BECHEROVKA

MIXED DRINKS

September 2013

BECHEROVKA®

DRINK MAP

- BETON (step by step)
- EASY COCKTAILS
- PREMIUM COCKTAILS
- WINTER DRINKS
- SHOT
- PUNCH

FILTER BY:

OCASION (Casual - - - - Serious indulging)
SEASON (Summer - - - - Winter)
STRENGHT (Lighter - - - - Pungent)
DIFICULTY (Easy - - - - Complex)
PALATE (Sweet - - - - Sour)

DRINK MAP


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Heavy Berry Smash var#25BAC5.jpg


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BECHEROVKA

BETON

Becherovka Signature Serve

BECHEROVKA

BeTon – Original 1967

40ml Becherovka Original

Tonic water

Fresh lemon

And the most important ingredient to all mixed drinks and cocktails, good quality

ICE



BeTon – Original 1967

1./ STEP:

Fill glass with ice



BeTon – Original 1967

2./ STEP:

Add generous measure of Becherovka



BeTon – Original 1967

3./ STEP

Add good

quality tonic water



BeTon – Original 1967

4./ STEP

And garnish with
fresh lemon slices



BeTon – Original 1967

And here we go . . .



BeTon – Original 1967









Beton (twisted)

GLASS

- collins/ highball

METHOD

- build in ice-filled glass

INGREDIENTS

ml/ parts

- 45/ 1.5 Becherovka Original
- 90/ 3 tonic water

GARNISH

- slice of cucumber



Beton (twisted)

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

Do not be afraid of adding any citrus, herbs or spices into your Beton. Play as much as you can because it’s fun.

Beton Bitter

GLASS

- wine

METHOD

- build in ice-filled glass, float KV14 on top

INGREDIENTS

ml/ parts

- 40/1.35 Becherovka Original
- 15/ 0.25 KV14
- Top up with tonic water

GARNISH

- citrus slices (orange, lime, lemon)



BECHEROVKA

BETON BITTER

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

If you do not have KV14 at your bar, then use any other bitter of your choice.

Pretzel BiBi

GLASS

- Small beer

METHOD

- build in ice-filled glass

INGREDIENTS

ml/ parts

- 40/1.35 Becherovka Original
- 50/ 1.5 tonic water
- 50/ 1.5 pilsner beer
- 15/ 0.5 fresh lemon juice

GARNISH

- Small salted pretzel and mint sprig



Weisse(or Wheat) BiBi

GLASS

- Small beer

METHOD

- build in ice-filled glass

INGREDIENTS

ml/ parts

- 40/1.35 Becherovka Original
- 50/ 1.5 tonic water
- 50/ 1.5 wheat beer
- 15/ 0.5 fresh lemon juice

GARNISH

- Slice of fresh lemon



Red Tone

GLASS

- Wine glass

METHOD

- build in ice-filled glass

INGREDIENTS

ml/ parts

- 40/1.35 Becherovka Original
- 50/ 1.5 tonic water
- 50/ 1.5 red wine
- 15/ 0.5 elderflower syrup (optional)

GARNISH

- White grapes



White Tone

GLASS

- Whine glass

METHOD

- build in ice-filled glass

INGREDIENTS

ml/ parts

- 40/1.35 Becherovka Original
- 50/ 1.5 tonic water
- 50/ 1.5 white wine (dryer variety)
- 15/ 0.5 elderflower syrup (optional)

GARNISH

- Sliced red grapes and lemin



To B Root

GLASS

- Tall glass

METHOD

- build in ice-filled glass

INGREDIENTS

ml/ parts

- 40/1.35 Becherovka Original
- 70/ 2.25 tonic water
- 30/ 1 beetroot juice

GARNISH

- Slices of red radish or cucumber



Ginger Be

GLASS

- Tall glass

METHOD

- build in ice-filled glass

INGREDIENTS

	ml/ parts	
•	40/1.35	Becherovka Original
•	50/ 1.5	tonic water
•	50/ 1.5	ginger beer

GARNISH

- Fine slices of fresh ginger



Great Grape

GLASS

- Tall glass

METHOD

- build in ice-filled glass

INGREDIENTS

ml/ parts

- 40/1.35 Becherovka Original
- 50/ 1.5 tonic water
- 50/ 1.5 fresh pink grapefruit juice
- *Orange j, mandarin j. blood orange j. . . Could be also an great option.*

GARNISH

- Slice of pink grapefruit



Apple iLand

GLASS

- Tall glass

METHOD

- build in ice-filled glass

INGREDIENTS

ml/ parts

- 40/1.35 Becherovka Original
- 50/ 1.5 tonic water
- 50/ 1.5 apple juice

GARNISH

- Fine slices of apples and mint sprig



Better [bri:z]

GLASS

- Tall glass

METHOD

- build in ice-filled glass

INGREDIENTS

	ml/ parts	
•	40/1.35	Becherovka Original
•	50/ 1.5	tonic water
•	50/ 1.5	cranberry juice

GARNISH

- Slices of fresh lime



GrapeTON

GLASS

- Long glass

METHOD

- build in ice-filled glass

INGREDIENTS

ml/ parts

- 40/1.35 Becherovka Original
- 30/1 fresh pink grapefruit juice
- Top up with tonic water

GARNISH

- Slice of pink grapefruit and red grapes



GrapeTON

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

Try same drink with other fresh juices as well. Orange, mandarin, pear, cranberry . . .

EASY COCKTAILS

BECHEROVKA

Apple Sling

GLASS

- tall/sling

METHOD

- build and stir with ice

INGREDIENTS

ml/ parts

- 45/ 1.5 Becherovka Original
- 45/ 1.5 apple juice (cloudy)
- Top up with tonic water

GARNISH

- slices of fresh apple



Apple Sling

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

Cloudy apple juice is our choice as it is not as sweet as clear one.

B-Celebration



GLASS

- Tumbler/tall

METHOD

- build in ice-filled glass

INGREDIENTS

	ml/parts	
•	45/ 1.5	Becherovka Original
•	15/ 0.5	sour apple liquor
•	Top with ginger ale	

GARNISH

- lime wedge and mint sprig

B-Celebration

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

Winning cocktail of Ales Puta in Becherovka 200 Years Anniversary Mixology Competition.

Colonnade

GLASS

- lemonade mug/jar/tumbler

METHOD

- build and stir with ice

INGREDIENTS

	ml/ parts	
•	60/ 2	Becherovka Original
•	15/ 0.5	fresh lemon juice
•	15/ 0.5	sugar syrup
•	Top with soda water/sparkling mineral	
•	¼	freshly chopped lemon

GARNISH

- mint sprig



Colonnade

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

Amazing, refreshing, easy to make. Would you like to use your favourite citrus? Go ahead !

Czech Mule

GLASS

- collins/ highball

METHOD

- build in ice-filled glass

INGREDIENTS

	ml/ parts	
•	45/ 1.5	Becherovka Original
•	10/ 0.25	freshly pressed lime juice
•	90/ 3	ginger beer
•	2 dashes	Angostura bitters (optional)

GARNISH

- slice of lime and mint sprig



Czech Mule

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

You can make this drink as sweet as you like, depending on sugar content of your ginger beer, or push on fresh lime and bring more zest into your life.

Evergreen Swizzle

GLASS

- tumbler

METHOD

- swizzle all ingredients with crushed ice

INGREDIENTS

	ml/ parts	
•	45/ 1.5	Becherovka Original
•	15/ 0.5	sugar syrup/ gomme
•	20/ 0.75	fresh pink grapefruit juice
•	Fresh pineapple chunks	
•	Fresh cranberries (6-8)	

GARNISH

- fresh cranberries and pineapple leave



Evergreen Swizzle

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

If you do not have fresh cranberries, go ahead with berries or cherries, mind your sweet and sour balance.

KV Cooler

GLASS

- tumbler/wine glass

METHOD

- build and stir with ice

INGREDIENTS

	ml/ parts	
•	45/ 1.5	Becherovka Original
•	60/ 2	white wine (sweeter type)
•	Top up with soda water	

GARNISH

- fresh white and red grapes (6-8)



KV Cooler

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

We prefer to use sweeter type of grape variety, but at the end of the day, it's only our suggestion, but your palate.

Spring field

GLASS

- champagne flute

METHOD

- build and stir

INGREDIENTS

ml/ parts

- 15/ 0.5 Becherovka Original
- 15/ 0.5 peach puree
- Top with sparkling wine or champagne

GARNISH

- twist of orange peel



Bianca

GLASS

- tumbler

METHOD

- build all ingredients and stir with ice

INGREDIENTS

ml/ parts

- 30/ 1 Becherovka Original
- 30/ 1 vermouth bianco
- 30/ 1 champagne (optional)

GARNISH

- raspberries and fresh lime



Bianca

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

In order to bring that extra length to the drink, add sparkling wine or soft drink however it’s great drink as it is.

Field Day

GLASS

- mug, cup

METHOD

- build all ingredients with ice and pieces of fruit

INGREDIENTS

	ml/ parts	
•	30/ 1	Becherovka Original
•	30/ 1	Vermouth Rosso
•	10/ 0.25	fresh lime juice
•	Top	with ginger ale/ginger beer

GARNISH

- cucumber wheels, strawberries, slice of apple, mint sprig



Field Day

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

We got inspired by “old good” Pimm’s cup here. Take it to your “field day” now.

Marquee fizz

GLASS

- mug, cup

METHOD

- build all ingredients with ice and pieces of fruit

INGREDIENTS

ml/ parts

- 30/ 1 Becherovka Original
- 30/ 1 Vermouth Rosso
- 60/ 2 orange (citrus) flavored tea
- Top with soda

GARNISH

- orange slices and mint sprig



Marquee fizz

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

Rosaline

GLASS

- Short tumbler

METHOD

- Stir ingredients with ice and pour over fresh blocks of ice in the glass

INGREDIENTS

ml/ parts

- 30/ 1 Becherovka Original
- 30/ 1 Vermouth rosso
- 5/ 0.10 pomegranate juice

GARNISH

- fresh thyme stalk



Rosaline

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

Great quality ice is a key ingredient of course.

PREMIUM COCKTAILS

BECHEROVKA

BaBe Gimlet

GLASS

- coupet/martini

METHOD

- shake all ingredients well and strain; serve straight up

INGREDIENTS

	ml/ parts	
•	30/ 1	Becherovka Original
•	20/ 0.75	gin
•	15/ 0.5	fresh lime juice
•	10/ 0.25	sugar syrup
•	3	fresh basil leaves

GARNISH

- basil leaves



BaBe Gimlet

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

Use double strain if you want to get rid off all basil leaves, but we like to have them in our drink.

Becharita

GLASS

- tall, tumber

METHOD

- shake all ingredients and strain over rocks of ice

INGREDIENTS

	ml/ parts	
•	30/ 1	Becherovka Original
•	60/ 2	Tequila Anejo
•	30/ 1	fresh lime juice
•	15/ 0.5	gomme/sugar syrup (50:50)
•	60/ 3	peach nectar

GARNISH

- lime wheel



Becharita

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

Recipe picked up by Simon Ford from unknown bartender in USA.

Becher Butter Sour

by David Andrle - Hemingway Bar/Prague



GLASS

- tumbler

METHOD

- Shake all ingredients and strain over ice cubes or serve straight up

INGREDIENTS

ml/ parts

- 50/ 1.5 Becherovka Original infused with Dhee butter
- 20/ 0.75 fresh lemon juice
- 10/ 0.25 gomme/sugar syrup
- 15/ 0.5 egg white

GARNISH

- dehydrated orange wheel

Becher Butter Sour

by David Anderle - Hemingway Bar/Prague

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

Use of Dhee butter is essential. Being used by “fat washing” method.

Becher’s Mai Tai

by Black Angels bar/Prague

GLASS

- Double old fashion, tiki mug . . .

METHOD

- Shake all ingredients and strain over rocks of ice

INGREDIENTS

	ml/ parts	
•	20/ 0.75	Becherovka Original
•	20/ 0.75	Havana 3YO
•	20/ 0.75	Havana 7YO
•	20/ 0.75	fresh lemon juice
•	15/ 0.5	amaretto
•	15/ 0.5	passion fruit

GARNISH

- slice of orange, cinnamon and mint sprig



BECHEROVKA

Becher’s Mai Tai

by Black Angels bar/Prague

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

Becherovka is great compatriot to “tiki cocktails”. There are few similarities in flavouring profile with “velvet falernum”

Becher Maple Sour

by Bugsy's bar/ Prague

GLASS

- mug, cup

METHOD

- shake all ingredients and pour over ice

INGREDIENTS

ml/ parts

- 30/ 1 Becherovka Original
- 20/ 0.75 apricot brandy
- 15/ 0.5 egg white
- 20/ 0.75 lime juice
- 10/ 0.25 maple syrup

GARNISH

- dry apricot



Becher Maple Sour

by Bugsy's bar/ Prague

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

Adjust ratio of maple syrup depending on quality and consistency. If needed, make yourself "maple water" with ratio (50:50).

Bohemian

GLASS

- old fashioned

METHOD

- shake all ingredients and strain into ice-filled glas

INGREDIENTS

	ml/ parts	
•	30/ 1	Becherovka Original
•	15/ 0.5	freshly pressed lemon juice
•	10/ 0.25	elderflower cordial
•	30/ 0.75	fresh pineapple juice

GARNISH

- slice of cucumber



Bohemian

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

Another one with flexibility in regards to “sweet and sour” ratio. You decide by adding more of one or another.

Bold fashioned

GLASS

- old fashioned

METHOD

- muddle slice of orange with cloves, build and stir all ingredients with ice for necessary dilution

INGREDIENTS

ml/ parts	
30/ 1	Becherovka Original
30/ 1	bourbon
10/ 0.25	sugar syrup
2 dashes	orange bitters
3	cloves
slice of	orange

GARNISH

- orange twist and dry cloves



Bold fashioned

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

As with any other dark spirit, go ahead and play with dark rums, tequilas and others. Whatever fits to your palate.

Chocolate Tea Factory

GLASS

- tumbler

METHOD

- shake all ingredients and pour over cubes of ice

INGREDIENTS

	ml/ parts	
•	25/ 0.75	Becherovka
•	25/ 0.75	Dark rum (Havana 7YO)
•	45/ 1.5	chocolate and mint tea (strong brew)
•	10/ 0.25	fresh lime juice
•	8-10 fresh mint leaves	

GARNISH

- mint sprigs and grated dark chocolate



Chocolate Tea Factory

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

Try other teas with Becherovka as well, they do match.

Cacao Chanel Fizz

GLASS

- tall/sling

METHOD

- shake all ingredients well and strain
- serve without ice and top with soda

INGREDIENTS

	ml/ parts	
•	30/ 1	Becherovka
•	30/ 1	gin
•	25/ 0.75	fresh lemon juice
•	10/ 0.25	Crème de Cacao liq.
•	10/ 0.25	egg white
•	5ml	sugar syrup
•	Top with soda	

GARNISH

- lime wheel and cacao muesli bar on side



Cacao Chanel Fizz

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

Original fizz is served without ice, but if you would like some rocks, go ahead.

Czech Mate

GLASS

- chilled martini/ coupet

METHOD

- shake all ingredients and strain into glass

INGREDIENTS

	ml/ parts	
•	30/ 1	Becherovka Original
•	30/ 1	Havana 3YO
•	10/ 0.25	orgeat/almond syrup
•	10/ 0.25	fresh lime juice
•	20/ 0.75	cloudy apple juice

GARNISH

- twist of lime peel



Czech Mate

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

Try to use always freshly pressed citrus juices, if possible.
Go ahead with adding of hint of egg white in order to soften the potion a bit.

Czech Up

GLASS

- martini / coupet

METHOD

- shake all ingredients well and strain. Serve straig

INGREDIENTS

	ml/ parts	
•	45/ 1.5	Becherovka Original
•	45/ 1.5	Applejack/ Calvados
•	30/ 1	fresh lemon juice
•	20/ 0.75	simple syrup/ gomme
•	2brs	Yellow Chartreuse
•	2ds.	Orange bitters

GARNISH

- lemon twist



Czech Up

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

Fennel Collins

GLASS

- collins/tall

METHOD

- shake all ingredients, pour over ice and top up with soda water

INGREDIENTS

	ml/ parts	
•	60/ 2	Becherovka Original
•	30/ 1	fennel sugar syrup
•	30/ 1	fresh lemon juice
•	45/ 1.5	mandarin juice
•	Top with soda water	

GARNISH

- celery, fennel and mandarin wedge



BECHEROVKA

Fennel Collins

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

Especially for spring or summer hot days with healthy dosage of fennel.

Heavy berry smash

GLASS

- jam jar

METHOD

- muddle berries, add remaining ingredients, stir well with crushed ice

INGREDIENTS

	ml/ parts	
•	30/ 1	Becherovka Original
•	15/ 0.5	brandy
•	15/ 0.5	berry liquor
•	10/ 0.25	gomme/ sugar syrup
•	15/ 0.5	fresh lime juice
•	seasonal fresh berries	

GARNISH

- fresh berries



Heavy berry smash

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

You can substitute fresh berries with any fruit marmalade, but watch out for sweet and sour balance and adjust accordingly.

Cheeky BiBi Fizz

GLASS

- Long glass / sling

METHOD

- Dry shake first, then shake with ice vigorously

INGREDIENTS

	ml/ parts	
•	45/ 1.5	Becherovka Original
•	15/ 0.5	fresh lemon juice
•	10/0.25	sugar syrup (50:50)
•	15/0.5	egg white
•	2 brsp.	Berry marmalade
•	Top	soda water

GARNISH

- Blue berries and mint sprig



Cheeky BiBi Fizz

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

Experiment with other berries and marmalades or jams available, they will work with Becherovka nicely.

Henry B. “dedication to H.B.”

GLASS

- tumbler

METHOD

- shake all ingredients and strain over ice cubes

INGREDIENTS

	ml/ parts	
•	30/ 1	Becherovka Original
•	20/ 0.75	Tequila Olmeca ‘reposado’
•	15/ 0.5	agave honey water
•	20/ 0.75	fresh lemon juice
•	30/ 1	fresh pineapple juice

GARNISH

- dehydrated pineapple chip and leaves



Henry B. “dedication to H.B.”

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

We would like to dedicate this potion to one of the greatest bar personalities and global tequila ambassador in the world Henry Ernest Bryden Besant (RIP).

Herbal Cobbler by Ales Puta - Prague

GLASS

- wine glass / goblet

METHOD

- cut fruit and gently press in glass, add all ingredients and crushed ice, stir until frost appears on the outside of glass

INGREDIENTS

ml/ parts

- 20/ 0.75 Becherovka Original
- 20/ 0.75 Beefeater Gin
- 45/ 1.5 white wine (sweeter character)
- 20/ 0.75 freshly pressed pink grapefruit juice
- 10/ 0.25 sugar syrup/ gomme
- 2 slices of fresh orange
- 2 slices of fresh pink grapefruit
- 6 red grapes

GARNISH

- slice of orange and pink grapefruit



BECHEROVKA

Herbal Cobbler by Ales Puta - Prague

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

Amazing summer blend, which could be pre-mixed in bulk portions and served as a “punch”.

KV Flip by Petr Dvoracek - Sydney

GLASS

- pewter mug

METHOD

- shake all ingredients first, add ice cubes and shake hard again; strain into pewter mug or tulip glass and top up with beer

INGREDIENTS

	ml/ parts	
•	30/ 1	Becherovka Original
•	30/ 1	Havana 7YO
•	10/ 0.25	orgeat/ almond syrup
•	30/ 1	dark ale beer
•	2 dashes	Angostura bitters
•	1 whole egg	

GARNISH

- grated nutmeg



BECHEROVKA

KV Flip by Petr Dvoracek - Sydney

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

There is nothing wrong about using eggs in cocktails, as long as they are super-fresh.

La®ger Fizz

GLASS

- sling / tall

METHOD

- shake all ingredients, pour over ice and top up with soda water

INGREDIENTS

	ml/ parts	
•	45/ 1.5	Becherovka Original
•	25/ 0.75	dark lager (syrup reduction)
•	60/ 2	grapefruit juice
•	20/ 0.75	egg white
•	Top with soda water	
•	3ds.	chocolate bitters

GARNISH

- lime twist



BECHEROVKA

La®ger Fizz

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

We love Dark lagers, so Becherovka does.

Mini spanky tini

GLASS

- chilled martini / coupet

METHOD

- stir all ingredients with ice and strain into glass

INGREDIENTS

	ml/ parts	
•	30/ 1	Becherovka Original
•	30/ 1	calvados
•	20/ 0.75	sweet vermouth
•	2 dashes	orange bitters

GARNISH

- twist of orange peel



Mini spanky tini

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

You can make endless variations on this drink, which is inspired by old school Manhattan. Different vermouths, bitters or even base spirits such as whiskies, tequilas or rums.

PayCzech by Jacob Briars – San Francisco

GLASS

- sour, tasting or coupet

METHOD

- shake all ingredients and strain into glass

INGREDIENTS

ml/ parts	
30/ 1	Becherovka Original
30/ 1	Absolut Vodka
15/ 0.5	fresh lemon juice
15/ 0.5	sugar syrup
15/ 0.5	egg white
3 dashes	Angostura bitters



BECHEROVKA

Payczech by Jacob Briars – San Francisco

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

Instead of vodka you could use any other white spirit of your choice – cachaca, gin or silver tequila perhaps?

BECHEROVKA

Red square by Artem Emelshin - Moscow

GLASS

- chilled martini

METHOD

- shake all ingredients and strain into glass

INGREDIENTS

	ml/ parts	
•	50/ 1.5	Becherovka Original
•	20/ 0.75	fresh lemon juice
•	20/ 0.75	vanilla syrup
•	5 pcs	raspberry
•	½	rosemary sprig

GARNISH

- rosemary sprig



BECHEROVKA

Red square

by Artem Emelshin - Moscow

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

Spice market julep

by Zdenek Kastanek - London

GLASS

- tumbler / julep cup

METHOD

- stir all ingredients with crushed ice until frost forms on the outside of glass

INGREDIENTS

ml/ parts	
60/ 2	Becherovka Original
10/ 0.25	gomme/ sugar syrup
15/ 0.5	fresh lemon juice
5/ 0.15	Pernod Pastis

- handful of mint leaves (spare mint)

GARNISH

- rich mint spring with icing sugar dusting



Spice market julep

by Zdenek Kastanek - London

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

Very easy for preparation, just make sure you have freshest mint on the market and do not be afraid to add any other herbs if you wish.

BECHEROVKA

Spicy spring

by Artem Emelshin - Moscow



GLASS

- tumbler / julep cup

METHOD

- shake all ingredients and strain into glass

INGREDIENTS

ml/ parts	
50/ 1.5	Becherovka Original
20/ 0.75	fresh lime juice
15/0.5	sugar syrup
5/ 0.15	caramel syrup
5/0.15	ginger syrup
4 pcs	kumquat

GARNISH

- ginger slice and half of kumquat

BECHEROVKA

Spicy Spring

by Artem Emelshin - Moscow

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

Walnut street

GLASS

- coffee/tea cup

METHOD

- shake all ingredients and strain; serve without ice

INGREDIENTS

	ml/ parts	
•	45/ 1.5	Becherovka Original
•	60/ 2	blood orange juice
•	15/ 0.5	walnut syrup (50:50)
•	15/ 0.5	fresh lime juice
•	20/ 0.75	egg white

GARNISH

- two roasted walnuts



Walnut street

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

Spectacular twist on sour formula. Works amazing!

Zig Zag by Erik Hakkinen (Zig Zag caffee Seattle)

GLASS

- martini / coupet

METHOD

- shake all ingredients well and strain; serve straight up

INGREDIENTS

ml/ parts	
45/ 1.5	Becherovka Original
20/ 0.75	Scotch whisky (Chivas 12YO)
15/ 0.25	Vanilla liquor
15/ 0.25	honey syrup
20/ 0.75	fresh lemon juice

GARNISH

- orange twist



Zig Zag

by Erik Hakkinen (Zig Zag caffee Seattle)

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

Excellent cocktail for your sumer evening.

BECHEROVKA

G-Morning Punch

GLASS

- Old fashioned

METHOD

- shake all ingredients well and strain;
- serve straight up or on the rocks

INGREDIENTS

	ml/parts	
•	30/1	Becherovka Original
•	20/0.75	Cognac / Brandy
•	15/0.25	honey syrup
•	1scoop	orange ice cream
•	30/1	milk
•	3ds.	Orange bitters/chocolate bitters

GARNISH

- Grated dark chocolate on top



G-Morning Punch

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

Play with diferent combinations of ice creams and bitters. What ever is available in your country.

WINTER DRINKS

BECHEROVKA

Avalanche

GLASS

- coffee / tea mug

METHOD

- heat up all ingredients and pour into mug

INGREDIENTS

	ml/ parts	
•	45/ 1.5	Becherovka Original
•	120/ 4	red Wine
•	20/ 0.75	honey water (50:50)
•	10/ 0.25	fresh lime juice

GARNISH

- cinnamon stick



Avalanche

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

Any house red wine could be used, however we suggest variety with lighter body.

Do not be afraid of using any winter spices or pieces of citrus while heating up your blend, just do not over burn.

BE Punch



GLASS

- coffee / tea mug

METHOD

- heat up all ingredients and pour into mug

INGREDIENTS

	ml/ parts	
•	45/ 1.5	Becherovka Original
•	10/ 0.25	fresh lemon juice
•	90/ 3	water
•	10/ 0.25	fresh orange juice
•	20/ 0.75	gomme/ sugar syrup (1:1)

GARNISH

- slice of orange, lemon and lime

BE Punch

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

Sugar syrup used is in ratio 50:50 – sugar to water.

Remember, any mixture containing sweet and sour elements can be adjusted to any palate.

Hot Becherovka

GLASS

- tin cup

METHOD

- heat up all ingredients and pour into mug

INGREDIENTS

ml/ parts

- 45/ 1.5 Becherovka Original
- hot water
- slice of lemon
- tea spoon of honey

GARNISH

- slice of lemon



Hot Becherovka

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

Adjust the measurements of ingredients acording to your personal need. Go for sour, sweet, more or less pungent.

Hot Buttered B. by Artem Emelshin - Moscow

GLASS

- coffee/ tea mug

METHOD

- heat up all ingredients and pour into mug / cup

INGREDIENTS

	ml/ parts	
•	50/ 1.65	Becherovka Original
•	90/ 3	cloudy juice apple
•	20/ 0.75	fresh lemon juice
•	20/ 0.75	honey water
•	1	slice unsalted butter
•	1	cinnamon stick
•	4	cloves
•	1	star anise

GARNISH

- slice of apple and star anise



Hot Buttered B. by Artem Emelshin - Moscow

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

Amazing remedy for cold winter evenings. Try it with pear juice as well.

Tea Date

GLASS

- tea pot and cups

METHOD

- pour all ingredients in pot, stir gently and heat it up

INGREDIENTS

ml/ parts	
45/ 1.5	Becherovka Original
60/ 2	rose hip tea
20/ 0.25	honey water (50:50)
15/ 0.5	fresh lime juice

GARNISH

- slices of orange with few cloves



Tea Date

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

Play with different flavour of tea and strength of infusion blend.

BB Blazer by Ryan Noreiks - Shanghai



GLASS

- brandy snifter

METHOD

- heat up all ingredients and pour into glass

INGREDIENTS

ml/ parts	
60/ 2	Becherovka Original
30/ 1	vanilla liquor
15/ 0,5	honey water

GARNISH

- 2 slices of lemon 1 bay leaf

BB Blazer by Ryan Noreiks - Shanghai

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

Prepared by more advanced method “throwing from one cup to another, while in flames”

OR

By very simple method heating up all ingredients in pot for little while. (do not bring the liquid into boiling stage)

SHOTS

BECHEROVKA

Be-Ging

GLASS

- liquor

METHOD

- build in glass

INGREDIENTS

	ml/ parts	
•	20/ 0.75	Becherovka Original
•	20/0.75	ginger beer (less sweet version)
•	1-3 dashes	TABASCO



Be-Ging

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

Chilled ingredients are prefered as we are not shaking or stirring with ice in this case.

Berry Bee



GLASS

- liquor

METHOD

- muddle, shake with ice and strain

INGREDIENTS

	ml/ parts	
•	20/ 0.75	Becherovka Original
•	10/0.25	strawberry liquor
•	1 bar spoon honey water (1:1)	
•	fresh strawberry	

GARHISH

- slice of strawberry

Berry Bee

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

For honey water, just dissolve honey in warm/hot water in ratio (1:1).
You could really play with any seasonal berries you have available.

Dr. Czech

GLASS

- liquor

METHOD

- build in glass

INGREDIENTS

ml/ parts

- 20/ 0.75 Becherovka Original
- 10/ 0.25 elderflower cordial
- 3 dashes Angostura bitters



Dr. Czech

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

Try this with addition of any other bitters.

Hit IT!

GLASS

- liquor

METHOD

- shake all ingredients with ice and strain

INGREDIENTS

ml/ parts

- 20/ 0.75 Becherovka Original
- 10/ 0.25 fresh coffee
- 10/ 0.25 coffee liquor



Hit IT!

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

If you do not stock coffee liquor at your bar, use bar spoon, or few dashes of sugar syrup to maintain the right balance.

Portobello

GLASS

- liquor

METHOD

- build in glass

INGREDIENTS

ml/ parts

- 20/ 0.75 Becherovka Original
- 10/ 0.25 tawny port wine



Portobello

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

Pour Port wine first, then chilled Becherovka.

PUNCH

BECHEROVKA

Festival Punch

GLASS

- Punch bowl and cups

METHOD

- Place all ingredients into punch bowl
  With block of ice and stir

INGREDIENTS (per one serve)

ml/ parts

- 45/1.5 Becherovka Original
- 30/1 Red vermouth
- 30/1 pineapple juice
- 60/2 Rooibos tea
- Top Champagne / sparkling wine

GARNISH

- Sliced pineapple and orange, cloves
  cinamon



BECHEROVKA

Festival Punch

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

Do not forget to freeze big block of ice for chilling. Adjust all measures in order to get your own taste buds pleased.

Grape Time Punch

GLASS

- Punch bowl and cups

METHOD

- Place all ingredients into punch bowl
  With block of ice and stir

INGREDIENTS (per one serve)

	ml/ parts	
•	45/1/5	Becherovka Original
•	20/0.75	Cognac / brandy
•	15/0.5	honey water (50:50 / honey:water)
•	15/0.5	fresh lemon juice
•	60/2	cloudy apple juice
•	Top	ginger beer

- **GARNISH**
- Sliced apples, red grapes, oranges and mint



Portobello

FILTER BY:

OCASION (Casual * * * * Serious indulging)
SEASON (Summer * * * * Winter)
STRENGHT (Lighter * * * * Pungent)
DIFICULTY (Easy * * * * Complex)
PALATE (Sweet * * * * Sour)

Note:

Pour Port wine first, then chilled Becherovka.