



Brunch Cocktails

2022

BRUNCH COCKTAILS

BLOODY MARY

50ml Seven Day Vodka

Top With The Pickle House spiced tomato mix

Garnish ideas: Stick of celery, slice of cucumber with a sprinkle of chilli flakes.

Serve in a tall inverness tumbler full of ice.
Garnish well.



BRUNCH COCKTAILS

BLOODY MARIA

50ml Koch El Mezcal

Top with The Pickle House spiced tomato mix

Garnish Options: Pickled pepper with a thin wheel of lime sprinkled with chilli flakes or sea salt flakes. Sprig of rosemary or celery stalk.

Serve in a tall inverness tumbler, full of ice.
Garnish well.



BRUNCH COCKTAILS



IN A PICKLE

The original Pickle Juice cocktail.

Fill an inverness tumbler with ice.

Add 50ml Seven Day Vodka

25ml The Pickle House pickle juice

Top with Fever-Tree Ginger Ale

GARNISH: Lime wheel.



BRUNCH COCKTAILS



LAGERITA

Salt the rim of a schooner glass with salt and/or chilli flakes.

Fill with ice.

50ml Terralta Reposado Tequila

25ml Sugar syrup (1:1 sugar / hot water)

Generous squeeze of lime (approx the juice of half a lime)

Top with ~1/3 pint Lost Lager

GARNISH: Wedges of lime.



BRUNCH COCKTAILS



MIMOSA

75ml Thomson & Scott prosecco

75ml Fresh orange juice

Serve in a flute.

