

A flavour for any taste.



Today, we are witnessing a return to the appreciation of the finer, hand-crafted cocktails of yesteryear. Every spirit has its own nuance. Every cocktail has its own history and ingredients that have been carefully selected to bring out and

enhance those nuances. And now with Wilks & Wilson's hand-crafted, organic infused elixirs, the story of the cocktail will continue to be written with taste and distinction. Visit wilksandwilson.com to join the hand-crafted cocktail movement.

A rich and delicate flavor that makes everything better.

Adelaide's Orgeat

After perfecting her Orgeat elixir, a savory syrup made from almonds, sugar and rose water, Adelaide used its delicate almond taste to sweeten medicine for her young patients at the children's hospital where she volunteered. Today, its rich, nutty flavour is used to enhance many cocktails—perhaps the most famous of which is the Mai Tai. Orgeat can also be combined with soda water to create a delectable almond-flavoured Italian Soda.

Ingredients:

Organic Evaporated Cane Juice,
Filtered Water, Natural Almond Oil,
Organic Gum Arabic, Rosewater

Nutrition Facts:

Serving Size: 2 Tbsp (30ml)
Amount Per Serving: Calories 90,
Total Fat 0g, Sodium 0mg, Total
Carbohydrates 23g, Sugars 23g,
Protein 0g

Specifications:

375 ml/12.7 fl oz glass bottles
750 ml/25.4 fl oz glass bottles



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Simple Mai Tai

2 oz Jamaican rum
1/2 oz fresh lime juice
1/2 oz orange curaçao
1/2 oz W&W Orgeat Elixir
1/2 oz W&W Gomme Elixir
Crushed ice
Mint sprig

Directions:

Fill a cocktail glass with ice cubes and add the rum, lime juice, curaçao, and W&W Orgeat Elixir and W&W Gomme Elixir. Cover and shake well, then strain into a collins glass. Pack the glass with crushed ice, push the mint sprig into the ice and serve.

Fog Cutter

1 1/2 oz light rum
1/2 oz gin
1/2 oz brandy
1 oz orange juice
3 tbsp lemon juice
1 1/2 tsp W&W Orgeat Elixir
1 tsp sweet sherry

Directions:

Shake all ingredients and strain into a collins glass over ice cubes. Top with a teaspoon of sweet sherry and serve.

Lucky Mai Tai

2 oz rhum clement VSOP rum
1/2 oz orange curaçao
1/2 oz W&W Orgeat Elixir
1/4 oz W&W Gomme Elixir
2 drops orange bitters
Crushed ice
Lime wedge

Directions:

Fill a cocktail shaker with ice cubes and add the rum, curaçao, W&W Orgeat Elixir and W&W Gomme Elixir and bitters. Cover and shake well, then strain into a tiki glass mug. Pack the mug with crushed ice and garnish with the lime wedge, an umbrella and a straw.

Japanese Cocktail

2 oz brandy
1/2 oz W&W Orgeat Elixir
3 dashes Agnostura bitters

Directions:

Shake with ice. Strain into a cocktail glass.

The pomegranate shows its sweet, seductive side.

Genevieve's Grenadine

The name “grenadine” comes from grenade, the French word for pomegranate. Grenadine was originally prepared from pomegranate juice and sugar, which provided a richly-flavoured, deep burgundy syrup. Genevieve hand-crafted her own grenadine from farm-grown pomegranates, which—along with her beauty—played a large role in seducing her many suitors.

Ingredients:

Organic Evaporated Cane Juice,
Filtered Water, Pomegranate
Juice Concentrate

Nutrition Facts:

Serving Size: 2 Tbsp (30ml)
Amount Per Serving: Calories 90,
Total Fat 0g, Sodium 0mg, Total
Carbohydrates 22g, Sugars 22g,
Protein 0g

Specifications:

375 ml/12.7 fl oz glass bottles
750 ml/25.4 fl oz glass bottles



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Rum Runner

1 1/2 oz golden rum
1/2 oz banana liqueur
1/2 oz blackberry liqueur
4 oz orange juice
1/4 oz W&W Grenadine Elixir

Directions:

Shake all ingredients with ice. Pour into a hurricane glass. Top with overproof rum, if desired.

Tequila Sunrise

2 oz tequila
4 oz orange juice
3/4 oz W&W Grenadine Elixir

Directions:

Shake the orange juice and the tequila in a shaker. Pour into a highball glass half filled with ice. Carefully add W&W Grenadine Elixir so that it falls at the bottom of the glass. Stir a bit to create a nice degrade. Garnish with an orange slice.

The Winchester

1 oz Beefeater Gin
1 oz Tanqueray Gin
1 oz Old Tom Gin
3/4 oz grapefruit juice
3/4 oz lime juice
3/4 oz St. Germain elderflower liqueur
1/2 oz W&W Grenadine Elixir
1/4 oz ginger syrup
1 dash Angostura Bitters

Directions:

Shake with ice, strain. Garnish with a cherry and lime wheel.

Zombie

1 1/2 oz Jamaican rum, Appleton V/X
1 1/2 oz Puerto Rican rum (gold)
1 oz Demerara rum, Lemon Hart 151
3/4 oz lime juice
2 tsp grapefruit juice
1 tsp cinnamon syrup
1 tsp W&W Grenadine Elixir
1/2 oz W&W Falernum
1/8 tsp Pastis, Pernod
1 dash Angostura bitters
3/4 cup crushed ice
1 sprig mint

Directions:

Blend briefly, pour into ice-filled collins glass. Garnish with mint sprig.

A sweetly smooth, old-fashioned classic elixir.

Gertrude's Gomme

Gomme syrup is an ingredient commonly used in mixed drinks. It can also be used as a sweetener for coffee and, as it was a sweetening staple for Gertrude's "Garden Tea" parties, in tea. Like bar syrup, it is a mixture of sugar and water, but with the addition of gum arabic or gum acacia, which acts as an emulsifier. Our Gomme is made with organic ingredients and particularly shines in spirits-forwarded cocktails.

Ingredients:

Organic Evaporated Cane Juice,
Filtered Water, Organic Gum Arabic

Nutrition Facts:

Serving Size: 2 Tbsp (30ml)
Amount Per Serving: Calories 90,
Total Fat 0g, Sodium 0mg, Total
Carbohydrates 23g, Sugars 23g,
Protein 0g

Specifications:

375 ml/12.7 fl oz glass bottles
750 ml/25.4 fl oz glass bottles



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Sazerac

3 oz rye whiskey
3/4 oz W&W Gomme Elixir
Peychaud's bitters to taste
Absinthe or absinthe substitute
Lemon twist for garnish

Directions:

Muddle Gomme Elixir and bitters, add ice and rye whiskey, stir. Rinse glass with absinthe, discard, strain whiskey mixture into glass, serve.

New Fashioned - Old Fashioned

2 oz blended whiskey
1/2 oz W&W Gomme Elixir
1/2 oz W&W Grenadine Elixir
Dash of orange bitters

Directions:

Combine, stir, strain, garnish with lemon twist.

Star Cocktail

1 1/2 oz apple brandy
1 1/2 oz sweet vermouth
3 dashes Peychaud's or
Angostura bitters
2 dashes W&W Gomme Elixir
Lemon twist for garnish

Directions:

Pour the ingredients into a mixing glass filled with ice cubes. Stir well. Strain into a chilled cocktail glass. Garnish with a lemon twist.

Gladstone

1 1/2 oz Rittenhouse Rye
1 tbsp Aquavit, Aalborg (or kummel)
1 tsp Luxardo Maraschino liqueur
1 tsp W&W Gomme Elixir
2 dashes Absinthe
1 dash Jamaican rum, Appleton V/X
1 dash Boker's Bitters or Angostura

Directions:

Stir with ice in a cocktail shaker and strain into a chilled coupe glass.

There is nothing simple about this exotic elixer.

Giovanna's Ginger Simple

Ginger is the rhizome of the *Zingiber officianale* plant. It has a wonderfully complex and somewhat spicy flavour. Wilks & Wilson takes juice from American ginger and combines it with sugar and water to create a spicy, sweet mixer. As Giovanna found while tending bar with her own exotic ginger elixer at her husband's popular Los Angeles saloon, it plays especially well with vodka and tequila. It is also a delightful addition to tea.

Ingredients:

Organic Evaporated Cane Juice, Filtered Water, Ginger Juice, Natural Ginger Flavor

Specifications:

375 ml/12.7 fl oz glass bottles
750 ml/25.4 fl oz glass bottles

Nutrition Facts:

Serving Size: 2 Tbsp (30ml)
Amount Per Serving: Calories 90,
Total Fat 0g, Sodium 0mg, Total
Carbohydrates 23g, Sugars 23g,
Protein 0g



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El Diablo

2 oz reposado tequila
1 oz W&W Ginger Simple Elixir
1 oz lime juice
1/2 oz W&W Raspberry Gomme Elixir
Ginger beer

Directions:

Shake all but the Raspberry Gomme Elixir and ginger beer with ice. Strain into highball glass over ice. Drizzle Raspberry Gomme Elixir. Top with a splash of ginger beer.

Lemon Snap

2 oz citron vodka
1 oz W&W Ginger Simple Elixir
1 oz lemon juice
(preferably fresh squeezed)

Directions:

Shake over Ice and top with splash of soda.

Ginger Margarita

2 oz blanco tequila
1 oz W&W Ginger Simple Elixir
1 oz lime juice
1/2 oz orange liqueur

Directions:

Shake with ice. Strain over ice into a salt rimmed glass. Garnish with lime wedge.

Any Port in a Storm

1 oz Bulleit Rye
1 oz rhum agricole
1/2 oz lemon juice
1/2 oz W&W Ginger Simple Elixir
3/4 oz pineapple juice

Directions:

Shake with ice. Serve in a highball glass. Float of tawny port.

A rich burst of lime with a refreshing hint of mint.

Millicent's Lime Mint Simple

Living in Key West, Millicent fell in love with the fresh aroma of mint leaves and the sharp bite of lime. Intertwining the two unique tastes, she found herself with a lively, effervescent elixir, which she used especially in her rather influential rum Mojitos to close business deals. Fresh mint, lime zest and lime juice, when combined with the thick, silky texture of our simple syrup, make this a wonderfully rich, yet refreshing, mixer for several cocktails.

Ingredients:

Organic Evaporated Cane Juice,
Filtered Water, Lime Juice
Concentrate, Natural Mint Flavor

Nutrition Facts:

Serving Size: 2 Tbsp (30ml)
Amount Per Serving: Calories 90,
Total Fat 0g, Sodium 0mg, Total
Carbohydrates 24g, Sugars 23g,
Protein 0g

Specifications:

375 ml/12.7 fl oz glass bottles
750 ml/25.4 fl oz glass bottles



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Victorian Mojito

2 oz gin
1/2 oz W&W Lime Mint Simple Elixir
1/2 oz St. Germain elderflower liqueur
1/2 oz apple juice
Soda water

Directions:

*Shake with ice. Serve in highball glass.
Top with splash of soda.*

Julep

2 oz whisky / bourbon / rye
1 oz W&W Lime Mint Simple Elixir
Soda water

Directions:

Shake with ice. Strain into highball glass. Top with splash of soda.

Mojito

2 oz white rum
1 oz W&W Lime Mint Simple Elixir
Soda water

Directions:

*Shake with ice. Strain into highball glass.
Top with splash of soda.*

Spiced Pear

2 oz spiced rum
1/2 oz W&W Lime Mint Simple Elixir
1/2 oz W&W Falernum
1 oz pear juice

Directions:

Shake with ice. Serve in rocks glass.

A pleasingly sweet and bright raspberry elixir.

Rosabelle's Raspberry Gomme

Raspberry Gomme is a sweet syrup thickened with gum acacia and flavoured with the bright taste of raspberries. The unctuous red syrup is a welcome addition to a cocktail or cappuccino. It's also perfect for use in desserts, as it was the secret ingredient of Rosabelle's signature, well-loved raspberry pies.

Ingredients:

Organic Evaporated Cane Juice, Filtered Water, Red Raspberry Juice Concentrate, Organic Gum Arabic

Nutrition Facts:

Serving Size: 2 Tbsp (30ml)
Amount Per Serving: Calories 90,
Total Fat 0g, Sodium 0mg, Total
Carbohydrates 23g, Sugars 23g,
Protein 0g

Specifications:

375 ml/12.7 fl oz glass bottles
750 ml/25.4 fl oz glass bottles



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Canadian Daisy

1/2 oz brandy
2 oz canadian whisky
1 oz lemon juice
Soda water
1/2 oz W&W Raspberry Gomme Elixir

Directions:

Pour all ingredients, except soda water, into a cocktail shaker with ice. Shake and strain into a highball glass. Top with soda water. Garnish with a cherry.

Belmont Cocktail

2 oz gin
1/2 oz W&W Raspberry Gomme Elixir
3/4 oz light cream

Directions:

Shake with ice and strain into a cocktail glass.

Clover Club

1 1/2 oz gin
3/4 oz lemon juice
1/2 oz W&W Raspberry Gomme Elixir
1/2 oz sweet vermouth
1/2 oz egg white

Directions:

Shake without ice for 30 seconds. Add ice shake until cold. Strain into a coup glass.

Raspberry Bramble

1 1/2 oz gin
1 oz W&W Raspberry Gomme Elixir
1/2 oz chambord
1/2 oz lemon juice

Directions:

Shake with ice. Serve in a rocks glass.

This tonic prefers to mix with only the finest of spirits.

Sir Teddy's Tonic Elixir

Sir Teddy developed a fondness for Tonic elixir while traveling the world as a merchant sailor when he discovered its effects in preventing malaria. The disease was common to his fellow sailors of Britain's East India Trading Company and those who inhabited the tropical areas of South Asia and Africa, and he effectively utilized the elixir as a cure for their ailments. Upon returning to Britain, he found the tonic, and its restorative, therapeutic properties, mixed especially well with his favorite spirit: gin.

Ingredients:

Organic Evaporated Cane Juice,
Filtered Water, Lime Juice Concentrate,
Quinine, Sea Salt, Gentian Root
Extract, Lime Oil, Allspice Oil

Nutrition Facts:

Serving Size: 2 Tbsp (30ml)
Amount Per Serving: Calories 60,
Total Fat 0g, Sodium 25mg, Total
Carbohydrates 15g, Sugars 15g,
Protein 0g

Specifications:

375 ml/12.7 fl oz glass bottles
750 ml/25.4 fl oz glass bottles



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A Brief History of Tonic

Tonic gained its name from the medicinal effects of its bitter flavouring. It was added to drinks as a prophylactic against malaria, since it was originally intended for consumption in tropical areas of South Asia and Africa, where the disease is endemic. The mixed drink gin and tonic originated in British colonial India, when the British population would mix their medicinal tonic with gin to improve its bitter flavour.

Gin and Tonic

1 1/2 oz Nolet Gin
1/2 oz W&W Tonic Elixir
Soda

Directions:

Combine all ingredients in a glass. Top with soda water. Garnish with a lime.

Peter Buck

1 oz bourbon
1 oz apple brandy
3/4 oz W&W Ginger Simple Elixir
3/4 oz lemon juice
2 dashes barrel aged bitters
2 dashes peach bitters
1 oz W&W Tonic Elixir

Directions:

Shake all but W&W Tonic Elixir and pour strained over fresh ice into a Collins. Top with bubbles. Garnish with candied ginger and lemon wheel, serve with straw.