



FLORA ADORA



Hendrick's FLORA ADORA Wildgarden Cup [\[IMAGERY\]](#)

Ingredients:

- 2 parts Hendrick's [FLORA ADORA](#)
- 1 part lemon juice
- 1 part simple syrup
- Top with premium sparkling water
- Garnish with 4 raspberries, 6 mint leaves, and 3 cucumber wheels

Method: Combine all ingredients in a highball glass filled with cubed ice. Top with sparkling water and stir gently. Garnish with cucumber wheels, mint leaves & raspberries for a delightful summer recipe that's utterly refreshing.



Hendrick's FLORA ADORA Bubble Bees [\[IMAGERY\]](#)

Created by Hendrick's Gin East Coast Ambassador, [Erik Andersson](#)

Ingredients:

- 1 ½ parts Hendrick's [FLORA ADORA](#)
- ¾ part lime juice
- ¾ part honey
- 1 bar spoon vanilla extract
- Splash sparkling wine
- Short cucumber tongue and edible flowers to garnish

Method:

- Combine all ingredients in a cocktail shaker and stir well to incorporate honey. Shake well with ice and strain into a chilled stemmed glass. Top with a splash of sparkling wine and garnish. Crafted as an ode to the pollinators that inspired Flora Adora, the Bubble Bees will have you buzzing for another sip.



Hendrick's FLORA ADORA Spritz on the Ritz [\[IMAGERY\]](#)

Created by [Vance Henderson](#), Hendrick's Gin US National Ambassador

Ingredients:

- 1 ½ parts Hendrick's [FLORA ADORA](#)
- ½ part pineapple juice
- ½ part lemon juice
- ½ part Aperol
- ¼ part simple syrup
- Splash Sparkling Water

Method: In a punchbowl over a large block of ice, combine liquid ingredients and stir well. Garnish with cucumber wheels, pineapple wedges & edible flowers. Serve in punch cups. Perfect for summer soirees and get-togethers, this batched recipe is easy and guaranteed to delight your guests.

GRAND CABARET



Hendrick's GRAND CABARET Spritz Royale [\[IMAGERY\]](#)

Ingredients:

- 1 ½ parts Hendrick's [GRAND CABARET](#)
- 1 ½ parts cranberry juice
- ¾ part lime juice
- ¾ part simple syrup
- Top with champagne or sparkling wine
- Garnish with a cucumber round and orange twist

Method: A decadent summer spritz, combine ingredients in a champagne glass over ice and top with Champagne or sparkling wine. Garnish with a cucumber round and orange twist.



Hendrick's GRAND CABARET & Tonic [\[IMAGERY\]](#)

Created by Hendrick's Gin East Coast Ambassador, [Erik Andersson](#)

Photo credit: Andrea Grujic ([@by_dre](#))

Ingredients:

- 2 parts Hendrick's [GRAND CABARET](#)
- 5 parts premium tonic*
- Cucumber for garnish

Method: Take your G&T to the next level by building a highball glass over ice and garnishing with cucumber slices.

**For a Cabaret & Sonic, replace half of the tonic with club soda.*



Hendrick's GRAND CABARET Negroni [\[IMAGERY\]](#)

Created by Hendrick's Gin East Coast Ambassador, [Erik Andersson](#)

Photo credit: Andrea Grujic ([@by_dre](#))

Ingredients:

- 1 part Hendrick's [GRAND CABARET](#)
- 1 part Sweet Vermouth
- 1 part Campari
- Orange slice to garnish

Method: Build all ingredients in a rocks glass over ice, stir well, and garnish with an orange slice for a refreshing take on this classic cocktail.