



B&G MEADERY

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Mead Cocktails

10 Easy Mead Cocktails with 5 Ingredients or Less

Welcome to the world of mead cocktails! Whether you're a longtime mead lover or new to the drink, these simple cocktail recipes will show you how versatile and exciting mead can be. Grab your favorite bottle of mead, a few fresh ingredients, and let's start mixing!



Mead Sangria

A fruity, shareable punch for gatherings

1 bottle of **Darker The Berry** (semi-sweet mead)
1/2 cup orange juice
1/2 cup mixed berries
1 orange sliced

Combine all ingredients in a pitcher and stir well. Let sit for at least an hour in the fridge. Serve over ice.
Garnish with a orange slice.



Sunset Spritz

A light, bubbly, and citrusy delight

2 oz **Pineapple Express**

1 oz Aperol

2 oz Splash of sparkling water

Orange slice

Ice

Fill a wine glass with ice and add mead & Aperol.

Top off with sparkling water.

Stir gently to combine.

Garnish with an orange slice.



Mead Mosa

3oz chilled **Honeymoon Suite**
2oz orange juice
1 orange sliced
mint

In a champagne flute, combine the chilled mead and chilled orange juice.
(optional: add 1 tablespoon Grand Marnier or triple sec)
Garnish with an orange slice and mint.



Mead Collins

A spicy & sweet twist on a Tom Collins

2 oz **Honeymoon Suite**

1 oz London dry gin

1 ounce lemon juice, freshly squeezed

Club soda or ginger beer, to top

Lemon wheel & maraschino cherry (for garnish)

Add the mead, gin and lemon juice to a Collins glass.

Fill with ice, top with club soda (or beer) and stir.

Garnish with a lemon wheel & maraschino cherry (optional).



Mead Mojito

A light, floral, and minty refresher

2 oz **Darker The Berry** (semi-sweet mead)

1 oz freshly squeezed lime juice

2 teaspoons honey

6-8 fresh mint leaves

Sparkling water

Crushed ice

Muddle the mint leaves, honey and lime juice in a glass.

Add crushed ice, pour in the mead, and stir.

Top with sparkling water.

Garnish with a lime slice and a sprig of mint.



Mead Colada

A tropical twist to a classic Pina Colada

2 oz **Pineapple Express**

1.5 oz pineapple juice

1.5 oz coconut cream

.5 oz lime juice, freshly squeezed

Pineapple slice and cherry (for garnish)

Crushed ice

Add the mead, pineapple juice, coconut cream and lime juices to a shaker with ice and shake vigorously for 20 to 30 seconds.

Strain into a chilled Hurricane glass over pebble ice.

Garnish with a pineapple slice and a cherry.



Honeyed Old Fashioned

A rich and smooth take on a classic whiskey cocktail

2 oz **Berry Topsy** (or **Ice Chest**)
1/2 oz honey syrup (1:1 honey and water)
2 dashes Angostura bitters
Orange peel
Ice

Stir mead, honey syrup, and bitters with ice in a mixing glass.
Strain into an old-fashioned or rocks glass with ice.
Garnish with a twist of orange peel.



Berry Basil Bliss

A refreshing mix of berries and fresh basil

2 oz **Berry Tipsy** or **Darker The Berry**

1 oz fresh lime juice

3 fresh basil leaves

Orange slice or twist (for garnish)

Ice

Muddle basil with lime juice in a shaker.

Add mead and ice, shake well, and strain into a glass with fresh ice.

Garnish with an orange slice or twist.



Golden Bee Mule

A refreshing twist on the classic Moscow Mule

2 oz **Ice Chest**

1 oz freshly squeezed lime
juice Ginger beer

Lime wedge (for garnish)

Ice

Fill a copper mug or highball glass with ice.

Add mead and lime juice.

Top off with ginger beer.

Stir gently to combine. Garnish with a lime wedge.



Apple Cinnamon Mead Toddy

A warm and spiced winter favorite

2 oz Ice Chest (spiced mead)

4 oz hot apple cider

Lemon wheel & cinnamon stick (garnish)

Ice (if desired)

Combine mead and hot apple cider in a mug and mix well.

Garnish with a lemon wheel and a cinnamon stick.

Add ice if desired..

WHAT IS MEAD?



MEAD is the oldest alcoholic beverage known to man. It's created by fermenting honey with water, and sometimes with various fruits, spices, grains, or hops. The alcoholic content can range from about 7% ABV to more than 20%. The defining characteristic of mead is that the majority of the beverage's fermentable sugar is derived from pure honey. Mead can be still, carbonated, or naturally sparkling; dry, semi-sweet, or sweet.

MEAD was produced in ancient history throughout Europe, Africa and Asia, and has played an important role in the mythology of some cultures. In Norse mythology, for example, the Mead of Poetry was crafted from the blood of the wise being Kvasir and turned the drinker into a poet or scholar.

The terms "mead" and "honey-wine" often are used synonymously. However, some cultures differentiate honey-wine from mead. For example, Hungarians hold that while mead is made of honey, water and beer-yeast (barm), that honey-wine is watered honey fermented by recrement of grapes or other fruits.