

Cocktail ideas

Try one of our rhino sundowner cocktail recipes, each inspired by one of the five species of rhinos. All recipes have tasty alcohol-free alternatives!



Dawa

Kenya holds Africa's fourth-largest rhino population and is home to the Eastern subspecies of black rhino.

Celebrate the black rhino by making a classic Kenyan cocktail, commonly referred to as Dawa - Swahili for "medicine".

FRANK A PETERSENS



Ingredients

- 1 lime
- 1 tsp sugar
- Crushed ice
- 50ml vodka (or alcohol-free spirit)
- Honey, to taste

Preparation

1. Cut the lime into 6 wedges and add these to a lowball glass with the sugar
2. Gently muddle the limes and the sugar with a stick to release the juice
3. Fill the glass with crushed ice, then pour over the vodka
4. Using a honey stick or teaspoon, gently stir through honey to taste

White wine spritzer

South Africa is home to the largest white rhino population in the world - as well as a thriving wine industry!

In the early 1900s, there were very few Southern white rhinos left in the wild. Thanks to dedicated conservation efforts, they have been brought back from the brink of extinction, with 18,000 Southern white rhinos across Africa. I'll drink to that! - make it a white wine spritzer.

Ingredients

- South African white wine - or a white wine of your choice
- Sparkling water or lemonade
- Cucumber
- Mint
- Ice

Preparation

1. Add ice to a tall glass, then pour in 125ml of white wine
2. Top up the glass with sparkling water or lemonade
3. Garnish with slices of cucumber and a sprig of mint



JASON SAVAGE PHOTOGRAPHY

Alternatively, you can substitute white wine with an alcohol-free white wine or white grape juice for a mocktail!



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Cocktail ideas

G & Tea

In Assam, India, the floodplains of the mighty Brahmaputra River are home to the Greater one-horned rhino, which graze amongst the elephant grass and enjoy wallowing in deep pools.

While we know it for its rhinos, Assam is also famous for its tea. So, it's fitting that we enjoy a tea-infused gin (another drink with an Indian heritage!) and tonic!

Ingredients

- 250ml gin
- 2 tea bags - Assam tea if you can find it!
- Ice
- Tonic water
- Lemon

Preparation

1. Put the teabags in a small lidded jar and add 250ml of gin, then leave to infuse for a couple of hours
2. Fill a tall glass with ice
3. Strain the infused gin, then add 50ml of the strained gin to the glass
4. Top up the glass with tonic water and garnish with a wedge of lemon



You can substitute gin with a juniper syrup recipe, or an alcohol-free spirit! This recipe makes enough tea-infused gin for at least five 'G & Teas'.



CATHY DEAN



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Jungle Rhino

In a handful of remote, tropical forests in Sumatra and Borneo, the world's smallest rhinos wander through the jungle searching for food.

Sumatran rhinos are browsers, eating the leaves of more than 100 different plant species. They also love fruits that have fallen to the forest floor. Try our fruity concoction inspired by fruits commonly grown in Indonesia!

Ingredients

- 50ml rum
- 2 tbsp passionfruit pulp - about 2 passionfruits
- 50ml pineapple juice
- A squeeze of lime juice
- Ginger beer
- Ice
- Mint and passionfruit to garnish

Preparation

1. Add the passionfruit pulp, pineapple juice and lime juice into a glass and gently muddle with a stick
2. Fill the glass with ice, then add the rum
3. Top up the glass with ginger beer and stir gently
4. Garnish with a sprig of mint and a slice of passionfruit

Make it a mocktail by substituting rum with any exotic fruit juice, or an alcohol-free spirit!



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Espresso Martini

Is this pairing perhaps a bit on the nose (or even the horn!)? A 'cup of Java' is well known as slang for your morning brew, but there's a good reason. Indonesia is the fourth-largest producer of coffee in the world, with growing first starting in West Java, which is where the last remaining population of Javan rhinos live today.

Pay tribute to the Javan rhino and mix up a batch of espresso martinis!

Ingredients

- 1 shot of espresso - we recommend Fairtrade and Rainforest Alliance certified coffee
- 25ml coffee liqueur
- 50ml vodka
- Ice
- Coffee beans, to garnish

Preparation

1. Fill a shaker with ice, then pour in the fresh espresso, coffee liqueur and vodka
2. Shake the ingredients together until chilled
3. Strain the cocktail into a chilled martini glass
4. Top with 3 coffee beans



For an alcohol-free alternative, replace the vodka and coffee liqueur with 30ml each of water and vanilla syrup.

No espresso machine? No problem! Use a stove-top coffee maker or brew a strong cafetiere to prepare your shot of coffee.

We'd love to see how you get on with your rhino-themed night! Share your **#RhinoSundowner** stories and photos with us on social media.



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