

DrinkSense.ca

add a mocktail to the MIX

DrinkSense guide
to crafting the
perfect mocktail



MANITOBA
LIQUOR
& LOTTERIES



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The Manitoba Liquor & Lotteries DrinkSense program aims to help consumers of alcohol in our province have low-risk, positive experiences when choosing to drink. Enjoying a mocktail or other alcohol-free drink is a great way to help create those positive experiences while also getting adventurous with unique and delicious flavours.

DrinkSense is excited to bring you a new selection of mocktail recipes that can be handcrafted and enjoyed at home or at your next gathering. You'll also find tips to help you become the ultimate home mixologist.

Mocktails are perfect for any occasion. They're a great way to try something different, whether you don't drink at all, don't feel like drinking on a particular day or have guests looking for alcohol-free options.

For an even greater selection of mocktails and mocktail-making tips, follow us on social media.

And remember – DrinkSense is so much more than just mocktails. Check out [DrinkSense.ca](https://www.drinksense.ca) for a variety of great tips, tools and information applicable to all Manitobans.



0% Cold Fashioned

INGREDIENTS

2 oz cold brew concentrate

1/2 oz simple syrup

Orange bitters, to taste

Orange peel, for garnish

TO PREPARE

Stir all ingredients together with ice and top with an orange peel garnish.



Apple Moscow Mule

INGREDIENTS

1 shake of cinnamon
1 shake of nutmeg
1/2 cup ginger beer
1/2 cup apple juice
1 tbsp lemon juice
Cinnamon stick
Apple slice, for garnish

TO PREPARE

Shake a small amount of cinnamon and nutmeg into the bottom of the glass.

Fill with ice and add ginger beer, apple juice, and lemon juice.

Lightly stir with a cinnamon stick and add an apple slice to garnish.

Zero-Proof Pomegranate Cheer



INGREDIENTS

2 tbsp sugar and lime wedges, to rim glass
1/2 tsp granulated sugar
Dash blood orange bitters
1 oz pomegranate juice, chilled
Alcohol-removed brut, chilled
1 tsp frozen pomegranate arils

TO PREPARE

Rim a champagne flute with a lime wedge and granulated sugar.

Add sugar to bottom of the flute and soak with bitters.

Add pomegranate juice and top with brut, to taste.

Garnish with pomegranate arils. Enjoy!

Mocktail Bar Must-Haves: Tools

A home mocktail bar is only as good as its tools and ingredients. Keeping these Mocktail Bar Must-Haves on hand will ensure you're always ready to mix the perfect drink.

The first tool every at-home mixologist should have is a **jigger**—the quintessential measuring tool for precise pours. One side holds 1 ½ oz, and the other holds ¾ oz.

Next is the classic **three-piece shaker**, which is made up of the shaking tin, the strainer and the cap. Shake ice and ingredients in the shaking tin with the cap on and replace the cap with the strainer when you're ready to pour. Mixing your drinks in a shaker creates a frostier, frothier drink and helps combine ingredients that would otherwise quickly separate.

All these pieces work together to thoroughly mix a drink, chill the contents quickly and pour a perfectly clean, crisp mocktail.

Another important tool is the **bar spoon**. Over time, three styles have become standard: The American, European, and Japanese bar spoons.

The **American bar spoon** holds 5 ml and has a red plastic cap on the top; the **European bar spoon** holds 2.5 ml and has a flat metal disk at the end for cracking ice and muddling. The **Japanese bar spoon** holds 2.5 ml and has a weighted teardrop at the end for easier handling.

These long spoons are perfect for stirring drinks in any size of glass and layering different ingredients without the colours mixing into each other (also known as floating). The spoons with twisted handles also allow you to pour down the length of the handle without splashing, even in the fizziest of drinks.

Perfect those measurements, stirs, shakes and pours and reward yourself with an ice-cold mocktail.

Three-piece shaker



Jigger



Bar spoon





0% Grapefruit Paloma

INGREDIENTS

1/2 cup grapefruit juice,
freshly squeezed

1 oz lime juice, freshly
squeezed

1/2 cup lemon-lime
soda

Sliced grapefruit
and lime wedges,
for garnish

TO PREPARE

In a glass with ice, add grapefruit juice,
lime juice and top with lemon-lime soda.

Stir well and garnish with grapefruit
and lime wedges.



Pineapple Ginger Fizz

INGREDIENTS

2-3 lime wedges

2 oz pineapple juice

1 oz orange juice

1/2 cup ginger beer

TO PREPARE

In a cocktail shaker, muddle 2-3 lime wedges.
Add pineapple and orange juice. Shake with ice.

Strain mixture over ice and top with ginger beer.



Jalapeño Cherry Mocktail

INGREDIENTS

2 tsp cayenne pepper

3 tbsp coarse sea salt

1 oz lime juice

1 oz cherry simple syrup

1 oz orange juice

Soda water

Jalapeño slices and cherries, for garnish

TO PREPARE

Combine cayenne pepper and coarse sea salt on a plate. Run a lime wedge around the rim of a glass, dip in the salt mix and twist to coat.

Add lime juice, cherry simple syrup and orange juice to a glass and top with ice and soda water.

Garnish with jalapeño slices and cherries. Enjoy!



Zero-Proof Berry Chardonnay

INGREDIENTS

2 oz blueberry juice

2 oz alcohol-removed chardonnay

1 oz orange juice, freshly squeezed

1/4 oz lime juice, freshly squeezed

1/2 oz alcohol-removed brut

Sliced lemon, lime or orange, for garnish

TO PREPARE

Shake all ingredients—except the brut—in a cocktail shaker with ice.

Strain into a chilled glass and add the brut.

Garnish with a slice of lemon, lime or orange.

Mocktail Bar Must-Haves: Rims and Garnishes

Even the best tasting mocktails are incomplete without the right garnish. Here are some essential garnishes you should keep on hand for the perfect at-home mocktail bar.

First, you need **rimmers**: seasonings to put on the edge of your glass to add an extra layer of flavour to each sip.

Salted rims are great for refreshing cocktails like mock-aritas, and you can mix them up by adding other spices like **chili powder** or **dill**.

Sugared rims are best for sweeter drinks like a cos-mock-politan. Try mixing these up with **ground cinnamon** or **lavender** for extra flavour.

And of course, every Manitoban should have **caesar rim**—an equal mix of Montreal steak spice and celery salt.

Pickles and olives are perfect in-drink garnishes that moonlight as late-night snacks. Elevate the classic cocktail with a **pimento-stuffed queen olive** and get a perfect crunch for savoury mocktails with **kosher dill pickles**. Basically, if it's pickled, it belongs in your mocktail bar!

Citrus fruits are the most common garnish. **Lemons, limes, and oranges** can be presented as a wedge or a wheel on many drinks, or you can give their peels a twist for added class.

Lemons, limes, and oranges



Pickles and olives



Caesar rim



Spicy Grapefruit Mock-arita

INGREDIENTS

6 oz ginger ale
4-6 jalapeño slices
4 tsp chili powder
4 tbsp kosher salt
Lime wedge
8 oz grapefruit juice, freshly squeezed
4 oz fresh lime juice
8 tsp simple syrup

TO PREPARE

Add the ginger ale and jalapeño slices (with the seeds) to a glass. Let sit for 20-30 minutes.

Combine chili powder and kosher salt on a plate. Run a lime wedge around the rim of two glasses, dip them in the salt mix and twist to coat.

Add grapefruit juice, lime juice and simple syrup to a cocktail shaker with ice cubes. Shake for 10 seconds or until chilled.

Strain over ice into two rimmed glasses, top with the jalapeño-infused ginger ale and stir to mix.



Spicy Grapefruit Ginger Mule

INGREDIENTS

4 oz grapefruit juice
4 oz ginger beer
1 tbsp lime juice, freshly squeezed
1-3 slices of jalapeño
Sprig of mint, for garnish

TO PREPARE

In a cocktail shaker, muddle grapefruit juice, lime juice, mint, and jalapeño slices.

Fill a glass with ice and strain the juice mixture over it. Top with ginger beer.

Garnish with a sprig of mint or jalapeño slice if you desire.



Spicy Pickled Caesar Mocktail

INGREDIENTS

2 tbsp celery salt

8 oz Clamato juice

Worcestershire sauce,
to taste

Tabasco sauce, to taste

1/2 oz pickle juice

Ground black pepper,
to taste

Celery stalk, for garnish

Dill pickle, for garnish

TO PREPARE

Run a lime wedge around the rim of a glass, then twist in a plate of celery salt.

Fill the glass with ice and add Clamato juice, Worcestershire sauce, Tabasco sauce and pickle juice.

Stir well and dust the top with ground black pepper.

Garnish with a celery stalk and dill pickle. Enjoy!