



AWARD WINNING, SUPERIOR QUALITY

IDEAL OUNCE COST FOR MENUS & FEATURES

PREMIUM SHELF PRICE WITH IDEAL MARGIN

PROUDLY DISTILLED IN LONDON, ENGLAND

OLD TOM GIN

A lighter and less juniper-forward gin with a rich, round and slightly sweeter taste profile. A bartender's favorite!

DISTILLATION OF S FINE BOTANICALS



















CASSIA BARK ORRIS ROOT ANGELICA SICILIAN LEMON CORIANDER STAR ANISE SEVILLE ORANGE

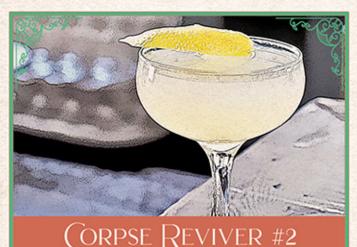
VICTORIAN STYLE - LONDON DISTILLED

DISTILLED IN THE HEART OF LONDON AT THAMES DISTILLERS

MASTERFULLY BLENDED BY 8TH GENERATION DISTILLER, MR CHARLES MAXWELL

MADE WITH (8) WELL-BALANCED, HAND FORAGED BOTANICALS

HANDCRAFTED IN TRADITIONAL POT STILLS



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
- 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.



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
- 1/2 oz Simple 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 leave.

750ml
6
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40%
\$34.99







