



TRÄ · KÁL

COCKTAIL GUIDE

BE BOLD. STAY HUMBLE. PLAY NICE.

A spirit that is both sweet and herbaceous, TRÄ•KÁL is extremely versatile and is great on its own, as a substitute in classic cocktails, or as the base in an original creation.

Soda, tonic and ginger beer are simple, yet refreshing mixers, while alcohol-based modifiers like Green Chartreuse, Amaro also mix well. And if you're looking to add a hint of flavor, fresh fruit — especially grapefruit, blood orange, hibiscus, blueberry, or fig — compliment our Patagonian spirit very nicely.

In this guide you'll find both original cocktail recipes, as well simple variations on classics. We hope, however, that when it comes to TRÄ•KÁL you remember there are no rules and that our spirit inspires you to get creative and enjoy it however you see fit.



TRÄ•KÁL & SODA

CLASSIC COCKTAIL

A simple, classic cocktail, with a nice substitute from the end of the earth.

THEME

Afternoon, Evening

FLAVOR PROFILE

Spirit-Forward

SERVED

On the Rocks

PREPARATION

Stirred

STRENGTH

Medium

DIFFICULTY

Simple

INGREDIENTS

2 oz TRÄ•KÁL
Top Soda

GARNISH

Blood Orange or Grapefruit Wedge

GLASS

Collins

METHOD

1. Add TRÄ•KÁL to glass and add ice.
2. Fill with soda.
3. Slightly squeeze juice from garnish and stir.
4. Add garnish to drink and serve.



PATAGONIAN HOT CIDER

AN ORIGINAL BY: SEBASTIAN GOMEZ / MASTER DISTILLER, TRÄ•KÁL / REGION DE LOS LAGOS, CHILE

There's nothing like a hot toddy on a cold winter evening. This is a backcountry favorite from Patagonia and best served around the campfire.

THEME Fall/Winter
FLAVOR PROFILE Sweet, Hot

SERVED Hot/Warm
PREPARATION Stirred
STRENGTH Medium
DIFFICULTY Simple

INGREDIENTS 2 oz TRÄ•KÁL
Top Spiced Apple Cider
1 tbsp Blackberry Jam

GLASS Mug

METHOD

1. Bring spiced apple cider to a boil and add to a mug.
2. Add TRÄ•KÁL.
3. Stir in the blackberry jam until fully mixed.



TRÄ•KÁL ROSSA

AN ORIGINAL BY: MARCELO DEL PINO / SANTIAGO, CHILE

An easy summer crowd pleaser that is slightly bitter and boasts a beautiful balance between the blood orange and TRÄ•KÁL.

THEME	Spring/Summer, Tropical, Punch
FLAVOR PROFILE	Fruity/Citrus-Forward, Sweet, Bubbly, Bitter
SERVED	On the Rocks
PREPARATION	Stirred
STRENGTH	Light, Medium
DIFFICULTY	Simple
INGREDIENTS	1 oz TRÄ•KÁL ¾ oz Luxardo Apertivo ½ can San Pellegrino Blood Orange
GARNISH	Orange slice
GLASS	Wine Glass
METHOD	1. Add all ingredients into a wine glass. 2. Add ice, stir, garnish and serve.



FIRST FLIGHT

AN ORIGINAL BY: DEAN HURST / THE MILL / TAMPA, FL, USA

Inspired by the classic South Side cocktail, the First Flight is made with raspberry liqueur, gentian liqueur, and fresh mint.

THEME	Spring/Summer, Tropical
FLAVOR PROFILE	Spirit-Forward, Fruity/Citrus-Forward
SERVED	Neat
PREPARATION	Shaken
STRENGTH	Medium
DIFFICULTY	Moderate
INGREDIENTS	1½ oz TRÄ•KÁL
	¼ oz Jacoulot Framboise
	1 tbsp Suze
	¾ oz Lemon Juice
	¾ oz Simple Syrup
	6-8 Mint Leaves
GARNISH	Mint Leaf
GLASS	Coupe
METHOD	<ol style="list-style-type: none">1. Combine in a shaker tin with ice and shake.2. Double strain into a coupe glass.3. Garnish with a mint leaf and serve.



TRÄ•KÁL ESPRESSO MARTINI

AN ORIGINAL BY: IVAN PADILLA / MALAFAMA / OSORNO, CHILE

The botanicals from TRÄ•KÁL shine through the espresso to make for a herbal shot of energy.

THEME Spring/Summer, Fall/Winter
FLAVOR PROFILE Spirit-Forward, Sweet, Creamy

SERVED Neat
PREPARATION Shaken
STRENGTH Medium
DIFFICULTY Moderate

INGREDIENTS

2 oz	TRÄ•KÁL
1 oz	Simple Syrup
Dbl Shot	Espresso

GARNISH Coffee Beans

GLASS Coupe

METHOD

1. Add all ingredients into a shaker with ice and shake vigorously.
2. Strain into a chilled cocktail glass.
3. Float a few coffee beans on top and serve.



PATAGONIAN MOJITO

CLASSIC COCKTAIL

A refreshing and modern take on a classic mojito made with TRÄ•KÁL, mint, sugar, and fresh lime.

THEME

Spring/Summer, Tropical

FLAVOR PROFILE

Bubbly, Citrus Forward, Sour, Sweet

SERVED

On the Rocks

PREPARATION

Shaken

STRENGTH

Medium

DIFFICULTY

Difficult

INGREDIENTS

1½ oz	TRÄ•KÁL
¾ oz	Fresh Lime Juice
¾ oz	Simple Syrup
1½	Soda
6-8	Mint Leaves

GARNISH

Mint Sprig

GLASS

Collins / Highball

METHOD

1. In a shaker lightly muddle the mint.
2. Add the TRÄ•KÁL, lime juice, and simple syrup, fill with ice and shake.
3. Strain into a highball glass full of ice.
4. Top with club soda.
5. Garnish with a mint sprig and serve.



PATAGONIAN ALCHEMIST

AN ORIGINAL BY: ROBERT SICKLER / FINN'S MANOR / DENVER, CO, USA

The botanicals in both TRÄ•KÁL and Chartreuse perfectly compliment one another and make for a delightful martini.

THEME Spring/Summer, Fall/Winter, Holiday

FLAVOR PROFILE Spirit-Forward

SERVED Neat

PREPARATION Shaken

STRENGTH Medium

DIFFICULTY Moderate

INGREDIENTS

1½ oz	TRÄ•KÁL
1½ oz	Dolan Blanc
¼ oz	Green Chartreuse
2 dashes	Grapefruit Bitters

GARNISH Lemon Twist

GLASS Coupe

METHOD

1. Add all ingredients into a shaker with ice and shake vigorously.
2. Strain into a coupe glass.
3. Garnish with lemon twist and serve.



TRÄ•KÁL PAPER PLANE

CLASSIC COCKTAIL

A little sour, a little bitter, a little herbal. And now, a little Patagonia.

THEME

Fall/Winter

FLAVOR PROFILE

Fruity, Citrus-Forward, Sour

SERVED

Neat

PREPARATION

Shaken

STRENGTH

Medium

DIFFICULTY

Simple

INGREDIENTS

¾ oz	TRÄ•KÁL
¾ oz	Aperol
¾ oz	Amaro Nonino
¾ oz	Fresh Lemon Juice

GLASS

Coupe

METHOD

1. Add all ingredients to a shaker with ice and shake vigorously.
2. Strain into a coupe glass.



ANDEAN BIRD

AN ORIGINAL BY: MATTIE COWAN / LA COUR / DENVER, CO, USA

A summer-inspired cocktail that compliments TRÄ•KÁL's unique flavor profile.

THEME
FLAVOR PROFILE

Spring/Summer, Tropical
Fruity/Citrus-Forward, Semi-Bitter

SERVED
PREPARATION
STRENGTH
DIFFICULTY

Over Ice
Shaken
Medium
Moderate

INGREDIENTS

1½ oz	TRÄ•KÁL
½ oz	Campari
1 oz	Pineapple Juice
½ oz	Lime Juice
½ oz	Hibiscus-Yerba Mate Simple Syrup*

GARNISH

Fresh Pineapple Slice

GLASS

Collins

METHOD

1. Add all ingredients and ice into a shaker.
2. Shake and double fine strain into Collins glass full of ice.
3. Add garnish and serve.

**See last page for recipe.*



SOUTHEAST SIDE

AN ORIGINAL BY: MATTIE COWAN / LA COUR / DENVER, CO, USA

Extremely refreshing and cooling, this original cocktail accentuates the herbaceous character of TRÄ•KÁL.

THEME	Spring/Summer
FLAVOR PROFILE	Citrus-Forward, Herbaceous, Refreshing
SERVED	On the Rocks
PREPARATION	Shaken
STRENGTH	Medium
DIFFICULTY	Moderate
INGREDIENTS	1½ oz TRÄ•KÁL ¾ oz Lime Juice ½ oz Simple Syrup 4 slices Cucumber 1 handful Basil
GARNISH	Thin Cucumber Slices / Fresh Basil Leaves
GLASS	Old Fashioned Glass
METHOD	<ol style="list-style-type: none">1. Muddle cucumber wheels and basil in glass.2. Add remaining ingredients.3. Shake and double-strain over ice in old fashioned glass.4. Garnish with thin cucumber slices and fresh basil leaf.



TRÄ•KÁL GRAPEFRUIT & TONIC

CLASSIC COCKTAIL

A Patagonian twist on the quintessential summer cocktail.

THEME Spring/Summer
FLAVOR PROFILE Citrus-Forward, Bubbly

SERVED On the Rocks
PREPARATION Stirred
STRENGTH Light
DIFFICULTY Simple

INGREDIENTS

1½ oz	TRÄ•KÁL
1½ oz	Fresh Grapefruit Juice
Top	Tonic

GARNISH Grapefruit Wedge

GLASS Rocks / Highball

METHOD

1. Add TRÄ•KÁL and grapefruit juice to glass and add ice.
2. Fill with tonic water.
3. Stir and garnish with grapefruit wedge.



#74

AN ORIGINAL BY: CHRISTINA ACOSTA / BAR FAUSTO / DENVER, CO, USA

This spirit forward creation has stolen many hearts in Denver. The jasmine-vanilla syrup accentuates the subtle botanicals in the TRÄ•KÁL, creating a refreshing combination.

THEME Spring/Summer, Fall/Winter
FLAVOR PROFILE Spirit-Forward

SERVED Neat
PREPARATION Shaken, Stirred
STRENGTH Medium
DIFFICULTY Difficult

INGREDIENTS 1½ oz TRÄ•KÁL
½ oz Lillet Blanc
½ oz Lemon Juice
½ oz Jasmine-Vanilla Simple Syrup*

GLASS Coupe

METHOD 1. Add all ingredients into a shaker with ice and shake.
2. Double fine strain into a coupe glass and serve.

**See last page for recipe.*



TRÄ•KÁL NEGRONI

CLASSIC COCKTAIL

A simple Patagonian play on a refreshingly bitter classic.

THEME

Aperitif, Evening

FLAVOR PROFILE

Bitter, Spirit-Forward

SERVED

On the Rocks

PREPARATION

Stirred

STRENGTH

Strong

DIFFICULTY

Moderate

INGREDIENTS

1 oz	TRÄ•KÁL
1 oz	Campari
1 oz	Sweet Vermouth

GARNISH

Orange Peel

GLASS

Rocks

METHOD

1. Add all the ingredients into a mixing glass with ice and stir until well-chilled.
2. Strain into a rocks glass filled with large ice cubes.
3. Garnish with an orange peel.



TRÄ•KÁL SOUR

CLASSIC COCKTAIL

An homage to the Chilean classic, this cocktail is thick and foamy with a hint of Patagonia.

THEME FLAVOR PROFILE

Spring/Summer, Tropical
Fruity/Citrus-Forward, Sour

SERVED PREPARATION STRENGTH DIFFICULTY

Neat
Shaken
Medium
Moderate

INGREDIENTS

2 oz	TRÄ•KÁL
¾ oz	Fresh Lime Juice
¾ oz	Simple Syrup
1	Egg White (or powdered egg albumin substitute)
4-5 drops	Angostura Bitters

GLASS

Rocks / Champagne Flute

METHOD

1. Combine first four ingredients into shaker and shake for about 20 seconds to emulsify the egg.
2. Add ice to shaker and shake until chilled.
3. Strain into glass and add drops of bitters, swirled with two straws.



WORKHORSE

AN ORIGINAL BY: DREW MACGUIRE / WILDEBEEST / VANCOUVER, BC, CANADA

Sweet, spicy and herbaceous, this cocktail may be your favorite new rendition of the classic mule.

THEME FLAVOR PROFILE

Anytime
Citrus-Forward, Sweet, Spicy

SERVED PREPARATION STRENGTH DIFFICULTY

On the Rocks
Shaken
Medium
Moderate

INGREDIENTS

1 oz	TRÄ•KÁL
½ oz	Fernet Branca
½ oz	Fresh Lime Juice
Top	Ginger Beer

GARNISH

Lime Wedge/Wheel

GLASS

Rocks

METHOD

1. Add first three ingredients to a shaker with ice and shake vigorously.
2. Strain into a rocks glass filled with ice.
3. Top with ginger beer, garnish and serve.

ADDITIONAL RECIPES

SIMPLE SYRUP

INGREDIENTS

1 part	Water
1 part	Sugar

METHOD

1. Bring water to a boil.
2. Add sugar and simmer for 5 minutes until completely dissolved.

HIBISCUS-YERBA MATE SIMPLE SYRUP

INGREDIENTS

4 cups	Water
20	Hibiscus Flowers
1 cup	Yerba Mate
3 cups	White Sugar

METHOD

1. Bring water to a boil.
2. Add Yerba Mate and hibiscus flowers, steep for at least 5 minutes and strain.
3. Stir or shake in sugar until completely dissolved.

JASMINE-VANILLA SIMPLE SYRUP

INGREDIENTS

2 cups	Water
4	Jasmine Tea Bags
2	Vanilla Pods, split and scraped
2 cups	Sugar

METHOD

1. Bring water to a boil.
2. Add all other ingredients and simmer for 10 minutes.

HAVE AN ORIGINAL COCKTAIL RECIPE YOU'D LIKE TO SHARE?

Please use the format that is found throughout this guide (your info, description, theme, flavor profile, ingredients, etc) and submit all relevant information along with a photo to:

cocktails@trakal.com

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