



AMERICA'S BEST NEW MIXER:
Winner of 2017 sofi™ New Product Award,
Drink & Cocktail Mixer

Our Favorite Highballs

Enjoy as featured on the menu of some of Chicago's most influential bars and restaurants:



Soho House Chicago

With clubs across Europe and North America, Soho House & Co is a world-renowned and highly influential private members' club for people in the creative industries. Soho House Chicago is located in Chicago's hot West Loop neighborhood.

The Perfect Highball

1.5 oz Choice of Toki, Yamazaki 12 year, or Yamazaki 18 year
3.5 oz Top Note Tonic Bitter Lemon
1 bar spoon Pedro Ximenez Sherry
Grapefruit Twist

Combine ingredients in highball glass filled with ice. Give a quick stir and garnish with grapefruit twist.

Classic Spanish G&T

1.5 oz Spanish Style Gin
Shake of Angostura Bitters
Cucumber wheel (3)
Twist Lemon peel
3.5 oz Top Note Tonic (Indian or Classic)
Juniper Berries

Combine first 4 ingredients in a balloon style wine glass. Use lemon peel to spritz glass with oils before dropping into glass. Ice. Carefully pour tonic down side of glass. Drop in Juniper berries. Give a quick stir.



Longman & Eagle

Michelin Star awarded Longman & Eagle's complements its farm-to-table menu with a comprehensive drinks program that is painstakingly researched and sourced.

Old Jack Horner

1.5 oz Jim Beam Bonded
1 ½ oz Black Cardamom Umeshu
¾ oz Lemon
½ oz Maple
3 oz Top Note Ginger Beer

Combine all ingredients except Top Note Ginger Beer into cocktail shaker with ice, and shake vigorously. Double strain contents of shaker into zombie glass filled with ice. Top with Top Note Ginger Beer and lemon swath wrapped around sage.



avec

Opened by Executive Chef Paul Kahan, restaurateur Donnie Madia and wine steward Eduard Seitan, Avec features Midwest ingredients from valued local purveyors.

Indian Summer

1oz Master's Gin
1 oz Ferreria white port
3 oz Top Note Indian Tonic Water
2 slices muddled blood orange
1 lime wedge muddled

Combine all ingredients except for Top Note Indian Tonic Water in highball glass. Fill with ice and top with Top Note Indian Tonic Water.

@TopNoteTonic | TopNoteTonic.com | sales@topnotetonic.com | 1.888.396.3432

Bottle Size 8.5oz | Case Size 24 Bottles | Case Weight 25 lbs | TI/HI 12/7

Top Note Proof - Spirit Free inspirations

We appreciate the clever creativity our customers have shown us. Here are a few spirit free recipes from our Instagram followers and accounts.

Build any of these in a tall glass, with good rocks for a slow melt. Refreshing and delicious!

Coffee Tonic

4 oz Cold Brew
4 oz Indian Tonic
Ice
Lemon or Orange Peel

Ginger and Cider

4 oz Tart Fresh Pressed Cider
3 oz Top Note Ginger Beer
Ice
Dried Apple Garnish optional

Faux Stormy

2.5 oz Coconut Water
4 oz Top Note Ginger Beer
Bittercube Mole or Cherry Bark Vanilla Bitters
(depending on taste)
Ice
Dried or large coconut shaving garnish

Lemon Celery Spritz

2 – 3 oz Celery press juice
3 oz Top Note Classic Tonic or Bitter Lemon Tonic
2 – 3 oz Lemonade
Lemon wheel garnish



Sin and Tonic

From our friends at Hotel Madrid in Milwaukee

0.5 oz. Lime Juice
0.5 oz. Grapefruit Juice
0.5 oz. Simple Syrup
5 oz. Top Note Indian Tonic Water
Glass: Rocks Glass
Garnish: 3 Paper thin Lime wheels inserted
3-4 Star Anise Pods. Thai Basil Sprig.

House Favorites

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Top Note Proof +

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Americano

½ - 1 oz Bitter Liqueur

½ - 1 oz Red Vermouth

3 - 4 oz Top Note Bitter Lemon Soda

Garnish with Lemon Peel

Cranberry Tonic

½ oz Cranberry Liqueur

1 - 1.5 oz American Style Gin

3 - 4 oz Top Note Indian Tonic

Rose Spritz

½ oz Cocchi Vermouth (Sweet)

3 oz Rose Wine

3 oz Top Note Bitter Lemon Soda

Simple Vodka Tonic

1.5 oz Vodka

3 oz Top Note Classic Tonic

Lime Peel or wheel

Tequila Tonic

0.5 oz Dry Vermouth

1.5 oz High Quality Tequila or Mezcal

3 oz Top Note Classic Tonic

Lime Wedge



Top Note Radlers

(Beer Based Cocktails)

Forget too sweet and poor quality beer. We live in the best country for fantastic craft beer. How about an American Craft Radler? These come from inspiration from our Radler Ride we do in Milwaukee with the brewers there.

Build any of these in a pils glass. Ice is optional.

Radler #1

6 oz House Weiss

4 oz Bitter Lemon

Squeeze Lemon Juice if needed

Garnish with ½ wheel lemon

Radler #2

6 oz Sour Beer (Preferably a Brett Forward beer)

4 oz Indian Tonic

Garnish with ½ wheel of lime

Radler #3

6 oz Low hopped Pils

4 oz Grapefruit Soda

Garnish with ½ wheel of grapefruit or lemon

Radler #4

6 oz NE style IPA or Grapefruit

Forward Double IPA. (Yes Bitter is ok)

3 oz Top Note Indian Tonic

Garnish with Grapefruit peel