

M E L O  
N A D E

F R E N C H A P E R I T I F

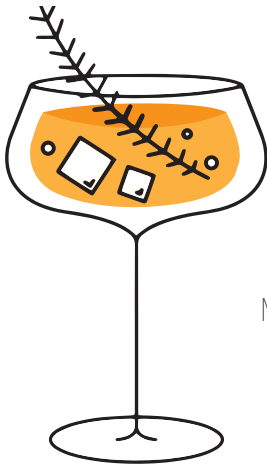
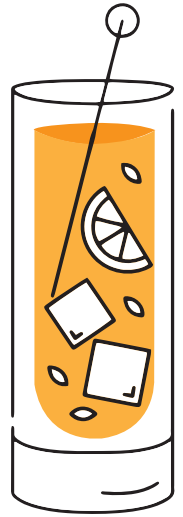
RECIPE BOOK





S I G N A T U R E   D R I N K S

01



M I X O L O G Y

02

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# MELONADE

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APÉRITIF AU MELON DE CAVAILLON

01



— SIGNATURE DRINKS —

# MELOSPRITZ

SIGNATURE DRINKS

---

60 ml Sparkling wine  
40 ml Melonade  
20 ml Soda water

Build into glass over ice  
Garnish with an Orange  
slice

*Glass: 16oz wine*





# GIN TONIC MELONADE

SIGNATURE DRINKS

---

**85 ml** Mediterranean Fever Tree  
**30 ml** Aelred Gin  
**20 ml** Melonade  
**10 ml** Soda water  
**10 ml** Lime juice

**Build into glass over ice**  
**Garnish with a Lemon slice**

*Glass: Highball*

# MELO'TONIC

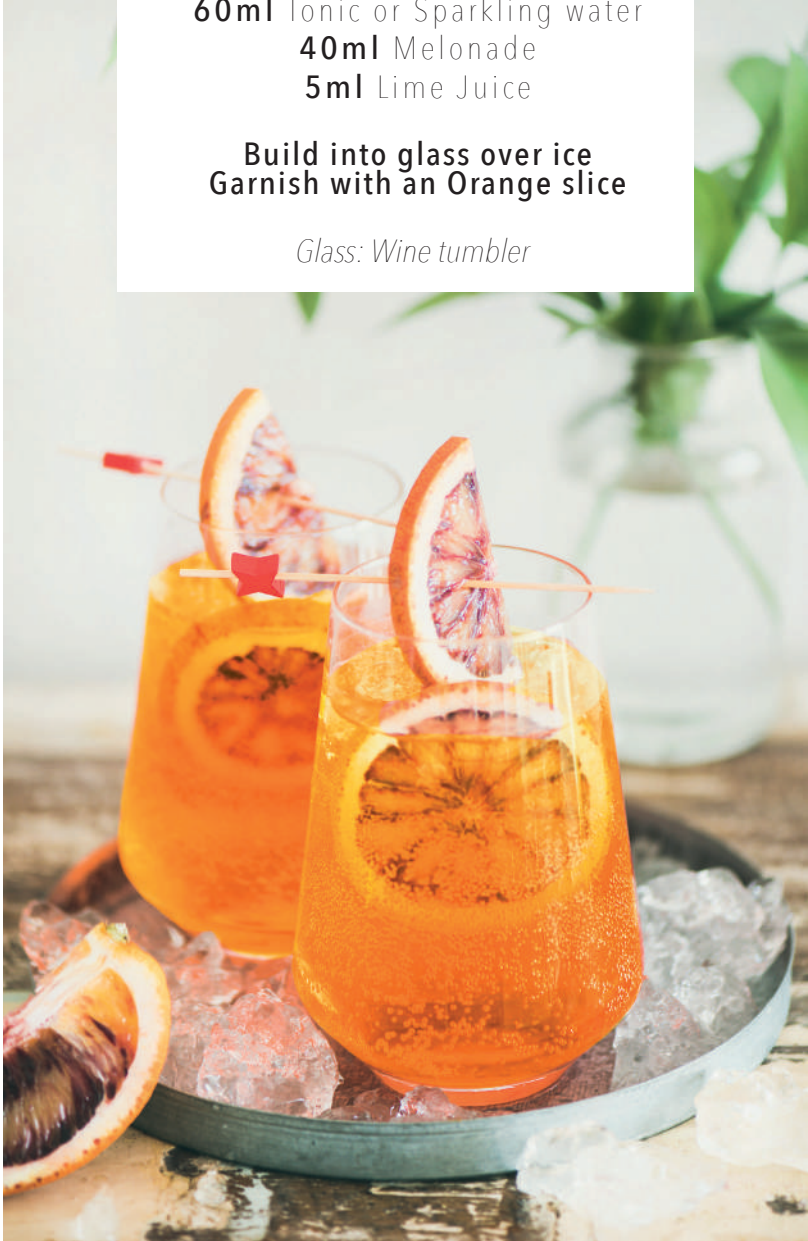
SIGNATURE DRINKS

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**60ml** Tonic or Sparkling water  
**40ml** Melonade  
**5ml** Lime Juice

**Build into glass over ice**  
**Garnish with an Orange slice**

*Glass: Wine tumbler*





## MELONADE FRENCH CARAFE

SIGNATURE DRINKS

---

*SHARER SERVE*

250 ml French Sauvignon Blanc

100 ml Melonade

100 ml Elderflower Tonic

1L carafe filled with Ice and  
Cucumber garnish

*Glass: 16oz wine*





# MELONITA

SIGNATURE DRINKS

---

25 ml Melonade  
25 ml Tequila  
25 ml Lime juice  
10 ml Orgeat Syrup

Shake and strain over ice  
Garnish with a Cinnamon  
stick or Orange slice

*Glass: Rocks*



MIXOLOGY

02

# 02.1 GIN

MIXOLOGY



CALLOOH CALLAY, LONDON, ENGLAND

# TAMING OF THE SNARK

MIXOLOGY

---

35 ml Hendricks  
20 ml Melonade  
20 ml Lime juice  
10 ml Sugar syrup  
30 ml Fresh Grapefruit

**Top up with soda**  
**Shake and Strain over ice**

*Glass: Cocktail coupe*



# COCO MEL

MIXOLOGY

---

50 ml Fieldfare Gin  
30 ml Melonade  
35 ml Coco Milk  
1 Fresh Lemon juice  
25 ml Cane Sugar syrup

Shake well and Strain over ice

*Glass: Rocks*



## ANTONY'S BAR

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FRANKFURT, GERMANY

LONDON, ENGLAND



# FICKLE MILLENNIAL

MIXOLOGY

20ml Melonade  
25ml Quinoa Gin  
5ml Almonds Liqueur  
25ml Soy Cream  
25ml Aquafaba  
25ml Lemon Juice  
15ml Maple Syrup  
2 dashes Vanilla bitters

**Shake well and strain over ice**

*Glass: Highball or Cocktail coupe*

# BARANIS

LONDON, ENGLAND

## BARANIS SPRITZER

MIXOLOGY

30ml Melonade  
30ml Fieldfare Gin  
10ml Fresh Lemon  
10ml Elderflower Cordial

Build over ice and top up with soda  
Garnish with Cucumber, Mint,  
Melon and Strawberry

*Glass: 16oz wine*





# 02.2 VODKA

MIXOLOGY

**DALSTON ROOFTOP**  
LONDON, ENGLAND



# SUMMER SASS

MIXOLOGY

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**25 ml** Grey Goose Vodka

**20 ml** Melonade

**25 ml** Soda water

Top up with Sassy Cidre Brut  
Garnish with Pandan Leaf

*Glass: 16oz wine or rocks*

# MELONSMOKE

MIXOLOGY

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50 ml Melonade  
15 ml Ketel One Peach  
& Orange Blossom Vodka  
5 ml Talisker  
50 ml Pineapple juice  
15 ml Lime juice

Shake and strain over ice  
Garnish with Mint leaves

*Glass: Brandy Snifter or rocks*



**PATERNOSTER  
CHOP HOUSE**  
LONDON, ENGLAND



# RIVER COTTAGE

MIXOLOGY

30 ml Vestal Vodka

20 ml Melonade

10 ml Raspberry Mead

10 ml Cranberry Sherbert

Shake and strain into a chilled glass

Garnish with a mini Dessert

*Glass: Cocktail coupe*



# 02.3

# TEQUILA





— *The* —  
**SHRUB & SHUTTER**

LONDON, ENGLAND

# EL CARTEL

MIXOLOGY

---

25ml El Rayo Reposado  
20ml Italicus Bergamot  
15ml Melonade

Stir down and garnish with a  
melon slice and microcress

*Glass: Rocks*



# MELONITA

MIXOLOGY

25 ml Melonade  
50 ml Tequila blanco  
20 ml Vanilla syrup  
20-25 ml Fresh Lime juice  
3 dashes Plume bitters  
4-5 dashes Peychand bitters  
1 Egg white.

Shake well and strain over ice  
Garnish with Lime slice

*Glass: Rocks*



# 02.4

# SPARKLING WINE

MIXOLOGY



TT LIQUOR,  
LONDON, ENGLAND



# A LITTLE MORE THYME

MIXOLOGY

35 ml Melonade  
25 ml Lemon Juice  
20 ml Elderflower cordial  
100 ml Soda

Build over ice and top up with Champagne  
Garnish with a dehydrated lemon wheel,  
thyme and fresh mint

*Glass: Balloon or 16oz wine*

# CAVAILLON SPRITZ

MIXOLOGY

---

60 ml Prosecco  
40 ml Melonade  
5 ml Lemon juice  
3 Strawberries  
3 Mint leaves  
2 dashes Lemon bitters

Build over ice and Top up with Soda  
Garnish with Mint sprig & fresh lemon wheel

*Glass: 16oz wine*



SEAFOOD MERCHANT

**WRIGHT BROS. LTD**

OF BOROUGH LONDON



# WINTER SPRITZ

MIXOLOGY

---

50 ml Melonade

50 ml Prosecco

50 ml Soda water

25 ml Red wine float

**Build over ice**  
**Garnish with an Orange slice**  
**and Nutmeg grating**

*Glass: 16oz wine*



*photo credit MAISON SASSY*

# WRIGHT MELON

MIXOLOGY

---

40 ml Melonade  
15 ml Cointreau  
20 ml Lemon juice  
50 ml Prosecco

Garnish with Mint sprig &  
2 melon balls on a stick

*Glass: Rocks*



SEAFOOD MERCHANT

**WRIGHT BROS. LTD**

OF BOROUGH LONDON

02.5  
VERMOUTH  
&  
MEZCAL

MIXOLOGY

# MELONAIID

MIXOLOGY

35 ml Belsazar Withe  
25 ml Melonade  
15 ml Lime juice  
50 ml Pineapple juice  
100 ml Prosecco

Top up with Soda and crushed ice  
Garnish with 3 x mint leaves clapped  
and put inside the glass

*Glass: 16oz wine*



THE LIGHTERMAN, LONDON, ENGLAND

**THE HIDEOUT**  
LONDON, ENGLAND



# LIFE IN THE SHADE

MIXOLOGY

**50 ml** Motelobos Mezcal  
**10 ml** Melonade  
**20 ml** Lime Juice  
**15 ml** Apple and Mint Tea Syrup  
**2 dashes** Saline Solution

Garnish with 2 cherries and Lime oils

*Glass: Cocktail coupe*

# MELONHAZE

MIXOLOGY

---

40ml Melonade  
20ml Martini Ambrato  
20ml Lemon juice  
10ml Raspberry syrup  
100ml Prosecco

Garnish with a Strawberry cut in four pieces  
& a cantaloupe melon slice

*Glass: Rocks or wine tumbler*



SEAFOOD MERCHANT

**WRIGHT BROS. LTD**

OF BOROUGH LONDON

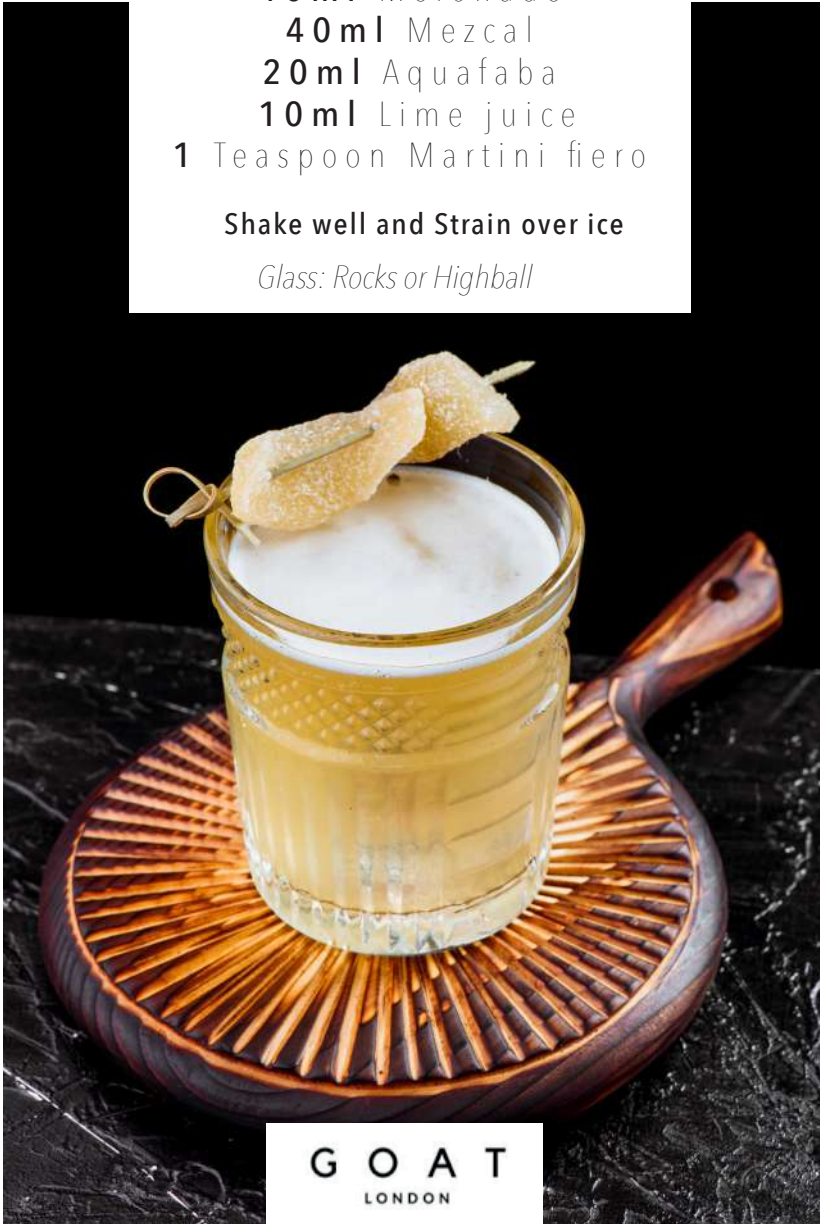
# MELON MEZCAL

MIXOLOGY

- 40ml Melonade
- 40ml Mezcal
- 20ml Aquafaba
- 10ml Lime juice
- 1 Teaspoon Martini fiero

Shake well and Strain over ice

*Glass: Rocks or Highball*



GOAT  
LONDON

# 02.6

# WHISKEY

MIXOLOGY



TT LIQUOR  
LONDON, ENGLAND



# SAWAYAKA

MIXOLOGY

---

50 ml Toki Whiskey  
15 ml Melonade

Stir and top up with Cucumber  
& Watermelon Soda

*Glass: Rocks*

# 02.7

# RUM

MIXOLOGY

# COCO CAVAILLON

MIXOLOGY

---

30ml Melonade  
15ml Sailor Jerry  
15ml Coco Liqueur  
20ml Lime juice

**Shake and Strain**  
**Top up with lemonade**

*Glass: 16oz wine or cocktail coupe*





# SASSY



## A PEAR OF MELON

MIXOLOGY

---

40ml Fair Rum  
20ml Melonade  
20ml Lemon juice  
10ml Gingerbread syrup  
1 Egg white

Shake and strain over ice  
Top up with Sassy pear cider

*Glass: Collins or cocktail coupe*

# MELONITO

MIXOLOGY

35ml Melonade  
20ml Barcardi Blanco  
20ml Lime juice  
10ml Sugar syrup  
1-2 dashes Angostura House

Shake with ice and Pour over ice  
Garnish with a Lime wedge or a  
Dehydrated Lime wheel

*Glass: Rocks or Tiki mug*



BE AT  
ONE  
COCKTAIL BAR

LONDON ENGLAND

# HEMP SUMMER

MIXOLOGY

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35ml Hemp Rum

15ml Banana Liqueur

15ml Melonade

50ml Pineapple juice

35ml Mango juice

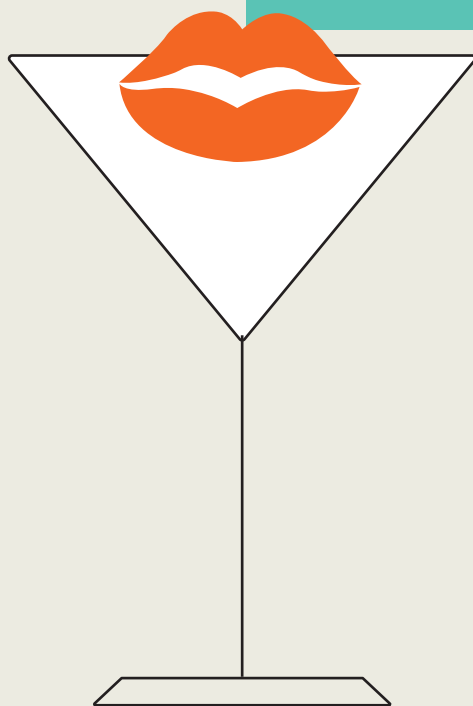
1/2 Pipet Pineapple Star Anise Bitter

Shake well with lots of ice and strain over fresh ice  
Garnish with Mango cubes on a Cocktail pick

*Glass: Rocks*



JUST SHAKE OR STIR  
LONDON, ENGLAND



T H E M E L O M O O D

**CHEERS !**