



Contemporary
Office Interiors

Celebrate **Cinco de Mayo**

Five mixed drink recipes &
their perfect pairings

MillerKnoll

starnet
worldwide

DIRTT

Mexican Martini

Ingredients

2.5 oz Volcán de mi Tierra

Tequila Añejo

Cristalino

1.5 oz Orange liqueur

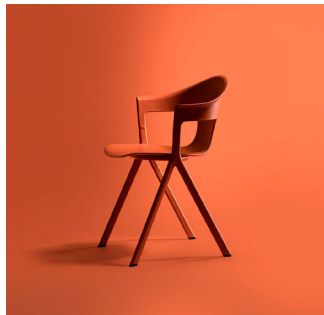
1.5 oz Lime juice

1.5 oz Olive brine from the
olive jar

*Make it a mocktail with
Ritual Tequila alternative
and Orange Extract*

Instructions

Pour ingredients into an ice filled cocktail shaker. Shake ingredients until the outside of the shaker is frosty and then strain into colourful glasses from the Hay Tint Wine Glass set. Zest with an orange and garnish with olives and a lime wedge for extra zing!



Matcha Margarita

Ingredients

2 oz Tequila
1 oz Cointreau L'Unique
.75 Fresh lime juice
.5 Barspoon matcha green
tea powder

*Enjoy as a mocktail with
ISH Mexican Agave Spirit
Non-Alcoholic Tequila and
Orange Extract*

Instructions

Combine all ingredients into an ice filled cocktail shaker. Shake and strain into a rocks glass, garnishing with a zesty lime.

Take Margaritaville to your patio this summer and enjoy while you lounge in the new Herman Miller X Hay Eames collection!



Reposé Negroni

Ingredients

1 oz Sombra Reposé Mezcal
1 oz Rosé Wine
1 oz Bitter Aperitivo liqueur
Orange peel

Make it a mocktail with Fever Tree Tonic Water, Navarro Vineyard non-alcoholic Pinot Noir Juice, Seedlip Grove 42 distilled non-alcoholic spirit, a Dash of Angostura and Peychaud bitter

Instructions

Combine all ingredients into a mixing glass with ice. Stir, then strain into a rocks glass. Express your glass with the zest of an orange and drop the remaining peel into the drink. Share the love and make a larger batch for you and your friends in the Muuto Raise Carafe Set.



Hibiscus Cooler

Ingredients

1.5 oz Dos Hombres Mezcal
.50 oz Agave syrup
.75 oz Lime juice
1 oz Hibiscus tea

*Enjoy as a mocktail with
Monday Non-alcoholic Mezcal*

Instructions

Add all ingredients except the soda water into a shaker with ice. Shake and strain over an ice filled rocks glass and top with the soda water. Garnish with a dried hibiscus flower and a tangy lime wheel.

Easily tote around this aromatic refresher and deliver to coworkers on the Knoll Antenna Tech Cart that can be finished in a variety of colors as lively as this cocktail.



Spicy Pineapple Paloma

Ingredients

2 oz Corralejo Silver
.5 oz Grapefruit juice
.5 oz Lime juice
.75 oz Agave syrup
.5 Serrano pepper sliced

Pineapple soda
Tajín spices (garnish)

*Make it amocktail with
Ceder's Classic Distilled
non-alcoholic tequila*

Instructions

Combine all ingredients except the pineapple soda into a cocktail shaker with ice. Vigorously shake to chill and infuse. Strain into your Hay Tint Tumbler glasses rimmed with Tajín spices. Top with pineapple soda and garnish with a savory serrano pepper.

This spirited cocktail is best served with coworkers in a space as vibrant as your team. The MillerKnoll Collection has the perfect “garnishes” to bring your office to life.

