

# DAMIANA-PINEAPPLE SPRITZ

## Ingredients:

(1 serving)

- .5 oz damiana syrup
- .5 oz pineapple juice
- .5 oz Pathfinder
- 1 oz lime juice
- 1 tsp apple cider vinegar
- Dash of All the Bitter orange bitters.
- 6 oz carbonated water
- Ice

## Smoky Salt

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

## Margarita Instruction:

- Mix salt and paprika together in a small bowl, then spread on 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 your glass, add damiana syrup, pineapple juice, Pathfinder, lime juice, apple cider vinegar and bitters
- Add ice and top with carbonated water.
- Garnish with a slice of lime and enjoy.



# Twilight Tea 'Martini'

## Ingredients:

(1 serving)

- 4 oz chilled black tea ( 2 tsp steeped in ½ cup for 10 min)
- ¾ -1 oz pink peppercorn + sichuan pepper syrup
- 1 oz lime juice
- ½ tsp apple cider vinegar
- Dash of All the Bitter lavender bitters.
- Ice



## Instructions:

- In a mug, steep black tea bag in ½ cup hot water for 10 minutes.
- Add tea, syrup, lime juice, apple cider vinegar and bitters in a shaker filled with ice. Shake vigorously for 10-15 seconds.
- Strain mixture into a chilled coup or martini glass.
- Garnish with pink peppercorns
- Enjoy!



# Syrup Instructions

## Pink Peppercorn Syrup:

### Ingredients:

- 1 cup water
- 1 cup sugar
- 2 tbsp pink peppercorn
- 1/4 - 1/2 tsp sichuan pepper (optional)

### Instructions:

- Powder pink peppercorn and sichuan pepper using a coffee grinder or blender.
  - If you use a blender, add the 1 cup of water to your blender and blend a second time. This helps to get spices fully blended and makes them easier to get out of the blender.
- In a small saucepan add water, sugar, powdered pink peppercorn and sichuan pepper and simmer on low for 10-15 minutes. Stir occasionally.
- Strain using a nut milk bag into a jar and store in the refrigerator.
- Syrup lasts about 2- 4 weeks.



[Shop Lila's fave  
mocktail ingredients  
& supplies!](#)



# Damiana Syrup

## Damiana Syrup:

### Ingredients:

- 1/2 cup water
- 1/2 cup sugar
- 2 tbsp 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 another 10-15 minutes.
- Strain into a pint jar and store in the refrigerator.
- Syrup lasts about 2- 4 weeks.

[Shop Lila's fave  
mocktail ingredients  
& supplies!](#)

