

KAI VODKA PLEASURE POTIONS

DRINK RESPONSIBLY. DRIVE RESPONSIBLY.

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

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

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 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-jito

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

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 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, vodka, 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, 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 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, ginger beer/ale and stir well.

KAI-jito 2

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, rum, 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 Sake
1 oz kai vodka
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

6 green seedless grapes
2 oz. kai vodka
¾ oz. white wine
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 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

3 fresh strawberries
2 oz. kai vodka
¾ oz. apple juice
½ oz. simple syrup*

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

½ kiwi fruit
2 oz. kai lychee
½ oz. simple syrup*

method: muddle kiwi fruit and simple syrup. add kai lychee. shake and strain into a martini glass.

garnish: kiwi slice

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