The

Scapegrace Cocktail Collection

SCAPEGRACE

NEW ZEALAND DISTILLING CO

The Fire Starter

Equally resourceful as he is confident, The Fire Starter is that guy who always has the best kindling strategy. Creating foundations for a fire that will last long into the evening, his masterpiece rarely goes out.

Recipe

20ml Scapegrace Classic

20ml Sweet Vermouth

10ml Amaro Montenegro

10ml Campari

5ml Creme de cacao

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Add ice and ingredients into a mixing glass. Stir well. Pour into your favourite short glass. Garnish with orange swirl.

The Herbalist

Rolling into town with the greenest of fingers, a lick of lime and the nose of a perfumer, it is our pleasure to introduce, The Herbalist. Renowned for meticulous plant maintenance, limited fatality rates, and a fascination with all things green, The Herbalist is that friend who has an excess of plants in their room and treats each of them like their own offspring.

Well... they might have to sacrifice the odd sprig to make this cocktail, but we can assure you it's worth it.

Recipe

45ml Scapegrace Classic

15ml Fresh Lime Juice

Spoon of Rose's Lime Marmalade

Top with soda

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Add ingredients and ice into a shaker, shake well, strain into a glass, top with soda. Garnish with a rosemary sprig.

The Relaxer

This beauty is fragrant, sweet and mild and is the saving grace of your trans-seasonal woes. She'll happily keep you company on any night of the week, and won't judge you for it either.

Recipe

45ml Scapegrace Classic

20ml Earl Grey Tea syrup*

10ml Freshly squeezed lemon juice

1 x spoon orange marmalade

1 x Fresh egg white

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Shake all ingredients with ice and fine strain into chilled glass. Garnish with orange rind.

**Earl Grey Tea Syrup:*

1 cup caster sugar

1 cup water

3 Earl Grey teabags

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Combine the sugar and water in a small saucepan. Stir over high heat until sugar dissolves. Bring to the boil. Cook for 3-5 minutes, until syrupy. Add the teabags and set aside to cool for 30minutes.

The Well Read

This guy's idea of a raging Saturday night is to be nestled in, with his perfected potion in one hand, and Hemingway in the other. With an unrivalled vocabulary, endless cache of literary references and a knack for the history of Russian Constructivism, this bookworm's favourite cocktail is sophisticated with a dash of nostalgia. A sniff of this mix and he is transported back to the nights of the Cabaret Voltaire... We give you; The Well Read.

Recipe

45ml Scapegrace Gold

10ml Pastis Liquer

Spoon of apple tea crystals

Top with hot green tea

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Add Scapegrace Gold, Pastis Liquer and apple tea crystals together in a brandy glass. Top with hot green tea and garnish with a lemon rind.

The Mastermind

Somehow managing to always pull the rug out from underneath you, this bad boy is equal parts scrabble legend, crossword hero and sudoku extraordinaire. Doesn't mind the odd game of gin rummy either.

Best served on crisp cosy nights.

Recipe

30ml Scapegrace

20ml Pimento Dram

Top with coffee layer

Lightly whipped single cream

Garnish:

Dust with freshly grated chocolate &/or float 3 coffee beans.

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Select a heat-proof glass and warm by filling with very hot water and leave to stand. Separately prepare cream by lightly warming and whipping. Empty the now warmed glass. Pour Scapegrace, Pimento Dram and hot coffee into the warmed glass until it is about three-quarters full and stir. Float whipped cream over the back of a warm spoon.

The Singalong Starter

Always in the mood for a jam but suffer from the fear? This guy is sure to get you there. Introducing the Singalong Starter. This is comfort and courage all rolled into one. With a nod to those creamy nightcaps, this beauty will keep you in tune well into the early hours.

Recipe

45ml of Scapegrace Classic

15ml Spiced maple syrup

20ml Cream

1 x Fresh egg (white & yolk)

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Shake all ingredients with ice and fine strain into a chilled glass. Dust with grated nutmeg.

The Beat Master

No tune or track is foreign to this guy's ears. He knows every pressing, every album, and every live recording under the sun. And he's more than happy to tell you about it. With an enthusiasm that can only be likened to a kid in a candy shop, his passion for music is infectious.

Recipe

45ml Scapegrace Classic

30ml Freshly squeezed lemon juice

20ml Manuka honey syrup

Top with ginger beer

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Add ingredients into a shaker with ice. Shake, pour into glass, gently top with ginger beer. Garnish with crystallised ginger pieces.

The Backyard Bandit

To those tranquil seekers, extra-crackling sneakers, barbecue maestros and lawn-mowing heroes, we give you: The Backyard Bandit. Bound to quench your thirst from a hard day's weed whacking, this guy is refreshing, punchy and just a little bit different. Best indulged in serenity alongside a juicy lamb chop for those inclined.

Recipe

45ml Scapegrace Classic

30ml freshly squeezed lime juice

20ml Rosemary sugar syrup*

15ml Mint Jelly

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Add ingredients into a shaker with ice. Shake, pour into glass, gently top with ginger beer. Garnish with crystallised ginger pieces.

**Rosemary Sugar Syrup*

1/2 cup granulated natural cane sugar

1/2 cup (125ml) water

2 x 4-inch sprig of fresh rosemary

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Add sugar, water an rosemary to a small pot. Place over medium-high heat. Bring to a boil and cook until sugar is completely dissolved, about 2 minutes. Store chilled.

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