

ORGANIC BIO-BEET  
**KVASS**

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# COCKTAIL MENU

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# WHAT'S KVAISS?



Born in Fremantle and based on a fermenting tradition that goes back over a thousand years Bio-Beet Kvass is a handcrafted beet and botanical tonic full of lacto-fermented goodness. Its deep, complex flavour effortlessly combines sweet, earthy, salty, sour and bitter into a deliciously healthy, sugar free base for both cocktails and mocktails.

What we really love about Kvass is that it mixes up good times with good health. Why not include your daily dose of gut loving bacteria while sipping a mocktail? Or try one of our cocktails and detox while you drink? Mid-afternoon? Just add bubbles for a crisp, yummy, guilt free seltzer and a boost of energy.

## KVAISS SELTZER WITH FRUIT

SUGAR FREE

Ice  
50ml Bio-Beet Kvass  
Sparkling Water with Fruit Flavour  
(e.g. Schweppes Lime or Capi's Blood Orange & Sage Soda)  
Garnish: Fresh Citrus or Herb



## KVAISS SELTZER WITH BITTERS

SUGAR FREE

Ice  
50ml Bio-Beet Kvass  
Sparkling Water  
Dash of Bitters (e.g. Angostura Orange Bitters)  
Garnish: Dried Orange, Rosemary or Thyme



## BITTERSWEET KVAISS

Ice  
50ml Bio-Beet Kvass  
15ml Agave, Maple or Fragrant Syrup  
Dash of Aromatic bitters  
(e.g. Grapefruit Bitters by Australian Bitters Co)  
15ml Verjus or a good squeeze of Lime or Lemon Juice  
Soda Water  
Garnish: Dried Citrus or Rosemary



## KVASS FRUIT SPRITZ

Ice  
50ml Bio-Beet Kvass  
Sweetened Fruit Soda (e.g. Capi's Grapefruit or Lime and Agave Soda or Fevertree's Italian Blood Orange Soda).  
Garnish: Fresh Citrus



Replace fruit soda for ginger-ale or ginger beer for an **UNBEATABLE KVASS GINGER SPRITZ**  
Garnish: Fresh Orange



## KVASS SHANDY

Ice  
50ml Bio-Beet Kvass  
Lemonade (can be Sugar Free)  
Garnish: Fresh Lemon, Mint or Cucumber

Replace Lemonade and add Sparkling Apple Juice or Apple Cider for a **KVASS APPLE SHANDY**  
Garnish: Apple, Thyme



## KVASS & KOMBUCHA SHANDY

Ice  
50ml Bio-Beet Kvass  
100ml of Kombucha (can be Sugar Free)  
100ml Sparkling water  
Garnish: Fresh Berries



## KVASS & VERMOUTH SPRITZ

Ice  
50ml Bio-Beet Kvass  
30ml Sweet Vermouth  
Dash of Aromatic Bitters  
15ml Verjus  
Soda water



## KVASS, ELDERFLOWER & GIN

Ice  
50ml Bio-Beet Kvass  
30ml Gin  
Elderflower Tonic  
Garnish: Fresh Citrus or Edible Flowers



## KVASS & RUM

Ice  
50ml Bio-Beet Kvass  
30ml White Rum  
15ml Fragrant Syrup or Agave Syrup  
Good squeeze of Lime Juice  
Soda Water  
Garnish: Fresh Lime or Rosemary



## KVASS, VODKA & CITRUS

Ice  
50ml Bio-Beet Kvass  
30ml Vodka  
15ml Citrus Syrup  
Citrus Soda Water  
Garnish: Fresh or Dried Citrus



## KVASS SUNDOWNER

Ice  
50ml Bio-Beet Kvass  
15ml Aperol Campari  
15ml Verjus  
15ml Fragrant Syrup (optional)  
Soda Water  
Garnish: Fresh Orange



**NOTE:** Alcohol can be added to any of our non-alcoholic cocktail recipes. We can't guarantee that the gut loving bacteria will survive but all the other health benefits will remain perfectly intact!

"THE BEET KVASS WAS OUT OF THIS WORLD! PERFECTLY SALTY,  
BIODYNAMIC AND SO NOURISHING." @KOMBUCHABREWERS



## WHY KVASS?

It's humbling to think that this ancient nutrient dense tonic, that literally goes back to biblical times, could be so perfect for us now in the 2000s. In our small brew house in Fremantle we're passionate about sharing this tradition and all of its crazy goodness. We hand craft six "flavours" of Kvass - each with a carefully selected blend of beets, herbs and spices - and use our own biodynamic fermentation process to add depth and quality to our brews.

While the miracle of lacto-fermentation transforms our fresh, organic ingredients into a living tonic, a multitude of health benefits are born - including a proliferation of gut-loving bacteria and digestive enzymes. But that's not all. Electrolytes, good nitrates and bio-available nutrients, along with vitamins A, B and C are also created and will boost your energy and increase your stamina. Perfect for a fun time out. Your liver will thank you too as it helps you to detoxify and even beat that hangover!

Bio-Beet Kvass can be consumed straight in a 30-50ml shot or mixed as with the recipes inside to create deliciously healthy drinks. We hope you enjoy this force for good!



One 750ml bottle of Kvass will make 15 serves or 3.75 litres  
One 500ml bottle of Kvass will make 10 serves or 2.5 litres

# ORGANIC BIO-BEET KVASS



A 1000 YEAR OLD FERMENTING TRADITION FROM EASTERN EUROPE  
A PROBIOTIC FERMENTED HEALTH TONIC



A SMALL ARTISAN BREW HOUSE IN FREMANTLE CRAFTING SOMETHING NEW FROM THE OLD



A DELICIOUS, HANDCRAFTED PROBIOTIC HEALTH & ENERGY TONIC



SCAN THE QR CODE ABOVE TO FIND OUT MORE  
OR VISIT **BIIBEETKVASS.COM.AU**

HANDCRAFTED IN FREMANTLE WITH  
CERTIFIED ORGANIC INGREDIENTS BY:

**Biodynamic**  **Well-Being**