



## OLD TOM GIN

Old Tom gin is lighter and less intense than a London Dry and was very common in the Victorian Times. A sweeter style gin, we've increased the star anise botanical and added a touch of refined sugar to create a full-bodied, perfectly balanced gin.

**AROMA:** A smooth, full-flavoured gin with a softer and slightly sweet profile.

**TASTE:** Silky and smooth with a sweet, citrus and earthy finish. Made with 100% refined sugarcane.

40% ABV / 80 PROOF



## EUCALYPTUS COOLER

*Flavored with aromatherapeutic eucalyptus, this frothy, sour sip is balanced and refreshing. (Syrup-combine 1 cup water, 1 cup sugar and 1/3 cup eucalyptus leaves. Boil then steep for 15min)*

- 1.75 oz Gin Lane 1751 Old Tom Gin
- 1 oz Eucalyptus Syrup
- 1 oz Fresh Lime Juice
- 3/4 oz Cointreau
- 1 Egg White
- Eucalyptus leaf garnish

Dry shake all ingredients for 10sec. Add ice and shake again for 10sec, strain into coup glass and garnish.



## CITRUS SAGE

*A fresh twist on the classic Gin Sour, we present an earthy and tart masterpiece!*

- 2 oz Gin Lane 1751 Old Tom Gin
- 3/4 oz Lemon Juice
- 3/4 oz Honey
- 2 small Kumquats (or 1/2 Clementine)
- 2 Sage leaves

Muddle small fruit pieces with honey in shaker. Fill with ice and add rest of ingredients. Shake and strain into ice-filled glass.



## TOM COLLINS

*A classic with a few zesty enhancements. The honey adds a bit more flavor and makes this a true star!*

- 2 oz Gin Lane 1751 Old Tom Gin
- 1 ½ oz Lemon Juice
- ¼ oz Honey (or Simple syrup)
- Dash of Orange bitters
- Club Soda
- Lemon zest garnish

Combine all ingredients except soda in ice-filled shaker. Shake and strain into a coupe glass. Top with soda and garnish.



## GIN BASIL SMASH

*A riff on a whiskey smash, this cocktail is light and herbaceous, pairing peppery basil with our silky Old Tom gin.*

- 2 oz Gin Lane 1751 Old Tom Gin
- 1 oz Fresh Lemon Juice
- ½ oz Part Sugar Syrup
- 8 Basil leaves (torn into pieces)

Add basil to dry cocktail shaker and gently crush. Fill shaker with ice and add remaining ingredients. Strain over into an ice-filled rock glass and garnish with Basil leaf.



## CORPSE REVIVER #2

*Intended to cure hangovers, increase vigor and otherwise improve one's morning, this pre-prohibition cocktail is a gem.*

- 1 oz Gin Lane 1751 Old Tom Gin
- 1 oz Lillet Blanc or Cocchi Americano
- 1 oz Lemon Juice
- 1 oz Cointreau
- 1 Dash Absinthe
- Lemon twist (garnish)

Add all ingredients into a cocktail shaker filled with ice and long shake for 20 seconds. Strain into a coup glass and garnish with a lemon twist.



## GINGER MINT COOLER

*Celebrate the arrival of summer with this refreshing mule style cocktail.*

- 1.5 oz Gin Lane 1751 Old Tom Gin
- 1.5 oz Suze Apertif
- ½ oz Lemon Juice
- 6 Dashes Absinthe
- Top with Ginger Beer

Shake all ingredients except ginger beer over ice. Strain into ice-filled glass and top with ginger beer.