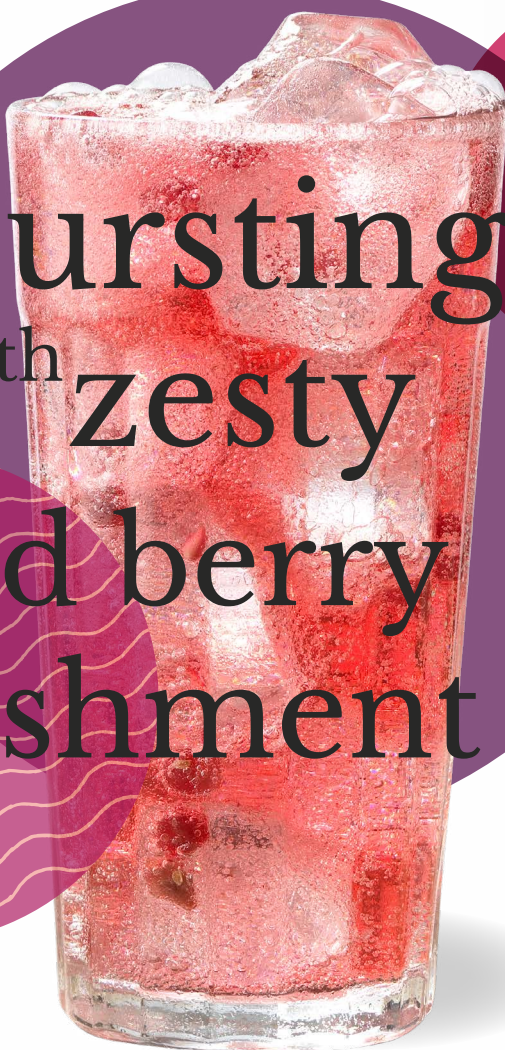




# SWEETBIRD®

BRISTOL ENGLAND

bursting  
with zesty  
red berry  
refreshment



*Grenadine*

The lively flavour of pomegranate and red berries is the perfect balance of tart and sweet, adding vibrant colour and invigorating flavour to frozen granitas, sodas, mocktails and cocktails

# Grenadine syrup



Introducing Sweetbird Grenadine syrup, with its invigoratingly sharp tang, it's perfect for creating eye-catching mocktails, frozen granitas and refreshing smoothies. This vibrant syrup is made with classic pomegranate and equally tart and bright red berries with real fruit juice. This combination creates a deep red syrup with a lively flavour guaranteed to re-energise customers.

Bring the excitement of a cocktail bar to your menu with our new Grenadine syrup. Grenadine is the star flavour of the classic Shirley Temple cocktail that was created back in the 1930's in Beverly Hills, for the title actress at the height of her young career. Our latest syrup offers the chance to add some vibrant colour and sharp but sweet flavour to your drinks that captures the excitement of more carefree nights.

- Made with real fruit juice
- Made in Bristol, UK
- Free from artificial colours and flavours
- Free from GMOs
- Made with British sugar
- Vegan Society approved



## *Tropical Sunrise Mocktail*

- 2 pumps (30ml) Sweetbird Passionfruit purée
  - 2 pumps Sweetbird Grenadine syrup
  - Sparkling water
  - Ice
  - Passionfruit and mint to garnish
1. Add purée to glass
  2. Half fill with sparkling water then stir to mix
  3. Top with ice
  4. Add syrup on top (it will sink to the bottom)
  5. Garnish with halved passionfruit and mint

## *Shirley Temple Mocktail*

- Fresh lime and mint
  - Ice
  - 150ml Ginger ale
  - 2 pumps Sweetbird Grenadine syrup
  - Sparkling water
1. Squeeze ½ lime into the glass, add handful of mint and muddle
  2. Fill with ice, add ginger ale
  3. Add syrup then top with sparkling water
  4. Garnish with mint and lime, stir to drink

