

BITE SUMMER

2023

bite

DEAR PARTNER,

BITE Summer inspiration menu is here! At BITE, our vision is to inspire professionals to serve better beverage and a culinary experience. Simply put, we strive to elevate beverages from being only a complement to food to becoming an experience in its own right.

Over the past month BITE team, together with selected World class bartenders created this inspirational menu for you to work with as an effective tool to run a profitable beverage operation in partnership with BITE – The Culinary Beverage Brand.

In BITE Summer menu, we are focusing on light, long and refreshing drinks perfectly suited for the summer time. These are exactly the drinks your guests can never get enough of, while they enjoy the long awaited summer time. Whether it is sipping a Tiki cocktail on a lazy afternoon or having a low-ABV spritz during their lunch break, or taking full advantage of a joyful weekend with friends or family.

All of these are the feelings, impressions, and thoughts that guided BITE team and our industry colleagues to contribute to this menu of 12 bespoke recipes. We will be honored if you also find them inspiring and decide to implement them on your next menu.

BITE Summer features 8 spirited and 4 spirit free options. We would like to highlight 2 drinks especially, which were created by our dear friends:

Dime Drop Sour created by Iain Griffiths
at Midnight Theatre in New York, USA.

Everest Mule created by Goran Aziz
at RUBY Cocktail bar in Copenhagen, Denmark.

We thank them dearly for bringing these drinks to our attention and letting us share them with the you!

Finally, we would like to thank our brand partners who have contributed with some of our favorite spirits for BITE Spring.

Cheers from BITE Team!
Patrik, Roberto, Frederik, Giulia,
Kosmas, Christian, Thomas,
Dorottya & Tobias.

SPIRITED

PASS TIME PASSION

50 ML	BITE PASSIONFRUIT & MILKY OLOONG
20 ML	LIME JUICE
50 ML	VODKA
	SPARKLING WATER

Shake all ingredients together in a shaker tin. Then strain over crushed ice into white wine glass, top with sparkling water and garnish with ¼ fresh passionfruit and mint.

DIFFICULTY: *b b b*



SPIRITED

MANGO MISO TIKI

30 ML	BITE MANGO & MISO
10 ML	LIME JUICE
15 ML	DARK RUM
15 ML	SPICED RUM
	SPARKLING WATER

Pour all ingredients into a highball glass and stir. Top with sparkling water and garnish with sage leaves.

DIFFICULTY: *b b b*



SPIRITED

MILKY PINEAPPLE SHAKE

20 ML	BITE ORGEAT, ALMOND AND ORANGE BLOSSOM
20 ML	BITE PASSIONFRUIT & MILKY OOLONG
20 ML	LIME JUICE
60 ML	DARK RUM

Shake all ingredients together in a shaker tin. Then strain over crushed ice into a tiki glass. Garnish with pineapple leaves and Maraschino cherry.

DIFFICULTY: *b b b*



SPIRITED

RHUBARB DAIQUIRI

40 ML	BITE RHUBARB & PINK PEPPER
20 ML	LIME JUICE
60 ML	WHITE RUM

Shake all ingredients together in a shaker tin. Then fine strain into a chilled coupe glass. Chill your coupe glass in freezer or chill by filling glass with ice cubes and cold water while preparing the drink.

DIFFICULTY: *b b b*



SPIRITED

STRAWBERRY COLLINS

30 ML	BITE WHOLE STRAWBERRY
10 ML	LIME JUICE
40 ML	LONDON DRY GIN
	SPARKLING WATER

Pour all ingredients into a highball glass and stir. Top with sparkling water and garnish with strawberries and mint.

DIFFICULTY: *b b b*



SPIRITED

DIME DROP SOUR CREATED BY IAIN GRIFFITHS AT MIDNIGHT THEATRE, NEW YORK

20 ML	BITE PASSIONFRUIT & MILKY OOLONG
15 ML	LIME JUICE
15 ML	MEZCAL
15 ML	TEQUILA BLANCO
15 ML	APEROL

Shake all ingredients together in a shaker tin. Then fine strain into a chilled coupe glass. Chill your coupe glass in freezer or chill by filling glass with ice cubes and cold water while preparing the drink.

DIFFICULTY: *b b b*



SPIRITED

PALOMA

40 ML	BITE GRAPEFRUIT & MINT
10 ML	LIME JUICE
50 ML	TEQUILA
	SPARKLING WATER

Pour all ingredients into a highball glass and stir. Top with sparkling water and garnish with grapefruit.

DIFFICULTY: *b b b*



SPIRITED

GIN T TIME

40 ML	BITE ELDERFLOWER & JASMINE
10 ML	LEMON JUICE
50 ML	CITRUS FORWARD GIN
	SPARKLING WATER

Pour all ingredients into a highball glass and stir. Top with sparkling water and garnish with thyme and orange slice.

DIFFICULTY: *b b b*



SPIRIT FREE

EVEREST MULE
CREATED BY GORAN AZIZ
AT RUBY, COPENHAGEN

40 ML	BITE ANAPERITIVO
20 ML	VERJUS
10 ML	HONEY SYRUP
	GINGER BEER

Pour all ingredients into a highball glass and stir. Top with sparkling water and garnish with lemon wedge.

DIFFICULTY: *b b b*



SPIRIT FREE

BERRY BUCHU TONIC

40 ML	BITE RASPBERRY, STRAWBERRY AND BUCHU
10 ML	LIME JUICE
	TONIC

Pour all ingredients into a highball glass and stir. Top with sparkling water and garnish with mint.

DIFFICULTY: *b b b*



SPIRIT FREE

TIKI NO. 2

30 ML	BITE BITE MANGO & MISO
50 ML	AF RUM ALTERNATIVE
10 ML	LIME JUICE
	SPARKLING WATER

Shake all ingredients together in a shaker tin. Then strain over crushed ice into white wine glass, top with sparkling water and garnish with sage leaves.

DIFFICULTY: *b b b*



SPIRIT FREE

ANAPERITIVO SPRITZ

50 ML

BITE ANAPERITIVO

SPARKLING WATER

Pour all ingredients into a white wine glass and stir. Top with sparkling water, and garnish with rosemary and citrus.

DIFFICULTY: *b b b*



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