

DAY
DAY • EVERGREENS



Baagh & Tonic

*Bright, citrusy and dry.
The purest way to drink Baagh.*



BRIGHT • CITRUSY • DRY • REFRESHING

BAAGH | INDIAN CRAFT GIN | HANDCRAFTED IN INDIA | 42.8% v/v

DAY

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BAAGH & TONIC

INGREDIENTS

50 ml	Baagh Indian Craft Gin
100 ml	Dry tonic

BUILD

- 1 Fill a large wine glass with cubed ice.
- 2 Add Baagh.
- 3 Top with dry tonic and stir gently.
- 4 Express the orange peel over the drink and drop it in.

SERVE

GLASS	Large wine glass
ICE	Cubed
GARNISH	Orange peel

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Garden Smash

*Fresh, green and aromatic.
A garden in a glass.*



FRESH • HERBAL • CITRUSY • LIGHT

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GARDEN SMASH

INGREDIENTS

50 ml	Baagh Indian Craft Gin
20 ml	Fresh lemon juice
10 ml	Simple syrup
5–6	Fresh basil leaves
1 dash	Orange bitters

BUILD

- 1 Add basil, lemon juice, simple syrup and orange bitters to a shaker. Press lightly.
- 2 Add Baagh and cubed ice.
- 3 Shake hard and double-strain over fresh cubed ice into a rocks glass.
- 4 Garnish with a small basil sprig.

SERVE

GLASS	Rocks
ICE	Cubed
GARNISH	Small basil sprig

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Garden Martini

*Dry, bright and herbaceous.
A garden-led Baagh classic.*



DRY • AROMATIC • CITRUSY • BOTANICAL

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GARDEN MARTINI

INGREDIENTS

45 ml	Baagh Indian Craft Gin
20 ml	Lemongrass-infused dry vermouth
1 dash	Orange bitters

PREP

Infuse one lightly bruised lemongrass stalk in 250 ml dry vermouth for 60–90 minutes, refrigerated. Fine-strain.

BUILD

- 1 Add all ingredients to a mixing glass with ice.
- 2 Stir until very cold.
- 3 Strain into a chilled Nick & Nora.
- 4 Garnish with one edible marigold petal.

SERVE

GLASS	Nick & Nora
ICE	None
GARNISH	Edible marigold petal

DAY
POSTCARDS • GOA EDIT



Baagh Blush

*Citrusy, gently tart and lightly bitter.
A Goan blush, the Baagh way.*



CITRUSY • TART • LIGHTLY BITTER • REFRESHING

BAAGH | INDIAN CRAFT GIN | HANDCRAFTED IN INDIA | 42.8% v/v

DAY

POSTCARDS • GOA EDIT



BAAGH BLUSH

INGREDIENTS

45 ml	Baagh Indian Craft Gin
7.5 ml	Kokum concentrate
100 ml	Dry tonic

BUILD

- 1 Fill a highball with cubed ice.
- 2 Add Baagh and kokum concentrate.
- 3 Top with dry tonic and stir gently.
- 4 Express the orange peel over the drink and drop it in.

SERVE

GLASS	Highball
ICE	Cubed
GARNISH	Orange peel

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Nagpur Negroni

*Bittersweet, citrusy and aromatic.
A Baagh aperitivo with a Nagpur edge.*



BITTERSWEET • CITRUSY • AROMATIC • APERITIVO

BAAGH | INDIAN CRAFT GIN | HANDCRAFTED IN INDIA | 42.8% v/v

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NAGPUR NEGRONI

INGREDIENTS

45 ml	Baagh Indian Craft Gin
15 ml	Campari
20 ml	Sweet vermouth
10 ml	Fresh pink grapefruit

BUILD

- 1 Add all ingredients to a shaker with cubed ice.
- 2 Shake well.
- 3 Strain over a large cube into a rocks glass.
- 4 Express the orange peel over the drink and drop it in.

SERVE

GLASS	Rocks
ICE	Large cube
GARNISH	Orange peel

DAY
POSTCARDS • GOA EDIT



Uzo

*Baagh's Goan Chilli Serve.
Citrusy, spicy and bright.*



FRESH • CITRUSY • SPICY • BALANCED

BAAGH | INDIAN CRAFT GIN | HANDCRAFTED IN INDIA | 42.8% v/v

DAY

POSTCARDS • GOA EDIT



Uzo

INGREDIENTS

50 ml	Baagh Indian Craft Gin
20 ml	Fresh lime juice
10 ml	Agave syrup
1 slice	Fresh green chilli (thin)
4–5	Coriander leaves
2 drops	Saline (optional)

BUILD

- 1 Add chilli, coriander, lime juice and agave to a shaker. Muddle lightly.
- 2 Add Baagh, saline and cubed ice.
- 3 Shake hard and fine-strain over fresh cubed ice into a rocks glass.
- 4 Garnish with a chilli tip and coriander leaf.

SERVE

GLASS	Rocks
ICE	Cubed
GARNISH	Chilli tip & coriander leaf

DUSK
EVERGREENS



Baagh Blue & Tonic

*Dry, floral and citrus-led.
Light, refreshing and not sweet.*



DRY • FLORAL • CITRUS-LED • REFRESHING

BAAGH BLUE | INDIAN CRAFT GIN | HANDCRAFTED IN INDIA | 37.5% w/v

DUSK

EVERGREENS



BAAGH BLUE & TONIC

INGREDIENTS

45 ml	Baagh Blue Indian Craft Gin
75 ml	Dry tonic
25 ml	Soda

BUILD

- 1 Fill a highball with cubed ice.
- 2 Add Baagh Blue.
- 3 Top with dry tonic and soda.
- 4 Stir gently once. Express the grapefruit peel over the drink and drop it in.

SERVE

GLASS	Highball
ICE	Cubed
GARNISH	Grapefruit peel

DUSK
EVERGREENS

Dusk 75

*Floral, sparkling and gently tart.
Bright, elegant and celebratory.*



FLORAL • SPARKLING • GENTLY TART • CELEBRATORY

BAAGH BLUE | INDIAN CRAFT GIN | HANDCRAFTED IN INDIA | 37.5% v/v

DUSK
EVERGREENS

DUSK 75



INGREDIENTS

45 ml	Baagh Blue Indian Craft Gin
15 ml	Fresh lemon juice
10 ml	Simple syrup
75 ml	Brut sparkling wine

BUILD

- 1 Add Baagh Blue, lemon juice and syrup to a shaker with cubed ice.
- 2 Shake briefly until chilled.
- 3 Fine-strain into a chilled tulip glass.
- 4 Top with brut sparkling wine and stir once gently.

SERVE

GLASS	Small tulip wine glass
ICE	None
GARNISH	Fine lemon twist

DUSK

POSTCARDS • GOA EDIT



Coconut Coast

*Soft, floral and gently citrusy.
Light, coastal and barely sweet.*



LIGHT • FLORAL • CITRUSY • BARELY SWEET

BAAGH BLUE | INDIAN CRAFT GIN | HANDCRAFTED IN INDIA | 37.5% v/v

DUSK

POSTCARDS • GOA EDIT



COCONUT COAST

INGREDIENTS

45 ml	Baagh Blue Indian Craft Gin
60 ml	Tender coconut water
10 ml	Fresh grapefruit juice
30 ml	Soda
2 drops	Saline

BUILD

- 1 Fill a highball with cubed ice.
- 2 Add Baagh Blue, grapefruit juice and saline.
- 3 Add chilled tender coconut water.
- 4 Top with soda and stir gently.

SERVE

GLASS	Highball
ICE	Cubed
GARNISH	Tender coconut ribbon

DUSK
POSTCARDS • GOA EDIT



Blue F

*Dry, aromatic and spirit-forward.
Baagh Blue with a distinctly Goan edge.*



DRY • AROMATIC • FLORAL • SPIRIT-FORWARD

BAAGH BLUE | INDIAN CRAFT GIN | HANDCRAFTED IN INDIA | 37.5% v/v

DUSK

POSTCARDS • GOA EDIT



BLUE F

INGREDIENTS

60 ml	Baagh Blue Indian Craft Gin
10 ml	Cashew feni
15 ml	Dry vermouth
1 dash	Orange bitters

BUILD

- 1 Fill a mixing glass with cubed ice.
- 2 Add all ingredients and stir until chilled.
- 3 Strain into a chilled Nick & Nora.
- 4 Express the grapefruit peel and place it on the rim.

SERVE

GLASS	Nick & Nora
ICE	None
GARNISH	Grapefruit peel

DUSK
LITTLE NUMBERS



Jamun Tongue

Floral, citrusy and playfully blue.

One squeeze. One chilled sip. A blue tongue.



FLORAL • CITRUSY • CLEAN • PLAYFUL

BAAGH BLUE | INDIAN CRAFT GIN | HANDCRAFTED IN INDIA | 37.5% v/v

DUSK
LITTLE NUMBERS



JAMUN TONGUE



INGREDIENTS

45 ml	Baagh Blue Indian Craft Gin
1 filled pipette	Blue spirulina water solution

RITUAL

- 1 Chill the Baagh Blue and a small shot glass.
- 2 Pour 45 ml Baagh Blue into the chilled glass.
- 3 Place the glass and filled pipette on a black slate plate.
- 4 Squeeze the solution over the tongue, then sip the gin.

SERVE

GLASS	Small shot glass
ICE	None
PLATE	Black slate plate