

# ROOTS

*Craft liqueurs with true heritage*

ROOTS LIQUEURS ARE HANDCRAFTED, BASED ON AGE-OLD HERBAL REMEDIES, A FAMILY LEGACY OF DISTILLING DATING BACK TO 1850, AND THE 100% NATURAL, NATIVE INGREDIENTS OF GREECE.



A centuries old recipe of a soothing raki brew with mountain honey and spices from the Aegean Islands in Greece.



An aromatic voyage to the Greek island of Chios, the only place the fabled mastic resin tree grows, distilled to enticing perfection.



A revived 15th century "tentura" recipe, from the Ionian Islands in Greece, with true cinnamon and clove buds.



Liquorice and orris fold into the herbal wilderness of diktamo, a rare plant from the mountains of the Greek island of Crete.



Roots Mastic Vintage Strength follows the old mastic recipe & tradition of stronger spirits, using even more mastic distillate than the normal edition, resulting to 40%ABV



AMERICAN BAR AT THE SAVOY, LONDON



NIGHTJAR, LONDON



THE AVIARY, NEW YORK



ANGEL'S SHARE, NEW YORK

ROOTS SERVES **THE WORLD'S BEST** AROUND SOME OF THE **BEST BARS**



THE CONNAUGHT, LONDON



ORIOLE, LONDON



THE CLUMSIES, ATHENS



SAXON & PAROLE, NEW YORK



95/100 Beverage Testing Institute, USA, Roots Mastiha  
95/100 Beverage Testing Institute, USA, Roots Diktamo  
Best Liqueur, Innovation Bar, Cocktails & Spirits Show 2016, Paris  
Bartenders Brand Awards - Class Magazine, three Silvers Awards, Best other liqueur

# SPRITZ & TWIST COCKTAIL GUIDE

# Back to the ROOTS

## LOW ABV APERITIFS



### AEGEAN FIZZ / GREEK PALOMA

· 1.5oz (50ml)

#### ROOTS MASTIC Vintage Strength

Top up with mediterranean  
tonic / grapefruit soda.  
Garnish with a lemon zest

### BACK TO THE ROOTS MULE

· 2oz (60ml)

#### ROOTS KANELA

· 1oz (30ml) lime juice  
Top up with ginger beer.  
Garnish with a lime slice



### AMARO FIZZ

· 1.5oz (50ml)

#### ROOTS DIKTAMO

· 1oz (30ml) sweet vermouth  
Top up with grapefruit soda  
/ tonic  
Garnish grapefruit zest

### CHIOS SPRITZ

· 1.5oz (50ml)

#### ROOTS MASTIC

· 1oz (30ml) aperol or rose  
wine / aperitif  
Top up with tonic  
Garnish orange zest

## CLASSIC COCKTAILS CHALLENGED



### HONEY OLD FASHIONED

Stir in an old fashioned glass  
· 1.3oz (40ml)

#### ROOTS RAKOMELO

· 1.3oz (40ml) Rye Whiskey  
(· bitters)  
Garnish with an orange zest

### VINTAGE MASTIC GIMLET

Shake with ice & double strain in a  
gimlet glass

· 1.5oz (50ml)

#### ROOTS MASTIC vintage strength

· 2/3oz (20ml) lime juice  
· 1/2oz (15ml) gin  
(extra virgin olive oil drops on top)



### BITTER NEGRONI

Stir in an old fashioned glass  
· 1oz (30ml)

#### ROOTS DIKTAMO

· 1oz (30ml) bitter (campari)  
· 1oz (30ml) gin  
Garnish with a fresh orega-  
no stick & orange zest

### CINNAMON TIKI

In any tiki recipe replace  
the rum with half part  
rum and half a part  
**ROOTS KANELA**  
e.g. in a Zombie, Daquiri,  
Dark N Stormy etc.