

TASTE the
PLEASURE



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GLUTEN FREE

KAI VODKA PLEASURE POTIONS



KAI TINI

3 oz kai vodka

method: shake and strain into a martini glass

garnish: cocktail olives



KAI LYCHEE MARTINI

3 oz kai lychee vodka

method: shake and strain into a martini glass

garnish: lychee fruit



MS. KAI

1 ½ oz kai lychee vodka

¼ oz triple sec

1 lime wedge squeezed

¾ oz cranberry juice

method: shake and strain into a martini glass.

top with 1 oz champagne or sparkling sake

garnish: lemon twist or lime wedge



KAI LYCHEE LEMON DROP

2 oz kai lychee vodka

2-3 lemon wedges

1 teaspoon sugar

method: shake and strain into a sugar rimmed martini glass

garnish: lemon twist



KAI AGRA "the little blue drink"

1 ½ oz kai vodka

energy drink

splash blue curacao

method: serve on the rocks or as a shooter



KAI RISE

½ oz simple syrup

3 thai basil leaves

1 lemon wedge (1/8 lemon)

muddle simple syrup, basil, and lemon wedge together

1 ½ oz kai lychee vodka

½ oz green tea liqueur

method: shake and strain into a martini glass

garnish: basil leaf and a lemon twist



KAI HIGH

1 ½ oz kai vodka

¾ oz triple sec

1 oz lime juice

¾ oz simple syrup

1 oz passion fruit purée

method: shake all ingredients with ice and pour into an attractive glass

garnish: lime wheel