



RASPBERRY FLAVORED VODKA

CELEBRATING THE ADVENTUROUS SPIRIT OF ALASKA

ALC./VOL.

40%

PROOF

80

FRONTIER CRAFTED

MADE FROM ALASKAN GRAIN
& GLACIER FRESH WATER



PRODUCED & BOTTLED IN ANCHORAGE, AK

SUCH REFRESH

16 OZ

- 1.5 OZ RASPBERRY FLAVORED VODKA
- 1.5 OZ LEMON SIMPLE SYRUP*
- 6 OZ HIBISCUS TEA*
- 1 LEMON WEDGE (1/6 OF A LEMON)

ADD VODKA & SYRUP TO ICE FILLED PINT GLASS,
SQUEEZE IN LEMON & STIR IN TEA.

HIBISCUS TEA 1 QT WATER + 1/4 C DRIED HIBISCUS
INFUSE 12 HOURS IN THE REFRIGERATOR, STRAIN.
KEEP CHILLED.

*FOR LEMON SIMPLE SYRUP RECIPE SEE REVERSE SIDE

RASPBERRY LEMONADE

16 OZ

- 1.5 OZ RASPBERRY FLAVORED VODKA
- 6-8 RASPBERRIES (FRESH OR FROZEN)
- 6 OZ HOUSE LEMONADE*

MUDDLE VODKA WITH RASPBERRIES.
ADD ICE & STIR IN LEMONADE.

SURF DOG

16 OZ

- 1.5 OZ RASPBERRY FLAVORED VODKA
- .25 OZ MONIN ELDERFLOWER GOURMET SYRUP
OR ELDERFLOWER LIQUEUR
- 2 OZ RUBY RED GRAPEFRUIT JUICE
- 5 OZ CLUB SODA*
- 1 LEMON WEDGE (1/6 OF A LEMON)
- SEA SALT

ADD VODKA, SYRUP AND JUICE TO AN ICE FILLED
GLASS. SQUEEZE IN LEMON, STIR IN CLUB SODA. TOP
WITH SEA SALT.

*USE GINGER BEER IN PLACE OF CLUB SODA FOR A SURF
MULE!