

BITTER BIANCA

BY VICTORIA DISTILLERS

COCKTAIL DECK

Elevate your cocktails with Bitter Bianca!

FROM THE MAKERS OF AWARD-
WINNING EMPRESS 1908 INDIGO GIN





AMERICANA

Elevate your cocktails with Bitter Bianca!

Enjoy the refreshment of the divine, yet simple mix of bittersweet and herbaceous botanicals, lengthened to perfection.

INGREDIENTS

- 1 OZ BITTER BIANCA
- 1 OZ DRY VERMOUTH
- TOP SODA WATER
- LEMON TWIST

METHOD

Build ingredients in a collins glass over ice. Express citrus oils and garnish with a lemon twist.



MONOPATTINO

Elevate your cocktails with Bitter Bianca!

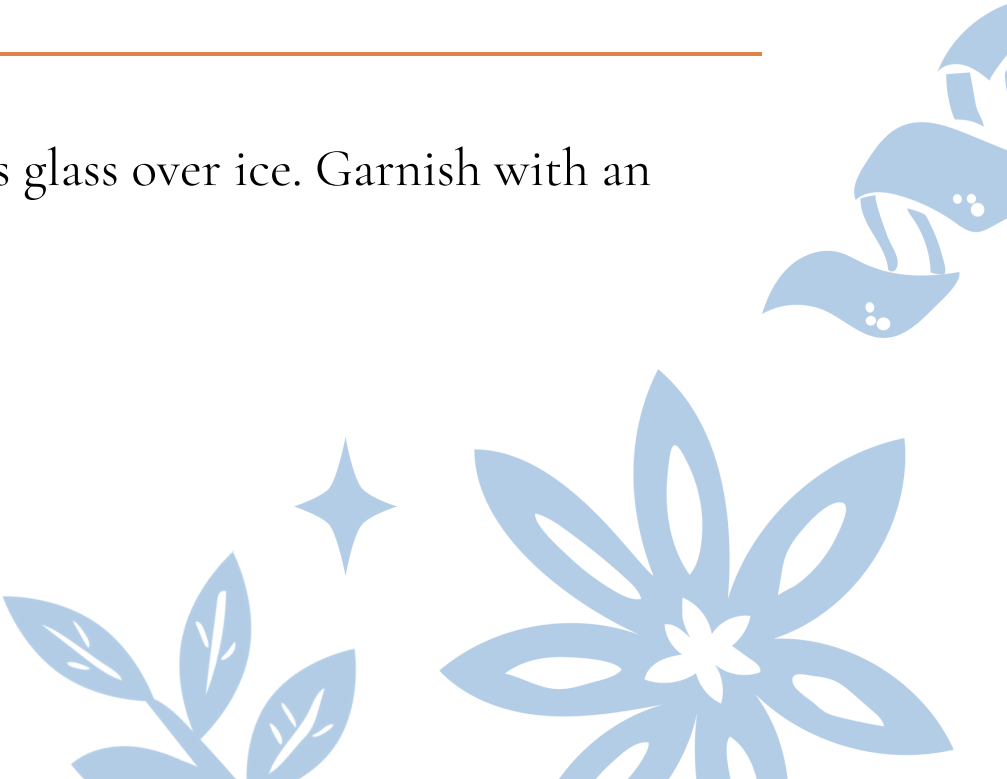
Simplicity is key in this crisp and refreshing favourite. Pair your go-to white wine with our Bitter Bianca, a splash of soda, and viola!

INGREDIENTS

- 2 OZ BITTER BIANCA
- 2 OZ DRY WHITE WINE
- TOP SODA WATER
- ORANGE SLICE

METHOD

Build ingredients in a collins glass over ice. Garnish with an orange slice.





NEGRONI ROSA

Elevate your cocktails with Bitter Bianca!

With a deep ruby hue and balanced flavour profile, our signature Negroni Rosa elevates this bold Italian classic.

INGREDIENTS

- 1 OZ EMPRESS ELDERFLOWER ROSE GIN
- 1 OZ BITTER BIANCA
- 1 OZ DRY VERMOUTH
- ORANGE TWIST

METHOD

Stir over ice. Strain into a rocks glass onto a large ice cube or sphere. Garnish with an orange twist.



EMPRESS NEGRONI

Elevate your cocktails with Bitter Bianca!

A modern take on the Italian classic, the Empress Negroni is just the right amount of dry, bitter, citrusy and sweet.

INGREDIENTS

1½ OZ	EMPRESS 1908 INDIGO GIN
¾ OZ	BITTER BIANCA
¾ OZ	DRY VERMOUTH
	GRAPEFRUIT TWIST

METHOD

Stir over ice. Strain into a rocks glass onto a large ice cube or sphere. Garnish with a grapefruit twist.



BIANCA SPRITZ

Elevate your cocktails with Bitter Bianca!

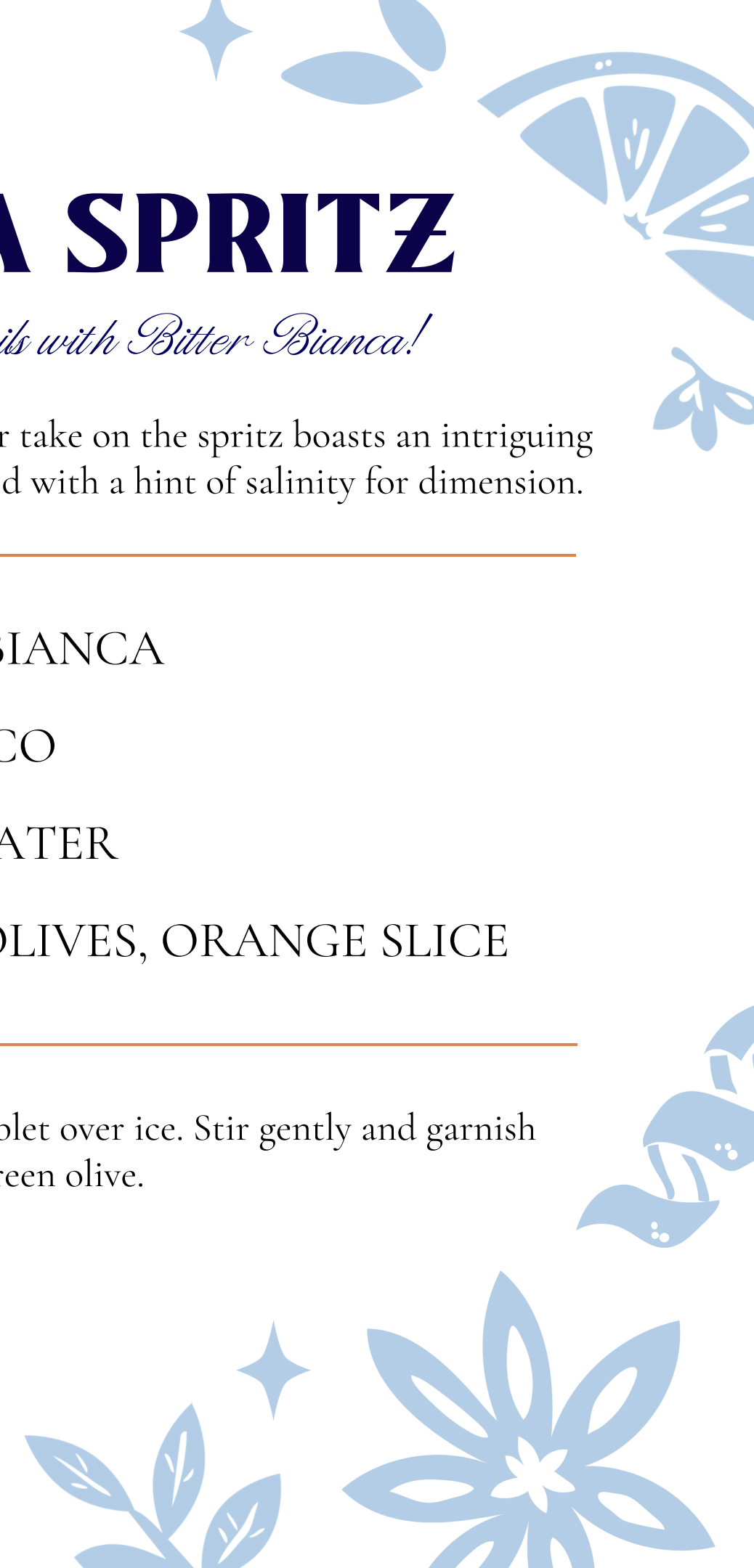
Made for patio sipping, our lighter take on the spritz boasts an intriguing blend of citrus and fruits, accented with a hint of salinity for dimension.

INGREDIENTS

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|------|----------------------------|
| 2 OZ | BITTER BIANCA |
| 3 OZ | PROSECCO |
| | SODA WATER |
| | GREEN OLIVES, ORANGE SLICE |
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METHOD

Build in a wine glass or goblet over ice. Stir gently and garnish with an orange slice and green olive.





DESDEMONA

Elevate your cocktails with Bitter Bianca!

Delicate, tangy, with a touch of light florals, the Desdemona promises to please all palates with its balanced and memorable finish!

INGREDIENTS

2 OZ	EMPRESS INDIGO GIN
¾ OZ	FRESH LEMON JUICE
½ OZ	BITTER BIANCA
½ OZ	ORANGE LIQUEUR
¼ OZ	SIMPLE SYRUP
DASH	LAVENDER BITTERS
	LAVENDER SPRIG

METHOD

Shake ingredients on ice and strain into a chilled coupe.
Garnish with a lavender sprig.



BIANCHERIA

Elevate your cocktails with Bitter Bianca!

Our refreshing twist on the beloved classic White Linen brings an extra cucumber lemon punch and delicious bittersweet finish.

INGREDIENTS

- 1½ OZ EMPRESS CUCUMBER LEMON GIN
- ¾ OZ BITTER BIANCA
- ¼ OZ ELDERFLOWER LIQUEUR
- ½ OZ FRESH LEMON JUICE
- 1 CUCUMBER SLICE
- TOP SODA WATER
- CUCUMBER RIBBON

METHOD

Add ingredients except for soda water into a shaker tin and shake over ice. Strain into rocks glass over ice and top with soda water. Garnish with cucumber roll and enjoy!



THROUGH THE GRAPEVINE

Elevate your cocktails with Bitter Bianca!

Crisp, tart, with a touch of sweetness, this Enzoni riff is the perfect summer cocktail. A hint of rose brings this recipe to a new level!

INGREDIENTS

1 OZ	EMPRESS ELDERFLOWER ROSE GIN
$\frac{3}{4}$ OZ	FRESH LEMON JUICE
$\frac{3}{4}$ OZ	BITTER BIANCA
$\frac{1}{4}$ OZ	SIMPLE SYRUP
6	GREEN GRAPES

METHOD

Muddle three green grapes in a shaker tin. Add ingredients, and shake over ice. Strain into rocks glass filled with ice. Garnish with more green grapes.



AIRBOURNE

Elevate your cocktails with Bitter Bianca!

Featuring notes of bitter orange, warming spice, and tangy lemon, the first taste will surely make you take flight!

INGREDIENTS

¾ OZ	BOURBON
¾ OZ	BITTER BIANCA
¾ OZ	AMARO MONTENEGRO
¾ OZ	FRESH LEMON JUICE
	ORANGE TWIST

METHOD

Shake ingredients on ice and strain into a chilled Nick & Nora or coupe. Garnish with an orange twist.