

Nojito

INGREDIENTS:

- 6oz Ginger Beer
- 1.5oz Sparkling Water
- Fresh Mint Sprigs
- 2 Limes

DIRECTIONS:

1. Add ice to the bottom of your mixing glass.
2. Squeeze limes into glass. Tear up 7-10 sprigs of mint and add.
3. Add sparkling water and ginger beer.
4. Stir to combine. Strain into a copper mug and add 2-3 squeezed lime wedges. Garnish with mint.

Blackberry Lemon Fizz

INGREDIENTS:

- ½ Cup Fresh Blackberries
- ¼ Cup Sugar
- 1 Cup Water
- ½ Cup Lemonade
- 1 Lemon
- Lemon Slices
- Club Soda
- Fresh Mint

DIRECTIONS:

1. Put blackberries in a saucepan and mash with a fork, masher, or potato masher.
2. Add sugar, water, and lemonade. Simmer on low heat for 10 minutes.
3. Strain mixture into a bowl to remove blackberry seeds.
4. Add juice of one lemon and refrigerate until cold.
5. Place ice in 4 glasses and pour mixture evenly into each glass.
6. Add club soda and garnish with lemon, mint, and extra blackberries.

Thyme Apple Cider Spritz

INGREDIENTS:

- 1/3 Cup Sugar
- 1/3 Cup Water
- 16 sprigs of thyme
- 2 cups Apple Cider
- ¾ Cup lime juice
- 1 teaspoon Angostura bitters
- Club Soda
- 8 lime slices (2 limes)

DIRECTIONS:

For thyme syrup:

1. Bring equal amounts of sugar and water to a boil in small saucepan, stirring to dissolve sugar.
2. Remove from heat. Add thyme sprigs and cover.
3. Let stand for 10 minutes and then strain into a small jar. Allow to cool completely.

For assembly:

1. Mix thyme syrup, apple cider, lime juice, and bitters in a large pitcher.
2. Divide among glasses filled with ice. Top with a splash of club soda and garnish with thyme sprigs and lime slices.

Cucumber Sparkle

INGREDIENTS:

- 1 english cucumber, plus more for garnish
- 4 lemons
- 16 basil leaves, plus more for garnish
- Club soda
- Optional garnish: pomegranate seeds

DIRECTIONS:

1. Slice or dice cucumber. Juice lemons and muddle with basil leaves. Top with club soda and garnish with cucumber and basil.

Aperol Spritz

INGREDIENTS:

- 1 tablespoon lemon juice + a small 2" long peel
- 3-5 fresh sage leaves
- 3-4 fresh thyme sprigs
- ¾ cup orange juice
- ¾ cup grapefruit juice
- ½ cup pomegranate juice
- ½ cup white grape juice
- 1 teaspoon apple cider vinegar
- 2 cups seltzer water

DIRECTIONS:

1. Add your herbs and lemon to a glass and muddle.
2. Add all ingredients to a cocktail shaker with ice and shake for 10 seconds.
3. Adding carbonated water like tonic or seltzer or club soda will add the refreshing bubbly touch that Aperol spritz' are known for.