



**SKYY**

VODKA

EST. 1992 SAN FRANCISCO, USA

40% ALC / VOL 80 PROOF



**BRAND STORY &  
RECOMMENDED RECIPES**



## SKYY® VODKA: LEADING THE NEXT CHAPTER FOR THE VODKA CATEGORY

### SKYY VODKA WAS CREATED IN 1992 IN SAN FRANCISCO

– the land of progress and diversity – by an inventor who dared to imagine a new, better way to make vodka.

SKYY Vodka was born out of the pioneering thinking of Maurice Kanbar, who reimagined vodka as the world knew it. When Kanbar could not find a vodka that met his standards of quality to enjoy in a classic martini, he knew it was time to challenge the status quo as only a San Franciscan can do. Embodying his city's progressive mindset, Kanbar quadruple-distilled the spirit using a proprietary process that, to this day, provides one of the smoothest drinking experiences possible.

Backed by our history of innovation, and our core value of continuous evolution, SKYY once again recognized an opportunity to lead the next chapter for the vodka category. What started as one man's mission to create the perfect Martini has now evolved to include the pursuit of a better Vodka & Soda.

Today, SKYY Vodka celebrates San Francisco by joining its namesake with the Pacific Ocean. SKYY is made with water enriched by Pacific minerals from the San Francisco Bay Area, which add subtle salinity and minerality. They may also reduce bitterness, and enhance the inherent sweetness and/or flavor of some cocktail ingredients, such as grapefruit, elevating your Vodka & Soda drinking experience.

## HOW SKYY MAKES A BETTER VODKA



### MADE WITH WATER ENRICHED BY PACIFIC MINERALS

SKYY is made with water enriched by minerals, including Pacific minerals from the San Francisco Bay Area, intended to enhance the mouthfeel and fresh taste of a Vodka & Soda. Minerals include **CALCIUM, MAGNESIUM, SODIUM, AND POTASSIUM.**



### MADE SMOOTH

SKYY is **MADE USING PROPRIETARY DISTILLATION PARAMETERS** within our 4-column distillation process, and by extracting congeners to levels barely detectable by even the most sensitive testing methods. The result is a SKYY Grade quality liquid intended to yield a clean and smooth vodka.



### GLUTEN-FREE

SKYY is made with **CORN GRAINS** sourced within a 100-mile radius of the distillery.



### FILTERED WITH CALIFORNIA LIMESTONE

SKYY is filtered through California limestone, which consists primarily of Calcium. Calcium is also one of the main minerals added to the water with the intention of **REINFORCING STRUCTURE, "FRESHNESS," AND MINERALITY.**



### ALL NATURAL FLAVOR

SKYY Infusions® taste reminiscent of fresh fruit because they are **MADE WITH REAL FRUIT FLAVORS** using only natural aromas, extracts, essences, and/or juices.

# SKYY VODKA & SODA

## *Signature Serve*

### INGREDIENTS:

1.5 parts **SKYY® VODKA**  
4.5 parts soda water  
Cubed ice

### GARNISH:

Grapefruit peel

### GLASS:

Highball glass

### PREPARATION:

Fill a highball glass with cubed ice  
Pour 1.5 parts of SKYY Vodka  
Top with soda water  
Express the grapefruit peel and garnish



## SPARKLING LAVENDER LEMONADE

### INGREDIENTS:

1.5 parts **SKYY® VODKA**  
1 part lemon juice  
0.75 part lavender syrup\*  
4 parts soda water

### GARNISH:

Lavender sprig & lemon wheel

### GLASS:

Highball glass

### PREPARATION:

Add first three ingredients to shaker tin and shake with ice. Strain into collins glass. Top with soda water and garnish.

#### LAVENDER SYRUP

500 mL water  
4 grams dried lavender flowers  
500 g granulated sugar

Bring water to a boil. Remove from heat. Add lavender and allow to steep for 4 minutes. Strain and stir in sugar until dissolved. Allow to cool and bottle.



## SKYY 75

### INGREDIENTS:

2 parts **SKYY® VODKA**  
0.5 part lemon juice  
0.25 part simple syrup  
1 sprig rosemary  
Top with sparkling wine  
(champagne or Cinzano® Prosecco)

### GARNISH:

Rosemary sprig

### GLASS:

Coupe glass

### PREPARATION:

“Slap” herbs to express oils/flavors and add to shaker tin. Add remaining ingredients to shaker except sparkling wine, add ice and shake until chilled. Double strain into coupe, top with sparkling wine. Garnish with rosemary sprig.



## SKYY GARDEN MULE

### INGREDIENTS:

1.5 parts **SKYY® VODKA**  
5-6 mint leaves  
2-3 cucumber rounds  
0.5 parts lime juice  
Top with ginger beer

### GARNISH:

Cucumber slice, mint leaf/crown

### GLASS:

Highball glass

### PREPARATION:

Muddle mint and cucumber in glass. Add ice and combine remaining ingredients. Top with ginger beer. Garnish with cucumber and mint.



## TURTLEDOVE

### INGREDIENTS:

2 parts **SKYY® VODKA**  
1 part grapefruit juice  
0.5 part simple syrup  
2 basil leaves  
Pinch of salt  
4 parts soda water

### GARNISH:

Grapefruit peel & basil

### GLASS:

Highball glass

### PREPARATION:

Add first five ingredients to shaker tin and shake with ice. Strain into collins glass. Top with soda water and garnish.





## SKYY INFUSIONS

SKYY Infusions are made with real fruit flavors, using only natural aromas, extracts, essences, and/or juices. Garnishing with fresh fruits, vegetables, and herbs complements and enhances the signature SKYY Infusions & Soda serve.

The four Signature Serves of SKYY Infusions & Soda include a botanical pairing with each SKYY Infusions flavor.

## CITRUS VODKA & SODA

### INGREDIENTS:

1.5 parts **SKYY INFUSIONS® CITRUS**  
4.5 parts soda water  
Cubed ice

### GARNISH:

Lemon wheel & lavender

### GLASS:

Highball glass

### PREPARATION:

Fill a highball glass with cubed ice.  
Pour 1.5 parts of SKYY Infusions Citrus.  
Top with soda water and garnish.



## WATERMELON VODKA & SODA

### INGREDIENTS:

1.5 parts **SKYY INFUSIONS® WATERMELON**  
4.5 parts soda water  
Cubed ice

### GARNISH:

Watermelon slice & basil

### GLASS:

Highball glass

### PREPARATION:

Fill a highball glass with cubed ice.  
Pour 1.5 parts of SKYY Infusions Watermelon.  
Top with soda water and garnish.



## BLOOD ORANGE VODKA & SODA

### INGREDIENTS:

1.5 parts **SKYY INFUSIONS® BLOOD ORANGE**  
4.5 parts soda water  
Cubed ice

### GARNISH:

Orange slice & rosemary

### GLASS:

Highball glass

### PREPARATION:

Fill a highball glass with cubed ice.  
Pour 1.5 parts of SKYY Infusions Blood Orange.  
Top with soda water and garnish.



## PINEAPPLE VODKA & SODA

### INGREDIENTS:

1.5 parts **SKYY INFUSIONS® PINEAPPLE**  
4.5 parts soda water  
Cubed ice

### GARNISH:

Pineapple slice & mint

### PREPARATION:

Fill a highball glass with cubed ice.  
Pour 1.5 parts of SKYY Infusions Pineapple.  
Top with soda water and garnish.



## ANCHO PINEAPPLE SODA

### INGREDIENTS:

1.5 parts **SKYY INFUSIONS® PINEAPPLE**  
0.5 part Ancho Reyes® Original  
1 part pineapple juice  
3 parts soda water

### GARNISH:

Pineapple slice

### PREPARATION:

Add first three ingredients to an ice-filled highball glass. Top with soda water and garnish.



## GOLDEN GATE

### INGREDIENTS:

1.5 parts **SKYY INFUSIONS® BLOOD ORANGE**  
0.75 part honey syrup\*  
0.75 part lemon juice  
3 parts soda water  
Cubed ice

### GARNISH:

Orange slice and rosemary

### PREPARATION:

Add the first three ingredients to cocktail shaker and shake with a few pebbles of ice. Add soda water to shaker tin and pour contents into a highball glass full of ice cubes. Garnish.

### \*HONEY SYRUP

Mix 2 parts honey to 1 part water until combined.



## WATERMELON-CUCUMBER RICKEY

### INGREDIENTS:

2 parts **SKYY INFUSIONS® WATERMELON**  
3 cucumber slices  
Half a lime  
Soda water to top

### GARNISH:

Cucumber slices  
& frozen watermelon spear (optional)

### PREPARATION:

Muddle cucumber in a highball glass. Add ice, or drop in frozen watermelon spear instead. Squeeze half lime into glass, and add SKYY Infusions Watermelon. Top with soda water, stir with a straw, and garnish with a cucumber slice.



## SKYY SPUMANTE

### INGREDIENTS:

1 part **SKYY INFUSIONS® CITRUS**  
0.5 part Grand Marnier® Cordon Rouge  
2 dashes orange bitters  
3 parts Cinzano® Prosecco  
1.5 parts soda water

### GARNISH:

Lemon peel

### GLASS:

Wine glass

### PREPARATION:

Add the first three ingredients to ice-filled wine glass. Top with prosecco and soda water. Garnish.



## BLOOD ORANGE APRICOT SODA

### INGREDIENTS:

1.5 parts **SKYY INFUSIONS® BLOOD ORANGE**  
0.75 part apricot liqueur  
4.5 parts soda water

### GARNISH:

Dried apricot

### GLASS:

Highball glass

### PREPARATION:

Add the first two ingredients to ice-filled highball glass. Top with soda water and garnish.



## WATERMELON SHANDY

### INGREDIENTS:

1.5 parts **SKYY INFUSIONS® WATERMELON**  
0.25 part Ancho Reyes Verde®  
0.5 part lemon juice  
5 frozen watermelon cubes  
5 parts Hefeweizen or wheat beer

### GARNISH:

None

### GLASS:

Highball glass

### PREPARATION:

Fill a collins glass with frozen watermelon cubes and ice cubes. Add first three ingredients to shaker tin and shake with ice. Strain into highball glass. Top with beer.



## PINEAPPLE MOJITO

### INGREDIENTS:

2 parts **SKYY INFUSIONS® PINEAPPLE**  
1 part pineapple juice  
0.5 part simple syrup  
Mint leaves  
Tiki Bitters

### GARNISH:

Mint leaves

### GLASS:

Highball glass

### PREPARATION:

Gently muddle mint into bottom of highball glass. Add first three ingredients. Fill glass with pebble ice and top with a crown of bitters. Garnish.



## CITRUS RASPBERRY LEMONADE

### INGREDIENTS:

2 parts **SKYY INFUSIONS® CITRUS**  
0.75 part lemon juice  
0.75 part simple syrup  
4 raspberries  
Soda water to top

### GARNISH:

Raspberries & lemon wedge

### PREPARATION:

Gently muddle raspberries in shaker tin. Add the first three ingredients and shake with a few pebbles of ice. Strain into ice-filled highball glass and top with soda water. Garnish.



### WHITE CRANBERRY COSMO

#### INGREDIENTS:

1.5 parts **SKYY INFUSIONS® CITRUS**  
0.75 part lime juice  
0.75 part triple sec  
0.75 part white cranberry cocktail juice

#### GARNISH:

Lemon twist and cranberries (optional)

#### GLASS:

Coupe glass

#### PREPARATION:

Add all ingredients to shaker, add ice and shake until chilled. Double strain into a coupe or cocktail glass. Top with soda water and garnish.



### HOLIDAY MIMOSA

#### INGREDIENTS:

1.5 parts **SKYY INFUSIONS® PINEAPPLE**  
0.75 part grapefruit juice  
0.75 simple syrup  
Top with Cinzano® Prosecco

#### GARNISH:

Grapefruit twist or wheel

#### GLASS:

Flute

#### PREPARATION:

Add all ingredients to shaker tin except sparkling wine. Shake and strain into glass and top with sparkling wine. Garnish.



### WINTER SPARKLING SANGRIA

#### INGREDIENTS:

2 parts **SKYY INFUSIONS® BLOOD ORANGE**  
0.75 part simple syrup  
0.75 part lime juice  
1 part cranberry juice cocktail  
Top with sparkling wine  
(champagne or Cinzano® Prosecco)

#### GARNISH:

Cranberries and blood orange crescent

#### GLASS:

Wine glass (recipe can be batched for a group and prepared punch bowl style)

#### PREPARATION:

Combine all ingredients over ice, adding sparkling wine last. Garnish with blood orange crescent and handful of cranberries. Fill glass with pebble ice and top with a crown of bitters. Garnish.



### SAN FRANCISCO SUNSET

#### INGREDIENTS:

1.5 parts **SKYY INFUSIONS® WATERMELON**  
0.75 part Aperol®  
0.5 part lemon juice  
3 parts Cinzano® Prosecco  
1 part soda water

#### GARNISH:

Mint and watermelon cubes

#### GLASS:

Wine glass

#### PREPARATION:

Add ice to wine glass and gently pour in Prosecco. Swirl in SKYY Infusions Watermelon, Aperol and lemon juice. Top with a splash of soda water. Garnish.







# SKYY<sup>®</sup>

VODKA



MADE WITH WATER ENRICHED BY  
**PACIFIC MINERALS**



PLEASE ENJOY RESPONSIBLY.

SKYY<sup>®</sup> VODKA DISTILLED FROM GRAIN. 40% ALC./VOL. (80 PROOF).

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