



'VICTORIA' PINK GIN

The tradition of blending gin with bitters was first created by the British Royal Navy to balance out sweet and dry gins...and supposedly to help cure sea sickness. We've created a well-balanced gin with juniper still at the forefront but with a beautifully harmonious balance of herbal and spiced bitters.

AROMA: A full-bodied gin with an infusion of naturally blended aromatic bitters.

TASTE: Smooth, refreshing and floral with a gentle hint of spiced bitters on the finish.

40% ABV / 80 PROOF



PINK NEGRONI

A spin on the Italian classic that's light, bright and oh so delicious!

- 1.5 oz Gin Lane 1751 'Victoria' Pink Gin
- 1 oz Aperol
- 1 oz Lillet
- ½ oz Lemon Juice
- ¼ oz Simple Syrup
- Pinch Kosher Salt
- Orange slice

Mix all ingredients in ice filled cocktail glass. Stir together and garnish.



VICTORIAN GARDEN

Sip this perfect mix of vibrant citrus and balanced sweetness all season long!

- 2 oz Gin Lane 1751 'Victoria' Pink Gin
- ½ oz Lemon juice
- ½ oz Elderflower Liqueur
- 4 oz Tonic (or Club Soda)
- Juniper Berries, Thyme Sprig and Orange Wheel

Add all ingredients except tonic/soda into large glass. Stir together. Add ice and top with tonic or club soda. Garnish with fresh herbs.



PINK GIMLET

Light and refreshing, this gimlet welcomes the warm weather with it's crisp and bright flavors.

- 2 oz Gin Lane 1751 'Victoria' Pink Gin
- 1 oz Lemon Juice
- 1 oz Simple Syrup
- 2 dashes Angostura Bitters
- Lemon Peel

Add all ingredients into ice-filled shaker. Shake and strain into a coup glass and garnish.



HOTEL D'ALSACE

The famous Paris hotel where poet/playwright Oscar Wilde penned his last entry...we pay tribute to the romantic city with this superbly balanced cocktail.

- 2 oz Gin Lane 1751 'Victoria' Pink Gin
- 1 oz Rhubarb Liqueur
- 1 oz Lavender Syrup
- 1 oz Lemon juice
- Dried Thyme and/or Lavender Sprig

Shake all ingredients over ice. Strain into ice-filled glass and garnish.



PINK 75

A spin on the classic 'French 75' our savory rendition highlights the elegant balance of crisp, citrus and effervescence.

- 2 oz Gin Lane 1751 'Victoria' Pink Gin
- ½ oz Lemon Juice
- ½ oz Simple Syrup
- 3-4 oz Pink Prosecco, Sparkling Rose or regular Prosecco
- Lemon Twist

Shake all ingredients except bubbly over ice. Strain into flute glass and top with bubbles and garnish.



PINK SYMPHONY

So simple and so delicious...the basil brings an extra depth of bright flavor to this elegant cocktail.

- 2 oz Gin Lane 1751 'Victoria' Pink Gin
- 1 oz Ruby Red Grapefruit juice
- 1 oz Simple Syrup
- ½ oz Lime Juice
- Basil leaf garnish

Shake all ingredients except basil over ice and strain into coup glass. Rub rim of glass with basil leaf and use as garnish.