

take a cool plunge . . .

SQUARE ONE CUCUMBER 1

Square One Cucumber captures the essence and freshness of cucumber in the form of an elegant and aromatic organic spirit. For a cool, light yet effortless indulgence, try Square One Cucumber with tonic and a twist of lime.

Cucumber Martini

- 2 oz. Square One Cucumber
- 1/2 oz. Cinzano Bianco (sweet white vermouth)
- thin cucumber slice for garnish

Combine in a cocktail tin with ice. Shake and strain into a chilled cocktail glass. Float a thin cucumber slice as a garnish.

Cool Collins

- 2 oz. Square One Cucumber
- 1/2 oz. fresh lemon juice
- 1 tsp. of powdered sugar
- 1 cucumber wheel for garnish

Combine in a cocktail tin with ice. Shake hard and strain into a Collins glass filled with ice and top with soda. Stir and garnish with a cucumber wheel.

Cool Chap

- 1 1/2 oz. Square One Cucumber
- 3 mint leaves (optional)
- 3/4 oz. American Gin
- 1 oz. fresh lime juice
- 1/2 oz. organic agave nectar or simple syrup
- 1 large cucumber cube, peeled, for garnish

Muddle mint leaves in a mixing glass. Add remaining ingredients and shake with ice. Double strain into a chilled cocktail glass and place cucumber cube on glass rim.

Spa Cosmo

By Allison Evanow, Founder, SQ1

- 2 oz. Square One Cucumber
- 1 oz. pomegranate juice
- 1/2 oz. Cointreau
- 1/4 oz. fresh lime juice
- dash of simple syrup, if needed
- orange twist for garnish

Combine in a mixing glass and shake with ice. Strain into a cocktail glass and garnish with orange twist.

Cucumber Spajito

By Allison Evanow, Founder, SQ1

- 2 oz. Square One Cucumber
- cucumber ribbons for garnish
- 4 – 5 mint leaves
- 1 oz. fresh lime juice
- 1 oz. organic agave nectar* or simple syrup
- club soda or sparkling water

Layer cucumber ribbons and 2 mint leaves with ice in a Collins glass. Muddle remaining mint lightly in a mixing glass; don't over bruise. Add ice and other ingredients, then shake briefly and strain over ice. Top with soda and serve with a straw.

The Samurai

By H. Joseph Ehrmann, Mixologist and Brand Ambassador, SQ1

- 2 oz. Square One Cucumber
- 1/2 oz. Sake
- 1/2 oz. lemongrass syrup**
- lemongrass for garnish

Combine with ice in a mixing tin. Shake well and strain into a chilled cocktail glass. Garnish with lemongrass.

Chesapeake Sunrise

By Neyah White, Mixologist, San Francisco, CA

- 2 oz. Square One Cucumber
- 3 oz. fresh orange juice
- 1 small barspoon Old Bay seasoned salt

Combine in a mixing tin. Shake and strain into tumbler glass filled with ice.

Brilliant James

By Allison Evanow, Founder, SQ1

- 1 1/2 oz. Square One Cucumber
- 3/4 oz. Pimm's
- 1 oz. ruby red grapefruit juice
- 1/4 - 1/2 oz. organic agave nectar or simple syrup
- grapefruit twist or cucumber slice for garnish.

Combine in a mixing glass with ice. Shake and strain into a cocktail glass; garnish with grapefruit twist or a cucumber slice float.

French Tart

By Allison Evanow, Founder, SQ1

- 2 oz. Square One Cucumber
- 3 oz. ruby red grapefruit juice
- 1/2 oz. St. Germain Elderflower Liqueur
- 1/4 oz. organic agave nectar or simple syrup, if grapefruit is very tart

- cucumber wheel slices & grapefruit triangle for garnish

Combine in a mixing tin with ice. Shake and strain into Collins glass filled with ice and cucumber wheels. Garnish with a grapefruit triangle on glass rim.

Summer Daydream

By Dushan Zaric, Mixologist, New York, NY

- 1 1/2 oz. Square One Cucumber
- 3 sweet, fresh watermelon chunks
- 3/4 oz. fresh lemon juice
- 3/4 oz. simple syrup
- 1/2 oz. Campari
- 1 watermelon rind as a garnish

In a tall Collins glass, muddle the watermelon into a juice. Add remaining ingredients and fill the glass with large cubes of ice. Cover the glass with a small shaker top and shake briefly. Remove the shaker, and garnish with watermelon rind and serve with a straw.

Pineapple Splash

By Allison Evanow, Founder, SQ1

- 2 oz. Square One Cucumber
- 3 – 4 mint leaves
- 1/2 oz. Cointreau
- 2 oz. pineapple juice
- 1/2 oz. fresh lime juice
- 1/2 oz. organic agave nectar or simple syrup
- club soda
- pineapple wedge or cucumber wheel for garnish

In a mixing glass, briefly muddle mint to release aroma. Pour in other ingredients and fill with ice. Shake briefly and then strain into a Collins glass filled with ice. Top with club soda and stir once. Garnish with a pineapple wedge or cucumber wheel.

Little Orphan Apple

By H. Joseph Ehrmann, Mixologist and Brand Ambassador, SQ1

- 1.5 oz. Square One Cucumber
- 1/5 Fuji apple, cored and cubed
- 1/2 oz. Aperol
- 1/2 oz. organic agave nectar* or simple syrup
- 1/2 oz. fresh lemon juice

In a mixing glass, muddle half of the apple cubes with lemon juice. Add the remaining ingredients and ice. Shake well and strain into a short glass (coup or old fashioned). Garnish with three apple cubes on a toothpick resting in the glass. Variation: Strain over ice and top with soda water to create a crisp cooler.



 Whenever possible, we encourage you to use organic ingredients.

SQUARE ONE

CUCUMBER

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Square One Cucumber is deliciously aromatic and adds subtle taste complexity to culinary-style cocktails.

The Monk's Elixir

By Neyah White, Mixologist, San Francisco, CA

- 3/4 oz. Square One Cucumber
- 1/2 oz. Balsamic Vinegar
- 1/2 oz. Benedictine
- 4 oz. sparkling wine

Combine all ingredients in a champagne flute glass. No garnish.

Come the Sun

By Neyah White, Mixologist, San Francisco, CA

- 1 1/2 oz. Square One Cucumber
- 1/2 oz. Cointreau
- 1/4 oz. Yellow Chartreuse
- 1 thread of Saffron
- 1 thread of Saffron and lemon zest for garnish

In a mixing tin, stir spirits and one Saffron thread gently over ice. Strain into a chilled cocktail glass. Garnish with lemon zest and remaining Saffron thread (try to get the Saffron to sink).

Sunburst

By H. Joseph Ehrmann, Mixologist and Brand Ambassador, SQ1

- 2 oz. Square One Cucumber
- 1 kiwi, peeled & quartered
- 1 oz. tangerine syrup***
- 1/2 oz. Aperol
- club soda
- tangerine slice for garnish

In a mixing glass, muddle Kiwi until pureed. Add other ingredients except club soda and shake briefly with ice. Strain into a tall Collins glass filled with ice. Top with soda and garnish with tangerine slice.

China Doll

By Allison Evanow, Founder, SQ1

- 1 3/4 oz. Square One Cucumber
- 1/2 oz. Canton Ginger Liqueur
- 1/2 oz. fresh lemon juice
- 1/2 oz. organic agave nectar* or simple syrup
- 4 drops of soy sauce
- lemon twist or candied ginger for garnish

Combine in a cocktail tin with ice. Don't use more than 4 drops of soy sauce. Shake hard and strain into a chilled cocktail glass. Garnish with lemon twist or two pieces of candied ginger on a skewer.

Going Green

By Gina Chersevani, Mixologist, Washington DC

- 2 oz. Square One Cucumber
- 4 oz. of Jasmine Green Tea (prep and cool tea before use)
- 1 packet or 1/2 teaspoon of Stevia natural herb sweetener
- 1 oz. Cointreau
- 1 dash Fee Brothers Mint Bitters
- sprig of organic mint for garnish

In a large tumbler (9-10 oz.) combine all ingredients and give it a quick stir. Fill with ice and garnish with sprig of mint.



Shanghai'd

By H. Joseph Ehrmann, Mixologist and Brand Ambassador, SQ1

- 2 oz. Square One Cucumber
- 1/2 oz. Canton Ginger Liqueur
- 1 oz. lemongrass syrup**
- 3 - 4 inch piece of lemongrass stalk for garnish

Combine in a mixing glass with ice. Shake hard for 10 seconds and strain into a cocktail glass.



Maravilla

By H. Joseph Ehrmann, Mixologist and Brand Ambassador, SQ1

- 1 1/2 oz. Square One Cucumber
- 3/4 oz. Manzanilla Sherry
- 1 bar spoon of organic agave nectar* or simple syrup
- (3) 1 inch cubes of ripe honeydew melon
- juice of 1 kumquat
- 1 kumquat for garnish

Cut one kumquat in half and muddle into a juice. Add melon cubes and muddle again into a juice. Top with remaining ingredients and ice. Shake hard for 10 seconds and double strain up, into a cocktail glass. Make a diagonal slice half-way through the other kumquat and garnish on the rim. For a variation, try in a tall glass over ice.

Celery Cup #1

By H. Joseph Ehrmann, Mixologist and Brand Ambassador, SQ1

- 1 1/2 oz. Square One Cucumber
- 1 inch fresh English cucumber
- 2 inch celery stalk (closer to the heart for sweetness)
- palm-full of cilantro
- 1oz. fresh lemon juice
- 1/2 oz. Pimm's
- 3/4 oz. organic agave nectar or simple syrup
- 1 celery stalk for garnish

In a mixing glass, muddle the cucumber, celery, cilantro and lemon juice into a pulp. Add remaining ingredients, cover in ice and shake hard for 10 seconds. Strain into a tall glass over fresh ice and garnish with a piece of celery. (Create your own variation as Cup #2, Cup #3, etc.)

Garden Variety

By Allison Evanow, Founder, SQ1

- 2 oz. Square One Cucumber
- 1 square inch of red pepper
- 4 cherry tomatoes
- 1/2 oz. fresh lemon juice
- 1/2 oz. organic agave nectar* or simple syrup
- Dash of Peychaud's Bitters
- 1 cherry tomato (for garnish)

In a mixing glass, muddle pepper and tomatoes until juiced. Add other ingredients and ice. Shake hard and double strain into a chilled cocktail glass. To garnish, slice 1/3 of the way through a cherry tomato and place on glass rim.

Syrups:

* Organic agave nectar is a natural sweetener. Compared to simple syrup, it adds texture and weight to cocktails yet its glycemic level is lower; good news for people watching their carbohydrates.

** Lemongrass Syrup - Trim the stalk at the bottom and just past the heart of the stalk (4 - 5 inches). Save top half for garnish. Cut the heart lengthwise down the middle and with a mallet pound the lemongrass to break it up. Boil lemongrass in one cup of water for 2-3 minutes then add one cup of sugar slowly, stirring constantly to dissolve. Bring to a boil then simmer for 3-5 minutes until syrupy. Remove from heat and cool completely. Pour through a strainer and into a storage bottle. Refrigerate.

*** Tangerine syrup: One part sugar to one part fresh squeezed tangerine juice. Bring juice to a boil and simmer to dissolve sugar into the juice. Remove from heat and allow to cool completely. Store in a glass jar or squeeze bottle and refrigerate for up to one week.

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

