

SPIRITED SENCE® COCKTAILS

Created by Francesco Lafranconi...

Sparkling Rose™

3 oz SENCE Rose Nectar
3 oz Champagne
Serve chilled in a champagne flute.
Garnish: fresh lemon twist

Vanilla Rose™

3 oz SENCE Rose Nectar
1 ½ oz vanilla flavored vodka
3-5 drops of fresh lime juice
Shake with ice and strain into a martini glass.

Pomegranate Rose™

2 oz SENCE Rose Nectar
1 ½ oz vanilla flavored vodka
½ oz sweet & sour
½ oz PAMA Pomegranate Liqueur
Shake with ice and strain into a martini glass.
Garnish: fresh lime

Azteca Rose™

3 oz SENCE Rose Nectar
1 ½ oz silver tequila
Shake and pour over ice into rocks glass.
Garnish: two fresh lime wedges

Rosa Mendiola

2 oz SENCE Rose Nectar
1 ½ oz Barsol Pisco
Juice of 1 lime
¾ oz rock candy syrup
Splash of pasteurized egg white
Shake with ice and strain into a cocktail glass.
Garnish: fresh lemon twist

Bloom

2 oz SENCE Rose Nectar
1 oz Cognac
½ oz Crème de Cassis
Splash of Chambord

Shake with ice and strain over ice. Top with Rose Champagne.
Garnish: rose petal and fresh raspberries



Petrushka

2 ½ oz SENCE Rose Nectar
1 ½ oz Orange flavored vodka
¾ oz Cointreau
Splash of fresh lime juice
Shake with ice and strain into a martini glass.
Garnish: fresh lemon twist

Citrus Rose

2 ½ oz SENCE Rose Nectar
1 ½ oz citrus flavored rum
2-4 drops of fresh lime juice
Shake and pour over ice into a rocks glass.

Romanza

2 oz SENCE Rose Nectar
1 oz Pama Pomegranate Liqueur or Marie Brizard Crème de Cassis
¾ oz Cointreau
1 wedge of lemon
3 oz Rosa Regale Italian red-sweet sparkling wine

Place the lemon wedge in a shaker tin, muddle briskly. Add SENCE and the liqueurs, along with ½ scoop of ice. Top with Rosa Regale. Stir in a champagne flute.
Garnish: fresh raspberries

Cocktail d'Amore

1 ½ oz SENCE Rose Nectar
1 oz Absolut Ruby Red
½ oz Soho Lychee Liqueur
½ oz strawberry syrup
Juice of ½ lime
Shake all ingredients with ice. Strain into a martini glass.
Garnish: 3 thin slices of fresh strawberries or fresh rose petal

More creations by Francesco Lafranconi...

Tokyo Rose

1 oz SENCE Rose Nectar
1 oz lemon flavored vodka
1 oz raspberry flavored sake
¼ fresh lime juice
Shake with ice and strain into a cocktail glass.
Garnish: fresh raspberry

Beijing Rose

1 oz SENCE Rose Nectar
1 oz citrus flavored vodka
1 oz lychee liqueur
Juice of ½ lime
Shake with ice and strain into a cocktail glass.
Garnish: rose petal

Watermelon Rose

2 oz SENCE Rose Nectar
1 ¼ oz melon flavored vodka
1 oz fresh sour
Juice of ½ lime
Shake with ice and serve straight up in a cocktail glass or over ice in a highball.

Steffi's Serenity Cocktail

Delight in the ultimate blend of Stolli Bluberi Vodka, fresh berries and SENCE Rose Nectar. Enriched with Moet-Chandon White Star.

Francesco's frozen delights...

Rose Pamarita

3 oz SENCE Rose Nectar
1 ½ oz Milagro Silver Tequila
¾ oz Pama Pomegranate Liqueur
1 oz sweet n' sour
Pour ingredients in a blender with 1 scoop of ice, blend for 10 seconds and pour into glass.
Garnish: fresh lime wedge

Frozen Rose Cosmo

3 oz SENCE Rose Nectar
1 ½ oz citrus flavored vodka
¾ oz Cointreau
½ oz grenadine syrup
½ oz sweet n' sour
Pour ingredients in a blender with 1 scoop of ice, blend for 10 seconds and pour into glass.
Garnish: cherry



Rose Breeze

2 oz SENCE Rose Nectar
1 ½ oz citrus flavored vodka
1 oz Pama Pomegranate Liqueur
1 oz sweet n' sour
Splash of grenadine
Pour ingredients in a blender with 1 scoop of ice, blend for 10 seconds and pour into glass.
Garnish: lime wedge

Beach Ball

3 oz SENCE Rose Nectar
1 ½ oz vanilla flavored vodka
½ oz Amaretto DiSaronno
1 oz Sweet n' Sour
Splash of Grenadine
Pour ingredients in a blender with 1 scoop of ice, blend for 10 seconds and pour into glass.
Garnish: lemon wedge

Sun Screen

3 oz SENCE Rose Nectar
1 ½ oz coconut flavored vodka
1 ½ oz Dark Crème de Cacao
1 oz sweet n' sour
Splash of grenadine
Pour ingredients in a blender with 1 scoop of ice, blend for 10 seconds and pour into glass.

Created by Xavier Herit @ Daniel New York...

Rose Martini

1 oz SENCE Rose Nectar
2 oz vodka
½ rose syrup
½ oz lime juice
Garnish: rose petal

Created by Anthony Alba & Gaston Martinez...

Another Level

SENCE Rose Nectar, Level Blood Orange vodka and Saffron Eau de Vie, Grams Vintage Six Grapes Port, aged balsamic vinegar, pasteurized egg whites
Garnish: 24 karat gold dusted rose petal

Created by Natalie Bovis-Nelson, The Liquid Muse...

Bouquet of Rose

½ oz SENCE Rose Nectar
3 ½ oz Domaine Carneros Brut Rose
Dash of rose water

Pour SENCE Rose Nectar and champagne into a chilled Champagne bowl. Add a dash of rose water. Serve in a chilled martini glass.
Garnish: sprig of fresh lavender

Created by Pascal Courtin, Brand Ambassador, Sidney Frank Importing Co. Inc...

JC Rose Nectar

1 ½ parts SENCE Rose Nectar
1 ½ parts JC Cognac VSOP
Rosé Champagne
Shake JC and SENCE Rose Nectar with ice; strain and serve in a martini glass. Fill with chilled Rosé Champagne.

L'Amour en Rose

2 oz SENCE Rose Nectar
1 ½ oz Tommy Bahama White Sand Rum
½ oz Triple Sec
Shake all with ice and strain into a martini glass.

Rose'Zipang

2 oz. SENCE Rose Nectar
Zipang Sparkling Sake
Pour SENCE Rose Nectar in a flute glass and fill with Zipang Sparkling Sake.



Created by Diane Silvey...

Ribbon

1 ½ oz SENCE Rose Nectar
1 oz Hendrick's Gin
½ oz PAMA Pomegranate Liqueur
3 oz Guava Nectar
Juice ¼ lemon
Splash Marie Brizard Blood Orange
Shake all with ice and strain into a chilled martini glass.

Created by George Sproule...

The American Beauty

SENCE Rose Nectar, vanilla vodka and lemon juice, top with a rose petal.

Created by Mick Kindler @ Eiffel Tower, Las Vegas...

L'Amour pour Toujours

SENCE Rose Nectar, Grey Goose Pear Vodka and pear juice

La Vie en Rose

SENCE Rose Nectar and Pearl of Pomegranate Vodka

Created by Mia Germano...

Aizian Romance

2 oz SENCE Rose Nectar
1 ¼ oz Belvedere vodka
½ oz organic rosewater
3 oz Zipang Sparkling Sake
3 mint leaves
½ oz Chinese five-spice infused simple syrup

Muddle three mint leaves at the bottom of a metal mixing tin. Add ice, vodka, lemon juice, SENCE, five-spice infused simple syrup and rose petals. Shake well. Pour into tall glass and add sparkling sake.

Garnish: mint leaves and rose petals



Created by Heidi Welniak...

Belle Anjou

2 oz SENCE Rose Nectar
1 ½ oz Grey Goose La Poire
¼ oz simple syrup
½ lime, quartered
3 fresh raspberries

Combine lime quarters, berries, SENCE, and Grey Goose La Poire into a mixing glass and muddle. Fill mixing tin with ice and ingredients, and shake. Strain into cocktail glass with ice or ... flute (fill ¾ full) and top with dry (brut) champagne.

Garnish: 1 fresh berry

The Compass Rose

2 oz SENCE Rose Nectar
1 ½ oz Makers Mark
Quartered peach (already in syrup, not fresh)
2 sprigs fresh mint

Muddle 2 sprigs of mint and peach. Add SENCE and Makers Mark. Shake with ice, strain and serve over ice.

Garnish: fresh mint

Brazilian Rose

3 oz SENCE Rose Nectar
1 ½ oz Cachaca
¾ oz fresh lime juice
1 oz simple syrup
fresh mint (or basil)

Muddle mint, lime juice and simple syrup. Add SENCE and Cachaca. Shake and strain into a chilled cocktail glass with ice.

Garnish: fresh mint or basil

Created by Heidi Welniak & Nathan Greene...

SENCEuality

2 oz SENCE Rose Nectar
1 ½ oz Stoli Applik
¾ oz ZEN Green Tea Liqueur
¼ oz simple syrup
½ fresh squeezed lemon juice
3 slices fresh ginger

Muddle ginger, lemon and simple syrup. Add SENCE, Stoli and ZEN. Shake and strain into a chilled cocktail glass. Top off with an additional SENCE float.

Garnish: fresh rose petal

SANS ALCOHOL



Created by Francesco Lafranconi...

Harmony Rose Punch

Combine equal parts of SENCE Rose Nectar, white cranberry and pomegranate juice with a soft touch of fresh lemon.

Garnish: crystallized rose petals

Created by Natalie Bovis-Nelson...

Sweet Sister

2 oz SENCE Rose Nectar

2 oz Fre alcohol-removed brut

¼ oz pomegranate syrup

¼ oz lemon juice

2 tbs white granulated sugar

Created by Golden Star Tea...

Les Jardines

SENCE Rose Nectar and Golden Star Sparkling White Jasmine Tea with a dash of pomegranate syrup

Garnish: floating rose petal dusted with edible silver flakes

Created by Casey Colleen Tait...

Lemonence

The tart sweetness of fresh lemonade, mixed with SENCE Rose Nectar and served over ice

Garnish: sprig of fresh mint or basil

Summer Blush

The tart sweetness of fresh lemonade, mixed with SENCE Rose Nectar, muddled fresh berries and fresh mint

Garnish: sprig of fresh mint

As Leonardo DaVinci enjoyed the rose...

SENCE Rose Nectar warmed as a tea, with a delicate lemon rind

Simplicity at its best ...

Bella Rosa

The quenching effervescence of San Pellegrino, mixed with SENCE Rose Nectar and served over ice

Garnish: fresh lime wedge

**FINALISTS – COCKTAIL FOR A
CURE 2009**

*(Selected by Tony Abou Ganim,
Tobin Ellis & Steve Olson)*

Created by Jason Hughes...



Pink A Boo

WINNER 2009 Competition

2 oz SENCE Rose Nectar
1 ½ oz Hendrick's Gin
¼ oz prickly pear syrup
¼ oz lime juice
¼ fresh strawberry juice
1 egg white
2-3 dashes Fee Bros. Rhubarb
Bitters
Add all ingredients into Boston
Shaker. Dry shake. Then shake
with ice, strain and pour into
cocktail glass.
Garnish: rhubarb stick and rose
petal

Created by Melodie Buell...

My Mother's Cure



1 ½ oz SENCE Rose Nectar
1 ½ oz Milagro Silver Tequila
¼ oz Domain de Canton
½ oz Sonoma Syrup Meyer
Lemon Syrup
¼ fresh lime juice
1 T Trappist Rhubarb-
Strawberry Preserves

Add all ingredients to a Boston
glass, and ice and shake well.
Fine strain into a martini glass.
Garnish: red and pink rose
petals

Created by Evan Martin...



Rejuvenation

¼ oz SENCE Rose Nectar
1 ½ oz Hendrick's Gin
½ oz Grand Marnier
½ oz Sonoma Syrup Vanilla
Almond
Pinch Tazo Green Tea
1 egg white
Dash Peychaud's Bitters

Crack egg white into glass, add
green tea and then remaining
ingredients to give the green
tea a chance to infuse. Use latte
frother or dry shake to emulsify
ingredients, then add cubed ice
and shake firmly for 20 seconds.
Fine strain into chilled cocktail
glass.
Garnish: heart shaped orange
peel dyed pink

Created by Thomas Merollo...

Cucumber Mint Caipirinha



¼ oz SENCE Rose Nectar
1 ½ z Sagatiba Cachaca
1 small lime
2 barspoons raw sugar
3 barspoons chopped cucumber
1 dime fresh ginger, large
4 mint leaves, large

Muddle ginger in mixing glass,
add cucumber, lime and sugar
and muddle. Press in mint. Add
Sagatiba and SENCE, ice and
shake. Place two long thin
slices of cucumber in rocks
glass, add crushed ice to glass,
double strain.
Garnish: fresh mint and
cucumber

Raspberry Rose



¼ oz SENCE Rose Nectar
1 ½ oz Hendrick's Gin
¼ oz Sonoma Syrup White
Ginger Syrup
¼ oz fresh pressed lime juice
4 fresh raspberries
1 cardamom seed
3 basil leaves
Muddle cardamom seed in
bottom of mixing glass, muddle
fresh raspberries and add gin,
SENCE, ginger syrup and fresh
lime. Disk 3 basil leaves in
mixing glass, and ice and shake.
Double strain over crushed ice.
Garnish: basil leaf and fresh
raspberry