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 elixir 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

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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**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.*

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**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.*

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**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.*

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**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.*