

Twelve Nights of Temptation

A Merry Mocktail Affair



www.tobehonestbev.com

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Invitation

Step into a realm of flavor, elegance, and pure indulgence with your Merry Mocktail Affair.

Prepare to elevate your senses, tantalize your taste buds, and redefine the art of celebration.

We created To Be Honest Bev Co. with the intention of offering an elevated drinking experience. To redefine your nightly ritual with elegance or enhance your sophisticated social libations.

Dive into the alchemy of flavors by crafting the perfect mocktail with a product that offers texture, flavor and an experience you won't regret. This guide is your passport to a world where every drink is a masterpiece.

Let the Merry Mocktail Affair begin.



xo. Michelle
Founder & Visionary

01 - 03

INVITATION & WELCOME

In this guide, we invite you to discover the secrets behind our Twelve Nights of Temptation—a curated collection of mocktails designed to spark joy and elevate your festive moments.

04 - 05

GUIDE TO SYRUPS

Explore the alchemy of taste with the signature syrups you'll be able to craft, each a masterpiece in its own right.

06 - 17

TWELVE NIGHTS RECIPES

Welcome to the heart of the Merry Mocktail Affair, where we unveil the craftsmanship behind each perfect elixir.

18 - 19

THANK YOU & GIFTING

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



INTRODUCTION TO SYRUPS

Welcome to the heart of the Merry Mocktail Affair, where craftsmanship meets flavor. Discover secrets to balancing, creating depth, and crafting mocktails that transcend.

Let your taste buds embark on a journey as we guide you through crafting the perfect libation.

Crafting elixirs with craftsman-style syrups can be simple and fun. Once you grasp the basic methodology, mix up any style or flavor your heart desires.

Embrace the artistry, elevate your palate, and let mixology magic unfold. Cheers to crafting and savoring the extraordinary!

If syrups seem a bit much, explore ready-made options from [Yes & Cocktail Co.](#) for a convenient and delicious experience.

QUESTIONS?

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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 mocktails. Adjust the water-to-sugar ratio for a sweeter or less sweet syrup based on your preferences.

THE MERRY MINGLE

Ingredients

- 2 fl oz TBH
- 2 fl oz Cranberry Juice
- 0.5 fl oz Orange Blossom Water
- 1 small sprig of Fresh Rosemary

Methodology

Step 1: In a cocktail shaker, combine 2 fl oz TBH, 2 fl oz Cranberry Juice, 0.5 fl oz Orange Blossom Water, and add a small sprig of Fresh Rosemary.

Step 2: Fill the shaker with ice to the top.

Step 3: Shake well to mix the flavors and chill the ingredients.

Step 4: Strain the mixture into a glass filled with ice.

Step 5: Garnish with an Orange wheel and a fresh sprig of Rosemary.



VELVET SUGAR PLUM BLISS

Ingredients

- 2 fl oz TBH
- 2 fl oz Plum Syrup
- 0.5 fl oz Lime Juice
- 1 Egg White
- 2 dashes Vanilla Extract

Methodology

Step 1: Shake with ice: 2 fl oz TBH, 2 fl oz Plum Syrup, 0.5 fl oz Lime Juice, 1 Egg White, and 2 dashes Vanilla Extract.

Step 2: Coarse strain into a second shaker and Dry Shake until remaining ice melts.

Step 3: Strain through a mesh sieve into a chilled glass.

Step 4: Garnish with NA bitters and a wild purple violet.



time for the extraordinary

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

WINTER BERRY ELIXIR

Ingredients

- 2 fl oz TBH Focus
- 0.5 fl oz Winter Berry Syrup
- 1 fl oz Simple Syrup
- 1 fl oz Blueberry Juice
- Floral garnish

Methodology

Step 1: In a wine glass add 2 fl oz TBH, 0.5 fl oz Winter Berry Syrup, 1 fl oz Simple Syrup and 1 fl oz Blueberry Juice.

Step 2: Add ice.

Step 3: Top off with a splash of Club Soda.

Step 4: Garnish with a twist of lemon and a sprig of mint.



SLEIGH BELL SPRITZ

Ingredients

- 2 fl oz TBH
- 2 fl oz Elderflower Syrup
- 0.5 fl oz Orange Blossom Water

Methodology

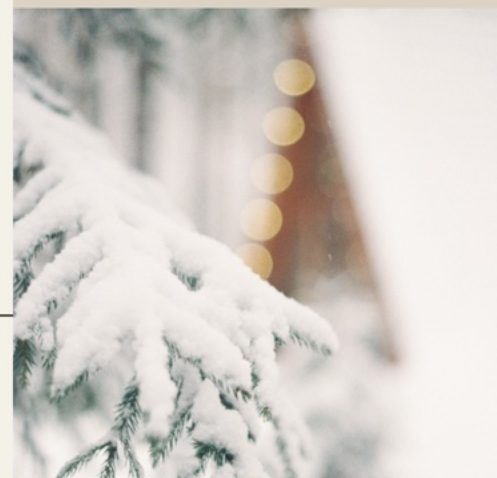
Step 1: In your glass, stir together 2 fl oz TBH, 2 fl oz Elderflower Syrup, and 0.5 fl oz Orange Blossom Water.

Step 2: Top it off with Club Soda for that effervescent sparkle.

Step 3: Garnish with a Fresh Rosemary Sprig. (Skewered blueberries or cranberries optional)



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



MISLETOE MAGIC

Ingredients

- 2 fl oz TBH Focus
- 1.5 fl oz Lime Juice
- 1 fl oz Turbinado Sugar Syrup
- 2 Fresh Mint Sprigs

Methodology

Step 1: Shake with ice 2 fl oz TBH, 1.5 fl oz Lime Juice, 1 fl oz Turbinado Sugar Syrup, and 2 Fresh Mint Sprigs.

Step 2: Pour over ice.

Step 3: Top off with Club Soda.

Step 4: Garnish with fresh Mint or Rosemary sprig.



honor your drink

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

NUTCRACKER NOG



Ingredients

- 2 fl oz TBH Focus
- 1 fl oz Orgeat
- 1 fl oz Apple Juice
- 1 Egg White
- 5 dashes NA Aromatic Bitters
- 2-3 dashes Nutmeg Powder
- 2 dashes Vanilla Extract

Methodology

Step 1: Shake with ice 2 fl oz TBH, 1 fl oz Orgeat, 1 fl oz Apple Juice, 1 Egg White, 5 dashes NA Aromatic Bitters, 2-3 dashes Nutmeg Powder, and 2 dashes Vanilla Extract.

Step 2: Coarse strain into a second shaker and Dry Shake until remaining ice melts.

Step 3: Strain through a mesh sieve into a chilled glass.

Step 4: Garnish with a dash of Nutmeg + Cinnamon Powder and a toasted marshmallow.

PEPPERMINT DREAM DELIGHT

Ingredients

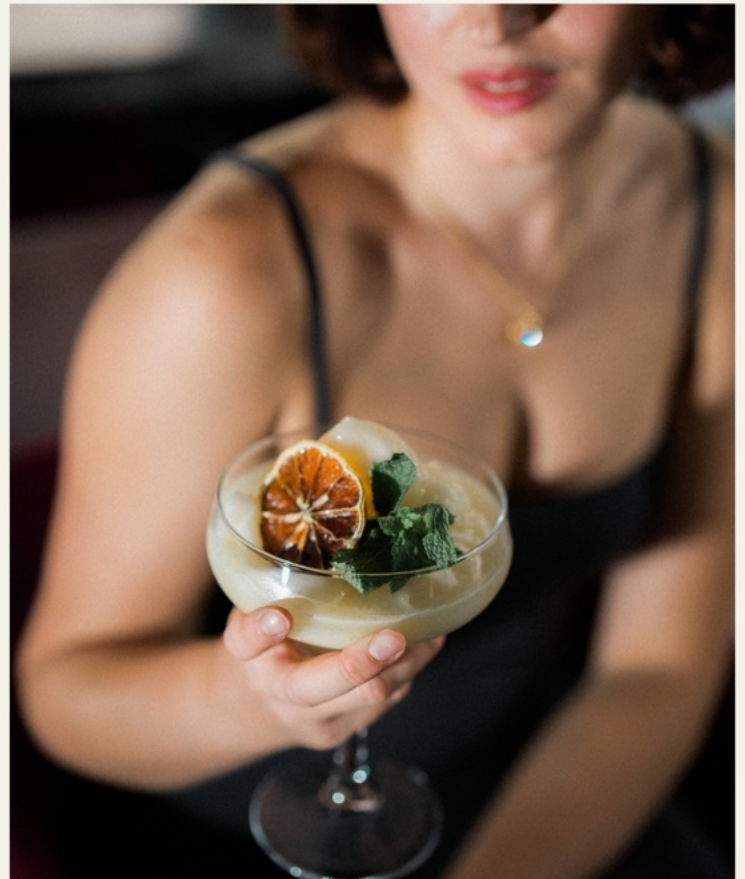
- 2 fl oz TBH
- 0.5 fl oz Lime Juice
- 0.5 fl oz Lemon Juice
- 2 fl oz Peppermint Syrup

Methodology

Step 1: Shake with ice: 2 fl oz TBH, 0.5 fl oz Lime Juice, 0.5 fl oz Lemon Juice, and 2 fl oz Peppermint Syrup.

Step 2: Strain over ice.

Step 3: Garnish with a dehydrated blood orange wheel and fresh peppermint leaves.



FROSTY CITRUS SPARKLE

Ingredients

- 2 fl oz TBH Focus
- 1 fl oz Agave
- 1 fl oz Blood Orange Juice
- 1 fl oz Grapefruit Juice
- 5 dashes NA Bitters

Methodology

Step 1: Shake with ice: 2 fl oz TBH, 1 fl oz Agave, 1 fl oz Blood Orange Juice, 1 fl oz Grapefruit Juice, and 5 dashes NA Bitters.

Step 2: Rim the glass with B&W Sesame Seeds.

Step 3: Strain over ice.

Step 4: Garnish with a Blood Orange Wedge and a Rosemary Sprig.



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



FIRESIDE FANTASY

Ingredients

- 2 fl oz TBH Focus
- 0.5 fl oz Fig Syrup
- 0.5 fl oz Honey
- 1 fl oz Grapefruit Juice
- 1 Egg White
- 2-3 Whole Blackberries (+2-3 for Garnish)

Methodology

Step 1: Muddle Blackberries with Honey.

Step 2: Shake with ice: 2 fl oz TBH, 1 fl oz Grapefruit Juice, 1 Egg White, and Muddled Honey+Blackberries.

Step 3: Coarse strain into a second shaker and Dry Shake until remaining ice melts.

Step 4: Strain through a mesh sieve into a chilled glass with a couple of blackberries at the bottom.

Step 5: Garnish with a skewered Blackberry.



JINGLE GINGER FIZZ

Ingredients

- 2 fl oz TBH
- 0.5 fl oz Ginger Juice
- 1 fl oz Apple Cider
- 1 fl oz Cranberry Juice
- 1 small sprig of Thyme

Methodology

Step 1: Shake with ice 2 fl oz TBH, 0.5 fl oz Ginger Juice, 1 fl oz Apple Cider, 1 fl oz Cranberry Juice, and 1 small sprig of Thyme.

Step 2: Strain over ice.

Step 3: Top off with Club Soda.

Step 4: Garnish with Apple slices and Thyme Sprigs.



COZY CARAMEL APPLE CRUSH

Ingredients

- 2 fl oz TBH Focus
- 1.5 fl oz Apple Cider
- 1 fl oz Caramel Syrup
- Splash of Club Soda

Methodology

Step 1: Shake with ice: 2 fl oz TBH Focus, 1.5 fl oz Apple Cider, and 1 fl oz Caramel Syrup.

Step 2: Pour into a tall glass.

Step 3: Top off with Club Soda.

Step 4: Garnish with a Fall Blossom.



FESTIVE FINALE

Ingredients

- 2 fl oz TBH Focus
- 2 Teaspoon Turbinado Sugar
- 1 fl oz Orange Juice
- 1 fl oz Apple Cider
- 5 dashes NA Bitters
- Cinnamon+Turbinado Sugar (For Rim)
- Cinnamon Stick and Dried Orange Wheel(For Garnish)

Methodology

Step 1: Muddle Turbinado Sugar and 5 dashes NA Bitters.

Step 2: Shake with ice: 2 fl oz TBH, 1 fl oz Apple Cider, 1 fl oz Orange Juice, and muddled Turbinado + Bitters.

Step 3: Rim the glass with the Cinnamon + Turbinado Sugar Blend.

Step 4: Strain over ice.

Step 5: Garnish with a Cinnamon Stick & Dried Orange Wheel.



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



THANK YOU

A Merry Mocktail Affair

CHEERS TO MERRY MOCKTAIL MOMENTS

We extend our heartfelt gratitude for being a part of the Merry Mocktail Affair. Your presence has brought a unique sparkle to our celebration, and we feel privileged to have shared these flavorful and indulgent moments with you.



As a token of our appreciation, we virtually raise a toast to you, the connoisseur of Merry Mocktail Moments. Your enthusiasm, curiosity, and openness to embark on this flavor-filled journey have elevated each concoction.

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

toasting your vibrance

Until our glasses clink again, thank you for making the Merry Mocktail Affair truly extraordinary.



Elevate Your Gifting Experience

GIFT WITH INTENTION

Enhance your gifting experience with To Be Honest Bev Co.'s exquisite TBH Focus bottle—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 ordinary;
it's an elixir meticulously
crafted to elevate moments of
clarity, relaxation, and
celebration.

Give the gift of indulgence—a
sensory journey neatly
packaged, waiting to enhance
every sip.

To gift or keep for yourself?

[Shop the Bottle](#)