

SIGNATURE

RECIPE



DRINKS

mikks



MIKKO ALL NATURAL DRINK MIXER

75 CL

Made for Cocktails,
Mocktails, Sodas,
Apéritifs, Spritzes,
and so much more



Ginger
Mint

Basil
Lime

Yuzu
Elder

Passion
Lemon

Sour
Lemon

Coldbrew
Cacao



Versatile
possible uses



All natural
and vegan



Shelf-life: 4 weeks
opened and cooled



No preparation
(time saving)



Simple preparation
(staff saving)



Simple calculation
(cost of sales)



No preparation
(staff savings)



Space saving
at the bar



Constant
drink quality



Deposit free
(no return)



Cost efficient
and high turnover



No food waste
(long shelf life)

QUANTITY OF DRINKS MADE WITH ONE BOTTLE

Cocktail

18

4 cl Mikks + 4 cl Spirit

Cocktails per bottle

Soda

18

4 cl Mikks + 2 dl Sparkling Water

Sodas per bottle

Spritz

25

3 cl Mikks + 1 dl Prosecco

Spritzes per bottle

Please welcome
the latest member
of our family



MIKKS COLDBREW CACAO

Our new star behind the counter: Coldbrew Cacao, refined with cacao shells, vanilla and just the right amount of sweetness — with this new addition our offer has an gained an newly interpreted classic.

Whether as a timeless and elegant Coldbrew Martini or as a completely fresh take like the Freddo (Spritz variant), our new addition will add a decent refresh to all menus.

Freddo



3 CL MIKKS COLDBREW CACAO

1 DL PROSECCO

2–3 ICE CUBES

ORANGE ZEST

1. Add 3cl Mikks Coldbrew Cacao into a wine glass with ice
2. Fill up the glass with 1dl prosecco
3. Garnish with a fresh orange zest

Category:

SPRITZ

Glass:

WINE GLASS

Coldbrew Martini



4 CL MIKKS COLDBREW CACAO

4 CL VODKA

8-10 ICE CUBES

2-3 COFFEE BEANS

1. Add 4 cl vodka and 4 cl Mikks Coldbrew Cacao into a shaker with ice and shake until well-chilled
2. Double strain into martini glass
3. Garnish with coffee beans

Category:

CLASSIC COCKTAIL

Glass:

MARTINI GLASS



Emma



4 CL MIKKS COLDBREW CACAO

4 CL IRISH OR BOURBON WHISKEY

8–10 ICE CUBES

2–3 COFFEE BEANS

1. Add 4 cl Irish or bourbon whiskey and 4 cl Mikks Coldbrew Cacao into a shaker with ice and shake until well-chilled
2. Strain into a tumbler glass over fresh ice
3. Garnish with coffee beans

Category:

MODERN COCKTAIL

Glass:

TUMBLER

Coldbrew Soda



4 CL MIKKS COLDBREW CACAO

2 DL SPARKLING WATER

4–6 ICE CUBES

ORANGE ZEST

1. Add 4 cl Mikks Coldbrew Cacao into a highball glass with ice
2. Fill up the glass with 2 dl sparkling water
3. Garnish with a fresh orange zest

Category:

SODA

Glass:

HIGHBALL

Coldbrew Mezcal



4 CL MIKKS COLD BREW CACAO

4 CL MEZCAL

8–10 ICE CUBES

2–3 COFFEE BEANS

1. Add 4 cl mezcal and 4 cl Mikks Coldbrew Cacao into a shaker with ice and shake until well-chilled
2. Strain into a tumbler glass over fresh ice
3. Garnish with coffee beans

Category:

MODERN COCKTAIL

Glass:

TUMBLER



Big Lebowski



4 CL MIKKS COLDBREW CACAO

4 CL VODKA

4–6 ICE CUBES

3 CL MILK OR CREAM

1. Add 4 cl vodka and 4 cl Mikks Coldbrew Cacao into a shaker with ice and shake until well-chilled
2. Strain into a tumbler glass over fresh ice
3. Add 3 cl milk or cream

Category:

MODERN COCKTAIL

Glass:

TUMBLER

Coldbrew Daiquiri



4 CL MIKKS COLDBREW CACAO

4 CL SPICED RUM

2–3 COFFEE BEANS

1. Add 4 cl spiced rum and 4 cl Mikks Coldbrew Cacao into a shaker with ice and shake until well-chilled
2. Double strain into a cooled down martini glass
3. Garnish with coffee beans

Category:

CLASSIC COCKTAIL

Glass:

MARTINI GLASS

Basil Smash



4 CL MIKKS BASIL LIME

4 CL GIN

8-10 ICE CUBES

BASIL LEAVES

1. Add 4 cl gin and 4 cl Mikks Basil Lime into a shaker with ice and shake until well-chilled
2. Strain into a tumbler glass over fresh ice
3. Garnish with fresh basil leaves

Category:

MODERN COCKTAIL

Glass:

TUMBLER



Green Meadow



4 CL MIKKS BASIL LIME

4 CL DRY VERMOUTH

8–10 ICE CUBES

BASIL LEAVES

1. Add 4cl dry vermouth and 4cl Mikks Basil Lime into a shaker with ice and shake until well-chilled
2. Strain into a tumbler glass over fresh ice
3. Garnish with fresh basil leaves

Category:

MODERN COCKTAIL

Glass:

TUMBLER

Virgin Basil Smash



4 CL MIKKS BASIL LIME

4 CL NON-ALCOHOLIC GIN

8–10 ICE CUBES

BASIL LEAVES

1. Add 4cl non-alcoholic gin (e.g. Seedlip Grove 42) and 4cl Mikks Basil Lime into a shaker with ice and shake until well-chilled
2. Strain into a tumbler glass over fresh ice
3. Garnish with fresh basil leaves

Category:

MOCKTAIL

Glass:

TUMBLER

Basil Spritz



3 CL MIKKS BASIL LIME

1 DL PROSECCO

2–3 ICE CUBES

BASIL LEAVES

1. Add 3cl Mikks Basil Lime into a wine glass with ice
2. Fill up the glass with 1dl prosecco
3. Garnish with fresh basil leaves

Category:

SPRITZ

Glass:

WINE GLASS

Basil Soda



4 CL MIKKS BASIL LIME

2 DL SPARKLING WATER

4–6 ICE CUBES

BASIL LEAVES

1. Add 4cl Mikks Basil Lime into a highball glass with ice
2. Fill up the glass with 2dl sparkling water
3. Garnish with fresh basil leaves

Category:

SODA

Glass:

HIGHBALL

Bitter Yuzu



4 CL MIKKS YUZU ELDER

4 CL BITTER LIQUOR

8–10 ICE CUBES

LEMON ZEST

1. Add 4 cl bitter liquor (e.g. Campari) and 4 cl Mikks Yuzu elder into a shaker with ice and shake until well-chilled
2. Strain into a tumbler glass over fresh ice
3. Garnish with a fresh lemon zest

Category:

LOW ABV COCKTAIL

Glass:

TUMBLER



Golden Meadow



4 CL MIKKS YUZU ELDER

4 CL DRY VERMOUTH

8–10 ICE CUBES

LEMON ZEST

1. Add 4cl dry vermouth and 4cl Mikks Yuzu Elder into a shaker with ice and shake until well-chilled
2. Strain into a tumbler glass over fresh ice
3. Garnish with a fresh lemon zest

Category:

LOW ABV COCKTAIL

Glass:

TUMBLER

Yuzu Soda



4 CL MIKKS YUZU ELDER

2 DL SPARKLING WATER

4–6 ICE CUBES

LEMON SLICES

1. Add 4cl Mikks Yuzu Elder into a highball glass with ice
2. Fill up with 2dl sparkling water
3. Garnish with fresh slices of lemon

Category:

SODA

Glass:

HIGHBALL

Yuzu Spritz



3 CL MIKKS YUZU ELDER

1 DL PROSECCO

2–3 ICE CUBES

LEMON SLICES

1. Add 3cl Mikks Yuzu Elder into a wine glass with ice
2. Fill up with 1dl prosecco
3. Garnish with fresh slices of lemon

Category:

SPRITZ

Glass:

WINE GLASS

Yuzu Oaxaca



4 CL MIKKS YUZU ELDER

4 CL MEZCAL

8–10 ICE CUBES

LEMON ZEST

1. Add 4cl mezcal and 4cl Mikks Yuzu Elder into a shaker with ice and shake until well-chilled
2. Strain into a tumbler glass over fresh ice
3. Garnish with a fresh lemon zest

Category:

MODERN COCKTAIL

Glass:

TUMBLER

Yuzu Nippon



4 CL MIKKS YUZU ELDER

4 CL SAKE

8–10 ICE CUBES

CORIANDER

LEMON ZEST

1. Add 4 cl sake and 4 cl Mikks Yuzu Elder into a shaker with ice and shake until well-chilled
2. Strain into a tumbler glass over fresh ice
3. Garnish with fresh coriander and a lemon zest

Category:

MODERN COCKTAIL

Glass:

TUMBLER

Yuzu Kefir



4 CL MIKKS YUZU ELDER

4 CL INFUSED VODKA

8–10 ICE CUBES

KEFIR LEAVES

LEMON ZEST

1. Add 4 cl vodka and 4 cl Mikks Yuzu Elder into a shaker with ice and shake until well-chilled
Optional: Infuse vodka for 3 days with kefir leaves
2. Strain into a tumbler glass over fresh ice
3. Garnish with fresh kefir leaves and a lemon zest

Category:

MODERN COCKTAIL

Glass:

TUMBLER

Coriander Yuzu Mojito



4 CL MIKKS YUZU ELDER

4 CL WHITE RUM

4 CL SPARKLING WATER

8-10 ICE CUBES

CORIANDER SPRIGS

3-4 LIME SLICES

1. Fill long drink glass with 4 cl white rum and 4 cl Mikks Yuzu Elder
2. Add ice cubes and some sprigs of coriander
3. Use a spoon to press the coriander on the edge of the glass and stir
3. Garnish with fresh lime slices and top off with sparkling water

Category:

MODERN COCKTAIL

Glass:

HIGHBALL



Pornstar Martini



4 CL MIKKS PASSION LEMON

4 CL INFUSED VODKA

PROSECCO

8-10 ICE CUBES

PASSION FRUIT OR CINAMMON

1. Half one vanilla pod and infuse vodka for 3 days
2. Add 4cl infused vodka and 4cl Mikks Passion Lemon into a shaker with ice and shake until well-chilled
3. Double strain into coupe glass
4. Fill up with prosecco (optional: serve in another glass)
5. Garnish with one half of a fresh cut passion fruit or cinammon sticks

Category:

CLASSIC COCKTAIL

Glass:

COUPE GLASS



Virgin Passion Martini



4 CL MIKKS PASSION LEMON

4 CL STILL WATER

8–10 ICE CUBES

PASSION FRUIT

LIME ZEST

1. Add 4 cl still water and 4 cl Mikks Passion Lemon into a shaker with ice and shake until well-chilled
2. Strain into a cooled down martini glass
3. Garnish with fresh passion fruit seeds and a lime zest

Category:

MOCKTAIL

Glass:

MARTINI GLASS

Passion Mojito



4 CL MIKKS PASSION LEMON

4 CL RUM

4 CL SPARKLING WATER

8–10 ICE CUBES

PEPPERMINT LEAVES

PASSION FRUIT

1. Muddle fresh peppermint leaves with 4cl Mikks Passion Lemon in a highball glass
2. Add 4 cl rum and ice cubes
3. Fill up with 4 cl sparkling water and stir
4. Garnish with fresh peppermint leaves and passion fruit seeds

Category:

CLASSIC COCKTAIL

Glass:

HIGHBALL

Passion Spritz



3 CL MIKKS PASSION LEMON

1 DL PROSECCO

2–3 ICE CUBES

ORANGE SLICES

PASSION FRUIT

1. Add 3 cl Mikks Passion Lemon into a wine glass with ice
2. Fill up with 1 dl prosecco
3. Garnish with fresh passion fruit seeds and an orange slice

Category:

SPRITZ

Glass:

WINE GLASS

Passion Soda



4 CL MIKKS PASSION LEMON

20 CL SPARKLING WATER

8–10 ICE CUBES

PASSION FRUIT

PEPPERMINT LEAVES

1. Add 4 cl Mikks Passion Lemon into a highball glass with ice
2. Fill up with 2 dl sparkling water
3. Garnish with fresh passion fruit seeds and peppermint leaves

Category:

SODA

Glass:

HIGHBALL

Mojito



4 CL SOUR LEMON MIKKS

4 CL WHITE RUM

4 CL SPARKLING WATER

8-10 ICE CUBES

PEPPERMINT LEAVES

1. Muddle fresh peppermint leaves with 4 cl Mikks Sour Lemon in a highball glass
2. Add 4 cl rum and ice cubes
3. Fill up with 4 cl sparkling water and stir
4. Garnish with fresh peppermint leaves

Category:

CLASSIC COCKTAIL

Glass:

HIGHBALL



Caipirinha



4 CL MIKKS SOUR LEMON

4 CL CACHAÇA

CRUSHED ICE

LIME SLICES

1. Add 4cl cachaça and 4cl Mikks Sour Lemon in a tumbler glass
2. Add 3 slices of lime then fill up with crushed ice and stir
Optional: Add one spoon full of cane sugar
3. Garnish with fresh slices of lime

Category:

CLASSIC COCKTAIL

Glass:

TUMBLER

Margarita



4 CL MIKKS SOUR LEMON

4 CL TEQUILA

1CL TRIPLE SEC

8-10 ICE CUBES

LIME SLICES

SEA SALT

1. Run a lime wedge around the edge of the glass and salt the rim
2. Add 4cl tequila with 1cl triple sec and 4cl Mikks Sour Lemon into a shaker with ice and shake until well-chilled
3. Strain into a coupe glass
4. Garnish with fresh slices of lime

Category:

CLASSIC COCKTAIL

Glass:

COUPE GLASS

Tom Collins



4 CL MIKKS SOUR LEMON

4 CL GIN

4 CL SPARKLING WATER

6–8 ICE CUBES

LEMON SLICES

1. Add 4 cl gin and 4 cl Sour Lemon in a highball glass and stir
2. Fill with ice and top off with 4 cl sparkling water
3. Garnish with fresh slices of lemon

Category:

CLASSIC COCKTAIL

Glass:

HIGHBALL

Whiskey Sour



4 CL MIKKS SOUR LEMON

4 CL BOURBON WHISKEY

8–10 ICE CUBES

LEMON OR ORANGE ZEST

1. Add 4 cl bourbon whiskey and 4 cl Sour Lemon into a shaker with ice and shake until well-chilled
Optional: add 1/2 egg-white before shaking
2. Strain into a tumbler glass over fresh ice
3. Garnish with a fresh lemon or orange zest

Category:

CLASSIC COCKTAIL

Glass:

TUMBLER

Pisco Sour



4 CL MIKKS SOUR LEMON

4 CL PISCO

8-10 ICE CUBES

ANGOSTURA BITTERS

LEMON ZEST OR EDIBLE FLOWER

1. Add 4cl pisco and 4cl Mikks Sour Lemon into a shaker with ice and shake until well-chilled
Optional: add 1/2 egg-white before shaking
2. Strain into a cooled down coupe glass
4. Add 2-3 dashes of angostura bitters
5. Garnish with a fresh lemon zest or edible flower

Category:

CLASSIC COCKTAIL

Glass:

COUPE GLASS



Amaretto Sour



4 CL MIKKS SOUR LEMON

4 CL AMARETTO

8-10 ICE CUBES

LEMON SLICES

LEMON ZEST

CHERRY

1. Add 4cl amaretto, 4cl Mikks Sour Lemon and 2 lemon slices into a shaker with ice and shake until well-chilled
Optional: add 1/2 egg-white before shaking
2. Strain into a tumbler glass over fresh ice
3. Garnish with a fresh lemon zest as well as a cherry

Category:

LOW ABV COCKTAIL

Glass:

TUMBLER

Lemon, Lime & Bitters



4 CL MIKKS SOUR LEMON

2 DL SPARKLING WATER

4-6 ICE CUBES

ANGOSTURA BITTERS

LEMON SLICES

LIME SLICES

1. Add 4cl Mikks Sour Lemon into a highball glass with ice
2. Fill up with 2dl sparkling water
3. Add 4-5 dashes of angostura bitters
4. Garnish with fresh lemon wedges and slices of lime

Category:

MOCKTAIL

Glass:

HIGHBALL

Hibiscus Margarita



4 CL MIKKS SOUR LEMON

4 CL INFUSED TEQUILA

8–10 ICE CUBES

LIME ZEST

BLACK HIMALAYAN SALT

1. Start by using a few hibiscus flowers to infuse tequila for 3 days
2. Add 4 cl infused tequila and 4 cl Mikks Sour Lemon into a shaker with ice and shake until well-chilled
3. Run a lime wedge around the edge of the glass and salt the rim
4. Strain into the glass glass over fresh ice
5. Garnish with a fresh lime zest

Category:

MODERN COCKTAIL

Glass:

TUMBLER

Lemon Soda



4 CL MIKKS SOUR LEMON

2 DL SPARKLING WATER

4–6 ICE CUBES

LEMON SLICES

PEPPERMINT LEAVES

1. Add 4 cl Mikks Sour Lemon into a highball glass with ice
2. Fill up the glass with 2 dl sparkling water
3. Garnish with fresh slices of lemon and peppermint leaves

Category:

SODA

Glass:

HIGHBALL

Penicillin



4 CL MIKKS GINGER MINT

4 CL BOURBON OR RYE WHISKEY

8–10 ICE CUBES

FRESH GINGER OR LIME WEDGE

1. Add 4 cl bourbon or rye whiskey and 4 cl Mikks Ginger Mint into a shaker with ice and shake until well-chilled
Optional: Infuse spirit for 3 days with Szechuan pepper
2. Strain into a tumbler glass over fresh ice
3. Garnish with a piece of fresh ginger or a lime wedge

Category:

CLASSIC COCKTAIL

Glass:

TUMBLER



Ginger Margarita



5 CL MIKKS GINGER MINT

4 CL TEQUILA

1 CL TRIPLE SEC

8–10 ICE CUBES

FRISCHER INGWER

LIMETTENSCHNITZ

MEERSALZ

1. Run a lime wedge around the edge of the glass and salt the rim
2. Add 4 cl tequila, 1 cl triple sec and 5 cl Mikks Ginger Mint into a shaker with ice and shake until well-chilled
3. Strain into a cooled down coupe glass
4. Garnish with slices of fresh ginger and lime

Category:

CLASSIC COCKTAIL

Glass:

COUPE GLASS

Ginger Booster



4 CL MIKKS GINGER MINT

4 CL STILLES WASSER

4–6 ICE CUBES

FRISCHER INGWER

PEPPERMINT LEAVES

1. Add 4 cl Mikks Ginger Mint and 4 cl still water into a shaker with ice and shake until well-chilled
2. Strain into a highball glass over fresh ice
3. Garnish with fresh ginger and peppermint leaves

Category:

MOCKTAIL

Glass:

HIGHBALL

Ginger Spritz



3 CL MIKKS GINGER MINT

1 DL PROSECCO

2–3 ICE CUBES

PEPPERMINT LEAVES

1. Add 4 cl Mikks Ginger Mint into a wine glass with ice
2. Fill up with 1 dl prosecco
3. Garnish with fresh peppermint leaves

Category:

SPRITZ

Glass:

WINE GLASS

Ginger Soda



4 CL MIKKS GINGER MINT

2 CL SPARKLING WATER

4–6 ICE CUBES

PEPPERMINT LEAVES

LEMON SLICES

1. Add 4 cl Mikks Ginger Mint into a highball glass with ice
2. Fill up with 2 dl sparkling water
3. Garnish with fresh peppermint leaves and slices of lemon

Category:

SODA

Glass:

HIGHBALL

