

Winter Cocktails
with

BEARA BITTERS



Enjoy some Gin and
Tonic cocktails!

Winter G&T



Elderflower and Sloe Gin

Ingredients:

- 40ml Ballykeefe Gin
- 10ml Ballykeefe Sloe Gin
- 10ml Richmond Elderflower Cordial
- 10ml Aperol
- 50ml Poachers Tonic Water with Elderflower
- 3 Dashes Beara Bitters Orange

Method:

Put the alcohol and bitters in a shaker with ice and shake

Strain into a rocks glass filled with ice

Garnish with berries



Classic Pink Gin

Ingredients:

- Beara Bitters Aromatic
- 60ml Loch Measc Gin
- Lemon Twist for garnish

Method: In a rocks glass stir the gin and bitters rigorously, strain into a chilled glass



Ingredients:

- 1 Lime wedge
- 6 Sage leaves
- 1 tsp Beara Bitters Aromatic
- 35ml Loch Measc Gin
- Poachers Tonic Water
- Crushed Ice



Method:

In a chilled highball glass
muddle the lime wedge with sage leaves

Add the gin and bitters

Fill the glass halfway with ice add tonic
and top with more ice

Garnish with lime or sage

Curl up with a good book or record

French 75

Ingredients:

- 50ml Lock Measc Gin
- 22ml Lemon juice
- 15ml simple syrup
- 90ml Champagne/Cava
/Prosecco
- 2 Dashes Orange Bitters

Method:

Put the gin, lemon juice and
syrup in a shaker with ice

Strain into a cocktail flute

Top with sparkling wine
and bitters