

SCHRAMM *Vodka*

ULTRA PREMIUM ORGANIC POTATO VODKA
HANDCRAFTED IN PEMBERTON, BC

SCHRAMM MIXOLOGY

THE CLASSIC SCHRAMMTINI

From Jonathan Schramm, Schramm brother & Adventure Filmmaker for [Anthill Films](#)

4 parts Schramm Vodka shaken over ice

Serve in a chilled martini glass

Add organic jumbo green olives for garnish. (We like to add Chilli Pickled Green Beans from The Foodlovers at North Arm Farm in Pemberton.)

The Schrammtini is all about savouring the smooth, silky texture and distinct regional character of Schramm Vodka. This drink is for vodka connoisseurs and spirit purists.

BEAR PAW

The inspiration for this drink comes from Whistler's beautiful black bears often seen snacking on blueberry bushes and sweet shrubs throughout the summer and fall

1 oz Schramm Vodka

1 oz All natural/unsweetened Blueberry juice (we like to use BC blueberry juice)

1 oz Wildflower honey simple syrup (1 part wildflower honey to 3 parts water)

1 quarter fresh lemon

Combine all ingredients in a martini shaker with ice. Lightly squeeze and add lemon quarter into mixer. Shake for 10 seconds. Pour into a chilled martini glass.

THE PERFECT PEAR

From the ['Cedar View Estate'](#) in Pemberton - a lovely boutique-style venue for special events, weddings & retreats.

1.5 parts Schramm Vodka

0.5 parts vermouth

Organic Okanagan Pear Juice

6 whole organic blueberries

Combine all ingredients in a martini and shake over ice. Pour into a chilled martini glass.

SCHRAMM LEMONDROP MARTINI

The ultimate fresh and tangy martini. Extremely popular at Cornucopia's CRUSH gala!

1 oz Schramm Vodka
1 oz Sweet & Sour mix (4 parts honey syrup to 1 part fresh lemon juice)
1 small slice of fresh lemon for garnish

Combine all ingredients in a martini shaker with ice. Pour into a chilled martini glass and add lemon slice to garnish. To make it sparkling, top with 2 oz of chilled soda water.

CINNAMON GOLDEN BEET MARTINI

Thank you to Wendy McGuinness from Chambar restaurant in Vancouver for this unique martini that really highlights the earthy character of Schramm Vodka.

1 oz Schramm Vodka
1 oz Golden Beet Cordial (juiced golden beets, agave simple syrup & fresh lemon juice to taste)
Add a splash of cinnamon infused Schramm Vodka* for spice!
*Cinnamon Infused Schramm Vodka: Drop 2-3 cinnamon sticks in a bottle of Schramm Vodka and let sit for at least 48 hours.

Combine all ingredients in a martini shaker with ice. Shake and pour into a chilled martini glass.

ONE NIGHT IN PERSIA

1 oz Schramm Vodka
1 Tbsp Strawberry, Mint & Ginger Sekanjabin (Natural Persian soda syrup)
Lemon zest and mint to garnish

Combine all ingredients in a martini shaker with ice. Shake and pour into a chilled martini glass. Top with soda water for a natural sparkling cocktail and garnish with lemon zest and mint leaf.

POMEGRANATE AND ELDERFLOWER SPARKLER

1 oz Schramm Vodka
1 oz Bottle Green Pomegranate and Elderflower cordial
2 oz soda water
1 quarter fresh lemon

Combine all ingredients in a martini shaker with ice. Lightly squeeze and add lemon quarter into mixer. Shake for 10 seconds, pour into a chilled glass, and top with soda water.

SCHRAMMANADE

From Jenine Bourbonnais, Schramm family & owner of the [Evolution](#) Bike, Snowboard and Skate Shop in Whistler, BC

Fill large jug 2/3 full with cubed ice
Pour full bottle of Schramm Vodka over the ice
Squeeze 10-12 lemons over the ice and vodka
Squeeze in one lime
Add one 2L bottle of Tonic
Stir and serve!

FARMER'S FRIEND

From Tyler Schramm, Schramm brother and Master Distiller, Pemberton Distillery

1.5 oz (30 mL) Schramm Vodka
3 oz (210 mL) Tonic
6 oz (210 mL) chilled soda water
4 mint leaves
Serve in a tall highball glass