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 Card1.5 oz Seedlip Grove 421 oz Lemon Juice0.75 oz Agave Syrup

Pour the Seedlip Grove over ice into a highball.

Add lemon juice and Barbet Wild Card.

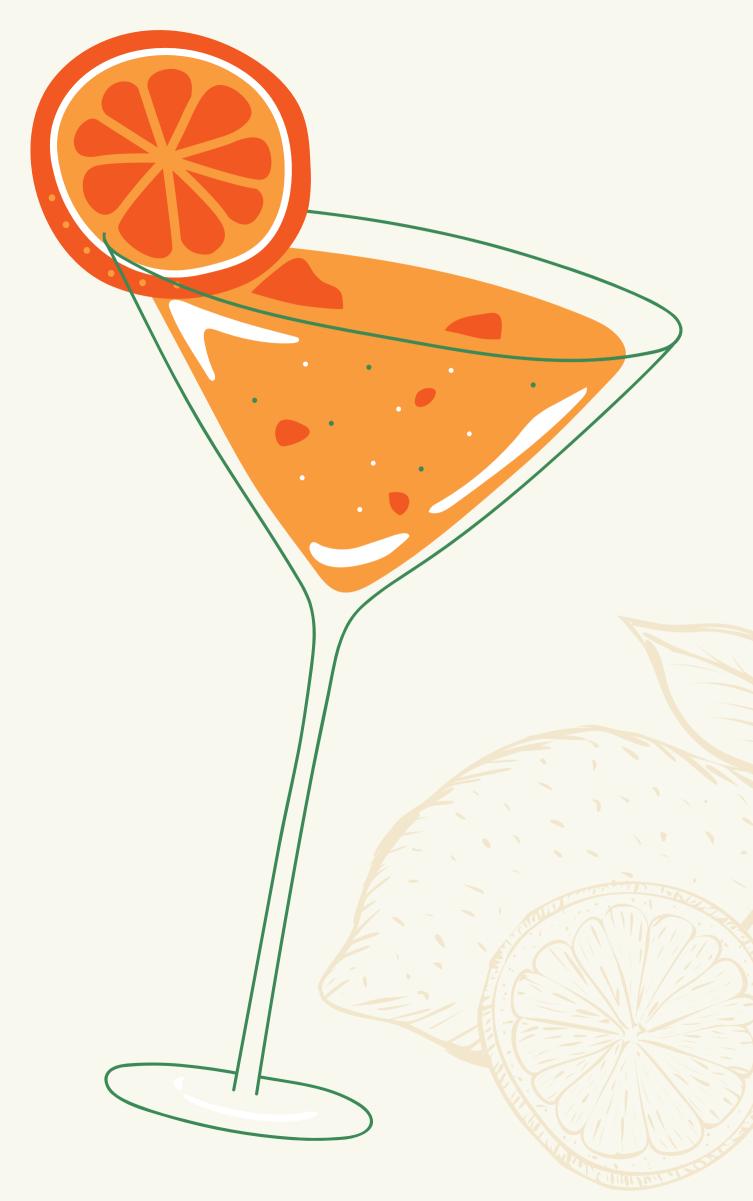
Stir in agave syrup and garnish with an orange peel.

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.

Preperation

2.5 oz Barbet Love Bite

1.5 oz Seedlip Spice 94

1 oz Grapefruit Juice

1tbsp Honey

Combine 11/2 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,

Preperation

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.

