



TERRA
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ARAK LIBATIONS

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TRADITIONAL

INGREDIENTS

- 2 ounces Arak
- Water
- Ice

DIRECTIONS

Pour Arak into Arak glass.
Add water slowly until it turns white.
Add ice cubes.

ARAK AZURE

INGREDIENTS

- 1 1/5 oz. Arak
- 1/2 oz. blue curacao
- Splash rose water

DIRECTIONS

Shake
Garnish with orange peel

COPENHAGEN SPECIAL

INGREDIENTS

- 1 oz. cl Arak
- 1 oz. Aquavit
- 1/2 oz. Lemon Juice

DIRECTIONS

Pour all ingredients into a cocktail shaker with ice.
Shake and strain into a flute glass.
Garnish with a lemon slice.
Serve.



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UNDER THE POMEGRANATE TREE #2

THE GREENZONE, WASHINGTON DC

INGREDIENTS

- 1.5 oz Arak,
- .75 oz pomegranate
- soda

DIRECTIONS

Pour arak and pomegranate syrup into a cocktail shaker with ice. Shake, strain, top with soda water, serve.

LION'S MILK

TAP & TAIL, JERUSALEM

INGREDIENTS

- 50 ml Arak
- 25 ml Amaretto
- 25 ml Rosetta
- 100 ml sour
- Chopped anise and ice

DIRECTIONS

Shake, pour into glass and sprinkle with a little Blue Curacao, anise star and almonds. Serve.

JERUSALEM OF GOLD

WALDORF ASTORIA, JERUSALEM

INGREDIENTS

- 15 ml maple syrup
- 2.5 ml Arak
- 65 ml Havana 7

DIRECTIONS

The Waldorf serves it on block ice with cinnamon smoke.



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ARAKTINI

INGREDIENTS

- 2 tbsp freshly squeezed Meyer lemon
- 4 tbsp freshly squeezed clementine juice
- 3 tbsp Arak
- 4 tbsp room temperature water
- 1/2 tsp sugar
- 2 tbsp pomegranate seeds
- Zest of half a Meyer lemon
- Ice

DIRECTIONS

In a cocktail shaker, combine water and sugar and shake well until dissolved.

Add lemon and clementine juices, Arak and ice and shake well.

Pour into a martini glass, add pomegranate seeds and lemon zest.

THE BEIRUT

INGREDIENTS

- 2 parts fresh pomegranate juice
- 1 part Arak
- 1/2 part simple syrup
- 1/2 part club soda

DIRECTIONS

Mix Arak, syrup and soda.

Pour into a cocktail glass and add pomegranate juice.



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SAZ-ARAK

ZAHAV RESTAURANT, PHILADELPHIA

INGREDIENTS

- Arak
- 2 oz Basil Hayden bourbon
- 1 oz St. Germain
- 1/2 oz of lemon juice
- 1 dash of orange bitters
- Orange twist

DIRECTIONS

Rinse a rocks glass with Arak. In shaker with ice, add the bourbon, St. Germain, lemon juice, and orange bitters. Shake, strain in the rocks glass, and garnish with an orange twist.

HABAYIT COCKTAIL

THE DINING HALL, PHILADELPHIA

INGREDIENTS

- 4 large pieces grapefruit
- 1 teaspoon sugar
- 2 sage leaves, plus more for garnish
- Arak
- 45 milliliters sour mix

DIRECTIONS

Muddle the grapefruit, sugar, and sage leaves. Fill a shaker with ice and add a dose of Arak, 45 milliliters of the muddled grapefruit mixture, and the sour mix. Shake and strain into a cocktail glass and garnish with a sage leaf, if you like.



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ARAB SPRING

DOS GATOS, JACKSONVILLE, FL

INGREDIENTS

- 1.5 oz Arak
- Fresh mint
- 3 or 4 raspberries
- Spoon of fig preserve
- Vanilla simple syrup
- Pomegranate syrup
- 0.5 oz Solerno Blood Orange Liqueur

DIRECTIONS

Slowly add water to Arak until milky white then set aside
In mixing glass, muddle the handful of mint and raspberries
Add fig preserve, a splash of vanilla and pomegranate syrups, and Salerno
Slowly Add Arak mixture stirring constantly
Strain into a rocks glass over ice
Garnish with mint sprig and a raspberry

ARAK CUP

DOS GATOS, JACKSONVILLE, FL

INGREDIENTS

- 1.5 oz. Arak
- 1/2 oz. Pimms
- 1 lemon
- 5-10 mint leaves
- Simple syrup
- Soda

DIRECTIONS

Muddle mint leaves. Add juice of one lemon, Arak, pimms and simple syrup to taste.
Shake and strain over ice in a Collins glass, adding soda intermittently.
Garnish with mint leaf.



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ARAK N HONEY

THE VOLSTEAD, JACKSONVILLE, FL

INGREDIENTS

- 1/2 oz Arak Ramallah
- 1/2 oz Drambuie
- 1/2 oz Barenjager
- Honey Liquor
- Blood Orange bitters
- 1/2 oz water

DIRECTIONS

Combine Arak, St. Germaine, and grapefruit.
Shake and strain over ice in a Collins glass. Splash of soda to fill.
Garnish with twist of lemon peel.

JERUSALEM COCKTAIL

DOS GATOS, JACKSONVILLE, FL

INGREDIENTS

Chamomile Simple Syrup

- 1 part sugar
- 2 parts water

Dried chamomile flowers or a bag of chamomille tea

Grapefruit Concoction

- Juice of one big juicy pink grapefruit
- Arak
- A few sprigs of mint
- Seltzer

DIRECTIONS

Quickly simmer the syrup with the chamomille leaves, strain and leave to cool.

Juice the grapefruit.

For every serving blend: two muddled mint leaves, a twelfth chamomille syrup, a third Arak, 4 parts fresh-squeezed grapefruit juice, 2 parts (more or less) seltzer.

Garnish with a few mint leaves.



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COOL CUCUMBER

THE VOLSTEAD, JACKSONVILLE, FL

INGREDIENTS

- 2 muddled cucumber slices
- 2 muddled lime slices
- 1/2 oz brown sugar simple syrup
- 3/4 oz Arak Ramallah

DIRECTIONS

Shake and strain over ice topped with Soda water

THE JACK KER-ARAK

DOS GATOS, JACKSONVILLE, FL

INGREDIENTS

- 1/2 oz. Arak
- 2.5 oz. Buffalo Trace Bourbon
- 1/4 orange
- 6 pomegranate seeds
- Orange bitters
- Simple syrup

DIRECTIONS

Muddle pomegranate seeds and orange.

Add Arak and Bourbon, dash of bitters, and simple to taste.

Shake and strain over big ice cube in a rocks glass.

Garnish with orange peel.



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ORIENTAL NIGHTS

INGREDIENTS

- 2 muddled cucumber slices
- 2 muddled lime slices
- 1/2 oz brown sugar simple syrup
- 3/4 oz Arak Ramallah

DIRECTIONS

Shake and strain over ice topped with Soda water

GREEK FIRE

ORSAY, JACKSONVILLE, FL

INGREDIENTS

- 1oz Arak Ramallah
- 1oz Tanqueray Rangpur Gin
- 1oz Ancho Reyes lime
- 2 dashes orange flower water

DIRECTIONS

Shake
Garnish with orange peel



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