

## The Gnu Refresher

### Ingredients

The Gnu Normal London Dry Gin

Your favourite tonic and/or soda

A navel or cara cara orange sliced into 8 pieces

Ice and your favourite tumbler

### Steps

Add lots of ice in your tumbler.

Add 1.5 oz of The Gnu Normal London Dry Gin

Add your tonic or soda or half and half to strength

Squeeze in the orange slice and drop it in the glass

Stir lightly and enjoy.

**Ahhh... refreshing!**



# Gnu Citrusonic Punch

## Ingredients

Grapefruit Cocktail Juice

The Gnu Normal London Dry Gin

Grand Marnier

Empire Provisions Bourbon Sour Cherries

Ice and your favourite tumbler

## Steps

Add lots of ice in your tumbler. Crushed ice is nice.

Add 1 oz of Grand Marnier Liqueur

Add 1 oz of The Gnu Normal London Dry Gin

Add 2 oz (or more to dilute) Grapefruit Cocktail Juice

Add a cherry and a lime slice to garnish

Stir lightly and enjoy



# A Gnu Gimlet

## Ingredients

Fresh Lime Juice

The Gnu Normal London Dry Gin

Simple Syrup

Cucumber and/or Lime Wedge

Ice and a Cocktail Shaker

## Steps

Add lots of ice into your cocktail shaker

Add 2 oz of The Gnu Normal London Dry Gin

Add 3/4 oz of Fresh Lime Juice

Add 3/4 oz of Simple Syrup

Stir vigorously with a long cocktail spoon very until cold

Strain into a chilled martini glass, or strain over a rocks glass filled with ice, depending on preference.

Garnish with cucumber wheel and/or lime. Enjoy.



# Gnu Gin Fizz

## Ingredients

Fresh Lemon Juice

The Gnu Normal London Dry Gin

Simple Syrup

Soda or Sparkling Water

Lemon wedge, ice and your favourite tumbler

## Steps

Add lots of ice into your cocktail shaker

Add 1.5 oz of The Gnu Normal London Dry Gin

Add 3/4 oz of Fresh Lemon Juice

Add 1/2 oz of Simple Syrup

Shake well until the outside of the shaker feels cold

Strain into a tall glass filled with more ice and top up with soda or sparkling water

Garnish with a lemon wedge



# Gnu Basil Smash

## Ingredients

Fresh Basil Leaves

The Gnu Normal London Dry Gin

Fresh Lemon Juice

Simple Syrup

Ice and your favourite tumbler

## Steps

Muddle 12 Basil Leaves in the bottom of shaker

Add lots of ice into your cocktail shaker.

Add 2 oz of The Gnu Normal London Dry Gin

Add 3/4 oz of Fresh Lemon Juice

Add 1/3 oz of Simple Syrup

Shake vigorously and then strain into an ice-filled glass

Garnish with a leaf of Fresh Basil and enjoy



# Gnu Mint Julep

## Ingredients

Fresh Mint Leaves

The Gnu Normal London Dry Gin

Superfine Sugar

Soda or Sparkling Water

Ice, preferably crushed, and your favourite tumbler

## Steps

In the bottom of your cup, muddle 12 mint leaves with 1.5 tsp of sugar until mint starts to break down.

Add 2 oz of The Gnu Normal London Dry Gin

Stir until sugar dissolves

Add ice to fill cup 3/4 of the way

Top with Soda or Sparkling Water

Stir lightly, garnish with a Fresh Mint Leaf and enjoy



# Gnu Pink Lemonade

## Ingredients

Lemonade

The Gnu Normal London Dry Gin

Aperol Italian Apéritif

Soda or Sparkling Water

Ice, preferably crushed, and your favourite tumbler

## Steps

Add lots of ice in your tumbler. Crushed ice is nice.

Add 1 oz of The Gnu Normal London Dry Gin

Add 1 oz of Aperol Italian Apéritif

Add 2 oz of Lemonade

Top with Soda or Sparkling Water

Garnish with a Fresh Lemon Slice and enjoy



# Gnu Apple Cider Cocktail

## Ingredients

4 oz The Gnu Normal London Dry Gin

4 oz Apple Cider

1 oz Lime Juice

2 oz Honey Simple Syrup

Dash Cinnamon

Honey Simple Syrup - ¼ Cup Honey & ¼ Cup HOT Water

Make the honey simple syrup: Add the HOT water and honey to a mason jar and shake vigorously until the honey dissolves.

## Steps

Combine gin, apple cider, lime juice, honey simple syrup, and cinnamon in a cocktail shaker or pitcher with ice.

Shake or stir vigorously until chilled.

### Optional Garnishes

2 Thyme Sprigs, 1 Apple – cut into matchsticks

2 Cinnamon Sticks

Sugar Rim: Try rimming your cocktail glass in sparkling sugar

Cinnamon Sugar Rim: Swap the sparkling sugar for cinnamon sugar if you prefer a warming, sweet flavor!





# Gnu Pine G&T

## Ingredients

2 oz The Gnu Normal London Dry Gin

1/2 oz Pine Syrup (Recipe below)

1/4 oz freshly squeezed lemon juice

4 oz tonic water

## Pine Syrup

Make an easy simple syrup (sugar and water), and then remove from heat, add the pine needles and steep for 2-3 hours. When cool, strain the pine syrup.

## Steps

Add lots of ice in your tumbler.

Add all ingredients and top with your tonic.

Stir lightly and enjoy.

Garnish with a pine ice cube or sprig of pine



# Gnubarb Rhubarb Sour Cocktail

## Ingredients

2 oz The Gnu Normal London Dry Gin

1 oz freshly squeezed lemon juice

1 oz Rhubarb Simple Syrup (Recipe below)

1 egg white

## Steps

Make Rhubarb simple syrup

Combine water, sugar and chopped rhubarb and let the mixture simmer until the rhubarb is falling apart. Then strain out the rhubarb.

Add lots of ice in your shaker.

Add all ingredients to shaker.

Shake vigorously, then strain into a cocktail glass

Garnish with a lemon peel or a piece of rhubarb. Enjoy.



# Gnu Espresso Cocktail

## Ingredients

1 oz The Gnu Normal London Dry Gin

1 oz of espresso (Cooled)

1 tsp vanilla extract

1 oz simple syrup\*

Whipped cream (Optional, but go for it!)

## \*Simple Syrup Recipe

1/2 cup granulated sugar and 1/2 cup water

Add the sugar and water to a small saucepan over medium heat.

Stir until sugar is dissolved.

Let cool, then store in a container in your fridge.

## Steps

Add the ice, coffee, gin, vanilla and syrup in a cocktail shaker.

Shake vigorously for about 30 seconds .

Strain into martini glasses.

Top with whipped cream (Optional) and nutmeg . Serve.



# El Diablo

## Ingredients

1 oz The Gnu Normal London Dry Gin

1/2 oz Chambord

3/4 oz Lime Juice

3 oz Ginger Beer

1/2 oz Ginger Simple Syrup

Raspberry Puree

## Steps

### Ginger Simple Syrup Recipe

Make an easy simple syrup (1/2 sugar and 1/2 water), and then remove from heat, add teaspoon of chopped fresh ginger and steep for 2-3 hours. When cool, strain the syrup.

Add a teaspoon of raspberry puree to bottom of a highball glass

Fill the glass with ice

Add the gin, Chambord, lime juice, and ginger syrup

Top with the ginger beer and stir gently. Serve



# Gnu Blueberry Mojito

## Ingredients

- 1 oz The Gnu Normal London Dry Gin
- 4 Lime Wedges
- 5 Mint Leaves
- 1/3 Cup Blueberries
- 1 oz Simple Syrup
- Club Soda

## Steps

- Gently muddle lime wedges, mint, and blueberries
- Add ice, Gnu Normal London Dry Gin, and simple syrup
- Shake vigorously for 15 seconds
- Pour mixture (ice included) in glass and top with soda water
- Garnish and serve



# Gnu Apple Pie Cocktail

## Ingredients

1 oz The Gnu Normal London Dry Gin

1 Cup Apple Cider

1/2 oz Lemon Juice

1/2 oz Rosemary Simple Syrup

## Rosemary Simple Syrup Recipe

Make an easy simple syrup (sugar and water), and then remove from heat, add the fresh sprigs of rosemary and steep for 2-3 hours. When cool, strain the rosemary syrup.

## Steps

Place all ingredients in a shaker with ice, shake for 15 seconds, strain into glass, and serve with cinnamon stick.

Or

Combine all ingredients into pot and gently warm over stove top. Garnish and serve hot.



# The Gnugroni

## Ingredients

1 oz The Gnu Normal London Dry Gin

1 oz Campari

1 oz Sweet Vermouth

1 Orange - Garnish

## Steps

Place all the liquid ingredients in a shaker with ice

Shake for 15 seconds

Strain into glass over large ice cubes

Garnish with an orange zest. (Don't rub the orange zest on the rim!)

Our award-winning Gnu Normal orange and grapefruit citrus-forward London Dry Gin is perfectly matched for this classic cocktail.

Enjoy responsibly with your herd. (They go down easy. Be careful!)



# Gnu 'N Cider

## Ingredients

1 oz The Gnu Normal London Dry Gin

1 oz Village Brewery Cider

Splash of Lime Juice

1/2 oz Simple Syrup

Soda or sparkling water



## Steps

Add gin, lime juice, simple syrup to shaker with ice

Fill a glass with ice

Strain shaker into glass

Top with the Village Cider and soda then stir gently.

Garnish with orange and lime slice and add a few cubeb peppers (Careful not to swallow these!)

Serve and enjoy.





## French 75

### Ingredients

1 oz The Gnu Normal London Dry Gin

1/2 ounce lemon juice, freshly squeezed

1/2 ounce simple syrup

3 ounces Champagne (or other sparkling wine)

Garnish: lemon twist

### Steps

Add the gin, lemon juice and simple syrup to a shaker with ice

Shake until well-chilled.

Strain into a Champagne flute.

Top with the Champagne.

Garnish with a lemon twist and imagine you are on a patio in Montreal!

