

# Mikropolis Cocktails

## A cocktail line of craft RTD's from To ØI & BRUS

To ØI brewery is launching a brand new cocktail line together with BRUS and Mikropolis Bar. under the name Mikropolis Cocktails. Mikropolis Cocktails is brewing drinks on BRUS's fermentation tanks in Copenhagen, where they are also kegged. Mikropolis Cocktails are all about everything from crushable longdrinks to sophisticated shaken cocktails. The common designation is, that the already mixed drinks are served from kegs on tap, like we all know it from draft beers, but now as read- to-drink cocktails.



### Craft Cocktails

The team behind Mikropolis Cocktails has been working with cocktail development at Mikropolis Bar in Vendersgade and BRUS in Guldbergsgade for quite some time. For the last 4 years, we've been macerating, shaking and testing miscellaneous processes in search of the best cocktails available on draft. We're brewing tonic water from scratch and developing different flavors including a hop-infused version and playing with everything from distillation to development of herb-flavored liquers and aperitifs. We developed a bitter based on a lot of herbs, spices and business secrets and no additives or dyes. With BRUS and To ØI as backbone, Mikropolis Cocktails has its origin in craft beer, and by moving into the world of cocktails, we exploit our great knowledge from beer production in order to secure the best cocktail quality. We have a small production, handled by skilled brewers, to ensure each batch is optimised and developed every time we're brewing. In the craft beer world, we have a proud tradition of working across genres and breweries in brewing collabs. The cocktail production will also engage in different collaborations with miscellaneous people and partners from the world of beverages, where we'll invite people in from coffee-, beer- and spirits to develop new cocktails.



## Why Ready-To-Drink Cocktails?

Mikropolis Cocktails on tap addresses bars, concert venues, festivals and food markets, where there's a lot of people that needs to be served fast without compromising what's in the glass. Also big events, weddings and mobile elements who wants to serve cocktails without having a bartender shaking every single from scratch are perfectly suited for cocktails on tap. By producing and serving drinks like this, we're ensuring a somewhat uniform product that can be served in big volumes within a short period of time.

## Mikropolis Cocktails at festivals & venues

Mikropolis Cocktails was served on a number of big festivals, venues and markets during the summer 2018. By now you can sip a bunch of our signature drinks in Pumpehuset, Byhaven, Broens Gadekøkken and at BRUS. Mikropolis Cocktails is also providing Heartland Festival, Folkemødet, Roskilde Festival and Haven at Refshaleøen with everything from Spritzers and Rhubarb Crush to White Russians made from a stout base.



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