



SIGNATURE COCKTAILS

Perfected Perfect Serve	4
Botanic Clover Club	5
Mango Vodka Sunrise	6
Appletini	.7
Icy Pine & Raspberry	3

ENERGY INFUSED COCKTAILS

10	Guarana Groove
11	Electric Jam
12	Taste Twist
13	Push Play
14	Purple Rain
15	Diso 'n Shino

SIGNATURE COCKALLS



PERFECTED PERFECT SERVE

Difficulty Level: YYYYY

Glass: Highball
Garnish: Lime peel

Ingredients:

50ml Count Pushkin Premium Lime Ice

Method:

Add all the ingredients to a shaker with lots of ice, shake hard and double strain into a chilled glass, garnish and enjoy.



CLOVER CLUB

Difficulty Level: YYYYY

Glass: Coupe/Martini
Garnish: 3 Raspberries

Ingredients:

75ml Count Pushkin Botanic 25ml Raspberry Syrup 25ml Lemon juice 15ml Egg white

Method:

Add all the ingredients to a shaker with lots of ice, shake hard and double strain into a chilled glass, garnish and enjoy.





Glass: Highball

Garnish: Slice of mandarin and glazed cherry

Ingredients:

25ml Count Pushkin Premium 50ml Count Pushkin Mango 10ml Grenadine 150ml mango or orange juice Ice and soda water

Method:

Add the Grenadine to the glass, fill the glass with ice. Pour over the Count Pushkin and juice, top with soda water.



ICY PINE & RASPBERRY

Difficulty Level: YYYYY

Glass: Coupe/Martini Garnish: 3 Raspberries

Ingredients:

Pineapple chunks
175 g raspberries
100ml Count Pushkin Premium
200ml Count Pushkin Pineapple
500ml iced tea

Method:

Add all the ingredients to a shaker with lots of ice, shake hard and double strain into a chilled glass, garnish and enjoy.



APPLETINI

Difficulty Level: YYYYY

Glass: Coupe/Martini

Garnish: Green apple slices

Ingredients:

25ml apple juice 10ml lemon juice (optional) 25ml green apple schnapps 25ml Count Pushkin Apple

Method:

Add all ingredients to the shaker. Cap the shaker and shake it like you mean it. Pour through a fine strainer into a chilled martini glass. Garnish with green apple slices that have have been brushed with lemon juice.

ENERGY INFUSED COCKALLS



GUARANA GROOVE

Difficulty Level: YYYYY

Glass: Highball

Garnish: Slice of grapefruit

Ingredients:

50ml Count Pushkin Energy Soda water and tonic water to top off

Method:

Who wants to waste time mixing drinks when there's a dance floor calling, right? This one is a simple, instant classic and just needs you to pour your Count Pushkin over ice cubes in a highball. Top up with half soda water, half tonic water. Add your citrus slice and swizzle stick, then get out there and groove.



ELECTRIC JAN

Difficulty Level: YYYYY

Glass: Coupe / Martini / Jam Jar

Garnish: Fresh strawberry slices dipped in purple

sherbet

Ingredients:

75ml Count Pushkin Energy 2 spoons strawberry jam 15ml sugar syrup 15ml lemon juice Chilled grapefruit tonic to top off

Method:

Don't just save your jam for the dance floor. Scoop it along with the other ingredients into a shaker with ice, give it a good, long rattle, then double strain it into a coupé glass and add your strawbs. Now we're jammin'.



TASTE TWIST

Difficulty Level: YYYYY

Glass: Highball

Garnish: Sour Candy ribbon

Ingredients:

50ml Count Pushkin Energy 35ml pink musk sweets dissolved in a little hot water 15ml lime juice Soda water to top it off

Method:

Shake up those candylicious ingredients, minus the soda, and pour over ice cubes in a highball. Top off with soda, then skewer your candy ribbon – show no mercy – and pucker up for some delectable sour sweetness.



PUSH PLAY

Difficulty Level: YYYYY

Glass: 6 shotglasses

Garnish: Blue sugar for the rim

Ingredients:

75ml Count Pushkin Energy 25ml blue curacao 25ml grenadine 25ml lime juice 5 playmates

Method:

Rim 6 shot glasses in blue sugar for you and 5 collaborators, then put them in freezer. Or put them in the freezer, then do the sugar. Same-same. Shake up your ingredients then strain into your shot glasses. Now sneak up on your friends (or make a few new ones) with these delicious lil' purple bombs.



PURPLE RAIN

Difficulty Level: YYYYY

Glass: Coupe/Martini

Garnish: Purple candyfloss

Ingredients:

75ml Count Pushkin Energy 25ml ginger syrup 25ml pear juice 25ml lemon juice 25ml litchi juice

Method:

Yup, you read right – purple candyfloss. This is next-level, people. You probably know what to do with the rest – add your liquid ingredients to a shaker with ice. Shake it all up and double strain into a wine glass, martini glass or coupé. Then add that magic touch – the candy cloud – and prepare to impress.



RISE IN SHINE

Difficulty Level: YYYYY

Glass: Martini / Stemless Martini

Garnish: Purple edible glitter and an orange twist

Ingredients:

50ml Count Pushkin Energy
15ml blue curacao
50ml white grape juice
10ml grenadine
15ml egg white or vegan substitute like aquafaba
(look it up, peeps)

Method:

Add your ingredients to a shaker and, well, shake. And shake some more until you get some Instaworthy frothiness going. Then double strain into a martini glass – or a stemless martini glass if you're a real pro. Time to add your orange twist and purple glitter for the shine you need. And smiiiile!

