

Deepwells Botanical Dry Gin

Strawberry Basil Lemonade

*2 oz Deepwells Gin
4-5 Basil leaves
1-2 Strawberries
½ Fill lemonade
½ Fill Club soda*

**Muddle strawberry and mint in shaker.
Add gin and lemonade, then shake well with ice.
Add to cocktail glass and top with club soda.**

The North Fork

*2 oz Deepwells Gin
5 Mint leaves
1 oz Simple syrup
1 oz Fresh lemon juice*

**Muddle mint and syrup in a shaker.
Add lemon juice and Gin.
Double strain over ice and garnish with a mint sprig.**

Deepwells Gin & Tonic

*2 oz Deepwells Gin
Fever Tree Tonic Water
Lime*

**Combine ingredients in a glass with ice.
Garnish with a lime.**

Rosemary Gin Fizz

*1 ½ oz Deepwells Gin
½ Lemon Sorbetta
½ Rosemary syrup
Club Soda*

**Combine 1st three ingredients in a shaker.
Shake well and pour into glass.
Top with club soda.**

Rosemary Syrup:

*½ Cup minced rosemary
1 Cup sugar
1 Cup water*

Bring all ingredients to a boil, stirring until sugar dissolves. Remove from heat and steep for 45 minutes. Strain syrup through a fine mesh strainer to remove solids. Transfer to a container and chill when not using.

EST. 2007

Long Island's First Craft Distillery