

Cocktail Recipes Featuring Simple Snow Syrups

Cucumber Collins



1 1/2 oz. Square One Cucumber
3/4 oz. Simple Snow Plain Jane simple syrup
1/4 oz. fresh lemon juice
club soda
cucumber spear garnish

Pour all ingredients, except club soda, into cocktail tin filled with ice. Shake briefly, just to blend. Pour into a Collins glass and top with soda. Add Cucumber garnish.

Jade Gimlet

1 1/2 oz. Square One Cucumber
1 oz. Simple Snow Ginger Syrup
3/4 oz. fresh lime juice
3 basil leaves, plus 1 for garnish

Tear basil leaves and place in cocktail tin. Add remaining ingredients and shake well with ice. Strain into martini glass and garnish with basil leaf.

Pineapple-Cucumber Mojito

1 1/2 oz. Square One Cucumber
1 oz. pineapple juice
1/2 oz. Simple Snow Mint Syrup
1/4 oz. fresh lime juice
club soda
2 mint sprigs for garnish

Fill Collins glass with ice layered with mint sprigs. Combine all ingredients, except soda, in a cocktail tin with ice. Shake well and strain into prepared Collins glass. Top with soda.

Cucumber Watermelon Refresher

2 oz. Square One Cucumber
1 1/2 oz. watermelon juice*
1/4 oz. Simple Snow Mint Syrup (adjust, depending on sweetness of watermelon)
1/2 oz. fresh lime juice
5 mint leaves, plus one mint sprig for garnish
club soda

Tear mint leaves and place in cocktail shaker. Add remaining ingredients and shake well with ice. Strain into Collins glass with ice and top with soda. Add mint sprig garnish.

*Watermelon juice: Place watermelon in a blender and blend until pureed. Use a fine mesh strainer to separate juice from pulp.

Spring Garden



1 1/2 oz. Square One Botanical
3 ripe strawberries, cut in pieces
1/2 of an orange slice
1 oz. Simple Snow Ginger Syrup
1/4 oz. fresh lemon juice
ginger ale

Put strawberries and orange slice in a cocktail tin and crush with back of wooden spoon or muddler. Add remaining ingredients and shake well with ice. Strain into a rocks glass filled with fresh ice and top with ginger ale.

Just Peachy

1 1/2 oz. Square One Botanical
1 oz. Simple Snow Peach Syrup
1/4 oz. fresh lemon juice
granulated sugar or pre-packaged sugar rimmer

Place sugar on small saucer. Take a lemon wedge and rub it around martini glass rim to coat. Dip martini glass rim into sugar and put glass aside. Place all ingredients into a cocktail tin and shake with ice. Strain into prepared glass.

Strawberry Days

1 1/2 oz. Square One Botanical
3 ripe strawberries, cut in pieces
1 oz. Simple Snow Mint Syrup
1/4 oz. fresh lemon juice
dash Peychaud's bitters (optional)
strawberry slices for garnish

Place strawberries in bottom of cocktail tin. Crush with back of wooden spoon or muddler. Add remaining ingredients and shake with ice. Strain into a rocks glass filled with ice and garnish with strawberry slices.

Friday Night Tea

1 1/2 oz. Square One Botanical
1 oz. POM Pomegranate Peach Tea
1 oz. Simple Snow Peach Syrup
1/4 oz. fresh lemon juice
Lemon wheel or peach slice garnish

Combine all in a mixing tin with ice. Shake well and strain into a rocks glass filled with fresh ice. Add garnish.

Square One Organic Spirits

Hound Dog

1 1/2 oz. Square One Basil
1 oz. Simple Snow Grapefruit Syrup
1/4 oz. fresh lemon juice
ginger ale

Place all ingredients, except ginger ale, in a cocktail tin with ice. Shake well and strain into a rocks glass filled with fresh ice and top with ginger ale.

Berry Delicious

1 1/2 oz. Square One Basil
Three ripe strawberries, cut up
1 oz. Simple Snow Blackberry Syrup
1/4 oz. fresh lemon juice
strawberry garnish
Option: ripe blackberries, if available

Place berries in bottom of cocktail tin. Crush with back of wooden spoon or muddler. Add remaining ingredients and shake with ice. Strain into a rocks glass filled with ice and garnish with berries placed on a skewer.

Georgia Nights

1 1/2 oz. Square One Basil
1 oz. Simple Snow Peach Syrup
1/4 oz. fresh lemon juice
ginger ale
basil leaf or peach slice garnish

Combine all ingredients, except ginger ale, in a cocktail tin with ice. Shake well and strain into a rocks glass filled with fresh ice. Garnish with basil leaf or peach slice.

Pina-Basil Fizz

1 1/2 oz. Square One Basil
1 1/2 oz. Simple Snow Pineapple Syrup
1/4 oz. fresh lemon juice
ginger ale
pineapple and basil leaf garnish

Combine all ingredients, except ginger ale, in a cocktail tin with ice. Shake well and strain into a rocks glass filled with fresh ice. Garnish with chunks of pineapple with basil leaf on a skewer.



Country Thyme

1 1/2 oz. Square One Bergamot
5 fresh blackberries
1 oz. Simple Snow Blackberry Syrup
1/4 oz. fresh lemon juice
2 thyme sprigs, plus one for garnish

Place blackberries in cocktail tin. Crush with back of a wooden spoon or muddler. Add remaining ingredients and shake well with ice. Strain into a rocks glass filled with fresh ice and insert thyme sprig garnish.

Bergamot Apple Spice

1 1/2 oz. Square One Bergamot
1 1/2 oz. apple juice
3/4 oz. Simple Snow Apple Cinnamon Syrup
1/4 oz. fresh lemon juice
orange bitters (optional)
lemon or orange twist garnish

Combine all in a cocktail shaker with ice. Shake well and strain into a martini glass. Add lemon or orange twist garnish.

Three's Company

1 1/2 oz. Square One Bergamot
1 oz. POM pomegranate juice
3/4 oz. Simple Snow Peach Syrup
1/4 oz. fresh lemon juice
lemon twist garnish

Combine all in a cocktail tin with ice. Shake well and strain into a martini glass. Lemon twist garnish.

Maui Style

1 1/2 oz. Square One Bergamot
1 oz. pineapple juice
3/4 oz. Simple Snow Pineapple Syrup
1/4 oz. fresh lemon juice
orange slice garnish

Combine all in a cocktail tin with ice. Shake well and strain into a rocks glass filled with fresh ice. Orange slice garnish.

