

Witches' Orchard

Cocktail (1 serving)

- 2 oz Apple Cider
- 1 oz Lime Juice
- 1.5 oz Tequila
- .5 oz Orange Syrup
- 2 Dashes Orange Bitters
- Edible gold glitter (optional)
- Ice

Cinnamon -Sugar Rim

- 2 tbsp raw sugar
- ½ tsp cinnamon



Instructions

- Spread sugar mixture on to a small plate.
- Use a lime wedge to moisten the edge of a glass, then place the glass upside-down into the sugar. Move the glass in a small circular motion to coat with cinnamon-sugar.
- In a cocktail shaker add all ingredients and ice.
- Shake vigorously for 10-15 seconds and strain carefully into your sugar-rimmed glass over additional ice.
- Garnish with a slice of fresh or dried apple



Witches' Orchard (Non-alcoholic)

Mocktail (1 serving)

- 3 oz Apple Cider
- 1 oz Lime Juice
- 1 oz **Pathfinder NA Spirit**
- Splash of carbonated water
- Edible gold glitter (optional)
- Ice

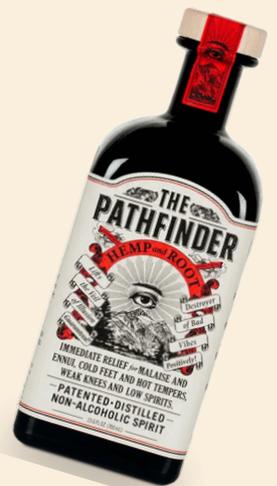
Cinnamon -Sugar Rim

- 2 tbsp raw sugar
- ½ tsp cinnamon



Instructions

- Spread sugar mixture on to a small plate.
- Use a lime wedge to moisten the edge of a glass, then place the glass upside-down into the sugar. Move the glass in a small circular motion to coat with cinnamon-sugar.
- In a cocktail shaker add all ingredients and ice.
- Shake vigorously for 10-15 seconds and strain carefully into your sugar-rimmed glass over additional ice.
- Garnish with a slice of fresh or dried apple



Spellbound Spritz

Cocktail (1 serving)

- 5 oz Fever Tree Elderflower Tonic
- 1 oz Lemon Juice
- .25-.5 oz Lavender + Butterfly Pea Syrup
- 1.5 oz Vodka
- Splash of Carbonated Water
- Ice

Instructions

- Add all ingredient to a highball glass with ice.
- Stir to combine.
- Garnish with a lemon wheel or sprig of mint.



Spellbound Spritz (Non-alcoholic)

Mocktail (1 serving)

- 5 oz Fever Tree Elderflower Tonic
- 1 oz Lemon Juice
- .25-.5 oz Lavender + Butterfly Pea Syrup
- 1.5 oz **Aplos Ease NA Spirit**
- Splash of Carbonated Water
- Ice

Instructions

- Add all ingredient to a highball glass with ice.
- Stir to combine.
- Garnish with a lemon wheel or sprig of mint.



Orange Syrup Instructions

Ingredients

- 1 cup water
- 1 cup sugar
- Peel from 3 oranges



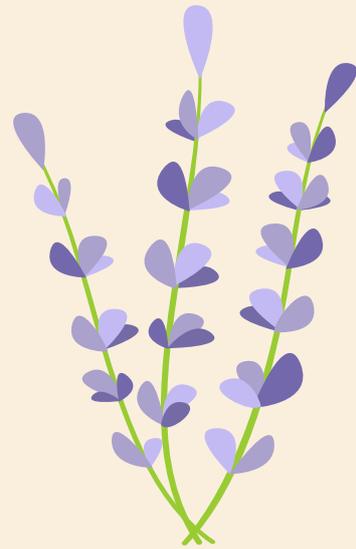
Instructions

- In a small sauce pan add water and sugar over medium heat. Stir until sugar is dissolved, about 2 min.
- Add orange peels and simmer on low for another 10-15 minutes.
- Strain syrup with a fine mesh strainer into a pint jar and store in the refrigerator.
- Syrup lasts about 2- 4 weeks.

Lavender Syrup Instructions

Ingredients

- 1 cup water
- 1 cup sugar
- 3 TBSP dried lavender (food-grade)
- Optional: 1/4 tsp butterfly pea flower powder (gives purple color)



Instructions

- In a small sauce pan add water and sugar over medium heat. Stir until sugar is dissolved, about 2 min.
- Add lavender and butterfly pea flower powder and bring to a simmer and then take off heat.
- Cover with a lid and allow to steep for 15 minutes
- Strain syrup with a fine mesh strainer into a pint jar and store in the refrigerator.
- Syrup lasts about 2- 4 weeks.