

# BEYOND DISTILLING

## TROPICAL GIN

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*This take on a London-style dry gin departs from the traditional notes of juniper berries, citrus, and coriander and combines them with a heavy dose of tropical fruit. You will be instantly transported to a beautiful sunset on an island vacation. This Tropical Gin finishes with a lovely smooth and rich finish.*

**Category:** Gin

**Area of Production:** North Charleston, South Carolina

**Ingredients:** Corn-based neutral grain spirit, botanicals (juniper, coriander, lemon, and angelica root) and fruit (watermelon, mango, papaya, and pineapple)

**Alcohol Content:** 45% abv

**Distillation:** Pot column copper still

**Filtration:** non-chill filtered

*p.s. scroll for cocktail recipes...*

# COCKTAILS

## ROYAL HAWAIIAN

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**Ingredients:**

1 1/2 oz Beyond Distilling Tropical Gin

1 oz fresh pineapple juice

3/4 oz almond liqueur

1/2 oz freshly squeezed lemon juice

**Preparation:**

Shake all ingredients over ice and strain into a chilled glass

## TROPICAL COOLER

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**Ingredients:**

2 oz Beyond Distilling Tropical Gin

3/4 oz freshly squeezed lime juice

1/2 oz simple syrup

club soda

**Preparation:**

Shake gin, lime juice, and simple syrup and pour over ice into a chilled glass. Garnish with citrus and mint



## TROPICAL BEE'S KNEES

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**Ingredients:**

2 oz Beyond Distilling Tropical Gin

3/4 oz freshly squeezed lemon juice

1/2 oz honey syrup

**Preparation:**

Shake all ingredients over ice and strain into a chilled glass.

Garnish with a lemon twist