

SODA WITH SPICE AND ALL THINGS NICE

A classic thirst quencher, with vibrant citrus notes. We use real ginger and lemon juice to deliver a refreshing, spice-of-the-earth ginger ale. A perfect mixer for whiskey, bourbon and rum.



FANCY SODA

ROOT N' TOOT

A simple recipe with plenty of bite – the best drinks should be savoured slowly. Tangy ginger and bitter lime create a wonderful combination that will help you make this long drink last.

IDEAL GLASS

High Ball

- ◆ 30mL Soda Press Co Original Ginger Ale Soda Syrup
- ◆ SodaStream Sparkling Water
- ◆ Fresh Ginger
- ◆ Limes

METHOD

Add fresh ginger, a squeeze of lime and ice to a glass. Fill with sparkling water and top with soda syrup. Garnish with lime spiral.

TIP: Spice it up! Cut small fresh ginger pieces and muddle with soda syrup in the base of a glass before adding the rest of the ingredients.