



A central graphic with a pink and purple background. At the top, there are vertical bars of varying heights in shades of orange and pink. In the center, a circular logo contains the text "The Bespoke Bartender" in a white, stylized, cursive font with a black outline. Above and below the text are several small, grey icons of different cocktail shakers and mixers. At the bottom, a black horizontal bar contains the text "PREMIUM COCKTAIL MIXERS" in white, uppercase letters.





Mocktail

To your Long Glass, add:

75ml Mixer

90ml of Soda

8-10 Fresh Mint

Method:

Pour over ice into your long glass, garnish with dried rose petals and mint sprig



Mocktail

To your Long Glass, add:

75ml Mixer

90ml of Water

Method:

Pour over ice into your long glass, garnish with Coffee Beans or Cream



Shared/Jug Cocktail

To your Cocktail
Jug, add:

240ml Mixer

300ml White or
Rose Wine

Splash of Soda

Method:

Pour over ice into
your cocktail jug,
garnish with
dried rose petals



Low ABV Cocktail

To your Wine
Glass, add:

60ml Mixer

75ml White or
Rose Wine

Splash of Soda

Method:

Pour over ice into
your wine glass,
garnish with fresh
fruit as you wish





Full Strength Cocktail

To your shaker
bottle, add:

75ml Mixer

30-45ml Spirit

15ml Liqueur

(Optional)

Method:

Shake hard to
combine, pour
into your chilled
martini glass



Full Strength Cocktail

To your shaker
bottle, add:

75ml Mixer

30-45ml Spirit

15ml Liqueur

(Optional)

Method:

Shake hard to
combine, pour
into your chilled
martini glass

