

SPARE
TONIC®



Passion Punch

a chef-crafted mocktail
(or cocktail, if you prefer)

@sparefoodco // sparefood.com

Ingredients

4 mint leaves

6 thin slices
of jalapeno

¼ oz agave syrup

¾ oz lime juice

1½ oz passion fruit
puree or pulp

4 oz coconut water

2 oz white rum
(optional)

1 can Passion Fruit & Yuzu Spare Tonic

Makes 2 drinks

Directions

- * In a cocktail shaker, muddle the mint leaves and jalapeno to crush.
- * Add the agave syrup, lime juice, passion fruit puree or pulp, coconut water, rum and a scoop of ice cubes and shake well.
- * Divide the mixture between two double rocks glasses filled with ice cubes.
- * Top each glass with half a can of Passion Fruit & Yuzu Spare Tonic and garnish with a slice of jalapeno and a mint sprig.





**SPARE
TONIC®**

Bloody Maria

a chef-crafted mocktail
(or cocktail, if you prefer)

@sparefoodco // sparefood.com

Ingredients

8 oz Cucumber & Lime Spare Tonic

4 oz Bloody Mary mix

2 oz tequila (optional)

For garnish:
cucumber spear,
celery stick,
pickled cucumber,
pepper and olive

Makes 1 drink

Directions

- * Fill a highball glass with ice.
- * Add the Spare Tonic, Bloody Mary mix, and tequila (optional). Stir.
- * Add your favorite garnish.



SPARE
TONIC®



Berry Smash

a chef-crafted mocktail
(or cocktail, if you prefer)

@sparefoodco // sparefood.com

Ingredients

Small handful
of mixed berries
(blueberries,
raspberries and
blackberries)

1½ oz vodka
(optional)

¼ oz agave syrup

Squeeze of lemon
juice

**6 oz Blueberry &
Ginger Spare Tonic**

Makes 1 drink

Directions

- * Muddle the berries in a rocks glass or a tall Collins glass.
- * Fill the glass halfway with ice cubes.
- * Add the vodka (optional), syrup and lemon juice. Stir well.
- * Top with Blueberry & Ginger Spare Tonic.

