



## Ausgewählte Rezepturen mit ausgewählten *Hirschenbrunner Spirits* Gin Produkten

### *The Botanist Gin 22*

#### **Ultimative Run**

1 oz Botanist Gin 22  
1 oz fresh lime juice  
1 oz Maraschino  
1/3 oz Dry Vermouth  
1 tbsp simple syrup  
shake over ice, strain, serve  
up; Adapted for Hirschen-  
brunner Spirits

#### **Jupiter #2**

1 1/2 oz Botanist Gin  
3/4 oz Dry Vermouth  
1/2 Crème de Violette  
1/4 oz orange juice

#### **Old Tom Cocktail**

2 oz Botanist Gin 22  
1/4 oz Absinthe  
1/2 tbsp Sugar  
1 dash orange bitters  
Shake over ice & strain

#### **Fresh 22**

1 1/3 oz Botanist Gin 22  
Naturally cloudy apple  
juice  
Ice, lemon slice

#### **Golden Botanist**

2 oz Botanist Gin 22  
1 oz Lillet Blanc  
2 dash orange bitters  
1 dash lemon juice  
stir over ice; Adapted for  
Hirschenbrunner Spirits

#### **Botanist Fizz**

1 2/3 oz Botanist Gin 22  
3/4 oz fresh lime juice  
1/2 oz simple syrup  
Soda water

### *Blackwoods Vintage Dry Gin*

#### **Martinez**

1 oz Blackwoods Gin  
1 oz Dry Vermouth  
2 dashes Maraschino  
1 dash orange bitters  
stir over ice and strain

#### **Tom Collins**

1 1/2 oz Blackwoods Gin  
1 oz fresh lemon juice  
1 tbsp sugar  
Soda water  
stir, fill with soda & ice,  
highball glass

#### **Water Lilly**

2 oz Blackwoods Dry Gin  
1/2 oz Crème de Violette  
1/2 oz Orange Curacao  
1/2 oz fresh lemon juice  
adapted from The Little  
Branch, New York

#### **Frankenjack**

2/3 oz Blackwoods Gin  
2/3 oz Apricot Eau-de-  
Vie  
2/3 oz Dry Vermouth  
2/3 oz Cointreau  
adapted from Savoy Cock-  
tail Book by Erik Ellestad

#### **Pink Wood Gin**

1 1/2 oz Blackwoods Gin  
5 dash bitters  
1 1/2 oz fresh still water  
Gin & bitters over ice, stir,  
fill with cold water

### *Edinburgh Gin*

#### **Edinburgh G&T**

1 oz Edinburgh Gin  
Top with mediterranean  
Tonic, garnish with Oran-  
ge Twist

#### **Gin Sour**

2 oz Edinburgh Gin  
1 oz fresh lemon juice  
1/3 oz sugar syrup  
1 oz egg white (optional)  
Shake, garnish with lemon  
wedge and fresh cherry

#### **One O'Clock Gun**

2 oz Edinburgh Cannon-  
ball Gin  
1/6 oz sugar syrup  
3 dash Orange bitters  
Shake & Stir, garnish with  
Orange or Grapefruit Twist

#### **Cannonball Martini**

2 oz Edinburgh Cannon-  
ball Gin  
1/6 oz Dry Vermouth  
Shake & Stir, Martini glass,  
garnish with Olives



## Ausgewählte Rezepturen mit ausgewählten Hirschenbrunner Spirits Gin Produkten

### Hayman's Old Tom Gin

#### Demeanor

1 oz Hayman's Old Tom  
Gin  
1 oz sweet Vermouth  
½ oz Crème de Violette  
1 dash orange bitters  
stir over ice & strain

#### Tom Collins

1½ oz Hayman's Old Tom  
Gin  
1 oz fresh lemon juice  
1 tbsp sugar; Soda water  
Stir, fill with soda & ice,  
highball glass

#### Martinez #2

1 oz Hayman's Old Tom  
Gin  
1 oz sweet Vermouth  
2 dashes Maraschino  
1 dash orange bitters  
stir over ice & strain

#### Ramos Gin Fizz

2 oz Hayman's Old Tom  
Gin  
1 oz fresh lemon juice  
1 oz fresh lime juice  
1 oz heavy cream  
1 whole medium egg

### Brockmans Gin

#### Brockmans Gimlet

2 oz Brockmans Gin  
½ oz fresh squeezed lime  
1/3 oz simple syrup  
stir over ice & strain, lime  
twist

#### Brockmans Negroni

1 oz Brockmans Gin  
1 oz red Vermouth  
1 oz Campari  
Shake with ice, strain into  
Old Fashioned glass, give a  
stir, serve with orange slice

#### Brockmans Collins

1½ oz Brockmans Gin  
1 oz fresh lemon juice  
½ oz simple syrup  
Shake & strain, top with 2 oz  
carbonated water, serve  
with lemon slice & blueber-  
ries

#### The Bramble

1½ oz Brockmans Gin  
½ oz fresh lemon juice  
½ oz simple syrup  
Shake & strain - then pour  
½ oz of Kilchoman Bramble  
liqueur on top, serve with  
blueberries

#### Brockmans Tonic

2 oz Brockmans Gin  
7 oz Fever Tree Indian  
Tonic  
stir over ice & strain, aro-  
matize with 2 thin slices of  
strawberry and a stick of  
cinnamon

### Gin G'Vine Floraison

#### Floraison G & T

2 oz G'Vine Floraison  
7 oz Fever Tree Mediter-  
ranean  
stir over ice & strain, aro-  
matize with a green apple  
slice and two cardamon pods

#### Floraison G & T+++

2 oz G'Vine Floraison  
7 oz Schweppes Orange  
Blossom & Lavender  
stir over ice & strain, aro-  
matize with white grapes

### Shetland Reel Gin

#### „Reel“ G & T

2 grapefruit segments  
6 mint leaves (apple  
mint)  
50 ml Shetland Reel gin  
Slap mint in the palm of  
hand, plade in glass with ice  
& grapefruit, add gin & top  
with tonic

#### Gooseberry & Proud

2/3 of a peeled Kiwi  
5 mint leaves  
2 oz Shetland Reel Gin  
½ oz sugar syrup  
Muddle kiwi in the base of  
a shaker, add & muddle  
mint leaves, add gin &  
sugar syrup, shake & strin,  
garnish with kiwi & mint  
leaves