

BREWCH

Tropical & Summer Fruit Recipe Collection

25 fruit flavors * every recipe in Cocktail, Mocktail & Seltzer

All-Natural * Sugar-Free * Keto-Friendly * Non-GMO * Probiotic-Safe * Made in the USA

How to Use This Book

Every recipe in this collection is built around a single Brewch all-natural liquid flavor extract and comes in three ready-to-pour versions: a full cocktail, a zero-proof mocktail, and a light sparkling-water seltzer. Pick your flavor, pick your format, and pour.

Dosing basics

30 drops = 1 ml. Start at 3 drops per 100 ml and adjust to taste. One bottle flavors up to 16 gallons, so a little goes a long way.

Drops per serving

Cocktail: 6-8 drops | Mocktail & sparkling: 4-6 drops | Seltzer (8 oz glass): 3-5 drops. Flavors marked HIGH-POTENCY are concentrated -- start at the low end and add one drop at a time.

A note on accents

Some seltzers add a second Brewch flavor as an accent. When the accent is Lime, add it last -- its aroma is the most volatile and a late add keeps it bright.

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RECIPE 1 | TIKI TROPICAL

Blood Orange Tiki Sunset

Brewch Blood Orange * Medium * Spring, Summer

"A tiki sunset in a glass -- candied blood orange over a slow rum fade."

COCKTAIL

Ingredients

- 7 drops Brewch Blood Orange
- 1.5 oz aged rum
- 0.5 oz fresh lime juice
- 0.5 oz orgeat (almond syrup)
- 2 oz pineapple juice
- Crushed ice | Orange wheel and mint sprig for garnish

Method

1. Add aged rum, lime juice, orgeat, pineapple juice, and Brewch Blood Orange to a shaker with ice.
2. Shake hard for 12 to 15 seconds.
3. Strain over a mound of crushed ice in a tiki mug or tall glass.
4. Garnish with an orange wheel and a mint sprig pressed into the ice.

Base: Aged rum (40% ABV) | ABV: medium (approx 12-15%) | Glass: Tiki mug or tall glass

MOCKTAIL

Zero-Proof Swaps

- Replace aged rum -> 1.5 oz cold-brew black tea (for body and a gentle tannic backbone)
- Keep: 7 drops Brewch Blood Orange, lime juice, orgeat, pineapple juice

Method

Shake cold-brew tea, lime juice, orgeat, pineapple juice, and Brewch Blood Orange with ice for 10 seconds. Strain over crushed ice. Garnish the same way.

Zero-proof base: Cold-brew black tea | ABV: zero

SELTZER

Blood Orange Ginger Seltzer (8 oz / 240 ml glass)

- 4 drops Brewch Blood Orange
- 1 drop Brewch Ginger (accent)
- 8 oz / 240 ml cold sparkling water
- Garnish: Orange wheel and a thin coin of fresh ginger

Method

1. Fill a glass with ice and add the sparkling water.
2. Add primary plus accent drops, stir gently, garnish, and serve.

WHY IT WORKS

Blood Orange brings a candied, slightly floral citrus with naturally dark tropical layers that fill out a tiki build the way three separate juices normally would. The orgeat rounds the tart edge, pineapple amplifies the tropical body, and aged rum gives the molasses warmth that defines the style.

PRO TIP

For a batch pitcher (serves 8): multiply everything by 8, build over ice, and stir. Pour over fresh crushed ice per glass so the drink stays bright and cold.

RECIPE 2 | REFRESHING SUMMER

Golden Kiwi Paradise Cooler

Brewch Golden Kiwi * Easy * Spring, Summer

"Juicy yellow kiwi with a whisper of pineapple -- the easiest cooler of the summer."

COCKTAIL

Ingredients

- 7 drops Brewch Golden Kiwi
- 1.5 oz vodka
- 0.75 oz fresh lime juice
- 0.5 oz simple syrup
- 3 oz soda water
- Ice | Lime wheel and cucumber ribbon for garnish

Method

1. Add vodka, lime juice, simple syrup, and Brewch Golden Kiwi to a shaker with ice.
2. Shake for 10 seconds and strain into an ice-filled highball glass.
3. Top with soda water and stir once.
4. Garnish with a lime wheel and a cucumber ribbon.

Base: Vodka (40% ABV) | ABV: low (approx 8-10%) | Glass: Highball glass

MOCKTAIL

Zero-Proof Swaps

- Replace vodka -> 1.5 oz coconut water
- Keep: 7 drops Brewch Golden Kiwi, lime juice, simple syrup, soda water

Method

Shake coconut water, lime juice, simple syrup, and Brewch Golden Kiwi with ice for 10 seconds. Strain over ice, top with soda water, and garnish.

Zero-proof base: Coconut water | ABV: zero

SELTZER

Golden Kiwi Lime Seltzer (8 oz / 240 ml glass)

- 4 drops Brewch Golden Kiwi
- 1 drop Brewch Lime Wedge (accent)
- 8 oz / 240 ml cold sparkling water
- Garnish: Lime wheel and a thin kiwi-style cucumber ribbon

Method

1. Fill a glass with ice and add the sparkling water.
2. Add the 4 primary drops and stir gently.
3. Add the Brewch Lime Wedge LAST -- its aroma is volatile, so a late add keeps it bright; garnish and serve.

WHY IT WORKS

Golden kiwi reads juicy and sweet with a light tropical, almost-pineapple lift, so it needs only a clean spirit and a squeeze of lime to shine. The soda keeps it crisp and low in sugar -- exactly the refresher people reach for in heat.

PRO TIP

Swap the vodka for blanco tequila if you want a little more earthy edge against the bright kiwi.

RECIPE 3 | TIKI TROPICAL

Guanabana Painkiller

Brewch Guanabana * Easy * Spring, Summer

"Creamy soursop meets the classic Painkiller -- the lazy tiki upgrade."

COCKTAIL

Ingredients

- 7 drops Brewch Guanabana
- 2 oz dark rum
- 2 oz pineapple juice
- 1 oz cream of coconut
- 0.5 oz fresh orange juice
- Crushed ice | Fresh grated nutmeg and pineapple wedge for garnish

Method

1. Add dark rum, pineapple juice, cream of coconut, orange juice, and Brewch Guanabana to a shaker with ice.
2. Shake hard for 12 to 15 seconds until frothy.
3. Pour unstrained over crushed ice in a tiki mug.
4. Grate fresh nutmeg over the top and add a pineapple wedge.

Base: Dark rum (40% ABV) | ABV: medium (approx 12-15%) | Glass: Tiki mug

MOCKTAIL

Zero-Proof Swaps

- Replace dark rum -> 2 oz coconut water
- Keep: 7 drops Brewch Guanabana, pineapple juice, cream of coconut, orange juice

Method

Shake coconut water, pineapple juice, cream of coconut, orange juice, and Brewch Guanabana with ice for 12 seconds. Pour over crushed ice and grate nutmeg on top.

Zero-proof base: Coconut water | ABV: zero

SELTZER

Guanabana Lime Seltzer (8 oz / 240 ml glass)

- 4 drops Brewch Guanabana
- 1 drop Brewch Lime Wedge (accent)
- 8 oz / 240 ml cold sparkling water
- Garnish: Lime wheel

Method

1. Fill a glass with ice and add the sparkling water.
2. Add the 4 primary drops and stir gently.
3. Add the Brewch Lime Wedge LAST -- its aroma is volatile, so a late add keeps it bright; garnish and serve.

WHY IT WORKS

Guanabana (soursop) is naturally creamy with apple, pineapple, banana, and guava notes plus a touch of coconut -- which is the exact flavor wheel a Painkiller is built on. One extract layers all of it in, so the drink tastes deeper than the four ingredients suggest.

PRO TIP

No cream of coconut on hand? Use 0.75 oz coconut milk plus 0.25 oz simple syrup. Always add the fresh nutmeg last; it is the signature.

RECIPE 4 | TIKI TROPICAL

Guava Berry Rum Swizzle

Brewch Guava Berry * Medium * Spring, Summer

"Juicy guava with a dark-berry backbone, swizzled to a frost."

COCKTAIL

Ingredients

- 7 drops Brewch Guava Berry
- 2 oz white rum
- 0.75 oz fresh lime juice
- 0.5 oz simple syrup
- 2 dashes aromatic bitters
- Crushed ice | Mint sprig and lime wheel for garnish

Method

1. Add white rum, lime juice, simple syrup, and Brewch Guava Berry to a tall glass.
2. Fill with crushed ice and swizzle with a bar spoon until the glass frosts.
3. Top with more crushed ice to form a mound and dash bitters over the top.
4. Garnish with a mint sprig and lime wheel.

Base: White rum (40% ABV) | ABV: medium (approx 14-16%) | Glass: Tall glass or highball

MOCKTAIL

Zero-Proof Swaps

- Replace white rum -> 2 oz coconut water
- Replace aromatic bitters -> 2 dashes strong brewed hibiscus tea (for color and a tart-bitter edge)
- Keep: 7 drops Brewch Guava Berry, lime juice, simple syrup

Method

Build coconut water, lime juice, simple syrup, and Brewch Guava Berry over crushed ice. Swizzle to frost, mound more ice, and float hibiscus tea on top.

Zero-proof base: Coconut water | ABV: zero

SELTZER

Guava Berry Hibiscus Seltzer (8 oz / 240 ml glass)

- 4 drops Brewch Guava Berry
- 1 drop Brewch Hibiscus (accent)
- 8 oz / 240 ml cold sparkling water
- Garnish: Lime wheel and a few fresh berries

Method

1. Fill a glass with ice and add the sparkling water.
2. Add primary plus accent drops, stir gently, garnish, and serve.

WHY IT WORKS

Guava Berry is extremely juicy -- authentic guava up front with sweet-sour dark berries and a light pear note underneath. The swizzle technique aerates and dilutes just enough to spread that juiciness across the palate, while bitters add the dry top note tiki drinks need.

PRO TIP

No swizzle stick? A long bar spoon spun between your palms does the job. The colder the glass frosts, the better it photographs.

RECIPE 5 | TIKI TROPICAL

Jackfruit Jungle Bird

Brewch Jackfruit * Medium * Summer

"Tropical jackfruit against bittersweet Campari -- the smartest tiki drink in the room."

COCKTAIL

Ingredients

- 5 drops Brewch Jackfruit (high potency -- start at 4)
- 1.5 oz dark rum
- 0.75 oz Campari
- 1.5 oz pineapple juice
- 0.5 oz fresh lime juice
- 0.5 oz simple syrup
- Crushed ice | Pineapple frond and lime wheel for garnish

Method

1. Add dark rum, Campari, pineapple juice, lime juice, simple syrup, and Brewch Jackfruit to a shaker with ice.
2. Shake hard for 12 seconds until frothy.
3. Strain over crushed ice in a rocks glass or tiki mug.
4. Garnish with a pineapple frond and a lime wheel.

Base: Dark rum + Campari | ABV: medium (approx 14-17%) | Glass: Rocks glass or tiki mug

MOCKTAIL

Zero-Proof Swaps

- Replace dark rum -> 1.5 oz cold-brew black tea
- Replace Campari -> 0.75 oz brewed hibiscus tea plus 1 dash aromatic bitters (for the bittersweet edge)
- Keep: 5 drops Brewch Jackfruit, pineapple juice, lime juice, simple syrup

Method

Shake cold-brew tea, hibiscus tea, bitters, pineapple juice, lime juice, simple syrup, and Brewch Jackfruit with ice for 10 seconds. Strain over crushed ice.

Zero-proof base: Cold-brew tea + hibiscus tea | ABV: zero

SELTZER

Jackfruit Lime Seltzer (8 oz / 240 ml glass)

- 3 drops Brewch Jackfruit
- 1 drop Brewch Lime Wedge (accent)
- 8 oz / 240 ml cold sparkling water
- Garnish: Lime wheel

Method

1. Fill a glass with ice and add the sparkling water.
2. Add the 3 primary drops and stir gently.
3. Add the Brewch Lime Wedge LAST -- its aroma is volatile, so a late add keeps it bright; garnish and serve.

HIGH-POTENCY: start low and add 1 drop at a time -- easier to add than to dilute.

WHY IT WORKS

Jackfruit is a rich, bubblegum-tropical fruit that can read one-note on its own. Campari is the perfect foil: its bitter-orange edge cuts the sweetness and turns jackfruit into the kind of complex, grown-up tiki drink that keeps you coming back.

PRO TIP

Jackfruit is high potency -- start at 4 drops and taste before adding the fifth. The Campari already carries a lot of intensity, so you need less extract than usual.

RECIPE 6 | TIKI TROPICAL

Mango Magic Colada

Brewch Mango Magic * Easy * Spring, Summer

"A frozen mango pina colada with nothing artificial in the blender."

COCKTAIL

Ingredients

- 5 drops Brewch Mango Magic (Organic -- high potency, start at 4)
- 2 oz white rum
- 2 oz pineapple juice
- 1.5 oz cream of coconut
- 1 cup ice
- Pineapple wedge and cherry for garnish

Method

1. Add white rum, pineapple juice, cream of coconut, Brewch Mango Magic, and ice to a blender.
2. Blend until smooth and thick, about 20 seconds.
3. Pour into a hurricane glass or tiki mug.
4. Garnish with a pineapple wedge and a cherry.

Base: White rum (40% ABV) | ABV: medium (approx 10-13%) | Glass: Hurricane glass or tiki mug

MOCKTAIL

Zero-Proof Swaps

- Replace white rum -> 2 oz coconut water
- Keep: 5 drops Brewch Mango Magic, pineapple juice, cream of coconut, ice

Method

Blend coconut water, pineapple juice, cream of coconut, Brewch Mango Magic, and ice until smooth. Pour and garnish.

Zero-proof base: Coconut water | ABV: zero

SELTZER

Mango Yuzu Seltzer (8 oz / 240 ml glass)

- 3 drops Brewch Mango Magic
- 1 drop Brewch Yuzu (accent)
- 8 oz / 240 ml cold sparkling water
- Garnish: Lime wheel

Method

1. Fill a glass with ice and add the sparkling water.
2. Add primary plus accent drops, stir gently, garnish, and serve.

HIGH-POTENCY: start low and add 1 drop at a time -- easier to add than to dilute.

WHY IT WORKS

Mango Magic is an organic, syrupy-ripe mango with a darker, juicy sweetness that holds up beautifully when frozen and diluted by blended ice -- the spot where most mango drinks turn watery. Coconut and pineapple complete the colada trinity.

PRO TIP

Mango Magic is high potency and organic -- start at 4 drops in the blender and add the fifth only after tasting. For a dairy-free thicker texture, swap half the ice for frozen pineapple chunks.

RECIPE 7 | TIKI TROPICAL

Mango Pineapple Passion Hurricane

Brewch Mango Pineapple Passion * Medium * Summer

"Three tropical fruits, two rums, one Hurricane."

COCKTAIL

Ingredients

- 5 drops Brewch Mango Pineapple Passion (high potency, start at 4)
- 1 oz white rum
- 1 oz dark rum
- 0.75 oz fresh lime juice
- 2 oz pineapple juice
- 0.5 oz simple syrup
- Crushed ice | Orange wheel and cherry for garnish

Method

1. Add white rum, dark rum, lime juice, pineapple juice, simple syrup, and Brewch Mango Pineapple Passion to a shaker with ice.
2. Shake hard for 12 to 15 seconds.
3. Strain over crushed ice in a hurricane glass.
4. Garnish with an orange wheel and a cherry on a pick.

Base: White rum + dark rum (40% ABV each) | ABV: medium (approx 15-18%) | Glass: Hurricane glass

MOCKTAIL

Zero-Proof Swaps

- Replace white and dark rum -> 2 oz coconut water plus 0.5 oz cold-brew black tea
- Keep: 5 drops Brewch Mango Pineapple Passion, lime juice, pineapple juice, simple syrup

Method

Shake coconut water, cold-brew tea, lime juice, pineapple juice, simple syrup, and Brewch Mango Pineapple Passion with ice for 10 seconds. Strain over crushed ice.

Zero-proof base: Coconut water + cold-brew tea | ABV: zero

SELTZER

Tropical Lime Seltzer (8 oz / 240 ml glass)

- 3 drops Brewch Mango Pineapple Passion
- 1 drop Brewch Lime Wedge (accent)
- 8 oz / 240 ml cold sparkling water
- Garnish: Lime wheel and pineapple wedge

Method

1. Fill a glass with ice and add the sparkling water.
2. Add the 3 primary drops and stir gently.
3. Add the Brewch Lime Wedge LAST -- its aroma is volatile, so a late add keeps it bright; garnish and serve.

HIGH-POTENCY: start low and add 1 drop at a time -- easier to add than to dilute.

WHY IT WORKS

A real Hurricane lives or dies on its passion-fruit tartness. Mango Pineapple Passion delivers that punch plus mango body and pineapple brightness in a single extract, so the drink stays balanced instead of turning into a sugar bomb.

PRO TIP

This extract is high potency -- 4 drops is plenty for one drink. For a party, batch the shaken base (without ice) and pour over fresh crushed ice to order.

RECIPE 8 | TIKI TROPICAL

Manna Fruit Tropical Spritz

Brewch Manna Fruit * Easy * Spring, Summer

"Five tropical fruits, one organic extract, in a bright sparkling spritz."

COCKTAIL

Ingredients

- 5 drops Brewch Manna Fruit (Organic -- high potency, start at 3)
- 3 oz prosecco or dry sparkling wine
- 1 oz white rum
- 0.5 oz fresh lime juice
- 2 oz soda water
- Ice | Orange wheel and mint sprig for garnish

Method

1. Add Brewch Manna Fruit, white rum, and lime juice to an ice-filled wine glass and stir.
2. Pour in the prosecco.
3. Top with soda water and stir once gently.
4. Garnish with an orange wheel and a mint sprig.

Base: Prosecco + white rum | ABV: low (approx 7-9%) | Glass: Wine glass

MOCKTAIL

Zero-Proof Swaps

- Replace prosecco -> 3 oz sparkling white grape juice or alcohol-free sparkling wine
- Replace white rum -> 1 oz coconut water
- Keep: 5 drops Brewch Manna Fruit, lime juice, soda water

Method

Build Brewch Manna Fruit, coconut water, and lime juice over ice. Add alcohol-free sparkling wine, top with soda, and garnish.

Zero-proof base: Alcohol-free sparkling wine + coconut water | ABV: zero

SELTZER

Five-Fruit Organic Seltzer (8 oz / 240 ml glass)

- 3 drops Brewch Manna Fruit
- 8 oz / 240 ml cold sparkling water
- Garnish: Orange wheel or a few fresh berries

Method

1. Fill a glass with ice and add the sparkling water.
2. Add the drops, stir gently, garnish, and serve.

HIGH-POTENCY: start low and add 1 drop at a time -- easier to add than to dilute.

WHY IT WORKS

Manna Fruit is an organic multi-fruit blend that already tastes like a finished tropical punch, so it slots straight into a spritz with almost no other flavoring needed. The sparkling wine and soda keep it light and effervescent for all-day patio sipping.

PRO TIP

This organic extract is high potency -- start at 3 drops for the whole spritz. Build a pitcher by scaling the non-bubbly parts, then add prosecco and soda just before serving so it stays lively.

RECIPE 9 | REFRESHING SUMMER

Passion Fruit Caipirinha

Brewch Passion Fruit * Easy * Summer

"Brazil's national drink with a tart passion-fruit kick."

COCKTAIL

Ingredients

- 6 drops Brewch Passion Fruit
- 2 oz cachaca
- 1 whole lime, cut into wedges
- 2 tsp fine sugar
- Crushed ice | Lime wheel for garnish

Method

1. Add the lime wedges and sugar to a rocks glass and muddle to release the juice.
2. Add Brewch Passion Fruit and the cachaca.
3. Fill with crushed ice and stir vigorously until chilled.
4. Garnish with a lime wheel.

Base: Cachaca (40% ABV) | ABV: medium (approx 16-20%) | Glass: Rocks glass

MOCKTAIL

Zero-Proof Swaps

- Replace cachaca -> 2 oz coconut water plus a splash of soda for lift
- Keep: 6 drops Brewch Passion Fruit, muddled lime, sugar, crushed ice

Method

Muddle lime and sugar, add Brewch Passion Fruit and coconut water, fill with crushed ice, and stir. Top with a splash of soda.

Zero-proof base: Coconut water + soda | ABV: zero

SELTZER

Passion Guava Seltzer (8 oz / 240 ml glass)

- 4 drops Brewch Passion Fruit
- 1 drop Brewch Pink Guava (accent)
- 8 oz / 240 ml cold sparkling water
- Garnish: Lime wheel

Method

1. Fill a glass with ice and add the sparkling water.
2. Add primary plus accent drops, stir gently, garnish, and serve.

WHY IT WORKS

A caipirinha is built on the contrast of bright lime, raw sugar, and grassy cachaca. Passion fruit slides right into that triangle -- its tropical tartness echoes the lime while adding an aromatic top note that makes the drink taste freshly squeezed.

PRO TIP

Muddle gently. You want the lime juice and oils, not the bitter white pith. For a crowd, batch the cachaca and Brewch, then muddle lime and sugar per glass.

Pink Guava Sunset Spritz

Brewch Pink Guava * Easy * Spring, Summer

"A blush-pink spritz with guava and grapefruit shimmer."

COCKTAIL

Ingredients

- 6 drops Brewch Pink Guava
- 3 oz dry rose or prosecco
- 1 oz vodka
- 0.5 oz fresh lemon juice
- 2 oz soda water
- Ice | Grapefruit twist and mint sprig for garnish

Method

1. Add Brewch Pink Guava, vodka, and lemon juice to an ice-filled wine glass and stir.
2. Pour in the rose or prosecco.
3. Top with soda water and stir once.
4. Garnish with a grapefruit twist and a mint sprig.

Base: Rose or prosecco + vodka | ABV: low (approx 8-10%) | Glass: Wine glass

MOCKTAIL

Zero-Proof Swaps

- Replace rose/prosecco -> 3 oz sparkling white grape juice
- Replace vodka -> 1 oz white cranberry juice (for a touch of dryness)
- Keep: 6 drops Brewch Pink Guava, lemon juice, soda water

Method

Build Brewch Pink Guava, white cranberry juice, and lemon juice over ice. Add sparkling white grape juice, top with soda, and garnish.

Zero-proof base: Sparkling white grape juice + white cranberry juice | ABV: zero

SELTZER

Pink Guava Lemonade Seltzer (8 oz / 240 ml glass)

- 4 drops Brewch Pink Guava
- 1 drop Brewch Lemonade (accent)
- 8 oz / 240 ml cold sparkling water
- Garnish: Grapefruit twist

Method

1. Fill a glass with ice and add the sparkling water.
2. Add primary plus accent drops, stir gently, garnish, and serve.

WHY IT WORKS

Pink Guava is clever: dosed low it reads as juicy guava, dosed higher it leans toward pink grapefruit. That natural pivot gives a spritz both fruit body and a dry citrus shimmer, so it tastes layered without any extra ingredients.

PRO TIP

Keep this one on the lower end of dosing -- around 6 drops for the whole spritz -- to stay in the guava lane rather than tipping fully into grapefruit.

RECIPE 11 | REFRESHING SUMMER

Ripe Mango Mojito

Brewch Ripe Mango * Easy * Summer

"A muddled-mint mojito carrying ripe, skin-on mango."

COCKTAIL

Ingredients

- 7 drops Brewch Ripe Mango
- 2 oz white rum
- 0.75 oz fresh lime juice
- 0.5 oz simple syrup
- 8 to 10 fresh mint leaves
- 3 oz soda water
- Ice | Mint sprig and lime wheel for garnish

Method

1. Gently muddle the mint leaves with lime juice and simple syrup in a tall glass.
2. Add Brewch Ripe Mango and white rum, then fill with ice.
3. Top with soda water and stir gently to lift the mint.
4. Garnish with a fresh mint sprig and a lime wheel.

Base: White rum (40% ABV) | ABV: medium (approx 12-15%) | Glass: Tall glass or highball

MOCKTAIL

Zero-Proof Swaps

- Replace white rum -> 2 oz coconut water
- Keep: 7 drops Brewch Ripe Mango, muddled mint, lime juice, simple syrup, soda water

Method

Muddle mint with lime and simple syrup, add Brewch Ripe Mango and coconut water, fill with ice, and top with soda.

Zero-proof base: Coconut water | ABV: zero

SELTZER

Ripe Mango Lime Seltzer (8 oz / 240 ml glass)

- 4 drops Brewch Ripe Mango
- 1 drop Brewch Lime Wedge (accent)
- 8 oz / 240 ml cold sparkling water
- Garnish: Lime wheel and a mint sprig

Method

1. Fill a glass with ice and add the sparkling water.
2. Add the 4 primary drops and stir gently.
3. Add the Brewch Lime Wedge LAST -- its aroma is volatile, so a late add keeps it bright; garnish and serve.

WHY IT WORKS

Ripe Mango carries a slightly unripe, skin-on edge that keeps it from being cloying -- which is exactly what a mojito wants. That natural tartness lets the mint and lime cut through cleanly instead of fighting a syrupy mango.

PRO TIP

Slap the mint sprig between your hands before garnishing to release the aroma. Do not over-muddle the leaves or the drink turns bitter.

RECIPE 12 | TIKI TROPICAL

Soursop Bushwacker

Brewch Soursop * Easy * Summer

"A frozen, creamy beach cocktail built on custardy soursop."

COCKTAIL

Ingredients

- 4 drops Brewch Soursop (high potency, start at 3)
- 1.5 oz dark rum
- 1 oz coconut rum
- 2 oz cream of coconut
- 1 oz heavy cream or oat cream
- 1 cup ice
- Grated nutmeg and a cherry for garnish

Method

1. Add dark rum, coconut rum, cream of coconut, cream, Brewch Soursop, and ice to a blender.
2. Blend until smooth and thick, about 20 seconds.
3. Pour into a hurricane glass.
4. Grate nutmeg over the top and add a cherry.

Base: Dark rum + coconut rum | ABV: medium (approx 12-15%) | Glass: Hurricane glass

MOCKTAIL

Zero-Proof Swaps

- Replace dark rum and coconut rum -> 2 oz coconut milk plus 0.5 oz coconut water
- Keep: 4 drops Brewch Soursop, cream of coconut, cream, ice

Method

Blend coconut milk, coconut water, cream of coconut, cream, Brewch Soursop, and ice until smooth. Pour and grate nutmeg on top.

Zero-proof base: Coconut milk + coconut water | ABV: zero

SELTZER

Soursop Lime Seltzer (8 oz / 240 ml glass)

- 3 drops Brewch Soursop
- 1 drop Brewch Lime Wedge (accent)
- 8 oz / 240 ml cold sparkling water
- Garnish: Lime wheel

Method

1. Fill a glass with ice and add the sparkling water.
2. Add the 3 primary drops and stir gently.
3. Add the Brewch Lime Wedge LAST -- its aroma is volatile, so a late add keeps it bright; garnish and serve.

HIGH-POTENCY: start low and add 1 drop at a time -- easier to add than to dilute.

WHY IT WORKS

Soursop is a creamy, apple-custard tropical fruit with a soft banana-pineapple haze -- a flavor that practically asks to be blended with coconut and cream. In a Bushwacker it reads like a tropical milkshake with a grown-up rum backbone.

PRO TIP

Soursop is high potency -- 3 drops is enough for a full blender. For a lighter, dairy-free version, use oat cream and skip the coconut rum.

RECIPE 13 | TIKI TROPICAL

Coconut Lime Mojito

Brewch Sweet Coconut * Easy * Summer

"A creamy-coconut mojito that drinks like a beach in a glass."

COCKTAIL

Ingredients

- 7 drops Brewch Sweet Coconut
- 2 oz white rum
- 0.75 oz fresh lime juice
- 0.5 oz simple syrup
- 8 to 10 fresh mint leaves
- 3 oz coconut water
- Crushed ice | Mint sprig and lime wheel for garnish

Method

1. Gently muddle the mint with lime juice and simple syrup in a tall glass.
2. Add Brewch Sweet Coconut and white rum, then fill with crushed ice.
3. Top with coconut water and stir gently.
4. Garnish with a mint sprig and a lime wheel.

Base: White rum (40% ABV) | ABV: medium (approx 12-15%) | Glass: Tall glass or highball

MOCKTAIL

Zero-Proof Swaps

- Replace white rum -> 2 oz extra coconut water (5 oz total)
- Keep: 7 drops Brewch Sweet Coconut, muddled mint, lime juice, simple syrup

Method

Muddle mint with lime and simple syrup, add Brewch Sweet Coconut, fill with crushed ice, and top with coconut water.

Zero-proof base: Coconut water | ABV: zero

SELTZER

Coconut Lime Seltzer (8 oz / 240 ml glass)

- 4 drops Brewch Sweet Coconut
- 1 drop Brewch Lime Wedge (accent)
- 8 oz / 240 ml cold sparkling water
- Garnish: Lime wheel

Method

1. Fill a glass with ice and add the sparkling water.
2. Add the 4 primary drops and stir gently.
3. Add the Brewch Lime Wedge LAST -- its aroma is volatile, so a late add keeps it bright; garnish and serve.

WHY IT WORKS

Sweet Coconut tastes like the white flesh of fresh coconut -- lightly creamy and gently sweet, without the heavy oiliness of a coconut cream. That lightness lets it ride alongside mint and lime in a mojito instead of weighing the drink down.

PRO TIP

Use coconut water instead of soda for a rounder, beachier body. Crushed ice keeps it colder and more refreshing than cubes.

RECIPE 14 | TIKI TROPICAL

Sweet Mango Frozen Daiquiri

Brewch Sweet Mango * Easy * Summer

"A blended mango daiquiri that tastes like pureed-ripe mango."

COCKTAIL

Ingredients

- 4 drops Brewch Sweet Mango (high potency, start at 3)
- 2 oz white rum
- 1 oz fresh lime juice
- 0.75 oz simple syrup
- 1 cup ice
- Lime wheel and mango-style garnish for the rim

Method

1. Add white rum, lime juice, simple syrup, Brewch Sweet Mango, and ice to a blender.
2. Blend until smooth and slushy, about 15 to 20 seconds.
3. Pour into a chilled coupe or daiquiri glass.
4. Garnish with a lime wheel on the rim.

Base: White rum (40% ABV) | ABV: medium (approx 14-17%) | Glass: Coupe or daiquiri glass

MOCKTAIL

Zero-Proof Swaps

- Replace white rum -> 2 oz coconut water plus a splash of soda
- Keep: 4 drops Brewch Sweet Mango, lime juice, simple syrup, ice

Method

Blend coconut water, lime juice, simple syrup, Brewch Sweet Mango, and ice until slushy. Pour and garnish.

Zero-proof base: Coconut water + soda | ABV: zero

SELTZER

Mango Lime Seltzer (8 oz / 240 ml glass)

- 3 drops Brewch Sweet Mango
- 1 drop Brewch Lime Wedge (accent)
- 8 oz / 240 ml cold sparkling water
- Garnish: Lime wheel

Method

1. Fill a glass with ice and add the sparkling water.
2. Add the 3 primary drops and stir gently.
3. Add the Brewch Lime Wedge LAST -- its aroma is volatile, so a late add keeps it bright; garnish and serve.

HIGH-POTENCY: start low and add 1 drop at a time -- easier to add than to dilute.

WHY IT WORKS

Sweet Mango reads like sweet mango puree -- exactly the texture-flavor that a frozen daiquiri wants but rarely achieves from fresh fruit alone. Blended with rum, lime, and ice, it tastes like a mango you spooned straight from the blender.

PRO TIP

Sweet Mango is high potency -- 3 drops is plenty for a full blender. For a thicker slush, freeze the lime juice and simple syrup into cubes ahead of time.

Apricot Garden Spritz

Brewch Apricot * Easy * Spring, Summer

"Soft orchard apricot in a bright, low-ABV garden spritz."

COCKTAIL

Ingredients

- 6 drops Brewch Apricot
- 3 oz prosecco
- 1 oz gin
- 0.5 oz fresh lemon juice
- 2 oz soda water
- Ice | Lemon twist and fresh thyme sprig for garnish

Method

1. Add Brewch Apricot, gin, and lemon juice to an ice-filled wine glass and stir.
2. Pour in the prosecco.
3. Top with soda water and stir once gently.
4. Garnish with a lemon twist and a thyme sprig.

Base: Prosecco + gin | ABV: low (approx 8-10%) | Glass: Wine glass

MOCKTAIL

Zero-Proof Swaps

- Replace prosecco -> 3 oz sparkling white grape juice
- Replace gin -> 1 oz tonic water or a splash of white grape juice
- Keep: 6 drops Brewch Apricot, lemon juice, soda water

Method

Build Brewch Apricot, tonic, and lemon juice over ice. Add sparkling white grape juice, top with soda, and garnish.

Zero-proof base: Sparkling white grape juice + tonic | ABV: zero

SELTZER

Apricot Lemonade Seltzer (8 oz / 240 ml glass)

- 4 drops Brewch Apricot
- 1 drop Brewch Lemonade (accent)
- 8 oz / 240 ml cold sparkling water
- Garnish: Lemon twist and a thyme sprig

Method

1. Fill a glass with ice and add the sparkling water.
2. Add primary plus accent drops, stir gently, garnish, and serve.

WHY IT WORKS

Apricot is a soft, honeyed stone fruit that can disappear in a busy drink, so a clean spritz is the perfect frame. Lemon sharpens it, gin adds a botanical lift, and the bubbles carry that delicate orchard aroma straight to the nose.

PRO TIP

A sprig of fresh thyme bridges apricot's honeyed sweetness with a savory herbal note -- it makes the spritz taste like a garden in late June.

RECIPE 16 | REFRESHING SUMMER

Blackberry Bramble

Brewch Blackberry * Easy * Summer

"The classic gin Bramble, built on juicy summer blackberry."

COCKTAIL

Ingredients

- 7 drops Brewch Blackberry
- 2 oz gin
- 1 oz fresh lemon juice
- 0.5 oz simple syrup
- 0.5 oz creme de mure or blackberry liqueur (for the bleed)
- Crushed ice | Fresh blackberries and a lemon wheel for garnish

Method

1. Add gin, lemon juice, simple syrup, and Brewch Blackberry to a shaker with ice.
2. Shake for 10 seconds and strain over crushed ice in a rocks glass.
3. Drizzle the creme de mure over the top so it bleeds down through the ice.
4. Garnish with fresh blackberries and a lemon wheel.

Base: Gin (40% ABV) + blackberry liqueur | ABV: medium (approx 14-17%) | Glass: Rocks glass

MOCKTAIL

Zero-Proof Swaps

- Replace gin -> 2 oz cold-brewed green tea (for a dry, tannic base)
- Replace creme de mure -> 0.5 oz strong hibiscus tea plus 2 extra drops Brewch Blackberry (for the bleed)
- Keep: 7 drops Brewch Blackberry, lemon juice, simple syrup

Method

Shake green tea, lemon juice, simple syrup, and Brewch Blackberry with ice. Strain over crushed ice. Drizzle the hibiscus-blackberry mix on top for the bleed.

Zero-proof base: Cold-brew green tea + hibiscus tea | ABV: zero

SELTZER

Blackberry Hibiscus Seltzer (8 oz / 240 ml glass)

- 4 drops Brewch Blackberry
- 1 drop Brewch Hibiscus (accent)
- 8 oz / 240 ml cold sparkling water
- Garnish: Fresh blackberries and a lemon wheel

Method

1. Fill a glass with ice and add the sparkling water.
2. Add primary plus accent drops, stir gently, garnish, and serve.

WHY IT WORKS

Blackberry has the deep, jammy-tart character that the Bramble is built around. Layering the extract into the shaken base and the liqueur on top gives two intensities of the same fruit -- bright up front, rich on the finish -- without muddling fresh berries.

PRO TIP

The drizzle-and-bleed over crushed ice is the photogenic moment. Pour it slowly down one side of the glass for the cleanest gradient.

RECIPE 17 | REFRESHING SUMMER

Grapefruit Greyhound

Brewch Grapefruit Blend * Easy * Spring, Summer

"A crisp grapefruit greyhound -- two ingredients, all refreshment."

COCKTAIL

Ingredients

- 7 drops Brewch Grapefruit Blend
- 2 oz vodka
- 0.5 oz fresh lime juice
- 4 oz soda water
- Ice | Grapefruit wedge for garnish (salt rim optional for a Salty Dog)

Method

1. Add Brewch Grapefruit Blend, vodka, and lime juice to an ice-filled highball glass.
2. Top with soda water and stir gently.
3. For a Salty Dog, rim the glass with salt before building.
4. Garnish with a grapefruit wedge.

Base: Vodka (40% ABV) | ABV: low (approx 9-11%) | Glass: Highball glass

MOCKTAIL

Zero-Proof Swaps

- Replace vodka -> 2 oz soda water (6 oz total) or tonic for a touch of bitterness
- Keep: 7 drops Brewch Grapefruit Blend, lime juice

Method

Build Brewch Grapefruit Blend and lime juice over ice. Top with soda water or tonic and garnish.

Zero-proof base: Soda water or tonic | ABV: zero

SELTZER

Grapefruit Hibiscus Seltzer (8 oz / 240 ml glass)

- 4 drops Brewch Grapefruit Blend
- 1 drop Brewch Hibiscus (accent)
- 8 oz / 240 ml cold sparkling water
- Garnish: Grapefruit wedge

Method

1. Fill a glass with ice and add the sparkling water.
2. Add primary plus accent drops, stir gently, garnish, and serve.

WHY IT WORKS

Grapefruit Blend is a balanced red-and-white grapefruit mix with good acidity and only light sweetness, minus the harsh rind bitterness -- which is precisely what makes a Greyhound so drinkable. No juicing, no pulp, just clean citrus.

PRO TIP

A salt rim turns this into a Salty Dog and tames any lingering bitterness. For brunch, build it in a pitcher and let everyone rim their own glass.

RECIPE 18 | REFRESHING SUMMER

Red Grapefruit Spritz

Brewch Red Grapefruit * Easy * Spring, Summer

"A ruby aperitivo spritz with bittersweet red grapefruit."

COCKTAIL

Ingredients

- 7 drops Brewch Red Grapefruit
- 2 oz aperitivo bitter liqueur (Aperol or similar)
- 3 oz prosecco
- 1 oz soda water
- Ice | Red grapefruit slice and an olive or rosemary sprig for garnish

Method

1. Fill a wine glass with ice and add Brewch Red Grapefruit and the aperitivo liqueur.
2. Pour in the prosecco.
3. Top with soda water and stir once gently.
4. Garnish with a red grapefruit slice and a rosemary sprig.

Base: Aperitivo bitter liqueur + prosecco | ABV: low (approx 9-11%) | Glass: Wine glass

MOCKTAIL

Zero-Proof Swaps

- Replace aperitivo liqueur -> 2 oz brewed hibiscus tea plus 1 dash aromatic bitters (for the bittersweet ruby color)
- Replace prosecco -> 3 oz sparkling white grape juice
- Keep: 7 drops Brewch Red Grapefruit, soda water

Method

Build Brewch Red Grapefruit, hibiscus tea, and bitters over ice. Add sparkling white grape juice, top with soda, and garnish.

Zero-proof base: Hibiscus tea + sparkling white grape juice | ABV: zero

SELTZER

Red Grapefruit Hibiscus Seltzer (8 oz / 240 ml glass)

- 4 drops Brewch Red Grapefruit
- 1 drop Brewch Hibiscus (accent)
- 8 oz / 240 ml cold sparkling water
- Garnish: Red grapefruit slice

Method

1. Fill a glass with ice and add the sparkling water.
2. Add primary plus accent drops, stir gently, garnish, and serve.

WHY IT WORKS

Red grapefruit has a deeper, sweeter-tart profile than white, which pairs naturally with the bittersweet backbone of an aperitivo spritz. The extract reinforces the fresh-fruit character that bottled aperitivos can lack, so the drink tastes brighter and juicier.

PRO TIP

A rosemary sprig with the grapefruit garnish adds a resinous aroma that plays beautifully against the bitter liqueur. Express a grapefruit twist over the top for extra nose.

Sparkling Lemonade Tom Collins

Brewch Lemonade * Easy * Spring, Summer

"The classic Tom Collins with real roadside-stand lemonade."

COCKTAIL

Ingredients

- 7 drops Brewch Lemonade
- 2 oz gin
- 0.75 oz fresh lemon juice
- 0.5 oz simple syrup
- 4 oz soda water
- Ice | Lemon wheel and a cherry for garnish

Method

1. Add gin, lemon juice, simple syrup, and Brewch Lemonade to a shaker with ice.
2. Shake for 10 seconds and strain into an ice-filled Collins glass.
3. Top with soda water and stir gently.
4. Garnish with a lemon wheel and a cherry.

Base: Gin (40% ABV) | ABV: low (approx 9-11%) | Glass: Collins glass

MOCKTAIL

Zero-Proof Swaps

- Replace gin -> 2 oz cold soda water or tonic
- Keep: 7 drops Brewch Lemonade, lemon juice, simple syrup, soda water

Method

Shake lemon juice, simple syrup, and Brewch Lemonade with ice. Strain over ice, top with soda water (and tonic if you want a dry edge), and garnish.

Zero-proof base: Soda water or tonic | ABV: zero

SELTZER

Hibiscus Lemonade Seltzer (8 oz / 240 ml glass)

- 4 drops Brewch Lemonade
- 1 drop Brewch Hibiscus (accent)
- 8 oz / 240 ml cold sparkling water
- Garnish: Lemon wheel

Method

1. Fill a glass with ice and add the sparkling water.
2. Add primary plus accent drops, stir gently, garnish, and serve.

WHY IT WORKS

Lemonade gives a Tom Collins the sweet-tart, slightly fizzy roadside-stand character that fresh lemon and sugar alone struggle to nail. The extract rounds the lemon into proper lemonade, so the highball tastes finished rather than just sour.

PRO TIP

Add the soda last and stir minimally to keep the fizz. For a pitcher, batch everything but the soda and top each glass to order.

Frozen Pink Lemonade

Brewch Pink Lemonade * Easy * Summer

"A blended pink lemonade slushie for the hottest day of the year."

COCKTAIL

Ingredients

- 7 drops Brewch Pink Lemonade
- 2 oz vodka
- 1 oz fresh lemon juice
- 0.75 oz simple syrup
- 1.5 cups ice
- Lemon wheel and a few fresh raspberries for garnish

Method

1. Add vodka, lemon juice, simple syrup, Brewch Pink Lemonade, and ice to a blender.
2. Blend until smooth and slushy, about 20 seconds.
3. Pour into a tall glass or mason jar.
4. Garnish with a lemon wheel and a few raspberries.

Base: Vodka (40% ABV) | ABV: medium (approx 12-15%) | Glass: Tall glass or mason jar

MOCKTAIL

Zero-Proof Swaps

- Replace vodka -> 2 oz cold lemon-lime soda or coconut water
- Keep: 7 drops Brewch Pink Lemonade, lemon juice, simple syrup, ice

Method

Blend lemon-lime soda or coconut water, lemon juice, simple syrup, Brewch Pink Lemonade, and ice until slushy. Pour and garnish.

Zero-proof base: Lemon-lime soda or coconut water | ABV: zero

SELTZER

Sparkling Pink Lemonade Seltzer (8 oz / 240 ml glass)

- 4 drops Brewch Pink Lemonade
- 8 oz / 240 ml cold sparkling water
- Garnish: Lemon wheel and a raspberry

Method

1. Fill a glass with ice and add the sparkling water.
2. Add the drops, stir gently, garnish, and serve.

WHY IT WORKS

Pink Lemonade pairs a soft, indistinct pink-fruit note with classic sweet lemonade -- a profile that holds its color and flavor even when blended and diluted by ice, where homemade pink lemonade usually washes out.

PRO TIP

For an even pinker, more striking slush, blend a small handful of fresh or frozen raspberries with the ice. Serve immediately before it melts.

RECIPE 21 | REFRESHING SUMMER

Lime Rickey

Brewch Lime Wedge * Easy * Spring, Summer

"The soda-fountain Lime Rickey, crisp and barely sweet."

COCKTAIL

Ingredients

- 7 drops Brewch Lime Wedge (add last for maximum aroma)
- 2 oz gin
- 0.75 oz fresh lime juice
- 0.25 oz simple syrup
- 4 oz soda water
- Ice | Lime wheel for garnish

Method

1. Add gin, lime juice, and simple syrup to an ice-filled highball glass and stir.
2. Top with soda water and stir gently.
3. Add the Brewch Lime Wedge drops last, directly to the finished glass, to keep the lime aroma bright.
4. Garnish with a lime wheel.

Base: Gin (40% ABV) | ABV: low (approx 9-11%) | Glass: Highball glass

MOCKTAIL

Zero-Proof Swaps

- Replace gin -> 2 oz soda water (6 oz total)
- Keep: 7 drops Brewch Lime Wedge (added last), lime juice, simple syrup

Method

Build lime juice and simple syrup over ice, top with soda water, then add Brewch Lime Wedge drops last and garnish.

Zero-proof base: Soda water | ABV: zero

SELTZER

Hibiscus Lime Seltzer (8 oz / 240 ml glass)

- 4 drops Brewch Lime Wedge
- 1 drop Brewch Hibiscus (accent)
- 8 oz / 240 ml cold sparkling water
- Garnish: Lime wheel

Method

1. Fill a glass with ice and add the sparkling water.
2. Add the 4 primary drops and stir gently.
3. Add the Brewch Hibiscus LAST -- its aroma is volatile, so a late add keeps it bright; garnish and serve.

WHY IT WORKS

Lime Wedge is a realistic, crisp lime that captures both the juice and a touch of the skin -- exactly the bright snap a Rickey needs. Because lime aroma is volatile and fades faster than most flavors, adding the drops at the very end keeps it vivid.

PRO TIP

Always add Lime Wedge last, straight into the finished glass. Stirred in early and exposed to bubbles, the lime aroma fades fast.

RECIPE 22 | REFRESHING SUMMER

Mandarin Sunrise

Brewch Mandarin Orange * Easy * Spring, Summer

"A sweet-mandarin sunrise with that classic color fade."

COCKTAIL

Ingredients

- 7 drops Brewch Mandarin Orange
- 2 oz blanco tequila
- 0.5 oz fresh lime juice
- 4 oz orange juice or soda water
- 0.5 oz grenadine (for the sunrise)
- Ice | Orange wheel and a cherry for garnish

Method

1. Add Brewch Mandarin Orange, tequila, and lime juice to an ice-filled highball glass.
2. Top with orange juice or soda water and stir.
3. Slowly pour the grenadine down the side so it settles at the bottom for the sunrise effect.
4. Garnish with an orange wheel and a cherry. Do not stir again.

Base: Blanco tequila (40% ABV) | ABV: medium (approx 10-13%) | Glass: Highball glass

MOCKTAIL

Zero-Proof Swaps

- Replace tequila -> 2 oz soda water or extra orange juice
- Keep: 7 drops Brewch Mandarin Orange, lime juice, orange juice, grenadine

Method

Build Brewch Mandarin Orange, lime juice, and orange juice (or soda) over ice. Float grenadine down the side for the sunrise. Garnish without stirring.

Zero-proof base: Soda water or orange juice | ABV: zero

SELTZER

Mandarin Hibiscus Seltzer (8 oz / 240 ml glass)

- 4 drops Brewch Mandarin Orange
- 1 drop Brewch Hibiscus (accent)
- 8 oz / 240 ml cold sparkling water
- Garnish: Orange wheel

Method

1. Fill a glass with ice and add the sparkling water.
2. Add primary plus accent drops, stir gently, garnish, and serve.

WHY IT WORKS

Mandarin Orange is a sweeter, rounder citrus than standard orange, which makes the sunrise taste like fresh-squeezed segments rather than concentrate. Its brightness also stands up to tequila's agave edge for a balanced, sunny highball.

PRO TIP

Pour the grenadine slowly over the back of a spoon for the cleanest gradient. Use soda water instead of orange juice for a lighter, lower-sugar version.

Orange Citrus Italian Soda

Brewch Orange Citrus * Easy * Spring, Summer

"A fizzy orange Italian soda, with an optional creamsicle float."

COCKTAIL

Ingredients

- 7 drops Brewch Orange Citrus
- 1.5 oz vodka
- 0.5 oz fresh lemon juice
- 0.5 oz simple syrup
- 5 oz soda water
- Optional: 1 oz half-and-half or oat cream float | Ice | Orange wheel for garnish

Method

1. Add Brewch Orange Citrus, vodka, lemon juice, and simple syrup to an ice-filled tall glass and stir.
2. Top with soda water and stir gently.
3. For a creamsicle version, float the cream slowly over the top.
4. Garnish with an orange wheel.

Base: Vodka (40% ABV) | ABV: low (approx 7-9%) | Glass: Tall glass

MOCKTAIL

Zero-Proof Swaps

- Replace vodka -> 1.5 oz extra soda water
- Keep: 7 drops Brewch Orange Citrus, lemon juice, simple syrup, soda, optional cream float

Method

Build Brewch Orange Citrus, lemon juice, and simple syrup over ice. Top with soda water and float cream for a creamsicle soda.

Zero-proof base: Soda water | ABV: zero

SELTZER

Triple Citrus Seltzer (8 oz / 240 ml glass)

- 4 drops Brewch Orange Citrus
- 1 drop Brewch Tangerine (accent)
- 8 oz / 240 ml cold sparkling water
- Garnish: Orange wheel

Method

1. Fill a glass with ice and add the sparkling water.
2. Add primary plus accent drops, stir gently, garnish, and serve.

WHY IT WORKS

Orange Citrus is a bright, true orange-soda character -- sweet, fizzy, and instantly familiar. In an Italian soda the extract carries the whole orange flavor, so you control the sweetness exactly, and the optional cream float turns it into a creamsicle.

PRO TIP

Add the cream float at the very end and let guests stir it in themselves -- the swirl from clear-orange to creamy-orange is the moment worth filming.

Tangerine Daiquiri

Brewch Tangerine * Easy * Spring, Summer

"A bright, soda-pop tangerine daiquiri with a clean rum snap."

COCKTAIL

Ingredients

- 7 drops Brewch Tangerine
- 2 oz white rum
- 0.75 oz fresh lime juice
- 0.5 oz simple syrup
- Ice | Tangerine or orange twist for garnish

Method

1. Add white rum, lime juice, simple syrup, and Brewch Tangerine to a shaker with ice.
2. Shake hard for 12 seconds until well-chilled.
3. Strain into a chilled coupe.
4. Garnish with an expressed tangerine or orange twist.

Base: White rum (40% ABV) | ABV: medium (approx 16-19%) | Glass: Coupe

MOCKTAIL

Zero-Proof Swaps

- Replace white rum -> 2 oz coconut water plus a splash of soda for lift
- Keep: 7 drops Brewch Tangerine, lime juice, simple syrup

Method

Shake coconut water, lime juice, simple syrup, and Brewch Tangerine with ice for 10 seconds. Strain into a coupe and top with a splash of soda.

Zero-proof base: Coconut water + soda | ABV: zero

SELTZER

Citrus Sunrise Seltzer (8 oz / 240 ml glass)

- 4 drops Brewch Tangerine
- 1 drop Brewch Blood Orange (accent)
- 8 oz / 240 ml cold sparkling water
- Garnish: Orange wheel

Method

1. Fill a glass with ice and add the sparkling water.
2. Add primary plus accent drops, stir gently, garnish, and serve.

WHY IT WORKS

Tangerine carries a sweet, fleshy, slightly soda-pop orange character with a little rind brightness -- a juicier, friendlier citrus than lime for a daiquiri. The lime juice keeps the structure sharp while tangerine adds the sunny, fresh-squeezed top note.

PRO TIP

Express the twist over the surface to release the rind oils, then drop it in. For a frozen version, blend everything with a cup of ice.

Yuzu Highball

Brewch Yuzu * Easy * Spring, Summer

"A crisp Japanese-style highball lit up with bright yuzu."

COCKTAIL

Ingredients

- 7 drops Brewch Yuzu
- 2 oz Japanese whisky (or blended whisky)
- 0.25 oz fresh lemon juice
- 5 oz cold soda water
- Plenty of ice | Lemon twist for garnish

Method

1. Fill a tall highball glass to the top with ice and stir to chill the glass, then pour off any melt.
2. Add the whisky and lemon juice and stir briefly.
3. Top with cold soda water poured down the side, then add Brewch Yuzu and give one gentle stir.
4. Garnish with an expressed lemon twist.

Base: Japanese whisky (40% ABV) | ABV: medium (approx 10-13%) | Glass: Highball glass

MOCKTAIL

Zero-Proof Swaps

- Replace whisky -> 2 oz cold-brewed green tea (for a dry, lightly tannic base)
- Keep: 7 drops Brewch Yuzu, lemon juice, soda water

Method

Build cold-brew green tea and lemon juice over ice, top with soda water, add Brewch Yuzu, and stir once. Garnish with a lemon twist.

Zero-proof base: Cold-brew green tea | ABV: zero

SELTZER

Yuzu Sparkling Seltzer (8 oz / 240 ml glass)

- 4 drops Brewch Yuzu
- 8 oz / 240 ml cold sparkling water
- Garnish: Lemon twist

Method

1. Fill a glass with ice and add the sparkling water.
2. Add the drops, stir gently, garnish, and serve.

WHY IT WORKS

Yuzu is a fizzy, fruity grapefruit-citrus blend with white grapefruit, lemon, and lime plus pleasant floral off-notes -- not bitter. That bright complexity is exactly what elevates the otherwise minimalist whisky highball into something craft-bar worthy.

PRO TIP

The Japanese highball is about coldness and care -- chill the glass, use hard ice, and stir as little as possible to protect the carbonation. Add the yuzu near the end so its aroma stays lifted.