



FLAVOR INSPIRATION 2016

BOOMER INSPIRATION

Yesteryear's Ice Cream Parlors & Tiki Parties



BOOMER INSPIRATION

flavor concepts inspired by Boomers



egg cream



cherry jubilee



chiffon pie



tiki drinks:
pineapple
passionfruit
orange
lime
grapefruit
grenadine
coconut



pineapple
upside-down
cake

MILLENNIAL INSPIRATION

Millennials



MILLENNIAL INSPIRATION

VODKALAND 2013

THE FIRST ANNUAL
SYMRISE COCKTAIL CONTEST



**CHRISTOPHER
JAMES**

Bar:
Ryland Inn,
Whitsoose
Station, NJ
Drink:
Milton's Cup



**BENJAMEN
HART**

Bar:
Homemade,
New York, NY
Drink:
Pink Bubblebath
Martini



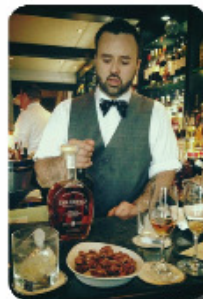
**MIKE
EVIAN**

Bar:
The Red Eye,
Eau Claire, WI
Drink:
The Trail Creek



**MARK
KINZER**

Bar:
Zuma, Miami, FL
Drink:
Marukawa



Guests in my bar are looking for a WOW moment. We use everything from clarified juices to red seaweed to toasted herbs to achieve that.

- Christopher James



I would say there has been a transition away from sweet drinks. I'm seeing a lot of splashes and hints of flavor.

- Mike Evian

It's all about local, fresh ingredients and hand crafted, straight-forward drinks. There are 19 craft breweries in Boise alone.

- Benjamin Hart



I'm seeing more classic cocktails. Bar-goers are asking for classic, clean, pure cocktails with character.

- Mark Kinzer

MILLENNIAL FLAVOR INSPIRATION

"the trail creek"



"raz beret"



"the umami collins"



rosemary,
chartreuse
and lime



lychee
and
japanese
cucumber



elderflower
and jicama



OTHER INGREDIENT SUGGESTIONS:

cilantro basil cucumber thyme ginger sage huckleberry avocado juniper



THE FIRST ANNUAL
SYMRISE COCKTAIL CONTEST

MILLENNIAL FLAVOR INSPIRATION

“marukawa”



lavender
orange blossom
plum
lemon
pomegranate

“milton’s cup”



dark chocolate
heavy cream
peanut butter
black walnut

“pink
bubblebath
martini”



bubblegum
pomegranate



THE FIRST ANNUAL
SYMRISE COCKTAIL CONTEST