

Sweet and Savory by Nature . . .



SQUARE ONE BASIL 1

The garden fresh aroma and delightful herbal earthiness of fresh basil in a captivating spirit. Certified organic Square One Basil is infused with the essence of four basil varieties: Genovese, Thai, Lemon and Sweet. Each basil variety gives its subtle yet distinct character to the spirit. Plus we added a touch of coriander, honeysuckle and lemongrass to round out the spirit and soften the finish.

Unless stated otherwise, cocktails were created by Square One founder, Allison Evanow, and Square One Brand Ambassador and Mixologist, H. Joseph Ehrmann.

Señorita Albahaca

- 1 oz. Square One Basil
- 1 oz. plata tequila
- 1 oz. fresh lime juice
- 1/2 oz. agave nectar or simple syrup

Combine all ingredients in a mixing cup with ice. Shake well. Serve on the rocks or in a cocktail glass. Optional: salt half rim of glass.

Tuscan Sun

- 1 1/2 oz. Square One Basil
- 1/2 oz. Limoncello
- Fever Tree Bitter Lemon Soda
- basil leaf and lemon twist as garnish

Pour Square One Basil and Limoncello in a Collins glass filled with ice. Stir gently. Top with soda and garnish with a basil leaf and lemon twist.

Garden Grove

- 1 1/2 oz. Square One Basil
- 1/2 oz. blood orange liqueur
- 1/2 oz. fresh lemon juice
- 1/2 oz. agave nectar or simple syrup
- dash of orange bitters

Combine all in a mixing tin with ice. Shake and strain into chilled cocktail glass. Basil leaf garnish.

Pom Wonderflower

- 1 1/2 oz. Square One Basil
- 3/4 oz. elderflower liqueur
- 1 1/2 oz. POM pomegranate juice
- 1/2 oz. lemon juice
- 1/4 oz. agave nectar or simple syrup
- lemon twist as garnish

Combine all ingredients in a mixing cup with ice. Shake and strain into a chilled cocktail glass. Lemon twist garnish.

Winter Jan

- 1 1/2 oz. Square One Basil
- 1 1/2 oz. fresh pink grapefruit juice
- 1/2 oz. agave nectar or simple syrup
- 4–5 scrapes of cinnamon stick on a micro plane
- 4 medium-size mint leaves
- 1 mint sprig for garnish

Combine all ingredients into a mixing cup filled with ice. Shake well and strain into a rocks glass filled with fresh ice. Garnish with grapefruit twist and mint sprig.

Basil Cosmo

- 1 1/2 oz. Square One Basil
- 1/2 oz. orange liqueur
- 1/2 oz. fresh lime juice
- 1/2 oz. agave nectar or simple syrup
- 2 oz. cranberry juice
- lime wedge as garnish

Combine all ingredients in a mixing cup and shake with ice. Strain into chilled cocktail glass and garnish with lime wedge.

Basil Negroni

- 1 1/2 oz. Square One Basil
- 3/4 oz. Campari
- 3/4 oz. Sweet Vermouth

Build over ice in a tumbler and garnish with a basil leaf.

The Gulf

- 1 oz. Square One Basil
- 1 oz. Cachaça
- 3/4 oz. hibiscus syrup
- 1/2 oz. lime juice
- dash of Angostura bitters

Shake all ingredients well with ice. Strain over ice in a rocks glass.

Paradiso

- 2 oz. Square One Basil
- 1/2 oz. Luxardo Maraschino liqueur
- 8 fresh raspberries
- 1/2 oz. fresh lime juice
- 1/4 oz. agave nectar or simple syrup
- raspberries as garnish

Muddle raspberries in mixing cup. Add remaining ingredients and shake vigorously with ice. Double strain into a cocktail glass and garnish with fresh raspberries on a skewer.

St. Helena Picnic

- 1 1/2 oz. Square One Basil
- 2–3 strawberries
- 1/2 oz. fresh lemon juice
- 1/2 oz. agave nectar or simple syrup
- 1/2 oz. sparkling wine float (optional)

Muddle strawberries in a mixing cup. Add remaining ingredients (except sparkling wine) and shake well with ice. Double strain into chilled cocktail glass. Option: gently pour sparkling wine float on top.

Thai Mule

- 1 1/2 oz. Square One Basil
- 4 oz. ginger beer (prefer Bundaberg)
- squeeze of fresh lime
- lime wedge or twist as garnish

Combine all ingredients in a rocks glass filled with ice. Stir briefly, and garnish with lime wedge or twist.

Caprese Martini

- 1 1/2 oz. Square One Basil
- 3/4 oz. tomato juice or 5 cherry tomatoes cut in half
- 1/2 oz. fresh lime juice
- 1/4 oz. agave nectar or simple syrup
- small pinch of salt
- 1/2 barspoon of Dirty Sue olive juice or 3 drops of Worcestershire sauce
- cherry tomato, basil leaf and mini mozzarella ball as garnish

If using fresh tomatoes, muddle in mixing cup until pureed. Combine all other ingredients and shake with ice. Double strain into a chilled cocktail glass and serve with a "Caprese pick" – skewered cherry tomato, basil leaf and mini mozzarella ball.

Kiew Wan Martini

By Robert Wood, Kenilworth, UK

- 1 1/2 oz. Square One Basil
- 1/2 oz. coconut syrup
- 3/4 oz. fresh lime juice
- 3 dashes hot sauce
- barspoon of simple syrup

Combine all ingredients in a mixing cup with ice. Shake and strain into a cocktail glass.

Singer Garden

- 1 1/2 oz. Square One Basil
- 1 oz. fresh Meyer or regular lemon juice
- 3/4 oz. agave nectar or simple syrup
- 1 barspoon chopped ginger
- basil leaf or lemon twist as garnish

Combine all ingredients into a mixing cup and fill with ice. Shake well and double strain liquid into a chilled cocktail glass. Garnish with a basil leaf or lemon twist.

Blackberry Swizzle

- 1 1/2 oz. Square One Basil
- 4 fresh blackberries
- 1/2 oz. fresh lemon juice
- 1/2 oz. agave nectar or simple syrup
- ginger beer
- blackberry and basil leaf as garnish

Muddle blackberries in a mixing cup. Add remaining ingredients (except ginger beer) and shake with ice. Double strain into a Collins glass filled with ice. Top with ginger beer and stir. Garnish with skewered blackberry and basil leaf.



SQUARE ONE BASIL

Fresh basil is known for its light and dark qualities in folklore and sweet and savory qualities for cooking. As an equally complex clear spirit, Square One Basil brings sweet or savory balance to culinary-style cocktails, particularly those featuring fresh citrus. Create new Mediterranean or Asian cuisine inspired elixirs and in the classic Bloody Mary, pour Square One Basil in place of vodka.

Italian 75

- 1 1/2 oz. Square One Basil
- 1/2 oz. fresh lemon juice
- 1/2 oz. agave nectar or simple syrup
- Prosecco
- lemon twist as garnish

Combine all ingredients (except Prosecco) in a mixing cup filled with ice. Shake briefly and strain into a champagne flute. Top with Italian Prosecco, lemon twist garnish.

Hound Dog

- 1 1/2 oz. Square One Basil
- 1 1/2 oz. fresh grapefruit juice
- dash of orange bitters
- ginger beer/ale

Combine all, except soda, in a mixing glass with ice. Shake and strain into a rocks glass filled with fresh ice and top with ginger beer. Grapefruit or orange slice garnish.

My Word

- 3/4 oz. Square One Basil
- 3/4 oz. Yellow Chartreuse
- 3/4 oz. fresh lime juice
- 3/4 oz. Luxardo Maraschino liqueur

Combine all ingredients into a mixing glass with ice. Shake well and strain into a chilled cocktail glass.

Pear Drop

- 1 1/2 oz. Square One Basil
- 3/4 oz. pear liqueur
- 1 oz. fresh lime juice
- 1 oz. agave nectar or simple syrup
- pear slice or lemon twist as garnish

Combine all ingredients into a mixing cup and shake with ice. Strain into a chilled cocktail glass. Garnish with pear slice or lemon twist.

Emperor and I

- 2 oz. Square One Basil
- 1/2 oz. Domaine de Canton liqueur
- 1/4 of a kaffir lime leaf (optional)
- 1/2 oz. fresh lime juice
- 1/2 oz. agave nectar or simple syrup
- kaffir lime leaf or basil leaf as garnish

If available, tear Kaffir lime quarter-leaf and put in bottom of mixing cup. Add remaining ingredients and shake with ice. Strain into a chilled cocktail glass and garnish with small Kaffir lime leaf or basil leaf float.

Sue's Mojito

- 2 oz. Square One Basil
- 1/2 kiwi, peeled, quartered
- 5 mint leaves
- 1 oz. fresh lime
- 1 oz. agave nectar or simple syrup
- club soda
- sprig of mint as garnish

In a mixing cup, muddle mint and kiwi. Add remaining ingredients (except soda) and shake briefly with ice. Pour into a Collins glass filled with ice and top with club soda. Garnish with sprig of mint.



Belgian Shandy

- 3/4 oz. Square One Basil
- 1/2 oz. fresh lemon juice
- 1/2 oz. agave nectar or simple syrup
- 8 oz. Belgian Saison or white beer

Combine all ingredients (except beer) in a mixing cup and shake briefly with ice. Strain into a beer glass and top with beer.

Bella Vita

- 2 1/2 oz. Square One Basil
- 1/2 oz. Galliano liqueur
- 1 dash celery bitters
- orange zest (3 scrapes of orange zest on a microplane)

Combine all ingredients into mixing cup filled with ice. Stir for 45 seconds. Strain into chilled cocktail glass.



Beau Jardin

- 1 1/2 oz. Square One Basil
- 1/2 oz. Ferrand Ambre Cognac
- 1/2 oz. Benedictine liqueur
- 1/2 oz. agave nectar or simple syrup
- 1/2 oz. fresh lemon juice

Combine all ingredients in a mixing cup filled with ice. Shake well and strain into a chilled cocktail glass.

Hawaiian Monk

- 1 3/4 oz. Square One Basil
- 1/4 oz. Yellow Chartreuse
- 1/2 oz. fresh lemon juice
- 1 oz. pineapple juice
- 1/4 oz. agave nectar or simple syrup
- basil leaf as garnish

Combine all ingredients in a mixing cup and shake with ice. Strain into a chilled cocktail glass and garnish with a basil leaf float.

Mai Tai Basil

- 1 1/2 oz. Square One Basil
- 1/2 oz. Velvet Falernum
- 1/4 oz. fresh lime juice
- 1 oz. pineapple juice

Shake with ice and strain into rocks or hurricane glass filled with crushed ice. Create elaborate basil/cherry/pineapple garnish.

Strawberry-Basil Mule

- 1 1/2 oz. Square One Basil
- 2 strawberries
- 1/2 oz. of fresh lime
- ginger beer
- lime wedge and small basil leaf garnish

Muddle 2 strawberries to a pulp. Add spirit and lime. Shake with ice for 10 seconds. Strain over ice in a rocks glass and top with ginger beer. Place lime in the glass and float a small basil leaf on top.

Mid Summer Punch

- 1 oz. Square One Basil
- 1 oz. Pimm's No.1
- 1/2 oz fresh lemon juice
- 2 strawberries (save 1 for garnish)
- ginger ale
- dash of Peychaud's Bitters

Muddle strawberry in a mixing cup. Combine all ingredients (except ginger ale) and shake with ice. Strain into a Collins glass filled with fresh ice and top with ginger ale. Strawberry garnish.

Italian Lemon Drop

- 2 oz. Square One Basil
- 1/4 oz. Galliano, Strega or Aperol liqueur
- 1/2 oz. fresh lemon juice
- 1/2 oz. agave nectar or simple syrup
- basil leaf or lemon twist as garnish

Combine all ingredients into mixing cup filled with ice. Shake vigorously and strain into a chilled cocktail glass. Garnish with basil leaf float or lemon twist. Collins option: Reduce Basil to 1.5 oz. Strain into Collins glass filled with ice. Top with club soda.

Piña Basil Collins

- 2 oz. Square One Basil
- 1 oz. pineapple juice
- 1/2 oz. fresh lemon juice
- 1/2 oz. agave nectar or simple syrup
- club soda
- pineapple frond as garnish

Combine all ingredients (except club soda) into mixing cup filled with ice. Shake very briefly – just enough to blend. Pour into Collins glass and top with soda. Garnish with a pineapple frond stuck into side of glass. Option: add .5 oz. Domaine de Canton liqueur.

Oaxacan Lemonade

- 2 oz. Square One Basil
- 1/4 oz. Mezcal (preferably Del Maguey)
- 1/2 oz. fresh lemon juice
- 1/2 oz. agave nectar or simple syrup
- 2 cilantro leaves (save 1 for garnish)

Tear cilantro leaf and put into mixing cup. Add remaining ingredients and shake with ice. Strain into a chilled cocktail glass and garnish with a cilantro leaf float.

Find more recipes on our website, SquareOneOrganicSpirits.com or submit one of your own to us at info@squareoneorganicspirits.com.