

SPRITZ & HIGHBALLS

Autumn ALC Drinks 2024

Highballs

Highball

SPICED BERRY MULE

- 35ml Double Jus
- 25ml Berry Puree SR
- 1x Fever-tree ginger beer

- 1x Raspberry
- 1x Dried apple slice

Long straw



METHOD

1. Combine Double Jus and berry puree SR in a highball glass
2. Fill glass with ice
3. Top with ginger beer, and stir briefly to combine (the berry puree will naturally want to sink to the bottom, so requires a good stir)
4. Garnish with a raspberry and a dried apple slice
5. Serve with a long straw

Berry Puree SR - mix CK Berry Puree 50/50 with water in a bottle. Shake well before use. 3 days shelf life refrigerated.

RASPBERRY MOJITO

- 35ml Planteray 3 Stars white rum
- 25ml Monin cloudy lemonade concentrate
- 4x Mint leaves
- 1x Fever-tree raspberry & orange blossom soda

- 1x Raspberry
- 1x Mint sprig

Long straw



METHOD

1. Combine rum and cloudy lemon in a highball glass, and add 4 mint leaves
2. Muddle gently to extract the mint flavour
3. Fill glass with ice
4. Top with raspberry soda
5. Stir gently to distribute mint leaves
6. Garnish with a raspberry and a sprig of mint
7. Serve with a long straw

CLASSIC MOJITO

If the guest requests a classic mojito, simply replace the raspberry soda with regular soda