

ELEVATED ELIXIRS

*Raising the Bar on
Mocktail Mixology*





Welcome to Elevated Elixirs a collection of vibrant and flavorful alcohol-free beverages perfect for any occasion.

Whether you're hosting a party, enjoying a quiet evening at home, or simply looking for a refreshing drink to quench your thirst, these mocktail recipes are sure to delight your taste buds. From fruity punches to zesty spritzers, there's something here for everyone to enjoy.

Cheers to delicious, alcohol-free indulgence!

MELISSA  WHITE



Raspberry Lime Sparkler

Ingredients

- 1/2 cup fresh raspberries
- 1 tablespoon honey or agave syrup
- 1 tablespoon freshly squeezed lime juice
- Club soda
- Ice cubes
- Lime slices and fresh raspberries for garnish

Instructions

1. In a glass, muddle fresh raspberries with honey/agave syrup and lime juice to release their flavors.
2. Fill the glass with ice cubes.
3. Top with club soda and stir gently.
4. Garnish with lime slices and fresh raspberries. Sip and enjoy the tangy and refreshing flavors!



Cranberry Apple Cider Punch

Ingredients

- 2 cups unsweetened cranberry juice
- 1 cup apple cider
- 1/4 cup orange juice
- 1/4 cup lemon juice
- Splash of ginger ale or sparkling water
- Apple slices and cranberries for garnish
- Ice cubes

Instructions

1. In a pitcher, combine cranberry juice, apple cider, orange juice, and lemon juice. Stir well.
2. Chill in the refrigerator until ready to serve.
3. Fill glasses with ice cubes and pour the cranberry apple cider mixture over the ice.
4. Add a splash of ginger ale or sparkling water to each glass and stir gently.
5. Garnish with apple slices and cranberries. Serve chilled and enjoy the festive flavors!



Pineapple Ginger Refresher

Ingredients

- 1 cup fresh pineapple chunks
- 1 tablespoon freshly grated ginger
- 1 tablespoon honey or agave syrup
- Sparkling water
- Ice cubes
- Pineapple wedges and fresh ginger slices for garnish

Instructions

1. In a blender, combine pineapple chunks, freshly grated ginger, and honey/agave syrup. Blend until smooth.
2. Strain the mixture to remove any pulp, if desired.
3. Fill glasses with ice cubes and pour the pineapple-ginger mixture over the ice.
4. Top with sparkling water and stir gently.
5. Garnish with pineapple wedges and fresh ginger slices. Serve chilled and enjoy the tropical and invigorating flavors!



Pomegranate Citrus Sparkler

Ingredients

- 1/2 cup pomegranate juice
- 1/4 cup freshly squeezed orange juice
- Splash of lime juice
- Sparkling water
- Ice cubes
- Pomegranate arils and citrus slices for garnish

Instructions

1. In a glass, combine pomegranate juice, orange juice, and lime juice.
2. Fill the glass with ice cubes.
3. Top with sparkling water and stir gently.
4. Garnish with pomegranate arils and citrus slices. Enjoy the tangy and refreshing flavors!



Minted Mango Lemonade

Ingredients

- 1 cup fresh mango chunks
- 8-10 fresh mint leaves
- 1/4 cup freshly squeezed lemon juice
- 2 tablespoons honey or agave syrup
- Sparkling water
- Ice cubes
- Mango slices and mint sprigs for garnish

Instructions

1. In a blender, combine mango chunks, mint leaves, lemon juice, and honey/agave syrup. Blend until smooth.
2. Strain the mixture to remove any pulp, if desired.
3. Fill glasses with ice cubes and pour the mango-mint mixture over the ice.
4. Top with sparkling water and stir gently.
5. Garnish with mango slices and mint sprigs. Serve chilled and enjoy the refreshing blend of mango and mint!



Ginger Lime Sparkler

Ingredients

- 1 tablespoon freshly grated ginger
- 1/4 cup freshly squeezed lime juice
- 2 tablespoons honey or agave syrup
- Club soda
- Ice cubes

Lime wedges and fresh ginger slices for garnish

Instructions

1. In a glass, combine freshly grated ginger, lime juice, and honey/agave syrup.
2. Fill the glass with ice cubes.
3. Top with club soda and stir gently.
4. Garnish with lime wedges and fresh ginger slices. Enjoy the zesty and refreshing flavors!



Lavender Lemon Spritzer

Ingredients

- 1 tablespoon dried culinary lavender buds
- 1/4 cup honey or agave syrup
- 1/4 cup freshly squeezed lemon juice
- Sparkling water
- Ice cubes
- Lemon slices and lavender sprigs for garnish

Instructions

1. In a saucepan, combine dried lavender buds, honey/agave syrup, and lemon juice. Heat over medium heat until the mixture simmers.
2. Remove from heat and let steep for 10-15 minutes. Strain to remove lavender buds.
3. Fill glasses with ice cubes and pour the lavender-infused syrup over the ice.
4. Top with sparkling water and stir gently.
5. Garnish with lemon slices and lavender sprigs. Serve chilled and enjoy the fragrant and floral flavors!



Berry Mint Spritzer

Ingredients

- 1/2 cup mixed berries (strawberries, raspberries, blueberries)
- 8-10 fresh mint leaves
- 1 tablespoon honey or agave syrup
- Sparkling water
- Ice cubes
- Mixed berries and mint sprigs for garnish

Instructions

1. In a glass, muddle mixed berries and mint leaves with honey/agave syrup to release their flavors.
2. Fill the glass with ice cubes.
3. Top with sparkling water and stir gently.
4. Garnish with mixed berries and mint sprigs. Sip and enjoy the refreshing burst of berry and mint!



Peach Basil Lemonade

Ingredients

- 1 cup fresh peach slices
- 8-10 fresh basil leaves
- 1/4 cup freshly squeezed lemon juice
- 2 tablespoons honey or agave syrup
- Sparkling water
- Ice cubes
- Peach slices and basil leaves for garnish

Instructions

1. In a blender, combine peach slices, basil leaves, lemon juice, and honey/agave syrup. Blend until smooth.
2. Strain the mixture to remove any pulp, if desired.
3. Fill glasses with ice cubes and pour the peach-basil mixture over the ice.
4. Top with sparkling water and stir gently.
5. Garnish with peach slices and basil leaves. Serve chilled and enjoy the delightful blend of peach and basil flavors!



Tropical Punch

Ingredients

1/2 cup pineapple juice

1/4 cup orange juice

1/4 cup cranberry juice

Splash of grenadine

Sparkling water

Ice cubes

Pineapple slices and orange wedges for garnish

Instructions

1. In a glass, combine pineapple juice, orange juice, cranberry juice, and grenadine.
2. Fill the glass with ice cubes.
3. Top with sparkling water and stir gently.
4. Garnish with pineapple slices and orange wedges. Sip and enjoy the tropical medley of flavors!



Blue Lagoon Mocktail

Ingredients

- 1/2 cup blue sports drink (such as Gatorade or Powerade)
- 1/4 cup lemon-lime soda
- Splash of lemonade
- Ice cubes
- Lemon slices and maraschino cherries for garnish

Instructions

1. Fill a glass with ice cubes.
2. Pour blue sports drink and lemon-lime soda into the glass.
3. Add a splash of lemonade for extra sweetness and flavor.
4. Garnish with lemon slices and maraschino cherries. Serve immediately and enjoy the vibrant blue hue!



Minted Melon Cooler

Ingredients

2 cups cubed honeydew melon

8-10 fresh mint leaves

1 tablespoon lime juice

Sparkling water

Ice cubes

Melon balls and mint sprigs for garnish

Instructions

1. In a blender, combine honeydew melon cubes, mint leaves, and lime juice. Blend until smooth.
2. Strain the mixture to remove any pulp, if desired.
3. Fill glasses with ice cubes and pour the melon-mint mixture over the ice.
4. Top with sparkling water and stir gently.
5. Garnish with melon balls and mint sprigs. Serve chilled and enjoy the refreshing blend of melon and mint!



Strawberry Basil Lemonade

Ingredients

1 cup fresh strawberries, hulled and halved

1/4 cup fresh basil leaves

1/4 cup freshly squeezed lemon juice

2 tablespoons honey or agave syrup

Sparkling water

Ice cubes

Strawberry slices and basil leaves for garnish

Instructions

1. In a blender, combine strawberries, basil leaves, lemon juice, and honey/agave syrup. Blend until smooth.
2. Strain the mixture to remove any seeds or pulp, if desired.
3. Fill glasses with ice cubes and pour the strawberry-basil mixture over the ice.
4. Top with sparkling water and stir gently.
5. Garnish with strawberry slices and basil leaves. Serve chilled and enjoy the refreshing blend of flavors!



Coconut Pineapple Mocktail

Ingredients

- 1/2 cup pineapple juice
- 1/2 cup coconut milk
- Splash of lime juice
- Sparkling water
- Ice cubes
- Pineapple slices for garnish

Instructions

1. In a shaker, combine pineapple juice, coconut milk, and lime juice. Shake well.
2. Fill glasses with ice cubes and pour the pineapple-coconut mixture over the ice.
3. Top with sparkling water and stir gently.
4. Garnish with pineapple slices. Serve chilled and enjoy the tropical flavors!



Minty Watermelon Limeade

Ingredients

- 2 cups cubed watermelon
- 8-10 fresh mint leaves
- 1/4 cup freshly squeezed lime juice
- 2 tablespoons honey or agave syrup
- Sparkling water
- Ice cubes
- Watermelon wedges and mint sprigs for garnish

Instructions

1. In a blender, combine watermelon cubes, mint leaves, lime juice, and honey/agave syrup. Blend until smooth.
2. Strain the mixture to remove any pulp, if desired.
3. Fill glasses with ice cubes and pour the watermelon-lime mixture over the ice.
4. Top with sparkling water and stir gently.
5. Garnish with watermelon wedges and mint sprigs. Serve chilled and enjoy the refreshing blend of watermelon and mint!



Citrus Sunrise

Ingredients

- 1/2 cup orange juice
- 1/4 cup pineapple juice
- Splash of grenadine
- Orange slices
- Maraschino cherries
- Ice cubes

Instructions

1. Fill glasses with ice cubes.
2. Pour orange juice and pineapple juice into each glass, dividing evenly.
3. Add a splash of grenadine to create a sunrise effect.
4. Garnish with orange slices and maraschino cherries. Serve immediately and enjoy the vibrant colors and citrusy flavors!



Ginger Peach Iced Tea

Ingredients

- 2 cups brewed peach tea, chilled
- 1 tablespoon freshly grated ginger
- 1 tablespoon honey or agave syrup
- Peach slices
- Ice cubes
- Fresh mint leaves for garnish

Instructions

1. In a pitcher, combine chilled peach tea, freshly grated ginger, and honey/agave syrup. Stir well.
2. Add peach slices to the pitcher and refrigerate until ready to serve.
3. Fill glasses with ice cubes and pour the ginger peach tea over the ice.
4. Garnish with fresh mint leaves. Serve chilled and enjoy the refreshing combination of peach and ginger flavors!



Blueberry Lemon Sparkler

Ingredients

- 1/2 cup fresh blueberries
- 1 tablespoon honey or agave syrup
- 1 tablespoon freshly squeezed lemon juice
- Sparkling water
- Ice cubes
- Lemon slices and blueberries for garnish

Instructions

1. In a glass, muddle fresh blueberries with honey/agave syrup and lemon juice to release their flavors.
2. Fill the glass with ice cubes.
3. Top with sparkling water and stir gently.
4. Garnish with lemon slices and additional blueberries. Sip and savor the delightful blend of blueberry and lemon!



Raspberry Mint Fizz

Ingredients

- 1/2 cup fresh raspberries
- 8-10 fresh mint leaves
- 1 tablespoon honey or agave syrup
- Club soda
- Ice cubes
- Fresh raspberries and mint sprigs for garnish

Instructions

1. In a glass, muddle fresh raspberries and mint leaves with honey/agave syrup to release their flavors.
2. Fill the glass with ice cubes.
3. Top with club soda and stir gently.
4. Garnish with fresh raspberries and mint sprigs. Enjoy the fruity and effervescent sensation!



Kiwi Lime Spritzer

Ingredients

- 2 ripe kiwis, peeled and sliced
- 1 tablespoon honey or agave syrup
- Juice of 2 limes
- Sparkling water
- Ice cubes
- Kiwi slices and lime wedges for garnish

Instructions

1. In a blender, combine kiwi slices, honey/agave syrup, and lime juice. Blend until smooth.
2. Fill glasses with ice cubes and pour the kiwi-lime mixture over the ice.
3. Top with sparkling water and stir gently.
4. Garnish with kiwi slices and lime wedges. Enjoy the zesty and refreshing flavors!



Mango Pineapple Paradise

Ingredients

- 1 cup fresh mango chunks
- 1/2 cup fresh pineapple chunks
- 1 tablespoon lime juice
- Coconut water
- Ice cubes
- Pineapple wedges and mint leaves for garnish

Instructions

1. In a blender, combine mango chunks, pineapple chunks, and lime juice. Blend until smooth.
2. Fill glasses with ice cubes and pour the mango-pineapple mixture over the ice.
3. Top with coconut water and stir gently.
4. Garnish with pineapple wedges and mint leaves. Serve chilled and savor the tropical goodness!



Hibiscus Ginger Punch

Ingredients

- 2 cups brewed hibiscus tea, chilled
- 1 tablespoon freshly grated ginger
- 1/4 cup honey or agave syrup
- 1/4 cup orange juice
- Sparkling water
- Ice cubes
- Fresh mint for garnish

Instructions

1. In a pitcher, combine chilled hibiscus tea, freshly grated ginger, honey/agave syrup, and orange juice. Stir well.
2. Fill glasses with ice cubes and pour the hibiscus mixture over the ice.
3. Top with sparkling water and stir gently.
4. Garnish with fresh mint leaves. Serve chilled and enjoy the invigorating flavors!



Peach Basil Sparkler

Ingredients

- 1 ripe peach, sliced
- 4-5 fresh basil leaves
- 1 tablespoon honey or agave syrup
- Sparkling water
- Ice cubes
- Peach slices and basil leaves for garnish

Instructions

1. In a glass, muddle peach slices and basil leaves with honey/agave syrup to release their flavors.
2. Fill the glass with ice cubes.
3. Top with sparkling water and stir gently.
4. Garnish with peach slices and basil leaves. Enjoy the delightful combination of sweet peaches and aromatic basil!



Cucumber Mint Refresher

Ingredients

- 1/2 cucumber, sliced
- 8-10 fresh mint leaves
- 1 tablespoon honey or agave syrup
- 1 tablespoon lime juice
- Sparkling water
- Ice cubes

Instructions

1. In a blender, combine cucumber slices, mint leaves, honey/agave syrup, and lime juice. Blend until smooth.
2. Fill glasses with ice cubes and pour the mixture over the ice.
3. Top with sparkling water and stir gently. Garnish with cucumber slices and mint leaves.



Virgin Mojito

Ingredients

- 1/2 lime, cut into wedges
- 8-10 fresh mint leaves
- 2 tablespoons simple syrup
- Club soda
- Ice cubes

Instructions

1. In a glass, muddle lime wedges and mint leaves to release their flavors.
2. Fill the glass with ice cubes.
3. Pour simple syrup over the ice and muddled ingredients.
4. Top with club soda and stir gently. Garnish with a sprig of mint and a lime wedge.

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