



HAPPY HOUR!

Recipe e-book



Introduction

Happy Hour and Pernod Ricard Kenya would like to sincerely thank you for attending the **HAPPY HOUR LAUNCH!**

We are excited for our family to keep growing and remaining true to our promise to deliver the best experiences, surprises and more!



Dr

Featured Cocktails

**HAPPY
HOUR!**

Learn how to make some signature cocktails from our amazing and extensive portfolio.



The Classic Jameson
Ginger & Lime



The Classic Jameson Ginger & Lime

Spirit

Jameson Original Irish Whiskey (40% ABV).

The Highlight

Triple distilled for signature smoothness and shared moments.

Ingredients

50ml Jameson Original.

150ml Ginger Ale.

Large wedge of Lime.

How to Make

Fill a highball glass with ice.

Pour in the whiskey, which features a light floral fragrance and notes of spicy wood.

Top with ginger ale and stir briefly.

Squeeze the lime wedge and drop it in to complement the nutty, spicy, and sweet taste.

**HAPPY
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Malfy Con

Limone Spritz



Malfy Con Limone Spritz

Spirit

Malfy Gin Con Limone (41% ABV).

The Highlight

A bright, zesty profile perfect for refreshing cocktails

Ingredients

50ml Malfy Gin Con Limone.

75ml Prosecco.

25ml Soda Water.

Lemon wheel for garnish.

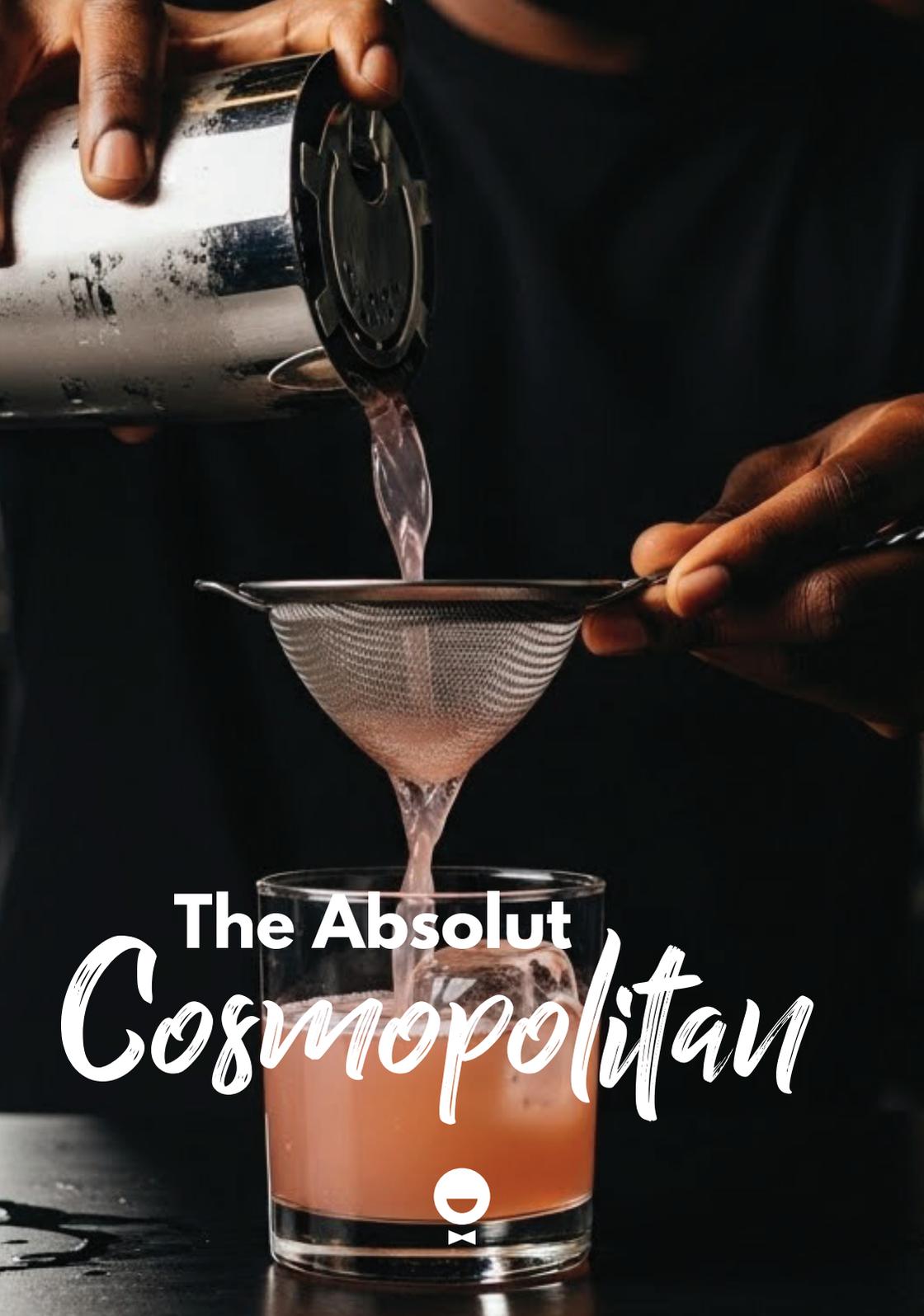
How to Make

Build the ingredients in a large wine glass filled with ice.

Stir gently to combine the bright, zesty citrus profile.

Garnish with a lemon wheel to emphasize the fresh finish.

**HAPPY
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The Absolut
Cosmopolitan



The Absolut Cosmopolitan

Spirit

Absolut Citron (40% ABV)

The Highlight

A clean, rich mouthfeel with a fresh citrus bouquet.

Ingredients

40ml Absolut Citron.

15ml Triple Sec.

30ml Cranberry Juice.

10ml Fresh Lime Juice.

How to Make

Add all ingredients into a shaker with ice.

Shake vigorously to chill the mixture, highlighting the crisp lemon and tangy citrus taste.

Strain into a chilled cocktail glass to showcase its crystal clear clarity.

**HAPPY
HOUR!**

A hand is holding a glass of Olmeca Sparkling Margarita. The drink is light green and bubbly, served in a coupe glass with ice and a lime slice. The background is dark with bokeh lights.

Olmeca Sparkling
Margarita



Olmeca Sparkling Margarita

Spirit

Olmeca Silver Tequila (35% ABV)

The Highlight

Authentic herbal agave flavor with soft honey sweetness.

Ingredients

50ml Olmeca Silver.

25ml Fresh Lime Juice.

15ml Agave Nectar.

Splash of Soda Water.

How to Make

Shake the tequila, lime juice, and agave nectar with ice.

Strain into a glass to enjoy the fresh herbal notes and soft honey sweetness.

Top with a splash of soda water to lighten the herbal agave and pepper hints.

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Chivas
Highball

Chivas Highball

Spirit

Chivas Regal 12 Years (40% ABV)

The Highlight

A radiant warm amber blend of honey and orchard fruit.

Ingredients

50ml Chivas Regal 12 Years.

100ml Chilled Soda Water.

Orange zest or slice.

How to Make

Fill a tall glass with ice.

Pour in the Chivas 12, which offers flavors of honey, ripe apple, and butterscotch.

Top with chilled soda water to preserve the radiant warm amber color.

Garnish with orange to complement the aroma of wild herbs and orchard fruit.

**HAPPY
HOUR!**



Thank You Coupon

KEEP THE HAPPY HOUR GOING.

Use code **HHMOMENTS** or a special discount on your next order of any bottle on our platform.

myhappyhour.co.ke