

# COCKTAIL INFUSIONS™

The spirited fun of tea. Meet the demand for trendy tea-based cocktails with these innovative infusers. Each is filled with teas, herbs and spices that infuse directly in alcohol. Craft your own signature cocktail, or add a taste of the exotic to a classic.

## LEMONGRASS MINT

A blend of spearmint leaves and lemongrass, perfectly proportioned to add a light, refreshing dimension to any cocktail.

48 INFUSERS PER CASE 18101

## LAVENDER CITRUS

Delicate white tea, lavender petals, lemon balm and bergamot meld into a fragrant, layered infusion with a dramatic violet color.

48 INFUSERS PER CASE 18102

## SILKROAD CHAI

Black tea, cinnamon, ginger root and cardamom are blended to create a bold, complex, flavor-forward infusion that excites the palate.

48 INFUSERS PER CASE 18103



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### INFUSE A GLASS

Each infuser is portioned to brew an individual cocktail. Leave the infuser in the glass as an intriguing, conversation-starting garnish.

### INFUSE A BOTTLE

To infuse a 750ml bottle, steep eight infusers in alcohol for 30 minutes or to desired strength. The longer the spirits infuse, the more exotic they become.

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### FOR COCKTAIL INFUSION RECIPES VISIT:

<http://www.teaforte.com/tealiving/cocktails.cfm>

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