

# Mocktail RECIPE GUIDE



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# A Guide to Our Mocktail Mixers



## **Lavender, Lemon Balm, Passion Flower**

Soft & Dreamy- A tranquil nightcap to gently usher you into restful sleep. This calming blend creates the perfect atmosphere for winding down and embracing a peaceful night's rest.



## **Mugwort, Mint, Lemon Verbena**

Gentle & Restorative- A subtle, relaxing mix designed to softly lull you into tranquility. This blend's mild sedative qualities create the perfect backdrop for quiet moments of restful relaxation.



## **Skullcap, Lemongrass, Red Raspberry Leaf**

Eased & Calm- With a gentle touch, this blend eases tension and invites relaxation. Ideal for winding down, it helps you find that delicate balance between calm & comfort.

## **Ginger, Fennel, Lemon Balm**

Bright & Soothing- A blend for the mind and body. This herbal tonic stimulates the digestive system, while nourishing the nervous system. Bringing you a subtle sense of calm and ease.



## **Dandelion, Burdock, Milk Thistle**

Detoxifying & Revitalizing- An invigorating herbal tonic for those seeking renewal from within. Crafted to support natural liver detox, this blend offers a refreshing lift for body and spirit.



## **Tulsi, Rosemary, Ashwagandha**

Grounded & Serene- A calming blend crafted to ease the weight of daily stress and anxieties. Let this herbal infusion bring you back to center, offering moments of peace and clarity.



## **Damiana, Hibiscus, Rose**

Sensual & Stimulating- A stimulating blend that sparks energy and excitement. Crafted to uplift and invigorate, this mix inspires connection and liveliness, perfect for moments of passion.



# Mocktail Recipes

## Old Fashion

3oz Water  
.5oz Mocktail Mixer  
Bitters  
Orange Slice  
Maraschino Cherry  
Serve Over Ice

## Moscow Mule

3oz Ginger Beer  
1oz Lime Juice  
.5oz Mocktail Mixer  
Mint  
Serve Over Ice

## John Collins

5oz Soda Water  
1oz Lemon Juice  
.5oz Mocktail Mixer  
.5oz Simple Syrup  
Maraschino Cherry  
Serve Over Ice

## Margarita

2oz Soda Water  
2oz Lemon Juice  
1oz Lime Juice  
.5oz Mocktail Mixer  
Serve Over Ice

## French 75

5oz Non-alcoholic Sparkling Wine  
.5oz Lemon Juice  
.5oz Mocktail Mixer  
.5oz Simple Syrup



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## Blood and Sand

3oz Water  
2oz Orange Juice  
.5oz Mocktail Mixer  
.5oz Cherry Syrup  
Serve Over Ice

## Mint Julep

4oz Water  
.5oz Mocktail Mixer  
.5oz Simple Syrup  
Muddled Mint  
Serve Over Ice

## Mango Turmeric Refresher

5oz Coconut Water  
1oz Mango Puree  
.5oz Mocktail Mixer  
.5oz Turmeric Honey  
.5oz Lime Juice  
Serve Over Ice

## Peach Basil Fizz

5oz Soda Water  
1oz Peach Puree  
.5oz Mocktail Mixer  
.5oz Lemon Juice  
Fresh Basil  
Serve Over Ice

## Peach Bellini

3oz Sparkling Non-alcoholic  
Wine  
2oz Peach Puree  
.5oz Mocktail Mixer  
Blend mixer with Peach  
Puree

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## Cherry Lime Punch

4oz Soda Water  
1oz Lime Juice  
.5oz Mocktail Mixer  
.5oz Cherry Syrup  
Lime Slice  
Serve Over Ice

## Sparkling Butterfly Tea

3oz Butterfly Pea Flower Tea  
3oz Sparkling Non-alcoholic  
Wine  
.5oz Mocktail Mixer  
.5oz Lime Juice  
Serve Over Ice

## Mint Mixer

5oz Soda Water  
.5oz Mocktail Mixer  
.5oz Mint Syrup  
Fresh Mint  
Serve Over Ice

## Mulled Cider

5oz Apple Cider  
.5oz Mocktail Mixer  
Mulling Spices  
Cinnamon Stick  
Serve Warm

## Ginger Berry Lemon

3oz Lemonade  
3oz Ginger Beer  
.5oz Mocktail Mixer  
Muddled Blackberries  
Lemon Slice  
Serve Over Ice



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## Sage Berry Breeze

4oz Ginger Beer  
1oz Blackberry Syrup  
.5oz Mocktail Mixer  
Bitters  
Fresh Sage and Blackberries  
Serve Over Ice

## Lavender Lemonade

6oz Lemonade  
.5oz Lavender Syrup  
.5oz Mocktail Mixer  
Serve Over Ice

## Elderflower Berry Cordial

3oz Elderflower Cordial  
3oz Sparkling Water  
.5oz Mocktail Mixer  
.5oz Lime Juice  
Muddled Berries  
Serve Over Ice

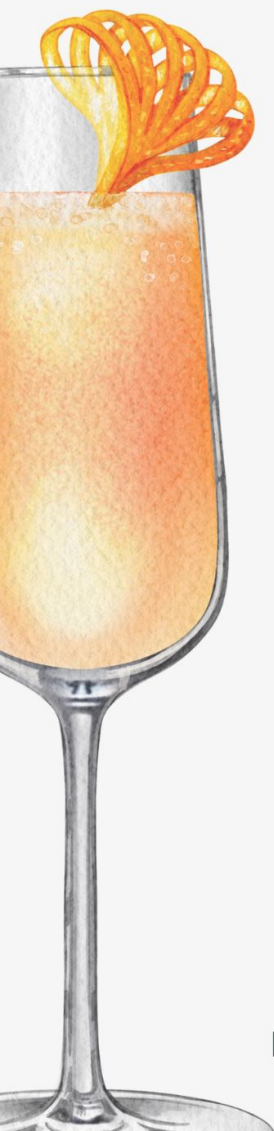
## Peach Blackberry Mule

4oz Ginger Beer  
1oz Peach Puree  
.5oz Lime Juice  
.5oz Blackberry Syrup  
.5oz Mocktail Mixer  
Serve Over Ice

## Paloma

2oz Soda Water  
2oz Grapefruit Juice  
1oz Lime Juice  
.5oz Mocktail Mixer  
Serve Over Ice

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## Lemon Berry Basil

4oz Lemonade  
1oz Blueberry Syrup  
.5oz Mocktail Mixer  
Fresh Tulsi or Basil  
Serve Over Ice

## Pear Fizz

4oz Soda Water  
1oz Pear Syrup  
.5oz Mocktail Mixer  
Pear Slices  
Serve Over Ice

## Pomegranate No-jito

4oz Soda Water  
1oz Pomegranate Juice  
.5oz Mocktail Mixer  
.5oz Lime Juice  
Honey to taste  
Fresh Mint  
Serve Over Ice



## Pineapple Mule

4oz Ginger Beer  
1oz Pineapple Syrup  
.5oz Mocktail Mixer  
Bitters  
Ginger Sugar Rim  
Serve Over Ice



## Tulsi Melon Cooler

3oz Watermelon Lemonade  
3oz Ginger Beer  
.5oz Mocktail Mixer  
Fresh Watermelon and Tulsi  
Serve Over Ice

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## Botanical Sunrise

2oz Orange Juice  
2oz Soda Water  
1oz Grenadine  
.5oz Mocktail Mixer  
Serve Over Ice

## Pina Colada

2oz Pineapple Juice  
2oz Coconut Cream  
.5oz Mocktail Mixer  
Blend with Ice

## Orange Pineapple Refresher

3oz Coconut Water  
1oz Orange Juice  
1oz Pineapple Juice  
.5oz Mocktail Mixer  
.5oz Grenadine  
Serve Over Ice

## Seabreeze

3oz Soda Water  
1oz Grapefruit Juice  
1oz Cherry Syrup  
.5oz Mocktail Mixer  
Fresh Lime  
Serve Over Ice

## Autumn Spice

3oz Orange Juice  
2oz Cranberry Juice  
.5oz Mocktail Mixer  
Clove, Cinnamon, Ginger  
Serve Over Ice

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## Apple Cider Mule

2oz Apple Cider  
2oz Ginger Beer  
1oz Lime Juice  
.5oz Mocktail Mixer  
Serve Over Ice

## Ginger Peach No-jito

5oz Soda Water  
.5oz Mocktail Mlخر  
.5oz Lime Juice  
.5oz Ginger Syrup  
Fresh Peaches  
Fresh Mint  
Serve Over Ice

## Apple Citrus Fizz

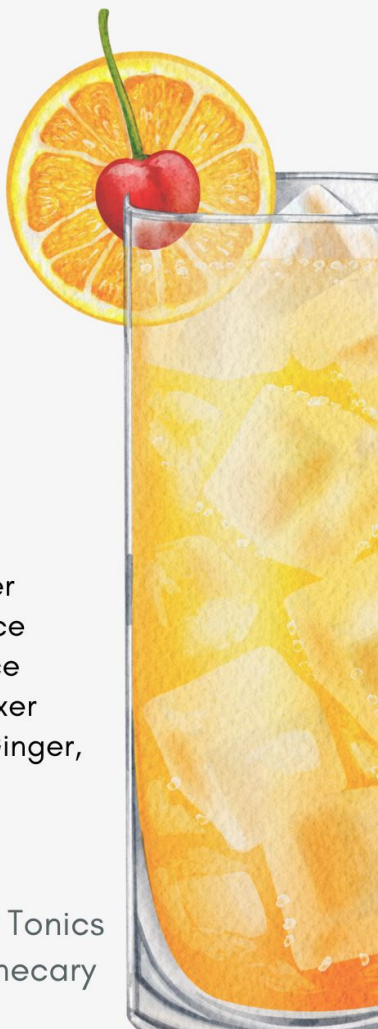
2oz Apple Cider  
2oz Orange Juice  
2oz Sparkling Water  
.5oz Mocktail Mixer  
Serve Over Ice

## Festive Punch

2oz Orange Juice  
2oz Ginger Ale  
1oz Cranberry Juice  
.5oz Mocktail Mixer  
Apple Slices  
Serve Over Ice

## Wassail

3oz Apple Cider  
2oz Orange Juice  
.5oz Lemon Juice  
.5oz Mocktail Mixer  
Cinnamon, Clove, Ginger,  
Nutmeg  
Served Warm



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## Blackberry Vanilla Earl

2oz Earl Grey Tea  
2oz Soda Water  
1oz Blackberry Syrup  
.5oz Mocktail Mixer  
Vanilla Bean Sugar  
Serve Over Ice

## Rosemary Apple Fizz

3oz Apple Cider  
2oz Sparkling Water  
.5oz Mocktail Mixer  
Fresh Rosemary  
Serve Over Ice

## Sparkling Cucumber Basil

6oz Sparkling Water  
.5oz Mocktail Mixer  
.5oz Lime Juice  
.5oz Simple Syrup  
Fresh Cucumber  
Fresh Basil  
Serve Over Ice

## Ginger Pom

3oz Ginger Beer  
2oz Pomegranate Juice  
.5oz Mocktail Mixer  
Orange Peel  
Serve Over Ice

## Hot Toddy

3oz Black Tea  
1oz Lemon Juice  
.5oz Mocktail Mixer  
1oz Cinnamon Syrup  
Crystallized Ginger  
Served Warm

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## Sparkling Blood Orange

2oz Orange Juice  
2oz Soda Water  
1oz Lime Juice  
.5oz Mocktail Mixer  
Vanilla Bean Sugar  
Blood Orange Garnish  
Serve Over Ice

## Fireball Cider

2oz Apple Cider  
2oz Ginger Beer  
1oz Cinnamon Syrup  
.5oz Mocktail Mixer  
Mulling Spices  
Serve Over Ice

## Harvest Sangria

2oz Cranberry Juice  
2oz Soda Water  
1oz Lemon Juice  
.5oz Mocktail Mixer  
Apples, Lemons, Pears  
Serve Over Ice

## Chili Mango Fizz

5oz Sparkling Water  
1oz Mango Puree  
.5oz Mocktail Mixer  
.5oz Lime Juice  
Chili Powder  
Honey to taste  
Serve Over Ice

## Salted Caramel Mule

4oz Ginger Beer  
1oz Caramel Syrup  
.5oz Mocktail Mixer  
Cinnamon Stick  
Serve Over Ice



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## Mulled Wine with Blackberry

5oz Non-alcoholic Red Wine  
.5oz Blackberry Syrup  
.5oz Mocktail Mixer  
Mulling Spices  
Orange Peel and Cranberry  
Granish  
Serve Warm

## Apple Cider Toddy

3oz Black Tea  
2oz Apple Cider  
.5oz Honey  
.5oz Mocktail Mixer  
Cinnamon Stick  
Served Warm

## Orange Ginger Fizz

3oz Soda Water  
2oz Orange Juice  
.5oz Mocktail Mixer  
.5oz Lime Juice  
.5oz Ginger Syrup  
Serve Over Ice

## Spiced Cranberry

3oz Cranberry Juice  
2oz Orange Juice  
.5oz Honey  
.5oz Mocktail Mixer  
Mulling Spices  
Serve Warm

## Hibiscus Lime

3oz Raspberry Tea  
1oz Lime Juice  
.5oz Mocktail Mixer  
.5oz Hibiscus Syrup  
Crystalized Ginger  
Served Over Ice

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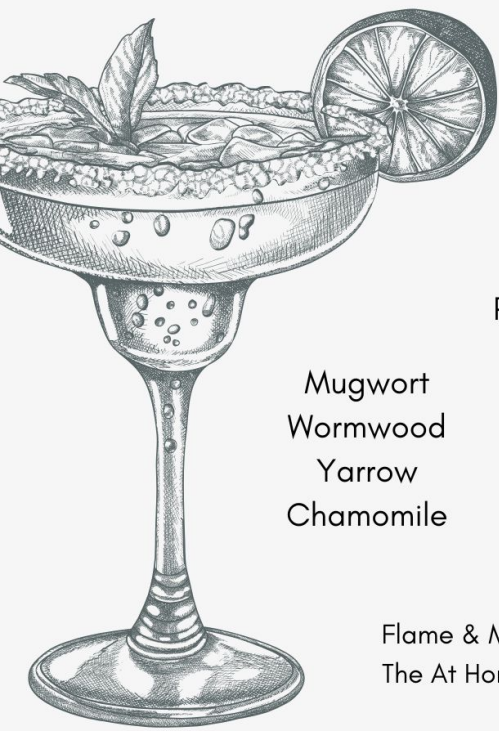




# DIY Bitters

## DIY Bitters Recipe

Making bitters is very similar to making herbal tinctures, but can be infused in as little as 24 hours. Typical recipes call for bitters to be left to infuse for 1 day- 2 weeks, depending on how strong the decoction needs to be for the bitter compounds to be extracted. A safe timeframe for most herbs and fruits is 1 week. Choose a high proof grain alcohol, my preference is vodka, and pour 4 parts alcohol and 1 part herb/fruit into a mason jar. Tightly close the lid, and leave it to steep in a cool dark place for up to 2 weeks.



## Bitter Herbs & Fruits

Mugwort  
Wormwood  
Yarrow  
Chamomile

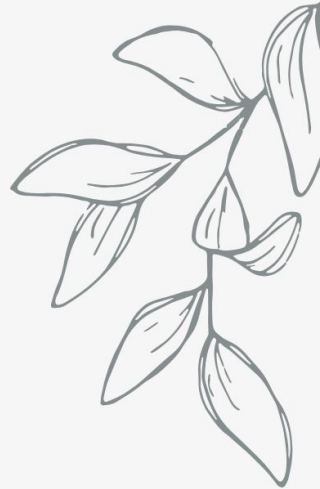
Cardamom Seed  
Orange Peel  
Pomegranate Peel  
Tulip Tree Bark  
Fennel Seed  
Monarda Flower

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# DIY Fruit Syrups



## DIY Syrup Recipe

Flavored simple syrups can be an easy way to infuse your drink with a wide variety of flavors. You can pick most any fruit to make a simple syrup from, and I've listed a few of my favorites below. To make your own syrup; add 1 cup of water, 1 cup of granulated sugar, and 1/4 cup of fruit or herbs to a pot over medium heat. Bring to a boil, and then strain and cool before bottling. Store your infused simple syrups in the fridge for up to 1 month.

## Herbs & Fruits for Syrups

Blackberry	
Raspberry	
Orange	Hyssop
Pomegranate	Tulsi
Hibiscus	Rose
	Thyme
	Rosemary

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# Tips for better Mocktails

## Get Creative with Ice and Flavors

One of my favorite tricks for making mocktails really stand out is by adding fruits, herbs, or other flavors to the ice in my drinks. Rosemary is a great addition that freezes well, and adding flavored syrups can keep melting ice from watering down your drink.



## Grow Herbs on Your Windowsill for Garnishes

Growing herbs on your windowsill can be an easy way to fancy up your mocktails, and many of the herbs we use in our recipes grow well in containers.

Try adding these to your kitchen garden!  
Rosemary, Basil, Thyme, Sage, Parsley



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