



## FAIR. JUNIPER GIN

BOUQUET OF MINERALS, CEREALS AND  
CITRUS FRUIT

NOTES OF BAKED LEMON BARS

AROMA OF ALMONDS AND JUNIPER

CLEAN AND REFRESHING FEELING



Stirs well with vermouth and orange liqueurs.  
Flavor punches through as single base or  
mixed with floral liqueurs.

**FLIP UP FOR COCKTAIL RECIPE!**



## FAIR. JUNIPER GIN

BOUQUET OF MINERALS, CEREALS AND  
CITRUS FRUIT

NOTES OF BAKED LEMON BARS

AROMA OF ALMONDS AND JUNIPER

CLEAN AND REFRESHING FEELING



Stirs well with vermouth and orange liqueurs.  
Flavor punches through as single base or  
mixed with floral liqueurs.

**FLIP UP FOR COCKTAIL RECIPE!**



## FAIR. JUNIPER GIN

BOUQUET OF MINERALS, CEREALS AND  
CITRUS FRUIT

NOTES OF BAKED LEMON BARS

AROMA OF ALMONDS AND JUNIPER

CLEAN AND REFRESHING FEELING



Stirs well with vermouth and orange liqueurs.  
Flavor punches through as single base or  
mixed with floral liqueurs.

**FLIP UP FOR COCKTAIL RECIPE!**



## FAIR. JUNIPER GIN

BOUQUET OF MINERALS, CEREALS AND  
CITRUS FRUIT

NOTES OF BAKED LEMON BARS

AROMA OF ALMONDS AND JUNIPER

CLEAN AND REFRESHING FEELING



Stirs well with vermouth and orange liqueurs.  
Flavor punches through as single base or  
mixed with floral liqueurs.

**FLIP UP FOR COCKTAIL RECIPE!**



## FAIR. JUNIPER GIN

BOUQUET OF MINERALS, CEREALS AND  
CITRUS FRUIT

NOTES OF BAKED LEMON BARS

AROMA OF ALMONDS AND JUNIPER

CLEAN AND REFRESHING FEELING



Stirs well with vermouth and orange liqueurs.  
Flavor punches through as single base or  
mixed with floral liqueurs.

**FLIP UP FOR COCKTAIL RECIPE!**



## FAIR. JUNIPER GIN

BOUQUET OF MINERALS, CEREALS AND  
CITRUS FRUIT

NOTES OF BAKED LEMON BARS

AROMA OF ALMONDS AND JUNIPER

CLEAN AND REFRESHING FEELING



Stirs well with vermouth and orange liqueurs.  
Flavor punches through as single base or  
mixed with floral liqueurs.

**FLIP UP FOR COCKTAIL RECIPE!**



## AVIATION

### INGREDIENTS

- 1  $\frac{3}{4}$  oz FAIR. Juniper Gin
- $\frac{3}{4}$  oz Lemon juice
- $\frac{1}{2}$  oz Maraschino liqueur
- $\frac{1}{4}$  oz Violette
- 1 barspoon Simple syrup
- Cocktail cherry

### DIRECTIONS

*Shake all ingredients and double strain into Nick and Nora glass  
Garnish with a cocktail cherry*



## AVIATION

### INGREDIENTS

- 1  $\frac{3}{4}$  oz FAIR. Juniper Gin
- $\frac{3}{4}$  oz Lemon juice
- $\frac{1}{2}$  oz Maraschino liqueur
- $\frac{1}{4}$  oz Violette
- 1 barspoon Simple syrup
- Cocktail cherry

### DIRECTIONS

*Shake all ingredients and double strain into Nick and Nora glass  
Garnish with a cocktail cherry*



## AVIATION

### INGREDIENTS

- 1  $\frac{3}{4}$  oz FAIR. Juniper Gin
- $\frac{3}{4}$  oz Lemon juice
- $\frac{1}{2}$  oz Maraschino liqueur
- $\frac{1}{4}$  oz Violette
- 1 barspoon Simple syrup
- Cocktail cherry

### DIRECTIONS

*Shake all ingredients and double strain into Nick and Nora glass  
Garnish with a cocktail cherry*



## AVIATION

### INGREDIENTS

- 1  $\frac{3}{4}$  oz FAIR. Juniper Gin
- $\frac{3}{4}$  oz Lemon juice
- $\frac{1}{2}$  oz Maraschino liqueur
- $\frac{1}{4}$  oz Violette
- 1 barspoon Simple syrup
- Cocktail cherry

### DIRECTIONS

*Shake all ingredients and double strain into Nick and Nora glass  
Garnish with a cocktail cherry*



## AVIATION

### INGREDIENTS

- 1  $\frac{3}{4}$  oz FAIR. Juniper Gin
- $\frac{3}{4}$  oz Lemon juice
- $\frac{1}{2}$  oz Maraschino liqueur
- $\frac{1}{4}$  oz Violette
- 1 barspoon Simple syrup
- Cocktail cherry

### DIRECTIONS

*Shake all ingredients and double strain into Nick and Nora glass  
Garnish with a cocktail cherry*



## AVIATION

### INGREDIENTS

- 1  $\frac{3}{4}$  oz FAIR. Juniper Gin
- $\frac{3}{4}$  oz Lemon juice
- $\frac{1}{2}$  oz Maraschino liqueur
- $\frac{1}{4}$  oz Violette
- 1 barspoon Simple syrup
- Cocktail cherry

### DIRECTIONS

*Shake all ingredients and double strain into Nick and Nora glass  
Garnish with a cocktail cherry*

To ensure the backside is displayed correctly, flip the paper as shown when printing the second page. Alternatively, under print settings, choose “*short-edge binding*” when printing double-sided.

Refer to your printer’s manual for specific instructions or guidelines.

