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BORRAGO

THE BORRAGO COCKTAIL COLLECTION VOL I

NATURALLY DELICIOUS GROWN-UP
COCKTAILS WITH NO ALCOHOL

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BORRAGO



BORRAGO

#47 PALOMA BLEND

CITRUS, SPICE, PEPPER

0% ALCOHOL
SUGAR
FAT
CALORIES

MADE IN ENGLAND

WELCOME

TO THE WONDERFUL WORLD OF BORRAGO AND OUR NATURALLY DELICIOUS BORRAGO #47 PALOMA BLEND.

WE CALL IT A NON-ALCOHOLIC SPIRIT BECAUSE YOU USE IT LIKE A QUALITY GIN OR VODKA AS A BASE FOR DELICIOUS COCKTAILS, BUT IT DOES NOT TRY TO MIMIC THEM. IT IS BUILT FROM THE GROUND UP TO GIVE A DRINK LIKE NO OTHER. COMPLEX, LAYERED AND SMOOTH, IT USES SIX BOTANICALS TO GIVE A DRY, DELICIOUS FLAVOUR, A MOUTH-WATERING NOSE AND A LONG SMOOTH FINISH.

TASTING NOTES: THE PALOMA BLEND IS MOUTH-WATERING, FRESH AND REALLY VERY TASTY. WE USE SIX BOTANICALS, SOME OF WHICH ARE SECRET. THERE IS CARDAMOM FOR A MOUTH-WATERING NOSE AND ROSEMARY FOR DEPTH AND TEXTURE. ON THE PALATE, IT IS FAIRLY BIG AND CHEWY, A DRINK TO BE SIPPED. FULL OF CITRUS, SPICE AND PEPPER NOTES, IT HAS A LONG COOL, CLEAN FINISH.

WE HOPE YOU ENJOY IT AS MUCH AS WE DO. PERFECT WITH TONIC FOR A SOPHISTICATED AND REFRESHING DRINK, IT IS ALSO A FANTASTIC BASE FOR DELICIOUS COCKTAILS, WE HOPE YOU ENJOY THESE IDEAS. LET US KNOW WHAT YOU THINK ON SOCIAL MEDIA @BORRAGODRINKS AND WE WOULD LOVE TO HEAR ABOUT WHAT YOU DO WITH IT, THERE WILL BE PRIZES FOR THOSE WHO MAKE IT INTO OUR NEXT ONE!



BORRAGO



BORRAGO AND TONIC

OUR PERFECT SERVE

GLASS:

THE BORRAGO GLASS OR A WINE GLASS

INGREDIENTS

25ML BORRAGO #47 PALOMA BLEND

150ML QUALITY TONIC

METHOD

POUR THE BORRAGO OVER ICE AND TOP
UP WITH TONIC

GARNISH

QUARTER ORANGE SLICES AND CRUSHED
BASIL. CLAP THE BASIL BETWEEN YOUR
HANDS TO RELEASE THE AROMAS!

A BORRAGO FLOWER IF YOU HAVE ONE



BORRAGO



GREEN FIZZ

GLASS:

10OZ ROCKS

INGREDIENTS

50ML BORRAGO #47 PALOMA BLEND

25ML LEMON JUICE

25ML BASIL SYRUP

2 FRESH BASIL SPRIGS

METHOD

SHAKE WELL OVER ICE.

DOUBLE STRAIN INTO A GLASS LOADED
WITH CRUSHED ICE

GARNISH

A LARGE SPIG OF BASIL

A BORRAGO FLOWER IF YOU HAVE ONE



BORRIGO



FORAGING BORRAGO

GLASS:

WINE GLASS

INGREDIENTS

35ML BORRAGO #47 PALOMA BLEND

25ML PINK GRAPEFRUIT JUICE

20ML CHARRED LEMON JUICE

15ML BASIL SYRUP

DOUBLE DUTCH POMEGRANATE AND
BASIL TONIC

METHOD

MEASURE EVERYTHING APART FROM THE
TONIC INTO AN ICE FILLED SHAKER

MIX WELL AND STRAIN INTO AN ICE
FILLED WINE GLASS

TOP UP WITH THE TONIC

GARNISH

A DEHYDRATED BLOOD ORANGE OR PINK
GRAPEFRUIT SLICE

A BORRAGO FLOWER IF YOU HAVE ONE

DESIGNED BY JOSHUA SAUNDERS OF THE
MICHELIN STARRED MANOR HOUSE
HOTEL, CASTLE COMBE



BORRAGO



PINK LADY

GLASS:

BORRAGO GLASS OR A WINE GLASS

INGREDIENTS

25ML BORRAGO #47 PALOMA BLEND

150ML FEVER TREE AROMATIC TONIC

METHOD

POUR THE BORRAGO OVER ICE AND TOP
UP WITH TONIC

GARNISH

QUARTER ORANGE SLICES AND CRUSHED
BASIL. CLAP THE BASIL BETWEEN YOUR
HANDS TO RELEASE THE AROMAS!
A BORRAGO FLOWER IF YOU HAVE ONE



SUMMER GARDEN

GLASS:

12OZ COLLINS

INGREDIENTS

50ML BORRAGO #47 PALOMA BLEND

20ML LEMON JUICE

20ML CUCUMBER SYRUP

10 MINT LEAVES

SPARKLING ELDERFLOWER

METHOD

CHURN ALL THE INGREDIENTS OVER

CRUSHED ICE IN A TALL GLASS

TOP UP WITH SPARKLING ELDERFLOWER

GARNISH

A CUCUMBER RIBBON AND A GOOD SPRIG
OF MINT

A BORAGE FLOWER IF YOU HAVE ONE



BORRIGO



WINDFALL

GLASS:

12OZ COLLINS

INGREDIENTS

50ML BORRAGO #47 PALOMA BLEND

20ML LEMON JUICE

15ML ELDERFLOWER SYRUP

100ML CLOUDY APPLE JUICE

METHOD

SHAKE ALL INGREDIENTS OVER ICE AND
POUR INTO AN ICE FILLED GLASS

GARNISH

A SLICE OF APPLE OR PEAR, PREFERABLY
DEHYDRATED

A BORRAGO FLOWER IF YOU HAVE ONE



BORRAGO



RASPBERRY RIPPLE

GLASS:

COCKTAIL, COUP OR MARTINI

INGREDIENTS

50ML BORRAGO #47 PALOMA BLEND

25ML LEMON JUICE

20ML RASPBERRY SYRUP

1 EGG WHITE (OR VEGAN FRIENDLY
FOAMER)

METHOD

ADD ALL THE INGREDIENTS TO AN ICE
FILLED SHAKER AND SHAKE HARD FOR FIVE
SECONDS

SHAKE HARD A SECOND TIME WITHOUT
THE ICE (REVERSE DRY SHAKE) AND POUR
INTO A CHILLED GLASS

GARNISH

A DEHYDRATED SLICE OF LEMON

A BORRAGO FLOWER IF YOU HAVE ONE



BORRAGO



A BLOODY BORRAGO

GLASS:
HIGHBALL

INGREDIENTS

50ML BORRAGO #47 PALOMA BLEND
200ML TOMATO JUICE
25ML LEMON JUICE
4 DASHES WORCESTERSHIRE SAUCE
3 DASHES TABASCO SAUCE
A GOOD GRIND PEPPER
PINCH CELERY SALT

METHOD

PUT ALL OF THE INGREDIENTS IN AN ICE
FILLED GLASS AND STIR WELL
ADJUST SEASONINGS TO TASTE

GARNISH

A CELERY STICK, SOME LEMON WEDGES
AND A SPRINKLING OF CELERY SALT
A BORRAGO FLOWER IF YOU HAVE ONE



NO ORDINARY SHAKE

GLASS:

10OZ SLING OR COLLINS

INGREDIENTS

50ML BORRAGO #47 PALOMA BLEND

15ML LEMON JUICE

15ML YUZU JUICE

30ML DOUBLE CREAM

25ML SUGAR SYRUP

1 DASH EGG WHITE OR VEGAN FRIENDLY
FOAMER

DASH SPARKLING ELDERFLOWER

METHOD

SHAKE EVERYTHING EXCEPT THE SPARK-
LING ELDERFLOWER OVER ICE

SHAKE AGAIN WITHOUT THE ICE

STRAIN INTO A CHILLED GLASS AND TOP
UP WITH THE SPARKLING ELDERFLOWER

GARNISH

EDIBLE FLOWERS, PREFERABLY BORRAGO





BORRAGO



THE BORRAGO BEES

WE ARE COMMITTED TO HELPING BEES AND THEIR HABITAT. BORRAGO (OUR NAMESAKE) IS ALSO KNOWN AS THE BEE FLOWER AND IS A FANTASTIC HABITAT FOR THEM, SO WE ARE GIVING AWAY 80,000 BORRAGO SEEDS

WE ALSO HAVE OUR OWN HIVES TO GIVE SOME MORE BEES A REAL HOME

FIND OUT MORE AT
WWW.BORRAGO.COM/BEES