

CALIFORNIA Aqua Vitae

A blend of traditional Scandinavian botanicals and California sunshine.

This savory spirit stands well on its own — but could be used as a solid backbone for creative cocktails. The caraway, fennel and dill serve many modifiers well, and the orange peel, ginger and sage brighten the traditional spices. Dare we say a California fusion spirit!

Enjoy our Aqua Vitae on its own!



Cocktail Recipes



In a Pickle

2 oz California Aqua Vitae
1 oz Lime Juice
3/4 oz Simple syrup
1/4 oz Dill Pickle Brine



Turmeric AV

2 oz Turmeric infused California Aqua Vitae
0.75 oz Fresh Lime Juice
0.75 oz Simple syrup
Pinch of salt and a dash of orange bitters



Maiden's Milk

2 oz Milk-washed California Aqua Vitae
1 oz Lime juice
0.5 oz Simple Syrup
Garnish: Lime twist



Swedish 75

1 oz California Aqua Vitae
0.5 oz Simple syrup
0.5 oz Fresh lemon juice
Top off with sparkling wine
Lemon peel for garnish



Prince Carl Philip

Muddle Orange Bell Pepper and add:
2 oz California Aqua Vitae
0.75 oz Aperol
Shake and double strain into coupe



Troll Toll

2 oz aquavit
0.5 oz PX sherry
0.5 oz lemon sherbet (same thing as lemon syrup)
3-4 drops saline solution
Absinthe rinse

Created by Connor @shake_and_stehr



Clover Vitae

2 oz California Aqua Vitae
0.5 oz Lemon juice
0.5 oz Raspberry Syrup
1 Egg white
Garnish: Raspberry



GEIJER GLÖGG INC.

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