



Old Spice - using 8thTRIBE Dark Spice

TribalMixology

MADE IN NEW ZEALAND

30mL 8thTRIBE Dark Spice

Double - O - Eight

Over ice – any time - any place – pure – ice cold

1 egg white
30mL lemon juice
30mL 8thTRIBE Dark Spice
30mL white rum
15mL sugar syrup (to taste)

Dark Fizz

Sugar the rim of a short glass. Combine all ingredients in a Boston Shaker. Tip: don't forget the ice, and because you are using egg white, shake longer than you normally would. Garnish with a slice of lemon.

15mL whiskey
45mL 8thTRIBE Dark Spice
5mL maraschino cherry juice

Old Spice

Place all ingredients in a Boston shaker (don't forget the ice) and shake vigorously until ice cold. Double strain into an ice cold martini glass. Garnish with maraschino cherry. Very suave!

40mL 8thTRIBE Dark Spice
Hokey Pokey ice-cream
milk

Velvet Hammer

Add ice cubes to glass, then combine 3/4 softened ice-cream with 1/4 milk. Finally top with 8thTRIBE Dark Spice and mix. Best enjoyed with a straw. Words can't convey how good this isindulgent and smooth, with a well disguised hit!

60mL 8thTRIBE Dark Spice
2 lime wedges
L&P

Easy As (Joseph Gordon)

Place 8thTRIBE Dark Spice and squeezed lime wedges into ice-filled Boston Shaker and shake well. Pour into whiskey glass & top with L&P. Self garnishing. Easy As to drink!



60mL 8thTRIBE Dark Spice
15mL Frangelico
1tsp liquid honey

Mmmm (Joseph Gordon)

Place all ingredients into ice-filled Boston Shaker and shake well. Double-strain into mini Martini glass. White chocolate honeycomb garnish

60mL 8thTRIBE Dark Spice
30mL Gold Patron Tequila
1 lime wedge

An 8th (Joseph Gordon)

Combine all ingredients into ice-filled Boston Shaker and shake well. Double strain into sugar-rimmed Martini glass. Decorate with an orange-skin spiral down side of glass.

60mL 8thTRIBE Feijoa
30mL aged Patron Tequila

The MAN's Drink (Joseph Gordon)

Combine all ingredients into ice-filled Boston Shaker and shake well. Pour into whiskey tumbler and garnish with lime-skin spiral. Really easy to drink and even easier to prepare. Not for the faint of heart - but worth it!

30mL 8thTRIBE Feijoa
sparkling wine/champagne
sugar cube
bitters

Feijoa Bubbles

Using a champagne glass, first add a sugar cube and a drop of bitters, add 8thTRIBE Feijoa and top with bubbles. Simple yet sophisticated

30mL 8thTRIBE Feijoa
10mL elderflower cordial
CH'I herbal mineral water
½ lime quartered

Feijoa Breeze

Lightly squeeze lime quarters and drop into tall glass. Fill glass with ice. Add remaining ingredients and top with CH'I. Stir and serve with cucumber slice. Light and refreshing!

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30mL 8thTRIBE Dark Spice
30mL 8thTRIBE Kiwifruit
30mL 8thTRIBE Feijoa
Various fresh fruit segments
Ginger Ale

Phil's Mai Tai (Joseph Gordon)

Combine all 8thTRIBE Liqueurs in a Boston Shaker. Place ice then fruit (suggestions: pineapple, melon, orange/lime/lemon slices) in a Highball glass. After adding mixed liqueurs, top with ginger-ale. Use an orchid flower on side of glass as garnish.
A delight for all the senses!

30mL 8thTRIBE Kiwifruit
1 green kiwifruit
½ lime quartered

Kiwi Caipiroska

In a Boston glass muddle the limes and peeled kiwifruit. Add ice and remaining ingredients, shake well. Using a Hawthorn strainer, pour in a short glass – garnish with a slice of Kiwifruit.

45mL 8thTRIBE Kiwifruit
½ - 1 green kiwifruit
60mL cloudy apple juice

Naughty Kiwi

Combine the peeled Kiwifruit and other ingredients in a blender. To chill either blend with several cubes of ice or use a Boston Shaker. Sugar rim a chilled martini glass and serve with maraschino cherry.

30mL 8thTRIBE Kiwi Gold
30mL cloudy apple juice
45mL cranberry juice

Golden Breeze

Combine all ingredients in a Boston Shaker (tip: don't forget the ice!) Strain into a short glass and garnish with a slice of apple.

30mL 8thTRIBE Kiwi Gold
½ lime quartered
ginger beer
5 mint leaves

A Kiwi in Cuba

Muddle limes in Boston Glass. Add mint, 8thTRIBE Kiwi Gold and ice, shake vigorously. Strain into a tall glass and top with ginger beer. Garnish with sprig of mint and a slice of Kiwi Gold.



30mL 8thTRIBE Kiwifruit
100mL cloudy apple juice
1 - 2 Lime wedges

8th MARTINI (Joseph Gordon)

Combine 8thTRIBE Kiwifruit, apple juice and squeezed lime wedges, shake, double strain then pour. Add bling with a Maraschino Cherry. The epitome of elegance, simplicity and freshness - one of our very favourites.

Note: often referred to as an Appletini!

45mL 8thTRIBE Dark Spice
15mL Sweet Vermouth
10mL Chartreuse Green
20mL fresh lime juice
3 Maraschino cherries

Ville Centrale (Gordon Carlyle)

Pour all your ingredients into a mixing glass filled with ice. Shake thoroughly before double straining into a chilled 'Martini' glass. De-stem 3 Maraschino cherries and skewer with a toothpick, place into the cocktail as garnish.

20mL 8thTRIBE Kiwi Gold Liqueur
15mL Eau de Vie Apple
"Braeburn"
150mL cinnamon custard
castor sugar

Tribal Brulee (Gordon Carlyle)

Mix liqueur and Eau de Vie with cinnamon custard and pour into a Martini glass. Chill in fridge for at least 45 minutes. When the custard has set coat with a generous layer of castor sugar. Let this stand for 5 minutes and then caramelize the sugar with a butane torch. Keep chilled until served.

30mL Eau de Vie "Braeburn"
20mL 8thTRIBE Kiwifruit Liqueur
5ml Brandy
10mL Simple syrup
15mL fresh lime juice
½ a fresh kiwifruit
Red Bull

The Gallagher (Gordon Carlyle)

In a Boston glass muddle the kiwifruit before adding the rest of the ingredients (apart from the Red Bull) and shake. Strain into a very tall, ice filled glass (eg Catalina) and top with the Red Bull. Garnish with a slice of kiwifruit.

A complex taste experience.

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Glossary of TribalMixology

Equipment

Boston Shaker

A two piece cocktail shaker consisting of a Boston tin and a Boston glass, also known as a 'mixing glass', which is used to chill the cocktail through shaking the ingredients with ice. Boston Shakers remain the tools of the professional. They're versatile, easy to clean and, with a little practice, much faster to mix with. Alternatively you could use a Cobbler Shaker - Google it! ;)

Muddler

A cylindrical object similar to a household rolling pin. It is used to crush or smash fruit, berries and other ingredients in a Boston glass, similar to a pestle and mortar. A Muddler is commonly made from either catering grade wood or polyurethane.

Bar Spoon

A long (approx. 20cm) spoon with a twisted metal stem. At one end there is often a flat disc and at the other a spoon. Both ends of the spoon are used in the production of some cocktails. The disc is used like a muddler to smash and break up herbs (mint, basil, sage etc) and to churn ingredients in a glass. The spoon is used to measure both liquid and solid ingredients such as sugar syrup or Muscavado Sugar and to stir 'built' drinks.

Hawthorn Strainer

Sometimes referred to as a cocktail strainer, is used to strain out the more chunky, unwanted ingredients and ice when using a Boston shaker. It consists of a wire coil and a slotted flat metal surface.

Fine Strainer

A small strainer, much like a tea strainer, used to remove the last few small shards of ice and any fruit pulp or seeds. This is to ensure that you do not have to crunch through a 'straight up' cocktail. Straight up cocktails should be ice cold and perfectly smooth.

Method

Muddle

The method of cocktail production that utilizes the Muddler. Once the fruits or berries have been placed in the Boston glass, the Muddler is used to crush the fruit to extract the juices and break down the fruit.

Build

The simplest method of cocktail mixing, it involves pouring the ingredients of a cocktail over ice in the glass from which the drink will be drunk.

Shake and Double Strain

Ingredients are commonly placed in the Boston glass during the creation process. When ready, the Boston Shaker is then placed or smacked firmly on top of the glass portion and shaken for approximately ten to fifteen seconds. The shake may be longer or shorter depending on your personal method, and on ingredients present. For example, a longer and more vigorous shake is required when egg white is used. The two halves are then separated by a hard tap with the heel of the palm at the tightest join between the glass and tin. Then, using the Hawthorn strainer and fine strainer the cocktail can be poured into a cocktail glass.

Blend

The process by which a cocktail is produced using a bar blender, often with fruit and ice. This produces a smooth, frozen cocktail. A normal food processor at home can be used to make a 'blended' cocktail.

Having Fun

Requires more than one person; is the process of being creative and letting your individuality show through in the drinks you create and serve. Practice makes perfect.