

B I T E W I N T E R

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*bite*

**Welcome to BITE Winter 2024/2025 Inspiration Menu!**

A big thank you to everyone who contributed to BITE Winter 2024; Local Spirits, Carlsberg, Sprit & Co and Copenhagen Distillery.

As the winter chill sets in, we aim to inspire professionals to create exceptional beverages that highlight the cozy, rich flavors of the season. We believe that drinks can be more than just a side to food; they can be a warm and inviting experience all on their own.

Our cocktail selection is divided into three levels based on time and complexity, allowing you to choose recipes that fit your bar's style and your team's skills. From easy-to-make favorites (Level 1), the average servings (Level 2) and more advanced options (Level 3), there's something for everyone.

This menu is designed to help professionals deliver a memorable drinking experience, filled with the comforting tastes of winter. Our talented team at BITE has drawn on their expertise to curate these seasonal recipes.

Scan the QR code below to claim your free sample box and try the winter cocktails featured in this menu for yourself!



Please explore BITE here



## WINTER FASHION

20 ML	BITE ICED COFFEE
10 ML	BITE BLACKBERRY & HASKAP BERRY
40 ML	BACARDI RESERVA OCHO
20 ML	APPLE JUICE
1 DASH	ANGOSTURA BITTER
GARNISH	ORANGE ZEST

Combine all ingredients in a mixing glass with ice and stir until chilled. Strain into a lowball glass with one large ice cube. Garnish with orange zest.

DIFFICULTY: *b b b*



## NORDIC PALOMA

30 ML	BITE GRAPEFRUIT & MINT
40 ML	COPENHAGEN DISTILLERY LONG PEPPER AQUAVIT
15 ML	LEMON JUICE
TOP WITH	SPARKLING WATER
GARNISH	DILL

Combine all ingredients in a highball glass with ice cubes. Stir to mix. Add more ice if necessary. Garnish with a sprig of fresh dill.

DIFFICULTY: b b b



## RUM ESPRESSO MARTINI

60 ML	BITE ICED COFFEE
35 ML	BACARDI AÑEJO CUATRO
15 ML	BORDIGA AMARETTO
GARNISH	COFFEE BEANS

Combine all ingredients in a shaker with ice and shake hard for 10-12 seconds. Doublestrain into a chilled coupe glass. Garnish with coffee beans.

DIFFICULTY: *b b b*



## COPERINO

30 ML	BITE ANAPERITIVO
40 ML	MARTINI RUBINO
10 ML	COPENHAGEN DISTILLERY COFFEE SPIRIT
GARNISH	LEMON ZEST

Add all ingredients to a mixing glass with ice and stir. Strain into a lowball glass with one large ice cube. Garnish with lemon zest.

DIFFICULTY: b b b



## WHISKY HIGHBALL

20 ML	BITE GINGER, LEMON & LIME
30 ML	STAUNING HØST
10 ML	ORANGE JUICE
1 DASH	ANGOSTURA BITTER
TOP WITH	SPARKLING WATER
GARNISH	FRESH ORANGE AND/OR GINGER

Combine all ingredients in a highball glass with ice and stir to mix. Add extra ice if needed. Garnish with a slice of orange and/or fresh ginger.

DIFFICULTY: b b b



## ELDERFLOWER TODDY

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30 ML BITE ELDERFLOWER & JASMINE

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30 ML TWO DRIFTERS LIGHTLY SPICED

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10 ML LEMON JUICE

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150 ML HOT WATER

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GARNISH AGRICOLE RHUM  
GINGER

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Mix and heat to 60 degrees. add ginger. Spray with agricole rhum(optional).

DIFFICULTY: b b b





## BLACKBERRY APERITIVO

30 ML	BITE ANAPERITIVO
30 ML	BITE BLACKBERRY & HASKAP BERRY
30 ML	LEMON JUICE
1 DASH	SPARKLING WATER
GARNISH	FRESH BLACKBERRY

Combine all ingredients in a shaker with ice cubes and shake for 10-12 seconds. Strain into a coupe glass and garnish with fresh blackberry.

DIFFICULTY: *b b b*



## ANAPERITIVO FIZZ

40 ML	BITE ANAPERITIVO
20 ML	BITE GRAPEFRUIT & MINT
10 ML	LEMON JUICE
10 ML	EGGWHITES
TOP WITH	FEVER TREE GINGER ALE

Add all ingredients except ginger ale to a shaker and dry shake. Add ice and shake 10-12 seconds until chilled. Doublestrain into a chilled highball glass and top with ginger ale. Garnish with a mint leaf and a straw.

DIFFICULTY: **b b b**



WE WOULD LIKE TO THANK OUR BRAND PARTNERS WHO HAVE CONTRIBUTED WITH SOME OF OUR FAVORITE SPIRITS FOR BITE WINTER 2024/2025.

**PRODUCT**

**COMPANY  
INFORMATION**

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BACARDI RESERVA OCHO  
BACARDI AÑEJO CUATRO  
MARTINI RUBINO

CARLSBERG  
@bacardi  
@martini

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COPENHAGEN DISTILLERY  
LONG PEPPER AQUAVIT  
COFFEE SPIRIT

COPENHAGEN DISTILLERY  
@copenhagendistillery

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STAUNING HØST  
BORDIGA AMARETTO

LOCAL SPIRITS  
@stauningwhisky  
@localspirits  
@bordiga1888

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TWO DRIFTERS  
LIGHTLY SPICED

SPRIT & CO  
@sprit\_co  
@twodrifiersrum

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# PARTNERSHIPS WORLDWIDE

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**GERMANY** DIRECT SUPPLY

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**USA** LESS THAN 0.5  
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