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.

DIENT

2oz

EMPRESS 1908 GIN

3oz

Premium Tonic Water

GRAPEFRUIT SLICE

ETHOD

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





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.

GREDIENTS

20Z EMPRESS 1908 GIN

340Z Fresh Lemon Juice

34OZ SIMPLE SYRUP

340Z EGG WHITE

Edible Flowers

ETHOD

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.



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.

GREDIENTS

1½0Z EMPRESS 1908 GIN ¾0Z FRESH LEMON JUICE

1/20Z SIMPLE SYRUP

Sparkling Wine

Lemon Twist

THOD

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





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.

METHOD | INGREDIENTS

20Z EMPRESS 1908 GIN

1/207 LILLET BLANC

GRAPEFRUIT TWIST

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





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.

NGREDIENTS

20Z EMPRESS 1908 GIN

½0Z Fresh Lemon Juice

1/2 OZ SIMPLE SYRUP

BASIL, THYME, ROSEMARY

& MINT LEAVES

ETHOD

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



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.

1½0Z EMPRESS 1908 GIN

340Z Luxardo Bitter Bianco

340Z Dry Vermouth

Grapefruit Twist

ETHOD

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



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

1½0Z EMPRESS 1908 GIN

30Z WHITE CRANBERRY JUICE

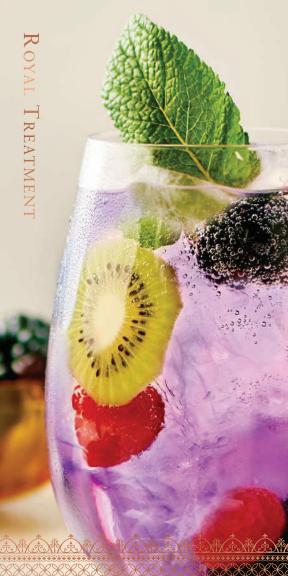
Sparkling Wine

Kiwi, Berries & Mint Leaves

ETHOD

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.





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.

IGREDIENT

20Z EMPRESS 1908 GIN

½0Z Maraschino Liqueur

340Z Fresh Lemon Juice

Lemon Twist

THOD

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





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.

DIENT

1½0Z EMPRESS 1908 GIN

10Z UNSWEETENED PINEAPPLE JUICE

½oz Fresh Lemon Juice

½OZ ORGEAT SYRUP

PINEAPPLE SLICE

IETH0D

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





COCKTAIL NO.10: BEES KNEES

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

GREDIENT

20Z EMPRESS 1908 GIN

340Z Fresh Lemon Juice

½0Z HONEY SYRUP LEMON TWIST

THOD

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





COCKTAIL NO.11:

CUCUMBER BLUE

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

INGREDIENTS

20Z EMPRESS 1908 GIN

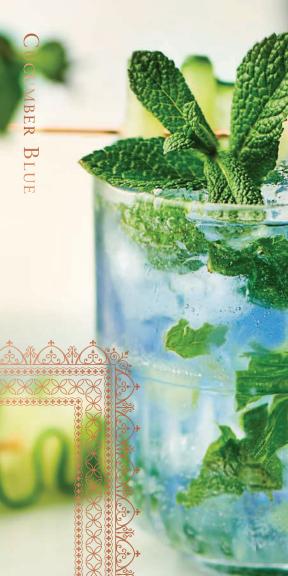
Soda Water

CUCUMBER, MINT & BASIL

JETHOD

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.





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

1½0Z EMPRESS 1908 GIN

10Z Fresh Lemon Juice

10Z 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.





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.

NGREDIENTS

1340Z EMPRESS 1908 GIN

 $\frac{1}{3}$ OZ Giffard Pamplemousse

1/30Z Dry Vermouth

1/30Z TEALEAVES CLASSIC BLUE TEA

CITRUS PEEL

ETHOD

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).





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.

207 EMPRESS 1908 GIN LAVENDER HONEY SYRUP 1oz HOMEMADE LEMONADE 207

LAVENDER SPRIG

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.



