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Cocktails Crafted by Master Mixologist Alex Ott

MARULA DOUBLE SHOT

1st shot glass

1 oz Amarula Cream

2nd shot glass

1 Pinch ground ginger

½ tsp Strawberry preserves

¼ oz Guava juice

Splash lime juice

Shake ingredients and strain into a shot glass.

First shoot the Amarula, and immediately following shoot the strawberry spice shot.

TOBACCO VANILLA

1 oz Amarula Cream

1 oz Sandalwood syrup

1 oz Tobacco-infused liquefied honey*

1 oz Fresh lime juice

1 oz Light rum

Combine all ingredients in a shaker, shake vigorously
and strain over big chunk of ice in a rocks glass.

Garnish with tobacco leaf studded lime cube.

*Dissolve 2 parts of Manuka honey/acacia honey in 1 part hot water,
stir until dissolved, and let cool. Store honey in a refrigerator.

Burn organic tobacco and guide it through a punctured straw
through the honey solution for about 1 minute.



GREEN TEA WONDER

1 oz Amarula Cream
3 oz Mango nectar
1 Pinch Gunpowder green tea
1 oz Fresh lemon juice
1 Pinch Luster dust

Combine all ingredients and shake vigorously.
Strain into a Martini glass and garnish with a lemon spiral.

AMARULA & EVE

1½ oz Amarula Cream
½ oz Citrus vodka
2½ oz Lychee juice
¾ oz Ruby Red Grapefruit juice

Combine all ingredients in a shaker glass filled with ice.
Shake vigorously and strain into a coup glass.
Garnish with lychee fruit on the rim.

PINK ELEPHANT

1½ oz Amarula Cream
1 oz Chocolate liqueur
3 oz Raspberry puree
2 oz Merlot
3 oz Heavy cream
2 tsp Sugar

Combine all ingredients, except cream and sugar, into one shaker and shake.
Strain into a Martini glass.
In a separate shaker, combine cream and sugar and shake vigorously without ice.
Carefully layer the cream on top of the base.
Garnish with a raspberry and mint sprig on the rim.
For a “campfire” effect, flavor the cream with hickory smoke.