

TART & TANGY

This cocktail is a combination of Barbet Wild Card, agave syrup, and the citrus-based distilled Seedlip Grove 42--a distinctive orange combination (bitter orange, blood orange, and mandarin) with ginger, lemongrass, and lemon.

Preperation

2.5 oz Barbet Wild Card

1.5 oz Seedlip Grove 42

1 oz Lemon Juice

0.75 oz Agave Syrup

Pour the Seedlip Grove over ice into a highball.

Add lemon juice and Barbet Wild Card.

Stir in agave syrup and garnish with an orange peel.

Agave Syrup

To make agave simple syrup, combine 1 part agave with 1 part water in a saucepan and place over medium heat.

Bring to a simmer, turn to low, and let cook for 5 minutes until the agave is fully dissolved in the water and the syrup has thickened a bit.

It will keep in an airtight container in the fridge for 4-5 days.



SILKY & SPICY

Indulge in the delicious spicy flavours of this Seedlip Spice 94 x Barbet Love Bite. An aromatic blend of Jamaican allspice berry and cardamom combined with pink grapefruit, ginger, and juniper, this recipe is perfect for those who want a complex and flavourful drink without the alcohol.

Preparation

2.5 oz Barbet Love Bite

1.5 oz Seedlip Spice 94

1 oz Grapefruit Juice

1 tbsp Honey

Combine 1 1/2 ounces of Seedlip Spice 94 and the grapefruit juice in a tall glass with ice.

Give a quick stir, then add Barbet Love Bite.

Slowly stir in honey.

Garnish with a grapefruit wedge.



FRESH & FRUITY

The Light Wave bubbles breathe life into all of the botanicals in Seedlip Garden 108, and, while an unlikely duo, cucumber and mint turn out to be a formidable couple in this recipe,

Preparation

2.5 oz Barbet Light Wave

1.5 oz Seedlip Garden 108

1 oz Fresh Pressed Lime Juice

1.5 oz Passionfruit Juice

Combine 1.5 ounces of Seedlip Garden 108 and the lime juice in a tall glass with ice.

Give a quick stir, then add Barbet Light Wave and passionfruit juice.

Garnish with a lavender sprig or cucumber slice.

