



Farm Inspired Cocktails

Enjoy these flavorful and creative concoctions, whether you prefer a spirited cocktail or a refreshing mocktail!

Ginger Berry Smash

A delightful cocktail that combines the fruity sweetness of blackberries with the refreshing kick of ginger beer and the smoothness of white rum. The muddled basil and maple syrup add a herbal twist to this smashing concoction.

Ingredients:

- Ginger Beer
- White Rum
- Blackberries
- Basil, Green
- Maple Syrup
- Ice

Instructions:

1. In a shaker, muddle a few blackberries and a few basil leaves.
2. Add 2 oz of white rum and 1 oz of maple syrup to the shaker.
3. Fill the shaker with ice and shake well.
4. Strain the mixture into a glass filled with ice.
5. Top it up with ginger beer and garnish with a basil sprig and a few blackberries.



Cocktail 2: Earl Grey Gin Fizz

An elegant cocktail featuring the subtle floral notes of Earl Grey-infused American gin, paired with the effervescence of Red Ribbon Seltzer. The purple basil garnish adds a touch of sophistication to this fizzy delight.

Ingredients:

- American Gin, Earl Grey
- Red Ribbon Seltzer
- Basil, Purple (for garnish)
- Ice

Instructions:

1. Fill a glass with ice.
2. Pour 2 oz of Earl Grey-infused American gin into the glass.
3. Top it up with Red Ribbon Seltzer.
4. Give it a gentle stir.
5. Garnish with a purple basil leaf.



Cocktail 3: Watermelon Jalapeno Cooler

This unique cocktail packs a punch with the fusion of yellow watermelon and spicy jalapeno, perfectly balanced by the tangy and effervescent Naked Hippy Kombucha. A splash of Red Ribbon Mint Ginger Ale cools things down, creating a refreshing and revitalizing cooler.

Ingredients:

- Kombucha, Naked Hippy
- Red Ribbon Mint Ginger Ale
- Watermelon, Yellow
- Jalapeno (thinly sliced)
- Ice

Instructions:

1. In a blender, blend a few chunks of yellow watermelon until smooth.
2. Strain the watermelon juice into a glass filled with ice.
3. Add a few slices of jalapeno for a spicy kick.
4. Pour 4 oz of Naked Hippy kombucha over the watermelon and jalapeno.
5. Top it up with 2 oz of Red Ribbon Mint Ginger Ale.
6. Stir gently and serve.



Cocktail 4: Blam-o Mule

An explosive twist on the classic Moscow Mule, this cocktail features the bold and robust flavors of HARD 21+ Blam-o Kombucha, paired with the zesty warmth of ginger beer. The green basil garnish adds a fresh touch to this exciting mule.

Ingredients:

- Kombucha, HARD 21+ Blam-o
- Ginger Beer
- Basil, Green (for garnish)
- Ice

Instructions:

1. Fill a copper mug (or a glass) with ice.
2. Pour 2 oz of HARD 21+ Blam-o kombucha into the mug.
3. Top it up with ginger beer.
4. Stir gently to combine.
5. Garnish with a sprig of green basil.



Mocktail 1: Peach Basil Fizz

A non-alcoholic fizz that combines the sweetness of ripe peach with the aromatic essence of purple basil. The fizziness of Red Ribbon Seltzer makes this mocktail a sparkling and invigorating choice.

Ingredients:

- Red Ribbon Seltzer
- Peach (muddled)
- Basil, Purple (muddled)
- Ice

Instructions:

1. In a shaker, muddle a few slices of peaches and purple basil leaves.
2. Fill the shaker with ice and shake well.
3. Strain the mixture into a glass filled with ice.
4. Top it up with Red Ribbon Seltzer.
5. Garnish with a peach slice and a purple basil leaf.



Mocktail 2: Blueberry Cucumber Spritz

A refreshing mocktail that features the juicy sweetness of blueberries and the crispness of cucumber. The Bluegrass Kombucha adds complexity to the drink, making it a light and revitalizing spritz.

Ingredients:

- Kombucha, Bluegrass
- Cucumber (sliced)
- Blueberries
- Ice

Instructions:

1. In a glass, add a few cucumber slices and a handful of blueberries.
2. Fill the glass with ice.
3. Pour 6 oz of Bluegrass kombucha over the cucumber and blueberries.
4. Stir gently and serve.



Mocktail 3: Watermelon Refresher

A vibrant mocktail bursting with the flavors of yellow watermelon and green basil, enhanced by the delightful bitterness of Red Ribbon Tonic. This concoction is a true refresher that satisfies the taste buds.

Ingredients:

- Red Ribbon Tonic
- Fruit, Watermelon, Yellow (muddled)
- Basil, Green (muddled)
- Ice

Instructions:

1. In a shaker, muddle a few chunks of yellow watermelon and green basil leaves.
2. Add ice to the shaker and shake well.
3. Strain the mixture into a glass filled with ice.
4. Pour 4 oz of Red Ribbon Tonic over the watermelon and basil.
5. Stir gently and serve.



Mocktail 4: Ginger Berry Lemonade

A zesty mocktail with the richness of muddled blackberries and the tanginess of lemon juice, balanced by the sweetness of maple syrup. The ginger beer adds a sparkling and spicy element to this invigorating lemonade.

Ingredients:

- Ginger Beer
- Blackberries (muddled)
- Lemon Juice
- Maple Syrup
- Ice

Instructions:

1. In a glass, muddle a few blackberries.
2. Add ice to the glass.
3. Squeeze the juice of half a lemon into the glass.
4. Add 1 oz of maple syrup and stir well.
5. Top it up with ginger beer and give it a gentle stir.