

MANGO & MISO

INSPIRATION MENU

*Miso*

## BITE MANGO & MISO LEMONADE

35 ML	BITE MANGO & MISO
5 ML	LEMON JUICE
280 ML	STILL WATER
GARNISH	FRESH MINT AND/OR LEMON

Build in glass with ice and stir to combine. Garnish with fresh thyme and slice of lemon.

DIFFICULTY:   





## ABSOLUTELY SOUR

30 ML	BITE MANGO & MISO
40 ML	ABSOLUT VODKA
20 ML	LEMON JUICE
20 ML	LIMONCELLO
20 ML	EGGWHITES
GARNISH	EDIBLE FLOWERS

Pour BITE, lemon juice, egg whites and Limoncello into a shaker. Dry shake, hard shake and double strain into a low-ball glass with ice. Garnish with yellow and purple edible flowers.

DIFFICULTY: *b b b*





## TIKI NO. 2

30 ML	BITE MANGO & MISO
50 ML	LYRES DARK CANE SPIRIT
10 ML	LIME JUICE
TOP WITH	SPARKLING WATER
GARNISH	FRESH SAGE

Shake all ingredients together in a shaker tin. Then strain over crushed ice into white wine glass, top with sparkling water and garnish with sage leaves.

DIFFICULTY: *b b b*



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