



### Ice Cold

The best way to enjoy ZUMWOHL is in the German tradition – as a shot.

For a refreshing change in warmer months try it straight from the freezer.

# ZUMWOHL®

All cocktails have been developed by Betty's fusion bartender Jason Clark.  
(2011 Gold Medal winner at the International Bartenders Association competition – Warsaw, Poland)

### Feijoa Cider Julep

30mL ZUMWOHL Feijoa  
10 Mint leaves  
10mL Pear syrup  
5mL Absinth

Bruise mint with syrup in rocks glass, add ZUMWOHL and absinth, fill with crushed ice.

Top with Cider and stir.

Garnish with a large mint sprig, and dust with icing sugar.



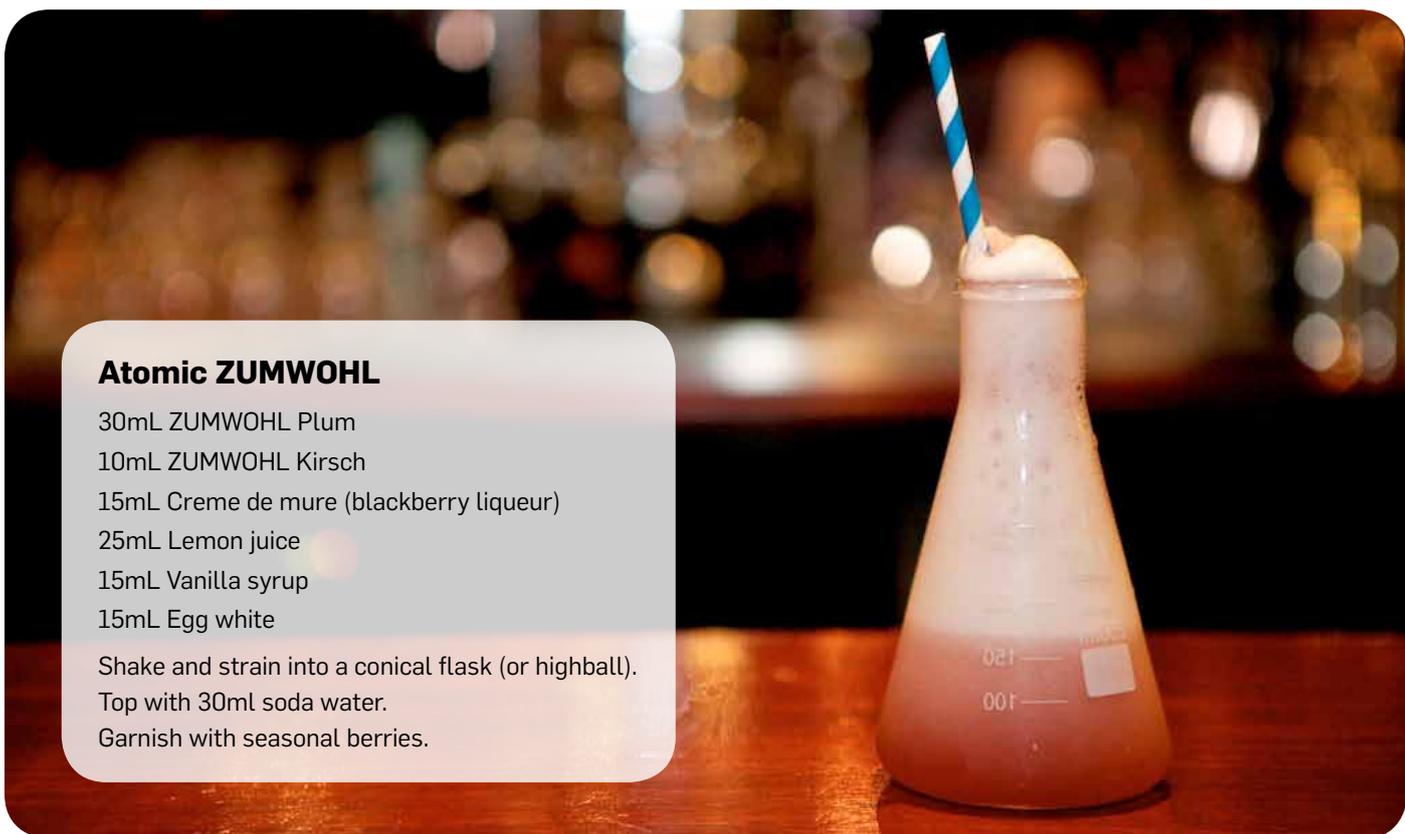


### **Breakfast at Betty's**

- 45mL ZUMWOHL Natural
- 30mL Ruby red grapefruit juice
- 10mL Sugar syrup
- Bar spoon of apricot honey
- Dash grapefruit bitters
- 10mL Apricot brandy
- 5mL Premium scotch whiskey
- 15mL Organic free range egg white

Build in a marmalade jar, shake vigorously with ice, top with soda water.  
Garnish with a skewered dried Apricot and honeycomb.

# ZUMWOHL®



### **Atomic ZUMWOHL**

- 30mL ZUMWOHL Plum
- 10mL ZUMWOHL Kirsch
- 15mL Creme de mure (blackberry liqueur)
- 25mL Lemon juice
- 15mL Vanilla syrup
- 15mL Egg white

Shake and strain into a conical flask (or highball).  
Top with 30ml soda water.  
Garnish with seasonal berries.



### **Feijoa Collins**

45mL ZUMWOHL Feijoa  
15mL Elderflower cordial  
25mL Fresh lemon juice

Shake and strain into a wine glass over crushed ice.  
Top with Chi sparkling herbal mineral water.  
Garnish with mint sprig and cucumber slices.

# ZUMWOHL®



### **ZUMWOHL Mule**

60mL ZUMWOHL Natural  
4 Lime wedges

Muddle lime wedges in a collins glass,  
add ice and ZUMWOHL.  
Top with gingerbeer and stir.  
Garnish with mint sprig.



### The Next Level

15mL Strawberry puree

10mL Creme de mure (blackberry liqueur)

20mL ZUMWOHL Kirsch

Build/layer in a vintage sherry glass in order.

# ZUMWOHL®



### Punch Tropicana

Build in a punch bowl

*Per person:*

30mL ZUMWOHL Plum

10mL ZUMWOHL Natural

20mL Passionfruit syrup

30mL Lemon/lime juice

40mL Pineapple juice

40mL Apple juice

2 dashes angostura bitters

2 dashes orange bitters

2 dashes pure vanilla extract

Add large chunks of ice.

Next take 30mL heated ZUMWOHL kirsch in a saucepan, ignite and slowly pour over a full orange peel spiral suspended above the bowl to caramelize essential oils. Stir peel through punch.

Ladle into vintage tea cups garnished with orange wedges and maraschino cherries.