

Material List:

- Rocks glass x 2
- Small plate x 2
- Cocktail Shaker (jar, mug or protein shaker also work)
- Cutting Board
- Knife
- Jigger or Tablespoons
- Zester
- Citrus Press
- Ice
- Water (mocktail)
- Way to boil hot water (mocktail)
- Mug (mocktail)
- Spoon (mocktail)
- 3 oz tequila (cocktail)



Damiana-Pineapple Margarita

Mocktail (1 serving)

- .75 oz damiana syrup*
- .75 oz pineapple juice
- 1 oz lime juice
- 1/2 tsp apple cider vinegar
- 2.5 oz water
- Ice

**See syrup recipe on page 4*

Smoky Salt

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

Instructions

- Spread salt 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 salt. Move the glass in a small circular motion to coat with salt mixture
- In a cocktail shaker add all cocktail/mocktail ingredients and ice.
- Shake vigorously for 10-15 seconds and strain carefully into your salted glass over ice.
- Garnish with a slice of lime and enjoy.

Cocktail (1 serving)

- .75 oz damiana syrup*
- 1 oz pineapple juice
- 1 oz lime juice
- 1.5 oz tequila
- Ice



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Hibiscus-Rose Margarita

Mocktail (1 serving)

- .75 oz hibiscus syrup*
- 1 oz lime juice
- 2 oz chilled black tea
- 2 dashes lavender bitters
- 1/4 tsp lime zest
- Ice

*See syrup recipe on page 5

Adaptogenic Sugar Rim

- 2 tbsp sugar
- 1/4 tsp rose powder
- 1/8 tsp maca powder

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 sugar mixture
- In a cocktail shaker add all cocktail/mocktail ingredients and ice.
- Shake vigorously for 10-15 seconds and strain carefully into your sugared glass over ice.
- Garnish with a sprinkle of rose petals and enjoy.

Cocktail (1 serving)

- .75-1oz hibiscus syrup*
- 1 oz lime juice
- 1.5 oz tequila
- 2 dashes lavender bitters
- 1/4 tsp lime zest
- Ice



Damiana 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 10-15 minutes.
- Strain syrup with a fine mesh strainer into a pint jar and store in the refrigerator.
- Syrup lasts about 2- 4 weeks.

**Check out Lila's fave
mixology ingredients
& supplies!**



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Hibiscus-Rose Syrup Instructions

Syrups recipes are for future reference and not made in the class

Ingredients

- 1/2 cup water
- 1/2 cup sugar
- 2 tbsp dried hibiscus flower
- 1 tbsp dried rose petals



Instructions

- In a small sauce pan add water and sugar over medium heat. Stir until sugar is dissolved, about 2 min.
- Add dried hibiscus, dried rose petals 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.