

Square One Botanical



Simply Delicious Cocktails

Botanical Gimlet

Basil and Square One Botanical offer an aromatic twist to a cocktail classic.

2 oz. Square One Botanical
4-5 leaves of basil, torn (try Thai or Lemon Basil)
1 oz. fresh lime juice
1/2 oz. organic agave nectar or simple syrup

In a mixing cup muddle basil briefly with a muddling stick. Add crushed ice and other ingredients. Shake vigorously for 10 seconds. Strain into a chilled martini glass. No need for a garnish as little bits of basil will be floating in the cocktail.

Italian Lemonade

Square One Botanical and Aperol Italian aperitif make beautiful cocktails together.

1 1/2 oz. Square One Botanical
1/2 oz. Aperol
1/2 oz. fresh lemon juice
1/4 oz. agave nectar or simple syrup
club soda

Build in a Collins glass with fresh ice. Stir and top with club soda. Garnish with cherry or orange slice.

Flower Collins

Peace and love in a cocktail.

2 oz. Square One Botanical
1/2 oz. St. Germain Elderflower liqueur
1 oz. fresh lemon juice
1/2 oz. agave nectar or simple syrup
club soda

Build in a Collins glass filled with fresh ice. Stir and top with soda. Garnish with lemon twist.

Botanical Royale

1 oz. Square One Botanical
1/2 oz. Crème de Cassis*
Champagne or sparkling wine

Pour Crème de Cassis and Square One Botanical into a chilled champagne flute. Top with bubbly. *Try other berry or floral liqueurs in place of Crème de Cassis.

Fog & Stormy

Also known as Botanical Mule.

1 1/2 oz. Square One Botanical
1/4 oz. fresh lime juice
4 oz. ginger ale or ginger beer

Fill highball glass with ice. Build drink in the glass and stir with bar spoon. Lime wheel garnish.

Botanical Drop

An uptown version of the popular Lemondrop cocktail.

2 oz. Square One Botanical
1/2 bar spoon of Absinthe
1/2 oz. fresh lemon juice
1/2 oz. agave nectar or simple syrup

Pour absinthe into chilled cocktail glass, swirl to coat the glass and shake out excess. Pour all ingredients into cocktail shaker filled with ice. Shake hard and strain. Garnish with lemon twist.

Square One Botanical Cup

The floral and savory aromas of Square One Botanical and Square One Cucumber are combined in this appetizing sip.

1 oz. Square One Botanical
1/2 oz. Square One Cucumber
1/2 oz. fresh lemon juice
1/2 oz. agave nectar or simple syrup
ginger beer

Build in a Collins glass filled with fresh ice. Stir and top with ginger beer. Garnish with a cucumber spear and lemon wheel.

Botanical Negroni

Styled after the classic Negroni, this elixir is tweaked to compliment the delicate fruit and floral qualities of Square One Botanical.

2 oz. Square One Botanical
1/4 oz. Campari
1/4 oz. high-quality sweet red vermouth

Shake with ice, strain into a cocktail glass. Garnish with orange twist.