

LAGUNITAS

PRESENTS

**COCKTAIL
& MOCKTAIL**



RECIPES
Refreshers

10 ways to splash-up your mixology game with the zero-cal, zero-carb, zero-sugar, zero-alc Hoppy Refresher.

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We teamed up with [@theweekendmixologist](#) to whip up a fall-inspired Tom Collins-riff with Lagunitas' Hoppy Refresher. Recipe below (and in our [@lagunitasbeer](#) stories, if you're more of a visual learner)... Cheers!

Hoppy Fall

Ingredients

- 1 ½ oz Pisco
- ½ oz Spiced Pear Liqueur
- ¾ oz Fresh-Squeezed Lemon Juice
- ½ oz Simple Syrup
- 2 Dashes Aromatic Bitters
- Lagunitas Hoppy Refresher

Directions

Add all ingredients except Hoppy Refresher to a shaker and then add ice. Shake shake shake and then strain strain strain strain over into a Collins glass with fresh ice. Garnish with a dried hop (or lemon twist, if you're outta hops).



Perfect on its own or batched up for your next party, this bubbly, bitter and salty sipper was brewed by our friends @boozykooties and is nice on the eyes and even better in the mouth.

Hoppy Holiday

Ingredients

- 1 ½ oz. Vodka
- 1 oz. Grapefruit Juice
- ¾ oz. Red Italian Bitter Liqueur
- ¼ oz. Fresh-Squeezed Lime Juice
- Lagunitas Hoppy Refresher
- Salt
- Optional: Grapefruit Slice, Rosemary

Directions

Add vodka, grapefruit juice, red Italian bitter liqueur and lime juice to a shaker and get shakin'. Rim a glass with salt, fill with fresh ice and Hoppy Refresher, and strain mixture over glass and gently stir. Toss a pinch of salt onto the top of the liquid, and garnish with a slice of grapefruit and a sprig of rosemary for that extra aromatic goodness.



Chef AK (@adamkenworth) mocked-up a momentous, mouth-watering Mezcal Muddle for unmitigated merriment. Mix and enjoy!

Chef AK Muddle

Ingredients

- 12 oz. (one bottle) Lagunitas Hoppy Refresher
- 4 oz. Mezcal
- 3 tbsp. Acai Simple Syrup
- 2 oz. Wheat grass
- Fresh-Squeezed Lime Juice

Directions

In a pan, melt 1 pack of frozen acai. Reduce on medium heat into a semi-thick syrup. Thaw frozen wheat grass (available at most health food stores) and add, with syrup, to shaker. Give it a good shake, then add lime and your choice of Mezcal. Mix that all up, strain over a glass full of ice and Hoppy Refresher, and enjoy!



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The HopTonic is our take on a G&T with a Hoppy Refresher twist and a nod and a wink to the elusive green fairy herself. For all you Dry January-ers, SoberTober-ettes, and the generally NA-inclined, scroll down for a non-alc take. And head over to [@ivymix](#)'s IGTV episode for a step by step tutorial.

Hoptonic

Ingredients

- 1 ½ oz. Gin
- ½ oz. Simple Syrup
- ½ oz. Fresh-Squeezed Lemon Juice
- 2 Dashes Absinthe
- Lagunitas Hoppy Refresher

Directions

Add ingredients over ice. Shake with vigor, then sieve over fresh ice in a highball glass. Top with Lagunitas Hoppy Refresher, and garnish with a lemon wheel (and hop bud if you're feelin' fancy).



This sweet and bitter Hoppy Cider Cocktail works great with or without the hard stuff, plus it's stupid easy to make so you can enjoy it both ways. Pro tip: Multiply up and make a big batch without the booze for premium party punch bowl pairings of your favorite alc and non-alc liqueurs!

Hoppy Cider Cocktail

Ingredients

- 4 oz. Lagunitas Hoppy Refresher
- 2 oz. Apple Cider
- ½ oz. Orange Flavored Non-Alcoholic (for a mocktail) or Alcoholic (for a cocktail) Liqueur
- Juice from ½ Lime
- Cinnamon Sugar and Sea Salt for the rim
- Apple Slices, Rosemary, and Cinnamon Sticks for serving

Directions

Mix all that ish over ice, get that garnish game strong, and sip away!



NA Hoptonic

Ingredients

- 1 oz. @seedlipdrinks Garden 108
- ½ oz. Honey
- ½ oz. Fresh-Squeezed Lemon Juice
- Lagunitas Hoppy Refresher
- Lemon Slice

Directions

Add Seedlip, honey, lemon juice, and ice to a cocktail shaker. Shake enthusiastically. Filtrate over fresh ice in a highball glass. Top with Hoppy Refresher, garnish with a lemon wheel, and get to sippin'!

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Dry January is no justification for boring beverages. Bust out that shaker you got for Christmas and concoct this ruthlessly refreshing elixir. Head over to [@ivymix's](#) IGTV episode to watch her whip one up.



NA Raspberry Shandy

Ingredients

- 5 Raspberries
- 2 oz. Sugar-Free Lemonade
- 4 oz. Lagunitas Hoppy Refresher

Directions

Muddle the raspberries in the bottom of a shaker, then mix in lemonade and shake heartily. Strain over Hoppy Refresher and fresh ice and drink it on up.

A+ Bonus: Want to add a little kick while keepin' it light? A little birdy told us Lagunitas DayTime IPA would be right at home in this recipe in place of the Hoppy Refresher. A 12oz can only has 98 Cals, 3 Carbs, and 4% Alc. by Vol.



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This raspberry-lemon wonder whipped up by [@boozykooties](#) has two measly grams of carbs (if you care about that sort of thing). Want to add a little kick? A little birdy told us Lagunitas DayTime IPA would be right at home in this recipe in place of the Hoppy Refresher.



NA Jinxed

Ingredients

- 4 oz. Lagunitas Hoppy Refresher
- 1 oz. Cranberry Juice
- ½ oz. of Fresh-Squeezed Lime
- 2 pinches Powdered Stevia
- Sage Smudge Stick
- Fresh Sage Leaves

Directions

Light up your smudge stick and get that sage a-smokin'. Once lit, waft it around the inside of your glass and hold the glass over the smoke for ultimate smudginess. After all the bad juju has been removed from your cocktail glass, mix together cranberry juice, lime and Stevia with ice. Strain over fresh ice and Hoppy Refresher in your smudged glass, garnish with sage, and feel the cleanse.

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Originally brewed for spooky SoberTober by our friends @boozykooties, this cocktail is also perfect for Dry January, Temperate March, Dry-er July-er, or if you're just takin' a break or having another. (It also maybe might sorta go well with Gin or Vodka. too...)



Red Berry Cardamom 'Love Potion'

Ingredients

Cardamom Simple Syrup

- 1 cup Water
- 1 cup Granulated Sugar
- 3 heaping tbsp. Cracked Cardamom Pods

Cardamom Sugar Rim

- 1 tbsp. Granulated Sugar
- ¼ tsp. Ground Cardamom
- Lemon Wedge

Strawberry Cardamom 'Love Potion' Hoppy Spritz

- 6 Small Strawberries, cut in half
- ½ cup Raspberries
- 1 ½ oz. Fresh-Squeezed Lemon Juice
- 1 oz. Cardamom Simple Syrup
- Ice
- Lagunitas Hoppy Refresher
- Slices of strawberry, raspberries, and pink edible flowers, for garnish

Our pal [@theherbsomm](#) originally brewed this Love Potion for Valentine's Day (reminder: it's always right around the corner!), but this über-delicious NA mocktail is bound to spice up any day that needs spicin'.





Directions

Prep that cardamom simple syrup! Boil one cup of water in a saucepan, then add sugar, stirring slowly until it dissolves completely. Add cracked cardamom pods and continue to stir and heat on low for 10 minutes. Remove from heat, cover the saucepan, then leave the cardamom pods in the simple syrup to infuse for about 45 minutes, or to taste. Allow the syrup to cool completely. Using a fine-mesh strainer, separate the liquid from the solids over a Mason jar. Discard the solids, then store the cardamom simple syrup in the refrigerator to chill.

Next, create the cardamom sugared rim. Combine the sugar and ground cardamom in a shallow saucer. Mix well using a spoon. Rim a stemless wine glass with a lemon wedge and then dip the top of the glass into the cardamom sugar blend to create a sugared rim. Set the glass aside as you prepare the drink.

In a shaker tin, muddle the strawberries and raspberries until juicy. Add the lemon juice, cardamom simple syrup, and ice, then shake for 15 seconds or until über cold. Carefully strain the liquid to remove any seeds and solids into the prepared glass filled with fresh ice. Top with Hoppy Refresher, then gently stir to combine. Garnish with slices of strawberries and raspberries (and maybe some pink edible flowers if it's V-Day).



NA Cranberry Pomegranate Hoppy Citrus Sparkler

Ingredients

Cranberry Simple Syrup

(makes ~8 oz.)

- 1 cup Cranberries, fresh or frozen
- 1 cup Water
- 1 cup Granulated Sugar

Sugared Rim

- Lime Wedge
- 1 tbsp. Granulated Sugar

NA Cranberry Pomegranate Hoppy Citrus Sparkler

- 2 ½ oz. Pomegranate Juice
- ¾ oz. Cranberry Simple Syrup
- ¾ oz. Fresh-Squeezed Lime Juice
- ½ oz. Fresh-Squeezed Lemon Juice
- Ice
- Lagunitas Hoppy Refresher
- Frozen cranberries, fresh pomegranate seeds, and a sprig of rosemary for garnish

This NA beauty was concocted by the incredible [@theherbsomm](#) for the ultimate fall and Thanksgiving pairing, but the zesty and sweet-tart homemade cranberry syrup makes it a perfect pairing for Spring cleaning, Summer lounging, or a Winter pick-me-up.





Directions

Prep that cranberry simple syrup! Add the cranberries, sugar, and water to a small saucepan. Heat on medium-low, stirring occasionally until the mixture begins to softly boil. Cook for 12 minutes or until all of the cranberries burst. Remove from heat, then separate the liquid from the solids over a Mason jar using a fine mesh strainer. Discard solids (or better yet, enjoy the leftover cranberries as a sauce or blend them into a puree to use with another recipe!), then set the Mason jar inside of the refrigerator to chill.

While the cranberry simple syrup is cooling, sugar that rim! Add the sugar into a shallow saucer or bowl. Rim a highball glass with a lime wedge, then dip the top of the glass into the sugar. Set aside.

Once the syrup has fully chilllllled, add the pomegranate juice, simple syrup, lime juice, and lemon juice in the bottom of a shaker. Add ice, then shake for 10 - 15 seconds or until über-cold. Carefully strain the liquid into the sugared high ball glass filled with fresh ice. Top with Hoppy Refresher and gently stir. Garnish with frozen cranberries, fresh pomegranate seeds, and a rosemary sprig. Cheers!



SHARE YOUR *Concoction!*

📷: @lagunitasbeer
#hoppyrefresher



we wanna
see!

