

GRAAF FLORIS

PARAKEET

GIN



AMSTERDAM SMOOTH GIN

The Notorious Parakeet Cocktail List



Let the Parakeet help the good times flow.

It's getting to the end of your week and you've been looking forward to your leisure time – finally you can let your hair down and relax with a little something to start your weekend. What better way to begin than a cold refreshing Parakeet & Tonic or something a bit more adventurous like one of our notorious cocktails? What could be better than that chorus of flavours dancing over your tongue to ease the weekend into full flow? The music of subtle anise, the smoothness of cinnamon, the almost undetectable sweetness of the nutmeg, the lingering notes of coriander and cardamon, with orange zest on the outside trying to catch up with the others and juniper underpinning everything.

It's a feast of flavour right there in the glass, so savor it and let the evening begin...

Our perfect weekend starting Gin & Tonics....

- Take a balloon glass
- Throw in a handful of ice cubes
- Add a 50ml shot of our finest Parakeet on the ice
- Swill the gin around in the glass to let the aromas flow
- Take a 200ml bottle of Fever Tree Premium Indian Tonic water (gold label)
- Pour the tonic in the centre of the ice

Let the week fade away, inhale the first delicious aromas with your nose, take a long refreshing mouthful and start your weekend!

Serving tips:

Strength: vary the amount of Gin between 40 and 50ml or tonic water 170ml to 200ml to your taste.

Orange Zest: take a potato peeler, slice off a 5cm/ 2 inch piece of orange peel, fold it in half and pinch out the orange zest in the air above the glass. Under bright lights you can see the momentary orange oil vapor.

Pink peppercorns: unlike red pepper, pink pepper is not very peppery at all. Sprinkle ten or more peppercorns into the gin tonic. They will give a splash of color and something to nibble as you drink.

No Fever Tree in your locality? Panic!! No wait, simple lower cost tonics sometimes release the superb flavor of Parakeet is a really good way so try any Indian tonic water you can get hold of. It will still taste great.

Sweeter Gin & Tonic?

If you like your G&T sweeter than the Indian tonic mixer offers, we recommend that you use Fever Tree Mediterranean tonic water (blue label) for a sweeter G&T. This tonic offers a larger and more floral flavor than the Indian tonic water.

For garnishing your gin and tonic, you can use the same as for the Parakeet and Indian tonic but there are no limits to what you can try.

Floral Flavour explosion?

If you like to challenge yourself with more flavors than your senses can process at one time, treat yourself to a Parakeet and Fever Tree Elderflower tonic water (pale green label). This Gin & Tonic will take you on a journey that we even can't begin to explain here.

For a whacky garnish, try a fresh basil leaf or two...



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Dead Parakeet reviver #2

First up... we visit Superlyan in Amsterdam, one of the most exotic of hotel bars. The kind folks there deliberated over a few mouthfuls of Parakeet, reached for a shaker and worked on a Parakeet corpse reviver #2. We revisited it with Ben from The Duke of Tokyo, Amsterdam, he refined it and sprinkled some of his magic on it.

Derived from the recipe for Corpse reviver #2, this is a **real pick-me-up cocktail!** It was created to revive those poor souls who are recovering from the night before. The 1930s Savoy Cocktail guide author Harry Craddock recommended four of these should be drunk in quick succession. We say good luck with that Harry. Treat this one with respect, after all it's been near the Absinthe.

What's in the mix?

- 30ml Parakeet Gin
- 30ml Balsazar Vermouth Rosé
- 30ml Pierre Ferrand Dry Curacao (orange)
- 30ml Lemon juice

How do I mix it?

Take a coupe glass, throw a few cubes of ice in it
Pour ½ a cap of 70% Absinthe on the ice
Swill the Absinthe around the glass so its coated
Leave the glass on the side to stew awhile
Take a shaker, throw a few cubes of ice in it
Pour in the essential liquids and shake vigorously!

Throw away the contents of the coupe glass
Pour the drink from the shaker into the (almost) empty glass coupe glass
Garnish with Lemon peel twirl elegantly hanging off the glass.

Now that's a great way to Revive your guests!!

How can I twist it?

If you like Absinthe, then simply leave it in the glass and add the contents of the shaker. Just take care, too much Absinthe and, and, and.....

You can switch out the vermouth for Lillet blanc and the Dry Curacao for Cointreau or Triple sec – just keep those quantities the same as above.

Got some blue curacao in you bottle collection? Don't be embarrassed, there is a special twist here: If you switch out the Pierre Ferrand Dry Curacao for Blue Curacao, you get a blue cocktail (!!) and a different drink – its officially called Corpse Reviver #blue.

Flying Negroni

As a homage to Count Camillo Negroni who, 100 years ago, immortalized himself with this famous combo. It's a Campari cocktail, so it may not be for everyone, but if you like Campari, you will love it. Our buddy Ben from the Duke of Tokyo has worked his magic on this one.

What's in the mix?

- 30ml Parakeet Gin
- 30ml Barolo Chinato Cocchi
- 30ml Campari

How do I mix it?

Take a shaker, throw a few cubes of ice in it
Pour in the essential liquids and shake vigorously
Serve in a coupe glass and garnish with a twist of lemon peel.

It's smooth from the Parakeet gin. It's dry as hell from the Campari. Its' depth comes from the Cocchi. The result is a deep, dry yet smooth drink that will bring a smile to your face.

How can I twist it?

Cocchi is an exotic, switch it out for Balsazar Vermouth Rosé. The taste is not as deep but, but still long and lingering. We admit to needing some help here. There are loads of great Negroni variants out there, you tell us what works most amazingly with Parakeet Gin for you. This is an ongoing project for us. Please comment on our website with your recipes.

Jasmine Pink

A modern 1990's, simple-to-make concoction... with a twist!...and a very addictive sip into the bargain. A delicate pink color but don't be deceived – there is a dry orange kick lurking there somewhere. We just kept coming back to this one and sipping again, can't put it down.

What's in the mix?

- 40ml Parakeet Gin
- 15ml Campari
- 15ml Cointreau
- 15ml Lemon
- 5ml Chambord black raspberry liqueur

How do I mix it?

Take a shaker, throw a few cubes of ice in it
Pour in the essential liquids and shake vigorously
Serve in a coupe glass... garnish with a twist of orange peel.

How can I twist it?

If you need a little extra sweetness for this beauty, add 5ml of sugar syrup.
Drop the Chambord or switch it out for another superb flavor like Quaglia Liquore di Rosa.
Upgrade the Cointreau for Pierre Ferrand Dry Curaçao for a smoother more royal flavor.

Bees Knees ParaKeet

The Bee's Knees is a Prohibition-era cocktail featuring gin, lemon juice and honey. The drink is credited to Frank Meier, an Austrian-born bartender who plied his trade at the Hôtel Ritz Paris during the 1920s. It's a simple extension of the classic Gin Sour (gin, lemon, sugar).

Our version of it, the Blue Knees ParaKeet, comes up a lovely gold color with the dryness of the Suze bringing out the long smooth flavours of the Parakeet Gin.

The honey clove syrup grabs the cloves in the Parakeet and shakes them to the front to give a more peppery edge to this one.

What's in the mix?

- 40ml Parakeet Gin
- 20ml Suze
- 15ml Lemon
- 15ml Honey Clove syrup

How do I mix it?

Take a shaker, throw a few cubes of ice in it
Pour in the essential liquids and shake vigorously
Serve in a coupe glass.
Garnish with a twist of lemon peel.

How can I twist it?

No need – just keep this simple: simple is beautiful.

Last Word PK style

Another prohibition cocktail, this time for 1915 Detroit. Bartender Frank Fogarty crafted an unlikely combo of Gin, Chartreuse, Lime and Maraschino into this kicking cocktail. Several times in history this cocktail was almost extinct, then revived. We're bringing it back to life again. This is a heady balance of sweet, sour and herbal flavors. It's claimed to be as close to perfect as a cocktail can be (with cherry in it) ☺.

Our version was created by the crazy hands of Sergei, our Ukrainian friend, down in Law & Order in Amsterdam. Just a quick swig of Parakeet was enough to have him grabbing the shaker and throwing the Chartreuse around. Thanks Sergei for what you have unleashed, you had the last word.

What's in the mix?

- 20ml Parakeet Gin
- 20ml green Chartreuse
- 20ml Maraschino liqueur
- 20ml Lemon juice

How do I mix it?

Take a shaker, throw a few cubes of ice in it
Pour in the essential liquids and shake vigorously
Serve in a coupe glass
Garnish a brandied cherry (to taste...).

How can I twist it?

Nope. This one is crazy enough already.

Tom Collins Parakeet

Switching to long drinks, lets revisit this classic. TCP is served in a long glass over ice cubes. This Parakeet cocktail is naturally smooth, but this time with a great zest coming from the St Germain elderflower liqueur. It was Bens idea to reach for the most beautiful bottle on the back bar, the St Germain sculpture, and it doesn't disappoint. Its fun to get some bubbles in the cocktail too.

What's in the mix?

- 40ml Parakeet Gin
- 20ml Lemon
- 10ml Sugar syrup
- 20ml St Germain Liqueur

How do I mix it?

Take a shaker, throw a few cubes of ice in it
Pour in the essential liquids and shake vigorously
Serve in a long glass with some ice in
Top up with soda.

How can I twist it?

Leave out the St Germain or replace it with a liqueur of your own choice.

Parakeet Fizz

Time to be tall, elegant and sophisticated. This one is for a special occasion. Super easy to make to maximize time with your friends and it will make you the genius for the night.

What's in the mix?

- 40ml Parakeet Gin
- 20ml Sugar Syrup
- 25ml Lemon juice
- Top with Prosecco

How do I mix it?

Chill a champagne flute by placing some ice in it at the start
Take a shaker, throw a few cubes of ice in it
Add the Parakeet Gin, sugar and lemon juice and shake vigorously
Half fill the flute from the shaker
Top up with Prosecco
Garnish with a twist of lemon and a sprig of mint.

How can I twist it?

Try it with Champagne for a completely different cocktail or with Cava or any other sparkling white wine that you have around.

Aviation

This classic cocktail is called an Aviation due to the crème de violette giving the cocktail a pale sky-blue color. The origins of the Aviation date back to the early age of flying when air travel was a glamorous luxury that only the rich could afford (remember the jet-set?). Choosing the right brand of crème de violette is crucial to the look and taste of this cocktail but get it right and the end result tastes and looks truly awesome.

We were struggling to get this one right, despite Juan making a great Aviation for us at Bar TwentySeven, Amsterdam – but not telling us the quantities. Adriaan looked up another friend, Sandro in Barfly. This is what they came up with.

What's in the mix?

- 60ml Parakeet Gin
- 20ml maraschino liqueur
- 10ml creme de violette
- 20ml freshly squeezed lemon juice.

How do I mix it?

Fill your shaker with ice

Pour in the essential liquids except the crème de violette, and shake vigorously

Serve in a coupe glass

Add the Crème de violette in the middle of the glass once its poured

Garnish with a brandied cherry.

How can I twist it?

We tried this in a load of different combinations... it was great fun. More maraschino liqueur, a little less Violette, more lemon. The trick seem to be to be very careful with the Violette, its such a bunch of flowers that even a dash too much and you are in potpourri. So go easy with the purple.

A variation we tried was to simply skip the purple all together. Less glamorous, but still tasty. Still thinking of a name for that one...

We hope that you enjoyed our collection. We are naturally still working on it more additions. But that just the fun of our work

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