



ALIGN WITH NATURE!

8 SIGNATURE SERVES • CLASSIC, LIFE & TRUFFLE

A premium, print-ready recipe collection for cocktail service, events and VIP hospitality.

ORGANIKA® VODKA • OFFICIAL COCKTAIL COLLECTION

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01 • THE OFFICIAL FLAGSHIP

TIGERINII

BASE Organika™ Life • 700 ml

Chilled crystal coupe



Golden amber • passionfruit • blood orange • Sagan-Daila honey-ginger

A show-stopping signature serve pairing exotic citrus and forest honey-ginger cordial with a crisp Prosecco finish.

INGREDIENTS

- 50 ml Organika™ Life Vodka
- 25 ml fresh passionfruit purée
- 20 ml Sicilian blood orange juice
- 15 ml freshly squeezed lime juice
- 15 ml Sagan-Daila honey-ginger cordial
- 30 ml chilled Prosecco Brut, to top
- Garnish: Angostura tiger stripes, 24k edible gold leaf, expressed blood-orange twist

METHOD

Shake everything except Prosecco with large clear ice for 12 seconds. Double-strain into a chilled coupe, top gently with Prosecco, then finish with the bitters pattern, gold leaf and orange twist.

BAR STANDARD • Use fresh citrus, clear ice and chilled glassware; measure every ingredient.

02 • FOREST & BOTANICAL HIGHBALLS

SAGAN-DAILA EMERALD MULE

BASE Organika™ Life • 700 ml

Hammered silver mug • crushed ice



Resinous pine • fresh lime • spicy ginger • rosemary

A brisk, refreshing highball built around pine-botanical syrup and sparkling ginger beer.

INGREDIENTS

- 50 ml Organika™ Life Vodka Fill a chilled silver mug two-thirds with crushed ice. Add • 20 ml fresh lime juice vodka, lime and syrup; churn gently. Crown with crushed
- 15 ml young pine shoot & Sagan-Daila syrup ice, top with ginger beer, add bitters and garnish.
- 100 ml artisanal spicy ginger beer
- 2 dashes Angostura Bitters
- Garnish: rosemary sprig, dehydrated lime and candied ginger

METHOD

BAR STANDARD • Use fresh citrus, clear ice and chilled glassware; measure every ingredient.

03 • SOUR & ARTISANAL CRAFT

PUSZCZA ZIELONKA BOTANICAL SOUR

BASE Organika™ Classic • 700 ml

Low crystal rocks • single clear ice block



Silky foam • elderflower • lemon • juniper honey • thyme

A cloud-soft sour inspired by Poland's woodland botanicals, balanced by bright lemon and floral elderflower.

INGREDIENTS

- 50 ml Organika™ Classic Vodka
- 15 ml elderflower liqueur
- 25 ml fresh lemon juice
- 10 ml juniper-forest honey syrup
- 20 ml aquafaba (or pasteurised egg white)
- Garnish: fresh lemon thyme

METHOD

Dry-shake all ingredients without ice for 10 seconds. Add large ice and shake hard for 15 seconds. Fine-strain over a clear ice block in a rocks glass and garnish with lemon thyme.

BAR STANDARD • Use fresh citrus, clear ice and chilled glassware; measure every ingredient.

04 • THE PURIST'S MARTINI

ŻYWIEC CRYSTAL VESPERTINI

BASE Organika™ Classic • 700 ml

Freezer-chilled V-Martini glass



Crystal clear • mineral • silky • Amalfi lemon oil

*A minimalist, evening aperitif that lets the clean, crisp character of Organika™ Classic take centre stage.***INGREDIENTS**

- 60 ml Organika™ Classic Vodka
- 15 ml chilled Lillet Blanc
- 1 dash larch-needle botanical tincture
- Garnish: expressed unwaxed lemon ribbon

METHOD

Stir all ingredients in a crystal mixing glass filled with dense ice for 20 seconds. Strain into a freezer-chilled Martini glass and express the lemon oils over the surface.

BAR STANDARD • Use fresh citrus, clear ice and chilled glassware; measure every ingredient.

05 • REVIVAL & BRUNCH

AMUR SUNRISE SPRITZ

BASE Organika™ Life • 700 ml

Large stemmed crystal wine goblet • ice



Ruby grapefruit • white peach • sparkling • fresh mint

A sunlit terrace spritz combining ruby grapefruit brightness, delicate peach and a lively sparkling finish.

INGREDIENTS

- 40 ml Organika™ Life Vodka
- 40 ml freshly pressed ruby grapefruit juice
- 15 ml white peach liqueur
- 60 ml Prosecco Brut
- 30 ml chilled sparkling water
- Garnish: ruby grapefruit wheel and mint sprig

METHOD

Build over fresh ice in a wine goblet. Add vodka, grapefruit juice and peach liqueur. Top with Prosecco and soda, fold gently once with a bar spoon, and garnish.

BAR STANDARD • Use fresh citrus, clear ice and chilled glassware; measure every ingredient.

06 • TRUFFLE GASTRONOMY

WHITE TRUFFLE DIRTY MARTINI

BASE Organika™ Truffle • 700 ml

Chilled Nick & Nora



Savory umami • green olive • delicate white truffle

A fine-dining Martini with a savoury olive edge, designed for oysters, beef tartare and Oscietra caviar.

INGREDIENTS

- 60 ml Organika™ Truffle Vodka
- 10 ml extra-dry vermouth
- 5 ml clarified Castelvetro green olive brine
- Garnish: Castelvetro olive on a gold pick
- Serve at 8–10°C

METHOD

Stir ingredients over crystal ice for 15 seconds, taking care not to overpower the truffle aroma. Strain into a chilled Nick & Nora glass and garnish with the olive.

BAR STANDARD • Use fresh citrus, clear ice and chilled glassware; measure every ingredient.

07 • TRUFFLE GASTRONOMY

VELVET FOREST TRUFFLE OLD FASHIONED

BASE Organika™ Truffle • 700 ml

Heavy cut-crystal tumbler • clear ice sphere



Roasted walnut • maple • dark cocoa • earthy truffle

*A contemplative after-dinner serve with roasted walnut and maple richness over a single crystal-clear sphere.***INGREDIENTS**

- 50 ml Organika™ Truffle Vodka
- 10 ml roasted walnut & pure maple reduction
- 2 dashes dark cocoa-walnut bitters
- Garnish: toasted walnut half

METHOD

Build directly over a single clear ice sphere in a heavy crystal tumbler. Stir gently for 12 rotations and garnish with a toasted walnut half.

BAR STANDARD • Use fresh citrus, clear ice and chilled glassware; measure every ingredient.

08 • VIP CLUB & MAGNUM SERVICE

GOLDEN TIGER VIP PITCHER

BASE Organika™ Life Magnum • 1.75 L

Illuminated crystal carafe • coupe glasses



Passionfruit • mango • mandarin • lime • edible gold

A celebratory sharing serve for four to six guests, presented with a chilled Magnum bottle and coupe glasses.

INGREDIENTS

- 250 ml Organika™ Life Vodka
- 120 ml passionfruit & Alfonso mango nectar
- 80 ml fresh lime juice
- 60 ml vanilla-honey Sagan-Daila syrup
- 350 ml Sicilian mandarin sparkling soda
- Garnish: 24k edible gold flakes

METHOD

Combine vodka, nectar, lime juice and syrup in a chilled crystal carafe with large ice cubes. Top with mandarin sparkling soda, add edible gold flakes and serve alongside chilled coupes.

BAR STANDARD • Use fresh citrus, clear ice and chilled glassware; measure every ingredient.

BAR OPERATIONS

House preparations, batching and premium service standards

SAGAN-DAILA HONEY-GINGER CORDIAL

Yields approx. 500 ml / 33 serves

Simmer 250 ml Polish wildflower honey, 200 ml spring water, 40 g thinly sliced fresh ginger and 4 g dried Sagan-Daila leaves (or alpine herbal tea) at 70°C for 12 minutes. Fine-strain, cool and bottle. Refrigerate for up to 14 days.

JUNIPER-FOREST HONEY SYRUP

Yields approx. 500 ml

Lightly crush 15 g dried organic juniper berries. Warm with 300 ml forest honey and 180 ml Żywiec spring water for 10 minutes without boiling. Fine-strain and chill.

PRE-BATCH VODKA MATRIX

Cocktail	50 serves	100 serves
Tigerinii	2,500 ml (3.6 × 700 ml)	5,000 ml (7.2 × 700 ml)
Sagan-Daila Mule	2,500 ml (3.6 × 700 ml)	5,000 ml (7.2 × 700 ml)
Puszcza Sour	2,500 ml (3.6 × 700 ml)	5,000 ml (7.2 × 700 ml)
Crystal Vespertini	3,000 ml (4.3 × 700 ml)	6,000 ml (8.6 × 700 ml)
Amur Sunrise Spritz	2,000 ml (2.9 × 700 ml)	4,000 ml (5.8 × 700 ml)
Truffle Dirty Martini	3,000 ml (4.3 × 700 ml)	6,000 ml (8.6 × 700 ml)

Martini & neat service: keep Organika™ Classic and Life at 6–8°C; chill Martini and Coupe glassware to around –15°C. Batch non-carbonated bases only; add sparkling ingredients at service. Bottle counts are approximate.

OFFICIAL HORECA, VIP EVENTS & DISTRIBUTION INQUIRIES

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