

Eden in a bottle . . .



SQUARE ONE BOTANICAL

1



Isla Botanica

By H. Joseph Ehrmann

- 1 1/2 oz. Square One Botanical
- 1 oz. fresh pineapple puree
- 1/2 oz. lavender syrup [□]
- 5 dashes rose water syrup [□]
- 1/2 oz. coconut juice
- rosemary sprig for garnish

In a mixing glass, add all liquid ingredients and top with ice. Shake well for 10 seconds and strain into a chilled cocktail glass. Garnish with a small sprig of rosemary.

A Pear of Roses

By H. Joseph Ehrmann

- 1 1/2 oz. Square One Botanical
- 1/2 oz. Meyer lemon juice
- 3 inches of rosemary leaves
- 1 oz. of pear juice
- 1/2 oz. lavender syrup
- small rosemary sprig and Meyer lemon wheel for garnish

Strip 3 inches of rosemary leaves into a mixing glass and muddle lightly. Add the remaining ingredients and fill with ice. Shake well and double strain straight up into a cocktail glass. Garnish with a rosemary sprig pulled through a Meyer lemon wheel.

Rose 75

By Allison Evanow

- 1 1/2 oz. Square One Botanical
- 1/2 oz. lemon juice
- 1/2 oz. lavender syrup [□]
- 2 oz. rosé sparkling wine/champagne

Shake all ingredients except champagne in a cocktail shaker with ice. Strain into a champagne flute and top with rosé sparkling wine/champagne.

Back Again

- 3/4 oz. Square One Botanical
- 3/4 oz. Cointreau
- 3/4 oz. Lillet Blanc
- 3/4 oz. fresh lemon juice
- 2 dashes Absinthe or Herbsaint
- cherry for garnish

Combine all ingredients in a shaker with cracked ice. Shake well and strain into a cocktail glass. Garnish with a stemless cherry.

Botanical Julep

- 2 1/2 oz. Square One Botanical
- 1/4 oz. fresh lemon juice
- 1 oz. simple syrup
- 4-5 mint sprigs
- mint sprig for garnish

In a 10 – 12 oz. glass (or silver julep cup) muddle mint leaves and simple syrup. Add Square One Botanical and lemon juice. Stir well to combine all ingredients. Add lots of crushed ice and garnish with a mint sprig.

The Meandering

By H. Joseph Ehrmann

- 1 oz. Square One Botanical
- 3/4 oz. Aqua Perfecta Pear Eau De Vie
- 1 oz. apple juice
- 1/2 oz. fresh lemon juice
- 1/2 oz. coriander syrup [□]

Add all ingredients to a mixing glass, cover with ice, shake well for 10 seconds and strain up into a cocktail glass. Garnish with cilantro.

Trifecta

By Allison Evanow

- 1 1/2 oz. Square One Botanical
- 1 oz. Lillet Blanc
- 1/2 oz. St. Germain Liqueur

Stir all ingredients in a cocktail shaker with ice. Strain into a chilled cocktail glass and garnish with an orange twist.

Rita the Tramp

By H. Joseph Ehrmann

- 1 oz. Square One Botanical
- 1 oz. El Tesoro Blanco
- 1 oz. fresh lime juice
- 1 oz. agave nectar

Mix all in a mixing glass and shake well. Strain straight up in a cocktail glass with a lime twist.

Hibiscus Bloom

By Allison Evanow

- 1 1/2 oz. Square One Botanical
- 3/4 oz. Averna Liqueur
- 1/2 oz. fresh lemon juice
- 1/2 oz. concentrated hibiscus tea*
- 1/4 oz. agave nectar
- club soda or Fever Tree Bitter
Lemon soda
- orange twist for garnish

Shake everything with ice. Strain into a collins glass filled with fresh ice. Top with soda and garnish with orange twist.

*Hibiscus Tea (concentrated): Place 2 cups of dried hibiscus flowers into 3 Cups of hot water. Let steep for 30 minutes.

Mrs. Jones

- 2 1/2 oz. Square One Botanical
- 3/4 oz. sweet white vermouth
- 2 dashes orange bitters
- orange twist for garnish

Stir all ingredients with ice in a mixing glass. Strain into cocktail glass and garnish with an orange twist.

Flower Sour

By H. Joseph Ehrmann

- 1 1/2 oz. Square One Botanical
- 1 egg white
- 1 oz. lavender syrup
- 5 - 6 kumquats
- Regan's Orange Bitters as garnish

In a mixing glass, muddle the kumquats. Add the other ingredients and dry shake (no ice) for 5 seconds. Add ice and shake well for 10 seconds. Strain over fresh ice and garnish with a few drops of Regan's Orange Bitters.

Variations: substitute the kumquats for other citrus, like 1 oz. of Eureka lemon juice, Meyer lemon juice (cut syrup back by 1/4 oz.), 1/2 oz. lemon & 1/2 oz. lime, or 1 oz. blood orange juice.

Botanical Punch

- 2 oz. Square One Botanical
- 1 oz. Pimm's #1
- 1/2 oz. fresh lemon juice
- 1/2 oz. agave nectar
- 2 strawberries
- 3 slices cucumber
- 2 sprigs of mint
- ginger ale or ginger beer

Muddle 1 strawberry, 1 mint sprig and 2 cucumber slices in a cocktail shaker. Add other ingredients except ginger beer and shake with ice. Strain into collins glass filled with ice. Top with ginger ale/beer. Garnish with mint, strawberry and cucumber wheel.

Square One Botanical is a bold organic rye spirit infused with a provocative blend of 8 organic botanicals – pear, rose, chamomile, lemon verbena, lavender, rosemary, coriander and citrus peel. This enticing composition of organic fruit, floral and herbs creates a captivating aroma and offers a seductive taste experience in classic and contemporary cocktails.

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Mixologist Notes: When creating signature cocktails, we found success in focusing on 1-2 of the 8 botanicals and using its fresh version in the cocktail. By luring forward a few botanicals, the versatility of Botanical lets the creator put a different seasonal spin on cocktail menus.

— Allison Evanow, Founder of Square One Organic Spirits and H. Joseph Ehrmann, Mixologist and Square One Brand Ambassador.

The Hollywood

By Jeff Hollinger, H. Joseph Ehrmann and Duggan McDonnell, Mixologists San Francisco, CA

- 1 1/2 oz. Square One Botanical
- 1/2 oz. Sauterne
- 3/4 oz. fresh lemon juice
- 1/4 oz. Limoncello
- 2 bar spoons of black pepper syrup [□]
- float of ginger beer
- 1 lemon wedge for garnish

Mix all but the ginger beer in a mixing glass with ice and shake well. Strain into a tall glass over fresh ice and top with ginger beer. Garnish with squeeze of lemon.

Pink Peppercorn

By Allison Evanow

- 2 oz. Square One Botanical
- 1/4 tsp. pink peppercorns
- 1/2 oz. agave nectar
- 1 oz. fresh lime juice
- lime wheel and pink peppercorns for garnish

Muddle peppercorns in a mixing glass. Add remaining ingredients and shake with ice. Double strain into a highball glass filled with fresh ice. Garnish with a lime wheel and peppercorns.

Cherry Blossom Pie

By H. Joseph Ehrmann and Allison Evanow

- 2 oz. Square One Botanical
- 1/2 oz. Cherry Heering
- 3/4 oz. fresh lemon juice
- 1 oz. coriander syrup [□]
- lemon twist
- brandied cherry for garnish

In a mixing glass add all ingredients and top with ice. Shake well and strain up in a cocktail glass with a lemon twist. Garnish with brandied cherry.

Bee Garden

- 2 oz. Square One Botanical
- 1/2 oz. fresh lemon juice
- 3/4 oz. honey syrup

Combine ingredients in a mixing cup with ice. Shake and strain into a double-rocks glass filled with fresh ice.

Negroni Rosé

- 2 oz. Square One Botanical
- 1 oz. Aperol
- 1 oz. sweet red vermouth
- orange twist for garnish

Combine all ingredients and stir with ice in a cocktail shaker. Strain into chilled cocktail glass or serve on the rocks. Garnish with an orange twist.

Sangria de Margo

By H. Joseph Ehrmann

- 1 1/2 oz. Square One Botanical
- 1/2 oz. St. Germain Liqueur
- 2 oz. Riesling or similar white wine
- 3 white grapes (split in half)
- 3 red grapes (split in half)
- 1/4 Valencia orange (thin slices)
- 2 mint sprigs (one for garnish)

In a mixing glass, lightly muddle grapes, orange slices and leaves from one mint sprig. Add wine and spirits and fill 2/3 with ice and shake lightly. Dump all contents into a large wine glass and garnish with mint sprig.

Prickly Hood

- 3/4 oz. Square One Botanical
- 4 mint leaves
- 1 oz. crème de cassis
- 1/2 oz. Cynar Liqueur
- 3/4 oz. fresh lime juice
- 1 oz. club soda
- 1 mint sprig for garnish

In a mixing cup, muddle mint with crème de cassis. Add ice, and other ingredients except soda. Shake well and strain into a highball glass filled with fresh ice. Stir in club soda and garnish with mint sprig.

Garden Punch

By H. Joseph Ehrmann

- 1 1/2 oz. Square One Botanical
- 1/2 oz. Rhum Clément Première Canne.
- 3/4 oz. rose lavender syrup [□]
- 1 oz. fresh lemon juice
- 1/2 oz. fresh pear juice
- dried rose petals for garnish

In a mixing glass, add all ingredients, top with ice and shake well for 10 seconds. Strain over fresh ice in a 10.5 oz. old fashioned or similar glass. Garnish with dried rose petals.

Blackberry Shrub

By Allison Evanow

- 1 1/2 oz. Square One Botanical
- 1/2 oz. Rhum Clément Creole
- 1/2 oz. blackberry shrub Syrup [□]
- 1/4 oz. fresh lemon juice
- ginger beer
- 2 sprigs of rosemary
- 2 blackberries for garnish

In a mixing glass, add leaves of one-inch sprig of rosemary and all ingredients except ginger beer. Shake with ice and strain into a collins glass filled with ice. Top with ginger beer. Garnish with a rosemary sprig with two blackberries speared onto stem. Optional: use frozen blackberries left from making shrub to mix between the ice in the glass.



□ Syrups:

(Syrups will refrigerate for up to one month)

Black Pepper Syrup: In a saucepan, combine 1 1/2 cups of water, 1 cup of sugar and 2 tablespoons of black peppercorns. Stir over medium heat until sugar dissolves. Simmer over medium low heat for 30-40 minutes. Remove from heat and let cool. Strain through a sieve into a container and refrigerate.

Coriander Syrup: In a saucepan, toast 1 ounce of coriander seeds until you can smell them. Transfer to a mixing glass and crush the seeds. Add seeds to 8 ounces of boiling water and boil for 2-3 minutes. Reduce heat to simmer for 2 minutes, remove from heat and let cool. Strain through a sieve into a container and refrigerate.

Lavender Syrup: In a small saucepan, boil 1 cup of water and add 2 tablespoons of lavender flower buds. Boil for 4-5 minutes and dissolve 1 cup of sugar into the mixture. Simmer for 5 minutes, remove from heat and let cool. Strain through a sieve into a container and refrigerate.

Rose Syrup: In a saucepan, boil 1 cup of rose water. Add 1 cup of sugar and dissolve. Remove from heat and let cool. (don't simmer it down or syrup will be too thick). Pour syrup into a dasher bottle. Refrigerate excess syrup to delay fermentation. Rose syrup has strong flavor and aroma, so use in small portions.

Rose Lavender Syrup: Combine 2 parts of the rose syrup with 1 part of the lavender syrup.

Shrub Syrup: In a saucepan, boil 2 cups of water, 1 cup of sugar and 1 1/2 cups of blackberries until reduced to 2 cups. Strain out the berries. (Reserve whole berries and freeze them for garnish.) Put berry syrup back into pan. Add 1 cup of balsamic vinegar and simmer on medium low for 20 minutes. Cool and store in a squeeze bottle.

