

### LYMON

Created by - Igor Zukowiec,  
 Alchemiq Mixology Services

2 oz. Ultimat Vodka  
 2 oz. Home Made Lychee Puree\*  
 (recipe below)  
 1/2 oz. Lemon Juice  
 2 Dashes of Bitter Truth Lemon Bitters  
 Garnish: Lemon Twist

\*Lychee Puree: Peel 20 fresh lychees and remove seeds. Add 4 oz. simple syrup (to make simple syrup dissolve 2 cups of sugar in one cup of hot water and cool to room temperature). Transfer ingredients to a blender and blend it for one minute.

Combine all ingredients in a shaker. Add ice and shake vigorously. Strain through a fine strainer into a Highball glass filled with Kold Draft ice. Squeeze a lemon twist to release oils. Garnish the cocktail with the lemon twist.



### LEMONS AND U

Created by - Igor Zukowiec,  
 Alchemiq Mixology Services

2 oz. Ultimat Vodka  
 1 Small Lemon  
 1/2 oz. Fresh Lemon Juice  
 2 oz. Coconut Water  
 3/4 oz. Honey  
 Garnish: Lemon Wheel

Slice lemon in half. Slice each half into four pieces. Add honey. Lightly muddle together. Add Ultimat Vodka, Coconut Water and Lemon Juice. Add ice and shake vigorously. Strain through a fine strainer into a Highball glass filled with a fresh ice. Garnish with a lemon wheel.



### UMAMI LEMONADE

Created by - Julie Williams,  
 NYC Mixologist

2 oz. Ultimat Vodka  
 2 oz. Lemon cucumber shrubb (made with Kirby cucumbers, lemon peels, champagne vinegar, apple cider vinegar and sugar)

Stir ingredients together. Serve in a Highball glass. Garnish with a pickle or a lemon twist.



### THE CAPRICE

Created by - James Menite,  
 NYC Mixologist

1 1/2 oz. Ultimat Vodka  
 1/2 oz. Framboise  
 1 1/2 oz. Lemonade  
 1/2 oz. Simple Syrup  
 Dash of Rosemary Bitters  
 Egg White

Shake and serve in a Coupe glass.  
 Garnish with raspberries.

### THE ULTIMATER

Created by - James Menite,  
 NYC Mixologist

1 1/2 oz. Ultimat Vodka  
 3/4 oz. Midori  
 1 1/2 oz. Lemonade

Place all ingredients into a shaker tin with ice. Shake and strain into a Highball glass. Top with Fever Tree Bitter Lemon. Garnish with a melon wedge.



### MAN IN THE MIRROR

Created by - Naomi Schimek,  
 LA Mixologist

Make an Oleo Saccharum of 1 1/4 cups sugar and the rinds of 4 lemons, let rest for one hour. Juice the lemons (approximately 8 oz. yield), combine and stir well. Add 6 oz. lemon myrtle syrup, 48 oz. chilled jasmine green tea, 12 oz. medium sherry and 750 ml Ultimat Vodka. Remove lemon rinds and add coriander tincture and orange bitters to taste. Chill to temperature and dilute in punchbowl over ice block. Garnish with lemon wheels.

Serves 16 - 20 people.



### KODACHROME

Created by - Naomi Schimek,  
 LA Mixologist

Muddle one sprig mint and add  
 3/4 oz. Fresh Lemon Juice  
 1/2 oz. Lemon Cordial\*  
 1/2 oz. Apricot Liqueur  
 1 1/2 oz. Ultimat Vodka

\*Zest four lemons with a microplane into 16 oz. simple syrup and allow to rest in the refrigerator for 24 hours. Strain and bottle.

Shake and strain over ice. Garnish with a mint sprig.



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## ARKADIA GARDEN

Created by - Walter Easterbrook,  
Bowery Collective

1 1/2 oz. Cucumber Infused Ultimat  
Vodka\*  
3/4 oz. Lemon Juice  
3/4 oz. Simple Syrup  
Mint  
Basil  
Prosecco

\*Cucumber Infused Ultimat Vodka  
Recipe: Peel, seed, and roughly chop  
one large garden or English cucumber.  
Put chopped cucumber in a large glass  
container with a tight-fitting lid. Pour  
one 750-ml bottle of Ultimat Vodka  
over the cucumber. Seal and let sit at  
least three days and up to 2 weeks.  
Strain vodka back into its original bottle.  
Discard or eat the "pickled" cucumber.

Combine Ultimat Vodka, lemon juice,  
simple syrup, mint and basil in a mixing  
glass. Shake and strain into a tall glass.  
Top with Prosecco. Garnish with a  
cucumber wheel and mint sprig.



## CHELSEA FIZZ

Created by - Walter Easterbrook,  
Bowery Collective

1 1/2 oz. Ultimat Vodka  
3/4 oz. Lemon Juice  
1/2 oz. Agave Nectar  
Grated Ginger  
3 Strawberries

Combine all ingredients over ice in a  
mixing glass. Shake and strain into a tall  
glass. Top with seltzer. Garnish with a  
strawberry.



## VACCARI BLUES

Created by - Danny Neff,  
NYC Mixologist

1 1/2 oz. Ultimat Vodka  
1/2 oz. Galliano  
1/2 oz. Simple Syrup  
1/2 oz. Pineapple Juice  
3/4 oz. Lemon Juice  
4-5 Mint Leaves  
Champagne top

Combine Galliano, simple syrup,  
pineapple, lemon, vodka, and mint  
into a mixing glass, add ice and  
shake vigorously. Strain into a coupe  
and top with Champagne.

## LA BOCA LIMONADA

Created by - Julie Williams,  
NYC Mixologist

1 1/2 oz. Ultimat Vodka  
1 1/2 oz. Yerba Mate Tea  
1 oz. Lemon Juice  
1/4 oz. Simple Syrup  
Dash Bitters

Combine all ingredients in a shaker.  
Serve in a Highball glass filled  
with fresh ice. Garnish with lemon  
wheel.



## NIGHTSHADE

Created by - Katie Stipe,  
NYC Mixologist

2 oz. Ultimat Vodka  
3/4 oz. Blanc Vermouth  
1/4 oz. Apricot Eau de Vie  
1 Dash Absinthe

Stir in mixing glass with cracked ice  
and strain into chilled cocktail glass.  
Garnish with twist of lemon.

Shake and serve in a Coupe glass.  
Garnish with raspberries.



## SPRING IN CAPISTRANO

Created by - Danny Neff,  
NYC Mixologist

2 oz. Ultimat Vodka  
1/2 oz. of Dolin Blanc  
1/2 oz. Simple Syrup  
1/4 oz. Maraschino  
1/2 oz. Lemon Juice  
About 1 to 2 oz. Orangina

Combine simple syrup, Maraschino,  
lemon juice, and Ultimat vodka into a  
mixing glass. Crack two to three cubes  
into the mixing glass, plus a few whole  
cubes. Shake and roll the mixing glass  
into a Highball and top with Orangina.



## ULTIMAT SMASH

Created by - Katie Stipe,  
NYC Mixologist

The smash is a style of cocktail that  
can be made with all different spirits. It  
entails muddled lemons & mint & sugar  
along with featured spirit. Refreshing,  
easy drinking and always a crowd  
pleaser.

Muddle 4 lemon wedges (1/2 a large  
juicy lemon) and 7-10 mint leaves in one  
oz. of honey syrup\*. Add 2 oz. Ultimat  
Vodka.

Add ice and shake aggressively. Fine  
strain over crushed ice in a Rocks or  
Collins glass. Finish with 2-3 twists of  
finely cracked pepper and a sprig of  
mint.

\*Honey syrup is 2 parts honey  
(wildflower or clover suggested) mixed  
with 1 part hot water. Stir until honey  
and water have combined. Will keep for  
two weeks refrigerated.

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