FANCY



THE MIGHTY APHRODITE

1 nart KLEOS Mastiha Snirit 1 nart Boiron Basoberry Pureé 1/4 part simple syrup

Shake all ingredients Strain into a flute. Top with prosecco. Garnish with fresh raspberries.

Unleash your inner Greek goddess.



THE FELLINI

1 part KLEOS Mastiha Spirit 1 1/2 parts Boiron Peach Pureé 1/4 part simple syrup

Shake all ingredients Strain into a flute. Top with prosecco

For the cinephiles who brunch.



ABSOLUTELY FABULOUS

2 parts KLEOS Mastiha Spirit 1 part Absolut Flyx yodka 1/2 part lemon juice 1/4 part simple syrup 5 muddled raspberries

Muddle raspberries. Shake all ingredients vigorously Strain into a flute. Garnish with edible flowers

When your cocktail looks as expensive as your Cartier.

BOOZY: Exhibit Spartan restraint



THE JEAN COCTEAU

34 part KLEOS Mastiha Spirit. ¾ part gin 34 part Cointreau 34 part Lillet 3/4 part fresh lemon juice

Shake all ingredients with ice. Strain into a chilled coupette.

He was a staple in 1920's Parisian-café society whose art was inspired by ancient Greece, and very likely, cocktails like this,



THE MARIA CALLAS

1 part KLEOS Mastiha Spirit 2 parts Toki Japanese Whiskey 1/4 part simple syrup 3 dashes Spanish bitters (or try lavender bitters)

Stir all ingredients well, over ice for dilution. Serve over 1 large ice cube in a rocks glass. Garnish with an expressed lemon peel (use orange peel if using lavender bitters).

A cocktail fit for the operatic diva, and one of the great sopranos of the twentieth century; to warm up the vocal chords before her final farewell. performance in Sapporo, Japan, in 1974.

PERFECTION IN SIMPLICITY



KLEO-CCINO

4 parts Kleos 2 parts cold brew or 2 teaspoons instant coffee 1 part simple syrup

Garnish w mint leaf



HOOKED ON TONICS

2 parts KLEOS Mastiha Spirit 3 parts tonic

Garnish with a lemon wedge



CRYSTAL KLEOS

2 parts KLEOS Mastiha Spirit 1 large ice cube Lemon peel, expressed

Serve KLEOS Mastiha Spirit over one large ice cube in a rocks glass. Garnish with an expressed lemon peel.

Unadulterated, purest form of the Mastiha essence

"I don't need the money dear. I work for art." - Maria Callas

Us too. #earnyourkleos www.drinkkleos.com



KLEOS

ENJOY KLEOS® WITH ARISTOTELIAN BALANCE. KLEOS® IMPORTED BY PARK ST. IMPORTS, Miami, FL, Liqueur - 30% ALC BY VOL



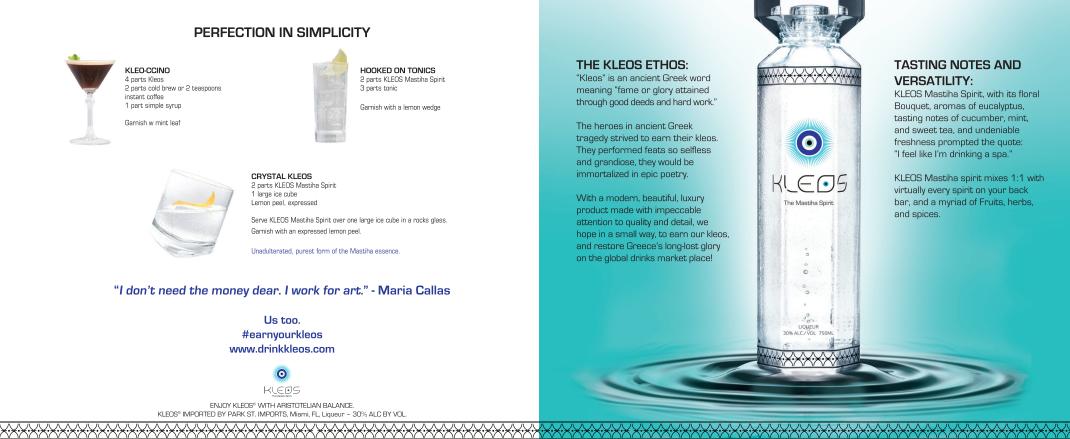
THE ANCIENT SUPER-INGREDIENT SPIRIT:

KLEOS Mastiha Spirit is Greece's first luxury spirit brand, the world's first super-premium mastiha liqueur.

The raw ingredient, Mastiha (mas-tee-hah) is a sap from the 'Skinos' tree that grows only in 24 villages in the southern part of the Greek island of Chios.

Mastiha is known as the 'diamond of spices' because of its rarity, and the ancient world's 'super ingredient' due to its variety of healing properties, and has the honor of being the world's first chewing gum.

KLEOS is made by hand in small batches, via a distillation of the rare Mastiha 'tears' and the addition of Mastiha essential oils.



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KLEOS CRUSHERS:

can't have just one



KLEO-PATRA

2 parts KLEOS Mastina Spirit 2 part fresh lemon juice 1/4 part simple syrup

Shake all ingredients vigorously. Strain over fresh crushed ice in a highball Garnish with a lemon wheel and hasil leaf

Adapted from the modern classic cocktail The Med' created by the demigod of the modern age of cocktails. Michael Menegos

Like Plate and Secretes, you can find him in Athens' best watering holes waxing poetic on government, philosophy, food



BIG IN JAPAN 2 parts KLEOS Mastiha Spirit 2 part fresh lemon juice 1/4 part simple syrup

Shake all ingredients vigorously Strain over fresh crushed ice in a highball Garnish with a lemon twist and shiso leaf.

Channel: Asian accounts



EL CHICLE (cheek-lay) 2 parts KLEOS Mastiha Spirit /2 part fresh lemon juice 1/4 part simple syrup

Shake all ingredients vigorously. Strain over fresh crushed ice in a highbal Garnish with a lemon wheel & mint sprig.

Channel: Latin accounts, moiito accounts



GREEK SUNTAN

1 part KLEOS Mastiha Spirit 1 part Metaxa 5* 1/2 part fresh lemon juice 1/4 part simple syrup 3 strawberries hulled

Muddle strawberries. Shake all ingredients and strain over fresh crushed ice in a highball. Top with ginger beer. Garnish with a strawberry slice.

When one iconic Greek brand meets another. it's plate-breaking happiness in a glass (Great frozen)



REVERENTLY IRREVERENT: Knowing the rules and breaking them

THE GREEKER THE BERRY

1 part KLEOS Mastiha Spirit 1 part cognac 3/4 part fresh lemon juice

1/4 part simple syrup Orange wedge (no skin) 2 blackberries

Muddle orange wedge and blackberries. Shake all ingredients vigorously.

Strain over crushed ice in a copper tin or rocks glass. Garnish with a mint sprig, blackberry, and lemon wheel.

We pour out a little liquor for rapper Tupac, whose lyrical lyricism was that of the bards of Greek poetry.

AGAVE SPIRITS:

The word agave comes from ancient Greek, and means noble or illustrious. The mastiha tree and the agave plant make a royal cocktail coupling!



¡AY KLEOS MIO!

. 2 parts KLEOS Mastiha Spirit 1 part silver tequila nart fresh lime juice 1/4 part agave nectar

Shake all ingredients and strain over ice into a rocks glass. Sprinkle black pepper on top Garnish with a lime wheel and a black pepper rim.

Oh my God, who knew the margarita could get any better?!

Channel: All general market, Mexican accounts, chains



NEVER ON SUNDAY

part KLEOS Mastiha Spirit 1/2 part mezcal ½ part fresh lime juice 1/4 part simple syrup 2 parts fresh Ruby Red grapefruit juice

Shake all ingredients and strain over ice into a highball Top with soda.

Garnish with a Ruby Red grapefruit slice, and a pink Himalayan sea salt rim to balance your chakras when drinking on Sundays.



KARPOUZI THYME! part KLEOS Mastiha Spirit

1 part silver tequila 1/2 part fresh lime juice

1/4 part simple syrup 6 1-inch watermelon cubes 4 pink peppercorns

Muddle pink peppercorns Shake all ingredients vigorously Double strain over fresh crushed ice into a highball. Garnish with watermelon cubes and a thyme sprig.

Karpouzi thyme is all the time!



PINEAPPLE ONASSIS

1 part KLEOS Mastiha Spirit 1 part Glenlivet Founders Reserve 1/2 part fresh lime juice

1/4 part simple syrup 4 1-inch pineapple squares 1 rosemary sprig

Muddle pineapple and rosemary sprig. Shake all ingredients and strain over ice in a rocks glass. Garnish with a pineapple leaf.

Created by one of Miami's best palettes, Robert Ferrara; well suited for a boss like Aristotle Onassis, peacocking on his private oasis, the vacht Christina.



CAN'T ELOPE

1 part KLEOS Mastiha Spirit 1 part vodka 1/2 part simple syrup 1/4 part fresh lemon juice

1/4 part fresh lime juice 6 fresh tarragon leaves 4 1-inch cubes of cantaloupe

Muddle cantaloupe with tarragon. Shake all ingredients vigorously and double strain over ice into a highball glass. Garnish with a tarragon sprig and cantaloupe balls.

When you're Greek-American, and you can't elope... but you can swig a few of these at your big fat Greek wedding

(Great frozen)

KLEOS CLASSICS:

Modern Greek twists on the classics



THE LORD BYRON

part KLEOS Mastiha Spirit 1 part gin 34 parts fresh lemon juice 1/4 part simple syrup 6 cucumber slices

Shake all ingredients vigorously Strain and serve up in a chilled coupette Garnish with a cucumber peel

Lord Byron was a "philhellene", completely obsessed with Greece.

Now, so are you.



HOMER'S DAQUIRI

1 part KLEOS Mastiha Spirit 1 part white rum . 1 part fresh lime juice 1/2 part simple syrup

Shake all ingredients vigorously. Strain and serve up in a chilled coupette

Homer takes you on a virtual Odyssey with this version of the daiguiri



THE KLEO-PATRA JONES

1 part KLEOS Mastiha Spirit 2 parts gin 3 drops grange bitters

Stir all ingredients over ice for dilution Strain into a chilled coupette. Garnish with an expressed orange pee

For the Bond girls and the men who



GLADIATOR FIGHT

1 part KLEOS Mastiha Spirit 1 part gin 34 part fresh lime juice 1/4 part simple syrup

Muddle blackberries

Shake all ingredients and strain over ice into a rocks alass.

3 blackberries OR sub 1/2 part Boiron Blackberry Pureé

Top with soda, or Fever Tree Ginger Beer for a kick. Garnish with sage leaves and a fresh blackberry.

Created by Miami bon vivant and cocktail-industry gladiator Ezra Pattek



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