

Summer Cocktails

# The Story

Scream Retail launched the first pure toffee flavoured vodka onto the UK market. Unequalled and unique, Thunder Toffee Vodka is about stylish simplicity of taste. Free from any additives or preservatives, it is made from triple distilled grain vodka and completely natural toffee syrup, with an ABV of 29.9%.

Originating from the slopes of French ski resort Val D'isere. Thunder is the culmination of many years of mixing and meticulous preparation to find the perfect consistent toffee vodka which could then be bottled, branded and introduced to the UK. Infamously popular amongst the skiing fraternity, toffee flavoured vodka mixes have been rife in their experimentation in the bars of the French Alps for decades, but it is not until now that a recipe has been developed that satisfies the taste in both vodka strength and toffee syrup delicacy.

Enjoy as an ice-cold shot, over ice, or in one of our delicious cocktails.



#### **Christian Ozzati**

Professional Mixoligist

Christian is one of London's most outstanding mixoligists, having shot to fame after receiving the award for outstanding mixology 2010 at the London Bar and Club Awards

Over the next few pages Christian mixes some exclusive cocktails for Thunder Vodka.

Simple Mixers include; ginger beer and a twist of fresh lime, fruit juices, lemonade, in coffee or over ice cream.

The Mountains best kept secret...

# **Simple Mixers:**



Thunder and apple juice or Cider "Toffee Apple"



Thunder and Ginger Beer with a twist of lime "Ginger Punch"



Thunder and lemonade "Cream Soda"



Thunder shaken over ice with Coconut water, a taste of the tropics!



# A TASTE OF THE TROPICS

Try Thunder shaken over Ice with Coconut water or Milk

# **Just for Fun:**

Thunder in Prosecco topped with a raspberry

Double shot Thunder and Baileys "Mud Slide"

A shot of Thunder Vodka in Coffee or Hot chocolate

Whizz up a boozy Milk Shake with a glug of Thunder Vodka

Spike a glass of Pimms with splash and dash of Thunder



## HOORAY! PIMMS O'CLOCK!

Spike a glass of Pimms with a splash and a dash of Thunder

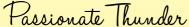


# TASTY TOPPING Drizzle over ice Cream for a boozy kick











Paradise

Thunder Vodka

6ml

Gomme/Sugar Syrup

25ml

Pineapple Juice

15ml

Passion Fruit Puree

25ml

Champagne



#### Method:

Shake all ingredients excluding champagne and double strain into a martini glass.



#### Garnish:

Champagne shot on the side.



Mango Puree

10ml

Passion Fruit Puree

10ml

Gomme/Sugar Syru

40ml

Thunder Vodka

25ml

Orange Juice



#### Method:

Shake with cubed ice and strain into a sling glass.



#### Garnish:

Orange Slice.



Poledriver



With love from the sun

Thunder Vodka

top up

Orange Juice



#### Method:

Pour all of the ingredients into a highball glass, over cubed ice.



#### Garnish:

Orange wedge.

10ml

Dark Rum

25ml

Thunder Vodka

10ml

Lime Juice

5ml

Passion Fruit Puree

8/10

Mint Leaves

12ml

Gomme/Sugar Syrup



#### Method:

Shake very well, double strain into a highball over crushed ice.



#### Garnish:

Mint leaves & Lemon slice.



Thai Thunder



Wimbledon

Thunder Vodka

10ml

Lemon Juice

1 bar spoon

Sugar Syrup

5ml

Mango Puree

12

Coriander Leaves

Soda Water



#### Method:

Add all of the ingredients into a Collins or Highball glass. Muddle & add in cubed ice. Top up with Soda if needed.



### Garnish:

30ml

Thunder Vodka

8ml

Gomme/Sugar Syrup

1 small

Spoon of white sugar

10ml

Strawberry Liqueur

pinch

Cinnamon

10ml

Double Cream

Whole Strawberries



#### Method:

Chop up the strawberries & muddle. Add all the ingredients & shake very hard for 30 seconds. Pour into a tumbler with cubed ice.



#### Garnish:







Thunder's Espresso Martini

Thunder Vodka

15ml

Dark Rum

1 shot

Fresh Espresso

25ml

Fresh Milk



#### Method:

Put all ingredients into a cocktail shaker & shake hard with cubed ice. Then strain into a sling or latte glass. Then garnish. Using HOT espresso brewing hot over ice is said to preserve the delicate flavours of the coffee. The key is to use dense ice cubes that will chill your coffee quickly.



#### Garnish:

Chocolate Powder, whipped cream & coffee beans.

35ml

Thunder Vodka

20ml

Tia Maria

1 shot

Fresh Espresso



#### Method:

Pour all of the ingredients into a shaker and shake hard with cubed ice. Double strain and pour into a martini glass.



#### Garnish:

Three coffee beans and cocoa powder.





Thunder Collins

Thunder Vodka

25ml

Apple Schnapps

25ml

Fresh Apple Juice

12ml

Lemon Juice



#### Method:

Shake well & pour into a highball or Collins glass over



#### Garnish:

30ml

Thunder Vodka

20ml

top up

10ml

Gomme/Sugar Syrup

2

2

Lime Wedges

#### Method:

Muddle the fruit in the Highball glass, releasing all of their juices. Add the Thunder, Gomme & some ice cubes. Top up with soda and churn.



#### Garnish:

Lime Slices.



Toffee Vodka Mule



Toffee on the Beach

Thunder Vodka

top up

Ginger Beer

splash

**Bitters** 



#### Method:

Fill the highball glass with cubed ice, Add the Thunder. Top up with fiery ginger beer, a squeeze of fresh lime & a dash of bitters.



#### Garnish:

Bitters and lime wedge.

30ml

Thunder Vodka

15ml

Archers

50ml

Cranberry Juice

50ml

Orange Juice



#### Method:

Pour the Thunder Toffee Vodka & Archers into a glass. add in the cubed ice; top with cranberry and orange juice.



#### Garnish:

Orange slices.







Thunder Colada

Thunder Vodka

25ml

Malibu

75ml

Pineapple Juice

Squeeze of Lime



#### Method:

Pour the spirits into a highball glass and stir. Top up with pineapple juice & a squeeze of lime. Garnish with a pineapple leaf & lime wedge



#### Garnish:

Pineapple leaf & lime.

50ml

Thunder Vodka

75ml

Pineapple Juice

top up

Ginger Beer

Squeeze of Lime



#### Method:

Fill the Highball glass with cubed ice, add your Thunder Vodka and Pineapple juice. Stir, then top up with fiery ginger beer and squeeze in fresh lime.



#### Garnish:

Lime.



Molony Molody

Melon Head

Cold Melon

50ml Thunder Vodka

*5mls* Sugar syrup

Top Up Prosecco



#### Method:

Crush an 8th of a cold melon, pour into a tall glass. Pour a few shots of iced thunder on top then drizzle a teaspoon of sugar syrup over the top. Top up with cold Prosecco or Champagne



#### Garnish:

Mint leaves.

- 1 Melor
- 1 Bottle Thunder
- **3-4** Mint Leaves



#### Method:

Cut small hole, to fit a funnel, in a ready cold melon and insert funnel. Stuff in a few mint leaves and feed the melon over a few hours with ice cold Thunder Toffee Vodka and leave to infuse over night in the fridge.

Slice and serve on a plates or wedge on the side of a ready made Melony Melody!



























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