

SMIRNOFF & COLA

Sweet and simple! Ultra smooth
Smirnoff No. 21 Vodka mixed with cola over ice.
Enjoy life's little pleasures.



RECIPE

- 50ml Smirnoff No. 21 Vodka
 - 100ml cola
 - 1 lime wedge

GB single serve - 25ml / double - 50ml
Alcohol content : 15.8g per double serve

PREPARATION

- Fill a highball glass with cubed ice and add Smirnoff No21 vodka.
 - Add cola
- Garnish with lime wedge

GORDON'S GIN & TONIC

The classic G&T with a refreshing taste,
made with Gordon's Gin and crisp tonic water.



RECIPE

- 50ml Gordon's Gin
 - 200ml tonic
 - Lime wedge

GB single serve - 25ml / double - 50ml
Alcohol content : 15.8g per double serve

PREPARATION

- Fill the glass 3/4 of the way with ice
- Add Gordon's Gin into highball glass
 - Top up with tonic
 - Squeeze lime wedge and drop into glass
- Stir with a bar spoon

GORDON'S P & T

A pink twist on the classic G&T, crafted to balance the refreshing taste of Gordon's with the sweetness of raspberries and strawberries with the tang of redcurrant.



RECIPE

- 50ml Gordon's Pink
 - 200ml tonic
 - 2 raspberries
 - 1 sliced strawberry

GB single serve - 25ml / double - 50ml
Alcohol content : 15.8g per double serve

PREPARATION

- Add 50ml Gordon's Pink to a Copa/red wine glass full of ice
 - Top with tonic water
 - Add the raspberries and the strawberry slice in the glass
 - Stir to mix and serve

CAPTAIN MORGAN & COLA

A rich and mellow combination of Captain Morgan Spiced and cola.



RECIPE

- 50ml Captain Morgan's Spiced
- 200ml cola
- 1 lime wedge

GB single serve - 25ml / double - 50ml
Alcohol content : 14.8g per double serve

PREPARATION

- Fill the glass 3/4 of the way with ice
- Add the Captain Morgan Spiced
- Top up with cola
- Stir with a bar spoon
- Add the garnish

BAILEYS OVER ICE

A delicious blend of Baileys Irish Cream with a hint of cocoa and heavenly vanilla. Served on ice.



RECIPE

- 50ml Baileys Irish Cream

GB single serve - 25ml / double - 50ml
Alcohol content : 6.2g per double serve

PREPARATION

- Fill stemmed glass with cubed ice
- Pour on Baileys Irish Cream
- Serve

BAILEYS COFFEE

A delicious coffee with creamy Baileys Irish Cream.



RECIPE

- 50ml Baileys Irish Cream
- 1 or 2 shots of espresso coffee
 - 100ml double cream

Optional : toppings and chocolate or caramel sauce.

GB single serve - 25ml / double - 50ml
Alcohol content : 6.2g per double serve

PREPARATION

- Pour coffee into a latte glass
 - Wait for the coffee to cool for 30 seconds
 - Measure Baileys in a jigger
- Hold a spoon over the surface of a glass and pour Baileys over the back of the spoon in the glass
 - Leave it to settle for few seconds
 - Layer crème on the top
- Optional can offer toppings and sauces

JOHNNIE & GINGER

Experience the rich flavours of Johnnie Walker Black Label with refreshing ginger.



RECIPE

- 50ml Johnnie Walker Black Label
- 150 - 200ml ginger ale
- Orange peel

GB single serve - 25ml / double - 50ml
Alcohol content : 15.8g per double serve

PREPARATION

- Fill a highball glass with cubed ice
- Add Johnnie Walker Black Label and top with ginger ale
- Garnish and serve