KARO
COLLECTIVE

The COCKTAIL COLLECTION

18 RECIPES • FOR GOOD COMPANY



CONSIDERED TOOLS FOR DRINKING WELL.

KARO
COLLECTIVE

The Ritual MATTERS.

Great drinks aren't just about ingredients. They're about intention — the pause, the process and the people you share them with.

This collection brings together 15 classics and 3 modern alcohol-free favourites, created to be enjoyed wherever the ritual takes you.

Use good ingredients. Measure with care. Shake, stir and pour with purpose.

The ritual matters.



KARO
COLLECTIVE

The KARO Tools

THE TOOLS THAT MAKE THE RITUAL.



01 BOSTON TIN
Shake with confidence.

02 25/50 ML JIGGER
Pour with precision.

03 HAWTHORNE STRAINER
A smooth finish.

04 MUDDLER
Release the flavour.

05 MIXING SPOON
Stir the good stuff.

06 FREE-FLOW POURERS ×2
For easy, consistent pouring.

KARO
COLLECTIVE

Contents

01	Margarita
02	Mojito
03	Daiquiri
04	Old Fashioned
05	Negroni
06	Espresso Martini
07	Whisky Sour
08	Aperol Spritz
09	Paloma
10	Moscow Mule
11	Cosmopolitan
12	Martini
13	Caipirinha
14	Bloody Mary
15	Tom Collins

MOCKTAILS

16	Rooibos Citrus Fizz
17	Grapefruit & Rosemary Spritz
18	Passionfruit & Lime Cooler

01

Margarita

CITRUS / BRIGHT / CLASSIC



YOU'LL NEED

50 ml tequila (blanco)
25 ml triple sec (Cointreau)
25 ml fresh lime juice
10 ml agave syrup
(or simple syrup)
Ice
Salt, to finish
Lime wheel, to garnish

THE KARO TOOLS

Boston tin
25/50 ml jigger
Hawthorne strainer

THE RITUAL

01 Rim your glass with salt, if using, and set aside.
02 Add tequila, triple sec, lime juice and agave syrup to the Boston tin with ice.
03 Shake hard for 10-15 seconds until well chilled.
04 Strain into a chilled coupe or margarita glass using the Hawthorne strainer.
05 Garnish with a lime wheel. Take a moment.

SERVE

1 drink

IN A CHILLED COUPE OR MARGARITA GLASS
GARNISH WITH A LIME WHEEL

02

Mojito

FRESH / MINT / REFRESHING



YOU'LL NEED

50 ml white rum
25 ml fresh lime juice
15 ml simple syrup
8-10 fresh mint leaves
Soda water
Crushed ice
Mint sprig, to garnish

THE KARO TOOLS

Muddler
25/50 ml jigger
Mixing spoon

THE RITUAL

01 Add lime juice, simple syrup and mint leaves to a glass.
02 Muddle gently to release the mint and dissolve the sugar.
03 Fill the glass with crushed ice.
04 Add rum and top with soda water.
05 Stir gently with a mixing spoon.
06 Garnish with a mint sprig. Take a moment.

SERVE

1 drink

IN A HIGHBALL GLASS
GARNISH WITH A MINT SPRIG AND LIME WEDGE

03

Daiquiri

CITRUS / CLEAN / BALANCED



YOU'LL NEED

50 ml white rum
25 ml fresh lime juice
15 ml simple syrup
Ice
Lime wheel, to garnish

THE KARO TOOLS

Boston tin
25/50 ml jigger
Hawthorne strainer

THE RITUAL

01 Add rum, lime juice and simple syrup to the Boston tin with ice.
02 Shake hard for 10-15 seconds until well chilled.
03 Strain into a chilled coupe using the Hawthorne strainer.
04 Garnish with a lime wheel. Take a moment.

SERVE

1 drink

IN A CHILLED COUPE
GARNISH WITH A LIME WHEEL

04

Old Fashioned

SPIRIT-FORWARD / RICH / SLOW



YOU'LL NEED

50 ml whiskey
10 ml demerara syrup
2 dashes Angostura bitters
Ice
Orange peel, to garnish

THE KARO TOOLS

25/50 ml jigger
Mixing spoon

THE RITUAL

01 Add whiskey, demerara syrup and bitters to a rocks glass with ice.
02 Stir gently with a mixing spoon for 20-30 seconds until well chilled.
03 Garnish with an expressed orange peel.
04 Take a moment.

SERVE

1 drink

IN A ROCKS GLASS
GARNISH WITH AN ORANGE PEEL

05

Negroni

BITTER / BOTANICAL / CLASSIC



YOU'LL NEED

30 ml gin
30 ml Campari
30 ml sweet vermouth
Ice
Orange peel, to garnish

THE KARO TOOLS

25/50 ml jigger
Mixing spoon
Hawthorne strainer

THE RITUAL

01 Add gin, Campari and sweet vermouth to a mixing glass or Boston tin with ice.
02 Stir for 15-20 seconds until well chilled.
03 Strain over fresh ice.
04 Express an orange peel over the drink and garnish.

SERVE

1 drink

IN A ROCKS GLASS
GARNISH WITH AN ORANGE PEEL

06

Espresso Martini

RICH / BITTER / INDULGENT



YOU'LL NEED

40 ml vodka
20 ml coffee liqueur
30 ml fresh espresso
10 ml simple syrup
Ice
3 coffee beans, to garnish

THE KARO TOOLS

Boston tin
25/50 ml jigger
Hawthorne strainer

THE RITUAL

01 Brew the espresso and allow it to cool slightly.
02 Add vodka, coffee liqueur, espresso and syrup to the Boston tin with ice.
03 Shake hard until very cold and frothy.
04 Double strain into a chilled coupe.
05 Garnish with three coffee beans.

SERVE

1 drink

IN A CHILLED COUPE
GARNISH WITH THREE COFFEE BEANS

07

Whisky Sour

CITRUS / SILKY / BALANCED



YOU'LL NEED

50 ml bourbon
25 ml fresh lemon juice
15 ml simple syrup
15 ml egg white, optional
2 dashes Angostura bitters
Ice
Lemon peel, to garnish

THE KARO TOOLS

Boston tin
25/50 ml jigger
Hawthorne strainer

THE RITUAL

01 Add bourbon, lemon juice, syrup and egg white, if using, to the Boston tin.
02 Dry shake for 8-10 seconds.
03 Add ice and shake hard until well chilled.
04 Strain over fresh ice or into a chilled coupe.
05 Add bitters and garnish with a lemon peel.

SERVE

1 drink

IN A ROCKS GLASS OR CHILLED COUPE
GARNISH WITH LEMON PEEL AND BITTERS

08

Aperol Spritz

BITTER / BRIGHT / EFFERVESCENT



YOU'LL NEED

60 ml Aperol
90 ml Prosecco
30 ml soda water
Ice
Orange slice, to garnish

THE KARO TOOLS

25/50 ml jigger
Free-flow pourer
Mixing spoon

THE RITUAL

01 Fill a large wine glass generously with ice.
02 Pour in Aperol and Prosecco.
03 Top with soda water.
04 Give the drink a gentle lift with the mixing spoon.
05 Garnish with an orange slice.

SERVE

1 drink

IN A LARGE WINE GLASS
GARNISH WITH AN ORANGE SLICE

09

Paloma

GRAPEFRUIT / CITRUS / LONG



YOU'LL NEED

50 ml tequila blanco
20 ml fresh lime juice
50 ml grapefruit juice
10 ml agave syrup
60 ml soda water
Ice
Grapefruit wedge, to garnish

THE KARO TOOLS

Boston tin
25/50 ml jigger
Hawthorne strainer

THE RITUAL

01 Add tequila, lime juice, grapefruit juice and agave to the Boston tin with ice.
02 Shake briefly to chill.
03 Strain over fresh ice in a rocks glass.
04 Top with soda water and stir once.
05 Garnish with a grapefruit wedge.

SERVE

1 drink

IN A ROCKS GLASS
GARNISH WITH A GRAPEFRUIT WEDGE

10

Moscow Mule

GINGER / LIME / REFRESHING



YOU'LL NEED

50 ml vodka
20 ml fresh lime juice
10 ml simple syrup
100 ml ginger beer
Ice
Lime wedge, to garnish

THE KARO TOOLS

25/50 ml jigger
Mixing spoon

THE RITUAL

01 Fill a mule mug with ice.
02 Add vodka, lime juice and simple syrup.
03 Top with ginger beer.
04 Stir once with the mixing spoon.
05 Garnish with a lime wedge.

SERVE

1 drink

IN A MULE MUG
GARNISH WITH A LIME WEDGE

11

Cosmopolitan

CITRUS / CRANBERRY / ELEGANT



YOU'LL NEED

40 ml citron vodka
15 ml Cointreau
15 ml fresh lime juice
30 ml cranberry juice
Ice
Orange peel, to garnish

THE KARO TOOLS

Boston tin
25/50 ml jigger
Hawthorne strainer

THE RITUAL

01 Add vodka, Cointreau, lime juice and cranberry juice to the Boston tin with ice.
02 Shake hard until chilled.
03 Strain into a chilled cocktail glass.
04 Express an orange peel over the drink and garnish.

SERVE

1 drink

IN A CHILLED COUPE
GARNISH WITH AN ORANGE PEEL

12

Martini

DRY / BOTANICAL / CLASSIC



YOU'LL NEED

60 ml London dry gin
10 ml dry vermouth
1 dash orange bitters, optional
Ice
Olive or lemon twist, to garnish

THE KARO TOOLS

25/50 ml jigger
Mixing spoon
Hawthorne strainer

THE RITUAL

01 Add gin, vermouth and bitters, if using, to a mixing glass with ice.
02 Stir until very cold.
03 Strain into a chilled martini glass or coupe.
04 Choose an olive or lemon twist and garnish.

SERVE

1 drink

IN A CHILLED MARTINI GLASS OR COUPE
GARNISH WITH OLIVE OR LEMON TWIST

13

Caipirinha

LIME / FRESH / VIBRANT



YOU'LL NEED

50 ml cachaça
1 fresh lime, cut into wedges
2 tsp caster sugar
Crushed ice

THE KARO TOOLS

Muddler
25/50 ml jigger
Mixing spoon

THE RITUAL

01 Add lime wedges and caster sugar to a rocks glass.
02 Muddle gently to release the lime oils and juice.
03 Fill with crushed ice.
04 Add cachaça and churn with the mixing spoon.
05 Top with more crushed ice.

SERVE

1 drink

IN A ROCKS GLASS
GARNISH WITH LIME WEDGES

14

Bloody Mary

SAVOURY / SPICY / CLASSIC



YOU'LL NEED

45 ml vodka
90 ml tomato juice
15 ml fresh lemon juice
2 dashes Worcestershire sauce
Tabasco, celery salt & black pepper, to taste
Ice
Celery stalk + lemon wedge, to garnish

THE KARO TOOLS

Boston tin
25/50 ml jigger
Mixing spoon

THE RITUAL

01 Add vodka, tomato juice, lemon juice, Worcestershire sauce, Tabasco, celery salt and pepper to the Boston tin with ice.
02 Stir gently with a mixing spoon until chilled.
03 Pour into an ice-filled highball glass.
04 Garnish with a celery stalk and lemon wedge.

SERVE

1 drink

IN A HIGHBALL GLASS
GARNISH WITH CELERY AND LEMON

15

Tom Collins

CITRUS / TALL / REFRESHING



YOU'LL NEED

50 ml London dry gin
25 ml fresh lemon juice
15 ml simple syrup
60 ml soda water
Ice
Lemon wheel, to garnish

THE KARO TOOLS

Boston tin
25/50 ml jigger
Hawthorne strainer

THE RITUAL

01 Add gin, lemon juice and simple syrup to the Boston tin with ice.
02 Shake briefly to chill.
03 Strain into an ice-filled highball glass.
04 Top with soda water.
05 Garnish with a lemon wheel.

SERVE

1 drink

IN A COLLINS OR HIGHBALL GLASS
GARNISH WITH A LEMON WHEEL

16

Rooibos Citrus Fizz

ROOIBOS / ORANGE / BRIGHT



YOU'LL NEED

75 ml cold-brew rooibos
25 ml fresh orange juice
10 ml honey syrup
60 ml tonic water
Ice
Orange slice, to garnish

THE KARO TOOLS

25/50 ml jigger
Mixing spoon
Free-flow pourer

THE RITUAL

01 Add rooibos, orange juice and honey syrup to a wine glass.
02 Fill with ice and stir gently.
03 Top with tonic water.
04 Give the drink a gentle lift.
05 Garnish with an orange slice.

SERVE

1 drink

IN A WINE GLASS
GARNISH WITH AN ORANGE SLICE

17

Grapefruit & Rosemary Spritz

CITRUS / HERBAL / SPARKLING



YOU'LL NEED

50 ml grapefruit juice
15 ml rosemary syrup
60 ml soda water
30 ml tonic water
Ice
Grapefruit wedge
Rosemary sprig, to garnish

THE KARO TOOLS

25/50 ml jigger
Mixing spoon
Free-flow pourer

THE RITUAL

01 Fill a wine glass with ice.
02 Add grapefruit juice and rosemary syrup.
03 Top with soda water and tonic water.
04 Stir gently.
05 Garnish with grapefruit and rosemary.

SERVE

1 drink

IN A WINE GLASS
GARNISH WITH GRAPEFRUIT AND ROSEMARY

18

Passionfruit & Lime Cooler

PASSIONFRUIT / LIME / REFRESHING



YOU'LL NEED

50 ml passionfruit pulp
25 ml fresh lime juice
15 ml simple syrup
90 ml soda water
Ice
Lime wheel, to garnish

THE KARO TOOLS

Boston tin
25/50 ml jigger

THE RITUAL

01 Add passionfruit pulp, lime juice and simple syrup to the Boston tin.
02 Add ice and shake to chill.
03 Pour into an ice-filled highball glass.
04 Top with soda water.
05 Garnish with a lime wheel.

SERVE

1 drink

IN A HIGHBALL GLASS
GARNISH WITH A LIME WHEEL

KARO
COLLECTIVE

The ritual continues.

CONSIDERED TOOLS FOR DRINKING WELL.