

COFFEE WITH CARL · SATURDAY, SEPTEMBER 26 · HAVEN CAFE

LEMONADE MIMOSAS

Season o opens. Four OnlyLemon syrups, made by hand, four ways to start it.

Two parts lemonade to four parts whatever is open and dry. The rest is yours.

SUNSHINE

CLASSIC SUNSHINE

The one everybody knows, with bubbles. Real lemons, nothing hiding behind them.

2 oz lemonade · 4 oz dry sparkling

Chill the glass first. Wheel on the rim, not in the drink.

BUTTERFLY

BUTTERFLY DREAM

Poured blue, drunk pink. The lemon turns the butterfly pea in front of you, so it gets poured at the table.

2 oz lemonade · 4 oz dry sparkling, pale

Syrup in the glass, bubbles poured at the table. Let them watch it turn from blue to pink.

BLUSH

HIBISCUS BLUSH

Tart and floral. Keep the bubbles dry and it stays that way.

2 oz lemonade · 4 oz dry sparkling

Float a dried hibiscus and let it open. Better still with a rosé, if one is open.

BREEZE

LAVENDER BREEZE

The calm one. Lavender sits under the lemon instead of on top of it.

1½ oz lemonade · 4½ oz dry sparkling

Clap the lavender in your palm before it goes in. Pour this one long.

No proof? Same build, soda water instead of the wine.

Ask what else OnlyLemon brought this morning – every syrup is made by hand.

GM! CARL

Only **LEMON**
SYRUPS



 **RED FOUNDRY**

 **OBSRVR**

VENUE HAVEN CAFE · DRINK PARTNER ONLYLEMON · PRIZE POOL RED FOUNDRY & OBSRVR

NEXT: COCKTAILS WITH CARL, OCTOBER · THEN CODING WITH CARL, NOVEMBER ·
GMCARL.XYZ/SEASON0