

KAI VODKA PLEASURE POTIONS

DRINK RESPONSIBLY. DRIVE RESPONSIBLY.

KAI TINI

3 oz kai vodka

method: shake and strain into a martini glass

garnish: cocktail olives

KAI LYCHEE MARTINI

3 oz kai lychee vodka

method: shake and strain into a martini glass

garnish: lychee fruit

KAI RISE

½ oz simple syrup

3 thai basil leaves

1 lemon wedge (1/8 lemon)

muddle simple syrup, basil, and lemon wedge together

1 ½ oz kai lychee vodka

½ oz green tea liqueur

method: shake and strain into a martini glass

garnish: basil leaf and a lemon twist

MS. KAI

1 ½ oz kai lychee vodka

¼ oz triple sec

1 lime wedge squeezed

¾ oz cranberry juice

method: shake and strain into a martini glass. top with 1 oz champagne
or

sparkling sake

garnish: lemon twist or lime wedge

KAI TROPICAL KISS

1 ½ kai lychee

1 ½ pineapple juice

½ oz freshly squeezed lime juice

½ oz simple syrup

2 fresh mint leaves

method: pour kai lychee, pineapple & lime juice, and simple syrup with
mint leaves into a highball glass. add crushed ice and stir very well.

garnish: sprig of mint

KAI LYCHEE LEMON DROP

2 oz kai lychee vodka

2-3 lemon wedges

1 teaspoon sugar

method: shake and strain into a sugar rimmed martini glass

garnish: lemon twist

KAI-AGRA “the little blue drink”

1 ½ oz kai vodka

energy drink

splash blue curacao

method: serve on the rocks or as a shooter

KAI HIGH

1½ oz kai vodka

¾ oz triple sec

1 oz lime juice

¾ oz simple syrup

1 oz passion fruit purée

method: shake all ingredients with ice and pour into an attractive glass

garnish: lime wheel

KAI Lychee-jito

2 oz kai lychee vodka

¾ oz fresh lime

¾ oz simple syrup

15 mint leaves

2 oz club soda

method: in a tall glass muddle mint in lime juice and simple syrup. add ice, kai lychee, and soda. stir well.

garnish: lime wheel

KAI BUDDAH'S JEWELS

2 oz kai lychee

2 oz neige apple ice cider wine,

¼ oz simple syrup

method: shake ingredients, and strain into martini glass

garnish: 2 lychee

KAI SPICE-SHISITO

2 oz kai lychee

1 oz shochu

squeeze fresh lime

splash lemongrass simple syrup

shiso leaves

dash togarashi*

method: muddle shiso with lime juice and syrup in a separate mixing glass. Shake and strain all ingredients into sugar-rimmed glass.

*togarashi is a mixed pepper powder, similar to shichimi. it can be found in the asian foods section of a market.

KAI SAKURA

2 oz kai lychee

½ oz yuzu juice

½ oz honey

1 oz calpico

splash of cream

strawberries and shiso herb puree*

method: shake all ingredients with ice and strain into a martini glass

garnish: create blossom shaped design on bottom of glass with strawberry/shiso puree

*mix strawberries and shiso in blender

KAI WASABI

1 ½ oz kai vodka

½ oz yuzu juice

1 oz calpico

pinch fresh wasabi

pinch fresh ginger

method: shake all ingredients with ice and strain into a martini glass

garnish: candied ginger

LYCHEE PINEAPPLE MARTINI

1 ½ oz kai lychee

2 small chunks of pineapple

2 small chunks of fresh ginger

¾ oz lemon juice

¾ oz simple syrup

ginger beer or ale

method: in a mixing glass muddle lemon, simple, ginger and pineapple, add kai lychee with ice. shake and strain into a tall glass, top with ginger beer

garnish: orange twist

KAI PEAR BELLINI

¾ oz kai vodka

¾ oz kai lychee

½ oz lime juice

½ oz simple syrup

½ oz pear puree

Float of prosecco

method: in a mixing glass add all ingredients, except prosecco, with ice. shake and strain into a flute.

garnish: orange twist

JAPANESE NEGRONI

¾ oz kai vodka

¾ oz cinzano sweet vermouth

¾ oz aperol

method: stir well with ice and strain into a cocktail glass.

garnish: orange twist

KAI LYCHEE CAIPIROSKA (Seasonal)

1 ½ oz kai Lychee

3 canned lychee

1 teaspoon sugar

2 lime wedges

1 oz soda

method: in a mixing glass muddle kumquats sugar and soda. add ice, kai lychee, shake and pour all into a tumbler.

garnish: lime wheel.

JAPANESE TEA GARDEN

1 ½ oz kai vodka

¾ oz lemon juice

½ oz simple syrup

6 basil leaves

2 oz fresh apple juice

method: muddle basil, lemon, and simple syrup, add ice, kai vodka, and apple juice. shake and strain over fresh ice or roll all ingredients into a tall glass.

garnish: basil

KAI BASIL GIMLET

1½ oz kai vodka

1 oz lime juice
¾ oz simple syrup
4-6 basil leaves

method: muddle basil in lime juice and simple syrup; add ice and kai vodka and fine strain into a cocktail glass.

garnish: lime wheel or basil leaf

GINGER TREE

1 ½ oz kai vodka
½ oz lemon juice
¾ oz house made ginger syrup
15 mint leaves
2 oz ginger beer or ale

method: In a glass muddle mint, ginger syrup, lemon juice, add ice, kai vodka, and ginger beer/ale and stir well.

KAI-jito

2 oz kai vodka
¾ oz fresh lime
¾ oz simple syrup
15 mint leaves
2 oz club soda

method: in a tall glass muddle mint in lime juice and simple syrup. add ice, kai vodka, and soda. stir well.

garnish: lime wheel

ANTI GRAVITY

2oz kai vodka
1.5 oz pomegranate juice
½ oz lemon juice
¼ oz simple syrup

method: In a mixing glass add all ingredients, ice, shake and strain into a

cocktail glass. (champagne float optional)

garnish: Lemon twist

SUNFLOWER

1 oz kai vodka
1 oz sake
¾ oz lemon juice
¾ oz elderflower syrup
3 muddled cucumber slices

method: shake well with ice and strain over fresh ice in a tall glass or serve up.

garnish: cucumber slices

ASIAN SUN

1 oz kai Lychee
1 oz sake
1 oz lychee puree
1 oz spicy ginger syrup
1 oz lemon juice

method: shake well with ice and strain over fresh ice in a tall glass.

garnish: lemon twist

KAI BRAMBLE

1 ½ oz kai vodka
½ oz crème de mûre from edmond briottet
½ oz lemon juice
½ oz simple syrup

method: shake and strain over crushed ice, add mûre.

garnish: lemon twist and brandied cherries.

JAPANESE PALOMA

1½ oz kai vodka
½ oz campari
¾ oz orange juice
½ lemon juice
¾ oz simple syrup
splash club soda

method: shake well with ice and strain over fresh ice in a tall glass. top with soda

garnish: lime wheel

GLOW

1 ½ oz kai vodka
¾ oz edmond briottet mandarine liqueur
1 ½ oz lemon juice
1 oz simple syrup

method: shake well with ice and strain into a cocktail glass.

garnish: lemon twist

THE GREEN SUN

1 1/2 oz kai vodka
1 oz melon liqueur
2 oz club soda
1/2 oz lime juice

method: shake well with ice and strain over fresh ice in a tall glass.

garnish: lime wheel

KAI COLLINS

1 ½ oz kai vodka
1 ½ oz fresh sour
club soda
4 fresh raspberries

method: served in tall

garnish: cherry and a lime

KAI VINO MARTINI

2 oz kai vodka
¾ oz white wine
6 green seedless grapes
½ oz. simple syrup*

method: muddle grapes and simple syrup. add kai vodka and white wine. shake and strain into a martini glass.

KAI LYCHEE MAR-TEA-NI

2 oz. kai lychee vodka
1 ¼ oz. earl grey tea

2 lemon wedges
½ oz. simple syrup*
method: shake and strain into a martini glass
garnish: lemon twist

KAI NASHI PEAR MARTINI

¼ asian pear
1 ½ oz. kai vodka
½ oz. sake
¼ oz. simple syrup*
method: muddle asian pear and simple syrup. add kai vodka and sake. shake and strain into a martini glass.
garnish: pear slice

KAI STRAWBERRY MARTINI

2 oz kai vodka
3 fresh strawberries
¾ oz. apple juice
½ oz. simple syrup*
2 lemon wedges
method: muddle strawberries and simple syrup. squeeze lemon wedges; add kai vodka and apple juice. shake and tightly strain into a martini glass.
garnish: lemon twist

KAI LYCHEE-KIWI MARTINI

2 oz. kai lychee
½ kiwi fruit
½ oz. simple syrup*
method: muddle kiwi fruit and simple syrup. add kai lychee. shake and strain into a martini glass.
garnish: kiwi slice

PUMPKIN SPICE KAI-TINI

3 oz kai vodka
½ oz da vinci pumpkin liqueur
splash simple syrup
method: shake all ingredients with ice and strain into martini glass
garnish: cinnamon stick
*holiday recipe

DREAMY KAI

1.5 oz kai lychee
1.5 oz dreamy clouds sake
splash green tea liqueur
method: shake and strain, or serve over ice

*Simple Syrup Recipe- 1 part warm water, 2 parts cane sugar, Mix in Blender.