

To Be Honest Bevvy Guide

Indulgent & Luxury AF Cocktails



www.tobehonestbev.com

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Invitation

Indulging your curiosity in the world of alcohol-free cocktails doesn't have to be basic. Sure, a lime wedge in soda has its place—but we're here to invite you into something far more alluring. Step beyond the usual and entertain the extraordinary with us.

Follow these recipes to the letter, or let them spark your own creations. Either way, surrender to indulgence; life is too short not to enjoy the art of a truly delicious drink.

Flip through to discover homemade syrup techniques, irresistible recipes, and the craft of creating elevated cocktails right at home.

Have something to share? Send your inspired ideas our way at friend@tobehonestbev.com—we'd love to hear from you!

xo Michelle

Founder & Visionary



01 - 03

INVITATION & WELCOME

In this guide, we invite you to discover the secrets behind enjoying TBH Focus in non-alcoholic bevvies without mind-altering effects —a curated collection of cocktails designed to spark joy and elevate your festive moments.

04 - 05

GUIDE TO SYRUPS

Explore the complexity of taste with signature syrups you'll be able to craft, each a masterpiece in its own right following simple steps at home.

06 - 17

CBD INFUSED RECIPES

Welcome to the heart of our Free Spirited Cocktail Affair, where we unveil the craftsmanship behind each carefully crafted drink inspired by a trip to the UK.

18 - 19

THANK YOU & GIFTING

As a token of our appreciation, we raise a virtual toast to you, the connoisseur of Free Spirited Cocktail Moments & where to shop the bottle.



INTRODUCTION TO SYRUPS

Step into the Free Spirited Cocktail Affair, where artful craftsmanship meets bold flavor. Uncover the secrets to layering, balancing, and elevating cocktails beyond the ordinary.

Prepare to embark on a sensory journey as we guide you in crafting the perfect elixir. Making your own syrups can be both simple and rewarding—master the basics, and soon you'll be mixing flavors that are uniquely yours.

Embrace the artistry, indulge your palate, and let mixology magic come alive. Cheers to savoring the extraordinary!

Looking for convenience? Try ready-made syrups from [Yes & Cocktail Co.](#) for an effortless, delicious experience.

QUESTIONS?

friend@tobehonestbev.com

METHODOLOGY

Cheers to crafting and savoring the extraordinary!

Ingredients:

- Equal parts water and sweetener of your choice (e.g. agave syrup, honey, maple, or turbinado sugar - 1 cup water & 1 cup sugar)
- Flavoring of your choice: lemon, mint, peach, blueberry, elderflower, etc. (added while simmering or after removing from heat)

1. Ensure an equal ratio of water and sweetener based on your preference.
2. Mix measured water and sweetener in a saucepan.
3. Place the saucepan over medium heat, stirring continuously until dissolved.
4. Let the mixture simmer without boiling, stirring constantly to dissolve all sugar.
5. Once sugar is fully dissolved, remove from heat.
6. Allow the syrup to cool to room temp, then transfer to a clean, airtight container.

Storage:

- Refrigerate for up to a month, ensuring the container is tightly sealed.

Now you have a versatile simple syrup ready to enhance your cocktails. Adjust the water-to-sugar ratio for a sweeter or less sweet syrup based on your preferences.



BRIDGE TOWER FIZZ

Ingredients

- 2 fl oz TBH
- 1 fl oz Lemon Juice
- 1.5 fl oz White Grape Juice
- Quality Tonic Water Topper
- Thin Lemon Wheel & Sprig of Chamomile for Garnish

Methodology

Step 1: Combine 1 Scoop of Ice, TBH, Lemon Juice, White Grape Juice in a cocktail shaker.

Step 2: Shake vigorously for 20 seconds.

Step 3: Pour shaker contents into your favorite Glass, do not strain.

Step 4: Top Glass with Tonic Water

Step 5: Garnish with a Lemon Wheel against the interior side of the glass and a Chamomile Sprig on top.



BOROUGH MARKET MULE

Ingredients

- 2 fl oz TBH
- 1 fl oz Lime Juice
- 1 fl oz Sweet Ginger Juice
- Quality Ginger Beer Topper
- Thin Lime Twist for Garnish

Methodology

Step 1: Combine 1 Scoop of Ice, TBH, Lime Juice, and Ginger Juice in a cocktail shaker.

Step 2: Shake vigorously for 20 seconds.

Step 3: Pour shaker contents into your favorite Glass, do not strain.

Step 4: Top Glass with Good Ginger Beer (Fever Tree Is Ideal)

Step 5: Garnish with a Lime Peel Twist on the rim of the glass.



time for the extraordinary

Crafting flavors, one sip at a time—where
simplicity meets sophistication.

BUCKINGHAM PALACE ROYALE

Ingredients

- 2 fl oz TBH
- 1 fl oz Grapefruit Juice
- 1 fl oz Elderflower Cordial
- Quality NA Champagne Topper
- Thin Sliced Grapefruit Wheel for Garnish

Methodology

Step 1: Combine 1 Scoop of Ice, TBH, Grapefruit Juice, and Elderflower Cordial in a cocktail shaker.

Step 2: Shake vigorously for 20 seconds.

Step 3: Strain shaker contents into your favorite Glass. (We love a stemless wine glass for this drink)

Step 4: Top Glass with NA Champagne (We love Château De Fleur Champagnette)

Step 5: Garnish with an Elderflower Sprig on top.



FITZWILLIAM MARTINI

Ingredients

- 2 fl oz TBH
- 1-1.5 fl oz Martini & Rossi NA Vermouth
- 1-1.5 fl oz Lemon Juice or Olive Juice
- Thin lemon peel and Olives for garnish

Methodology

Step 1: Combine 1 Scoop of Ice, TBH, NA Vermouth, Olive Juice in a cocktail shaker.

Step 2: Shake vigorously for 30-40 seconds.

Step 3: Strain shaker contents into your favorite Glass. (We love the Viski Angled Martini Glass)

Step 4: Garnish with a Lemon Twist



*Crafting vibrant
moments with
every cocktail—
because life is a
celebration.*



NEWTON'S APPLE DROP

Ingredients

- 2 fl oz TBH
- 1 fl oz Unfiltered Apple Juice
- .5 fl oz Rhubarb Syrup
- 2-3 Slices of Fresh Cucumber
- Quality Light Tonic Water Topper
- Thin Apple Slice & Maraschino Cherry for garnish

Methodology

Step 1: Muddle Rhubarb Syrup and Cucumber in a cocktail shaker.

Step 2: Add 1 Scoop of Ice, TBH and Apple Juice to Muddle Mix

Step 3: Shake Vigorously for 20 seconds

Step 4: Pour shaker contents into your favorite Glass, do not strain.

Step 5: Top Glass with Light Tonic Water

Step 6: Skewer Multiple Apple Slices and a Maraschino Cherry for garnish.



honor your drink

Indulge in the art of living vibrantly, where every sip
is a step towards a flavorful journey.

ARTHUR'S SEAT SPRITZ



Ingredients

- 2 fl oz TBH
- 1.5 fl oz Ghia NA Aperitif
- 3-4 fl oz NA Prosecco for a Topper
- Thin Orange Wheels for Garnish

Methodology

Step 1: Combine 1 Scoop of Ice, TBH and Aperitif in a cocktail shaker.

Step 2: Shake vigorously for 30 seconds.

Step 3: Strain shaker contents over ice cubes or spheres in your favorite glass.

Step 4: Add 3-4 fl oz NA Prosecco to glass. We love Mionetto Sparkling Wine.

Step 5: Garnish with a multiple thin sliced Orange Wheel against the interior side of the glass

EDINBURGH CASTLE SOUR

Ingredients

- 2 fl oz TBH
- 1 fl oz Blackberry Gastrique
- .5 fl oz Meyer Lemon Juice
- 1 Egg White
- Caramelized Lemon Wheel for Garnish

Methodology

Step 1: Combine 1 Scoop of Ice, TBH, Gastrique, Lemon Juice, and egg white in a cocktail shaker.

Step 2: Shake vigorously for 20 seconds. (Wet Shake)

Step 3: Coarse Strain shaker contents into an empty shaker

Step 4: Shake vigorously until ice crystals have melted (Dry Shake)

Step 5: Fine Strain shaker contents into a chilled Coupe Glass.

Step 6: Garnish with a Caramelized Lemon Wheel... it should float!



DEAN VILLAGE HARMONY

Ingredients

- 2 fl oz TBH
- 1 fl oz Red Grape Juice
- Fresh Raspberry
- 1 Sprig Mint
- Quality Soda Water Topper
- Sprig of mint for Garnish

Methodology

Step 1: Muddle Raspberries and Mint in a cocktail shaker.

Step 2: Add 1 Scoop of Ice, TBH and Grape Juice to Muddle Mix

Step 3: Shake Vigorously for 20 seconds
Strain shaker contents over ice in a Highball Glass

Step 4: Top with soda water Water

Step 5: Garnish with a small bunch of Mint



*Sip, savor, and
embrace the
extraordinary in
every cocktail—
Cheers to
vibrant living!*



NESSIE'S NECTAR

Ingredients

- 2 fl oz TBH
- 1 fl oz Lemon Juice
- 1 fl oz Honey Syrup
- 1 sprig of Wild Sage
- Thin Lemon twist for garnish

Methodology

Step 1: Combine 1 Scoop of Ice, TBH, Lemon Juice, Honey Syrup and 3-4 sage leaves in a cocktail shaker.

Step 2: Shake vigorously for 30 seconds.

Step 3: Fine Strain shaker contents into a chilled coupe glass

Step 4: Garnish with a lemon twist on the rim of the glass



INVERNESS NEGRONI

Ingredients

- 1.5 fl oz TBH
- 1.5 fl oz NA Campari (Ghia Aperitivo)
- 1.5 fl oz NA Sweet Vermouth (Free Spirit Vermouth Rosso)
- Roasted Orange wedge for Garnish

Methodology

Step 1: Combine 1 Scoop of Ice, TBH, NA Campari, and NA Sweet Vermouth in a cocktail stirring glass.

Step 2: Shake vigorously for 20-30 seconds.

Step 3: Strain stirring glass contents over a large ice cube in an old-fashioned glass. We love the Buchanan Smoked Old-Fashioned glass

Step 3: Garnish with a Roasted orange wedge on the rim of the glass



FAIRY POOL ELIXIR

Ingredients

- 2 fl oz TBH
- .5 fl oz Lemon Juice
- 1.5 fl oz Strawberry Cordial
- 1 Sprig of Rosemary
- 1-2 Ripe Strawberries (Can be previously frozen)
- Quality Soda Water Topper
- Lemon Wheel, Half Strawberry & Sprig of Rosemary for Garnish

Methodology

Step 1: Muddle Strawberries and Rosemary Leaves in a cocktail shaker.

Step 2: Add 1 Scoop of Ice, TBH and Lemon Juice and Strawberry Cordial to Muddle Mix

Step 3: Shake Vigorously for 20 seconds

Step 4: Double Strain shaker contents over ice in a Large Wine Glass

Step 5: Top with soda water Water

Step 6: Garnish with Lemon Wheel & Strawberry Half



CLIFTON ESPRESSO MARTINI

Ingredients

- 2 fl oz TBH
- 1 fl oz Chilled Espresso
- 1 fl oz NA Coffee Liqueur
- 1 fl oz Demerara Simple Syrup
- Cocoa powder and 2-3 Coffee Beans for garnish

Methodology

Step 1: Combine 1 Scoop of Ice, TBH, Chilled Espresso, Coffee Liqueur, and Demerara Simple in a cocktail shaker.

Step 2: Shake vigorously for 20 seconds. (Wet Shake)
Coarse Strain shaker contents into an empty shaker
Shake vigorously until ice crystals have melted (Dry Shake)

Step 3: Fine Strain shaker contents into a chilled Martini Glass.

Step 4: Garnish with a couple Coffee Beans on top and a light dusting of cocoa powder.



*Raise your glass
to a life filled
with vibrancy,
where each
cocktail is a
melody of joy
and flavor.*



THANK YOU

Indulgent & Luxury Bevvies

CHEERS TO FREE SPIRITED MOMENTS

You are the reason we designed & crafted To Be Honest Bev Co. To ensure you were never the afterthought of an event. Instead of plain water, lemonade or fountain soda - we want you to indulge on the regular in a way that gives main character energy.



As a token of our appreciation, we virtually raise a toast to you, the connoisseur of Free Spirited Cocktail Moments. Your enthusiasm, curiosity, and openness to embark on this flavor-filled journey elevates each unique bevvy.

May the lingering flavors continue to dance on your palate, and may the memories of this cocktail affair sprinkle magic into your festive moments or enliven your most mundane of evenings. Here's to more celebrations, more explorations of flavor, and a future filled with magic cocktail memories.

toasting your vibrance

Until our glasses clink again, thank you for making this Free Spirited Affair truly extraordinary.



Elevate Your Drinking Experience

SIP WITH INTENTION

Enhance your drinking experience with To Be Honest Bev Co.'s exquisite Focus—an inviting, hemp-infused, non-alcoholic spirit alternative. Whether for a loved one, a colleague, or yourself, this bottle is more than a beverage; it's an invitation to savor the extraordinary.



Focus transcends the everyday as an elixir meticulously crafted to elevate moments of clarity, relaxation, and celebration.

Sip the gift of indulgence—a sensory journey neatly packaged, waiting to enhance every indulgent bevvy.

To gift or keep for yourself?

[Shop the Bottle](#)