



Ssd DRINKS

for Mindful Hedonists





Spirits

Premium,
organic



Classics

Home-consuming
high-end cocktails,
trending



Cocktails

Retail-orientated
& super trending



Tap Cocktails

Industry changing
value proposition



Soft Drinks

Low sugar and
organic

AWARDS

AND ACCOLADES



AVIATION

Double Gold

San Francisco Spirits Competition
2021



ESPRESSO MARTINI

PINA COLADA

GINGER CITRUS MULE

CUCUMBER SPRITZ

San Francisco Spirits Competition
2020-2021



CLASSIC REIMAGINED SERIES

Best Design

San Francisco Spirits Competition
2021



AVIATION

SIP Awards 2021

Double Gold / Gold / Silver

MAIN PRODUCT CATEGORIES

SPIRITS



ORGANIC NORDIC VODKA



ORGANIC NORDIC GIN



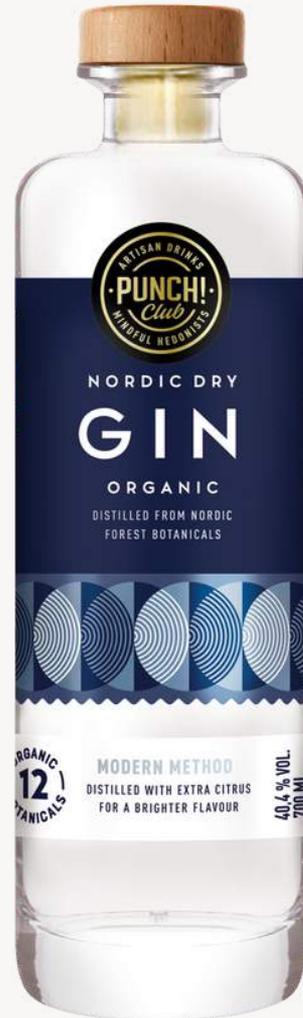
Organic
EE-ÖKO-02 EU / Non-
EU Agriculture

Mikkel Fahn
CHAMPION MIXOLOGIST

Organic Nordic Dry GIN

5-STEP DISTILLATION

— *Modern method Nordic gin distilled with 12 assorted organic botanicals. The base of the recipe is botanicals native to Nordic forests such as angelica root, lemon thyme and chamomille.*



Organic
EE-ÖKO-02 EU / Non-
EU Agriculture

Mikkel Zahn
CHAMPION MIXOLOGIST

Organic Nordic Grain VODKA

5-STEP DISTILLATION

Specially sourced Organic Nordic wheat forms the base of our artisan vodka. Batch produced and column distilled 5 times for an extra smooth and clean finish.



Organic
EE-ÖKO-02 EU / Non-
EU Agriculture

Mikkel Zahn
CHAMPION MIXOLOGIST

NEGRONI

INFUSED WITH RASPBERRIES

” *This is otherwise a classical well balanced Negroni, with the exception that we infused the cocktail slightly with raspberries. Still bitter, still classic, now unique.*

Michel Zehn
CHAMPION MIXOLOGIST

Recipe: Maraschino Luxardo & Punch Club®
organic gin infused with Asian Pigeonwings.

Punch Club®, October 2021



SERVES
5
COCKTAILS



12 bottles in a box (500 ml bottles)

WHISKEY SOUR

WITH CHERRY INFUSED RYE WHISKEY

” *The most remarkable aspect of this cocktail is the cream. Just shake the bottle vigorously and the cream will form itself. I want to say it's magic, but that wouldn't exactly be fair to science.*

Mikkel Zahn
CHAMPION MIXOLOGIST

Recipe: Rye Whiskey, Angostura Bitter, cherries

Punch Club®, October 2021



SERVES
5
COCKTAILS



12 bottles in a box (500 ml bottles)

ESPRESSO MARTINI

WITH SALTED CARAMEL & COLD BREW
COFFEE

” *Salted caramel adds the cocktail a nice subtle twist. For an extra mouthfeel, shake the bottle and enjoy the creamy finishing.*

Mikkel Zahn
CHAMPION MIXOLOGIST

Recipe: Punch Club® organic Vodka, Cold Brew
Coffee, Salted Caramel



SERVES
5
COCKTAILS



12 bottles in a box (500 ml bottles)

AVIATION

INFUSED WITH PURPLE FLOWER BLOSSOMS



People are often intrigued by the color. And shortly thereafter bedazzled, when heard that the color of our cocktail is in fact natural. We get it by infusing the gin in purple blossoms of Asian Pigeonwings. A common plant that grows in Equatorial Asia

Mikkel Zahn
CHAMPION MIXOLOGIST

Recipe: Maraschino Luxardo & Punch Club®
organic gin infused with Asian Pigeonwings.



SERVES
5
COCKTAILS



12 bottles in a box (500 ml bottles)

PINA COLADA

CLARIFIED FROM PINEAPPLE & COCONUT

” We have clarified the liquid from pineapple and coconut, but kept the intense flavours and aromas. Classic with a twist.

Mikkel Zahn
CHAMPION MIXOLOGIST

Recipe: Plantation 3 star rum, coconut, pineapple, lemon and a dash of Mr. Jekyll absinthe



SERVES
5
COCKTAILS



12 bottles in a box (500 ml bottles)

MANHATTAN

WITH HAND CRAFTED ORGANIC BITTERS

” For this classical cocktail, we created our artisan bitter using raw cocoa beans. Don't forget to follow the serving instructions for a true mindful hedonist experience ”

Mikkel Zahn
CHAMPION MIXOLOGIST

Recipe: Bourbon, vermouth, Angostura bitters, Punch Club organic bitters.

Punch Club®, October 2021



SERVES
5
COCKTAILS



12 bottles in a box (500 ml bottles)

OLD FASHIONED

BOURBON AND ARTISAN BITTERS

” *The Old Fashioned is beautiful in its simplicity, and ours stays true to that. For a subtle extra twist, we added just a dash of maple syrup to add an extra layer of mellow sweetness*

Mikkel Zahn
CHAMPION MIXOLOGIST

Recipe: Bourbon, Maple Syrup, Angostura bitter, Angostura Orange bitter, Punch Club artisan bitters.

Punch Club®, October 2021



SERVES
5
COCKTAILS



12 bottles in a box (500 ml bottles)

GIN TONIC

PUNCH CLUB® ORGANIC GIN

Punch Club® organic gin with artisan tonic water, made with lemongrass, lavender and quinine. Fresh and elegant palette with hints of citrus and lemongrass.



Organic
EE-ÖKO-02 EU / Non-
EU Agriculture



**BOTANICALLY
INFUSED**



**NATURALLY
LOW IN SUGAR**



**100% ORGANIC
INGREDIENTS**

12 bottles in a box (250 ml bottles)

PINK GIN & TONIC

PINK GIN & CRAFT TONIC COCKTAIL

We combine Punch Club® artisan pink gin infused with rhubarb and rose to our own Punch Club® low sugar tonic. A fruity and fresh take on a G&T.



**BOTANICALLY
INFUSED**



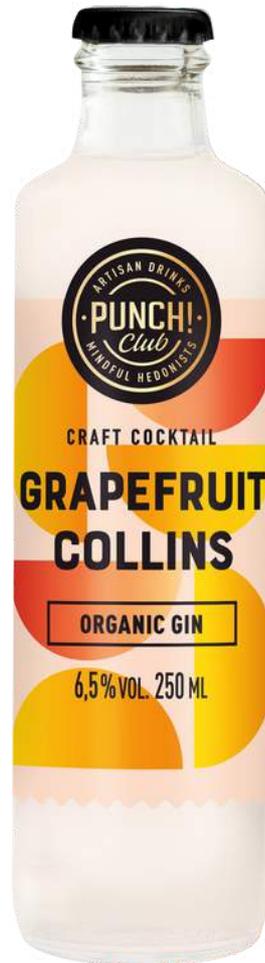
**NATURALLY
LOW IN SUGAR**

24 bottles in a box (250 ml bottles)

GRAPEFRUIT COLLINS

ORGANIC GIN & GRAPEFRUIT COCKTAIL

Our Punch Club® Organic gin is botanically infused with lashings of Grapefruit for a collins that is delightfully citrusy and crisp.



BOTANICALLY
INFUSED



NATURALLY
LOW IN SUGAR

12 bottles in a box (250 ml bottles)

MOSCOW MULE

ORGANIC VODKA & GINGER

Organic vodka cocktail infused with ginger, lemon peels and lemongrass. Our spiciest recipe.



Organic
EE-ÖKO-02 EU / Non-
EU Agriculture



**BOTANICALLY
INFUSED**



**NATURALLY
LOW IN SUGAR**



**100% ORGANIC
INGREDIENTS**

12 bottles in a box (250 ml bottles)

ELDERFLOWER SPRITZ

SPARKLING RIESLING & ELDERFLOWER

Elderflower Spritz is a simple yet elegant combination of Sparkling Riesling & elderflower cordial.



12 bottles in a box (250 ml bottles)

VENEZIANO SPRITZ

SPARKLING RIESLING & ITALIAN BITTER

Our version of the classical Spritz Veneziano (today known as as Aperol Spritz) is meant for drinking ice old straight out of the bottle. Made with sparkling Riesling and real Italian bitter.



12 bottles in a box (250 ml bottles)

ORANGE BLACK TEA COLLINS

ORGANIC GIN & ORANGE COCKTAIL

Our signature cocktail where we infused our organic gin with Italian orange peels, black tea, lemongrass and blue cornflower. A little sweet, just enough sour with a twist of bitter.



Organic
EE-ÖKO-02 EU / Non-
EU Agriculture



**BOTANICALLY
INFUSED**



**NATURALLY
LOW IN SUGAR**



**100% ORGANIC
INGREDIENTS**

12 bottles in a box (250 ml bottles)

RHUBARB HIBISCUS SPRITZ

ORGANIC GIN & RHUBARB COCKTAIL

Punch Club® organic gin infused with hibiscus blossoms that are grown in South Africa. This turns the gin ruby red before we add organic rhubarb juice which is grown and pressed on the fields of South Estonia by a third generation rhubarb farmer called Leo.

Punch Club®, October 2021



Organic
EE-ÖKO-02 EU / Non-
EU Agriculture



BOTANICALLY
INFUSED



NATURALLY
LOW IN SUGAR



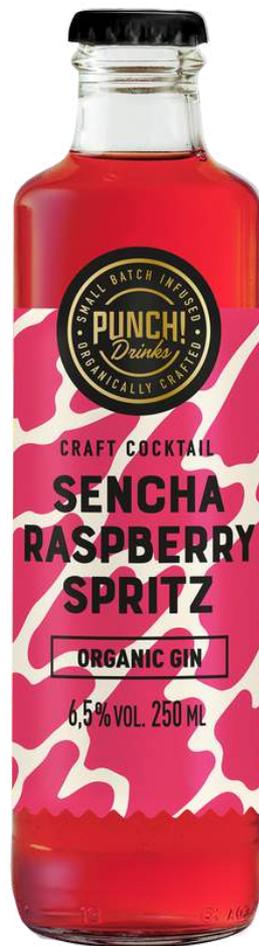
100% ORGANIC
INGREDIENTS

12 bottles in a box (250 ml bottles)

SENCHA RASPBERRY SPRITZ

ORGANIC GIN & RASPBERRIES COCKTAIL

Organic gin cocktail infused with fresh raspberries, sencha tea, lemon peels and basil. Two times less sugar than average gin & tonic.



Organic
EE-ÖKO-02 EU / Non-
EU Agriculture



BOTANICALLY
INFUSED



NATURALLY
LOW IN SUGAR



100% ORGANIC
INGREDIENTS

12 bottles in a box (250 ml bottles)

RUM COLA ARTESANO

ARTISAN RUM & CRAFT COLA COCKTAIL

Our take on this classic combo, we believe such a simple cocktail deserves only the best ingredients. We take a carefully selected artisan rum and our own craft cola - created to avoid excess sugar and the perfect balance of aromatic and sweet flavours .

Punch Club® 2022



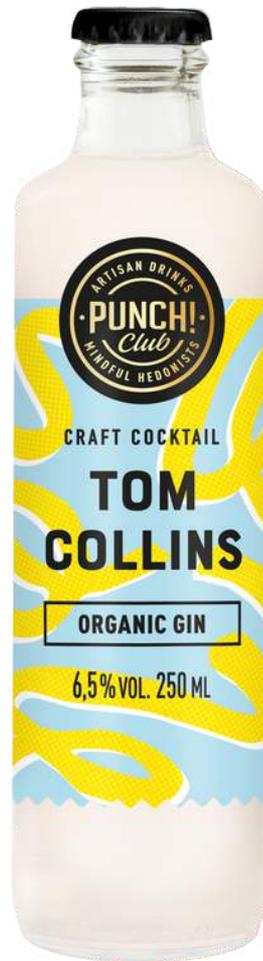
12 bottles in a box (250 ml bottles)

TOM COLLINS

ORGANIC GIN & LEMON COCKTAIL

We botanically infuse our Punch Club® Organic gin with heaps of lemon and just a dash of sugar for the perfect balance. Our tribute to this classical highball cocktail.

Punch Club® 2022



**BOTANICALLY
INFUSED**



**NATURALLY
LOW IN SUGAR**

12 bottles in a box (250 ml bottles)

CUCUMBER SPRITZ

GIN & FRESH CUCUMBER

Gin infused with fresh cucumber, lemon peels and basil.

Punch Club® 2022



**BOTANICALLY
INFUSED**



**NATURALLY
LOW IN SUGAR**

12 bottles in a box (250 ml bottles)

GIN & TONIC

- **Serve in a** Copa glass or Collins glass
- **Garnish:** Grapefruit slice / Lemon slice / Cucumber peel / juniper berries etc
- **How to prepare:** Fill the glass with ice, pour cocktail slowly from tap, garnish.

Recipe: Punch Club® gin, Punch Club® light tonic water. Balanced and refreshing gin & tonic allows you to play around with garnishes to find a perfect option for you. No wrong answers here!



MOSCOW MULE

- **Serve in a** Copper mug or Collins glass
- **Garnish:** Lime slice, a handful of mint
- **How to prepare:** Fill the mug with ice, pour cocktail slowly from tap, garnish.

Recipe: Punch Club® vodka infused with ginger & kaffir lime leaves, topped off with a hint of black pepper and star anise for a special kick.



MOJITO

- **Serve in a** Collins glass
- **Garnish:** Mint sprigs, lime slice
- **How to prepare:** Add ice (or crushed ice) into the glass with **lots of fresh mint leaves**, pour cocktail slowly from the tap. Stir gently with a bar spoon. Add a slice of lime and top it with a handful of mint sprigs.

Recipe: Plantation 3 Star rum infused with lime and mint. You can experiment by adding passionfruit or watermelon to give the Mojito a completely different feel, but still winning in time and effort!



VENEZIANO SPRITZ

WITH APEROL

- **Serve in a** Wine glass
- **Garnish:** Orange slice
- **How to prepare:** Fill the glass with ice, pour cocktail slowly from tap, garnish.

Recipe: Aperol, sparkling wine, soda water. Today it's known as Aperol Spritz but at the time of its invention the drink was better known as Veneziano Spritz. You can never go wrong with this contemporary classic.



NEGRONI

- **Serve in an** Old-fashioned glass
- **Garnish:** Orange zest twist or orange slice
- **How to prepare:** Fill the glass with ice, pour cocktail from tap, cut orange peel & press essential oils.

Recipe: Campari, red vermouth, Punch Club Nordic Dry gin. Bitter and sweet Negroni slightly infused with raspberries. Undying classic invented by Count Negroni in Florence back in 1919.

”



ESPRESSO MARTINI

- **Serve in a** Martini glass
- **Garnish:** 3 coffee beans, optional: grated chocolate, optional: lemon zest twist (regarded)
- **How to prepare:** Prechill the glass with ice, pour cocktail from the tap by **pushing the tap fully back** from start to **get lots of cream**, garnish.

Recipe: Punch Club® Nordic grain vodka, cold brew coffee, salted caramel syrup, nitrogen. This vegan espresso martini is enriched with nitrogen for a creamy top and silky mouthfeel.

