



FEATURED FLAVOR

# Pink *Guava.*

Sweet tropical guava with sun-warmed strawberry depth and a bright floral finish -- the flavor fueling TikTok's Guava Girl Summer.

Close your eyes, feel the warm island breeze, and let Brewch Pink Guava carry you to your favorite sun-drenched afternoon.

**With just a few drops:**

- Craft: Plain water, sparkling Seltzer, lemonade, Cocktails, Mocktails, or
- Enhance your favorite everyday beverage

*...into a vibrant, tropical pink escape in every sip.*





REFRESHER / SELTZER

# Guava Girl Agua Fresca Seltzer

*Crisp, pink, and impossibly refreshing — summer's agua fresca.*

**YIELD** 12 oz · **GLASS** Tall glass or mason jar · **DIFFICULTY** Easy

## INGREDIENTS

- 6 drops Brewch Pink Guava (adjust to taste)
- 1/2 oz fresh lime juice
- 12 oz cold sparkling water

## METHOD

1. Dip rim of a tall glass in lime juice, then Tajin.
2. Fill glass with ice.
3. Add Brewch Pink Guava drops, lime juice, and sparkling water.
4. Stir gently. Garnish with lime wheel. Serve immediately.

**Garnish:** Tajin rim + lime wheel + fresh mint sprig

## TIPS & VARIATIONS

- Scale to any cup: 2 drops per 4 oz -- 12 drops for a 24 oz Stanley cup
- Swap sparkling water for coconut sparkling water for a creamier note
- Skip the Tajin for a clean version that still looks great on camera
- Batch for a pitcher: add drops just before serving, not during batching



REFRESHER / SELTZER

# Pink Guava Cloud Seltzer

*Tropical guava beneath a silky coconut cloud — do not stir.*

**YIELD** 12 oz · **GLASS** Clear tall cup · **DIFFICULTY** Easy

## INGREDIENTS

- 6 drops Brewch Pink Guava (adjust to taste)
- 10 oz cold sparkling water
- 2 oz unsweetened coconut milk

## METHOD

1. Fill a clear tall cup completely with ice.
2. Stir Brewch Pink Guava into sparkling water. Pour over ice.
3. Slowly pour coconut milk over the back of a spoon to float on top.
4. Top with rose petals. Serve layered -- do not stir.

**Garnish:** Dried rose petals or edible hibiscus flower

## TIPS & VARIATIONS

- Use a clear cup -- the pink-to-white cloud gradient is the whole visual
- Pour coconut milk last and slowly -- that gradual cloud is the content
- Swap coconut milk for oat milk for a lighter cloud and subtler flavor
- Add 1 drop Brewch Hibiscus to deepen the pink base beneath the cloud



## MOCKTAIL

# Pink Guava Paloma Mocktail

*Grapefruit meets tropical guava — summer's most-wanted mocktail.*

**YIELD** 12 oz · **GLASS** Rocks glass · **DIFFICULTY** Easy

## INGREDIENTS

- 6 drops Brewch Pink Guava (adjust to taste)
- 3 oz fresh grapefruit juice
- 1 oz fresh lime juice (approx. 1 lime)
- 8 oz grapefruit sparkling water

## METHOD

1. Dip glass rim in lime juice, then flaky sea salt. Fill with ice.
2. Add Brewch Pink Guava, grapefruit juice, and lime juice. Stir.
3. Top slowly with grapefruit sparkling water. Stir once from the bottom.
4. Garnish with grapefruit wedge. Serve immediately.

**Garnish:** Grapefruit wedge + flaky sea salt rim

## TIPS & VARIATIONS

- Canned 100% grapefruit juice works beautifully -- available at any grocery store
- Swap sea salt for Tajin on the rim for extra visual pop and a spiced kick
- Skip the shaker -- pour directly over ice and stir gently twice for a faster build
- The salt rim is optional but transforms the visual for photos and reels

## SPICE IT UP

**Pink Guava Tequila Paloma** · Add 1.5 oz blanco tequila (100% agave, 40% ABV) in step 2 before the juices. Shake briefly with ice, strain over fresh ice, then top with sparkling water.

**Smoky Pink Guava Paloma** · Swap tequila for 1 oz mezcal (40% ABV) for a smoky, complex riff on the classic Paloma.



## MOCKTAIL

# Pink Guava Passion Cloud Mocktail

*Guava, passion fruit, green tea, and a coconut cloud.*

**YIELD** 12 oz · **GLASS** Tall clear cup (16 oz) · **DIFFICULTY** Easy

## INGREDIENTS

- 6 drops Brewch Pink Guava (adjust to taste)
- 1 drop Brewch Passion Fruit (accent)
- 4 oz brewed green tea, cooled
- 6 oz cold water
- 2 oz unsweetened coconut milk

## METHOD

1. Brew green tea, cool completely. Combine with water and both Brewch drops.
2. Fill a tall clear cup with ice. Pour tea mixture over ice.
3. Slowly float coconut milk on top by pouring over the back of a spoon.
4. Garnish with freeze-dried strawberry. Serve without stirring.

**Garnish:** Freeze-dried strawberry slices + edible flower

## TIPS & VARIATIONS

- Cold-brew green tea overnight in the fridge for a smoother, less bitter base
- Use a clear cup -- the pink tea beneath the white cloud is the visual story
- Swap Passion Fruit for 1 drop Brewch Hibiscus to deepen the pink color
- Serve immediately after floating the cloud -- it looks best in the first 60 seconds

## SPICE IT UP

**Pink Guava Coconut Rum Cloud** · Add 1.5 oz coconut rum (such as Malibu, 21% ABV) to the tea mixture in step 1 before pouring over ice.



# Try Brewch *Pink Guava* Today

Ready to bring tropical pink guava to every sip? Brewch Pink Guava is available wherever you shop best.

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Customer reviews  
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## Brewch.com

Full flavor lineup  
Bundle deals  
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