



PAUSE AND ENJOY AN ALCOHOL-FREE DRINK

Alcohol-free beverages can be just as fun and delicious as their alcoholic counterparts. Explore these recipes to mix up your next drink.

FO'FASHIONED

INGREDIENTS

- 2 oz dark ginger ale
- ½ tsp sugar
- ½ orange wheel
- Cherry

DIRECTIONS

Muddle orange wheel and sugar in base of cocktail shaker. Add ginger ale and ice to the shaker. Gently roll the contents of the shaker to mix ingredients.

Transfer to rocks or old fashioned glass. Garnish with cherry.

HIVE BALL

INGREDIENTS

- 1 ½ oz hibiscus tea
- ¾ oz honey syrup
- ½ oz fresh grapefruit juice
- ½ oz fresh lemon juice
- 1 peel of grapefruit

DIRECTIONS

In a cocktail shaker, add the peel of grapefruit, honey syrup, fresh grapefruit juice, fresh lemon juice, and hibiscus tea.

Shake vigorously and strain into an ice-filled Collins glass, top with soda. Garnish with a fresh horse's neck grapefruit peel.

KOMBUCHA MULE

INGREDIENTS

- 3 oz pineapple ginger kombucha
- ½ oz lime juice
- ½ oz simple syrup
- 1 oz club soda
- Fresh ginger

DIRECTIONS

Add pineapple ginger kombucha, lime juice, and simple syrup to an ice-filled cocktail shaker. Shake vigorously until chilled.

Transfer to mule glass and top with club soda. Garnish with fresh ginger.

MOCK-A-RITA

INGREDIENTS

- 2 oz aloe vera juice
- 1½ oz lime juice
- ½ oz agave nectar
- ½ oz lemon-lime soda
- Lime wedge

DIRECTIONS

Add aloe vera juice, lime juice, and agave nectar to an ice-filled shaker. Shake vigorously until chilled. Top with lemon-lime soda.

Transfer to old fashioned or margarita glass. Garnish with lime wedge.



PEACH COBBLER

INGREDIENTS

- 2 oz fresh orange juice
- ¾ oz of simple syrup
- ½ oz lemon juice
- Grenadine
- Peach and raspberry
- 3 basil leaves

DIRECTIONS

In a cocktail shaker muddle the fresh peach and 5-8 raspberries and three basil leaves. Then, add fresh orange juice, simple syrup, and lemon juice.

Toss the drink and dump over shaved ice in a double old fashioned glass. Drizzle grenadine and garnish with extra peach and raspberry.

TUMERIC SHOT

INGREDIENTS

- 3 oz water
- ½ oz apple cider vinegar
- ½ oz agave nectar
- Dash of ground turmeric
- Dash of cayenne pepper

DIRECTIONS

Heat water until steaming. Stir in agave nectar until dissolved. Add apple cider vinegar, turmeric, and cayenne pepper. Refrigerate before serving.

Transfer to shot glass.

JULE OF THE LILAC

INGREDIENTS

- 5 oz unsweetened ice tea
- ¾ oz lilac demerara syrup
- 5-6 fresh sprigs, mint & lilac
- Crushed ice

DIRECTIONS

In a julep cup express the mint leaves. Add the lilac demerara syrup and unsweetened iced tea. Work in crushed ice until freezing. Garnish with fresh mint sprig and lilac sprig.

FOR THE LILAC DEMERARA SYRUP

Combine equal parts water and demerara sugar until dissolved, then add fresh lilac stems to steep for 1-2 hours or until taste is present. Strain.

CITRUS AND SPICE

INGREDIENTS

- 2 oz ginger juice
- 1½ oz lemon juice
- 1 oz club soda
- Ginger slice

DIRECTIONS

Add ginger juice and lemon juice to an ice-filled shaker. Shake vigorously until chilled. Top with lemon-lime soda.

Rub rim of old fashioned glass with ginger slice and transfer to glass. Garnish with ginger slice.