



COCKTAIL
RECIPES





WELCOME!

Thank you for your interest in Dragon Mist.

To get you started enjoying our premium quality spirits and liqueurs, we've pulled together this collection of cocktail recipes for you to try. We'll be adding to this list as we go, so if you have a new favourite, please share it with us. Enjoy!

Sherry Jiang, master distiller, founder of Dragon Mist Distillery

Dragon Mist Distillery is a certified craft distiller near Vancouver, BC. Our Dragon Mist Vodka, and popular Asian spirit, Baijiu are made with wheat grown on the farmlands of Dawson Creek, and pure, clear Canadian glacial water... that's all.

Our Gin is made from the same fine ingredients with the addition of west coast botanicals to impart the delicate gin flavour and aroma. Neat, on the rocks, in cocktails, or an icy well-shaken martini, discover the pure, natural essence of Dragon Mist spirits.

And for a sweeter experience try our delicious Cranberry, Coffee, Blueberry and Limoncello liqueurs. Sip them straight-up, or drizzled over ice cream, and in desserts.

All Dragon Mist Distillery products and ingredients are carefully monitored and are certified gluten-free.



VODKA MARTINI



Ingredients

- 1 ½ ounces Dragon Mist Vodka
- ½ teaspoon dry vermouth*
- 2 dashes bitters (optional)
- 2 green olives or lemon twist

*Less vermouth is drier

Directions

Pour ingredients into a cocktail shaker filled with ice. Shake well. Strain into a chilled cocktail glass.

Garnish with green olives or lemon twist.

SEA BREEZE COCKTAIL



Ingredients

- 1 ½ ounces Dragon Mist Vodka
- 4 ounces cranberry juice
- 1 ounce grapefruit juice
- 1 lime wedge

Directions

Combine vodka, cranberry juice, and grapefruit juice in a highball glass and stir. Add ice.

Garnish with a lime wedge.

VODKA MOJITO



Ingredients

- 1 ½ ounces Dragon Mist Vodka
- ¾ ounce simple syrup
- Soda water
- 6 mint leaves
- 1 lime, sliced

Directions

Muddle mint leaves, sliced lime, and simple syrup in a chilled glass. Fill glass with crushed ice. Add vodka and stir. Top up with soda water.

Garnish with mint leaves and a lime wedge.



GIN RICKEY



Ingredients

- 2 ounces Dragon Mist Gin
- Chilled club soda
- Splash simple syrup (optional)
- Half a well-washed lime

Directions

Fill a 10-ounce glass with ice. Squeeze lime juice into the glass, and toss in the lime shell. Add gin, and top with club soda.

Add a splash of simple syrup if you like a sweeter drink.

NEGRONI



Ingredients

- 1 ounce Dragon Mist Gin
- 1 ounce Campari
- 1 ounce vermouth rosso
- Orange slice

Directions

Add ingredients together in a cocktail shaker. Shake well with cracked ice. Strain into a chilled glass with ice.

Garnish with orange slice and twist of orange peel.

TOM COLLINS



Ingredients

- 1½ ounces Dragon Mist Gin
- ½ ounce simple syrup
- 1 ounce lemon juice
- Club soda
- Maraschino cherry

Directions

Pour the gin, lemon juice, and simple syrup in a tall glass with ice cubes. Stir thoroughly. Top with club soda.

Garnish with maraschino cherry.



BAIJIU

BAIJIU

According to Alexandra Gill, writing for *The Alchemist*, “As unlikely as it sounds, the infamous Chinese firewater baijiu – a pungent brew capable of bringing tears to eyes and setting throats ablaze – could be the hot new ingredient for bartenders.

Clear, potent, the centuries-old spirit is also the world’s most consumed liquor.

Never heard of it? You’re not alone.”

Dragon Mist Baijiu (say By-jew) is made using a traditional Chinese technique with wheat grown in Dawson Creek, BC and pure, clear Canadian glacial water – that’s all – no other additives or neutral grain spirits from other sources.

This 56% alcohol-by-volume spirit is traditionally sipped straight-up, similar to the way you would enjoy a fine tequila.

**IN 1972, DAN RATHER,
COVERING RICHARD
NIXON’S HISTORIC
STATE VISIT TO CHINA,
FAMOUSLY TERMED BAIJIU
“LIQUID RAZOR BLADES.”
HENRY KISSINGER LATER
SAID TO DENG XIAOPING,
“IF WE DRINK ENOUGH
(BAIJIU), WE CAN SOLVE
ANYTHING.”**

SHANGRI LA



Ingredients

- 1 ounce Dragon Mist Baijiu
- ½ ounce triple sec
- 2 ounces grapefruit juice
- ½ ounce lemon juice
- ½ ounce lime juice
- ½ ounce simple syrup
- Slice of grapefruit
- 1 sprig fresh rosemary

Directions

Combine baijiu, triple sec, simple syrup, grapefruit juice, lemon juice, and lime juice into a cocktail shaker and fill ice cubes. Shake well. Strain mixture into a chilled cocktail glass.

Garnish with sliced grapefruit and sprig of rosemary.

WONG CHU PUNCH



Ingredients

- 1½ ounces Dragon Mist Baijiu
- 1 ounce Hibiscus liqueur
- ¾ ounce Lemon juice
- ¼ ounce Simple syrup
- Lemon wedge

Directions

Pour the ingredients into a cocktail shaker with ice cubes. Shake well. Strain contents into a glass filled with ice cubes.

Garnish with a lemon wedge.

PEONY



Ingredients

- ¾ ounce Dragon Mist Baijiu
- ¾ ounce St. Germain
- 1½ ounces blood orange juice
- ¾ ounce fresh lime juice
- Mint leaves
- Slice of lime
- Prosecco

Directions

Muddle or mash together the mint leaves and lime in the shaker. Pour the rest of the ingredients into a cocktail shaker and fill ice cubes. Shake well. Strain mixture into a glass filled with ice. Slowly pour Prosecco on the top.

Garnish with a slice of lime.

CHERRY BLOSSOM



Ingredients

- 1 ounce Dragon Mist Baijiu
- ½ ounce Peach Schnapps liqueur
- Splash of Grenadine
- Splash of Sweet and Sour
- Lemon

Directions

Pour the ingredients into a cocktail shaker with ice. Shake well. Strain contents into a glass filled with ice cubes.

Garnish with lemon slice.

BAI TAI



Ingredients

- 1½ ounces Dragon Mist Baijiu
- ½ ounce Malibu Rum
- Splash of Grenadine
- 2 ounces OJ and/or pineapple juice
- Garnish with a maraschino cherry

Directions

Pour the ingredients into a cocktail shaker with ice cubes. Shake well. Strain contents into a glass filled with ice cubes.

Garnish with maraschino cherry.

THE FAR EAST SIDE



Ingredients

- 2 ounces Dragon Mist Baijiu
- 2 ounces pineapple juice
- ½ ounce Demerara syrup
- 1 sprig of fresh mint
- 3 slices fresh ginger

Directions

Muddle ginger, 1 mint sprig, Baijiu, pineapple juice and Demerara syrup in a shaker. Shake and double strain into chilled martini glass.

Garnish with a pineapple wedge.

LIMONCELLO



ROSEMARY LIMONCELLO DROP



Ingredients

- 1 ½ ounces Dragon Mist Vodka
- ½ ounce Dragon Mist Limoncello
- ½ ounce fresh lemon juice
- ½ ounce simple syrup
- 1 sprig fresh rosemary
- Lemon wedges

Directions

Bend 1 rosemary sprig and drop into a cocktail shaker. Fill the shaker with ice. Measure in the vodka, limoncello, lemon juice, and simple syrup. Shake vigorously. Strain into a chilled glass filled with ice. Garnish with lemon wedges and fresh rosemary sprig.

RASPBERRY LIMONCELLO



Ingredients

- 1 ounce Dragon Mist Limoncello
- Rose Prosecco
- 1 ½ ounce raspberry simple syrup
- Sliced lemon
- Fresh raspberries
- 1 sprig fresh mint
- 1 tsp superfine sugar

Directions

Add limoncello, and raspberry simple syrup into a sugar-rimmed highball glass and top with rose prosecco. Add ice and stir to combine. Garnish with fresh mint, lemon slices and fresh raspberries.

LIMONCELLO SUNRISE



Ingredients

- 1 ounce Dragon Mist Limoncello
- 3 ounces fresh-squeezed orange juice
- Splash of Grenadine
- Orange slice
- Maraschino cherry

Directions

Add the ice to a tall glass. Add the Limoncello and orange juice. Add a splash of Grenadine. Garnish with a fresh orange slice and a maraschino cherry.



ROASTED TOASTED ALMOND



Ingredients

- 1 ounce Dragon Mist Coffee Liqueur
- 1 ounce Dragon Mist Vodka
- 1 ounce Amaretto
- Milk or cream

Directions

Combine coffee liqueur, vodka, and amaretto in a shaker. Shake well and pour into a glass filled with ice cubes. Top with milk or cream and stir.

CHOCOLATE COFFEE



Ingredients

- $\frac{3}{4}$ ounce Dragon Mist Coffee Liqueur
- $\frac{3}{4}$ ounce Irish Cream
- Splash of Creme de Cacao
- Splash of Grand Marnier
- 1 $\frac{1}{2}$ ounces chocolate syrup
- Hot Coffee

Directions

Pour Coffee liqueur, Irish cream, creme de cacao, grand marnier, and chocolate syrup into an Irish coffee mug and fill with coffee. Top with whipped cream.

CHOCOLATE FUDGE MARTINI



Ingredients

- 1 $\frac{1}{2}$ ounces Dragon Mist Coffee Liqueur
- 1 $\frac{1}{2}$ ounces Creme de Cacao
- $\frac{1}{2}$ ounce Dragon Mist Vodka
- 2 $\frac{1}{2}$ ounces half-and-half
- Chocolate syrup, for rim

Directions

Mix all ingredients in a cocktail shaker filled with ice and shake.

Pour into a chilled martini glass rimmed with chocolate syrup.

BLUEBERRY LIQUEUR



BLUE RASPBERRY MARTINI



Ingredients

- 1 ½ ounces Dragon Mist Vodka
- ½ ounce Dragon Mist Blueberry Liqueur
- ½ ounce lime juice
- ½ ounce simple syrup
- 1 ounce water
- Blueberries

Directions

Combine vodka, blueberry liqueur, lime juice, simple syrup, and water in a cocktail shaker filled with ice cubes. Shake and strain into a chilled cocktail glass.

Garnish with blueberries.

SPICED PUNCH



Ingredients

- ½ ounce Blueberry Liqueur
- ½ ounce Pear Puree
- 1 ounce Spiced Rum
- Champagne
- Blueberries

Directions

Add blueberry liqueur, pear puree, and spiced rum in a shaker with ice cubes. Shake and strain into a chilled glass filled with ice cubes. Top with champagne.

Garnish with blueberries.

RASPBERRY RUMBLE



Ingredients

- ½ ounce Dragon Mist Blueberry Liqueur
- 1 ounce raspberry liqueur
- 6 ounces pineapple juice
- Pineapple wedge
- Blueberries

Directions

Shake blueberry liqueur, raspberry liqueur, and pineapple with ice in a cocktail shaker. Strain into a glass filled with ice.

Garnish with a pineapple wedge and blueberries.

CRANBERRY LIQUEUR



TEQUILA CRANBERRY



Ingredients

- 1 ½ ounces tequila
- ½ ounce Dragon Mist Cranberry Liqueur
- 3 ounces cranberry juice
- Lime wedge

Directions

Combine tequila, cranberry liqueur, and cranberry juice into a shaker with ice cubes. Shake and strain into a chilled glass filled with ice cubes.

Garnish with a lime wedge.

LA BONITA



Ingredients

- 1 ½ ounces tequila (silver)
- ½ ounce triple sec
- ½ ounce Dragon Mist Cranberry Liqueur
- 2 slices lemon
- 2 slices lime
- 1 strawberry
- 1 sprig fresh mint

Directions

Muddle lemon and lime slices in the bottom of a cocktail shaker. Add ice, tequila, triple sec, and cranberry liqueur. Shake well and strain into a chilled cocktail glass.

Garnish with a strawberry and fresh mint.

CRANBERRY FIZZ



Ingredients

- 1 ounce Dragon Mist Cranberry Liqueur
- Champagne or sparkling wine
- Lime slice

Directions

Add cranberry liqueur to a champagne flute. Fill glass with champagne or sparkling wine.

Garnish with lime slice.

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