

JUN HO COCKTAIL CARDS

SHAKE, STIR, AND SIP - THE JUN HO WAY
DISCOVER A COLLECTION OF CURATED COCKTAILS CRAFTED
TO ELEVATE YOUR SOJU EXPERIENCE. WHETHER YOU'RE
MIXING A MODERN TWIST OR A TIMELESS CLASSIC, THESE
EASY-TO-FOLLOW RECIPES BRING BOLD FLAVOR AND GOOD
VIBES TO EVERY POUR.



HERE'S TO FRESH IDEAS, SMOOTH SIPS,
AND UNFORGETTABLE MOMENTS - CHEERS!



1



JUN HO LYCHEE LUSH

A FLORAL, REFRESHING COCKTAIL THAT'S LIGHT AND INSTAGRAM-READY, PERFECT FOR BRUNCH OR A SUMMER VIBE.

INGREDIENTS:

- 2 oz Jun Ho Lychee Soju (13.8% still)
- 1oz elderflower liqueur
- 1 oz fresh lemon juice
- 3 oz club soda Fresh lychee or lemon wheel for garnish
- Ice

METHOD:

1. Fill a cocktail shaker with ice.
2. Add Jun Ho Lychee Soju, elderflower liqueur, and lemon juice. Shake for 10-12 seconds until chilled.
3. Strain into a highball glass filled with ice.
4. Top with club soda and stir gently.
5. Garnish with a fresh lychee or lemon wheel.



2



JUN HO

BLACKBERRY GINGER SNAP

A SPICY-SWEET CROWD-PLEASER WITH A BOLD KICK, IDEAL FOR LATE-NIGHT HANGS OR ROOFTOP PARTIES

INGREDIENTS:

- 2 oz Jun Ho Blackberry Ginger Soju (8% carbonated)
- 1 oz fresh lime juice
- 1 oz simple syrup
- 4 fresh blackberries
- 3 oz ginger beer
- Lime slice or blackberry for garnish
- Ice

METHOD:

1. Fill a cocktail shaker with ice.
2. Add Jun Ho Lychee Soju, elderflower liqueur, and lemon juice. Shake for 10-12 seconds until chilled.
3. Strain into a highball glass filled with ice.
4. Top with club soda and stir gently.
5. Garnish with a fresh lychee or lemon wheel.



3



JUN HO

PINEAPPLE PARADISE

A TROPICAL ESCAPE IN A GLASS, BLENDING SWEET AND TART FOR BEACH VIBES OR BACK-YARD BBQS.

INGREDIENTS:

- 2 oz Jun Ho Pineapple Soju (13.8% – still)
- 1 oz fresh lime juice
- 1 oz simple syrup
- 2 oz pineapple juice
- 3 oz ginger beer
- Ice
- Pineapple wedge and maraschino cherry for garnish

METHOD:

1. In a cocktail shaker, combine Jun Ho Pineapple Soju, lime juice, pineapple juice, and simple syrup.
2. Fill with ice and shake for 10 seconds.
3. Strain into a hurricane glass filled with crushed ice.
4. Top with ginger beer and stir gently.
5. Garnish with a pineapple wedge and maraschino cherry, just like in the photo.



4



JUN HO PEACH FIZZ

A BUBBLY, CROWD-PLEASING SIPPER WITH A SOUTHERN CHARM, GREAT FOR FESTIVALS OR CASUAL GATHERINGS.

INGREDIENTS:

- 2 oz Jun Ho Peach Soju (8% carbonated)
- 1 oz peach schnapps
- 1 oz fresh orange juice
- 2 oz sparkling water
- Peach slice or orange twist for garnish
- Ice

METHOD:

1. Fill a cocktail shaker with ice.
2. Add Jun Ho Peach Soju, peach schnapps, and orange juice. Shake for 10 seconds.
3. Strain into a flute or tall glass filled with ice.
4. Top with sparkling water and stir gently.
5. Garnish with a peach slice or orange twist.



5



JUN HO

LYCHEE BREEZE

A FLORAL, NON-ALCOHOLIC SIPPER THAT'S LIGHT AND REFRESHING, IDEAL FOR DAYTIME EVENTS OR SOBER SOCIALS.

INGREDIENTS:

- 3 oz Jun Ho NA Lychee (Sparkling)
- 1 oz elderflower syrup
- 1 oz fresh lemon juice
- 2 oz club soda
- Fresh lychee or lemon wheel for garnish
- Ice

METHOD:

1. Fill a highball glass with ice.
2. Pour Jun Ho NA Lychee, elderflower syrup, and lemon juice over the ice.
3. Stir gently until mixed.
4. Top with club soda and stir lightly.
5. Garnish with a fresh lychee or lemon wheel.



6



JUN HO

BLACKBERRY GINGER ZEST

A BOLD, SPICY MOCKTAIL WITH A BERRY TWIST,
GREAT FOR EVENING GATHERINGS OR MUSIC
FESTIVALS.

INGREDIENTS:

- 3 oz Jun Ho NA Blackberry Ginger (Sparkling)
- 1 oz fresh lime juice
- 1 oz honey syrup
- 4 fresh blackberries
- 2 oz ginger beer
- Lime slice or blackberry for garnish
- Ice

METHOD:

1. In a glass, muddle 3 blackberries with honey syrup.
2. Add Jun Ho NA Blackberry Ginger and lime juice, then fill with ice.
3. Stir until well combined.
4. Top with ginger beer and stir gently.
5. Garnish with a blackberry and lime slice.



7



JUN HO

PINEAPPLE SUNSET

A CREAMY, TROPICAL MOCKTAIL THAT'S A NON-ALCOHOLIC NOD TO A PIÑA COLADA, PERFECT FOR BEACH DAYS OR POOL PARTIES.

INGREDIENTS:

- 3 oz Jun Ho NA Pineapple (Still)
- 1 oz coconut milk
- 1 oz fresh pineapple juice
- 0.5 oz lime juice
- Pineapple slice or cherry for garnish
- Ice

METHOD:

1. Add Jun Ho NA Pineapple, coconut milk, pineapple juice, and lime juice to a blender with a handful of ice.
2. Blend until smooth.
3. Pour into a chilled hurricane glass.
4. Garnish with a pineapple slice or cherry.



8



JUN HO

PEACH BLOSSOM SPRITZ

A LIGHT, EFFERVESCENT MOCKTAIL WITH A PEACHY GLOW, IDEAL FOR BRUNCHES OR CASUAL MEETUPS.

INGREDIENTS:

- 3 oz Jun Ho NA Peach (Sparkling)
- 1 oz peach nectar
- 1 oz fresh orange juice
- 2 oz sparkling water
- Peach slice or orange twist for garnish
- Ice

METHOD:

1. Fill a tall glass with ice.
2. Pour Jun Ho NA Peach, peach nectar, and orange juice over the ice.
3. Stir gently until mixed.
4. Top with sparkling water and stir lightly.
5. Garnish with a peach slice or orange twist.

A serene landscape with a full moon, mountains, and purple coral in the foreground. The scene is bathed in a cool, blue light, suggesting dusk or dawn. The full moon is a bright, glowing orb in the upper right sky. The mountains in the background are dark and jagged. In the foreground, there are large, smooth, dark rocks and several clusters of purple, branching coral or seaweed. The water is calm, reflecting the moon and the surrounding landscape.

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