



Monin
Recipe by Monin Flavor Team
www.monin.com

WILD ROSE BERRY MARTINI

INGREDIENTS

- 2 oz. cranberry juice
- ¼ oz. [Monin Rose Syrup](#)
- 1 ½ oz. orange vodka
- ice

Garnish: Citrus, Lemon

Preparation

1. Combine ingredients in shaker in the order listed.
2. Cap and shake vigorously.
3. Pour into serving glass.
4. Garnish.



ROSE TEA

INGREDIENTS

- ½ oz. [Monin Rose Syrup](#)
- 7 oz. hot tea

Garnish: Mint Sprig

Preparation

1. Combine ingredients in serving cup.
2. Stir and garnish.



ICED ENGLISH ROSE TEA

INGREDIENTS

- 8 oz. fresh brewed tea
- ½ oz. [Monin Rose Syrup](#)
- ½ oz. [Monin Pure Cane Syrup](#)

Garnish: Citrus, Flowers/herbs

Preparation

1. Fill serving glass with ice.
2. Add remaining ingredients.
3. Stir gently and garnish.



RASPBERRY ROSE SPARKLER

INGREDIENTS

- ¼ oz. [Monin Rose Syrup](#)
- ¾ oz. [Monin Raspberry Syrup](#)
- 7 oz. club soda or sparkling water
- 4 ea. fresh raspberries
- ice

Garnish: Raspberries

Preparation

1. Muddle fruit/herbs and Monin product(s) in serving glass.
2. Add remaining ingredients.
3. Stir gently and garnish.



P.S. I LOVE YOU MARTINI

INGREDIENTS

- 2 ea. strawberries
- ½ oz. [Monin Rose Syrup](#)
- ½ oz. [Monin Pomegranate Syrup](#)
- 1 ½ oz. vanilla vodka
- ½ oz. [Monin Dark Chocolate Sauce](#)
- 2 oz. brut champagne

Garnish: Chocolate Shavings, Fresh Strawberry

Preparation

1. Rim martini glass with chocolate shavings
2. Add the first three ingredients into a mixing glass and muddle
3. Add ice and remaining ingredients (excluding champagne)
4. Cap and shake vigorously.
5. Strain into the rimmed martini glass
6. Garnish with a strawberry



CARDAMOM CITRUS COCKTAIL

INGREDIENTS

- 2 Cardamom pods
- ¼ oz. [Monin Rose Syrup](#)
- 1 ½ oz. gin
- ¼ oz. fresh lemon juice
- 2 oz. fresh squeezed red grapefruit juice
- 2 dash(es) bitters
- ice
- ½ oz. club soda

Yield: 1 Glass

Garnish: Grapefruit

Preparation

1. Muddle fruit/herbs and Monin product(s) in shaker.
2. Add remaining ingredients except sparkling beverage.
3. Cap and shake vigorously.
4. Strain into chilled serving glass.
5. Top with sparkling beverage and garnish.

