

Nidhoggr Mead Co.

Classic Cocktails Made with Mead!



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Tradi

Ingredients:

- 40ml any Dry Gin
- 1 tsp Honey
- 20ml Trad. Mead
- 1 tsp. Fresh lemon juice

Garnish:

- Lemon Twist

Preparation:

Combine all ingredients in a shaker with ice. Shake, strain into a chilled glass and garnish.

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Ms. Betters Bitters foamt -

20ml Quantreau-

1 dash Scrappy's lavender bitters -

Garnish:

lavender sprig -

Preparation:

Add all ingredients into a shaker and vigorously dry-shake (without ice). Add ice and shake again until well-chilled, strain into a chilled saucer glass. fgarnish with a lavender sprig.

Elder

Ingredients:

- 60ml any Dry Gin
- 15ml Elderflower Liqueur*
- 15ml Chardonnay White wine*
- *Repalced with Eld. Mead at 30ml
- 7.5ml Dry Vermouth

Garnish:

- Lemon & Lime Twist

Preparation:

Shake all ingredients with ice and fine strain into a chilled martini glass with a lemon twist inside and top with a lime twist.



flower

Ingredients

- 2 slices of cucumber -
 - 40ml Irish Whiskey -
- 15ml St-Germain Elderflower Liqueur* -
 - *Replaced with Eld. Mead at 30ml -
 - 20ml fresh lemon juice -
 - 10ml simple syrup -

Garnish:

Cucumber slither -

Preparation:

Muddle the cucumber in a shaker, add the Irish whiskey and elderflower mead with the simple syrup, shake well until well-chilled.

Serve in a chilled rocks glass. Garnish with cucumber slithers.



Raspberry

Ingredients:

- 40g fresh raspberries
- 50ml Pearl red vodka*
- *Replaced with 50ml of R&L Mead
- 20ml fresh lemon juice
- 50ml soda water top
- 1 tbsp Sugar

Garnish:

- Frozen raspberries & lemon twist

Preparation:

Muddle raspberries with sugar. Press through a fine strainer to remove seeds. Press the berries down to release as much juice as possible.

Mix raspberry puree, R&L Mead, lemon juice, and ice in a cocktail shaker. Shake to combine.

Serve in a chilled martini glass.

Garnish with frozen raspberries & Lemon twist



g Lemon



50ml gin*-

*Repalced with 50ml R&L Mead -

15ml fresh lemon juice -

15ml raspberry syrup (or Liqueur) -

Ms. Betters Birrers Foam-

20ml Simple Syrup -

Garnish:

3 raspberries -

Preparation:

Add the gin, lemon juice, raspberry syrup - and egg white into a shaker with ice and shake vigorously until well-chilled.

Strain into a chilled coupe glass. -

Garnish with 3 speared raspberries. -

Blueberry &

Ingredients:

- 40ml bourbon
- 25ml vermouth
- 30ml B&B Mead
- 2 dashes of Angostura **Bitters**

Garnish:

- 3 maraschino cherries

Preparation:

Blueberry & Bluebe Stir the ingredients with ice in a mixing glass, then strain into a coupe glass. Garnish with maraschino cherries and serve.

3lackcurrant



Ingredients

- 50ml blueberry vodka*-
- *repalced with 50ml B&B Mead -
 - 30ml fresh lemon juice -
 - 15g crushed ice -
 - 500ml ginger beer -

Garnish:

- fresh blueberries -
 - 1 slice on lime -
- 2 fresh sprigs of mint

Preparation:

Muddle a few mint leaves in a tall glass. Add the B&B Mead, lime juice and ice and mix well.

Top with ginger beer and serve in a short hurricane glass filled with ice and some blueberries, with a slice of lime and a sprig of mint.

Sour C

Ingredients:

- 20ml Bourbon
- 40ml Sour Cherry Mead
- 10ml Fresh Lemon Juice
- 15ml Simple Syrup

Garnish:

- 2 Maraschino Cherries

Preparation:

Fill a cocktail shaker with ice and add cocktail ingredients. Shake well.

Strain the cocktail into a chilled fizzio glass and garnish with cherries



Cherry

Ingredients

- 50ml Amaretto -
- *40ml Sweet & Sour Mix -
 - *15ml tart cherryjuice -
- *Both replaced by 50ml SC Mead -
 - 15g Crushed ice -
 - 500ml ginger beer -

Garnish:

3 sqewered Maraschino-Cherries

Preparation:

Add amaretto & mead shaker and dry-shake (no ice) for 15 seconds.

Add ice and shake again until well-chilled.
Strain into a rocks glass over fresh ice & top with Ginger beer. Garnish with 3 skewered cherries.





Ingredients:

- 30ml fresh lemon juice
- 30ml Ginger Mead
- 30ml single malt scotch

Garnish:

- Candied Ginger

Preparation:

Add the blended scotch, lemon juice and syrup into a shaker with ice, and shake until well-chilled.

Strain into a rocks glass over fresh ice.
Top with the single malt

scotch.

Garnish with a piece of candied ginger.







Ingredients

- 50ml dark rum -
- *100ml chilled ginger beer -
- *replace with 100ml Ginger Mead -
 - 25ml fresh lime juice -
 - 2 dashes of bitters (optional) -
 - Ginger beer -

Garnish:

Slice of Lime -

Preparation:

Put all the ingredients bar the dark rum in a collins or highball glass over lots of ice, stir gently.

Add ginger beer for fizz.

Pour the dark rum over the back of a spoon.

Garnish with a wedge of lime.

Check out our website for our unique list of cocktails

