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At FLORA, it is our mission to provide you with the most natural, healthy option on the cocktail market. Our herbal teas are brewed from locally grown leaves, flowers, and fruits, while our syrups are made from locally sourced agave and raw honey.

FLORA is a healthy alternative for people that do not absolutely love the taste of liquor by itself. FLORA is for people that like tea and are interested in experimenting with the flavor combination of their favorite tea and favorite liquor. FLORA is for people that occasionally like to stay in and mix a drink to their favorite TV show. FLORA is for people that like to have company over and mix drinks for their friends. FLORA is for people that choose to be sober and want to enjoy our delicious syrups with soda water or mineral water. FLORA is for everyone!

At FLORA, our mission is to be there for everyone and their delicious herbal syrup needs. We are committed to keeping your cocktail hour choices a bit healthier and more natural.
Here at Flora we get our products from a local farm called “Seline’s Organics.” All of our fruits, flowers, and herbs are grown at Seline’s in the suburbs of Memphis, TN and we pick them up twice a week to brew. Seline’s even has a bee farm that we are able to source all of our raw honey from.

Our relationship with Seline’s farm is very close. We consider them to be part of our business and they consider the same of us. We are great partners and friends, which makes working well together even easier.

With that being said, all of our ingredients are both as fresh and local as they can be. We are a home-grown company that wants the best for our customers. If you’d like to tour Seline’s farm or learn more about it and the growing process, feel free to go to the link below to schedule a tour.

www.selinesfarm.com

“These syrups taste just as amazing as they look!”
-Aria, Memphis, TN

“My family from out of state asks us to ship them a box of these syrups every year for Christmas. They’ve become a staple in our lives!”
-Margaret, Nashville, TN

“A great product for a great price. They’re syrups have never disappointed us.”
-Robert, Memphis, TN
RECIPES
RASPBERRY SYRUP

GIN
Gin
Raspberry syrup
Lemon lime syrup
Club soda
Garnish: 1 lemon wheel, mint sprig, fresh raspberries

VODKA
Vodka
Raspberry syrup
Grapefruit Bitters
Grapefruit Juice
Blood Orange Italian Soda
Crushed Ice
BLUEBERRY SYRUP

**GIN**
- Gin
- Ice cubes
- Blueberry Syrup
- Sparkling Water
- Garnish: Fresh Blueberries and Lemon Slices

**VODKA**
- Vodka
- Ice Cubes
- Blueberry Syrup
- Fresh Lemon Juice
- Water
- Garnish: Lemon Wedge
LEMONLIME SYRUP

**GIN**

- Gin
- Lemonlime Syrup
- Powdered Sugar
- Club soda
- Garnish: 1 Lemon Wedge

**VODKA**

- Vodka
- Lemonlime Syrup
- Fresh Lemon Juice
- Granulated Sugar
- Crushed Ice
SEASONAL
Our Spring seasonal syrup is Lavender. We chose Lavender because it is a light, airy flower that translates well into an herbal syrup and goes well in both cocktails and even coffee beverages. This flower is very versatile and opens up endless possibilities for how it could be used in both alcoholic and non-alcoholic beverages.

**LAVENDER DRINK IDEAS:**

- Lavender Mocha Latte (non-alcoholic)
- Lavender Gin & Tonic
- Lavender & Soda Water (non-alcoholic)
- Lavender Collins
- Lavender Lemonade (non-alcoholic)

Please visit our website if you would like to purchase our seasonal Lavender syrup. It will be available until June 21. If it does well, we will consider adding the syrup to our permanent collection.
PRICING

BLUEBERRY SYRUP  $25.00

RASPBERRY SYRUP  $25.00

LEMONLIME SYRUP  $25.00

LAVENDER SYRUP  $25.00
Flora Herbal Syrups
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Memphis TN, 38101

www.floraherbalsyrups.com