

**OKAVANGO**  
**G I N**



**COCKTAIL**  
**RECIPES**



# NEGRONI



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## INGREDIENTS

30ML THE SENTINEL GIN

30ML CAMPARI

30ML SWEET VERMOUTH

PINCH OF SALT

DASH OF BITTERS (OPTIONAL)

ORANGE RIND/SLICE TO GARNISH

## METHOD

TO A SHAKER ADD ICE, THE SENTINEL GIN, CAMPARI, SWEET VERMOUTH,  
SALT AND BITTERS. SHAKE WELL.

ADD A FEW BLOCKS OF ICE INTO A TUMBLER, POUR NEGRONI OVER.

ADD A SLICE OF ORANGE TO GARNISH.

# BABOON'S BREAKFAST



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## INGREDIENTS

60ML THE SENTINEL GIN

20ML SIMPLE SYRUP

2 DASHES WORCESTERSHIRE SAUCE

2 DASHES TABASCO SAUCE

2 SLICES OF CUCUMBER

6-8 LIME WEDGES (1 LARGE LIME)

SALT AND PEPPER

## METHOD

ADD LIME WEDGES, WORCESTERSHIRE SAUCE, TABASCO, SIMPLE SYRUP,

THE SENTINEL GIN AND CUCUMBER SLICES TO A SHAKER.

ADD CRUSHED ICE, AND THE LID OF THE SHAKER, AND SHAKE... AGGRESSIVELY.

POUR ALL INTO A TUMBLER OR GLASS OF YOUR CHOICE.

TOP WITH A CRACK OF SALT AND PEPPER.

# OKAVANGO SUNSET



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## INGREDIENTS

37.5ML THE SENTINEL  
25ML APEROL  
25ML GRAPEFRUIT JUICE  
12.5ML SIMPLE SYRUP  
12.5ML EGG WHITE

## METHOD

POUR EVERYTHING INTO A SHAKER.  
FILL WITH ICE AND SHAKE FOR 30 SECONDS. STRAIN INTO A COUPE.  
GARNISH WITH A SPRIG OF WILD SAGE.

VARIATION: #1 ADD ANOTHER 25ML GRAPEFRUIT TO MAKE IT A  
JUICIER, LIGHTER COCKTAIL.

#2 ADD 50ML SPARKLING WINE FOR A LONGER DRINK AND  
SERVE IN A TUMBLER HALF FILLED WITH ICE

#3 ADD 50ML SPARKLING WINE AND 50ML SODA FOR A SPRITZ

# CAMP FIRE



# CAMP FIRE

## INGREDIENTS

37.5ML THE SENTINEL  
12.5ML SMOKEY / PEATED  
WHISKEY  
25ML APRICOT JAM SYRUP  
1 DASH ANGOSTURA  
BITTERS

## METHOD

POUR EVERYTHING INTO A SHAKER. FILL WITH ICE AND SHAKE FOR 20 SECONDS. STRAIN INTO A COUPE. APRICOT JAM SYRUP: SIMMER APRICOT JAM WITH A DASH OF WATER, STIRRING UNTIL SMOOTH. YOU DON'T WANT TO OVER DILUTE THE JAM TOO MUCH, SO ONLY USE ENOUGH WATER TO MAKE IT SMOOTH AND EASIER TO POUR (LIKE THICK CUSTARD). GARNISH WITH BASIL LEAF OR ORANGE ZEST.

variation: WE USED FAMOUS GROUSE SMOKEY WHISKEY.

BAINS IS ALSO A GOOD OPTION. ANY PEATED WHISKEY WILL WORK, BUT THE ML MAY NEED TO BE REDUCED SLIGHTLY IF THE PEAT IS VERY STRONG.

# TSUTSU SPRITZ



# TSUTSU SPRITZ

## INGREDIENTS

50ML OKAVANGO GIN

40ML SALTED APPLE CORDIAL

## METHOD

POUR EVERYTHING INTO A SHAKER. GARNISH WITH WILD SAGE.

SALTED APPLE CORDIAL: 500G SLICED APPLE, 700G SUGAR, 2G SALT  
10G CITRIC ACID/MALIC ACID. ADD ALL INGREDIENTS INTO A ZIP LOCK BAG  
AND LEAVE FOR A FEW HOURS, UNTIL THE SUGAR IS LIQUID. MAKE A SMALL HOLE  
IN THE ZIP LOCK BAG AND POUR LIQUID INTO A BOTTLE.

# SEASONAL G&T'S



# SEASONAL G&T'S

## INGREDIENTS

37.5ML THE SENTINEL

180ML DRY TONIC

## METHOD

ADD GIN TO GLASS. FILL GLASS W/ ICE. TOP WITH TONIC.

VARIATION & GARNISH: #1 HINT OF SALTINESS IS LOVELY BUT DON'T OVERDO THE BRINE. 5ML (1 BAR SPOON ONLY) OLIVE BRINE, OLIVE, ROSEMARY

#2 EARTHY TWIST, RAW BEETROOT SLICE, THYME.

#3 SUMMERY AND FUN, MANGO (FRESH OR SYRUP), JALAPENO (OR MILD CHILI WITH SEEDS REMOVED).

# BABOON'S CUP



# BABOON'S CUP

## INGREDIENTS

60ML THE SENTINEL GIN

6 WEDGES OF LIME

4 SLICES OF CUCUMBER

20ML SIMPLE SYRUP

SALT AND PEPPER

## METHOD

ADD THE SENTINEL GIN, LIME WEDGES, SIMPLE SYRUP AND CUMCUBER SLICES TO A SHAKER. MUDLE WITH A MUDLER TO EXTRACT JUICE WITHOUT PULVERISING FRUIT. ADD ICE, AND SHAKE. SEPERATE FRUIT AND LIQUID, ADD FRUIT INTO A TUMBLER AND PUSH TO THE BOTTOM OF THE GLASS USING MUDLER.

ADD LIQUID AND ICE TO CREATE A LAYERED EFFECT.

FINISH WITH A PINCH OF SALT AND PEPPER.

# FRENCH 75



# FRENCH 75

## INGREDIENTS

60ML THE SENTINEL GIN  
35ML FRESHLY SQUEEZED  
LEMON JUICE  
20ML SIMPLE SYRUP  
FRESH LEMON TO GARNISH  
DRY SPARKLING WINE

## METHOD

ADD THE SENTINEL GIN, LEMON JUICE AND SIMPLE SYRUP TO A SHAKER  
HALF-FILLED WITH ICE. SHAKE FOR 20 SECONDS TO COMBINE.  
STRAIN INTO A FLUTED GLASS.  
TOP WITH SPARKLING WINE. GARNISH WITH LEMON SLICE.

# BUSH BRAMBLE



# BUSH BRAMBLE

## INGREDIENTS

37.5ML THE SENTINEL

25ML BERRY SYRUP

12.5ML LIME JUICE

2 SPRIGS MINT

75ML SODA

## METHOD

POUR EVERYTHING EXCEPT SODA INTO A SHAKER. FILL WITH ICE AND SHAKE FOR 20 SECONDS. FILL A TUMBLER 3/4 WITH ICE.

STRAIN INTO GLASS. TOP WITH SODA.

BERRY SYRUP: SIMMER 200G BERRIES WITH 750ML WATER, 750ML WHITE SUGAR AND 1G SALT FOR 5 MINS. GARNISH WITH MINT SPRIG AND 2 BERRIES.

variation: TOP WITH 12.5ML RED WINE FOR A RED WINE CAP. THIS ADDS EXTRA BODY AND IS VISUALLY APPEALING WITH THE SUSPENDED RED LAYER. WITHOUT THE RED WINE IT'S FRESH AND SUMMERY.

# AFRICAN BEE'S KNEE'S



# AFRICAN BEE'S KNEE'S

## INGREDIENTS

37.5ML THE SENTINEL

25ML LEMON

25ML HONEY SYRUP

BLACK PEPPER

## METHOD

POUR EVERYTHING INTO A SHAKER. FILL WITH ICE AND SHAKE FOR 20 SECONDS.

STRAIN INTO A COUPE. SPRITZ ORANGE ZEST OVER COCKTAIL.

ROOIBOS OR BAY LEAF SYRUP: SIMMER 1 ROOIBOS TEA BAG OR  
5 BAY LEAVES WITH 500ML WATER, 400ML HONEY, 100ML WHITE  
SUGAR AND 1G SALT FOR 5 MINS. GARNISH WITH BAY LEAF.

VARIATION: USE EITHER A ROOIBOS OR A BAY LEAF SYRUP.

# DELTA REVIVER



# DELTA REVIVER

## INGREDIENTS

50ML THE SENTINEL  
25ML COINTREAU OR ORANGE LIQUEUR  
5ML (1 BARSPOON) DRY VERMOUTH  
10ML LEMON JUICE  
10ML ORANGE JUICE

## METHOD

POUR INTO SHAKER. FILL WITH ICE AND SHAKE FOR 20 SECONDS.  
STRAIN INTO A COUPE. GARNISH WITH GRAPEFRUIT TWIST.

VARIATION: #1 TO HAVE IT MORE LIKE THE CLASSIC, ADD  
1 BAR SPOON OF ABSINTHE OR SPRITZ ABSINTHE ON TOP.  
#2 ADD SODA TO MAKE IT A LONG DRINK.