



CREATORS OF SENSATIONAL DRINKS

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BritviC



SENSATIONAL DRINKS

BritviC



Welcome

From classic recipes and modern twists to sophisticated, alcohol-free mixed drinks, there has never been a better time to experiment. The on-trade is also changing and today's consumer demands more than ever from their pub and bar visits.

The good news is more interest and excitement from consumers has led to further innovation in the drinks world. Cocktail curiosity presents a massive opportunity to create new, premium drinking experiences – even when your customers prefer not to drink alcohol.

In this book, we explore the wonderful world of cocktails and mocktails. We have chosen four core spirits and we present them in category-by-category chapters for ease of navigation. Our final chapter centres around alcohol-free drinks and their increasing importance behind the bar.

Each section is packed with recipes and tips from expert bartenders. These cocktail kings and queens have devised drinks to suit every skill and outlet, helping you to up your game and boost profits.

The Sensational Drinks Collection by Britvic scratches the surface of the many menus available, using simple yet effective ingredients. We hope you find inspiration in these pages to perfect your cocktail offering and use it to create your own recipes.



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The World Of Soft Drinks

Consumers are changing. They still go out, but now demand a different experience from the on-trade. Recent stats from CGA suggest that while Britons are not consuming as much alcohol, they are spending more money on out-of-home drinking occasions. From a premium gin and tonic with a beautiful garnish to a balanced mocktail, a well-considered selection of cocktails – both alcoholic and non-alcoholic – is an important part of this new world.

The stars have also aligned for premium adult soft drinks. Their importance in the on-trade is being propelled by several converging trends: health and wellness, premiumisation, a desire for heritage and authenticity, and the rise of experiential drinking.

The health and wellness trend continues apace in the UK and consumers are more engaged than ever when it comes to what they put into their bodies. With this has come widespread desire to moderate alcohol intake. According to the Office for National Statistics, the number of teetotalers is on the rise, while the number of those who drink at least once a week is declining.

The health and wellness boom has brought with it an interest in natural flavours and ingredients, driving real fruit, spice and botanical recipes. Drinks such as Purdey's, which blends carbonated spring water, fruit juice, vitamins and natural plant extracts, are ideally placed to capture this trend.

Meanwhile, Britvic has been lifting spirits since 1938 and even gained a Royal Warrant in 1955. Britvic Tonic Water has also been recognised with a Superior Taste Award (3 Star) from the International Taste and Quality Institute (iTQi). Then there is the story of R.White's, which began in 1845 when Robert and Mary White started selling home-brewed ginger beer from a wheelbarrow in London. R.White's continues to be trusted by consumers for its quality and, with the launch of the premium flavoured lemonades, the brand remains on trend.



Heritage and authenticity remain important to today's drinkers and Britvic's brands offer both in abundance. Take the story of Pepsi – its creation, by pharmacist Caleb Bradham, dates back to 1898. Almost 100 years later, Pepsi Max arrived on the scene and has since become a leading no sugar cola.

The oldest kid on the block, however, is famous French brand Teisseire, with a heritage that dates back around 300 years. Teisseire syrups allow bartenders to elevate the taste experience of mocktails and cocktails of every kind.



The growth of premiumisation and a desire for experiences add to the well-worn phrase: consumers are drinking less, but better.

Indeed, the mixing of these trends has sparked a raft of innovation in soft drinks and never before has there been such a sophisticated selection.

The once humble soft drink now has the job of providing not only a premium alcohol-free option for those cutting down or cutting out, but also of mixing with ever-premiumising spirits to create cocktails as well as memorable spirit-and-mixer combinations.

On top of that, they are a key part of helping to create an experience that will keep drinkers coming to the bar.



WE HAVE CHOSEN TO FOCUS ON FOUR SPIRITS CATEGORIES WITHIN THESE PAGES.

Gin which has doubled in value over the past five years (according to Wine and Spirit Trade Association figures), has captured the hearts and minds of new distillers and consumers alike.

Vodka remains the giant of the backbar and the versatile spirit is the perfect starting point for new cocktail creations. It is also the largest category in the UK, by both volume and value.

Whisk(e)y in its many guises is the key to a host of classic cocktails. The boom of Bourbon and the rise of Irish whiskey is also adding to the exciting and varied selection available behind the bar.

Rum possesses a unique position in the spirits world: the drink can pivot from serious to party in a few shakes of a Boston. The category also recently surpassed the £1bn sales mark in the UK for the first time (according to WSTA figures).





Cocktail Recipes

drinkaware.co.uk



GIN



Perhaps the most significant part of gin's history is when an early style – Dutch genever – made its way to England with William of Orange in the seventeenth century. The drink gathered fans and was given an extra push in 1690 when the UK government encouraged distillation.

By the beginning of the eighteenth century, the word 'gin' had appeared and by 1720 the legendary gin craze had started. The next 100 years were eventful for gin, with a government clampdown on so-called 'mother's ruin' before a return to fortune by the 1820s with the appearance of the first gin palace.

Now the term 'gin palace' can be heard up and down the high street as the renaissance of the category continues. In fact, the number of gin distilleries in the UK has more than doubled in the past five years. **According to the WSTA, there are well over 100 British gins on the market, not to mention the wealth of imports.**

The biggest challenge for the on-trade today is how to navigate this category, when every release seemingly boasts some new botanical or unusual flavour profile. The easiest way to approach your gin selection is to divide your offer into broader flavour categories: floral, herbal, fruity, citrusy, spicy and juniper-led. Though all gin should technically be predominantly juniper, the sheer number of new entries has seen the category pulled in every direction.

With the first G&T making its appearance in the nineteenth century, Britvic Tonic Water is the classic pairing for gin. For an added botanical boost, try Purdey's Rejuvenate, which contains its own botanical extracts. Gin also makes an excellent substitute for vodka in a Bloody Mary – use Britvic Tomato Juice for the perfect Red Snapper.

- GIN -

GUEST
RECIPE

PINK VIEUX

THE HEDONIST PROJECT



Jon Lee's
10 years in hospitality have seen him create a name for himself as an award-winning bartender and respected management figure. His cocktail journey took him to Leeds where he worked his way up through the ranks at independent bar company, Leelex. Jon went from bartender to bar manager to general manager and head distiller at Jake's Bar & Still Room. After 9 years with Leelex, Jon joined Hedonist as drinks director and he also heads up the consultancy arm of the business. Alongside his Hedonist commitments, Jon recently joined the Brown-Forman UK training team as a 'Friend of Jack', seeing him become a city ambassador for Jack Daniel's.

- 12 -

Pink Vieux, The Hedonist Project

THE PINK VIEUX IS AN ELEGANTLY SIMPLE GIN CONCOCTION WITH A SLIGHTLY SPICY FINISH.

Ingredients

40ml gin

10ml elderflower liqueur

50ml Britvic Grapefruit Juice

20ml Britvic Ginger Ale to top

Method

Shake all ingredients except the Britvic Ginger Ale.

Double strain into a wine glass.

Top with Britvic Ginger Ale.

Garnish

Garnish with thin strips of fresh ginger.

- GIN -

PERSIAN PARADISE



- 14 -

Persian Paradise

THE SHARPNESS OF THE POMEGRANATE IS SOFTENED BY THE GIN AND TONIC WATER TO CREATE A GREAT REFRESHING TASTE FOR SUMMER.

Ingredients

50ml gin

160ml Britvic Tonic Water

20ml Teisseire Pomegranate

Method

Half-fill a highball glass with cubed ice.

Add the gin and Teisseire Pomegranate.

Top with Britvic Tonic Water.

Garnish

Garnish with pomegranate twist, pomegranate seeds and star anise.

- GIN -

ESPRESSO SUMMER



- 16 -

Espresso Summer

THE FRESH MINT AND ZIPPY LEMONADE COMBINE WITH THE ESPRESSO FOR A WHOLE NEW WAY TO GET YOUR CAFFEINE FIX.

Ingredients

40ml gin

10ml Teisseire Coconut

1 shot espresso

8 mint leaves

R.White's Lemonade to top

Method

Shake all ingredients except lemonade.

Double strain into a glass.

Top with R.White's Lemonade.

Garnish

Garnish with a mint leaf.

- GIN -

PURDEY'S MOJITO



- 18 -

Purdey's Mojito

THE POPULAR MOJITO ENJOYS A HERBAL TWIST WITH THE ADDITION OF FRAGRANT PURDEY'S EDGE.

Ingredients

50ml gin

250ml Purdey's Edge

25ml fresh lime juice

12 mint leaves

Method

Half-fill a highball glass with cubed ice.

Add the gin, lime juice and mint leaves.

Top with Purdey's Edge.

Garnish

Garnish with mint leaves and a lemon wedge.

- GIN -

SUMMER HULA



-20-

Summer Hula

*THIS IS AN EXOTIC LIBATION, READY TO TANTALISE
THE SUMMER TASTE BUDS.*

Ingredients

25ml gin

25ml Cointreau

200ml Britvic Pineapple Juice

Method

Fill a shaker with cubed ice.

Add the gin, Cointreau and Britvic Pineapple Juice and shake well.

Strain into highball glass.

Garnish

Garnish with a lime twist.

- GIN -

ORANGE BRONX



- 22 -

Orange Bronx

SWEET AND DRY VERMOUTH BLEND BEAUTIFULLY WITH THE GIN AND TART JUICE TO BRING YOU THE PUNCHY ORANGE BRONX.

Ingredients

30ml gin
15ml sweet vermouth
15ml dry vermouth
30ml Britvic Orange Juice

Method

Shake all ingredients with cubed ice.
Strain into a martini glass.

Garnish

Garnish with redcurrants.

- GIN -

RED SNAPPER



-24-

Red Snapper

JUNIPER'S ANSWER TO THE BLOODY MARY, THE RED SNAPPER IS A WHIRLWIND OF GIN, TOMATO JUICE, LEMON AND SPICY REGGAE REGGAE SAUCE.

Ingredients

50ml gin

160ml Britvic Tomato Juice

15ml Reggae Reggae Sauce

15ml fresh lemon juice

Method

Crush peppercorns onto a plate and mix with turmeric.

Wet the rim of a coupette glass and place into the peppercorns until the rim is covered.

Shake all ingredients together.

Double strain into the glass.

Garnish

Garnish with strips of celery.

- GIN -

PURDEY'S EDEN



-26-

Purdey's Eden

THE BOTANICALS IN THE GIN ADD ANOTHER LAYER OF COMPLEXITY TO PURDEY'S REJUVENATE, WHILE THE MINT AND LEMON PROVIDE A ZESTY, COOLING FINISH.

Ingredients

50ml gin

165ml Purdey's Rejuvenate

Method

Half-fill a lowball glass with cubed ice.
Pour in the gin and Purdey's Rejuvenate.

Garnish

Garnish with lemon wedge, cucumber peel and mint leaves.

- GIN -

EAST INDIA TRADING CO.



-28-

East India Trading Co.

*GIN, SODA, PINK GRAPEFRUIT AND LYCHEE MAKE
FOR A SOPHISTICATED BLEND BEST ENJOYED AT SUNSET.*

Ingredients

40ml gin
20ml Teisseire Pink Grapefruit & Lychee
250ml Britvic Soda Water

Method

Fill a lowball glass with cubed ice.
Pour in the gin and Teisseire Pink Grapefruit & Lychee.
Top with Britvic Soda Water.

Garnish

Garnish with orange peel.

- GIN -

MILANESE G&T



-30-

Milanese G&T

AN ITALIAN TWIST ON THE CLASSIC BRITISH G&T, THE ADDITION OF CAMPARI ADDS AN EXTRA LAYER OF SOPHISTICATION TO THIS DRINK.

Ingredients

25ml gin

25ml Campari

160ml Britvic Tonic Water

Method

Fill a tall glass with cubed ice.

Add the gin and Campari.

Top with Britvic Tonic Water.

Add a squeeze of lime.

Garnish

Garnish with two lime wedges.

- GIN -

GRAPEFRUIT CAMPARI



-32-

Grapefruit Campari

ITALIAN AND BRITISH SOPHISTICATION MEET WITH A BITTER KICK, AND THE ADDITION OF GRAPEFRUIT ADDS COMPLEXITY TO THE DRINK FOR A REFRESHING BURST.

Ingredients

20ml gin

20ml Campari

20ml Teisseire Grapefruit

160ml Britvic Tonic Water

2 dashes Angostura Bitters

Method

Fill a tall glass with cubed ice.

Add the gin and Campari.

Add the Teisseire Grapefruit and Angostura Bitters.

Stir well and top with Britvic Tonic Water.

Garnish

Garnish with a grapefruit wedge and sprig of mint.

VODKA



The word 'vodka' comes from the Russian for water and both Russia and Poland claim to have invented this hugely versatile spirit. Vodka's truly global reach is a result of the Second World War, according to historians, when the drink made its way to US shores, catapulting its popularity to new levels. **Vodka remains by far the largest global spirit, with annual sales around the 430 million nine-litre case mark.**

Although the workhorse of the backbar does not garner as much attention as its juniper sibling, **unflavoured vodka commands the largest single spirits share of the UK on-trade by value and volume, making up nearly a third of all spirits sales.**

Generally speaking, a rye-based spirit brings a warm, spicy mouthfeel – try it with Britvic Tonic Water for a classic vodka and tonic or Britvic Tomato Juice for a peppy Bloody Mary.

Potato-based vodkas offer a more velvety, creamy sensation and they work well with rich flavours like Teisseire Cherry.

If you are working with delicate flavours, such as Teisseire Elderflower or R.White's Pear & Elderflower, a grape-based vodka will offer a delicately perfumed base. Of course, for less subtle differences, the world of vodka offers hundreds of different flavours. Try pairing familiar flavours such as vanilla vodka and Pepsi Max for an old-school 'cola float' taste.

The premiumisation trend has led to all sorts of innovation in the vodka category, helped along by the fact vodka can be made out of just about anything.

- VODKA -

GUEST
RECIPE

THE ULTIMATE BLOODY MARY

THREE PIECE



Three Piece is a mobile bartending service based in Hertfordshire, specialising in cocktails for events. The team – **Daniel Twine** and **Alexander Legret** – met while working in a Leeds bar in 2010. They reunited (again, in a bar) in 2016 to combine their skills and bring a quality cocktail service to Hertfordshire. The pair's passion for high-quality drinks and designing unique experiences come together to create packages that wow – as proven by their five-star review rating.

-36-

The Ultimate Bloody Mary, Three Piece

THE ULTIMATE VERSION OF THE CLASSIC BLOODY MARY. WHETHER YOU ARE LOOKING FOR A PICK-ME-UP OR JUST LOVE THIS COCKTAIL, THIS IS A RECIPE YOU CAN'T BEAT.

Ingredients

50ml vodka	5ml Worcestershire Sauce
150ml Britvic Tomato Juice	2 dashes Tabasco
20ml fresh lemon juice	3 dashes of Angostura Bitters
10ml Teisseire Cucumber	a pinch of salt and cracked black pepper

Method

Add ingredients to a Boston glass and top with ice.
Roll the ingredients between the Boston and the shaker.
Fill a highball with cubed ice and add the mixture from the shaker.

Garnish

Garnish with cucumber slices, basil leaf and pink peppercorns.

- VODKA -

SUMMER FRUIT COLLINS



-38-

Summer Fruit Collins

PURDEY'S EDGE ADDS ANOTHER DIMENSION TO CLASSIC FLAVOURS OF VANILLA VODKA AND BLACKBERRY, AND THE CINNAMON STICK ADDS A SPICY KICK.

Ingredients

20ml vanilla vodka

20ml Chambord

125ml Purdey's Edge

Method

Half-fill a highball glass with cubed ice.

Add the vanilla vodka and Chambord.

Top with Purdey's Edge.

Garnish

Garnish with a cinnamon stick and blackberries.

- VODKA -

LEMON REFRESHER



-40-

Lemon Refresher

*VODKA AND AMARETTO BRING A SUAVE EDGE
TO THIS LEMONY SWEET DRINK.*

Ingredients

25ml vodka

25ml amaretto

160ml R.White's Lemonade

Method

Half-fill a highball glass with cubed ice.

Pour in the vodka and amaretto.

Top with R.White's Lemonade.

Garnish

Garnish with dehydrated orange and lemon wheels.

- VODKA -

COSMOPOLITAN



-42-

Cosmopolitan

LIP-SMACKINGLY SWEET AND SOUR, THE COSMO IS THE EPITOME OF A MODERN CLASSIC.

Ingredients

40ml vodka

30ml Cointreau

20ml Teisseire Cranberry

10ml fresh lime juice

Method

Chill a cocktail glass.

Shake the vodka, Teisseire Cranberry, lime juice and Cointreau along with some crushed ice.

Strain into the glass.

Garnish

Garnish with a twist of orange peel.

- VODKA -

PEAR & ELDERFLOWER FIZZ



- 44 -

Pear & Elderflower Fizz

*THIS DELICATE DRINK COMBINES CLASSIC FLAVOURS
FOR THE PERFECT YEAR-ROUND COCKTAIL.*

Ingredients

50ml vodka

20ml Teisseire Passion Fruit

175ml R.White's Pear & Elderflower Lemonade

5ml fresh lemon juice

Method

Fill a highball glass with cubed ice.

Add the vodka and lemon juice.

Add Teisseire Passion Fruit.

Top with R.White's Pear & Elderflower Lemonade.

Garnish

Garnish with pear slices.

- VODKA -

BLACK FOREST SODA



-46-

Black Forest Soda

SIT BACK AND RELAX WITH THIS VODKA-BASED SWEET AND FRUITY COMBINATION.

Ingredients

25ml vodka

250ml Pepsi Max

2 bar spoons blackcurrant jam

5ml fresh lemon juice

Method

Fill a jam jar glass with cubed ice.

Add vodka and blackcurrant jam.

Pour in lemon juice and stir.

Top with Pepsi Max.

Garnish

Garnish with a sprig of mint and blackberries placed inside a mini ice cream cone.

- VODKA -

SUMMER SIN



- 48 -

Summer Sin

*THE ZESTY MIX OF LEMON, ELDERFLOWER AND MINT
MAKE THIS A REFRESHING LONG DRINK FOR SUMMER.*

Ingredients

50ml vodka

20ml fresh lemon juice

160ml Britvic Tonic Water

10ml Teisseire Elderflower

8 mint leaves

Method

Shake mint leaves, lemon juice, vodka and Teisseire Elderflower.

Double strain into an ice-filled highball glass.

Top with Britvic Tonic Water.

Garnish

Garnish with a twist of lemon peel.

- VODKA -

SUMMIT OF 72



- 50 -

Summit of 72

THE SUMMIT OF 72 IS THE HEIGHT OF RETRO-COOL WITH THE FLAVOURS OF VANILLA VODKA AND DEEP CARAMEL NOTES OF PEPSI MAX, LUXURIOUSLY FINISHED OFF WITH A SCOOP OF ICE CREAM.

Ingredients

25ml vodka

25ml vanilla vodka

200ml Pepsi Max

1 scoop vanilla ice cream

Method

Fill a jam jar with cubed ice.

Add the vanilla vodka, vodka and Pepsi Max.

Top with a scoop of vanilla ice cream.

Garnish

Garnish with mint leaves.

- VODKA -

CAPE SOMBRERO



- 52 -

Cape Sombrero

THIS DYNAMIC MIX OF TEQUILA, VODKA, SHARP CRANBERRY AND LIME IS A GAME-CHANGER AT ANY PARTY.

Ingredients

25ml vodka

25ml tequila

160ml Britvic Cranberry Juice

Method

Wet rim of highball glass and coat with lime salt.

Fill glass with ice.

Add the vodka and tequila.

Top with Britvic Cranberry Juice.

Garnish

Garnish with two strips of lime peel.

Lime salt method:

Add the skin of two limes, pith removed, to 200g salt and leave to macerate in an airtight container for 24 hours.

Remove lime peel before use.

- VODKA -

BLACK CHERRY COLLINS



-54-

Black Cherry Collins

*SHARP, CLEAN VODKA CUTS THROUGH THE SWEET CHERRY SYRUP,
WITH THE TONIC WATER PROVIDING A REFRESHING FIZZ FINISH.*

Ingredients

50ml vodka

25ml Teisseire Cherry

160ml Britvic Tonic Water

Method

Half-fill a tumbler with cubed ice.
Add the vodka and Teisseire Cherry.
Top with Britvic Tonic Water.

Garnish

Garnish with maraschino cherries and dehydrated orange wheels.

- VODKA -

VODKA APPLE TONIC



-56-

Vodka Apple Tonic

*THIS FRESH, BRIGHT AND BITTER LONG DRINK
IS AS SIMPLE AS IT IS DELICIOUS.*

Ingredients

40ml vodka

30ml Teisseire Apple

160ml Britvic Tonic Water

Method

Fill a highball glass with cubed ice.

Add vodka, Teisseire Apple and Britvic Tonic Water together and stir.

Garnish

Garnish with edible flowers or a rosemary sprig.

WHISK(E)Y



-58-

Whisk(e)y represents around 17% of on-trade sales and, according to CGA, value is going up while volumes are going down.

Scotch whisky remains a stalwart of the backbar, but both the Irish and American whiskey categories are enjoying a resurgence – especially among younger consumers. The three segments offer a flavour profile to suit a vast array of consumers and occasions.

Scotch single malts and blends **vary widely in flavour, from the fruity hues of Speyside to the big smoke bombs from Islay** and everything in between.

In the past two or three years, Irish whiskey has experienced a boom, with just about every major drinks company buying into a brand or opening its own distillery. The **taste profile tends to be lighter than Scotch and not as rich as American whiskey**, making it a very approachable and popular drink for younger consumers getting into the category.

Bourbon by definition has to be matured in first-fill American oak barrels, which impart **a telltale, rich vanilla flavour to the spirit**. American whiskey also has the added advantage of being a key ingredient in several famous classic cocktails, such as the Manhattan, Old Fashioned and Mint Julep.

When it comes to serves, the classic whisk(e)y and cola bar call will always have a place and the vanilla-forward Bourbon profile is the perfect match for Pepsi Max. Britvic Ginger Ale is another go-to mixer, with ginger making an excellent bedfellow for any whisk(e)y. To add a touch of spicy sophistication, try using Teisseire Gingerbread. Both Britvic Grapefruit Juice and Britvic Pineapple Juice along with the Teisseire range are great for punches, too.

- WHISK(E)Y -

GUEST
RECIPE

CORNER OF THE FIELD

THE BOISDALE



Joe Boxall is currently group bars manager at Boisdale and has worked in hospitality for more than 17 years. His career has taken him to celebrated venues including Aspers Casino and The Roadmender. As well as being a spirits master, whisky judge and drinks writer, Joe has won numerous awards – most recently the Imbibe Whisky List of the Year for Boisdale's encyclopaedic whisky offering.

-60-

Corner of the Field, The Boisdale

*OUR OWN TWIST ON A CLASSIC WHISKY HIGHBALL,
WITH THE ELEGANCE OF GRAPEFRUIT AND ROSEMARY.*

Ingredients

50ml Auchentoshan American Oak
3ml Herbsaint spray
2 dashes The Bitter Truth Grapefruit Bitters
100ml Britvic Soda Water
10ml grapefruit and rosemary syrup

Method

Fill a highball glass with cubed ice.

Add whisky, syrup and bitters to the glass and stir.

Add Britvic Soda Water and stir again.

Spray with herbsaint.

Grapefruit and rosemary syrup method:

Combine sugar, water and juice in large saucepan and stir over medium-high heat for 5 minutes until sugar is dissolved.

Gently bruise rosemary with back of a spoon and add to pan along with grapefruit zest.

Lower heat for 5 minutes ensuring it doesn't boil. Remove from heat and cool for 30 minutes.

Garnish

Garnish with a dehydrated grapefruit slice and a sprig of rosemary.

- WHISK(E)Y -

SOUTHERN KENTUCKY



-62-

Southern Kentucky

*TWO ICONIC US LIQUORS MIX IT UP WITH PINEAPPLE JUICE
FOR A SOUTHERN BELLE OF A REFRESHER.*

Ingredients

20ml bourbon

25ml Southern Comfort

160ml Britvic Pineapple Juice

Method

Fill a highball glass with ice.

Add the bourbon and Southern Comfort.

Pour in the Britvic Pineapple Juice.

Garnish

Garnish with pineapple leaves, pink peppercorns and a wedge of lemon.

- WHISK(E)Y -

EL FREDO



-64-

El Fredo

SWEET AMARETTO COMBINES WITH THE BURNT CARAMEL NOTES OF BOURBON AND PEPSI MAX TO CREATE AN INDULGENT AFTER-DINNER DRINK.

Ingredients

25ml bourbon

25ml amaretto

100ml Pepsi Max

1 dash Angostura Bitters

Method

Fill a tumbler with cubed ice.

Add in the amaretto and bourbon.

Top with Pepsi Max.

Add a dash of Angostura Bitters.

Garnish

Garnish with a fresh cherry, cinnamon stick and orange peel.

- WHISK(E)Y -

BRAD'S ICE TEA



-66-

Brad's Ice Tea

*THIS CLASSIC COCKTAIL COMBINES ELEMENTS OF STONE FRUIT
AND CITRUS WITH THE DEEP OAK NOTES OF BOURBON.*

Ingredients

25ml bourbon

150ml Pepsi Max

25ml Teisseire Cherry

50ml fresh lemon juice

Method

Half-fill a highball glass with fractured ice and add the bourbon.

Pour in the lemon juice and the Teisseire Cherry.

Top with Pepsi Max.

Garnish

Garnish with lemon peel.

- WHISK(E)Y -

DOMINI



-68-

Domini

THE ULTIMATE IN SOPHISTICATED SHOTS. STRONG WITH WHISKEY AND SWEET WITH PASSION FRUIT SYRUP AND VANILLA LIQUEUR, THE DOMINI DELIVERS SEVERAL LEVELS OF FLAVOUR.

Ingredients

20ml whiskey

10ml vanilla liqueur

10ml Teisseire Passion Fruit

5ml egg white

Method

Add cubed ice to a shaker along with Teisseire Passion Fruit and whiskey.

Shake and strain into a chilled shot or port glass.

Top with egg white whisked with the vanilla liqueur.

Garnish

Garnish with a wedge of passion fruit.

- WHISK(E)Y -

GLITTER & GOLD



-70-

Glitter & Gold

*NOT SURE OF THE OLD FASHIONED? NOT SURE YOU LIKE WHISKEY?
TRY THIS FOR SIZE.*

Ingredients

50ml bourbon

20ml Britvic Ginger Ale

10ml Teisseire Vanilla

Method

Fill a tumbler with cubed ice.

Add the bourbon and Teisseire Vanilla.

Pour in the Britvic Ginger Ale and stir.

Twist orange peel zest over the drink and stir.

Garnish

Twist orange peel zest over the drink, cut strips into zest and fan out.

Top zest with edible gold leaf.

- WHISK(E)Y -

JEWEL OF THE MISSISSIPPI



-72-

Jewel of the Mississippi

*IF YOU'VE NEVER TRIED A RYE WHISKEY,
THIS GREAT DRINK WILL KICK-START YOUR LOVE AFFAIR.*

Ingredients

- 40ml rye whiskey
- 15ml sweet vermouth
- 15ml Teisseire Peach
- 1 dash Angostura Bitters

Method

Pour the whiskey, sweet vermouth and Teisseire Peach into a cocktail glass.

Add a dash of Angostura Bitters and serve with a large cube of ice.

- WHISK(E)Y -

THE THIN BLUE LINE



-74-

The Thin Blue Line

*THIS COCKTAIL HAS A WONDERFUL SHERBET TANG TO IT. FRUITY AND FIZZY
– IT WILL GET YOUR TASTE BUDS TINGLING.*

Ingredients

50ml Irish whiskey
25ml fresh lemon juice
25ml Teisseire Blueberry
1 egg white
Britvic Ginger Ale to top

Method

Add cubed ice to a shaker along with all of the ingredients.
Shake and then strain.
Shake again without ice to create a foam.
Pour into a whiskey tumbler and top with Britvic Ginger Ale.

Garnish

Garnish with a pick of blueberries.

- WHISK(E)Y -

BOURBON 'N' BANANAS



-76-

Bourbon 'n' Bananas

BANANA AND BOURBON WORK REALLY WELL TOGETHER. ADD THE TROPICAL TASTE OF PINEAPPLE AND YOU'LL FEEL LIKE YOU ARE ON A BEACH IN THAILAND.

Ingredients

50ml bourbon

20ml sweet vermouth

50ml Britvic Pineapple Juice

¼ banana

5ml Teisseire Banana

Method

Add cubed ice to blender along with all ingredients and blend.

Pour into a hurricane glass.

Garnish

Garnish with pineapple leaves and banana slices.

- WHISK(E)Y -

BOURBON & BLACKBERRY



-78-

Bourbon & Blackberry

COMBINING THE DEPTH OF WHISKEY WITH THE SWEETNESS OF BLACKBERRIES HELPS MAKE THIS THE PERFECT LATE-SUMMER DRINK.

Ingredients

40ml bourbon

30ml fresh lemon juice

30ml Teisseire Blackberry

50ml Britvic Tonic Water

Method

Fill a tumbler with cubed ice.

Add the whiskey, lemon juice and Teisseire Blackberry to a shaker, and shake.

Strain into glass and top with Britvic Tonic Water.

Garnish

Garnish with blackberries and a sprig of rosemary.

- WHISK(E)Y -

TENNESSEE BOURBON PUNCH



-80-

Tennessee Bourbon Punch

A TASTE OF THE RURAL AMERICAN SOUTH, COMBINING THE PUNCH OF BOURBON WHISKEY AND THE SWEETNESS OF VERMOUTH WITH REFRESHING GRAPEFRUIT JUICE AND GRENADINE.

Ingredients

50ml bourbon

10ml sweet vermouth

50ml Britvic Grapefruit Juice

10ml Teisseire Grenadine

pinch of salt

Method

Add ice to a shaker along with all ingredients.

Shake and strain into a rocks glass filled with cubed ice.

Garnish

Garnish with lemon peel and a cherry.

RUM



Rum has the fantastic advantage of being both a serious spirit and an all-round party drink. From aged, single estate sippers to brands sporting bats, captains and sailors, rum has many personalities. It also comes in several guises, including **white, light, spiced, golden and dark**. While lighter-bodied styles typically hail from Cuba and Puerto Rico, and heavier styles from Jamaica, rum can be made anywhere – including right here in the UK.

Rum's history is tied to sugar cane plantations in the West Indies during the seventeenth century. Slaves were traded for molasses, which along with sugar cane is the key raw ingredient in rum. The drink became synonymous with sailors and until 1970 British sailors were given rum rations.

The spirit is a key ingredient in several classic cocktails, including the Daiquiri, created at the end of the nineteenth century but made more famous by author and Cuba barfly Ernest Hemingway.

The UK has also seen increased interest in tiki culture, with the Polynesian-inspired decor and rum-infused drinks everywhere from Bristol to Manchester.

The range of flavours and styles on offer make rum a great component in a cocktail, and the spirit offers a drink for any season – **from spiced punches and hot buttered rum toddies in the winter right through to tropical tiki refreshers and classic Piña Coladas in the summer**.

When it comes to cocktail ingredients, Cane Sugar Teisseire adds an authentic, sweet element to a rum cocktail. Lengthen classic rum punches with Britvic Pineapple Juice or Britvic Orange Juice, and to emphasise the rich taste that comes with barrel-aged rums try Teisseire Orgreat (Almond) in your recipes.

- RUM -

GUEST
RECIPE

ST. LUCIAN SPRITZ

THE NEW WORLD TRADING COMPANY



Andy Hayward has worked for The New World Trading Company for five years, starting at The Botanist in Chester as head bartender before becoming bar manager at The Club House and Smugglers Cove, both in Liverpool. For the past year, Andy has been working as part of the bar operations team, overseeing Smugglers Cove, The Club House, The Oast House, The Canal House, The Trading House and The Florist.

-84-

St. Lucian Spritz, The New World Trading Company

IMAGINE YOU ARE LAYING ON A BEACH, WAVES LAPPING AT YOUR FEET WITH THE PERFECT COCKTAIL IN YOUR HAND. THIS IS IT - INTENSELY FRUITY AND FRESH WITH A TOUCH OF SPICE.

Ingredients

30ml Chairman's Reserve Gold Rum

1 squeeze of fresh grapefruit

2 dashes of Angostura Bitters

15ml lime juice

15ml Teisseire Passion Fruit

25ml fresh pineapple juice

15ml apricot liqueur

Britvic Ginger Beer to top

Method

Fill a cocktail shaker with cubed ice and add all ingredients except Angostura Bitters and Britvic Ginger Beer.

Shake and double strain into a hurricane or highball glass filled with cubed ice.

Add Angostura Bitters and top with Britvic Ginger Beer.

Garnish

Garnish with a grapefruit wedge and a sprig of mint.

- RUM -

GUEST
RECIPE

DUTY PAID

LAB 22



London-bred **Elliott Skehel** has been working at Cardiff's Lab 22 for three years, the past two as manager. He finds it exciting working with other bartenders to develop a thriving cocktail scene in Cardiff. Elliott and his team at Lab 22 scooped the Imbibe Themed Drinks List of the Year award in 2018 – an accolade he cites as a career highlight.

-86-

DUTY PAID, LAB 22

SOPHISTICATION AND ADVENTURE IN THE SAME SIP. THIS IS THE PERFECT DRINK FOR ANYONE LOOKING FOR SOMETHING A LITTLE BIT DIFFERENT.

Ingredients

20ml Bacardi Anejo Cuatro

20ml Teisseire Mint Syrup

20ml fresh lemon juice

sparkling wine to top

lemon twist

Method

Add cubed ice to a shaker along with all ingredients except the sparkling wine.

Shake and fine strain into a chilled champagne glass.

Sparkling wine to top.

Garnish

Garnish with a lemon twist.

- RUM -

SIR HENRY'S ISLAND



- 88 -

Sir Henry's Island

A LONG LIST OF INGREDIENTS GOES INTO SIR HENRY'S ISLAND, BUT JUST ONE SIP OF THIS COMPLEX COCKTAIL WILL TELL YOU THAT EVERY SINGLE SPIRIT HAS ITS PLACE.

Ingredients

40ml dark rum	20ml Britvic Pineapple Juice
10ml cream sherry	20ml Britvic Orange Juice
10ml gin	20ml fresh lemon juice
20ml brandy	20ml Teisseire Orgeat (Almond)

Method

Keeping the rum back just for a minute, pour everything else into a shaker with cubed ice and shake well.

Pour into a hurricane glass over more ice.

Float the rum.

Garnish

Garnish with a maraschino cherry and twist of orange peel.

- RUM -

MAI TAI



- 90 -

Mai Tai

A COCKTAIL CLASSIC THAT NO BAR SHOULD DO WITHOUT, THE MAI TAI WILL HAVE YOU THINKING YOU ARE ROCKING IN A HAMMOCK ON A BEACH.

Ingredients

20ml white rum

20ml dark rum

20ml Cointreau

20ml Teisseire Orgeat (Almond)

20ml Teisseire Lime

160ml Britvic Orange Juice

Method

Fill a tumbler glass with cubed ice.

Add the rums, Cointreau and syrups to the glass.

Add the Britvic Orange Juice and stir.

Garnish

Garnish with orange slices, mint leaves and a cherry.

- RUM -

MANGO BASIL DAIQUIRI



- 92 -

Mango Basil Daiquiri

THE TROPICAL TASTES OF MANGO AND RUM COMBINED WITH THE LEMON AND BASIL WILL HAVE YOU REACHING FOR A HOLIDAY BROCHURE BEFORE YOU CAN SAY 'DAIQUIRI'.

Ingredients

40ml white rum

20ml Teisseire Mango

25ml fresh lemon juice

Method

Select a frozen coup glass.

Pour the ingredients into a cocktail shaker filled with ice and shake well.

Strain into the ice-cold glass.

Garnish

Garnish with basil leaves.

- RUM -

CUBAN BREEZE



-94-

Cuban Breeze

*THE COINTREAU ADDS AN ORANGE KICK TO THE PINEAPPLE JUICE
AND THE RUM TAKES THE WHOLE DRINK UP A NOTCH.*

Ingredients

25ml white rum

25ml Cointreau

160ml Britvic Pineapple Juice

Method

Fill a highball glass with cubed ice.

Pour in the white rum and Cointreau.

Add the Britvic Pineapple Juice.

Garnish

Garnish with pineapple leaves.

- RUM -

HONEY, I GOTTA RUM



-96-

Honey, I Gotta Rum

A DELICIOUSLY WARMING DRINK, COMBINING THE SOFTNESS OF SWEET HONEY WITH THE SPICINESS OF GINGER AND RUM.

Ingredients

45ml golden rum

10ml fresh lime juice

3cm fresh ginger

Britvic Ginger Ale to top

2 tsp runny honey

2 dashes Angostura Bitters

10ml Tisseire Lime

Method

Place ginger slices into shaker and mash with a pestle.

Add the honey, golden rum, Tisseire Lime and lime juice, and stir until mixed.

Add cubed ice and shake.

Fill tumbler with cubed ice and strain shaker into glass.

Top with Britvic Ginger Ale and Angostura Bitters.

Garnish

Garnish with slices of fresh ginger.

- RUM -

ORANGE AÑEJO HIGHBALL



- 98 -

Orange Añejo Highball

*RUM AND GINGER WITH A TWIST. LUSH ORANGE CURAÇAO AND BITTERS
ADD AN EXTRA TOUCH OF CLASS TO A TIMELESS CLASSIC.*

Ingredients

40ml aged rum
10ml orange Curaçao
10ml fresh lime juice
1 dash Angostura Bitters
Britvic Ginger Beer to top

Method

Fill a highball glass with ice.
Add aged rum, orange Curaçao, lime juice and Angostura Bitters and stir.
Top with Britvic Ginger Beer.

Garnish

Garnish with cucumber slices and lemon peel twist.

- RUM -

BIRD OF PARADISE



- 100 -

Bird of Paradise

*WANT TO MAKE AN EXOTIC STATEMENT, JUST LIKE A BIRD OF PARADISE?
THIS IS THE DRINK TO MAKE IT WITH – A FLAVOURFUL COCKTAIL FOR ANY SEASON.*

Ingredients

25ml overproof rum	10ml Britvic Orange Juice
25ml Aperol	5ml Teisseire Liquid Cane Sugar
25ml Britvic Pineapple Juice	pinch of salt
10ml fresh lime juice	3 inches of pineapple skin

Method

Fill shaker with cubed ice and add the Aperol, overproof rum, Britvic Pineapple Juice, lime Juice, a pinch of salt and pineapple skin.

Shake and strain into tumbler.

Garnish

Garnish with pineapple leaf and wedge.

- RUM -

HEY PEDRO!



- 102 -

Hey Pedro!

THE SWEETNESS OF SPANISH GRAPES ADDED TO THE SPICINESS OF A CARIBBEAN RUM COMBINE TO CREATE A DELICIOUS COCKTAIL THAT WILL HAVE YOU READY TO DANCE THE NIGHT AWAY.

Ingredients

35ml golden rum

10ml pedro ximenez sherry

160ml Britvic Ginger Ale

Method

Half-fill a highball glass with cubed ice.

Add the rum and sherry, and stir well.

Pour in the Britvic Ginger Ale.

Garnish

Garnish with a whole red chilli.

- RUM -

APPLE PIE



- 104 -

Apple Pie

*IF YOU LOVE THE TASTE OF GRANDMA'S HOME-MADE APPLE PIE,
THEN YOU ARE GOING TO LOVE THIS.*

Ingredients

50ml white rum

10ml Teisseire Cinnamon

Britvic 100 Apple Juice to top

10ml fresh lemon juice

Method

Fill a highball glass with cubed ice.

Add the Teisseire Cinnamon, lemon juice and white rum.

Top with Britvic 100 Apple Juice and stir.

Garnish

Garnish with pear slices.

MOCKTAILS



The term 'mocktail' appears to have originated in the first half of the twentieth century, simply referring to a cocktail without any alcohol.

The huge increase in availability of premium ingredients means **alcohol-free cocktails can be every bit as sophisticated as their alcoholic counterparts**. Although consumers continue to be mindful of their alcohol intake, drinkers still want to feel included in the bar scene. Garnering success with mocktails is about creating a drink that looks and feels every bit as special as a cocktail.

Blending fruit juices used to be the key to creating mocktails and while fruity mixes still have their place, the drinks have been joined by ever-more diverse offerings. Try lengthening fruit blends with Britvic Soda Water for a long, refreshing offer.

Using herbs and spices as ingredients is a great way to create less sweet options, while using citrus or even creating your own drinking vinegars helps to bring balance to a drink.

To get your mocktail list off to a flying start, try blending Teisseire Mojito with Teisseire Strawberry to create a Mojito mocktail. Britvic Cranberry Juice, Britvic Orange Juice and a squeeze of lime also makes for a great Virgin Cosmopolitan.

Garnishes are also key to creating a premium drinking experience – and commanding a premium price. A simple way to up your garnish game is to pick one ingredient featured in the cocktail and use it as a garnish – for example, orange peel, a rosemary sprig or coffee beans.

When it comes to glassware, choosing the right vessel helps to sell a cocktail. For long drinks, a highball can be used for more sophisticated sips, while a hurricane glass works well for fruit forward, fun drinks. Meanwhile, elegant coups are great glasses for cocktails that are strained and served without ice. You can even improvise with jam jars or serve sharing cocktails in fruit-filled carafes. A well-presented cocktail in the right glass should turn heads and encourage sales.

- MOCKTAILS -

GUEST
RECIPE

PURDEY'S NO SIN FIZZ

- G1



During his time in the on-trade, **Kieran Collins** has worked his way up from glass collector and barback to running bar operations for Scotland's largest independent operator, G1, where he oversees drinks development and keeps an eye on trends in order to implement them through the group's diverse portfolio of cocktail bars, restaurants and hotels.

- 108 -

Purdey's No Sin Fizz, G1

*A GREAT NON-ALCOHOLIC TAKE ON THE RAMOS GIN FIZZ
- BOTH REFRESHING AND EXCITING IN EQUAL MEASURE.*

Ingredients

30ml Teisseire Strawberry

30ml lemon juice

30ml double cream

Purdey's Edge to top

1 egg white

Method

Add double cream, egg white, lemon juice, Teisseire Strawberry and fresh lemon juice to a cocktail shaker.

Shake vigorously without ice.

Separate the shaker and add cubed ice.

Shake vigorously once more until a heavy foam starts to form.

Single strain into a tall Collins glass and top with Purdey's Edge.

Garnish

Garnish with a dusting of strawberry sherbet powder.

Strawberry sherbet powder method:

Place 10 dehydrated strawberries in a blender with 2 tbsp granulated sugar and ½ tsp citric acid.

Blend to fine powder.

- MOCKTAILS -

LYCHEE SPICE



-110-

Lychee Spice

THE EXOTIC LYCHEE AND SPICY GINGER BEER COMBINE TO MAKE THE PERFECT EVENING DRINK. SIT BACK AND WATCH THE SUN GO DOWN.

Ingredients

20ml Teisseire Lychee
160ml Britvic Ginger Beer

Method

Fill a tumbler glass with cubed ice.
Add Teisseire Lychee and Britvic Ginger Beer.
Stir.

Garnish

Garnish with cucumber slices.

- MOCKTAILS -

BEACHES



- 112 -

Beaches

A WONDERFULLY TART AND REFRESHING DRINK, WITH THE SWEETNESS OF THE VANILLA PERFECTLY BALANCING AGAINST THE PASSION FRUIT AND LEMON.

Ingredients

20ml Teisseire Vanilla

20ml Teisseire Lemon

100ml Britvic Soda Water

20ml fresh lemon juice

2 passion fruits

Method

Cut 2 passion fruits in half and scrape out the contents into a tall glass.

Add the lemon juice, Teisseire Vanilla and Teisseire Lemon.

Add crushed ice and stir.

Top with Britvic Soda Water.

Garnish

Garnish with half a passion fruit and a vanilla pod.

VIRGIN STRAWBERRY MOJITO



Virgin Strawberry Mojito

THE VIRGIN STRAWBERRY MOJITO IS MADE ALL THE MORE REFRESHING WITH THE ADDITION OF A SPRIG OF MINT AND ZESTY TANG OF LIME.

Ingredients

20ml Teisseire Mojito	1 lime
20ml Teisseire Strawberry	4 strawberries
40ml Britvic Soda Water	8 mint leaves

Method

Cut lime into quarters.

Add lime, strawberries, Teisseire Mojito and Teisseire Strawberry to a highball glass and muddle together.

Add mint leaves and gently press with a spoon.

Add crushed ice to the glass.

Top with Britvic Soda Water.

Garnish

Garnish with a sprig of mint and a wedge of lime.

SWEET SUMMER DREAM



Sweet Summer Dream

WITH THE PERFECT COMBINATION OF SWEET STRAWBERRY AND SMOOTH VANILLA PLUS THE SHARPNESS OF PASSION FRUIT, THE SWEET SUMMER DREAM IS THE PERFECT LONG DRINK FOR SUMMER.

Ingredients

40ml Teisseire Passion Fruit

20ml Teisseire Strawberry

20ml Teisseire Vanilla

40ml lime juice

sparkling water

6 orange slices and 6 lime slices

12 mint leaves

Method

Fill a pitcher or carafe with cubed ice.

Add the Teisseire Passion Fruit, Teisseire Strawberry and Teisseire Vanilla along with the lime juice.

Add the orange slices, lime slices and mint leaves.

Top with sparkling water and stir well.

- MOCKTAILS -

PINK LADY



- 118 -

Pink Lady

*THE FRUITY, EXOTIC AND REFRESHING PINK LADY
IS A REAL THIRST-QUENCHER ON A HOT DAY.*

Ingredients

10ml Teisseire Passion Fruit

10ml Teisseire Strawberry

10ml Teisseire Vanilla

80ml Britvic Orange Juice

80ml Britvic Pineapple Juice

20ml fresh lemon juice

Method

Fill a shaker with crushed ice and add the Britvic Orange Juice,
Britvic Pineapple Juice and fresh lemon juice.

Add the Teisseire Passion Fruit, Teisseire Strawberry and Teisseire Vanilla and shake well.

Garnish

Pour into a tall glass and garnish with a twist of orange peel.

- MOCKTAILS -

CRIMSON GOLD



- 120 -

Crimson Gold

*A CITRUSY SWEET SUNSET WITH A SPLASH OF GRENADINE
AND GARNISHED WITH A WEDGE OF ORANGE.*

Ingredients

160ml Britvic Orange Juice

20ml Teisseire Grenadine

Method

Fill a highball glass with cubed ice.

Add the Teisseire Grenadine and Britvic Orange Juice.

Stir.

Garnish

Garnish with an orange wedge.

BITTERSWEET RASPBERRIES



Bittersweet Raspberries

THE TARTNESS OF THE CRANBERRIES AND RASPBERRIES COMBINED WITH THE REFRESHING BITTER LEMON MAKE THIS A DRINK TO AWAKEN THE SENSES.

Ingredients

40ml Britvic Cranberry Juice

100ml Britvic Bitter Lemon

15ml Teisseire Liquid Cane Sugar

5 fresh raspberries

Method

Place the raspberries in a highball glass and muddle with a pestle.

Add Britvic Cranberry Juice and Teisseire Liquid Cane Sugar.

Stir and add crushed ice.

Top with Britvic Bitter Lemon and stir.

Garnish

Garnish with fresh raspberries or redcurrants.

- MOCKTAILS -

ST. CLEMENT'S



- 124 -

St. Clement's

TAKING ITS NAME FROM THE FAMOUS NURSERY RHYME – 'ORANGES AND LEMONS, SAY THE BELLS OF ST. CLEMENT'S' – THIS IS THE CLASSIC NON-ALCOHOLIC DRINK – AND IT IS SO EASY TO MAKE.

Ingredients

160ml Britvic Orange Juice

160ml Britvic Bitter Lemon

Method

Fill a highball glass with cubed ice.

Add Britvic Orange Juice and Britvic Bitter Lemon and stir.

Garnish

Stir and garnish with orange slices.

- MOCKTAILS -

FRENCH PASSION



- 126 -

French Passion

A SWEET AND FRUITY PICK-ME-UP MADE UP OF PINEAPPLE, ORANGE AND PASSION FRUIT WITH A ZESTY EXOTIC AROMA.

Ingredients

200ml Britvic Orange Juice
40ml Britvic Pineapple Juice
10ml Teisseire Passion Fruit
Half a passion fruit

Method

Fill a highball glass with cubed ice.
Scrape half a passion fruit into the glass and add the Britvic Orange and Pineapple Juices.
Pour in the Teisseire Passion Fruit and stir.

Garnish

Garnish with half a passion fruit.

BLUEBERRY MINT LEMONADE



Blueberry Mint Lemonade

EXCITING FLAVOURS OF BLUEBERRY, RASPBERRY, MINT AND LIME COME TOGETHER TO CREATE A LAVISH BERRY LEMONADE.

Ingredients

40ml Teisseire Blueberry
30ml Teisseire Raspberry
40ml fresh lime juice
320ml Britvic Soda Water
6 mint leaves

Method

Fill $\frac{3}{4}$ of a pitcher or carafe with cubed ice.
Add the Teisseire Raspberry and Teisseire Blueberry, lime juice and 6 mint leaves.
Top with Britvic Soda Water and stir.

Garnish

Garnish with fresh raspberries and mint leaves.



The Sensational Drinks Collection by Britvic is a celebration of the wonderful world of cocktails and mocktails.

We would like to say a special thanks to our guest bartenders for their inspiring recipes - and to you, the great UK ontrade.

CHEERS
TO GOOD
DRINKS AND
GOOD TIMES.

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