



BLUEBERRY 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 -
ALASKA

PRODUCED & BOTTLED IN ANCHORAGE, AK

SUSITNA SODA

16 OZ

- 1.5 OZ BLUEBERRY FLAVORED VODKA
- 6-8 BLUEBERRIES (FRESH OR FROZEN)
- 3-4 BASIL LEAVES
- 5-6 OZ CLUB SODA
- 1 LEMON WEDGE (1/6 OF A LEMON)

IN A 16 OZ GLASS, MUDDLE BLUEBERRIES & BASIL WITH THE VODKA. ADD ICE TO GLASS, SQUEEZE IN LEMON & STIR IN CLUB SODA.

FOR A SWEETER SIP USE 1 OZ SIMPLE SYRUP OR USE 7 UP OR SPRITE IN PLACE OF CLUB SODA

FORGET ME NOT

16 OZ

- 1.5 OZ BLUEBERRY FLAVORED VODKA
- 8-10 BLUEBERRIES (FRESH OR FROZEN)
- 6 OZ HOUSE LEMONADE*
- .25-.5 OZ MONIN LAVENDER GOURMET SYRUP

ADD BLUEBERRIES, VODKA AND SYRUP TO AN ICE FILLED SHAKER. SHAKE FOR 10 SECONDS, STRAIN INTO AN ICE FILLED GLASS. STIR IN LEMONADE.

TIP USE 4-5 DASHES LAVENDER BITTERS IN PLACE OF SYRUP TO CUT THE SWEETNESS

LEMON SIMPLE SYRUP

- 1 C ORGANIC SUGAR
- 1 C WATER
- 2 LEMONS, ZESTED* AND JUICED

COMBINE SUGAR AND LEMON ZEST, SET ASIDE. BRING WATER AND LEMON JUICE TO A BOIL. STIR IN SUGAR MIXTURE UNTIL DISSOLVED, REMOVE FROM HEAT. LET COOL, STRAIN & STORE REFRIGERATED.

*USE A MICRO PLANE OR VEGETABLE PEELER TO REMOVE ZESTS LEAVING THE WHITE PITH BEHIND

HOUSE LEMONADE 5 OZ COLD WATER + 1.5 OZ LEMON SIMPLE SYRUP + 1 OZ FRESH LEMON JUICE