



FEATURED FLAVOR

# Blood *Orange.*

Sweet candied blood orange with striking ruby depth — tropical floral layers over a tart, mandarin-bright finish.

Close your eyes, picture a sun-drenched Sicilian grove, and let Brewch Blood Orange carry you straight to that golden afternoon.

**With just a few drops:**

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

*...into a vibrant, ruby-kissed citrus escape in every sip.*





REFRESHER / SELTZER

# Blood Orange Cream Soda

*The TikTok dirty-soda moment you've been waiting for — creamy citrus clouds in a glass.*

**YIELD** 12 oz · **GLASS** Collins or highball · **DIFFICULTY** Easy

## INGREDIENTS

- 10 oz chilled sparkling water
- 1 oz heavy cream
- 6 drops Brewch Blood Orange (adjust to taste)

## METHOD

1. Fill a Collins glass with ice.
2. Add simple syrup to the glass, then pour in sparkling water.
3. Add 6 drops Brewch Blood Orange. Stir gently once from the bottom.
4. Slowly drizzle heavy cream over the back of a spoon — it clouds into the drink for that signature dirty-soda visual.
5. Garnish and serve immediately.

**Garnish:** Dehydrated blood orange wheel or fresh orange slice

## TIPS & VARIATIONS

- Sweeten with 0.5–1 oz simple syrup or honey syrup — or skip entirely for a lighter build
- Swap heavy cream for coconut cream for a dairy-free version that clouds just as beautifully
- Pour the cream last and slow — the gradual cloud effect is the TikTok moment
- Use vanilla cream soda instead of sparkling water for a richer, shortcut version



REFRESHER / SELTZER

# Blood Orange Rosemary Spritz

*Brunch-hour sophistication — bitter citrus, fragrant herb, rising bubbles.*

YIELD 12 oz · GLASS Highball · DIFFICULTY Easy

## INGREDIENTS

- 10 oz chilled sparkling water
- 1 oz rosemary simple syrup (see Tips)
- 0.5 oz fresh lemon juice
- 6 drops Brewch Blood Orange (adjust to taste)

## METHOD

1. Make rosemary syrup: combine 1/4 cup sugar + 1/4 cup water in a saucepan. Add 2 rosemary sprigs, simmer 2 min, steep 20 min, strain and cool.
2. Fill a highball glass with ice.
3. Add rosemary syrup and fresh lemon juice.
4. Add 6 drops Brewch Blood Orange. Stir once.
5. Top with sparkling water — pour gently down the side of the glass. Garnish and serve.

**Garnish:** Fresh rosemary sprig + lemon twist

## TIPS & VARIATIONS

- Rosemary syrup keeps refrigerated for up to 2 weeks — make a batch once and you're set all week
- Swap rosemary for thyme for a lighter, more delicate herbal note
- Batch-friendly: prep syrup + lemon base in a pitcher, refrigerate, add sparkling water and drops per glass at serving
- Use frozen lemon slices in place of ice cubes — they subtly intensify the citrus as they melt



## MOCKTAIL

# Blood Orange Paloma Mocktail

*Street-cart citrus meets backyard summer — the mocktail that owns the Tajín rim.*

**YIELD** 12 oz · **GLASS** Highball · **DIFFICULTY** Easy

## INGREDIENTS

- 5 oz fresh grapefruit juice (about 1 large grapefruit)
- 5 oz chilled sparkling water
- 1 oz fresh lime juice (about 1 lime)
- 1 oz agave nectar
- 6 drops Brewch Blood Orange (adjust to taste)

## METHOD

1. Optional Tajín rim: run a lime wedge around the glass edge, press into a dish of Tajín.
2. Fill the rimmed glass with ice.
3. Combine grapefruit juice, lime juice, and agave in a shaker with ice. Shake briefly (5 seconds).
4. Strain over fresh ice into the rimmed glass.
5. Add 6 drops Brewch Blood Orange. Top slowly with sparkling water. Stir gently once from the bottom. Garnish and serve.

**Garnish:** Lime wheel + Tajín rim

## TIPS & VARIATIONS

- Canned 100% grapefruit juice works beautifully — widely available at any grocery store
- The Tajín rim is optional but transforms the visual presentation for photos and reels
- Skip the shaker for a faster build — pour directly over ice and stir gently twice

## SPICE IT UP

**Blood Orange Paloma** · Add 1.5 oz tequila blanco to the shaker — shake with the juices and agave for a full cocktail.

**Blood Orange Mezcal Paloma** · Swap tequila for 1.5 oz mezcal for a smoky, complex riff on the classic.



## MOCKTAIL

# Blood Orange Sunset Smash

*Pour slowly. Watch the sunset happen. The most photogenic mocktail on your feed.*

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

## INGREDIENTS

- 8 oz chilled sparkling water
- 2 oz fresh lemonade (or store-bought)
- 1 oz grenadine (poured last — do not stir)
- 6–8 fresh mint leaves
- 6 drops Brewch Blood Orange (adjust to taste)

## METHOD

1. Add mint to a rocks glass. Gently press with a spoon — bruise, don't shred.
2. Fill the glass with ice.
3. Add lemonade. Add 6 drops Brewch Blood Orange.
4. Top with sparkling water. Stir gently twice.
5. Slowly pour grenadine down the inside edge — do not stir. Serve immediately.

**Garnish:** Fresh mint bouquet + orange half-wheel

## TIPS & VARIATIONS

- Use a clear rocks glass — the sunset gradient is the visual centerpiece, transparency is essential
- The grenadine sinks to create a ruby-to-gold gradient — that's why you don't stir it
- Freeze lemonade in ice cube trays — melting cubes deepen flavor without diluting
- Garnish with: fresh mint bouquet + orange half-wheel for the full visual effect

## SPICE IT UP

**Blood Orange Sunset Spritz Cocktail** · Add 1.5 oz gin before the grenadine — botanical notes bloom beautifully through the citrus base.

**Blood Orange Vodka Smash** · Add 1.5 oz vodka for a clean, crowd-pleasing cocktail variation.



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