

# DRINKING GUIDE

michael's homebar bundle



"My Home Bar Bundle brings together a curated selection of premium spirits and aperitifs, perfect for crafting unforgettable drinks at home. Each product has been handpicked for its exceptional quality and flavor, offering a diverse range to elevate any occasion. This guide is your companion to mixing, pairing, and savoring each of these remarkable products. Whether you're hosting guests or unwinding solo, Let's raise a glass and start this journey of discovery – Cheers! "



## RON COLON GREEN LABEL

A bold rum with a rich character and a specialty roast coffee note

## HEPPLE SLOE & HAWTHORN GIN

A distinctive gin with an aromatic profile of sloe berries and hawthorn.

## MIDI APERITIFS RUBY RUSH

A vibrant non alcoholic aperitif, blending ruby fruits with a refreshing, zesty finish.

## BLIND TIGER PIPER CUBEBA

An adventurous gin featuring the unique flavor of cubeb pepper.

## STORK CLUB FULL PROOF RYE

A delicate rye whiskey, offering a rich, spicy profile and a smooth, warming finish.

## MATER & FILII CHAMPAGNE BLANC DE NOIR

A sophisticated Champagne, crafted exclusively from Pinot Noir grapes.

## RUM ESPRESSO MARTINI

40ml Ron Colon green label  
30ml Espresso  
20ml Coffee Liqueur  
10ml Simple Syrup

Shake with a lot of ice, and strain into a pre chilled coupette glass.

Garnish with a coffee bean.

## SLOEGRONI

40ml Sloe & Hawthorn Gin  
30ml Midi Classic Red  
20ml Red Vermouth  
10ml Italian Bitter

Stir with a lot of ice, and strain into a pre chilled tumbler on the rocks

Garnish with a orange zest.

## FIZZY RUBY

50ml Midi Ruby Rush  
100ml Chilled Soda Water

Serve everything in a pre chilled Highball Glass.

Garnish with a lemon zest.

## FRENCH 75

40ml Blind Tiger Gin  
20ml Fresh lemon juice  
10ml Simple Syrup  
100ml Champagne

Shake everything except the Champagne with a lot of ice, strain into a pre chilled coupette and fill up with champagne.

## STORK OLD FASHIONED

60ml Stork Full Proof Rye  
10ml Syimple Syrup  
1-2 dashes Aromatic Bitters

Stir with a lot of Ice, strain into a pre chilled tumbler on the rocks.

Garnish with citrus zests.

## MATER & FILII FOOD PAIRING

The bold structure of the Champagne Mater & Filii Cuvée Blanc de Noir complements hearty meats and harmonizes with the intense flavors of grilling. So make sure to have a bottle chilled and ready when BBQ season kicks off.