

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

John Collins

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



Moscow Mule

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

Flame & Moonlight Tonics
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Mint Julep

Blood and Sand

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

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



Ginger Berry Lemon

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

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

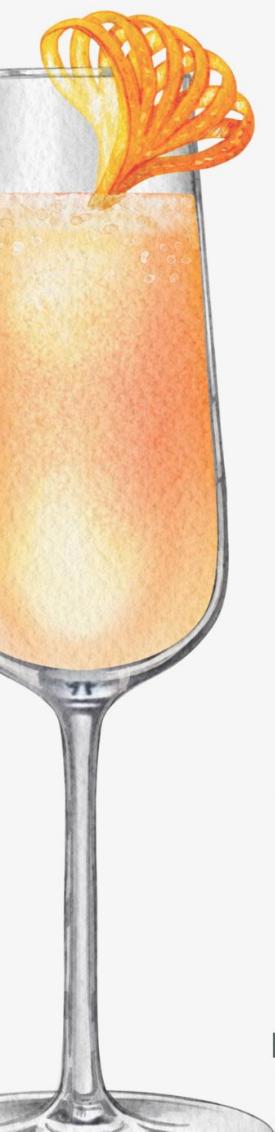
Peach Blackberry Mule

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

Pineapple Mule

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



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 Mlxer
.5oz Lime Juice
.5oz Ginger Syrup
Fresh Peaches
Fresh Mint
Serve Over Ice

Festive Punch

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

Apple Citrus Fizz

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



Wassail

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

Flame & Moonlight Tonics
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Rosemary Apple Fizz

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

Blackberry Vanilla Earl

2oz Earl Grey Tea
2oz Soda Water
1oz Blackberry Syrup
.5oz Mocktail Mixer
Vanilla Bean Sugar
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
Crystalized Ginger
Served Warm

Flame & Moonlight Tonics
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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



Salted Caramel Mule

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

Flame & Moonlight Tonics
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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
Crystallized Ginger
Served Over Ice

Flame & Moonlight Tonics
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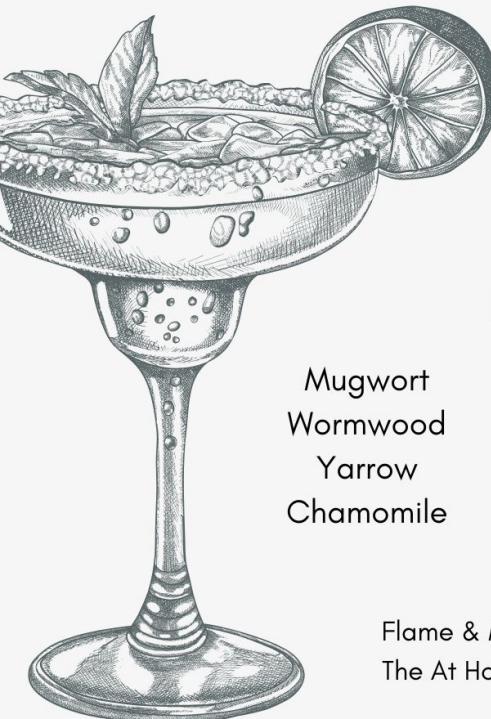


DIY Bitters

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

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



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



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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