



## ROSE MARTINI

- 3 oz. TILL Vodka
- 1 oz. Rose syrup
- Dash of aromatic bitters
- Organic rose & Hibiscus flower petals

### Serves 2

Combine TILL Vodka and rose syrup into a cocktail mixer with 2 - 3 large ice cubes and stir well. Strain into a chilled coupe glass, adding a few dashes of bitters on top. Garnish with flower petals.

## MINT TO BE

- 1 ½ oz. TILL Vodka
- ½ oz. Fresh lemon juice
- 1 ½ oz. Club soda
- Fresh mint sprigs

### Serves 1

Combine TILL Vodka, lemon juice and club soda over ice. Garnish with mint sprigs.



## HEIRLOOM BLOODY MARY

- 3 - 4 large heirloom tomatoes (to make about 4 oz of juice)
- ½ oz lime juice
- 2 oz TILL Vodka
- Horseradish, to taste
- 2 dashes hot sauce
- 1 dash Worcestershire sauce
- Pinch ancho chile seasoning
- Salt and pepper, to taste

### Serves 1

Combine tomatoes, lime juice and horseradish in a blender. Strain to remove most solids. Refrigerate juice for 30 minutes before serving. Add vodka, hot sauce, Worcestershire sauce and seasonings. Pour over ice and garnish as you like.