

Brew'd

Recipes

Brew'd

MALTED CHOCOLATE

Dark chocolate and sweet malted milk mixed with creamy nitro cold brew.

INGREDIENTS

125ml Brew'd
20ml Dark chocolate syrup
30ml Whole milk
20ml Single cream
1.5g Horlicks powder
Grated chocolate
Ice

METHOD

Mix Horlicks powder with warmed milk and combine with single cream. Pour the nitro cold brew over ice cubes. Drizzle with chocolate syrup. Pour over the malted milk. Garnish with a sprinkle of grated chocolate.



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COLD BREW G&T

Light, zesty and refreshing. A great twist on the traditional G&T.

INGREDIENTS

50ml Brew'd
25ml Good quality gin
100ml Quality tonic water
Pink grapefruit slice
Sprig of rosemary
Ice

METHOD

Pour the Gin over ice into a chilled glass. Add the tonic. Top with a shot of cold brew. Garnish with a slice of pink grapefruit and a sprig of rosemary.



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CAPTAIN SHADDOCK

Legend has it that Captain Shaddock brought the first pomelo to the Caribbean and cross pollinated it with a sweet orange to create the delicious pink grapefruit.

INGREDIENTS

125ml Brew'd
65ml Pink grapefruit juice
25ml Lime and mint syrup
Ruby grapefruit slices
Fresh mint
Ice

METHOD

Fill a large tumbler to 2/3 with crushed ice. Pour over the lime and mint syrup, add pink grapefruit juice and cold brew. Garnish with slice of ruby grapefruit & fresh mint leaves.



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BLACK CHERRY SOUR

Inspired by the classic Whiskey Sour. The Black Cherry Sour is a combination of sharp cherry and sweet chocolate flavours, crowned with a creamy nitro cap.

INGREDIENTS

80ml Brew'd
25ml Bourbon
70ml Cherry juice
10ml Lime juice
1 Blackberry
Fresh mint
Ice

METHOD

Put all ingredients into a shaker with 2 ice cubes. Shake and pour over crushed ice. Garnish with a blackberry and fresh mint leaf.



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NITRO MARTINI

A take on the classic.

INGREDIENTS

35ml Brew'd
50ml Good quality vodka
25ml Coffee liqueur
French roast coffee beans
Grated chocolate
Ice

METHOD

Combine vodka, coffee liqueur and nitro cold brew in a cocktail shaker. Add a few ice cubes. Shake for 30 seconds. Pour directly into a chilled glass. Garnish with fresh roast coffee beans.

