



STUDENT VODKA

COCKTAIL BOOK

17 COCKTAILS · 6 FLAVOURS

MIX IT YOUR WAY.

SIX FLAVOURS. NO WRONG ORDER.

Start clean, go fruity, keep it sharp or make it creamy. This book turns the Student Vodka range into 17 easy-to-mix cocktails - from refreshing highballs to bold martinis and smooth after-dark classics.



AI MODIFIED

FOLLOW THE RECIPE. THEN MAKE IT YOURS.



MOSCOW MULE

Fresh lime, fiery ginger beer and ice-cold vodka. Bright, sharp and straight to the point.

CLEAN BASE. BOLD MIX.

GLASS

Copper mug or highball glass

INGREDIENTS

- 5 cl Student Vodka Pure
- 1 cl fresh lime juice
- 12 cl ginger beer
- Ice cubes

METHOD

Fill the mug with ice. Add the vodka and lime juice. Top with ginger beer and stir briefly.

GARNISH

Lime wedge and optional mint



ESPRESSO MARTINI

Fresh espresso, coffee liqueur and vodka shaken into a dark, velvety classic with a smooth crema top.

COFFEE FIRST. QUESTIONS LATER.

GLASS

Martini or coupe glass

INGREDIENTS

- 5 cl Student Vodka Pure
- 3 cl coffee liqueur
- 1 fresh espresso, approx. 3 cl, cooled
- 1 cl sugar syrup, optional
- Ice cubes

METHOD

Brew the espresso and let it cool. Add all ingredients and ice to a shaker. Shake hard for 10–15 seconds, then strain into a chilled glass.

GARNISH

3 coffee beans



STRAWBERRY LEMONADE

Fresh strawberry, tart lemon and a clean sparkling finish. Easy to mix. Hard to miss.

SWEET, NOT SOFT.

GLASS

Highball glass

INGREDIENTS

- 4 cl Student Vodka Strawberry
- 2 cl fresh lemon juice
- 1 cl sugar syrup
- 10 cl soda water or lemon soda
- Ice cubes

METHOD

Fill the glass with ice. Add the strawberry vodka, lemon juice and sugar syrup. Top with soda and stir briefly.

GARNISH

Fresh strawberry and lemon wheel



STRAWBERRY MOJITO

Ripe strawberry, sharp lime and cooling mint layered over crushed ice. Fresh, juicy and built for long nights.

CRUSHED ICE. FRESH ATTITUDE.

GLASS

Highball glass

INGREDIENTS

- 4 cl Student Vodka Strawberry
- 6 mint leaves
- ½ lime, cut into wedges
- 2 fresh strawberries
- Soda water
- Sugar syrup to taste
- Crushed ice

METHOD

Gently muddle the mint, lime wedges and strawberries in the glass. Add the strawberry vodka and fill with crushed ice. Top with soda water and stir.

GARNISH

Mint sprig and fresh strawberry



STRAWBERRY SPRITZ

Juicy strawberry vodka, crisp prosecco and a splash of soda. Light, sparkling and made to keep the night moving.

PINK. BRIGHT. BUBBLING.

GLASS

Wine glass

INGREDIENTS

- 4 cl Student Vodka Strawberry
- 6 cl prosecco
- A splash of soda water
- Ice cubes

METHOD

Fill the glass with ice and add the strawberry vodka. Top with prosecco and a splash of soda water. Stir briefly.

GARNISH

Fresh strawberry and mint



VANILLA COKE

A familiar classic with a deeper finish. Vanilla vodka and cola, sharpened with a fresh squeeze of lime.

SMOOTH, NEVER PLAIN.

GLASS

Highball glass

INGREDIENTS

- 4 cl Student Vodka Vanilla
- 12 cl cola
- Ice cubes

METHOD

Fill the glass with ice and add the vanilla vodka. Top with cola and stir briefly. Squeeze in the lime wedge and drop it into the glass.

GARNISH

Lime wedge



VANILLA WHITE RUSSIAN

Coffee liqueur and vanilla vodka finished with a slow layer of cream. Rich, smooth and made for the late hours.

DARK COFFEE. SOFT LANDING.

GLASS

Tumbler or whisky glass

INGREDIENTS

- 4 cl Student Vodka Vanilla
- 2 cl coffee liqueur
- 3 cl cream or milk
- Ice cubes

METHOD

Fill the glass with ice. Add the vanilla vodka and coffee liqueur. Slowly pour the cream over the back of a bar spoon to create a smooth layer. Stir before drinking, if preferred.

GARNISH

A light dusting of cocoa, optional



CREAM SODA

Vanilla vodka and cream lifted with a sparkling finish. Smooth, refreshing and unexpectedly light.

SOFT TEXTURE. SHARP TWIST.

GLASS

Highball glass

INGREDIENTS

- 4 cl Student Vodka Vanilla
- 2 cl cream
- 10 cl lemon soda or soda water
- Ice cubes

METHOD

Fill the glass with ice. Add the vanilla vodka and cream. Top with lemon soda or soda water, then stir gently until smooth.

GARNISH

Lemon zest



VODKA SODA LIME

Lemon vodka, sparkling soda and fresh lime. Clean, cold and effortlessly refreshing.

LESS NOISE. MORE BITE.

GLASS

Highball glass

INGREDIENTS

- 4 cl Student Vodka Lemon
- 12 cl soda water
- Juice of ½ fresh lime
- Ice cubes

METHOD

Fill the glass with ice and add the lemon vodka. Top with soda water, squeeze in the lime juice and stir briefly.

GARNISH

Lime wedge



LEMON DROP MARTINI

Bright lemon vodka and fresh citrus, balanced with a touch of sweetness and finished with a crisp sugar rim.

SOUR LOOKS GOOD ON YOU.

GLASS

Martini glass

INGREDIENTS

- 5 cl Student Vodka Lemon
- 2 cl fresh lemon juice
- 1 cl sugar syrup
- Sugar for the rim
- Ice cubes

METHOD

Moisten the rim with lemon and dip it in sugar. Add the lemon vodka, lemon juice, sugar syrup and ice to a shaker. Shake well and strain into the prepared glass.

GARNISH

Sugar rim and lemon zest



AI GENERATED

LEMON VODKA SPRITZ

Lemon vodka, crisp prosecco and sparkling soda poured over ice. Bright, refreshing and made for a slower start to a longer night.

SUNSHINE, AFTER DARK.

GLASS

Wine glass

INGREDIENTS

- 4 cl Student Vodka Lemon
- 6 cl prosecco
- A splash of soda water
- Ice cubes

METHOD

Fill the glass with ice and add the lemon vodka. Top with prosecco and a splash of soda water. Stir briefly.

GARNISH

Fresh mint and lemon wheel



SALTED CARAMEL RUSSIAN

Caramel vodka and coffee liqueur layered with cream, then finished with sea salt for a deeper, sharper finish.

DARK. CREAMY. JUST ENOUGH SALT.

GLASS

Tumbler

INGREDIENTS

- 4 cl Student Vodka Caramel
- 2 cl coffee liqueur
- 3 cl cream
- A pinch of sea salt
- Ice cubes

METHOD

Fill the glass with ice. Add the caramel vodka and coffee liqueur. Slowly pour the cream over the back of a bar spoon to create a smooth layer.

GARNISH

Sea salt and a restrained caramel drizzle



AI GENERATED

CARAMEL APPLE

Cloudy apple juice and caramel vodka finished with warm cinnamon. Fresh at first, deep on the finish.

CRISP FRUIT. DARK CARAMEL.

GLASS

Highball glass

INGREDIENTS

- 4 cl Student Vodka Caramel
- 12 cl cloudy apple juice
- A dash of cinnamon
- Ice cubes

METHOD

Fill the glass with ice and add the caramel vodka. Top with cloudy apple juice, add the cinnamon and stir briefly.

GARNISH

Fresh apple slice and cinnamon stick



CARAMEL ESPRESSO MARTINI

Fresh espresso, coffee liqueur and caramel vodka shaken into a rich, velvety cocktail with a deep roasted finish.

ESPRESSO WITH A DARKER SIDE.

GLASS

Martini glass

INGREDIENTS

- 4 cl Student Vodka Caramel
- 2 cl coffee liqueur
- 1 fresh espresso, cooled
- Ice cubes

METHOD

Brew the espresso and let it cool. Add the caramel vodka, coffee liqueur, espresso and ice to a shaker. Shake hard, then strain into a chilled glass.

GARNISH

3 coffee beans



BAY BREEZE

Pineapple vodka, tart cranberry and tropical fruit layered into a vivid pink-to-gold gradient.

COLOUR IN MOTION.

GLASS

Highball glass

INGREDIENTS

- 4 cl Student Vodka Pineapple
- 6 cl cranberry juice
- 4 cl pineapple juice
- Ice cubes

METHOD

Fill the glass with ice. Add the pineapple vodka and cranberry juice. Slowly pour in the pineapple juice to create a natural colour gradient.

GARNISH

Lime wedge



TROPICAL SUNSET

Pineapple vodka and bright orange juice finished with a slow pour of grenadine. Juicy, bold and built in layers.

LET THE COLOUR DROP.

GLASS

Highball glass

INGREDIENTS

- 4 cl Student Vodka Pineapple
- 10 cl orange juice
- 1 cl grenadine
- Ice cubes

METHOD

Fill the glass with ice. Add the pineapple vodka and orange juice. Slowly pour in the grenadine and leave unstirred to create the sunset gradient.

GARNISH

Orange wheel and cocktail cherry



PIÑA COLADA

Pineapple vodka, tropical juice and creamy coconut blended with crushed ice. Smooth, cold and unapologetically bold.

TROPICAL, WITHOUT THE CLICHÉ.

GLASS

Highball or hurricane glass

INGREDIENTS

- 4 cl Student Vodka Pineapple
- 6 cl pineapple juice
- 3 cl coconut milk
- Crushed ice

METHOD

Shake or blend the pineapple vodka, pineapple juice and coconut milk with crushed ice. Pour into the glass and serve immediately.

GARNISH

Fresh pineapple wedge

BAR BASICS - THE DETAILS DO THE WORK.

You do not need a full bar setup. Measure accurately, keep the ingredients cold and use more ice than you think.

GLASSWARE

HIGHBALL

For long, sparkling and juice-based drinks.

TUMBLER

For short, creamy or spirit-forward cocktails.

MARTINI OR COUPE

For shaken cocktails served chilled without ice.

WINE GLASS

For spritzes served with plenty of ice and bubbles.

COPPER MUG

The classic choice for a Moscow Mule.

HURRICANE

For blended and tropical cocktails.

TECHNIQUE

BUILD

Pour the ingredients directly into the serving glass.

SHAKE

Shake hard with ice for 10–15 seconds, then strain.

LAYER

Pour slowly over the back of a bar spoon.

BLEND

Mix with crushed ice until smooth and serve immediately.

THE FINISH

Keep the garnish fresh and intentional. One strong detail is better than five decorations.

THE STUDENT VODKA COLLECTION

SIX FLAVOURS. SIX DIRECTIONS.

FIRST MISTAKE

PURE

Clean, crisp and versatile.

Mix with ginger, coffee or fresh citrus.

RED FLAG

STRAWBERRY

Juicy, bright and fruit-forward.

Mix with berries, lime, soda or prosecco.

DIESEL KISS

VANILLA

Smooth, rounded and softly sweet.

Mix with cola, coffee or cream.

TOXIC BITCH

LEMON

Sharp, fresh and citrus-led.

Mix with soda, prosecco or fresh lime.

UNDO THIS

CARAMEL

Deep, warm and full-bodied.

Mix with coffee, apple, cream or sea salt.

SORRY TOMORROW

PINEAPPLE

Bold, tropical and vibrant.

Mix with cranberry, orange or coconut.

PICK A FLAVOUR. BUILD YOUR OWN.