



TRUE
INSPIRATION



BASIC SHAKEN
COCKTAIL
RECIPE



TORANI
SYRUP



ALCOHOL
AND MIXER

SHAKE WELL

COCKTAILS

Classic cocktails like mojitos, martinis and margaritas are growing in popularity, and Torani® flavors are an easy way to add modern sophistication. The martini has seen an explosion on the cocktail menu through a fusion of familiar and unique flavor combinations and presentations. Margaritas continue to see steady growth. And fruit flavors dominate both scenes. Let us help you craft a distinctive menu that builds check averages.

FLAVOR FACTS



BEST-SELLING
STRAWBERRY • MANGO • RASPBERRY
PEACH • POMEGRANATE

TRENDING
WILDBERRY • PASSION FRUIT • COCONUT
BLUEBERRY • GINGER

Torani



ADD TRUE EXCITEMENT TO YOUR DRINK MENU.

SHAKEN CLASSIC

Combine ingredients in a cocktail shaker filled with ice. Shake well, strain and serve. Yields one 4 oz. drink unless otherwise indicated.

METROPOLITAN

¾ oz. Torani Tangerine Syrup
2 oz. vodka
1 oz. cranberry juice
¼ oz. fresh lime juice

SHAKEN TRENDSETTERS

SWEET-AND-SOUR MARTINI

1½ oz. Torani Lemon Syrup
1½ oz. vodka
½ oz. fresh lemon juice
Top with club soda
Garnish suggestion: lemon twist
Serve in a martini glass with sugared rim.

POMEGRANATE-TINI

1 oz. Torani Pomegranate Syrup
1½ oz. vodka
½ oz. lime juice
1 oz. lemon juice
Garnish suggestion: cranberry and lemon

PASSIONATE SAKE-TINI

¾ oz. Torani Passion Fruit Syrup
4 oz. cold, dry sake
Garnish suggestion: lime squeeze

ALMOND ROCA® MARTINI

¾ oz. Torani Almond Roca® Syrup
¼ oz. Torani Vanilla Syrup
1½ oz. vodka
1½ oz. half-and-half
Garnish suggestion: dust with cocoa powder

VANILLA BEAN MARTINI

1½ oz. Torani Vanilla Bean Syrup
1½ oz. vodka
½ oz. triple sec
Garnish suggestion: lemon twist

STIRRED/MUDDLED

TUSCAN SPARKLER

½ oz. Torani Peach Syrup
4 oz. Champagne or sparkling wine
Splash of orange juice

Garnish suggestion: orange wheel

Fill glass with Champagne and top with Torani and orange juice. Stir gently, garnish as desired.

PEACH MOJITO

6 fresh mint leaves
½ lime, sliced into 3 to 4 wedges
1 oz. Torani Peach Syrup
Ice

2 oz. white rum
Splash of soda water

Garnish suggestion: peach slice, fresh sprig of mint, or lime wedge

In a pint glass, muddle mint with lime. Add syrup and fill cup with ice. Add rum and top with soda water. Stir, garnish as desired.

MANGO MOJITO

½ oz. Torani Mango Syrup
½ oz. Torani Lime Syrup
6 crushed mint leaves
1 cup crushed ice
2 oz. white rum
Splash of club soda

Garnish suggestion: fresh mint sprig

Muddle the crushed mint in the syrups. Add ice and rum and pour into a tumbler. Stir, garnish as desired.

CHERRY CAIPIRINHA

½ lime
¾ oz. Torani Cane Sugar Sweetener
¾ oz. Torani Cherry Lime Syrup
1½ oz. cachaça
Ice

Garnish suggestion: maraschino cherry and lime wedge

In a shaker, muddle lime with Torani Cane Sugar Sweetener. Add remaining ingredients and shake. Strain into a Collins glass filled with ice. Garnish as desired.



BLENDED

ELECTRIC LEMONADE

1 cup ice
2 oz. citrus vodka
½ oz. Torani Blue Raspberry Syrup
1 oz. lemon juice
½ oz. lemon-lime soda

Garnish suggestion: lemon wheel

In a blender, combine all ingredients and blend. Pour into a hurricane glass. Garnish as desired.

MANGO MARGARITA

1 cup ice
1 oz. Torani Mango syrup
1½ oz. tequila
3 oz. margarita mix

Combine all ingredients in a blender pitcher and blend until smooth.

To start increasing your beverage sales, contact Torani today.

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