

USE  
PLYMOUTH  
GIN



THE QUALITY DRY GIN  
*BEST FOR COCKTAILS*

*Proprietors:*  
COATES & CO. (PLYMOUTH), LTD.  
PLYMOUTH

## Crimson 75

1 oz. Plymouth™ Gin  
½ oz. Fresh Orange Juice  
½ oz. Fresh Lemon Juice  
½ oz. Cointreau  
¼ oz. Golden Beet Essence  
1 oz. Champagne  
¼ oz. Crimson Beet Reduction

Shake gin, lemon, orange, Cointreau and golden beet essence.

Fine strain into a champagne flute and top with champagne.

Using a pipette, carefully drip the beet reduction into the bottom of the flute to layer the cocktail. Garnish with a spiral orange zest.



## Field, Forest & Vine

1½ oz. Plymouth™ Gin  
¾ oz. Fresh Pressed Heirloom Apple Juice  
¾ oz. Verjus  
½ oz. Douglas Fir Infused Simple Syrup  
Small Sprig Rosemary

Gently muddle rosemary in mixing glass. Shake with gin, apple juice, verjus and Douglas Fir syrup. Fine strain into a cocktail glass that has been lightly rimmed on half the circumference with finely ground alder smoked sea salt.

## Cornucopia

1½ oz. Plymouth™ Gin  
1 oz. Roasted Pumpkin & Coriander Puree  
¾ oz. Verjus  
½ oz. Egg White  
¼ oz. Fresh Pressed Heirloom Apple Juice

Combine all ingredients in a mixing glass. Vigorously mix with a handheld cappuccino frother or immersion blender. Shake with ice an fine strain into a champagne coupe. Garnish with a "lily pad" of compressed apple slices.



## Sangria de Inverno

1½ oz. Plymouth™ Gin  
1½ oz. Pinot Noir, Quince, Fig & Date "Sangria"  
1 oz. Cranberry, Hibiscus & Sage Juice  
½ oz. Filtered Water

Shake all ingredients together. Fine strain into small red wine glasses. Serve at cellar temperature, as with red wine. Garnish with juniper berries.

## Cardamom Cappuccino

1 oz. Plymouth™ Gin  
¾ oz. Nutmeg, Mace & Pear Infused Syrup  
½ oz. Filtered Water  
½ oz. Egg Yolk  
¼ oz. Heavy Whipping Cream  
1 oz. Cardamom, & Tahitian Vanilla Bean Chantilly Cream

Vigorously whisk together gin, nutmeg syrup, water, cream, and egg yolk over a low flame. Be sure to whisk constantly, as not to cook the egg! When the mixture is gently warmed, strain into a warmed cordial glass. Place a dollop cardamom cream on the top. Garnish with freshly grated nutmeg.