

SPECIFICS & DESCRIPTION

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01.

AERIS PICANTE

Homemade chili-infused vodka, homemade organic coriander syrup, organic lime juice & water.

Keep chilled and pour over ice.

Natural separation may occur due to the absence of artificial preservatives. It does not mean that your drink has gone bad! Just shake before drinking and you're good.

Lasting period: minimum one year, no need to be stored refrigerated, but keep out of the sun.

Vol: 16.9%

02.

AERIS NEGRONI

Gin, vermouth, campari & water

Keep chilled and pour over ice. Garnish with orange twist.

Natural separation may occur due to the absence of artificial preservatives. It does not mean that your drink has gone bad! Just shake before drinking and you're good.

Lasting period: minimum one year, no need to be stored refrigerated, but keep out of the sun.

Vol: 23.3%

03.

AERIS TOMMY'S MARGARITA

Tequila, organic lime juice, homemade organic agave syrup & water.

Keep chilled and pour over ice. Garnish with lime and salt.

Natural separation may occur due to the absence of artificial preservatives. It does not mean that your drink has gone bad! Just shake before drinking and you're good.

Lasting period: minimum one year, no need to be stored refrigerated, but keep out of the sun.

Vol: 17.1%

04.

AERIS OLD FASHIONED

Bourbon, organic brown butter, angostura bitters, home-made organic sugar syrup & water.

Keep chilled and pour over ice. Garnish with orange twist.

Natural separation may occur due to the absence of artificial preservatives. It does not mean that your drink has gone bad! Just shake before drinking and you're good.

Lasting period: minimum one year, no need to be stored refrigerated, but keep out of the sun.

Vol: 28.8%

05.

AERIS ESPRESSO MARTINI

Vodka, homemade espresso liquor, organic coffee, organic chocolate & water

Keep chilled. Pour the cocktail into your cocktail glass, but only fill up half the glass. Close the bottle again, shake it well to create a nice foam, and then fill up the glass fully. For an even better result, pour Aeris Espresso Martini into a shaker over ice and give it a hard shake for 10sec, then pour into glass.

Natural separation may occur due to the absence of artificial preservatives. It does not mean that your drink has gone bad! Just shake before drinking and you're good.

Lasting period: minimum one year, no need to be stored refrigerated, but keep out of the sun.

Vol: 18.8%

06.

AERIS WHISKEY SOUR

Bourbon, angostura bitters, organic lemon juice, home-made organic sugar syrup & water.

Keep chilled and pour over ice. Garnish with lemon twist.

Natural separation may occur due to the absence of artificial preservatives. It does not mean that your drink has gone bad! Just shake before drinking and you're good.

Lasting period: minimum one year, no need to be stored refrigerated, but keep out of the sun.

Vol: 18%

07. AERIS GRAPEFRUIT MARGARITA

Bourbon, organic brown butter, angostura bitters, homemade organic sugar syrup & water.

Keep chilled and pour over ice. Garnish with orange twist.

Natural separation may occur due to the absence of artificial preservatives. It does not mean that your drink has gone bad! Just shake before drinking and you're good.

Lasting period: minimum one year, no need to be stored refrigerated, but keep out of the sun.

Vol: 28.8%