FREE MINI GUIDE

TWIN ROOTS GARDEN CO.

Garden to Glass

A SEASONAL GUIDE TO GROWING, GATHERING & RAISING A GLASS

Cocktails • Garden ingredients • Simple entertaining • A little everyday beauty



Created by Becca & Kim

TWIN ROOTS GARDEN CO.

WELCOME

Welcome, garden friends.

This is not a cocktail book with a few herbs tucked into the margins.

Garden to Glass is our invitation to make a little more of what you already have: a sunny pot of basil, a handful of berries, a few lemons, a pretty glass and people you love.

We built this guide around one simple idea: the garden can be part of the whole experience. It can supply the flavor, the garnish, the color and even the reason to linger outside a little longer.

Inside, you'll find practical garden-bar basics, a small-space planting plan, seasonal cocktails, simple hosting ideas and the Twin Roots way of making ordinary days feel a little more special.

THE TWIN ROOTS WAY

You do not need a sprawling garden. A sunny patio, balcony or windowsill can give you enough fresh ingredients to start.

GROW SOMETHING.
MIX SOMETHING.
STAY A LITTLE LONGER.



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GROW YOUR BAR

Your Cocktail Garden

Start with the herbs you will actually reach for.



BASIL

— Sun • containers • pinch often •

Pair with:
Gin, vodka, citrus, berries



MINT

— Sun • part shade • containers •

Pair with:
Rum, tequila, berries, lime



ROSEMARY

— Sun • dry soil • hardy •

Pair with:
Gin, grapefruit, bourbon



THYME

— Sun • well-drained soil •

Pair with:
Gin, lemon, berries, pear



LAVENDER

— Sun • well-drained soil •

Pair with:
Gin, lemon, honey



CHIVES

— Sun • part shade • easy •

Pair with:
Savory garden snacks + garnish



NASTURTIUM

— Sun • part shade • edible flowers •

Pair with:
Garnish + garden party color



BERRIES

— Sun • pots or beds • well-drained soil •

Pair with:
Smashes, spritzes, bubbly drinks

SMALL-SPACE FORMULA

One sunny container of basil + one of mint + rosemary + thyme + a pot of edible flowers is enough to make a surprisingly good garden bar.

3 RECIPES INSIDE

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Spring in a Glass

The days are getting longer, the garden is waking up, and suddenly we've convinced ourselves that 52 degrees is basically summer. It's time to clean the pots, sharpen the pruners and make several completely reasonable trips to the garden center.



Elderflower French 75

Light • Floral • Dreamy

- 2 oz Empress 1908 Gin
- 1 oz St-Germain
- ½ oz fresh lemon juice
- ½ oz simple syrup
- Sparkling wine

Method

Shake first four with ice. Strain into a coupe. Top with sparkling wine. Garnish with lemon twist or elderflower.



Strawberry Basil Smash

Sweet • Herbaceous • Crushable

- 2 oz gin or vodka
- 3-4 strawberries
- 5-6 basil leaves
- ½ oz lemon juice
- ½ oz simple syrup

Method

Muddle berries and basil. Add remaining ingredients and ice. Shake and strain over fresh ice.



Cucumber Mint Collins

Crisp • Refreshing • Sunny

- 2 oz gin
- 3-4 cucumber slices
- 6 mint leaves
- ½ oz lime juice
- ½ oz simple syrup
- Club soda

Method

Muddle cucumber and mint gently. Shake with gin, lime and syrup. Strain over ice and top with soda.

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MAKE IT YOURS

The Twin Roots Cocktail Formula

When you understand the pieces, you can improvise without a recipe.



SPIRIT

2 oz Gin, vodka, tequila, rum or bourbon

ACID

½–1 oz Lemon or lime juice; adjust to taste

SWEET

¼–½ oz Simple syrup, honey, maple or fruit syrup

GARDEN

A small handful of herbs, berries, cucumber, edible flowers or fruit

LENGTHEN

Optional Sparkling wine, soda, tonic or ginger beer

FINISH

One beautiful thing
Citrus twist, herb sprig, berry or flower

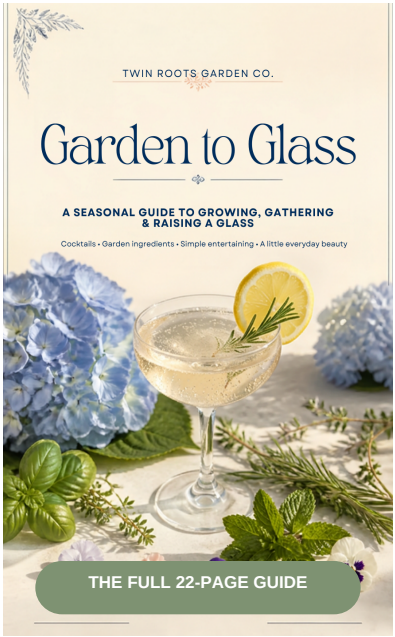
Start with the formula, taste, then adjust. The goal is balance: spirit + bright acid + enough sweetness to soften it + a garden note that makes it yours.

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Ready for Another Round?

This was just the first pour.

The complete 22-page Garden to Glass guide goes much deeper.



Inside the full guide:

SEASONAL COCKTAILS
Spring, summer, fall + holiday recipes

PLANT + POUR
What to grow + what to mix with it

MAKE-AHEAD MAGIC
Rosemary, lavender + berry syrups

GARDEN PARTY HOSTING
Prep, styling + easy entertaining

GARDEN GARNISHES
Herbs, citrus, berries + edible flowers

ZERO-PROOF OPTIONS
Garden drinks for everyone

QUICK-REFERENCE GUIDE
Pairings for your next garden-center run









GET THE FULL GARDEN TO GLASS GUIDE

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