

Material List:

Mocktails

- Water
- Ice
- Rocks glass
- Coup or martini glass
- Small plates x 2
- Cocktail shaker, jar or protein shaker
- Cutting board
- Knife
- Citrus press
- Mug or Jar
- Spoon
- Measuring spoons + cups



Damiana-Pineapple "Margarita"

Ingredients (1 serving)

- 1 tbsp damiana syrup*
- 1 tbsp pineapple juice
- 1.5 tbsp lime juice
- 1/2 tsp apple cider vinegar
- 1/4 cup water
- Ice

**See syrup recipe on page 4*

Smoky Salt

- 2 tbsp medium grain salt
- 3/4 tsp smoked paprika



Instructions

- Mix salt and paprika together in a small bowl, then spread on to a small plate.
- Use a lime wedge to moisten the edge of a glass, then place the glass upside-down into the salt. Move the glass in a small circular motion to coat with salt mixture
- In a cocktail shaker add damiana syrup, pineapple juice, lime juice, apple cider vinegar, water and ice.
- Shake vigorously for 10 seconds and strain carefully into your salted glass over ice.
- Garnish with a slice of lime and enjoy.



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Spiced Ginger Lemon Drop

Ingredients (1 serving)

- 2 tbsp lemon juice
- 1/4 cup ginger tea concentrate (mix full packet with 1/2 cup water)*
- Pinch of five spice powder
- 2 dashes of [All the Bitter Orange Bitters](#)
- Ice

**Can swap for extra strong ginger tea with 1 TBSP honey.*



Adaptogenic Sugar Rim

- 2 tbsp sugar
- 1 tsp lemon peel powder or lemon zest
- 1/8 tsp maca powder

Instructions

- Mix sugar, lemon peel powder and maca powder together in a small bowl, then spread on to a small plate.
- Use a lemon wedge to moisten the edge of a glass, then place the glass upside-down into the sugar mixture. Move the glass in a small circular motion to coat with sugar mixture.
- In a jar, dissolve ginger tea mix in 1/2 cup water. Stir until completely dissolved.
- In a cocktail shaker add lemon juice, ginger tea concentrate, five spice powder, bitters and ice.
- Shake vigorously for 10 seconds, strain and pour carefully into your sugar rimmed glass.
- Garnish with a slice of lemon and enjoy.

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Syrup Instructions

Syrup recipe is for future reference and not made in the class

Damiana Syrup:

Ingredients

- 1 cup water
- 1 cup sugar
- 1/4 cup dried damiana

Instructions

- In a small sauce pan add water and sugar over medium heat. Stir until sugar is dissolved, about 4 min.
- Add damiana and simmer on low for 10 minutes.
- Strain syrup with a fine mesh strainer into a pint jar and store in the refrigerator.
- Syrup lasts about 2- 4 weeks.

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mocktail ingredients
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