



Scenic Sipping

Complimentary
Cocktail Guide

Martinis Edition



Rosemary Martini

You will need: 1 x lemon, 50ml gin, 25ml dry vermouth, ice, rosemary

How to make:

Peel the lemon and twist one slice above a chilled coupe glass and drop in.

Add 50ml gin and 25ml dry vermouth to a mixing glass. Stir.

Strain into the chilled glass and garnish with a sprig of fresh rosemary.



Passion Fruit Martini

You will need: 15ml sugar syrup, 2 x passion fruit, 15ml lime juice, 50ml vanilla vodka, 15ml Passoa, 25ml Prosecco

How to make:

Add 15ml sugar syrup, 1.5 passion fruit, 15ml lime juice, 50ml vanilla vodka and 15ml Passoa to a cocktail shaker with ice.

Shake hard. Strain into your glass.

Add 1/2 passion fruit slice for garnish and sip with a shot of Prosecco.



Limoncello Martini

You will need: 50ml vodka, 50ml Limoncello, 1 x lemon, ice

How to make:

Add ice to a shaker with 50ml vodka, 50ml Limoncello and 25ml lemon juice.

Shake hard.

Strain into a coupe and garnish with a lemon twist.



Peppermint Martini

You will need: 50ml peppermint vodka, 25ml crème de cacao, ice, candy canes

How to make:

Add ice to a shaker with 50ml peppermint vodka and 25ml crème de cacao.

Shake hard. Strain into a coupe and garnish with a candy cane.

To add a candy cane rim: crush candy canes on a plate. Rim the glass with sugar syrup and dip on the plate.



Chocolate Martini

You will need: 50ml Chocolate Baileys, 25ml vodka, 10ml gingerbread sugar syrup, 1 x Ferrero Rocher, ice

How to make:

Add ice to a shaker with 50ml Chocolate Baileys, 25ml vodka and 10ml gingerbread sugar syrup.

Shake hard then strain into a coupe.

Garnish with half a Ferrero Rocher.

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