



Sparkling Peach Sunrise

Prep Time: 3 Minutes
Yield: 1 Mocktail

INGREDIENTS

Mocktail

1/3 cup	Peach Juice
1/2 cup	Lemon-Lime Soda (To Taste)
1+1/2 tbs	Grenadine

DIRECTIONS

1. Pour the peach juice over ice into a highball or old-fashioned glass
2. Fill with lemon-lime soda
3. Slowly pour the grenadine into the drink--it will sink to the bottom and gradually rise
4. Serve, and enjoy!

Sweet and refreshing, this nonalcoholic sunrise will add something special to a cozy brunch and book read, with simple ingredients and a neat visual effect!



Recipe adapted from:
<https://www.thespruceeats.com/sparkling-peach-sunrise-recipe-760350>



Sundowner

Prep Time: 3 Minutes
Yield: 1 Mocktail

INGREDIENTS

Mocktail

1/2 cup	White Grape Juice
1/3 cup	Sparkling Water
1	Mint Sprig

DIRECTIONS

1. Pour the ingredients into a wine glass filled with ice
2. Stir well
3. Garnish with a sprig of mint
4. Serve, and enjoy!

A non-alcoholic replica of sparkling wine with the cooling flavor of infused mint. Enjoy this refreshing drink with your favorite savory brunch dish and book of choice!



Recipe adapted from:
<https://www.thespruceeats.com/sundowner-mocktail-recipe-759824>



Non-Alcoholic Mimosa

Prep Time: 5 Minutes
Yield: 1 Mocktail

INGREDIENTS

Mocktail

2 oz Orange Juice
2 oz Pineapple Juice
4 oz Perrier L'Orange Flavor Slim Can

DIRECTIONS

1. Combine all the ingredients in a champagne glass
2. Garnish with an orange wedge
3. Serve, and enjoy!

The perfect drink when you are trying to cut back on calories and lighten things up! Light drink + light eats + a light read for the win!



Recipe adapted from:
<https://www.simplejoy.com/non-alcoholic-mimosa/>



Baby Bellini

Prep Time: 3 Minutes
Yield: 1 Mocktail

INGREDIENTS

Mocktail

2 oz Peach Nectar, Juice, Or Puree
4 oz Sparkling Cider Or Ginger Ale
1 Peach Slice (Optional)

DIRECTIONS

1. Pour the peach nectar into a champagne flute
2. Slowly add the sparkling cider
3. Garnish with a peach slice (optional)
4. Serve, and enjoy!

The virgin version of a classic peach and champagne cocktail from the 1930s, this is perfect for elegant entertaining or a casual brunch with a book.



Recipe adapted from:
<https://www.thespruceeats.com/baby-bellini-mocktail-recipe-760358>



Autumnal Temptations

Prep Time: 3 Minutes
Yield: 1 Mocktail

INGREDIENTS

Mocktail

1/3 cup Apricot Nectar
1 dash Agave Nectar
1 splash Grapefruit Juice
1/4 cup Lavender Soda

DIRECTIONS

1. Pour the apricot and agave nectar into a collins glass filled with ice
2. Add a splash of grapefruit juice and stir well
3. Top the drink with lavender soda
4. Serve, and enjoy!

Apricot, citrus, and herbal soda for bright flavor and bubbles during a bookish brunch!



Recipe adapted from:
<https://www.thespruceeats.com/autumnal-temptations-recipe-non-alcoholic-760341>



Non-Alcoholic Sangria

Prep Time: 15 Minutes
Chill: 4 Hours
Yield: 8 Mocktails (2 qt)

INGREDIENTS

Mocktail

1	Orange. Sliced 1/4-inch Thick
1	Lemon. Sliced 1/4-inch Thick
1	Lime. Sliced 1/4-inch Thick
2	Apples. Cored And Chopped
3 cups	Red Grape Juice
1 cup	White Grape Juice
1 1/2 cups	Orange Juice
1/4 cup	Lemon Juice
2 tbs	Lime Juice
1 bottle	Sparkling Apple Cider

DIRECTIONS

1. Layer half of the orange, lemon, lime slices, and chopped apples in the bottom of a 4-quart glass pitcher
2. Repeat with the remaining fruit to create a second layer
3. Pour in the grape juices, orange, lemon, and lime juices
4. Use a long spoon or sturdy skewer to gently stir it until well mixed
5. Cover with a lid or plastic film and chill in the fridge for at least 4 hours or overnight
6. When ready to serve, add the sparkling cider to the pitcher
7. Stir gently to mix
8. Serve over ice, and enjoy!

Sparkling cider adds a festive twist to this recipe! Freshly squeezed fruit juices make this sangria the perfect centerpiece for a afternoon brunch with a book!



Recipe adapted from:
<https://www.thespruceeats.com/virgin-sangria-mocktail-recipe-4064334>



Non-Alcoholic Moscow Mule

Prep Time: 5 Minutes
Yield: 1 Mocktail

INGREDIENTS

Mocktail

1 tbs Lime Juice
4 oz Non-Alcoholic Ginger Beer Or
Ginger Ale
1 splash Non-Alcoholic Bitters (Optional)
1 Lime Wedge (Optional)

DIRECTIONS

1. Fill a copper Moscow Mule mug with ice
2. Add the lime juice, ginger beer and red bitters (if using)
3. Top with club soda
4. Garnish with lime wedge, if desired
5. Serve, and enjoy!

Citrus and ginger sweetness balance the flavors in this classic beverage, and make the mule a great choice for brunch with a book!



Recipe adapted from:
<https://www.yummly.com/recipe/Virgin-Moscow-Mule-9395576>



Non-Alcoholic Paloma

Prep Time: 3 Minutes
Yield: 1 Mocktail

INGREDIENTS

Mocktail

1.5 oz Lime Juice
1 oz Grapefruit Juice
1 oz Agave Syrup
1 can Club Soda or Fresca (To Taste)
1 pinch Sea Salt

DIRECTIONS

1. Combine lime juice, grapefruit juice, and agave syrup in a cocktail shaker, and shake with ice
2. Strain over ice into a collins glass
3. Top with soda, to taste
4. Serve, and enjoy!

This citrus and soda blend makes for a refreshing, bold-tasting drink. Serve over ice and enjoy with your brunch plate and book of choice!



Recipe adapted from:
<https://www.townandcountrymag.com/leisure/drinks/how-to/g785/best-mocktail-recipes/>



Non-Alcoholic Strawberry Daiquiri

Prep Time: 5 Minutes
Yield: 1 Mocktail

INGREDIENTS

Mocktail

2 Large Strawberries, Hulled
1/4 cup White Sugar
1 tbs Lemon Juice
3/4 cup Chilled Lemon-Lime Soda
4 cubes Ice

DIRECTIONS

1. In the container of a blender, combine the strawberries, sugar, lemon juice and lemon-lime soda
2. Add the ice and blend until smooth.
3. Pour into a glass
4. Serve, and enjoy!

Pair this twist on a frozen favorite with your best brunch menu and one of our book recommendations!



Recipe adapted from:
<https://www.allrecipes.com/recipe/107945/virgin-strawberry-daiquiri/>



Non-Alcoholic Blueberry Mojito

Prep Time: 5 Minutes
Yield: 1 Mocktail

INGREDIENTS

Mocktail

6-8 Mint Leaves
1 handful Blueberries
2 oz Lime Juice
2 oz Simple Syrup
1 splash Club Soda

DIRECTIONS

1. Lightly muddle blueberries
2. Add all ingredients and ice in a shaker
3. Shake, and pour into a glass
4. Garnish with extra mint leaves and fresh blueberries (optional)
5. Serve, and enjoy!

Just five ingredients for a specially crafted mocktail! Enjoy over brunch with one of our February book suggestions.



Recipe adapted from:
<https://www.townandcountrymag.com/leisure/drinks/how-to/g785/best-mocktail-recipes/>