



# ENGLISH *Crown*

## *Gin Buck*

3 OZ. ENGLISH CROWN  
2 TBSP. LEMON OR LIME JUICE  
LARGE TWIST OF LEMON OR LIME PEEL  
GINGER ALE  
**SERVE IN A GLASS WITH ICE.  
TOP OFF WITH GINGER ALE.  
STIR GENTLY.**

## *Gin & Tonic*

2 OZ. ENGLISH CROWN  
4 OZ. TONIC WATER  
1 TBSP. FRESH LIME JUICE  
**SERVE IN A HIGHBALL GLASS WITH ICE.  
STIR WITH LONG-NECKED SPOON.  
GARNISH WITH A LIME WEDGE.**

## *Tom Collins*

2 OZ. ENGLISH CROWN  
1 TSP. SUGAR OR SIMPLE SYRUP  
1 OZ. LEMON JUICE  
SODA WATER

**SHAKE ENGLISH CROWN, SUGAR,  
AND LEMON JUICE WITH ICE IN A SHAKER.  
STRAIN INTO A HIGHBALL GLASS WITH ICE.  
TOP WITH SODA WATER.  
GARNISH WITH A LEMON SLICE.**

## *Gimlet*

2 OZ. ENGLISH CROWN  
3/4 OZ. FRESH LIME JUICE  
3/4 OZ. SIMPLE SYRUP

**STIR WITH ICE UNTIL CHILLED.  
STRAIN INTO A CHILLED MARTINI GLASS.  
GARNISH WITH A CUCUMBER WHEEL.**

## *Gin Martini*

2 OZ. ENGLISH CROWN  
1 OZ. DRY VERMOUTH

**SHAKE INGREDIENTS IN A SHAKER.  
ADD ICE TO SHAKER AND SHAKE UNTIL CHILLED.  
STRAIN INTO A CHILLED GLASS.  
GARNISH WITH OLIVES OR LEMON TWIST.**

## *Flying Dutchman*

2 OZ. ENGLISH CROWN  
1 TBSP. LA QUIERE TRIPLE ORANGE  
SHAKE WITH ICE UNTIL CHILLED.  
STRAIN INTO AN OLD FASHIONED GLASS  
FILLED WITH ICE.

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