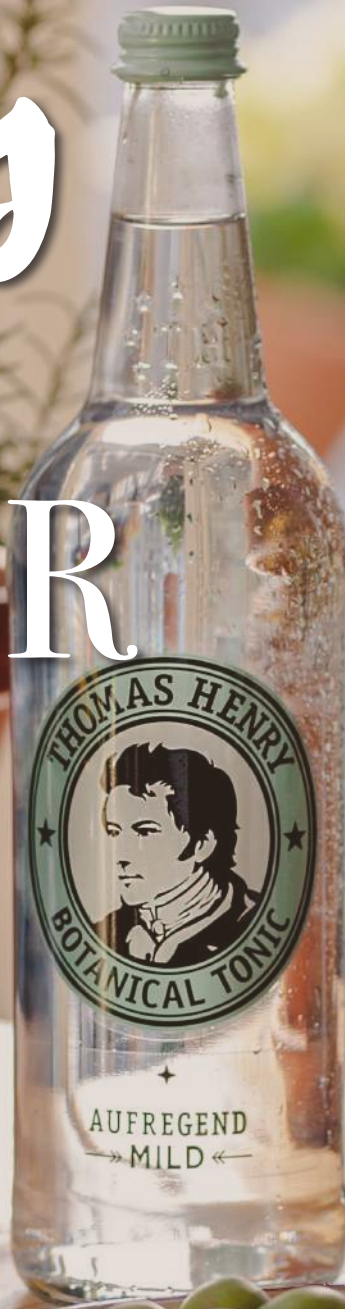




SUMMER
Drinks

★
THOMAS HENRY

Cheers TO SUMMER



Whether to enjoy a sundowner on the roof terrace, as the perfect companion for the next barbecue or as a gentle starter into the evening – we love to enjoy the summer with a drink in our hand. Check out our delicious aperitifs, the best after-work drinks and perfectly matched liquid barbecue companions. You'll also find a sophisticated No ABV drink for a non-alcoholic drink experience. Let's bring variety into your glass, **CHEERS!**

1 | ROSÉ & TONIC

2 | BOTANICAL VERMOUTH TONIC

3 | AMALFI

4 | LA VIE EN ROSE

5 | GIN & TONIC

6 | BOTANICAL GIN & TONIC

7 | MOSCOW MULE





A
DELICIOUS
APERITIF

ROSE & TONIC

50 ML ROSÉ VERMOUTH (E.G. BELSAZAR)
THOMAS HENRY TONIC WATER
ORANGE / GRAPEFRUIT

GLASS: LONGDRINK / HIGHBALL / WINE GLASS
METHOD: BUILD IN GLASS

PREPARATION:

- STEP 1: FILL A GLASS WITH ICE CUBES
- STEP 2: POUR IN VERMOUTH
- STEP 3: TOP OFF WITH TONIC WATER
- STEP 4: GARNISH WITH AN ORANGE ZEST OR GRAPEFRUIT SLICE

CHEERS



THE
PERFECT
AFTERWORK
DRINK

BOTANICAL VERMOUTH »» TONIC ««

50 ML ROSÉ VERMOUTH (E.G. BELSAZAR)
THOMAS HENRY BOTANICAL TONIC
ORANGE

GLASS: WINE GLASS / HIGHBALL
METHOD: BUILD IN GLASS

PREPARATION:

- STEP 1: FILL A GLASS WITH ICE CUBES
- STEP 2: POUR IN VERMOUTH
- STEP 3: TOP OFF WITH BOTANICAL TONIC
- STEP 4: GARNISH WITH AN ORANGE ZEST

CHEERS



★ **DELICIOUS** ★
★ **APERITIF** ★

★ AMALFI ★

40 ML CAMPARI
1 SPLASH OF GRAPEFRUIT JUICE
THOMAS HENRY BITTER LEMON
GRAPEFRUIT / LIME

GLASS: WINE GLASS
METHOD: BUILD IN GLASS

PREPARATION:

STEP 1: FILL A GLASS WITH ICE CUBES
STEP 2: POUR IN CAMPARI AND ADD A SPLASH OF GRAPEFRUIT JUICE
STEP 3: TOP OFF WITH BITTER LEMON
STEP 4: GARNISH WITH A GRAPEFRUIT ZEST OR LIME SLICE

CHEERS

→ NON ←
ALCOHOLIC



★ LA VIE ★ EN ROSE

15 ML VERJUS
THOMAS HENRY CHERRY BLOSSOM TONIC
LIME / LEMON

GLASS: WINE GLASS / LONGDRINK
METHOD: BUILD IN GLASS

PREPARATION:

- STEP 1: FILL VERJUS AND ICE CUBES INTO A GLASS
- STEP 2: TOP OFF WITH CHERRY BLOSSOM TONIC
- STEP 3: GARNISH WITH A LIME OR LEMON ZEST

CHEERS



PERFECT
FOR
BARBECUE

GIN & Tonic

40 ML GIN

THOMAS HENRY TONIC WATER

LEMON

GLASS: LONGDRINK / HIGHBALL / COPA GLASS

METHOD: BUILD IN GLASS

PREPARATION:

- STEP 1: FILL A GLASS WITH ICE CUBES
- STEP 2: POUR IN GIN
- STEP 3: TOP OFF WITH TONIC WATER
- STEP 4: GARNISH WITH LEMON ZEST

CHEERS



BOTANICAL → G&T ←

THE
PERFECT
AFTERWORK
DRINK

50 ML FLORAL GIN (E.G. GIN MARE)
THOMAS HENRY BOTANICAL TONIC
ORANGE & ROSEMARY

GLASS: LONGDRINK / HIGHBALL / COPA GLASS
METHOD: BUILD IN GLASS

PREPARATION:

- STEP 1: FILL A GLASS WITH ICE CUBES
- STEP 2: POUR IN GIN
- STEP 3: TOP OFF WITH BOTANICAL TONIC
- STEP 4: GARNISH WITH AN ORANGE ZEST & ROSEMARY TWIG

CHEERS



PERFECT
FOR
BARBECUE

MOSCOW MULE

40 ML VODKA

10 ML LIME JUICE

THOMAS HENRY GINGER BEER

CUCUMBER

GLASS: COPPER MUG

METHOD: BUILD IN GLASS

PREPARATION:

- STEP 1: FILL A MUG WITH ICE CUBES
- STEP 2: ADD GIN AND LIME JUICE
- STEP 3: TOP OFF WITH GINGER BEER
- STEP 4: GARNISH WITH TWO SLICES OF CUCUMBER

CHEERS

evera

