



written and illustrated by
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Mock

TALES





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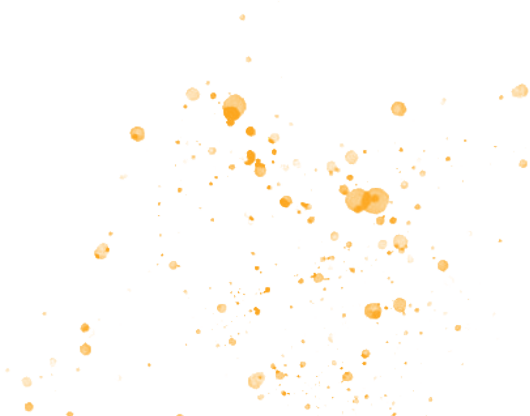
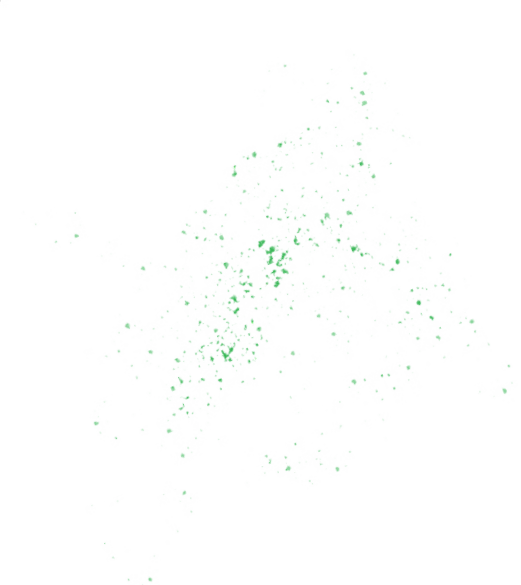
COFFEE



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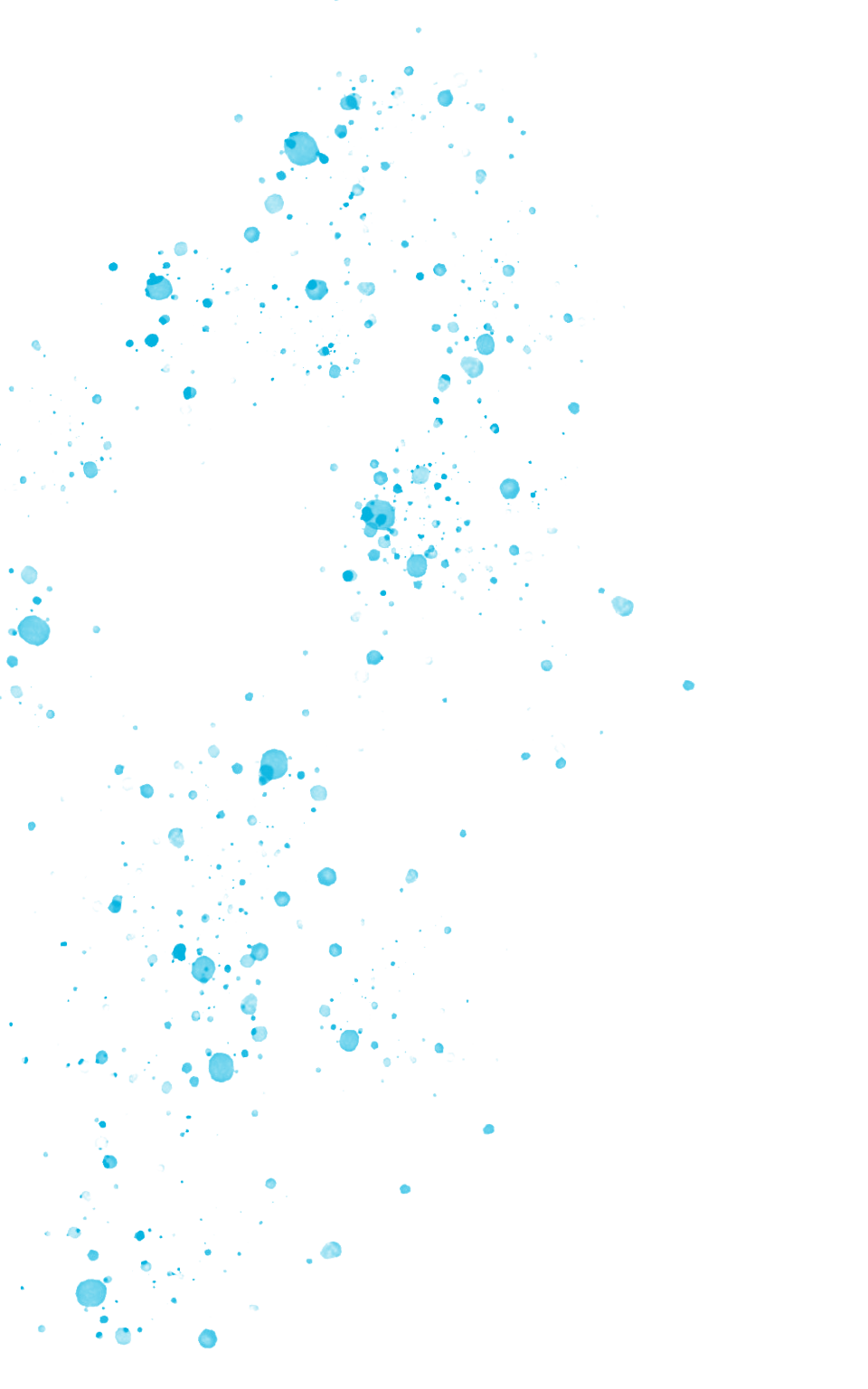




Taking a day/week/month off from alcohol? Making an attempt to cleanse (yet again)? Trying to show your pregnant wife you can stop drinking while she can't? There are countless reasons for you to enjoy a mocktail. Current studies have shown a decline in drinking in the US and around the world - so you're not alone. But instead of drinking water (boring) or some canned alternative, this book gives you a wide range of non-alcoholic drinks that will allow you to appear classy, even if your reason is to avoid a hungover tomorrow. Each flavor section is curated by a knowledgeable expert and every recipe has been expertly hand-crafted and tested to guarantee the highest satisfaction.

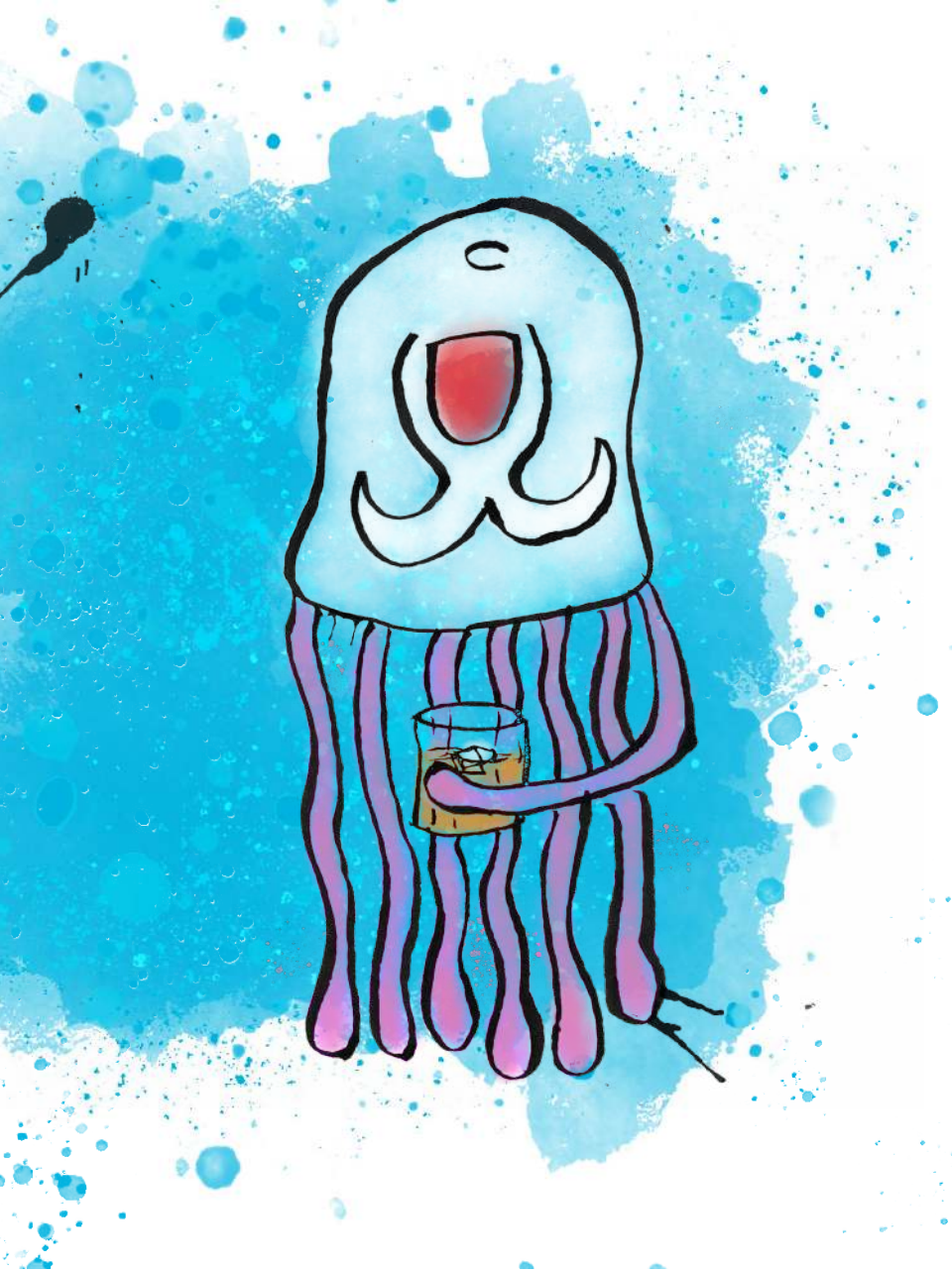
Every drink in this book has its own QR code located on its page. Download the Mocktales app and scan this code. With just some technology, magic, and a clean empty glass, the Mocktale app will make sure you get the exact measurements for your drinks. Use the one to the right to download the app now. Salud!





A large, irregular blue ink splatter or watercolor blotch is centered on a white background. The splatter has various shades of blue, from deep navy to light sky blue, with many fine droplets and speckles radiating outwards, creating a dynamic, artistic effect.

CLASSICS



The classics. The universals. The quintessentials. These are drinks so recognizable; you can already taste them. Their flavors are synonymous with cuisines, seasons, and friendships.

You may ask what makes a jellyfish like me the expert on these types of drinks. Why would they have me curate this section of a book? How did I write this underwater? Well, let's only be concerned with that first question. I'm what they call an immortal jellyfish (*turritopsis dohrnii* for those scientific folks) and have been around the ocean a few times. I'm what you'd call a wise expert on these here staples.

I've had several lifetimes to collect these recipes. Some I wrote down so long ago, I can barely remember when and where. They are all tried and true and I wouldn't be sharing them if they weren't top-notch. Cheers, folks.



LLOYD

SINGAPORE SLING



They let me start this here book off thanks to the ol' saying "age before beauty," otherwise I'd be letting Marion take the lead. We'll begin with my favorite, the Singapore Sling. After making my way around the planet a few times over my many years, I can't find me a better combination of flavors to appease my thirst. The smoked pineapple mixture takes a little time, but I'll be willing to bet my reputation it is worth it.

YOU'LL NEED

4 oz pineapple juice,
fresh or canned

½ oz lime juice

½ oz pomegranate juice

¼ c smoked pineapple
puree (see page 6)

Pineapple and cherry
for garnish

DIRECTIONS

This drink is a quick and easy one once you make your fresh smoky pineapple concoction. Take all your ingredients, except the garnishes, and toss them in a shaker full of ice. Give that fella a good hearty shake until you have it all chilled. Strain that mixture into a tall glass of ice. Pretty that gal up with a fresh pineapple wedge and a cherry or two.





PIÑA COLADA

YOU'LL NEED

3 oz pineapple juice

2/3 cup crushed ice

4 oz cream of coconut

Pineapple wedges,
cherries, and shaved
coconut for garnish

Don't think we need much of an introduction here. We all know how well these cool you down after a hot day working in the sun or paired with lunch on your vacation. It's a taste of the tropics and always a good way to plan your escape.

DIRECTIONS

Dust off your blender, ya'll. Plug it in. Fill it up with all your ingredients, making sure to get every glob of that cream of coconut. Turn it on and blend again until evenly mixed and smooth. Pour into your glass, garnish as you please with fruits.





MOJITO



YOU'LL NEED

7 oz ginger ale

1 oz lime juice

1 oz simple syrup (see page 6)

10 mint leaves

Wedges of lime for garnish

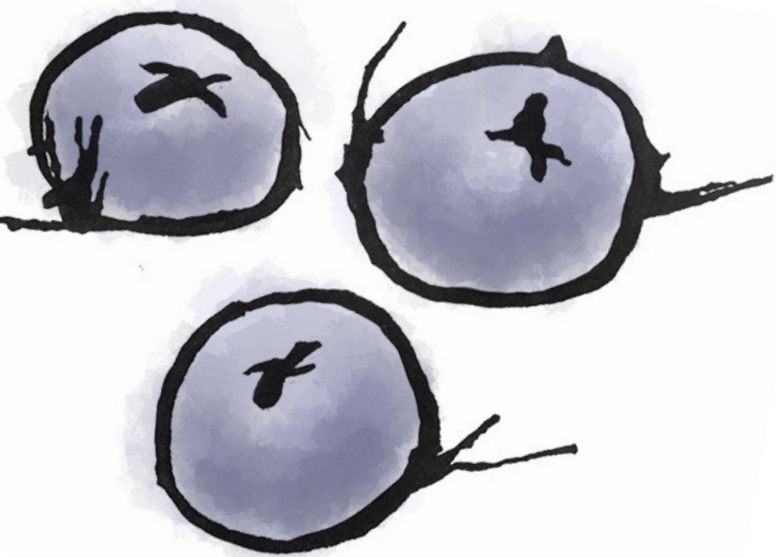
My pal Moe always has the best tasting herbs in his garden and nothing leaves my parched mouth refreshed like some fresh-picked homegrown mint. Muddled, then paired with some lime, sweetness, and ginger ale, this hooch-free version gets my harp seal of approval.

DIRECTIONS

Drop your mint leaves (save a few) into your shaker and get to muddling. Add the lime juice and simple syrup as you go until you have a sweet, minty slop. Fill with ice and give it a shake. Top it off with your ginger ale, then strain it into a rocks glass full of ice. Dress it up with an extra mint leaf and a wedge of lime.

You can use our recipe for simple syrup or can grab yourself some premade from your local shop.

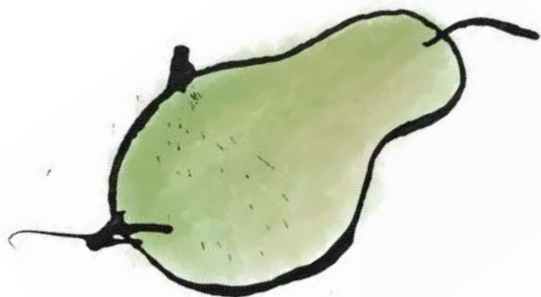






FRUITY





Welcome to my section of your virgin drink journey. Let me start off by introducing myself. I am Marion, a flying fox. Some refer to me as a fruit bat, but I find that a bit dull and far less exotic.

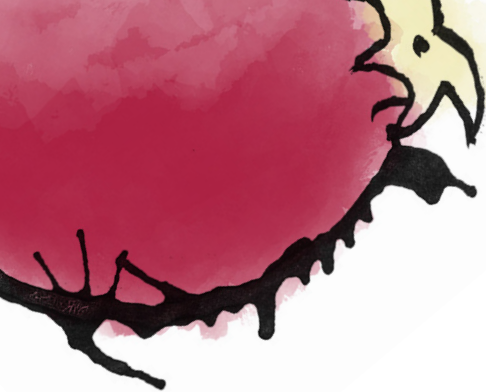
Unlike my smaller cousins, I pick out my food using my eyes (those beautiful rich colors) and ears (that satisfying crunch or squish) and my mouth, of course. The juicy succulent pleasure of that first bite of fruit! Each one with its own unique taste! The juices! The freshness!

What can I say? I loooooove fruit. If you're like me and have a sweet fang, these drinks are exactly what you need to satisfy your thirst while looking classy. I promise you'll fall in love with at least one.XOXO!

MARION



BLOODY SUNSET



I'll start this section, your soon to be favorite section, off with my drink of choice. The deep, vibrant crimson color. The distinct sweetness of its aroma. A blending of blood orange, pomegranate, and lime that is absolutely to die for. You'll be licking your glass clean and begging for more.

YOU'LL NEED

3 oz pomegranate juice,
fresh or bottled

Juice of 1 1/2 blood
oranges

Juice of 1/2 a lime

1/2 tbsp honey

Sparkling water

Blood orange peel and
pomegranate seeds, for
garnish

DIRECTIONS

Set out two glasses. Scoop a handful of ice in each. Split your pomegranate juice between them. In a separate dish stir together orange juice, lime juice, and honey. Pour half of this mixture in each glass. Top off with sparkling water, garnish the drinks with an orange peel and a hearty sprinkle of pomegranate seeds.





CHERRY POPPER

YOU'LL NEED

2 oz lime juice

2 oz cherry juice

1 tbsp cherry jelly

1 maraschino cherry
(or more)

1 oz aloe vera juice

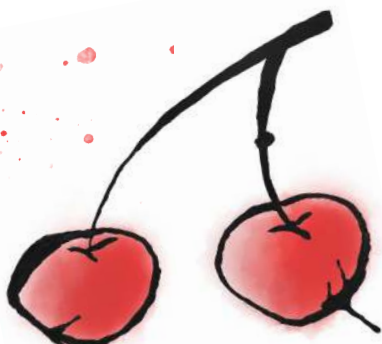
I have never ever heard of anyone overindulging in cherries! This drink has it in all forms - juice, jelly, and fruit. Test this one out and tell me I'm right. I always say you'll always remember your first sip.

DIRECTIONS

The cherry popper is a quickie. Just toss everything in your shaker full of ice. Give it a vigorous and generous shake before straining twice. Pour over ice and plop a cherry, or three, on top.



If you don't like cherries, there's really no alternate version of this drink. Sorry.





THE LIP BITER



YOU'LL NEED

1 dripping tbsp honey

Juice of 1 lemon

Pinch of sea salt

1 1/2 oz hot water

Small handful ripe
strawberries, hulled

6 mint leaves

Splash of balsamic
vinegar

Ice cubes

Chilled water

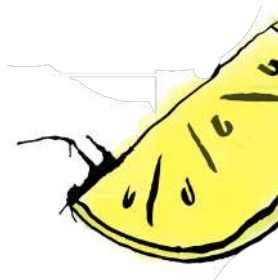
Mint sprig

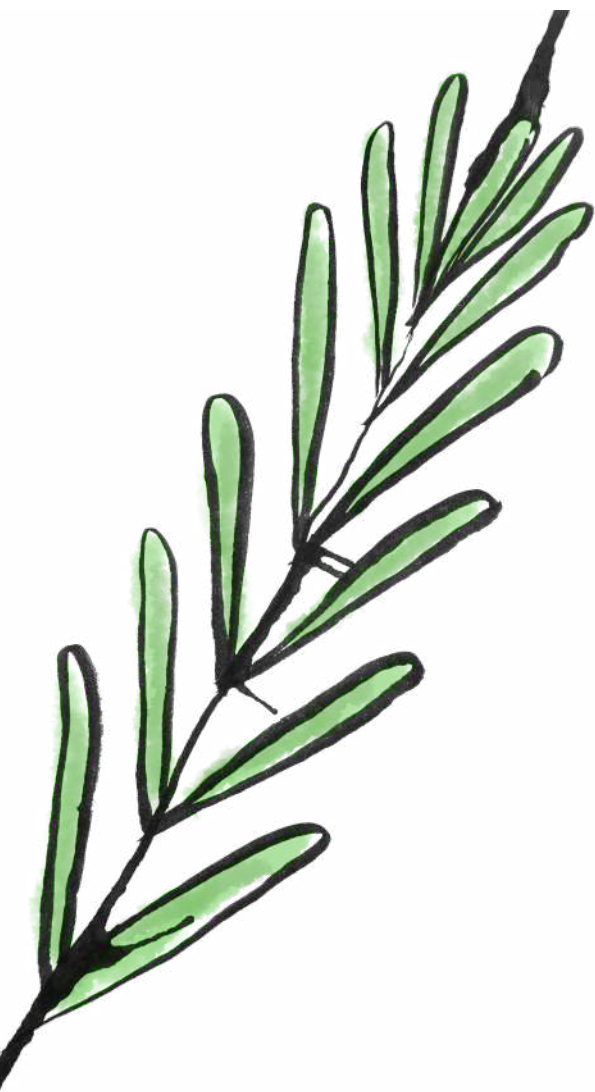
Nothing gets me more excited than a drink that looks as good as it tastes. The tingly tang of the vinegar in this drink is a lovely compliment to the sweetness of fresh strawberries. The blender gives the drink a lightness that makes it an ideal drink for any time of the day.

DIRECTIONS

You'll need your blender for this drink. Put your honey, lemon, salt, and water in the jar. Give it a few gentle pulses before adding your strawberries. Pulse it again a more times until your drink is light and frothy. Last, drop in your mint and vinegar for the last few seconds of blending. Pour this beautiful drink over some ice and top with a splash of cold water and mint.

When using strawberries in this drink, choosing smaller fruit will give a better texture and taste.





HERBED







Thank you for joining me in this study of swills. To be blunt, I've been very self-conscious recently. See, we hoatzin birds digest through fermentation and we give off a pretty pungent... odor. To help combat this evolutionary effluvium, I've been utilizing a lot more aromatic greenery in my diet. My doctor says it won't make much of a difference, but I'd just like to go out with my wife and not clear the tree of all the other birds when we arrive.

Each of these fragrant libations is of my own meticulous experimentations. I've had a lot of time alone to perfect them. It's my hope that these beverages will leave all of us feeling naturally refreshed and our stench less... stenchy. Upishoun!

MOE

LAVENDER SPRITZ



One of the most important themes of the drinks in this section is freshness, the kind of freshness that you can taste in each sip. Unless noted, I strongly recommend using homegrown herbs. But if those are not available, make sure you inspect them before purchasing. This drink combines floral lavender with grape juice and grenadine for a light, earthy flavor ideal for sipping.

YOU'LL NEED

Soda water, to top

3 oz white grape juice

$\frac{1}{2}$ oz grenadine

$\frac{3}{4}$ oz lavender simple syrup (see recipe)

Lavender sprig

DIRECTIONS

Stir the grape juice, grenadine, and simple syrup directly in your glass with a long bar spoon. Slowly pour soda water on top and gently stir until getting the desired flavor (this may take some testing). Set a lavender sprig on top. Sip and add more soda water, if needed.





CRISP 'MARY



YOU'LL NEED

2 oz pear juice, freshly juiced or premade

1 oz lemon juice

1 oz rosemary syrup
(see page 7)

Sparkling water

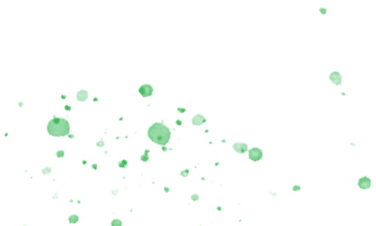
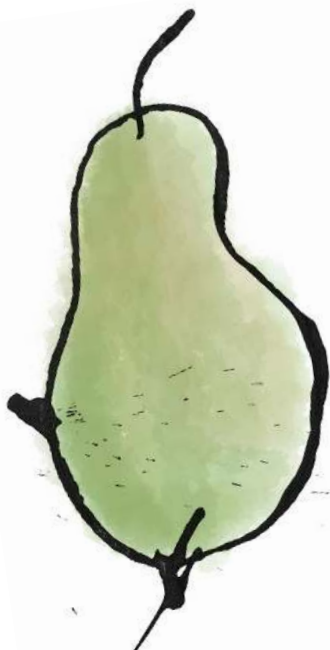
Rosemary sprigs and
pear slices, for garnish

Very few collaborations between fruit and herb take your tastebuds on as profound a journey as pairing pear and rosemary. The fruit's distinct flavor, complimented by the woodsy lemon-pine of the herb, will leave you refreshed and making a second.

DIRECTIONS

Pour all of the fresh (or premade) pear and lemon juice into a shaker full of ice. Shake for exactly 5 seconds. Strain into a rocks glass over ice. Garnish your drink with fresh rosemary and pear slices.

If using fresh pears (which I highly suggest), Bartlett pears are in season late summer. Bosc are your best choice from autumn. And in winter, go with Anjou. The flavor will slightly vary, but all work in this drink.





SPRING SLUSH

YOU'LL NEED

21 oz water

7 oz honey

3 tbsp lemon juice

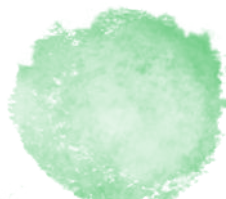
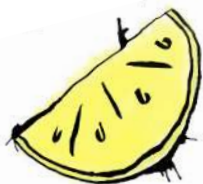
2 ½ tbsp dried lavender

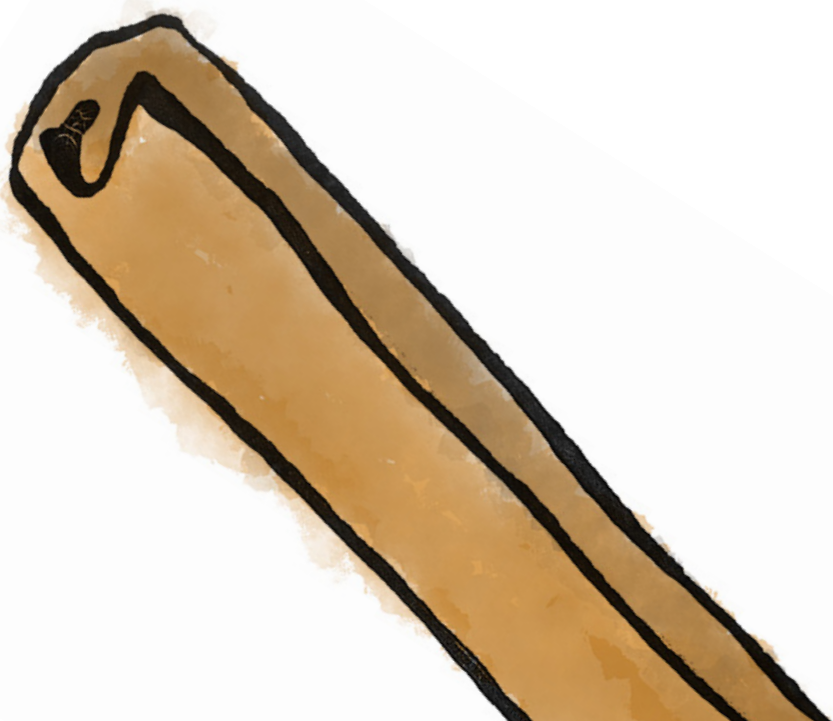
Lemon slices

This drink could be considered more of a light, invigorating dessert. While it does take some effort and patience, the payoff is delectable thanks to the marriage of honey and lavender's floral sweetness.

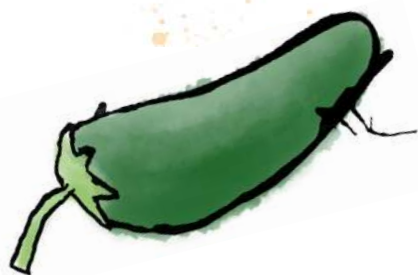
DIRECTIONS

In a saucepan, simmer honey, water, and half of the lavender for no more than 3 minutes and allow it to cool. Carefully strain into a freezer-proof container. Stir in juice and remaining lavender. Freeze for two hours, then break up with a fork. Freeze for another hour before breaking up with fork again. Repeat 3 or 4 more times until you have fine ice crystals. Spoon into small tumblers and serve with spoon and straw. Garnish with lemon.





SPICED



SAM



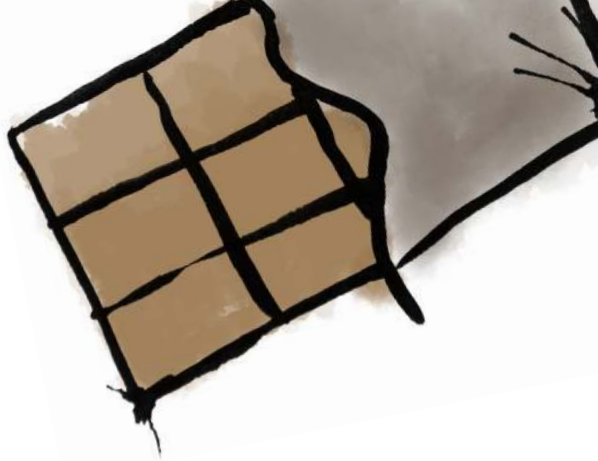
Hi, I'm Sam. I'm a tree shrew. Pen-Tailed to be exact.

I think we can all relate to that incredibly satisfying feeling of the fresh crispness of ginger. The warm bite of cinnamon. The invigorating spice of jalapeno. It wakes up your soul, sending fire through your chest and veins.

These hand-crafted recipes borrow flavors from my beverage cohorts, but it's the kick that gives my drinks the added zing we all need in our lives. These flavors are ideal for every mood, from a sweltering summer pool party where you need a cooling swig to complimenting a cozy, cuddly night in front of the fire with a warming sip. There's always room in your life for a little spice. Drink up, friends!



НОУ НОУ ГОГОА



Let's start this section out with an old favorite that my Gram-Gram used to make me when I slept over. We always used to bond over our love for the zesty and spicy. Rumor has it, us treeshrews are the only other mammals to enjoy this flavor. When simmering this mixture, make sure to use that time to add a little extra love to compliment the heat.

YOU'LL NEED

28 oz whole milk
1 vanilla bean, split lengthwise
1 long red chili, split lengthwise
½ tsp chili flakes
2 cloves
1 cinnamon stick
6 oz dark chocolate
Pinch of salt

DIRECTIONS

Simmer all of the milk, vanilla bean, chili, chili flakes, cloves, and cinnamon. Stir occasionally, about 15 minutes. Strain the liquid into a heatproof container, then pour back into the pan. Warm it back up for another few minutes before adding chocolate and salt. Whisk gently until chocolate melts. Ladle into mugs and top with as much whipped cream as you desire.





MIDDLE GINGER

YOU'LL NEED

1/2 stalk lemongrass,
sliced lengthways

4 oz peppered ginger
syrup (see page 8)

Juice of 2 limes

Ice

3 cups ginger beer

Orange peel and lime
wedges, as garnish

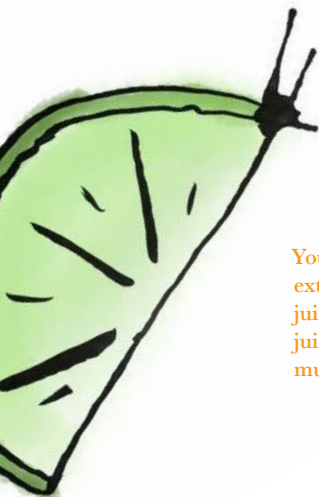
Slices of lemongrass

Ginger. It's fresh, zesty, and full of health benefits. I used to drink lots and lots of fermented nectar... about the equivalent of ten glasses of wine each night. I don't drink this as often as that, but it's pretty damn close.

DIRECTIONS

Using a muddler, give your lemongrass a few good whacks and place it in a pitcher, along with the ginger syrup and lime juice. Fill the pitcher about halfway with ice and add the ginger beer. Line up four glasses and release orange oil by twisting peel over each glass. Pour jug into each glass and garnish with orange peel and a slice of lemongrass to stir.

You can give this drink a little bit of extra flavor by swapping out the lime juice for another fruit. Try using the juice of half a grapefruit or a couple of muddled blueberries.





SP(ICY)ADE



YOU'LL NEED

1 slice jalapeño (or more)

1 tsp orange marmalade

½ oz lemon juice

1 oz orange juice

3 oz sparkling white grape juice

You read that right, there's a slice of jalapeño in this drink. The kick of the pepper and the citrus flavors meld together perfectly. If you think you're tough, go ahead and try more than one slice.

DIRECTIONS

In the bottom of your shaker, muddle a slice of jalapeño, the marmalade, and the lemon juice. Drop in some ice, pour in the orange juice and shake, shake, shake. Strain into an ice-filled glass and complete with the sparkling grape juice.



Make sure to muddle the pepper well. You don't want to get a big spicy chunk catching you off guard while you sip.



A large, dark brown coffee splatter is centered on a light beige background. The splatter has a textured, ink-like appearance with various shades of brown and some lighter, misty edges. Numerous small, dark brown specks are scattered throughout the background, particularly concentrated around the main splatter, giving the impression of coffee dust or a fine mist.

COFFEE



Before anything, I want to talk about the rumors swirling around that people are out there picking coffee beans out of my poop and brewing these digested beans. Those rumors are absolutely true. I can definitely say my shit doesn't stink. It even tastes delicious.

Now that that's taken care of, we can talk about these recipes I've been slaving over. Obviously, I'm a bit of an expert on coffee and these drinks have been carefully crafted to satisfy even the most amateur palates. With a little time and work, you can enjoy these beverages at home without having your name spelled wrong on your cup. Good luck!

SASCHA

ICED ORANGESSO



Don't be scared of this pairing. During my intense training with an unnamed famous barista, I was taught Italians often serve their drinks with a peel of citrus. Dropping the rind right in or squeezing it over the beverage to release oils can enhance and compliment the bitterness of the coffee. Combining this practice with a syrup recipe I have perfected over the years brought me to this chilled version.

YOU'LL NEED

¼ c orange juice

½ c cold brew coffee

1 oz allspice simple syrup
(see page 9)

Splash of milk

Orange, for garnish

DIRECTIONS

A very simple. Take all your ingredients and put them in your shaker full of fresh ice. Shake well until you have a hearty froth. Pour into a tall glass with ice. Add an orange slice or rind for garnish.

If cold brew is unavailable, use your coffee maker's "strong brew" or "iced coffee" setting.





CARDAMOM ICE

YOU'LL NEED

- 8 tbsp ground coffee
- 8 green cardamom pods
- 1 liter cold water (1:8 coffee to water ratio)
- Ice
- Milk or cream
- Sugar
- Additional flavors



At first glance, this looks like a huge project. I promise you the overtime put into this drink is well worth it. If you prefer fresh-ground, set your grinder to the most coarse setting.

DIRECTIONS

Using a clean mortar and pestle, smash the cardamom pods just enough to be able to remove skins. Crush them a bit more, but make sure not to grind too fine.

In a clean, large container with a lid, place your cardamom and coffee grounds. Pour cold water on top and give it a good stir. Seal the lid securely and leave to steep for 18-24 hours. You can put it in the fridge or leave it out.

Strain once using a fine-mesh sieve. Then do the same at least twice through muslin or paper towels. It should be clear and ready to drink. Add milk, sugar, etc as per your taste. If it remains cloudy, your coffee grounds were too fine. Sorry, try again.



4 SHOT SHAKE



YOU'LL NEED

4 shots of espresso,
cooled

8 oz 2% milk

sugar, to taste

4 scoops vanilla ice
cream

Whipped cream, to
serve

Chocolate espresso
beans or chocolate
shavings, to serve

Please don't do the math of how much caffeine and sugar is in this drink. Once in awhile, we all need to enjoy the flavors that make us happy. For many of you, I'm sure coffee and ice cream accomplish that doubly so.

DIRECTIONS

After your shots have cooled pour them, along with the milk and optional sugar, into a container and stir well. In each tumbler, add two heaping scoops of ice cream and pour coffee mixture over. Squirt as much whipped cream as desired atop. Adorn with beans or shavings.

We both know you'll be much better off using some decaf shots if this is your dessert. I know it's a copout, but I think you'll be upset tomorrow if you only get 2 hours of sleep.