

Strawberry Patch

Ingredients:

1.5 oz roselle syrup*
1 oz strawberry
syrup**
Soda
Ice

Instructions:

Combine all ingredients except
soda.
Shake quickly with ice cubes.
Top with soda.



Mountain Mojito



Ingredients:

5 oz lime juice
.5 oz simple syrup*
.5 oz orange purée
4 fresh mint leaves
Splash of soda water

Instructions:

Muddle the mint along with the lime juice and simple syrup in a glass.
Add ice and the rest of the ingredients.
Top with soda water.
Garnish with fresh mint.

Rosemary Blueberry Smash



Ingredients:

7-8 blueberries
1 rosemary sprig
1 oz honey
1 oz fresh lemon juice
4 oz soda
Ice

Instructions:

Gently muddle blueberries, rosemary leaves, and honey. Add lemon juice and shake, covered, with ice vigorously for 10 seconds. Top with sparkling water and stir to incorporate.

Coconut Chill

Ingredients:

4 cups of coconut
water
2 cucumbers sliced
very thinly
.5 cup lime juice
.25 cup simple syrup
.25 cup mint leaves

Instructions:

Combine all ingredients.
Let chill for 1 to 2 hours.



Spicy Watermelon Aqua Fresca



Ingredients:

2 cups cold water
2 cups watermelon
juice
2 tbsp jalapeno
simple syrup*
1 tbsp lime juice
.25 cup mint leaves

Instructions:

Juice a small watermelon.
Combine all of the ingredients.
Chill and serve.

Starfruit Ginger Cooler



Ingredients:

1 oz fresh lime juice
1 oz starfruit juice
1 oz ginger syrup*

Instructions:

Juice 7 starfruits.
Combine ingredients and shake with ice.
Garnish with cut starfruit.

Lemongrass Jasmine Iced Tea



Ingredients:

Muddle 4-5 pieces of
cut lemongrass
.5 oz simple syrup*
.5 oz lemon
4 oz jasmine tea
2 oz pineapple juice

Instructions:

Muddle lemongrass.
Add remaining ingredients.
Shake with ice.

Mint Lemonade

Ingredients:

Lemon juice
Mint leaves fresh
Simple Syrup*
Water

Instructions:

Juice fresh lemons.
Muddle mint leaves.
Add lemon juice and water.
Add simply syrup to taste.



Spiced Roselle Tea

Ingredients:

Dried Roselle
Simple syrup
2 Cinnamon sticks
2 Star Anise
Water

Instructions:

Brew dried roselle.
Add cinnamon and star anise.
Allow to chill.
Add Simple Syrup to taste.
Serve over ice.



Galangal Simple Syrup



Ingredients:

1 cup sliced Galangal
1 cup Sugar
3/4 cup Water

Instructions:

Clean and slice the galangal.
Add sugar to the water over medium high heat until sugar dissolves.
Add the galangal pieces and simmer for 20 minutes covered.
Strain.

Roselle Simple Syrup



Ingredients:

1 cup dried roselle
1 cup room
temperature water
1 cup sugar

Instructions:

Infuse roselle in water for at least
4 hours.
Strain, compressing all ingredients
to reclaim any liquid.
Add sugar.
Heat over medium high heat until
sugar is dissolved.
Allow to cool.

Jalapeno Simple Syrup



Ingredients:

2 jalapenos
1 cup sugar
1 cup water

Instructions:

Slice the jalapenos lengthwise
Add sugar to the water over medium high heat until sugar dissolves.
Add jalapenos, simmer for 3 minutes.
Remove from heat and allow to steep for 20 minutes.
Strain.

Mint Simple Syrup

Ingredients:

1/2 cup mint leaves
1 cup water
1 cup sugar

Instructions:

Add sugar to the water over medium high heat until sugar dissolves.
Add mint leaves.
Do not stir, allow to simmer for 5 minutes.
Remove from heat, allow to cool.
Strain.



Simple Syrup

Ingredients:

1 cup water
1 cup sugar

Instructions:

Add sugar to the water over medium high heat until sugar dissolves.
Lower temperature to simmer.
Simmer for 10 minutes or until thickened.
Allow to cool.



Lemongrass Tea with Mint



Ingredients:

Water
Lemongrass
Mint leaves
Mint Simple Syrup*

Instructions:

Boil a handful of lemongrass in water.
Allow to cool.
Add mint simple syrup to taste
Muddle fresh mint leaves in glass.
Pour tea over mint.