SHE ZEN

FRUIT & SAKE CO.



Cocktails with SHEZEN

Discover the art of elevated mixology with our handpicked cocktail collection. Thoughtfully composed to bring forth the full character of each pour, these recipes transform simple moments into indulgent rituals of taste, elegance and sophistication.

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The Kiwi to Happiness





This bright, aromatic cocktail highlights the fresh tang of kiwi with citrus, gentle bitterness, and a whisper of anise on the finish. Crafted in both a low-proof version for a light, refreshing sip and a high-proof variation with gin for added structure and complexity, it's a vibrant drink that feels equally playful and refined.

LOW PROOF RECIPE

1 ½ oz SHEZEN Real Kiwi
¼ oz Aperol
¼ oz lime juice
¼ oz simple syrup
2 dashes orange bitters
1 spray Pernod atop drink

HIGH PROOF RECIPE

1 ½ oz SHEZEN Real Kiwi
1 ½ oz gin
¼ oz lime juice
½ oz simple syrup
¼ oz Aperol
3 dashes orange bitters
1 spray Pernod atop drink

HOW TO MAKE

1. Fill a shaker halfway with ice. Add all ingredients (omit gin for the low-proof version, adjust syrup and Aperol as listed).
2. Shake vigorously until well chilled then strain into an old fashioned glass with ice.
3. Finish with a single spray of Pernod over the top. Garnish with a thin kiwi wheel on the rim or floated on top.

Tip: The spray of Pernod adds a beautiful aromatic lift, but absinthe makes for a wonderful substitute as well— make sure to hold it 6–8 inches above the glass so it mists evenly without overpowering the drink.

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Peachy Keen





This playful cocktail balances juicy peach and floral lychee with a gentle kick of thai chili and bright citrus. Designed with flexibility in mind, it offers both a low-proof version for easy sipping and a high-proof option with vodka for a bolder, more spirited finish—same vibrant flavors, just tailored to your mood.

LOW PROOF RECIPE

1 ½ oz SHEZEN Real Peach
½ oz lychee liqueur
¼ oz thai chili syrup
¼ oz lemon juice

HIGH PROOF RECIPE

1 ½ oz SHEZEN Real Peach
1 oz Vodka
½ oz lychee liqueur
¼ oz thai chili syrup
½ oz lemon juice

HOW TO MAKE

1. Fill a shaker halfway with ice. Add all ingredients (omit Vodka for the low-proof version).
2. Shake vigorously until well chilled, then strain into a glass over fresh ice.
3. Garnish with a grilled peach.

Tip: You can make your own thai chili syrup at home. Bring 1 cup of sugar and and 1 cup of water to a simmer. Then, add a handful of washed thai chilies to the pot. To keep it mild leave the chilies whole, or to make it hotter chop some or all of them up. Simmer for about 10 minutes, then allow to cool fully and strain.

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It Takes Two to Mango





This tropical-meets-spice cocktail layers lush mango with warming ginger, bright lime, and aromatic coriander bitters. Offered in both a low-proof version for a refreshing, easy-drinking pour and a high-proof option with bourbon for added depth and warmth, it's a versatile drink that moves effortlessly from daytime sipping to evening indulgence.

LOW PROOF RECIPE

1 oz SHEZEN Real Mango
1 oz Portland ginger syrup
½ oz simple syrup
¼ oz lime juice
3 dashes lime-coriander bitters

HIGH PROOF RECIPE

1 ½ oz bourbon
1 oz SHEZEN Real Mango
1 oz Portland ginger syrup
½ oz simple syrup
¼ oz lime juice
3 dashes lime-coriander bitters

HOW TO MAKE

1. Fill a shaker halfway with ice. Add all ingredients (omit bourbon for the low-proof version).
2. Shake vigorously until well chilled, then strain into a glass over fresh ice.
3. Garnish with a slice of mango and a piece of crystallized ginger.

Tip: If you can't find Portland Syrups near you, you can make your own ginger syrup. Bring 1 cup of sugar and 1 cup of water to a simmer. Then, add a handful of roughly chopped ginger to the pot. Simmer for about 10 minutes, then allow to cool fully and strain.

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SHI-SOMOKIN'





This elegant cocktail pairs herbaceous shiso with creamy coconut, bright lemon, and bittersweet grapefruit, finished with a subtle applewood smoke for depth. Offered in both a low-proof version and a higher-proof variation with reposado tequila, it balances freshness and warmth, with the smoke tying each element together.

LOW PROOF RECIPE

1 ½ oz SHEZEN Real Shiso
½ oz coconut syrup
½ oz lemon juice
2 dashes of grapefruit bitters
Served in an applewood smoked glass

HIGH PROOF RECIPE

1 oz SHEZEN Real Shiso
1 oz reposado tequila
¼ oz coconut syrup
¼ lemon juice
3 dashes grapefruit bitters
Served in an applewood smoked glass

HOW TO MAKE

1. Prepare the glass: Smoke a rocks glass with applewood chips using a torch or light chip with lighter. Cover the glass to trap the smoke while you make the cocktail.
2. Build the drink: Fill a shaker halfway with ice. Add all ingredients (omit tequila and soda for the low-proof version; add tequila for the high-proof version). Shake vigorously until well chilled. Remove the cover from the smoked glass, fill with ice, then immediately strain the cocktail inside.
3. Finish: For the high-proof version, top with a splash of soda water. For the low-proof version, serve as is. Garnish (optional): A shiso leaf clipped to the rim.

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The Last Strawberry





This vibrant cocktail highlights juicy strawberry with bright lemon and a touch of peppercorn spice, balanced by the herbal dryness of vermouth. Available in a low-proof format or a higher-ABV version with gin for added structure and complexity, it offers a lively, refreshing profile with a subtle savory edge. For added enjoyment, see the pairing and presentation ideas online.

LOW PROOF RECIPE

2 oz SHEZEN Real Strawberry
1 oz Dry Vermouth
½ oz Peppercorn syrup
¼ oz Lemon juice

HIGH PROOF RECIPE

1 ½ oz gin
1 ½ SHEZEN Real Strawberry
¾ oz Peppercorn syrup
¼ oz Lemon juice

PEPPERCORN SYRUP

½ cup water
½ cup sugar
1 tbsp black peppercorns
1 tbsp white peppercorns

HOW TO MAKE

1. Ahead of time, prepare your peppercorn syrup. Gently crush the peppercorns. Then, combine all ingredients in a small saucepan. Bring to a simmer, stirring to dissolve sugar. Remove from heat and steep for 15–20 minutes. Strain and store refrigerated (up to 2 weeks).
2. Fill a shaker halfway with ice. Add cocktail ingredients (omit gin for low-proof; adjust syrup accordingly).
3. Shake vigorously until chilled.
4. Double strain into a chilled coupe.

Dress this cocktail up as much as you want. We recommend pairing with balsamic pearls and a bite-sized piece of Parmesan cheese. Find out more about these pairings and optional Thai basil foam at SHE-ZEN.com/cocktails.

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