# LAVENDER LEMONADE

### **INGREDIENTS**

- ¾ oz. Monin Lavender Syrup
- 7 oz. lemonade
- ice

Garnish: Peach

## Preparation

- 1. Fill serving glass with ice.
- 2. Add remaining ingredients.
- 3. Stir gently and garnish.



# WHITE LAVENDER COCKTAIL

#### **INGREDIENTS**

- 1 ½ oz. wild berry vodka
- ¾ oz. Monin White Chocolate Syrup
- ½ oz. Monin Lavender Syrup
- · 1 oz. half & half

Garnish: Fresh Lavender Sprig

## Preparation

- 1. Combine ingredients in serving cup.
- 2. Stir and garnish.



## LONDON FOG LATTE

#### **INGREDIENTS**

- ½ oz. Monin French Vanilla Syrup
- 1/4 oz. Monin Lavender Syrup
- 1 ea. tea bag
- 5 oz. hot water
- · Fill with steamed skim milk

Garnish: Fresh Lavender Sprig

## Preparation

- Place a tea bag in cup, fill ½ way with hot water, let steep for 2-3 minutes.
- 2. Combine ingredients, except milk, in serving cup.
- 3. Stir and set aside.
- 4. Steam milk in pitcher.
- 5. Pour steamed milk into serving cup, stirring gently.
- 6. Garnish.



# LAVENDER BLISS MARTINI

#### **INGREDIENTS**

- · ice
- 1 oz. coconut rum
- 1 oz. vodka
- 1/4 oz. Monin White Peach Syrup
- ½ oz. Monin Lavender Syrup
- 1/2 oz. fresh lemon juice

Yield: 1 Glass

Garnish: Fresh Lavender Sprig

### Preparation

- 1. Combine ingredients in shaker in the order listed.
- 2. Cap and shake vigorously.
- 3. Strain into chilled serving glass.
- 4. Garnish.



# HONEY LAVENDER LEMON DROP

#### **INGREDIENTS**

ice

2 oz. citrus vodka

• ½ oz. Monin Lavender Syrup

• ½ oz. Monin Honey Sweetener

· 1 oz. fresh lemon juice

Yield: 1 Glass

Garnish: Fresh Lavender Sprig

#### Preparation

1. Combine ingredients in shaker in the order listed.

2. Cap and shake vigorously.

3. Strain into chilled serving glass.

4. Garnish.



# BLACKBERRY LAVENDER WHITE MOCHA

#### **INGREDIENTS**

½ oz. Monin White Chocolate Sauce

• ¼ oz. Monin Lavender Syrup

½ oz. Monin Blackberry Syrup

· 2 shot(s) espresso

· Fill with steamed milk

Yield: 1 Glass

Garnish: Whipped Cream

## Preparation

1. Combine ingredients, except milk, in serving cup.

2. Stir and set aside.

3. Steam milk in pitcher.

4. Pour steamed milk into serving cup, stirring gently.

5. Garnish.

