



CASCARA VANILLA

THE MIXER

- Made with raw organic sugar, whole Tahitian vanilla bean, and real cascara offering notes of dark cherry
- Replaces typical vanilla syrup for coffee, tea, or cocktails

BEST WITH: Coffee, Bourbon, Brandy, Dark Rum

TRY THIS: Vanilla Latte, Americano, Cold Brew, Old Fashioned

RECIPES

FOR COFFEE AND COCKTAILS

COFFEE

Americana

- 2oz coffee or espresso
- ½oz Cascara Vanilla
- 4oz tonic water

- 1 Combine all in a tall glass with ice.
- 2 Stir gently to combine.

COCKTAIL

Tahiti Martini

- 2oz vodka
- 1oz Cascara Vanilla
- 1oz pineapple juice

- 1 Combine with ice and shake.
- 2 Fine strain into a chilled martini glass.
- 3 Garnish with a strawberry half.

MOCKTAIL

Fire & Ice

- 1oz Cascara Vanilla
- 1oz Ginga Syrup
- ½oz lemon juice
- 4oz sparkling water

- 1 Combine all in a tall glass with ice.
- 2 Stir to combine.
- 3 Garnish with ginger candy.

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