



**DrinkSmart.ca**

## **Halloween SPIRITless Cocktails**

### **Non-Alcoholic Recipes**



#### **Zombie Mule**

3 oz. Ginger Beer  
3 oz. Lemonade  
1 oz. Fresh Lime juice  
1.5 oz. Butter Fly Pea Tea  
Garnish with a lime wedge

*Directions: In a tall glass fill half way with ice and pour ginger beer, top with more ice and pour lemonade. Top with lime juice and garnish. Pour the Butterfly pea tea slowly over the top and watch the cocktail turn from **blue – purple – black**.*



#### **Mojito of Madness**

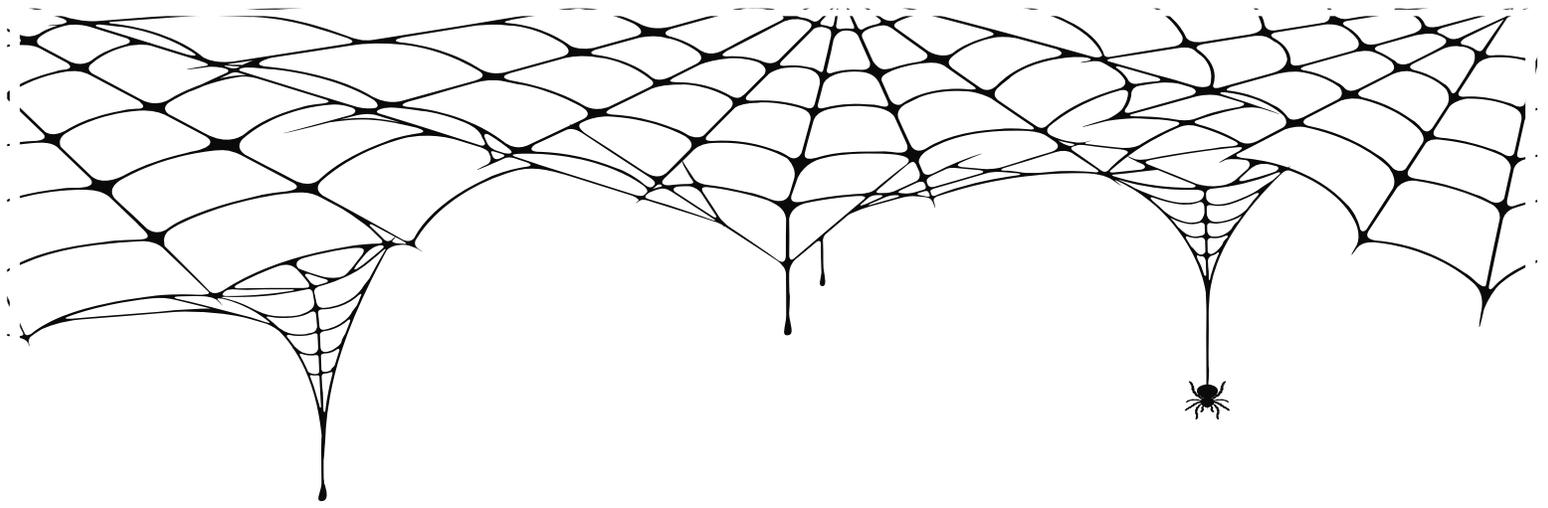
4 oz. Soda Water  
2 oz. Lemonade  
4 mint leaves  
1 lime wedge  
1 orange wedge  
1 oz. Agave syrup  
Splash of 7-up  
Garnish with a bruised mint leaf

*Directions: In a shaker half full of ice add all non-carbonated ingredients and shake until well pulverized and chilled. Pour entire contents into a tall glass. Top with soda water and 7-up, stir. Take a mint leaf and slap it between your hands and place on top of the glass*



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### **Poltergeist Palmer**

4 oz. Lemonade  
3 oz. Iced Tea  
4 Raspberries  
1 lime wedge  
1 orange wedge  
Garnish with a flamed lemon slice

*Directions: Using a kitchen torch (or maybe not!) flame both sides of the lime slice and reserve. Add all ingredients into a shaker half full of ice and shake until well combined. Pour into a Collins glass and garnish with the flamed lemon in the glass like a sun.*



### **Bloody Sunset**

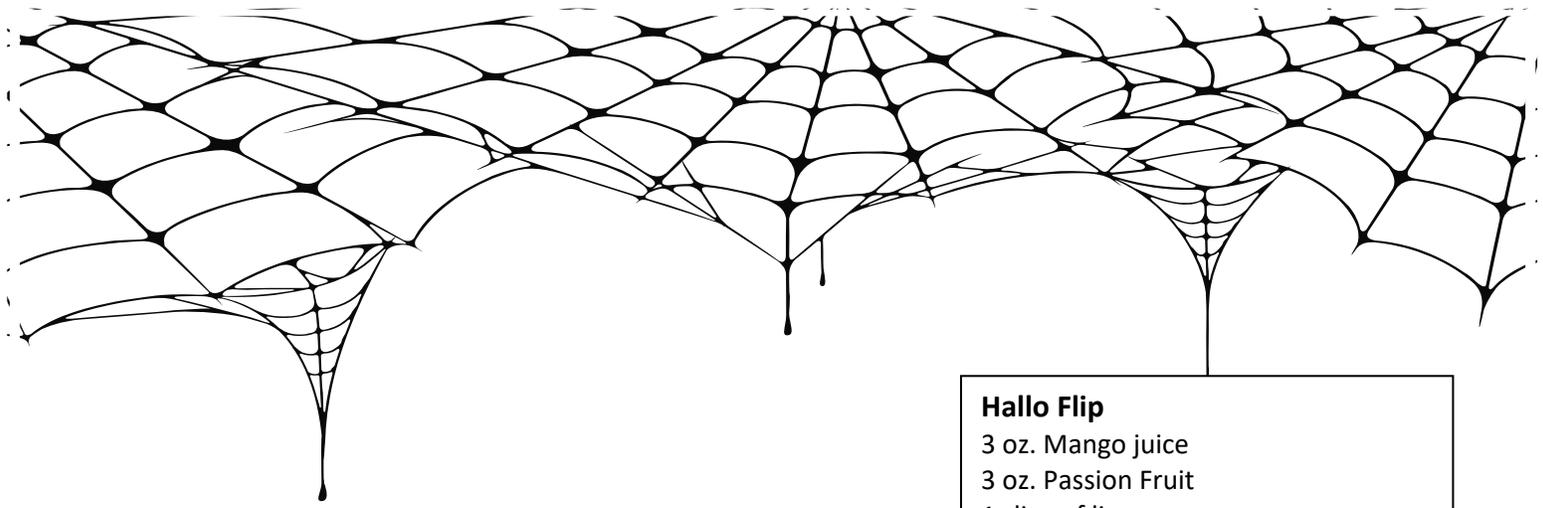
4 oz. Orange juice  
2 oz. Cranberry juice  
1 lime wedge  
Splash of grenadine  
Garnish with an orange wheel

*Directions: in a rocks glass pour 1 oz of grenadine into the bottom. In a shaker half full of ice add orange juice and lime wedge. Shake until chilled, strain and pour over fresh ice covering half the glass. Fill with ice and top with cranberry juice slowly to layer and garnish with an orange wheel.*



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## Here are a few more just for fun!

*Share these recipes with your students, RA's, campus pub, or anyone else you think might enjoy them!*

Just because a cocktail LOOKS GOOD, doesn't mean there is alcohol in it. **Let's be safe, have fun, and #DrinkSmart.**

Special thanks to our **"Spooky-Mixologist" Jeremy J. Parsons from Cocktails** for brew'n up our special mocktails!

Questions? [info@drinksmart.ca](mailto:info@drinksmart.ca)

### **Hallo Flip**

3 oz. Mango juice  
3 oz. Passion Fruit  
1 slice of lime  
1 slice of orange  
1 oz Egg White  
Garnish with Hibiscus Extract

*Directions: Using all chilled ingredients add everything except the hibiscus extract into the shaker and shake quickly to produce a foam. Strain into a chilled martini glass and watch the foam form on top of the cocktail. Drip the Hibiscus Extract through the foam to create red tears through the drink. Serve.*

### **Black Bramble**

3 oz. Cranberry Juice  
3 oz. Soda Water  
5 blackberries  
2 basil leaves  
1 lime wedge  
Dash of Agave syrup  
Garnish with a basil leaf

*Directions: In a shaker half full of ice combine all non carbonated ingredients and shake until well combined. Pour into a rocks glass and top with soda water and a basil leaf. Stir and serve.*

### **Blood Moon Caesar**

6 oz. Walter Caesar Mix  
1 tsp Beet Horseradish  
5 dashes of Worcestershire Sauce  
4 dashes of Chipotle Tabasco Sauce  
2 dashes of Caesar rim  
1 dash of Montreal steak spice  
Garnish with a lemon wedge

*Directions: In a shaker half full of ice combine all ingredients and shake until well mixed. Pour into a Collins glass. Optional – smoke the cocktail under glass with a smoking gun using hickory chips (or maybe not!).*



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