

# EMPRESS 1908

## COCKTAIL NO.1:

### EMPRESS & TONIC

*A match made in heaven – and it also happens to be our signature drink! Tart, refreshing, and effortlessly delicious, the Empress and Tonic is an elevated take on a classic favourite.*

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#### INGREDIENTS

2OZ	EMPRESS 1908 GIN
3OZ	PREMIUM TONIC WATER
	GRAPEFRUIT SLICE

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#### METHOD

*Fill a copa glass with ice, add Empress 1908 Gin, and serve with tonic on the side. Garnish with a grapefruit slice.*



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# EMPRESS & TONIC



# EMPRESS

## 1908

COCKTAIL NO.5:

## Q1908

*A favourite of the Fairmont Empress Hotel Bar, the Q1908 is smooth, balanced, and beautiful too. Add your favourite edible flowers for the perfect final touch.*

### INGREDIENTS

2OZ    EMPRESS 1908 GIN  
¾OZ    FRESH LEMON JUICE  
¾OZ    SIMPLE SYRUP  
¾OZ    EGG WHITE  
EDIBLE FLOWERS

### METHOD

*Add all ingredients to a shaker with ice. Shake and strain to remove ice. Shake again without the ice. Fine strain into a chilled coupe glass. Garnish with edible flowers.*



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Q1908





# EMPRESS 1908

COCKTAIL NO.3:

## EMPRESS 75

*A cocktail made for celebration, the Empress 75 is sparkling, effervescent, and deliciously sippable. Think of it as a graduated mimosa.*

### INGREDIENTS

1½OZ EMPRESS 1908 GIN  
¾OZ FRESH LEMON JUICE  
½OZ SIMPLE SYRUP  
SPARKLING WINE  
LEMON TWIST

### METHOD

*Shake on ice, fine strain into a chilled flute, top with sparkling wine. Garnish with a lemon twist.*



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EMPRESS 75



# EMPRESS 1908

## COCKTAIL NO.2:

### EMPRESS MARTINI

*Regal, dry, and fit for royalty. The Empress Martini is a spirit-forward, crisp classic bound to satisfy any cocktail connoisseur.*

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#### INGREDIENTS

2OZ    EMPRESS 1908 GIN  
½OZ    LILLET BLANC  
GRAPEFRUIT TWIST

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#### METHOD

*Stir on ice, strain into a chilled martini glass. Garnish with a grapefruit twist.*



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# EMPERESS MARTINI



# EMPRESS 1908

## COCKTAIL NO.4:

### WINDSOR GARDEN

*Meet your new favourite cocktail. Between an impressive array of fresh herbs and a delicate hint of lemon, the Windsor Garden is like sipping on spring.*

#### INGREDIENTS

- 2OZ EMPRESS 1908 GIN
- ½OZ FRESH LEMON JUICE
- ½OZ SIMPLE SYRUP
- BASIL, THYME, ROSEMARY  
& MINT LEAVES

#### METHOD

*Lightly muddle herbs and shake ingredients over ice. Strain into a stemless wine glass with ice. Garnish with a sprig of rosemary.*



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# WINDSOR GARDEN



# EMPRESS 1908

COCKTAIL NO.6:

## EMPRESS NEGRONI

*A modern take on the Italian classic, the Empress Negroni is just the right amount of dry, bitter, citrusy, and sweet.*

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### INGREDIENTS

1½OZ EMPRESS 1908 GIN  
¾OZ LUXARDO BITTER BIANCO  
¾OZ DRY VERMOUTH  
GRAPEFRUIT TWIST

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### METHOD

*Stir over ice. Strain into a rocks glass onto a large ice cube/sphere. Garnish with a grapefruit twist.*



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# EMPERESS NEGRONI





# EMPRESS 1908

## COCKTAIL NO.7:

### ROYAL TREATMENT

*Fresh fruit, sparkling wine, and a splash of cranberry juice - what more could you ask for? The Royal Treatment is exactly as it sounds: the perfect cocktail for those days you need to treat yourself.*

#### INGREDIENTS

1½OZ EMPRESS 1908 GIN  
3OZ WHITE CRANBERRY JUICE  
SPARKLING WINE  
KIWI, BERRIES & MINT LEAVES

#### METHOD

*Build ingredients in a stemless wine glass.  
Top with sparkling wine and lightly stir.  
Garnish with kiwi slices (skin removed),  
berries, and half a mint leaf.*



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# ROYAL TREATMENT



# EMPRESS 1908

COCKTAIL NO.8:

## EMPRESS AVIATION

*Balanced with a touch of sweetness, the Empress of Aviation is an early 20th century classic revamped and ready for take-off.*

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### INGREDIENTS

2OZ    EMPRESS 1908 GIN  
1½OZ    MARASCHINO LIQUEUR  
¾OZ    FRESH LEMON JUICE  
         LEMON TWIST

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### METHOD

*Shake ingredients on ice and strain into a chilled cocktail glass. Garnish with a lemon twist.*



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# EMPERESS AVIATION



# EMPRESS

## 1908

COCKTAIL NO.9:

## ROYAL HAWAIIAN

*Tall, tropical, and tasty. If you've ever wanted a sip of sunshine, the Royal Hawaiian is as close as you'll get.*

### INGREDIENTS

1½OZ EMPRESS 1908 GIN  
1OZ UNSWEETENED PINEAPPLE JUICE  
½OZ FRESH LEMON JUICE  
½OZ ORGEAT SYRUP  
PINEAPPLE SLICE

### METHOD

*Shake all ingredients except gin with ice. Strain into a collins glass with crushed ice, layer gin on top. Garnish with a pineapple wedge.*



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# ROYAL HAWAIIAN



# EMPRESS 1908

## COCKTAIL NO.10: BEES KNEES

*A timeless classic, the Bees Knees is delightfully sweet with the delicate richness of honey.*

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### INGREDIENTS

2OZ    EMPRESS 1908 GIN  
¾OZ    FRESH LEMON JUICE  
½OZ    HONEY SYRUP  
         LEMON TWIST

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### METHOD

*Shake ingredients on ice, strain into a chilled cocktail glass. Garnish with a lemon twist.*



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# B E E S K N E E S





# EMPRESS 1908

COCKTAIL NO.11:

## CUCUMBER BLUE

*Simple and refreshing, light and herbal, this cooling cocktail might just be your new summer drink.*

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### INGREDIENTS

2OZ    EMPRESS 1908 GIN  
SODA WATER  
CUCUMBER, MINT & BASIL

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### METHOD

*Muddle cucumber, basil, and mint. Add ice and Empress 1908. Shake, strain into a glass with fresh ice, top with soda water. Garnish with a cucumber ribbon and basil.*



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# CUCUMBER BLUE



# EMPRESS 1908

COCKTAIL NO.12:

## EMPRESS LAYOVER

*Take a break with this delightful and delicious cocktail. Hints of cucumber and rosemary make the Layover a perfect drink to sit back and relax with.*

### INGREDIENTS

1½OZ EMPRESS 1908 GIN  
1OZ FRESH LEMON JUICE  
1OZ ELDERFLOWER CORDIAL  
SODA TO TOP  
CUCUMBER & ROSEMARY

### METHOD

*Muddle cucumber and then add rosemary. Shake ingredients on ice, strain into a chilled collins glass. Top with fresh ice, soda and garnish with a cucumber ribbon.*



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# EMPRESS LAYOVER



# EMPRESS 1908

COCKTAIL NO.13:

## CLASSIC BLUE

*Created for Pantone's 2020 Colour of the Year reveal party, this cocktail is as timeless, bold and classic as the colour itself. If you're looking to highlight Empress 1908's botanical recipe, the Classic Blue cocktail is for you.*

### INGREDIENTS

1 ¾ OZ EMPRESS 1908 GIN  
1/3 OZ GIFFARD PAMPLEMOUSSE  
1/3 OZ DRY VERMOUTH  
1/3 OZ TEALEAVES CLASSIC BLUE TEA  
CITRUS PEEL

### METHOD

*Stir ingredients on ice. Strain into chilled a Nick & Nora glass. Express citrus and garnish with citrus peel (or blueberries for an extra pop of Classic Blue).*



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CLASSIC BLUE



# EMPRESS 1908

## COCKTAIL NO.14:

### EMPRESS LAVENDER LEMONADE

*Your favourite childhood treat, reimagined.  
The freshness of homestyle lemonade sings  
alongside the lightly floral lavender honey,  
keeping you coming back for more.*

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#### INGREDIENTS

2OZ	EMPRESS 1908 GIN
1OZ	LAVENDER HONEY SYRUP
2OZ	HOMEMADE LEMONADE
	LAVENDER SPRIG

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#### METHOD

*Fill a stemless wine glass with crushed ice.  
Shake lemonade and syrup on ice and  
strain into the glass. Layer Empress 1908  
Gin on top and add more crushed ice.  
Garnish with a lavender sprig.*



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# EMPRESS LAVENDER LEMONADE

