



# FRESH TRENDS: VEGGIE COCKTAILS

LET FRESH ORIGINS® BE YOUR PARTNER IN EXECUTING THE NEWEST COCKTAIL CRAZE



Crudité Sour: **Tiny Veggies™ Crudité Mix™**, Mezcal, Tequila, Passion Fruit Liqueur, Aquafaba, Lime, and Carrot Air  
Mixologist Ketsuda Nan Chaison of Libre – Portland, Oregon

## TINY VEGGIES™ CRUDITÉ MIX™

Flavor & Aroma	Spicy, Earthy, Sweet, Fresh Vegetable
Texture	Crunchy, Varied Shapes Depending on Veggie
Application	Raw Crudité, Vegetable Tempura, Bloody Mary or Cocktail Enhancement

Looking for a low-prep presentation boost?

Create botanical cocktail wonders with these hand-picked winners.



**Tiny Veggies™ Radish**  
Bright red radishes, earthy & peppery



**Fennel Flower**  
Strong fennel & sweet licorice flavors  
● February - November



**Mini Fruit Crystals® Habanero**  
Sweet heat with zesty habanero spice

## ROOTBEER LEAF – HOJA SANTA

Rootbeer Mojito: **Rootbeer Leaf**, **Tiny Veggies™ Carrot**, Rum, Accompani Mari Gold, Clarified Carrot Juice, Lime, and Cane  
Mixologist Ketsuda Nan Chaison of Libre – Portland, Oregon

Flavor & Aroma	Root Beer, Anise, Mint, Clove, Black Pepper
Texture	Large, Pliable, Velvety
Application	Bed for Meats, Wrap for Poultry or Cheeses, Stemmed with Seafood, Cocktail Aroma and Visual Enhancement

Want to enchant your guests with aromatic cocktails?

Follow your nose and incorporate these intoxicating items into your next menu.



**Micro Basil Lemon**  
Tender texture with robust lemony aroma



**Micro Huacatay™**  
Strong citrus, mint, and tropical fruit notes



**Basil Blossom**  
Aromatic with strong basil flavor



## READ OUR MIXOLOGY MENU GUIDE

Discover Fresh Origins® products to craft vibrant, unforgettable dishes that will wow your guests this summer. Transform traditional favorites with a fresh twist!