

BLACKBERRY MINT SHRUB

1 serving

1.5 ounce blackberry shrub
6 oz. soda water
¼ fresh lime
3 large mint leaves
Crushed ice

In a cocktail shaker, gently mash the lime and mint until fragrant (use a muddler or wooden spoon). Stir in the shrub and an ice cube. Gently shake and pour into a glass full of crushed ice. Top off with soda water.

Garnish with a blackberry & mint skewer.

Shrub:

1 ½ cups fresh or frozen blackberries
1 ½ cups sugar
1 cup cider vinegar

Place fruit and sugar in a glass jar or stainless/glass bowl.

Mash the fruit and sugar using a fork. Let sit for about 15 minutes until it gets “juicy”.

Stir in vinegar. Cover and chill for about 3 days to allow the flavors to meld.

Strain syrup into a clean jar, pressing on solids. Store in the fridge for two weeks.

PASSION FRUIT BUCHA SPRITZ

1 serving

½ oz. orange syrup
2 oz. passion fruit-tangerine kombucha
4 oz. non-alcoholic prosecco
5-6 dashes orange bitters

Gently stir together syrup and kombucha. Pour into a coupe or champagne glass. Add prosecco and bitters. Gently stir. Garnish with an orange peel.

Orange syrup:

1 cup sugar
1 cup water
1 6 inch orange peel

Bring all ingredients to a simmer in a non reactive pot until sugar is dissolved. Set aside to cool. Store in a glass jar in the refrigerator for up to 2 weeks.

CUCUMBER COLLINS

1 serving

4 oz. cucumber puree
1 oz. juniper syrup
4 oz. soda water
6 drops salt tincture

In a cocktail shaker, combine the cucumber puree, juniper syrup, salt tincture and ice shaking vigorously.

Pour into a tall glass with ice. Add soda water. Gently stir. Garnish with a thin slice of cucumber.

Cucumber puree:

1 English cucumber, peeled & seeded
¼ cup fresh lemon juice

Chop cucumber and place in a blender and puree until **very** smooth. Add lemon juice. Store in the fridge 3-5 days.

Juniper syrup:

1 cup sugar
1 ½ cups water
3 TB crushed juniper berries
1 bag Earl Grey tea

Bring all ingredients to a simmer in a non reactive pot until sugar is dissolved. Set aside to cool. Remove the tea bag. Store in a glass jar in the refrigerator for up to 2 weeks (strain juniper berries after 24 hours)

GRAPEFRUIT GINGER FIZZ

1 serving

1 ½ oz. grapefruit juice
¾ oz. lemon juice
1 oz. ginger syrup
3 oz. soda water
6 drops salt tincture

In a cocktail shaker combine grapefruit juice, lemon juice, ginger syrup and salt tincture with ice. Shake vigorously. Strain into a tall glass, add ice and top with soda water. Garnish with grapefruit peel.

Ginger Syrup:

1 cup sugar
1 cup water
2 tablespoons unpeeled ginger root
1 dash lemon juice

Bring all ingredients except lemon juice to a simmer in a non reactive pot until sugar is dissolved. Set aside to cool. Add lemon juice. Strain and store in a glass jar in the refrigerator for up to 2 weeks.