



Mocktails

A stylized neon graphic featuring the word "Mocktails" in a cursive font, outlined in blue. Below the text is a blue-outlined star shape.



Suggested Glass Type: Wine Glass - Versatile for various mocktails, especially those with a fruit.

Suggested Enhancements: Boba Pearls matching the color/flavor of the mocktail. Sugar Rim with colored sugar.

SUGGESTED MOCKTAIL NAME	SUGGESTED INGREDIENTS
FRUITY MOCKTAILS	
Virgin Piña Colada	Pineapple Juice, Coconut Cream, Pineapple Chunks
Strawberry Lemonade Fizz	Strawberries, Lemon Juice, Soda Water
Watermelon Mint Cooler	Watermelon Chunks, Fresh Mint Leaves, Lime Juice
Cranberry Sparkler	Cranberry Juice, Orange Juice, Club Soda
Kiwi Lime Surprise	Kiwi Slices, Lime Juice, Simple Syrup
Blackberry Basil Bliss	Blackberries, Basil Leaves, Lemon Juice
Mango Tango	Mango Chunks, Orange Juice, Pineapple Juice
Raspberry Peach Punch	Raspberries, Peaches, Lemonade
Blueberry Lavender Lemonade	Blueberries, Lavender Syrup, Lemon Juice
Passion Fruit Paradise	Passion Fruit Pulp, Orange Juice, Sparkling Water

These are not recipe cards. They are pairing guidelines - Use as inspiration to develop your own mocktail recipes.



Suggested Glass Type: Glencairn whiskey glass has a unique shape to enhance the aroma of herbal mocktails.

Suggested Enhancements: Edible flower petals in bright colors or sprigs of fresh herbs.

SUGGESTED MOCKTAIL NAME	SUGGESTED INGREDIENTS
HERBAL MOCKTAILS	
Ginger Zinger	Ginger Syrup, Lemon Juice, Club Soda
Hibiscus Rose Refresher	Hibiscus Tea, Rosewater, Honey, Lemon Juice
Thyme and Grapefruit Fizz	Grapefruit Juice, Thyme Syrup, Soda Water
Cucumber Basil Smash	Cucumber Slices, Basil Leaves, Lime Juice
Chamomile Pear Sparkle	Chamomile Tea, Pear Juice, Honey
Lemongrass Mojito Mocktail	Lemongrass Syrup, Lime Juice, Mint Leaves
Sage and Citrus Elixir	Sage Leaves, Orange Juice, Agave Nectar
Rosemary Blueberry Breeze	Blueberries, Rosemary Syrup, Lemon Juice
Peppermint Patty Cooler	Peppermint Syrup, Chocolate Syrup, Milk
Cardamom Iced Chai	Chai Concentrate, Almond milk, Cardamom



Suggested Glass Type: You can use a variety of glasses likes a coupe glass, martini glass, or Irish coffee glass.

Suggested Enhancements: Drizzled chocolate on inside of glass, coconut rim, whipped cream topping and fun straw

SUGGESTED MOCKTAIL NAME	SUGGESTED INGREDIENTS
CREAMY MOCKTAILS	
Vanilla Creamsicle	Vanilla Extract, Orange Juice, Cream
Peanut Butter Banana Bliss	Peanut Butter, Banana, Milk, Honey
Coconut Chai Latte	Chai Concentrate, Coconut Milk, Honey
Almond Joy Delight	Coconut Cream, Chocolate Syrup, Almond Extract
Tiramisu Temptation	Coffee Syrup, Mascarpone Cheese, Cocoa Powder
Hazelnut Cocoa Dream	Hazelnut Syrup, Cocoa Powder, Cream
Strawberry Shortcake Shake	Strawberries (pureed), Vanilla Whipping Cream, Milk
Matcha Mint Frappe	Matcha Powder, Mint Leaves, Milk, Honey
Creamy Caramel Apple	Apple Cider, Caramel Syrup, Cream
Butterscotch Bliss	Butterscotch Syrup, Cream, Soda Water



Suggested Glass Type: Highball glass has an elongated design meant to preserve the effervesces of fizzy mixers.

Suggested Enhancements: Craft ice and the garnishes in the recipe elevates the sparkling mocktails.

SUGGESTED MOCKTAIL NAME	SUGGESTED INGREDIENTS
SODA & SPARKLING MOCKTAILS	
Virgin Mojito	Lime Wedges, Mint Leaves, Simple Syrup, Soda Water
Sparkling Blueberry Lemonade	Blueberries, Lemon Juice, Soda Water
Grapefruit Spritzer	Grapefruit Juice, Soda Water, Honey
Raspberry Lime Ricky	Raspberries, Lime Juice, Soda Water
Citrus Ginger Fizz	Orange Juice, Ginger Syrup, Soda Water
Pomegranate Sparkler	Pomegranate Juice, Lime Juice, Soda Water
Blackcurrant Fizz	Blackcurrant Syrup, Soda Water
Cranberry Ginger Ale Punch	Cranberry Juice, Ginger Ale, Lime Slices
Pineapple Ginger Spritz	Pineapple Juice, Ginger Beer, Lime Juice
Blood Orange Bubbly	Blood Orange Juice, Soda Water, Orange Slices

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Suggested Glass Type: Use a glass that you only use for a special occasion mocktail like a hurricane glass, a coupe, margarita glass or a martini glass.

Suggested Enhancements: Anything is game! Edible gold flakes, use seasonal items like candy canes, cinnamon sticks and fruit ribbon candy. Edible custom cocktail toppers (**kandycocktail.com**).

SUGGESTED MOCKTAIL NAME	SUGGESTED INGREDIENTS
MOCKTAILS FOR HOLIDAYS/SPECIAL OCCASIONS	
Elderflower and Rose Petal Elegance	Elderflower Cordial, Rosewater, Lemon Juice
Cucumber Elderflower Cooler	Cucumber Slices, Elderflower Syrup, Club Soda
Spiced Apple Cider Mocktail	Apple Cider, Cinnamon Syrup, Cloves
Midnight Sparkle	Blackberry Syrup, Sparkling Cider, Lemon Twist
Tropical Sunset Punch	Pineapple Juice, Orange Juice, Grenadine
Mango Coconut Creamsicle	Mango Puree, Coconut Milk, Vanilla Extract
Mocktail Margarita	Lime Juice, Orange Juice, Agave Nectar
Cotton Candy Fizz	Cotton Candy, Soda Water, Edible Glitter
Peach Bellini Mocktail	Peach Puree, Sparkling White Grape Juice
Lavender Vanilla Elegance	Lavender Syrup, Vanilla Extract, Cream

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REASONS TO OFFER MOCKTAILS

Growing Demand for Non-Alcoholic

Options: The trend of people choosing to abstain from or limit alcohol consumption is on the rise, and bars that cater to this demographic can attract a wider audience.

Inclusivity and Social Experience:

Mocktails ensure that everyone, including designated drivers, pregnant individuals, or those who choose not to drink, can enjoy a social experience at a bar without feeling left out.

Potential for Increased Revenue:

By offering flavorful and creative mocktails, bars can attract customers who might otherwise choose a different venue and potentially encourage longer stays and increased spending.

Flexibility and Creativity: Mocktails can be created with a variety of ingredients, allowing bartenders to showcase their creativity and offer unique, flavorful drinks.

How to Prepare a Mocktail

1. **Base:** The foundation of a mocktail. Bases can include fruit juices, soda, tonic water, or non-alcoholic spirits. These provide the volume and main flavor profile.
2. **Flavors:** Enhance your mocktails with fresh fruit, herbs, spices, and flavored syrups. These ingredients add depth, complexity, and a unique twist to each creation.
3. **Sweeteners:** To balance flavors, sweeteners like simple syrup, honey, agave nectar, or even fruit purees can be used.
4. **Acid:** A splash of citrus—lemon, lime, or grapefruit—provides acidity, balancing the sweetness and adding brightness.
5. **Garnishes:** Elevate the visual appeal and aroma of your mocktails with garnishes like boba balls, fruit slices, edible glitter, herbs, or edible flowers.

Techniques For Making Mocktails to the next level

1. **Muddling:** Gently crush herbs, fruits, or spices in the bottom of the glass to release their flavors. This technique is common in mocktail recipes like the classic Mojito.
2. **Shaking:** Combine ingredients in a cocktail shaker with ice and shake vigorously to chill and aerate the mixture.
3. **Layering:** Create visually striking mocktails by carefully layering different colored liquids with varying densities. A steady hand and the back of a spoon can help achieve this effect.

Perfecting the Mocktail Presentation

1. **Menu/Marketing:** Focus on visual appeal, highlighting unique ingredients, and emphasizing the experience beyond just a drink. If you are a Pepsi Center, BPAA will not only design a mocktail menu, but they will also print and ship to your center for FREE.
2. **Pricing:** Consider the ingredients, preparation time, and overall pricing strategy of your establishment, aiming for prices that are similar to or slightly lower than alcoholic cocktails.
3. **Glassware:** Even simple mocktails feel fancy when served in the right glass. The shape and size of the glass should complement the drink's style and ingredients. Chill your glassware.



DRINKS SERVED AT BOWL EXPO

Serve in a stemless champagne flute

- Sparkling Apple Cider
 - Gummy Bears
 - Granulated Sugar
 - A Shallow Dish with Water
1. Dip the rim of flute into a shallow dish of water and then into a shallow dish of granulated sugar.
 2. Drop a small handful of gummy bears at the bottom of the flute.
 3. Pour sparkling apple cider into the flute until it is 3/4 of the way full.
 4. Garnish with the gummy bears stacked on a swizzle stick and add a fun party straw.

DRINKS SERVED AT BOWL EXPO

Ingredients:

- 2 oz Blood Orange Juice
- 1/2 Lime - Juiced
- 8 oz can of Ginger Beer
- Splash of Hot Sauce
- Edible Cocktail Disk

1. Fill a glass with ice.
2. Pour in the blood orange juice and add freshly squeezed lime juice.
3. Top with Ginger Beer.
4. Garnish with an edible 4th of July disk.

Find this Edible Cocktail Disk

www.kandycocktail.com

or scan the QR code



DRINKS SERVED AT BOWL EXPO

Ingredients:

- Cotton Candy (pink, blue, purple, or even a swirl)
- Starry™ Soda
- Edible Glitter

1. Fill the glass to the top with cotton candy.
2. Pour in Starry™
3. Garnish with a cloud of cotton candy dipped in edible glitter

Optional Fun:

- Small Candies to garnish
- Flavored Syrup (strawberry, raspberry, etc.) for an extra burst of flavor





DRINKS SERVED AT BOWL EXPO

Ingredients:

- Hawaiian Punch (Fruit Juicy Red)
- Popping Boba (Strawberry)
- Tropicana (Piña Colada)
- Hawaiian Punch (Berry Blue Typhoon)
- Popping Boba (Blueberry)

1. Fill a glass half full of ice.
2. Pour Hawaiian Punch Fruit Juicy Red 1/3 of the way full.
3. Add strawberry boba and stir to combine.
4. Add another 1/3 ice to the glass.
5. Pour Tropicana Piña Colada into the glass.
6. Add ice to the top of the glass.
7. Pour Hawaiian Punch Berry Blue Typhoon to to the top.
8. Top with blueberry boba.