



COCKTAIL

essentia



RECIPES

In partnership with

APARTMENT  BARTENDER



ABOUT ESSENTIA WATER

The first ionized alkaline bottled water offered in the United States, Essentia's philosophy is that a better you starts with a better water. Essentia is known for its unique ionization process, which results in an alkaline water that is better at rehydrating. Headquartered in Bothell, WA, Essentia Water LLC pioneered ionized alkaline water in 1998, and the brand is now distributed in more than 90,000 retailers across the United States. It's the #1 alkaline water brand and the #1 selling bottled-water brand in natural retailers.

- Essentia Water is the #1 alkaline water on the market, sold nationally in more than 90,000 retail locations as well as online retailers.
- Essentia Water has a clean, smooth taste with a pH of 9.5 or higher.
- Essentia Water is a great elevated water for staying hydrated and healthy during this time of year.





ABOUT APARTMENT BARTENDER

Elliott Clark, also known as the Apartment Bartender, is a well-respected tastemaker, cocktail creator, spirits writer, and photographer in the spirits industry. What started out as a hobby for making cocktails at home has developed into a full-blown career that takes Elliott all over the world mixing drinks for some of the world's most notable brands, and making the world of spirits more accessible to the at-home cocktail enthusiast. Elliott also serves as the Resident Bartender for Food52. You can follow along at [@apartment_bartender](https://www.instagram.com/apartment_bartender) on Instagram or www.apartmentbartender.com.



PREMIUM ICE

Ice is often overlooked in cocktails, but Elliott Clark, aka @ ApartmentBartender, is a self-described ice snob. He believes poor ice quality and freeze-variety “tap ice” can dull spirit and mixers flavors. He looks for clean, smooth, well balanced water to make cocktails.

Good ice can make or break a cocktail.

Each of these cocktails calls for premium ice made with Essentia Water, which is 99.9% pure. Regular “tap ice” is filled with cloudy impurities, which transfers unwanted flavor to your drinks and can even make your cubes melt quicker. Only Essentia’s premium ice will ensure that your cocktails are top-notch.



Ice is the most underrated ingredient in a cocktail. When using poor quality ice (like cloudy, freezer ice), as it melts, it not only dilutes the drink at a faster pace, but it can also negatively affect the flavor profile of the cocktail. Why mix with premium booze if you’re not pairing it with premium ice? **Essentia is my choice when making ‘premium ice.’** Its clean, smooth taste allows the true flavors of the cocktail to come through and be enjoyed.



A photograph of three cocktails on a bar. On the left is a tall glass with a pink drink, ice, and a rosemary sprig. In the center is a short glass with an amber drink, ice, and orange slices. On the right is a tall mug with a brown drink, ice, a cinnamon stick, and fruit garnishes. In the background is a bottle of Essentia and a red sign with a white cross and the word 'erachieving'.

ESSENTIA COCKTAIL RECIPES



TOM COLLINS

“THE ESSENTIA(L) SPRITZ”

Ingredients

- 2 oz - Clear spirit of choice, like gin or vodka
- Brewed Green Tea as Non-Alcoholic option
- 1 oz - Lemon juice
- 3/4 oz - Spiced-cranberry syrup
 - 1 cup fresh cranberries
 - 1 cup Essentia water
 - 1 cup sugar
 - 2-3 Cinnamon sticks
 - 2 whole clove (optional)
 - 2 star anise (optional)
- 2 oz - Soda water (or sparkling wine)



Spiced-cranberry Syrup Instructions:

In a medium saucepan, bring all ingredients except sugar to a light simmer until spices start to release aromas and cranberries start to split. Add sugar and stir to dissolve (no need to bring to a boil). Set aside and let cool. Strain into a glass jar and save in the refrigerator for up to two weeks.

Prep Steps:

Combine all ingredients, except for the soda water, into a cocktail shaker and shake with ice. Strain the drink into a Collins glass over ice, and top with soda water. Gently stir to combine and garnish with speared cranberries and a rosemary sprig.

VANILLA COFFEE OLD FASHIONED

“THE OVERACHIEVER”

Ingredients

- 2 oz - Bourbon of choice
- 1/2 oz - Vanilla syrup
 - 2-3 Vanilla pods (vanilla extract as a last, last resort)
 - 1 cup Sugar
 - 1 cup Essentia water
- 1 oz fresh espresso (brewed with Essentia Water)
- 2 dashes of Angostura bitter



Conversions

2 oz = 4 tbsp

1 oz = 2 tbsp

0.5 oz = 1 tbsp

0.25 oz = 0.5 tbsp

Vanilla Syrup Instructions:

In a medium saucepan, bring all ingredients to a light simmer until vanilla starts to release aroma. Stir to dissolve sugar (no need to bring to a boil). Set aside and let cool. Strain into a glass jar and save in the refrigerator for up to two weeks.

Prep Steps:

Combine all ingredients into a mixing glass, and stir with ice. Strain the drink into a rocks glass over ice, and garnish with an orange twist.



HOT TREND - HOT TODDY BAR

“THE SUPERCHARGED HOT TODDY BAR”

CLASSIC HOT TODDY // CRANBERRY HOT TODDY // VANILLA HOT TODDY

Ingredients

- 2 oz Aged spirit of choice (whiskey, aged rum, reposado tequila, cognac, etc.)
- 0.5 oz Honey for classic Hot Toddy OR Spiced-Cranberry Syrup for Cranberry Hot Toddy OR Vanilla Syrup for Vanilla Hot Toddy
- 3-4 oz Hot Water
- 0.5 oz Lemon Juice



CLASSIC HOT TODDY // CRANBERRY HOT TODDY // VANILLA HOT TODDY

For Spiced-Cranberry Syrup:

- 1 cup fresh cranberries
- 1 cup Essentia water
- 1 cup sugar
- 2-3 Cinnamon sticks
- 2 whole clove (optional)
- 2 star anise (optional)

CLASSIC HOT TODDY // CRANBERRY HOT TODDY // VANILLA HOT TODDY

For Vanilla Syrup:

(can sometimes find pre-made / pre-batched vanilla syrup from Monin)

- 2-3 Vanilla pods (vanilla extract as a last last resort)
- 1 cup Sugar
- 1 cup Essentia water

Spice-Cranberry Syrup Instructions:

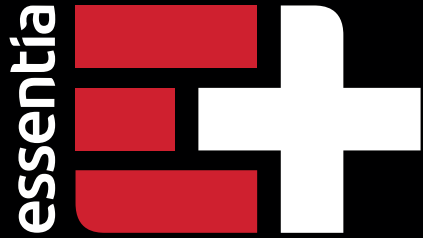
In a medium saucepan, bring all ingredients except sugar to a light simmer until spices start to release aromas and cranberries start to split. Add sugar and stir to dissolve (no need to bring to a boil). Set aside and let cool. Strain into a glass jar and save in the refrigerator for up to two weeks.

Vanilla Syrup Instructions:

In a medium saucepan, bring all ingredients to a light simmer until vanilla starts to release aroma. Stir to dissolve sugar (no need to bring to a boil). Set aside and let cool. Strain into a glass jar and save in the refrigerator for up to two weeks.

Prep Steps:

On a stove, heat one cup of water (to a very light simmer is fine, you don't want the water to be too hot). Once the water is hot, combine the aged spirit, syrup, and lemon juice into a glass mug. Top with 4-5 ounces of hot water, and stir to combine. Garnish with a lemon wheel, cinnamon stick, or speared cranberries.



overachieving H₂O