

Grapefruit Texas Mule

Yield: 2 mocktails

Ingredients

6 oz (3/4 cup)	Grapefruit juice
12-16 each	Mint leaves, fresh
4-6 slices	Fresh ginger root
6 oz (3/4 cup)	Light ginger beer (or sparkling water)
	Ice

Equipment

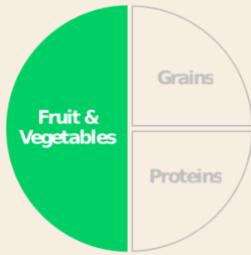
- Spoon or muddler

Method

1. Divide grapefruit juice, mint, and ginger into two mule mugs or glasses of choice. Muddle mint gently until the leaves have softened - just press to release oils, don't shred.
2. Fill the mug or glass with ice and top with ginger beer or sparkling water. Stir.
3. Garnish with a mint sprig or grapefruit twist.

Helpful Tips

- Using light ginger beer will lower sugar content. Sparkling water will make this a 'no added sugar' option.



Lone Star Pomegranate Sour

Yield: 2 mocktails

Ingredients

12-16 each	Mint leaves, fresh
2 teaspoons	Pomegranate molasses
3 tablespoons	Lemon juice
¼ cup	Aquafaba (from no salt chickpeas)
6 oz (3/4 cups)	Double strength black tea
	Ice

Equipment

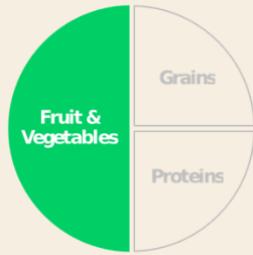
- Shaker or jar with airtight lid
- Strainer
- Spoon or muddler

Method

1. For the tea: bring $\frac{3}{4}$ cups water to a simmer. Remove from heat and add 2 black tea bags. Let steep for 5-6 minutes. Refrigerate once cooled.
2. Muddle mint gently in the bottom of a shaker or airtight lid — just press to release oils, don't shred.
3. Add pomegranate molasses, lemon juice, aquafaba, and no ice yet.
4. Dry shake (no ice) for 20-30 seconds to build a fluffy foam.
5. Add ice and shake again for 10–12 seconds.
6. Strain into two chilled coupes or small rocks glasses and top each with 3 oz black tea
7. Garnish with a mint leaf, pomegranate arils, or a lemon twist.
- 8.

Helpful Tips

- The longer you shake, the more foam you will produce
- Aquafaba is the liquid from a can of chickpeas — choose low sodium if possible



Spicy Jamaica Refresher

Yield: 2 mocktails

Ingredients

2 Tablespoons	Dried hibiscus flowers
1 each	Jalapeño, sliced
2 cups	Water
¼ cup (2 oz)	Lemon juice
¼ cup (2 oz)	Lime juice
2-4 drops	Orange extract

Equipment

- Small pot with lid
- Spoon
- Serving glass

Method

1. Bring water to a simmer. Add Jalapeño slices and let simmer for 3-4 minutes. Remove from heat.
2. Add dried hibiscus flowers, cover, and steep for 10-15 minutes. Strain through a coffee filter or fine sieve and let cool. Refrigerate once no longer hot.
3. To serve, rim two rocks glasses with salt of choice, then fill with ice. Pour chilled infusion over the ice to fill $\frac{3}{4}$ of the glass. Divide lemon juice, lime juice, and orange extract evenly into both glasses. Stir.

Helpful Tips

- If sensitive to spice, remove seeds from the jalapeño before infusing
- Infusion can be made ahead of time to make batch mocktails