

HWAYO COCKTAIL RECIPE

English ver.





Noble liquor governed by fire, HWAYO

Strong but Soft, the spirits that represents Korea.
Enjoy the HWAYO cocktails.

Drink Spirit

HWAYO X.Premium

The Premium Single Rice Whisky;
Splendid and elegant master piece.

HWAYO 53

The glowing treasure
discovered from rice.



HWAYO 25

The standard of
premium spirit with rich
flavor of Korean rice.



HWAYO 41

The white spirit in
Korea with
phenomenal balance.



HWAYO 17

Remarkably pure spirit
with hint of freshness.



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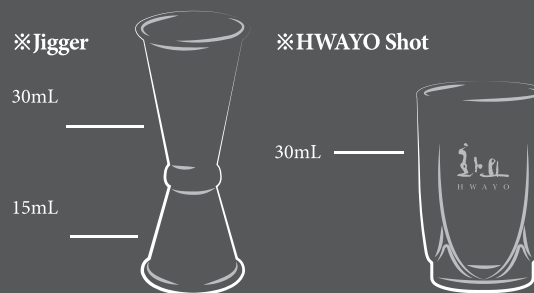
Easily-made cocktail receipt to enjoy the special day.

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HWAYO HIGHBALL COCKTAIL

Various taste and flavor of HWAYO cocktail receipt using
diverse beverages, fruits and herb.



Grapefruits Highball – p.10

Cocktail with rich aroma of HWAYO41 and hint of grapefruit flavor.



Original Highball

Combination of sparkling water, fresh lemon and soft flavor of HWAYO 25.



BASED ON HWAYO 25



INGREDIENTS

HWAYO 25 45ml

Lemon wedge $\frac{1}{8}$

Sparkling water fill up

METHOD

1. Fill the highball glass full of ice and chill.
Pour HWAYO 25 45ml, squeeze $\frac{1}{8}$ of lemon wedge
and stir carefully.
2. Slowly fill up the glass with sparkling water and add
lemon wedge on top as decoration.



YUZU HIGHBALL

Harmoniously blended cocktail of HWAYO 41, Yuzu, and herb aroma.



**BASED ON
HWAYO 41**



INGREDIENTS

HWAYO 41 45ml

Yuzu extract 2 tsp

Yuzu sparkling water fill up

Small chrysanthemum, Thyme herb

METHOD

1. Fill the highball glass full of ice and chill.
Pour HWAYO 41 45ml and yuzu extract 2 tsp,
stir carefully.
2. Slowly fill up the glass with yuzu sparkling water,
decorate with thyme herb and small
chrysanthemum on top as garnish.



GRAPEFRUITS HIGHBALL

Cocktail with rich aroma of HWAYO 41 and hint of grapefruit flavor.



**BASED ON
HWAYO 41**



INGREDIENTS

HWAYO 41 45ml

Grapefruit sparkling water fill up

1 slice of Grapefruit wheel

Thyme herb

METHOD

1. Fill the highball glass full of ice and chill, and pour HWAYO 41 45ml.
2. Slowly fill up the glass with grapefruit sparkling water, add one slice of grapefruit wheel and thyme herb on top as decoration.



X.P PERFECT HIGHBALL

Well blended cocktail with a pleasing orange flavor
and oak aroma of HWAYO X.Premium.



BASED ON
HWAYO X.Premium



INGREDIENTS

HWAYO X.Premium 45ml

Sparkling water fill up

Orange peel

METHOD

1. Fill the highball glass full of ice and chill.
Pour HWAYO X.Premium 45ml.
2. Slowly fill up the glass with sparkling water,
add scent to the cocktail with the orange peel.
Decorate orange peel on top of the cocktail
as garnish.

HWAYO HOME COCKTAIL

Easily-made cocktail receipe
to enjoy the special day

HWAYO Lemon Tonic – p.16
A breezing cocktail with freshness of lemon.





HWAYO LEMON TONIC

A breezing cocktail with freshness of lemon.



BASED ON HWAYO 17



INGREDIENTS

HWAYO 17 30ml

Lemon ½

Tonic water fill up

Rosemary leaf

METHOD

1. Pour HWAYO 17 30ml to a highball glass, squeeze ½ of lemon.
2. Fill the glass full of ice and add tonic water.
3. Decorate a rosemary leaf on top as garnish.



HWAYO LIME MOJITO

Refreshing Mojito that brings out the perfect getaway.



**BASED ON
HWAYO 25**

INGREDIENTS

HWAYO 25 30ml

Lime ½ EA

Brown sugar 1tsp

Mint 5~6 leaves, Tonic water fill up

METHOD

1. Pour HWAYO 25 30ml to a highball glass, add ½ of lime in cubes.
2. Add one tsp of brown sugar and crush it with muddler.
3. Slightly soak the mint leaves in the HWAYO 25 and fill the glass with ice.
4. Pour tonic water, stir well, and decorate mint leaf and lime on top as garnish.



ORIENTAL HWAYO

Harmoniously balanced sweet cocktail of yuzu and grapefruit.



BASED ON HWAYO 25



INGREDIENTS

HWAYO 25 30ml

Yuzu extract 2tsp,

Grapefruit juice fill up

1 slice of Grapefruit

METHOD

1. Pour HWAYO 25 30ml to a highball glass, add two tsp of yuzu extract and stir carefully.
2. Fill the glass full of ice and fill up the glass with grapefruit juice.
3. Decorate grapefruit slice and mint leaf on top as garnish.



HWAYO VERY BERRY

Sweet and sour cocktail savors the flavor of berry.



**BASED ON
HWAYO 25**

INGREDIENTS

HWAYO 25 30ml

Raspberry syrup 10ml

Cranberry juice fill up

Mint leaf, Cranberry 3~4 EA

METHOD

1. Pour HWAYO 25 30ml to a highball glass, add 10ml of raspberry syrup.
2. Fill the glass full of ice and fill up the glass with cranberry juice.
3. Decorate cranberry and mint leaf on top as garnish.



HWAYO APPLE GINGER

A cocktail with rich flavor of apple and ginger.



BASED ON HWAYO 41



INGREDIENTS

HWAYO41 30ml,

Apple juice half and Ginger ale half,

Apple slice,

Rosemary leaf

METHOD

1. Pour HWAYO 41 30ml to a highball glass, fill the glass full of ice.
2. Add apple juice and ginger ale with ratio 1:1.
3. Decorate apple slice and rosemary leaf on top as garnish.



TROPICAL HWAYO

A cocktail with delightful freshness of tropical fruit.



BASED ON HWAYO 41



INGREDIENTS

HWAYO 41 30ml,
Passion fruit syrup 10ml,
Orange juice half and Pineapple juice half,
Orange slice, Cherry

METHOD

1. Pour HWAYO 41 30ml to a highball glass, add 10ml of passion fruit syrup.
2. Fill the glass full of ice, add orange juice and pineapple juice with ratio 1:1.
3. Decorate orange slice and cherry on top as garnish.

HWAYO SIGNATURE COCKTAIL

Signature cocktail recipe of HWAYO
containing its own flavor and aroma.

Korean Sweet Dream – p.42

A breezing cocktail with freshness of lemon.





Pine Foresst Julep

A refreshing cocktail that blends the cool scent of the oak and fresh flavor of Chamnamul.



**BASED ON
HWAYO 25**

INGREDIENTS

HWAYO 25 40ml,
Brown sugar 2 tsp,
Pine tree scented drink fill up,
Chamnamul 5~6 leaves,
small Chrysanthemum

METHOD

1. Pour HWAYO 25 30ml to a Julep glass, add Chamnamul 5~6 Leaves, 2 tsp of brown sugar and crush it with muddler.
2. Fill the glass full of crushed ice and fill up the glass with pine tree scented drink.
3. Decorate Chamnamul leaf and small chrysanthemum on top as garnish.



SHINE MUSKET MARTINI

A cocktail with sweet flavor of Shine Musket and rich aroma of mango.



**BASED ON
HWAYO 25**



INGREDIENTS

HWAYO 25 40ml,
Shine Musket 9EA,
Green grape juice 80ml,
Blue Quiraso syrup 3ml

METHOD

1. Chill the cocktail glass.
2. Pour HWAYO 25 40ml, add 6EA of Shine Musket and crush it with muddler.
3. Fill the glass full of ice and green grape juice 80ml, after shaking it pour it to the cocktail glass.
4. Add Blue Quiraso syrup carefully to let it sink in the bottom and stir carefully.
5. Decorate with 3EA of Shine musket placed in a pick on top as garnish.



HWAYO NEGRONI

Charming bitter sweet cocktail starts with bitter flavor and ends with sweetness.



**BASED ON
HWAYO 41**



INGREDIENTS

HWAYO 41 20ml,

Campari 20ml,

Sweet Vermouth 20ml,

Orange bitter 1 dash, 1 slice of Orange

METHOD

1. Pour HWAYO 41 20ml, Campari 20ml, Sweet Vermouth 20ml to a on the rocks glass.

2. Add 1 dash of orange bitter, fill the glass full of ice and stir.

3. Add a thin slice of orange wheel and sprinkle orange peel oil all over the glass and add it to the cocktail.



HWAYO CITRUS TONIC

A refreshing cocktail of citrus fruit; limes, lemons, and oranges.



**BASED ON
HWAYO 41**



INGREDIENTS

HWAYO 41 40ml,

1 slice of each lime, lemon, orange wheel,

Tonic water fill up,

Pineapple molecular foam

METHOD

1. Pour HWAYO 41 40ml to a highball glass.

2. Add an ice, 1 lime wheel, an ice,
1 lemon wheel, an ice, 1 orange wheel in order
and add tonic water.

3. Add pineapple flavor molecular foam on top.



YEOJU MULE

A cocktail with fresh lime, refreshing ginger beer and rich smoky flavor.



**BASED ON
HWAYO 41**

INGREDIENTS

HWAYO 41 40ml,

Lime ½,

Ginger syrup 5ml,

Ginger beer 90ml,

Star anise, Cinnamon stick

METHOD

1. Pour HWAYO 41 40ml to a on the rocks glass, squeeze ½ of lime, add ginger syrup 5ml.
2. Fill the glass full of ice and add ginger beer.
3. Decorate squeezed lime and star anise on top. Add torched cinnamon stick to add the deep aroma.



Sea Side Fizz

Sparkling cocktail that brings out the azure ocean.



BASED ON HWAYO 41



INGREDIENTS

HWAYO 41 30ml,
Blue Quiraso syrup 5ml,
Lemon juice 30ml,
Sugarcane syrup 10ml,
Sprite fill up, White sugar

METHOD

1. Chill champagne glass, coat top part of the glass with white sugar.
2. Pour HWAYO 41, Blue Quiraso syrup, lemon juice and sugarcane syrup to a shaker, after shaking it, pour it to champagne glass.
3. Fill the glass with Sprite.

KOREAN SWEET DREAM

Reinterpreting Korean traditional drink,
'Sujeonggwa' with delicate aroma of cinnamon.



**BASED ON
HWAYO 53**

INGREDIENTS

HWAYO 53 40ml,
Ginger extract one tsp,
Sujeonggwa 30ml,
Ginger beer 90ml,
dried Lemon, Jujube, Walnut, Cinnamon stick

METHOD

1. Pour HWAYO 53 40ml, ginger extract 1 tsp, Sujeonggwa to a shaker. After shaking it, pour it to ceramic glass.
2. Pour ginger beer and stir. Decorate dried lemon, jujube, walnut, cinnamon stick on top as garnish.



Rice & Rice

Cocktail with a savory taste of rice;
even more marvelous if you take a sip of the cocktail with bite of ginseng.



**BASED ON
HWAYO 53**



INGREDIENTS

HWAYO53 40ml,

Honey 10ml,

Rice flavored drink 90ml,

Edibility Rose

METHOD

1. Add HWAYO 53 40ml,
rice flavored drink 90ml to a shaker and shake.
2. Pour it to the chilled cocktail glass, and decorate
ginseng and edibility rose on top as garnish.



Arboretum

A fresh cocktail that brings out the grassy and flower scents of arboretum.



BASED ON
HWAYO X.Premium

INGREDIENTS

HWAYO X.Premium 40ml,
Apple liqueur, Elderflower liqueur 15ml each,
Lemon juice 10ml, Tonic water fill up,
Basil 3~4 leaves, Edibility flower.

METHOD

1. Pour HWAYO X.Premium and basil leaf to a shaker and stir. Add apple and elderflower liqueur, lemon juice and shake.
2. Use double strainer(filter) to filter the liquor and pour it to a highball glass.
3. Fill the glass full of ice and add tonic water. Decorate with basil leaf and edibility flower on top as garnish.



X.P SOUR

Lighter and smoother way to enjoy HWAYO X.Premium.



BASED ON
HWAYO X.Premium



INGREDIENTS

HWAYO X.Premium 40ml,
Lemon juice 15ml,
Sugar syrup 10ml, Egg whites,
2 dash of Angostura Bitters,
Edibility gold powder

METHOD

1. Pour HWAYO X.Premium, lemon juice, sugar syrup, egg whites, angostura bitters to a shaker and shake it. Add ice and shake harder.
2. Use double strainer (filter) to filter the liquor and pour it to a saucer glass.
3. Decorate edibility gold powder on top of white foam.



HWAYO COCKTAIL RECIPE

HWAYO

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