

Material List

- Water
- Ice
- Cocktail shaker
- Hawthorn strainer
- Fine mesh strainer
- Jigger or tablespoon
- Teaspoon measurements
- Citrus press
- Cutting board
- Knife
- Microplane or grater
- Nick & nora or coupe glass
- Highball glass
- Bar spoon
- Mug or jar
- Way to boil hot water



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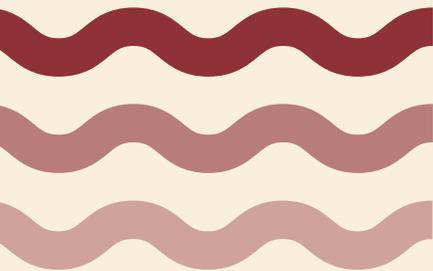
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Rooibos Harvest Spritz

Ingredients:

- 2 oz rooibos tea
- 1 oz lime juice
- 1 oz Liber & Co Marion Blackberry Syrup
- 1 tsp apple cider vinegar
- ½ tsp cinnamon chips
- 5 oz soda water

Garnish: dried lime slice and cinnamon stick



Directions:

- Boil water and pour ½ cup into a mug. Add the rooibos tea bag and cinnamon chips and steep for 10 minutes. Remove the tea bag and cinnamon chips and cool the tea in the fridge for 15 minutes.
- In a highball glass, combine the chilled rooibos and cinnamon tea, lime juice, blackberry syrup, and apple cider vinegar. Stir thoroughly with a bar spoon until well mixed.
- Fill the glass ½ way ice and top with bubbly water.
- Garnish with a dehydrated citrus slice and a cinnamon stick. Serve and enjoy!



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Coconut Peach Dream



Ingredients:

- 2 oz Coconut milk
- 1.5 oz lemon juice
- 1 oz Liber & Co Yakima Valley Peach Syrup
- 1 oz water
- 1/4 tsp salt
- 1/16 tsp pepper
- 1/2 tsp lemon zest
- 1 tsp Olive oil + few drops to garnish
- 1/8 tsp rose water

Garnish: lemon zest and olive oil

Directions:

- Zest 1/2 tsp of lemon into a small bowl and set aside. Reserve additional zest for the final touch.
- In a shaker combine the coconut milk, lemon juice, peach syrup, water, olive oil, rose water, lemon zest, salt, and pepper. Dry shake for 10 seconds.
- Fill the shaker 1/3 full of ice and vigorously for another 10 seconds.
- Double strain the mixture into a chilled coupe glass to achieve a smooth texture.
- Garnish with a few drops of olive oil on the surface and a sprinkle of fresh lemon zest.
- Serve and enjoy!



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