

PRESENTED BY

NEW HAMPSHIRE
MOCKTAIL
MONTH



JACK DANIEL'S



MAKE IT A MOCKTAIL!

Finding delicious alcohol-free options – or mocktails – has never been easier thanks to a unique collaboration with the New Hampshire Liquor Commission, Brown-Forman and its brands, Jack Daniel's, Herradura, Korbel and Chambord.

Together, they have created **New Hampshire Mocktail Month**, which encourages responsible alcohol consumption and creates a more inclusive drinking culture.

Dozens of restaurants throughout New Hampshire have added mocktails to their menus and included them in this recipe guide, enabling everyone to socialize and celebrate with or without alcohol this January.

We hope you will join us – either from the comfort of your own home or at your favorite local restaurant – for a month of mocktails and fun.

Cheers!

The New Hampshire Liquor Commission



RECIPES

Aprés-Ski Sangria	4	The Spaghetti Western	27
Midnight Dream.....	5	Winter Passion Punch.....	28
Amethyst Night.....	6	Cranberry Apple Sour	29
Always Sunny.....	7	Raspberry Coolada.....	30
Slopeside Sipper	8	Mango-no-jito	31
Cucumber Crush	9	Lemonberry Martini.....	32
Fairground Fancy.....	10	Lazy Mule	33
Don't Fear The Prickly.....	11	Sicilian Shandy	34
Hazy Summer Night	12	Berie Mule	35
Red Bull Watermelon Punch.....	13	Penhallow Punch	36
Lemon Honey Mule	14	Blue Monday	37
Sparkling Pear.....	15	Pink Daydream.....	38
Road Soda.....	16	Virgin Espresso Martini.....	39
Triple Berry Margarita	17	Red Head Island.....	40
Raspberry dreams	18	Strawberry Ginger Mule.....	41
Hibiscus CosNo	19	Perfect Paloma.....	42
Winter Berry.....	20	White Grape Spritzer	43
Pompom.....	21	Virgin Strawberry Mule.....	44
Southern Twinkle.....	22	Cabin Coconut Margarita.....	45
Not Applicable.....	23	Blackberry Fizz	46
Cranberry Cooler.....	24	Spicy Ginger	47
Cranberry Lime Spritzer	25	I've Always Loved You	48
Mule de Fleur	26		



**APRÉS-SKI
SANGRIA**

PROVIDED BY

104 Diner
New Hampton

Airport Diner
Manchester

Camp
Meredith

Common Man
Concord

Common Man
Claremont

Common Man
Lincoln

Common Man
Merrimack

Common Man
Windham

Foster's Boiler Room
Plymouth

Lago
Meredith

Lakehouse Grille
Meredith

The Italian Farmhouse
Plymouth

Tilt'n Diner
Tilton

MOCKTAIL RECIPE

1 oz Woodstove Kitchen Ski Season
sangria mocktail mix

4 oz ginger ale

Garnish with an orange

AS A COCKTAIL

Add 6 oz Korbel Extra Dry Champagne



MIDNIGHT DREAM

PROVIDED BY

2 Doors Down
Somersworth

MOCKTAIL RECIPE

4 oz Fever Tree ginger beer

1 oz lime juice

0.5 oz passion fruit syrup

AS A COCKTAIL

Add 1 oz Chambord

Add 1.5 oz vodka

Top with Korbel Extra Dry Champagne



AMETHYST NIGHT

PROVIDED BY

7-20-4 Lounge
Londonderry

MOCKTAIL RECIPE

- 2 oz hibiscus tea
- 1 oz pineapple juice
- 1 oz grapefruit juice
- 0.75 oz hibiscus simple syrup
- 0.75 oz orgeat
- 0.5 oz ginger syrup
- Splash of lime juice

AS A COCKTAIL

“Revelry”

- 2 oz Hibiscus infused Herradura Silver Tequila
- 1 oz pineapple juice
- 1 oz grapefruit juice
- 0.75 oz hibiscus simple syrup
- 0.75 oz orgeat
- 0.5 oz ginger syrup
- Splash of lime juice
- Fee foam & orange bitters



ALWAYS SUNNY

PROVIDED BY

815 Provisions & Cocktails
Manchester

MOCKTAIL RECIPE

4 oz blackberry citrus tea chilled
1 oz simple syrup
0.5 oz fresh lemon juice
Splash of ginger beer (to taste - optional)
Lemon wheel





SLOPESIDE SIPPER

PROVIDED BY

Back Bay Boathouse
Wolfeboro

MOCKTAIL RECIPE

Muddle simple syrup, mint, cucumber, and lime

Add ice to shaker

4 oz POM pomegranate juice

Shake well

Pour into pint glass and top with ginger beer

AS A COCKTAIL

“Slopeside Ripper”

Add 2 oz of Herradura Silver Tequila



CUCUMBER CRUSH

PROVIDED BY

Bernie's Beach Bar

Hampton

The Goat

Hampton

Manchester

Portsmouth

Wally's Pub

Dover

Hampton

MOCKTAIL RECIPE

Muddle 2-3 sliced cucumbers

Fresh mint

Squeezed lime

1 oz simple syrup

6 oz soda water

AS A COCKTAIL

Add 2 oz Fords Gin



FAIRGROUND FANCY

PROVIDED BY

Birch on Elm
Manchester

MOCKTAIL RECIPE

2.5 oz caramel apple syrup

1 oz graham cracker honey

0.5 oz brown sugar syrup

0.5 oz ginger syrup

Shaken and double strained into sazerac glass with big rock

Vanilla cold foam on top

Streusel dust on top of foam

Apple cubes on pick dusted with streusel

AS A COCKTAIL

“Bake Sale”

1.25 oz graham cracker-infused bourbon

0.75 oz Applejack brandy

1 oz caramel apple syrup

0.25 oz ginger syrup

Shaken and double strained into coupe glass

Topped with vanilla cold foam

Streusel dust on top

Apple cubes on pick across top of glass

A close-up photograph of a glass filled with a yellowish-orange prickly pear mocktail. The glass is chilled and has condensation on it. A sprig of fresh herb, likely thyme, is garnishing the drink. The background is dark and out of focus.

**DON'T FEAR
THE PRICKLY**

PROVIDED BY

Bistro603

Nashua

MOCKTAIL RECIPE

1.5 oz Prickly Pear Syrup

2 squeezed limes

Shake vigorously

Big rock and rocks glass

Top with sparkling grapefruit soda

AS A COCKTAIL

1.5 oz Herradura Silver Tequila

1.5 oz Prickly Pear Syrup

2 squeezed limes

Shake vigorously

Big rock and rocks glass

Top with sparkling grapefruit soda



HAZY SUMMER NIGHT

PROVIDED BY


**Bonfire Restaurant
& Country Bar**
Manchester

MOCKTAIL RECIPE

12 oz Sam Adams Just the Haze
Splash of lemonade
Dash of bitters

AS A COCKTAIL

Add 2 oz Chambord



**RED BULL
WATERMELON
PUNCH**

PROVIDED BY

Buffalo Wild Wings

Nashua
Concord
Manchester

MOCKTAIL RECIPE

4 oz Watermelon Special Edition Red Bull
2 oz lime sour
1 oz passionfruit syrup
Squeeze lime

AS A COCKTAIL

Add 2 oz vodka



LEMON HONEY MULE

PROVIDED BY

**Casey Magee's Irish Pub
& Music Hall**

Nashua

MOCKTAIL RECIPE

1 oz honey simple syrup

0.5 oz lemon juice

Top with ginger beer

Garnish with lemon wedge and mint sprig

Pour into highball glass

AS A COCKTAIL

1.5 oz Jack Daniel's Tennessee Honey

0.5 oz lemon juice

Top with ginger beer

Garnish lemon wedge

Pour into highball glass



SPARKLING PEAR

PROVIDED BY

Cellos Farmhouse Italian
Candia

MOCKTAIL RECIPE

3 oz pear nectar
3 oz ginger beer
1 tbsp fresh lemon juice
Pinch of cinnamon
Sprig of rosemary
Pear slice
Cinnamon stick



ROAD SODA

PROVIDED BY

Chapel + Main

Dover

MOCKTAIL RECIPE

2 oz lemon

1.5 oz maple simple syrup

2.5 oz seltzer

Orange zest

AS A COCKTAIL

"The Other Sister"

1.5 oz Woodford Reserve Bourbon

1 oz lemon

0.5 oz maple syrup

0.5 oz Aquafaba



**TRIPLE BERRY
MARGARITA**

PROVIDED BY

Coyote Grill
Waterville Valley

MOCKTAIL RECIPE

2 oz blood orange juice
2 oz pomegranate Juice
1 oz passionfruit syrup
Squeeze lime
Agave
Shake vigorously
Top with soda water

AS A COCKTAIL

Add 1.5 oz Herradura Silver Tequila



RASPBERRY DREAMS

PROVIDED BY

Ellacoya Barn & Grill

Gilford

The Boardwalk Bar & Grill

Laconia

The Breeze By The Bay

Meredith

The Breeze Restaurant

Gilford

MOCKTAIL RECIPE

2 oz homemade raspberry puree

1 oz simple syrup

0.5 oz lime juice

4 oz soda water

AS A COCKTAIL

Add 2 oz Herradura Silver Tequila



HIBISCUS COSMO

PROVIDED BY

Ember Wood Fired Grill

Dover

MOCKTAIL RECIPE

1.5 oz house made hibiscus syrup

1 oz orange juice

0.5 oz lime juice

Shake

Top with soda water

Serve with an orange twist



WINTER BERRY

PROVIDED BY

Front Row Restaraunt
Exeter

MOCKTAIL RECIPE

0.5 oz blueberry puree
0.5 oz raspberry puree
1 oz lime juice
4 oz soda water
2 oz coconut milk
Mint leaves (muddled)
Top with fresh cranberries

AS A COCKTAIL

Add 2 oz Herradura Ultra Añejo Tequila
0.5 oz Chambord



POMPOM

PROVIDED BY

Granita Enoteca

Keene

MOCKTAIL RECIPE

1 oz pomegranate Juice

1 oz spiced chai syrup (homemade)

0.5 oz lime juice

3 oz soda water

AS A COCKTAIL

Add 2 oz Jack Daniel's Tennessee Whiskey



**SOUTHERN
TWINKLE**

PROVIDED BY

Holy Grail Food & Spirits
Epping

MOCKTAIL RECIPE

2 oz raspberry puree
4 oz lemonade
Top with Sprite

AS A COCKTAIL

“Southern Sparkle”
Add 2 oz Jack Daniel’s Tennessee Whiskey



NOT APPLICABLE

PROVIDED BY

Industry East Bar

Manchester

Stash Box

Manchester

MOCKTAIL RECIPE

0.5 oz fresh lemon juice

3 oz pineapple juice, lime juice
and cilantro

Top with Elderflower Tonic Fever Tree

Stir

Pour over ice

Garnish with mint

AS A COCKTAIL

“Religion And Politics”

1.5 oz homemade orange carrot shrub

0.5 oz honey simple syrup

0.5 oz Ancho Reyes chile liqueur

0.5 oz fresh squeezed lemon juice

2 dashes of pepper tincture

Add ice and shake

Pour into coup glass

Top with dehydrated lime



**CRANBERRY
COOLER**

PROVIDED BY

JB's On The Boardwalk
Hampton

MOCKTAIL RECIPE

2 oz cranberry juice
4 oz soda water
Splash of pineapple juice
Garnish with a lime

AS A COCKTAIL

Add 2 oz tequila or vodka



**CRANBERRY LIME
SPRITZER**

PROVIDED BY

Lab N' Lager

Keene

MOCKTAIL RECIPE

3 oz cranberry juice

2 oz soda water

1 oz lime juice

Garnished with a lime

AS A COCKTAIL

Add 1.5 oz vodka

Add 1 oz Chambord



MULE DE FLEUR

PROVIDED BY

Laconia Country Club
Laconia

MOCKTAIL RECIPE

1 oz fresh raspberry simple syrup
Pour over highball filled with ice
Top with Hibiscus ginger beer
Garnish with lime and mint

AS A COCKTAIL

1.5 oz vodka
1 oz Chambord
Pour over highball filled with ice
Top with hibiscus ginger beer
Garnish with lime and mint



THE SPAGHETTI WESTERN

PROVIDED BY

Library Restaurant
Portsmouth

MOCKTAIL RECIPE

2 oz Lucano NA Amaro
4-6 dashes hickory flavored liquid smoke
4 oz Coca-Cola

AS A COCKTAIL

Add 1.5 oz Jack Daniel's Tennessee Whiskey
Add 0.5 oz Lucano Amaro



**WINTER PASSION
PUNCH**

PROVIDED BY

Logan's Run
Hampton

MOCKTAIL RECIPE

2 oz cranberry

2 oz orange juice

2 oz pineapple juice

Top with ginger ale

AS A COCKTAIL

Add 1.5 oz Jack Daniel's Tennessee Whiskey



**CRANBERRY
APPLE SOUR**

PROVIDED BY

Morrisseys' Front Porch
Wolfeboro

MOCKTAIL RECIPE

4 oz cranberry juice

4 oz fresh cider

2 oz fresh sour mix

Garnish with cranberries, rosemary
and lemon

AS A COCKTAIL

Add 2 oz Jack Daniel's Tennessee Whiskey



**RASPBERRY
COOLADA**

PROVIDED BY

Newick's Lobster House
Portsmouth

MOCKTAIL RECIPE

2 oz smuckers raspberry dessert syrup
2 oz Reàl coconut cream
2 oz pineapple juice
Raspberry syrup and sugar rim

AS A COCKTAIL

2 oz raspberry syrup
2 oz coconut cream
1.5 oz coconut rum
1 oz Chambord
Raspberry syrup and sugar rim



MANGO-NO-JITO

PROVIDED BY

**Orchard Grille at
Applecrest Farm**
Hampton Falls

MOCKTAIL RECIPE

1 oz mango puree
0.5 oz lime juice
Muddled mint
6 oz soda water
Splash of Sprite

AS A COCKTAIL

Add 2 oz rum



**LEMONBERRY
MARTINI**

PROVIDED BY

Otto
Portsmouth

MOCKTAIL RECIPE

1 oz berry syrup
0.5 oz lemon juice
0.5 oz simple syrup
4 oz Sprite

AS A COCKTAIL

1 oz Chambord
1.5 oz lemon vodka
0.5 oz lemon juice
Top with Sprite



LAZY MULE

PROVIDED BY

Overboard Pub & Grill
Seabrook

MOCKTAIL RECIPE

8 oz ginger beer

0.5 oz lime juice

1 oz strawberry puree

AS A COCKTAIL

Add 2 oz vodka



SICILIAN SHANDY

PROVIDED BY

Pier Clam Shack & Bar
Hampton

MOCKTAIL RECIPE

6 oz Fever Tree Sicilian Lemonade
0.5 oz lemon juice
Pinch of salt

AS A COCKTAIL

Add 4 oz premium lager or beer



BERIE MULE

PROVIDED BY

Pressed Café

Bedford

Salem

MOCKTAIL RECIPE

Fresh strawberries, blueberries, mint and lime muddle

0.5 oz lime juice

0.25 oz cranberry juice

Shake and strain

Add fresh strawberries and blueberries

Add ginger beer

Splash of soda water

Garnish with dehydrated lime, fresh strawberries and blueberries



**PENHALLOW
PUNCH**

PROVIDED BY

Ristorante Massimo
Portsmouth

MOCKTAIL RECIPE

3 oz pineapple

3 oz white grapefruit

Lemon

0.5 oz simple syrup

Cranberry float



BLUE MONDAY

PROVIDED BY

Sea Ketch Restaurant
Hampton

MOCKTAIL RECIPE

4 oz soda water
2 oz blueberry puree
Splash of lemonade

AS A COCKTAIL

Add 2 oz vodka or Herradura Silver Tequila



PINK DAYDREAM

PROVIDED BY

Shanty Family Tavern
Portsmouth

MOCKTAIL RECIPE

1.5 oz apple juice

1.5 oz pineapple juice

1.5 oz grenadine

Top with ginger beer and orange wheel

AS A COCKTAIL

Add 1.5 oz Jack Daniel's Tennessee Whiskey



**VIRGIN ESPRESSO
MARTINI**

PROVIDED BY

Shanty Family Tavern
Rollinsford

MOCKTAIL RECIPE

2 oz espresso
Simple syrup dash
Splash of milk
Top with cinnamon

AS A COCKTAIL

Add 1.5 oz Herradura Ultra Añejo Tequila



RED HEAD ISLAND

PROVIDED BY

Shibley's at the Pier
Alton

MOCKTAIL RECIPE

4 oz ginger beer
1 oz maple syrup
2 dashes orange bitters

AS A COCKTAIL

"Hot Red Head Island"
1.5 oz Jack Daniel's Tennessee Whiskey
1 oz Lucano amaro
1 oz maple syrup
2 dashes orange bitters



STRAWBERRY GINGER MULE

PROVIDED BY

Tara House Grill

Nashua

MOCKTAIL RECIPE

0.75 oz lime juice

2 oz strawberry simple syrup

Top with ginger beer

Garnish with strawberry

AS A COCKTAIL

“Jack O’Rita”

1.5 oz Jack Daniel’s Tennessee Whiskey

0.75 oz Cointreau

2 oz sour margarita mix

Dash or orange juice

Shake, strain and pour over ice into pint glass

Garnish with a lime



PERFECT PALOMA

PROVIDED BY

The Boardwalk Inn & Café
Hampton

MOCKTAIL RECIPE

4 oz ruby red grapefruit juice

1 oz lime juice

Top with soda water

Garnish with a lime

AS A COCKTAIL

Add 2 oz Herradura Silver Tequila



WHITE GRAPE SPRITZER

PROVIDED BY

The Diplomat Cigar Lounge
Keene

MOCKTAIL RECIPE

6 oz Fever Tree White Grape & Apricot soda
2 oz white grape juice
Twist of lemon peel
Pour in a highball glass

AS A COCKTAIL

4 oz Korbel Extra Dry Champagne
4 oz Fever Tree White Grape & Apricot soda
Splash of white grape juice
Twist of lemon peel
Pour in a white wine glass



**VIRGIN
STRAWBERRY MULE**

PROVIDED BY

The Shaskeen Irish Pub
Manchester

MOCKTAIL RECIPE

Strawberry puree
2 oz soda water
Lime
6 oz ginger beer

AS A COCKTAIL

Add 2 oz Jack Daniel's Tennessee Whiskey



**CABIN COCONUT
MARGARITA**

PROVIDED BY

The Town Cabin Pub
Candia

MOCKTAIL RECIPE

2 oz coconut mix
4 oz sweet and sour mix
Squeeze lime juice
Toasted coconut rim

AS A COCKTAIL

1.5 oz Herradura Ultra Añejo Tequila
2 oz coconut mix
3 oz sweet and sour mix
Squeeze lime juice
Toasted coconut rim



BLACKBERRY FIZZ

PROVIDED BY

**Toscana Italian Chophouse
& Wine Bar**
Portsmouth

MOCKTAIL RECIPE

1 oz blackberry balsamic
Squeeze citrus
Mint
1 oz ginger simple syrup
Top with ginger ale

AS A COCKTAIL

Add 2 oz Jack Daniel's Gentleman Jack



SPICY GINGER

PROVIDED BY

Water View Grill
Portsmouth

MOCKTAIL RECIPE

4 oz grapefruit juice
Mint
Sliced jalapeño
Top with ginger beer

AS A COCKTAIL

Add 2 oz Herradura Ultra Añejo Tequila



**I'VE ALWAYS
LOVED YOU**

PROVIDED BY

Wing-itz

Dover
Hampton
Newmarket

MOCKTAIL RECIPE

2 muddled blackberries

Splash of fresh lime juice

Topped with ginger beer

Garnish with fresh sprig of rosemary
and a blackberry

AS A COCKTAIL

Add 1.5 oz Herradura Silver Tequila

0.5 oz Chambord