



## TAMARIND MARGARITA

Tequila Reposado, triple sec, lime, and tamarind shaken with simple syrup. Strained into a margarita glass, garnished with dried lime wheel, rosemary, and dried flower. *A bold twist on the classic!* 



# **WASCANA SPIRIT**

A captivating blend of Empress Gin, elderflower syrup, and aloe vera juice, shaken with lime for a refreshing, floral profile. Poured into a square rock glass, topped with a float of Cointreau on a torched half lime, and garnished with rosemary and a cinnamon stick for a smoky, aromatic finish.



## THE FIZZ

A lively mix of Beefeater Gin, raspberry liqueur, and elderflower syrup, shaken with lime juice and egg white for a frothy texture. Poured into a tall glass, topped with ginger ale for effervescence, and garnished with a dried flower, dried lime wheel, and mint sprig for a vibrant, aromatic finish.

### WASCANA COCKTAIL COL<u>LECTION</u>



A refreshing twist on the classic mojito, blending white rum, zesty yuzu puree, and sweet lychee fruit. Muddled with fresh mint and a splash of lime juice, then topped with soda and Sprite for a fizzy finish. Served in a tall glass, garnished with a lychee skewer and mint sprig.



# **DANCING QUEEN**

A vibrant, tropical cocktail featuring Bacardi Rum and melon liqueur, shaken with pineapple juice for a refreshing, fruity kick. Served in a square rock glass and adorned with delicate dried flowers for a touch of elegance.