

# Wild Berry



## SIGNATURE DRINK

### BERRY BREEZE

<b>YOU NEED</b>	50 ml white vermouth or aperitive (e.g. Belsazar or Lillet Blanc)
	<b>THOMAS HENRY WILD BERRY</b>
	Berries
<b>GLASS</b>	Wine glass
<b>ICE</b>	Cubes
<b>METHOD</b>	Build in glass
<b>STEP 1</b>	Fill a glass with ice cubes
<b>STEP 2</b>	Pour in vermouth
<b>STEP 3</b>	Top off with WILD BERRY
<b>STEP 4</b>	Garnish with seasonal berries



## ★ EASY

### VODKA BERRY

<b>YOU NEED</b>	40 ml smooth vodka (e.g. Ketel One, Absolut)
	10 ml lime juice
	<b>THOMAS HENRY WILD BERRY</b>
	Lime
<b>GLASS</b>	Longdrink / highball
<b>ICE</b>	Cubes
<b>METHOD</b>	Build in glass
<b>STEP 1</b>	Fill vodka, lime juice and ice cubes into a glass
<b>STEP 2</b>	Top off with WILD BERRY
<b>STEP 3</b>	Garnish with a lime zest

### WINE BERRY

<b>YOU NEED</b>	50 ml white wine (e.g. Chardonnay)
	10 ml lime juice
	<b>THOMAS HENRY WILD BERRY</b>
	Lime & berries
<b>GLASS</b>	Wine glass
<b>ICE</b>	Cubes
<b>METHOD</b>	Build in glass
<b>STEP 1</b>	Fill white wine, lime juice and ice cubes into a glass
<b>STEP 2</b>	Top off with WILD BERRY
<b>STEP 3</b>	Garnish with a lime zest and seasonal berries



## NON-ALCOHOLIC

### VIRGIN BERRY

<b>YOU NEED</b>	4-6 fresh raspberries
	3-5 leaf basil
	20 ml lime juice
	<b>THOMAS HENRY WILD BERRY</b>
<b>GLASS</b>	Longdrink / highball
<b>ICE</b>	Cubes
<b>METHOD</b>	Build in glass
<b>STEP 1</b>	Fill basil, raspberries, lime juice and ice cubes into a glass
<b>STEP 2</b>	Top off with WILD BERRY
<b>STEP 3</b>	Stir it
<b>STEP 4</b>	Garnish with a basil & raspberries

## ★★ BARTENDER'S CHOICE

### BERRY WHITE

<b>YOU NEED</b>	40 ml citric gin (e.g. Gin Sul, Tanqueray No. 10)
	20 ml pomegranate juice
	20 ml butter milk
	10 ml sugar syrup
	<b>THOMAS HENRY WILD BERRY</b>
	Mint
<b>GLASS</b>	Longdrink / highball
<b>ICE</b>	Cubes
<b>METHOD</b>	Shake & strain
<b>STEP 1</b>	Fill gin, pomegranate juice, butter milk, sugar syrup and ice cubes into a shaker
<b>STEP 2</b>	Hardshake and doublestrain into a glass
<b>STEP 3</b>	Top off with WILD BERRY
<b>STEP 4</b>	Garnish with mint

### EARL BERRY OF PLYMOUTH

<b>YOU NEED</b>	40 ml sloe gin (e.g. Plymouth, Hayman's Sloe)
	10 ml earl grey syrup
	20 ml lime juice
	<b>THOMAS HENRY WILD BERRY</b>
	Cherry
<b>GLASS</b>	Longdrink / highball
<b>ICE</b>	Cubes
<b>METHOD</b>	Shake & strain
<b>STEP 1</b>	Fill sloe gin, earl grey syrup, lime juice and ice cubes into a shaker
<b>STEP 2</b>	Hardshake and doublestrain into a glass
<b>STEP 3</b>	Top off with WILD BERRY
<b>STEP 4</b>	Garnish with a cherry

### MoNoNoKe

<b>YOU NEED</b>	40 ml 40 ml Sake (e.g. Fukuju Kobe Classic)
	10 ml green tea syrup
	3 BS rice vinegar
	<b>THOMAS HENRY WILD BERRY</b>
<b>GLASS</b>	Coupette
<b>ICE</b>	Cubes
<b>METHOD</b>	Stir & strain
<b>STEP 1</b>	Fill sake, green tea syrup, rice vinegar and ice cubes into a stir glass
<b>STEP 2</b>	Stir and strain into a glass
<b>STEP 3</b>	Top off with WILD BERRY



## ★★★ MIXOLOGY

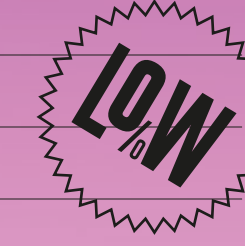
### 7 DAY FRUIT PUNCH

<b>YOU NEED</b>	30 ml raspberry shrub
	60 ml dark rum (e.g. Bacardi 8 Años, Abuelo 7 Years)
	<b>THOMAS HENRY WILD BERRY</b>
	Mint
<b>GLASS</b>	Tumbler
<b>ICE</b>	Cubes
<b>METHOD</b>	Build in glass
<b>STEP 1</b>	Fill raspberry shrub, milk punch and ice cubes into a glass
<b>STEP 2</b>	Top off with WILD BERRY
<b>STEP 3</b>	Garnish with mint



### WILD KITCHEN

<b>YOU NEED</b>	45 ml gin ginger lemongrass infusion (floral gin, e.g. Bombay Sapphire)
	10 ml almond syrup
	40 ml apple juice (cloudy)
	10 ml crème de mûre liqueur
	<b>THOMAS HENRY WILD BERRY</b>
	Mint
<b>GLASS</b>	Wine glass
<b>ICE</b>	Cubes
<b>METHOD</b>	Build in glass
<b>STEP 1</b>	Fill gin, almond syrup, apple juice, crème de mûre liqueur and ice cubes into a glass
<b>STEP 2</b>	Top off with WILD BERRY
<b>STEP 3</b>	Garnish with mint



### LIGHT UP THE STAGE

<b>YOU NEED</b>	45 ml Campari
	10 ml lemon juice
	10 ml coconut flower sugar syrup
	<b>THOMAS HENRY WILD BERRY</b>
	Orange
<b>GLASS</b>	Longdrink / highball
<b>ICE</b>	Cubes
<b>METHOD</b>	Build in glass
<b>STEP 1</b>	Fill Campari, lemon juice, coconut flower sugar syrup and ice cubes into a glass
<b>STEP 2</b>	Top off with WILD BERRY
<b>STEP 3</b>	Garnish with an orange zest

