

take a cool plunge . . .

SQUARE ONE CUCUMBER

Square One Cucumber captures the essence and freshness of cucumber in an elegant and aromatic organic spirit. For a cool, light yet effortless indulgence, try Square One Cucumber with tonic and a twist of lime.

Cucumber Martini

- 2 oz. Square One Cucumber
- 1/2 oz. sweet white vermouth

Combine in a cocktail tin with ice. Shake and strain into a chilled cocktail glass. Float a thin cucumber slice as a garnish.

Cool Collins

- 2 oz. Square One Cucumber
- 1/2 oz. fresh lemon juice
- 1/2 oz. agave nectar or simple syrup
- soda

Combine in a cocktail tin with ice. Shake hard and strain into a Collins glass filled with ice and top with soda. Stir and garnish with a cucumber wheel.

Option: reduce agave nectar/simple syrup to 1/4 oz. and add pear, elderflower or other liqueur.

French Tart

By: Allison Evanow, Founder, Square One

- 2 oz. Square One Cucumber
- 3 oz. ruby red grapefruit juice
- 1/2 oz. elderflower liqueur
- 1/4 oz. agave nectar or simple syrup

Combine in a mixing tin with ice. Shake and strain into Collins glass filled with ice and cucumber wheels. Garnish with a grapefruit triangle on glass rim.

Brilliant James

- 1 1/2 oz. Square One Cucumber
- 3/4 oz. Pimm's
- 1 oz. ruby red grapefruit juice
- 1/4 - 1/2 oz. agave nectar or simple syrup

Combine in a mixing glass with ice. Shake and strain into a cocktail glass; garnish with grapefruit twist or a cucumber slice float.

Cool Chap

- 1 1/2 oz. Square One Cucumber
- 3 mint leaves (optional)
- 3/4 oz. American Gin
- 1 oz. fresh lime juice
- 1/2 oz. agave nectar or simple syrup
- 1 large cucumber cube, peeled, for garnish

Muddle mint leaves in a mixing glass. Add remaining ingredients and shake with ice. Double strain into a chilled cocktail glass and place cucumber cube on glass rim.

The Samurai

By H. Joseph Ehrmann, Mixologist and Brand Ambassador, Square One

- 2 oz. Square One Cucumber
- 1/2 oz. Sake
- 1/2 oz. lemongrass syrup

Combine with ice in a mixing tin. Shake well and strain into a chilled cocktail glass. Garnish with lemongrass.

Cucumber Spajito

- 2 oz. Square One Cucumber
- cucumber ribbons for garnish
- 4 - 5 mint leaves
- 1 oz. fresh lime juice
- 1 oz. agave nectar or simple syrup
- club soda or sparkling water

Layer cucumber ribbons and 2 mint leaves with ice in a Collins glass. Muddle remaining mint lightly in a mixing glass. Add ice and other ingredients, then shake briefly and strain over ice. Top with soda.

Sloe Gin & Cucumber Fizz

By Dushan Zaric, Mixologist, New York City

- 1 3/4 oz. Square One Cucumber
- 3/4 oz. sloe gin
- 1 oz. fresh lemon juice
- 1/2 oz. simple syrup
- 1 egg white
- club soda

Pour sloe gin into a Collins glass with ice and top with soda. Place the glass in a freezer. Combine remaining ingredients into a mixing glass and shake vigorously for at least 2 minutes to make sure that the cocktail has a sufficient texture and frothiness. Strain carefully into the chilled Collins glass to achieve a layered and marbled effect. Garnish with a lemon cherry "flag".

Summer Daydream

By Dushan Zaric, Mixologist, New York, NY

- 1 1/2 oz. Square One Cucumber
- 3 sweet, fresh watermelon chunks
- 3/4 oz. fresh lemon juice
- 3/4 oz. simple syrup
- 1/2 oz. Campari
- 1 watermelon rind as a garnish

In a tall Collins glass, muddle the watermelon into a juice. Add remaining ingredients and fill the glass with large cubes of ice. Cover the glass with a small shaker top and shake briefly. Remove the shaker, and garnish with watermelon rind and serve with a straw.

Spa Cosmo

- 2 oz. Square One Cucumber
- 1 oz. pomegranate juice
- 1/2 oz. Cointreau
- 1/4 oz. fresh lime juice
- dash of simple syrup, if needed
- orange twist for garnish

Combine in a mixing glass and shake with ice. Strain into a cocktail glass and garnish with orange twist.

Pineapple Splash

- 2 oz. Square One Cucumber
- 3 - 4 mint leaves
- 1/2 oz. Cointreau
- 2 oz. pineapple juice
- 1/2 oz. fresh lime juice
- 1/2 oz. agave nectar or simple syrup
- club soda

In a mixing glass, briefly muddle mint to release aroma. Pour in other ingredients and fill with ice. Shake briefly and then strain into a Collins glass filled with ice. Top with club soda and stir once. Garnish with a pineapple wedge or cucumber wheel.

Little Orphan Apple

By H. Joseph Ehrmann, Mixologist and Brand Ambassador, Square One

- 1 1/2 oz. Square One Cucumber
- 1/5 Fuji apple, cored and cubed
- 1/2 oz. Aperol
- 1/2 oz. agave nectar or simple syrup
- 1/2 oz. fresh lemon juice

In a mixing glass, muddle half of the apple cubes with lemon juice. Add the remaining ingredients and ice. Shake well and strain into a short glass (coupe or old fashioned). Garnish with three apple cubes on a toothpick resting in the glass. Variation: Strain over ice and top with soda water to create a crisp cooler.



SQUARE ONE

CUCUMBER

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Square One Cucumber is deliciously aromatic and adds subtle taste complexity to culinary-style cocktails.

August Sun

- 1 1/2 oz. Square One Cucumber
- 6 Sungold cherry tomatoes
- 4 basil leaves
- 1/2 oz. fresh lemon juice
- 1/2 oz. agave nectar or simple syrup
- basil and Sungold tomato for garnish

Muddle tomatoes with basil in a mixing glass until completely crushed and juiced. Add remaining ingredients. Shake briefly with ice and double strain into a highball glass. Garnish with Sungold tomato and a sprig of basil.

Sunburst

By H. Joseph Ehrmann, Mixologist and Brand Ambassador, Square One

- 2 oz. Square One Cucumber
- 1 kiwi, peeled & quartered
- 1 oz. tangerine syrup
- 1/2 oz. Aperol
- club soda

In a mixing glass, muddle kiwi until pureed. Add other ingredients except club soda and shake briefly with ice. Strain into a tall Collins glass filled with ice. Top with soda and garnish with tangerine slice.

Cool Hand Luke

- 2 oz. Square One Cucumber
- 3/4 oz. Manzanilla Sherry
- 1/2 oz. agave nectar or simple syrup
- lime wheel slices
- 2 green apple slices cut into cubes
- 4 green grapes

Muddle lime, apple, and grapes in a mixing glass. Add remaining ingredients and shake well with ice. Strain into a highball glass filled with fresh ice and garnish with grapes, apples and lime.

Shanghai-d

By H. Joseph Ehrmann, Mixologist and Brand Ambassador, Square One

- 2 oz. Square One Cucumber
- 1/2 oz. Canton Ginger Liqueur
- 1 oz. lemongrass syrup
- 3 – 4 inch piece of lemongrass stalk for garnish

Combine in a mixing glass with ice. Shake hard for 10 seconds and strain into a cocktail glass.

The Smayabera

By H. Joseph Ehrmann, Mixologist and Brand Ambassador, Square One

- 1 1/2 oz. Square One Cucumber
- 1 oz. fresh lemon juice
- 1 oz. pineapple juice (or 1/2 of a .5" slice of peeled fresh pineapple)
- 1 oz. agave nectar
- 4 heaping barspoons of avocado
- A 3-finger pinch of cilantro
- 3 dime-size pieces of fresh ginger
- 1 lime wedge and sprig of cilantro for garnish

In a mixing tin, muddle avocado, cilantro and ginger. Add remaining ingredients and shake with ice. Double strain over fresh ice.

Frozen Option: Place all ingredients and 1 1/2 cups of ice into a blender and blend thoroughly.



Mustang Sally

- 1 1/2 oz. Square One Cucumber
- 3 oz. ginger beer/ale
- lime wedge

Build in a rocks glass or copper mug filled with ice and top with a squeeze of lime.

White Vespa

By Neyah White, Mixologist, San Francisco, CA

- 1 1/2 oz. Square One Cucumber
- 1/2 oz. dry vermouth
- 1/2 oz. grappa

Stir gently over ice and strain into chilled cocktail glass.



Salty Dog

By Peter Vestinos, Mixologist, Chicago, IL

- 1 1/2 oz. Square One Cucumber
- 1/2 oz. Yellow Chartreuse
- fresh grapefruit juice

Rim highball glass with celery salt. Build in a highball glass with ice and top with grapefruit juice.

Aromatherapy

- 2 oz. Square One Cucumber
- 1/2 oz. fresh lemon juice
- 1/2 oz. agave nectar
- 1/2 barspoon rosewater
- 3 drops orange bitters
- ginger beer/ale

Layer cucumber wheels interspersed within ice in a Collins glass. Combine all ingredients, except soda, with ice in mixing glass and shake to blend. Strain into prepared glass and top with ginger beer/ale.

Maravilla

By H. Joseph Ehrmann, Mixologist and Brand Ambassador, Square One

- 1 1/2 oz. Square One Cucumber
- 3/4 oz. Manzanilla Sherry
- 1 barspoon of agave nectar or simple syrup
- 3, 1 inch cubes of ripe honeydew melon
- juice of 1 kumquat
- 1 kumquat for garnish

Cut one kumquat in half and muddle into a juice. Add melon cubes and muddle again into a juice. Top with remaining ingredients and ice. Shake hard for 10 seconds and double strain up, into a cocktail glass. Make a diagonal slice half-way through the other kumquat and garnish on the rim. For a variation, try in a tall glass over ice.

Jade Gemlet

- 2 oz. Square One Cucumber
- 2 – 3 Thai basil leaves
- 1 oz. fresh lime juice
- 1/2 oz. ginger infused agave nectar or simple syrup

Muddle basil in mixing glass. Add other ingredients and shake with ice. Strain into cocktail glass and garnish with thin cucumber or basil leaf float.

Sweet Red

By H. Joseph Ehrmann, Mixologist and Brand Ambassador, Square One

- 1 1/2 oz. Square One Cucumber
- 1/2 oz. dry vermouth
- 1/2 oz. fresh lemon juice
- 1/2 oz. agave nectar or simple syrup
- 2 shakes dried dill weed
- 2 shakes celery salt
- 6, 1-inch squares of red bell pepper

In a mixing glass muddle the red bell pepper. Add all other ingredients and top with ice. Shake for 10 seconds and double strain into a chilled cocktail glass. Garnish with a long thin slice of red bell pepper.

Celery Cup #1

By H. Joseph Ehrmann, Mixologist and Brand Ambassador, Square One

- 1 1/2 oz. Square One Cucumber
- 1 inch fresh English cucumber
- 2 inch celery stalk (closer to the heart for sweetness)
- palm-full of cilantro
- 1oz. fresh lemon juice
- 1/2 oz. Pimm's
- 3/4 oz. agave nectar or simple syrup

In a mixing glass, muddle the cucumber, celery, cilantro and lemon juice into a pulp. Add remaining ingredients, cover in ice and shake hard for 10 seconds. Strain into a tall glass over fresh ice and garnish with a piece of celery.

Find more recipes on our website, SquareOneOrganicSpirits.com or submit one of your own to us at info@squareoneorganicspirits.com.