



## THE NAVAN® SPA SERIES

**Relax. Indulge. Savor.**

NAVAN® Natural Vanilla Liqueur's latest cocktails define the ultimate spa experience.

The NAVAN Spa Series is a unique cocktail collection designed for relaxation and pleasure. Natural vanilla, the essential ingredient in NAVAN, inspired Master Mixologist Alex Michael Ott to marry the art of the cocktail with the serenity and wellness of spa culture.

Ott's cocktail creations pair the soothing qualities of NAVAN with fresh ingredients such as cucumber, sage, pear and green tea. Delicious and invigorating, the NAVAN Spa Series is a natural indulgence for today's cocktail connoisseur.



### NAVAN SPA MARTINI

- 2 oz. NAVAN Natural Vanilla Liqueur
- 1 oz. Chopin Vodka
- 3 slices of English cucumber
- 1/2 oz. agave nectar
- 1/2 oz. fresh squeezed lemon juice
- 1/2 oz. spring water

Muddle the cucumber in a shaker until juice is extracted. Add all other ingredients and shake vigorously with ice. Strain into a chilled martini glass and garnish with a cucumber flower.

### NAVAN GREEN TEA ELIXIR

- 2 oz. NAVAN Natural Vanilla Liqueur
- 1 oz. Chopin Vodka
- 1 oz. fresh squeezed lemon juice
- 2 oz. fresh squeezed mango juice
- Pinch gunpowder green tea
- 1 wedge of lemon
- Mango for garnish

Combine all ingredients in a shaker. Squeeze the lemon wedge to release oils and add to the shaker as well. Shake vigorously with ice and pour into a highball glass over ice. Garnish with a mango slice.





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### NAVAN PEAR-SAGE REFRESHER

- 1 1/2 oz. NAVAN Natural Vanilla Liqueur
- 1 1/2 oz. Chopin Vodka
- 2 oz. fresh pear juice
- 1/2 oz. fresh squeezed lemon juice
- 3 fresh sage leaves

Combine all ingredients in a shaker including sage (no muddling necessary) and shake vigorously with ice. Strain into a chilled martini glass and garnish with a pear slice and a fresh sage leaf.



### NAVAN NATURAL VANILLA ESCAPE

- 5 fresh mint leaves
- 1 1/2 oz. NAVAN Navan Vanilla Liqueur
- 1 1/2 oz. Godiva White Chocolate Liqueur
- 3 oz. heavy cream
- 1 oz. agave nectar
- Oro Fino Edible Gold Leaf

Muddle the mint in a shaker until fully deconstructed into tiny pieces. Add all other ingredients. Shake vigorously with ice and strain into a classic cocktail coupe glass.

In a second shaker combine agave nectar, heavy cream, and five ice cubes. Shake vigorously for at least 15 seconds until loosely whipped. Layer cream slowly on top of the white chocolate base and garnish with a vanilla bean and Oro Fino edible gold.

For further inquiries and to request a sample please contact Alexa Matson of HG Marketing at 718-403-0097 or e-mail [alexa@hgmarketing.net](mailto:alexa@hgmarketing.net).