



AWARD WINNING,  
SUPERIOR QUALITY

IDEAL OUNCE COST FOR  
MENUS & FEATURES

PREMIUM SHELF PRICE  
WITH IDEAL MARGIN

PROUDLY DISTILLED IN  
LONDON, ENGLAND

## 'VICTORIA' PINK GIN

Our London Dry recipe infused with  
Angostura bitters. Refreshingly smooth  
with hints of clove and cinnamon.  
A timeless classic!

DISTILLATION OF  FINE BOTANICALS



JUNIPER



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



## PINK NEGRONI

*A spin on the Italian classic that's light, bright and a 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 Spring 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.

|                  |               |
|------------------|---------------|
| SIZE             | 750ml         |
| BOTTLES PER CASE | 6             |
| BOTTLE SKU       | 5060119770299 |
| ABV              | 40%           |
| SRP              | \$34.99       |



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