

LAGUNITAS
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HOPPY REFRESHER

COCKTAIL RECIPES

13 ways to splash-up your mixology game with the zero-cal, zero-carb, zero-sugar, zero-alc Hoppy Refresher.



BOOZY COCKTAILS

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We teamed up with
[@theweekendmixologist](#) to
whip up a fall-inspired Tom
Collins-riff with Lagunitas'
Hoppy Refresher.

HOPPY FALL

INGREDIENTS

- 1½ oz Pisco
- ½ oz Spiced Pear Liqueur
- ¾ oz Fresh-Squeezed Lemon Juice
- ½ oz Simple Syrup
- 2 Dashes Aromatic Bitters
- Lagunitas Hoppy Refresher

DIRECTIONS

Add all ingredients except Hoppy Refresher to a shaker and then add ice. Shake shake shake and then strain strain strain strain over into a Collins glass with fresh ice. Garnish with a dried hop (or lemon twist, if you're outta hops).

Perfect on its own or batched up for your next party, this bubbly, bitter and salty sipper was brewed by our friends [@boozykooties](#) and is nice on the eyes and even better in the mouth.

HOPPY HOLIDAZE

INGREDIENTS

- 1 1/2 oz. Vodka
- 1 oz. Grapefruit Juice
- 3/4 oz. Red Italian Bitter Liqueur
- 1/4 oz. Fresh-Squeezed Lime Juice
- Lagunitas Hoppy Refresher
- Salt
- *Optional:* Grapefruit Slice, Rosemary

DIRECTIONS

Add vodka, grapefruit juice, red Italian bitter liqueur and lime juice to a shaker and get shakin'. Rim a glass with salt, fill with fresh ice and Hoppy Refresher, and strain mixture over glass and gently stir. Toss a pinch of salt onto the top of the liquid, and garnish with a slice of grapefruit and a sprig of rosemary for that extra aromatic goodness.

Chef AK (@adamkenworth) mocked-up a momentous, mouth-watering Mezcal Muddle for unmitigated merriment. Mix and enjoy!



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CHEF AK MUDDLE

INGREDIENTS

- 12 oz. (one bottle) Lagunitas Hoppy Refresher
- 4 oz. Mezcal
- 3 tbsp. Acai Simple Syrup
- 2 oz. Wheat grass
- Fresh-Squeezed Lime Juice

DIRECTIONS



The unlikely pairing of tequila and thyme shines in this recipe from [@nataliethecatalie](#). For those who crave a tequila cocktail sans all that sugar, this one's for you.



IT'S THYME, TEQUILA'S NEXT

INGREDIENTS

Thyme-infused Cointreau

- 40ml. thyme sprigs, fresh
- 4oz. Cointreau

It's Thyme, Tequila's Next

- 1½oz. Tequila Reposado
- ¾oz. Thyme-infused Cointreau
- ¾oz. Lime juice
- Top with Lagunitas Hoppy Refresher
- Thyme sprigs
- Lime wheel



DIRECTIONS

Thyme-infused Cointreau

If you got the thyme...lightly crush 1 cup of thyme sprigs, then add it to the 750ml bottle of Cointreau then let it sit for a week before using it. If there's no time to lose, then add 40ml of thyme and 4oz of Cointreau into a whipped cream dispenser. Seal the top and twist on a single-use nitrous oxide charger. Wait one minute then slowly vent the whipper. Strain liquid into a container and it's ready to go!

It's Thyme, Tequila's Next

Add tequila, thyme-infused Cointreau, lime juice, and ice to a shaker tin. Shake it like a polaroid picture, but don't make a mess! Pour over fresh ice in a mason jar. Top it off with Hoppy Refresher, garnish with a thyme sprig and lime wheel.

Drink! Without
drinking.



This sweet and bitter Hoppy Cider Cocktail works great with or without the hard stuff, plus it's stupid easy to make so you can enjoy it both ways. Pro tip: Multiply up and make a big batch without the booze for premium party punch bowl pairings of your favorite alc and non-alc liqueurs!



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HOPPY CIDER COCKTAIL

INGREDIENTS

- 4 oz. Lagunitas Hoppy Refresher
- 2 oz. Apple Cider
- ½ oz. Orange Flavored Non-Alcoholic (for a zero-proof cocktail) or Alcoholic (for a cocktail) Liqueur
- Juice from ½ Lime
- Cinnamon Sugar and Sea Salt for the rim
- Apple Slices, Rosemary, and Cinnamon Sticks for serving

DIRECTIONS

Mix all that ish over ice, get that garnish game strong, and sip away!

enjoy!





The HopTonic is our take on a G&T with a Hoppy Refresher twist and a nod and a wink to the elusive green fairy herself. For all you Dry January-ers, SoberTober-ettes, and the generally NA-inclined, see page 8 for the non-alc take. And head over to [@ivymix](#)'s IGTV episode for a step by step tutorial.

HOPTONIC

INGREDIENTS

- 1 ½ oz. Gin
- ½ oz. Simple Syrup
- ½ oz. Fresh-Squeezed Lemon Juice
- 2 Dashes Absinthe
- Lagunitas Hoppy Refresher

DIRECTIONS

Add ingredients over ice. Shake with vigor, then sieve over fresh ice in a highball glass. Top with Lagunitas Hoppy Refresher, and garnish with a lemon wheel (and hop bud if you're feelin' fancy).



This one comes to us from
[@nataliethecatalie](#) and
is sure to turn the heads of
whisky lovers at your next
shin-dig.

WHISKY PEARFRESHER

INGREDIENTS

Honey Clove Syrup

- 2 TB of honey
- ¼ tsp. whole cloves

Whisky Pearfresher

- 1½oz. Whisky
- ½oz. Pear Brandy
- ¾oz. Lemon juice
- ½oz. honey clove syrup
- Top with Lagunitas Hoppy Refresher
- Star Anise



DIRECTIONS

Thyme-infused Cointreau

If you got the thyme...lightly crush 1 cup of thyme sprigs, then add it to the 750ml bottle of Cointreau then let it sit for a week before using it. If there's no time to lose, then add 40ml of thyme and 4oz of Cointreau into a whipped cream dispenser. Seal the top and twist on a single-use nitrous oxide charger. Wait one minute then slowly vent the whipper. Strain liquid into a container and it's ready to go!

It's Thyme, Tequila's Next

Add tequila, thyme-infused Cointreau, lime juice, and ice to a shaker tin. Shake it like a polaroid picture, but don't make a mess! Pour over fresh ice in a mason jar. Top it off with Hoppy Refresher, garnish with a thyme sprig and lime wheel.

Drink! Without
drinking.



ZERO-
PROOF

HOPTONIC

INGREDIENTS

- 1 oz. @seedlipdrinks Garden 108
- ½ oz. Honey
- ½ oz. Fresh-Squeezed Lemon Juice
- Lagunitas Hoppy Refresher
- Lemon Slice

DIRECTIONS

Add Seedlip, honey, lemon juice, and ice to a cocktail shaker. Shake enthusiastically. Filtrate over fresh ice in a highball glass. Top with Hoppy Refresher, garnish with a lemon wheel, and get to sippin'!



Dry January is no justification for boring beverages. Bust out that shaker you got for Christmas and concoct this ruthlessly refreshing elixir. Head over to [@ivymix's](#) IGTV episode to watch her whip one up.





RASPBERRY SHANDY

INGREDIENTS

- 5 Raspberries
- 2 oz. Sugar-Free Lemonade
- 4 oz. Lagunitas Hoppy Refresher

DIRECTIONS

Muddle the raspberries in the bottom of a shaker, then mix in lemonade and shake heartily. Strain over Hoppy Refresher and fresh ice and drink it on up.

A+ Bonus: Want to add a little kick while keepin' it light? A little birdy told us Lagunitas DayTime IPA would be right at home in this recipe in place of the Hoppy Refresher. A 12oz can only has 98 Cals, 3 Carbs, and 4% Alc. by Vol.

This raspberry-lemon wonder whipped up by [@boozykooties](#) has two measly grams of carbs (if you care about that sort of thing). Want to add a little kick? A little birdy told us Lagunitas DayTime IPA would be right at home in this recipe in place of the Hoppy Refresher.





JINXED

INGREDIENTS

- 4 oz. Lagunitas Hoppy Refresher
- 1 oz. Cranberry Juice
- ½ oz. of Fresh-Squeezed Lime
- 2 pinches Powdered Stevia
- Sage Smudge Stick
- Fresh Sage Leaves

DIRECTIONS

Light up your smudge stick and get that sage a-smokin'. Once lit, waft it around the inside of your glass and hold the glass over the smoke for ultimate smudginess. After all the bad juju has been removed from your cocktail glass, mix together cranberry juice, lime and Stevia with ice. Strain over fresh ice and Hoppy Refresher in your smudged glass, garnish with sage, and feel the cleanse.

Originally brewed for spooky SoberTober by our friends @ [boozykooties](#), this cocktail is also perfect for Dry January, Temperate March, Dry-er July-er, or if you're just takin' a break or having another. (It also maybe might sorta go well with Gin or Vodka, too...)



RED BERRY CARDAMOM 'LOVE POTION'

INGREDIENTS

Cardamom Simple Syrup

- 1 cup Water
- 1 cup Granulated Sugar
- 3 heaping tbsp. Cracked Cardamom Pods

Cardamom Sugar Rim

- 1 tbsp. Granulated Sugar
- ¼ tsp. Ground Cardamom
- Lemon Wedge

Strawberry Cardamom 'Love Potion'

Hoppy Spritz

- 6 Small Strawberries, cut in half
- ½ cup Raspberries
- 1 ½ oz. Fresh-Squeezed Lemon Juice
- 1 oz. Cardamom Simple Syrup
- Ice
- Lagunitas Hoppy Refresher
- Slices of strawberry, raspberries, and pink edible flowers, for garnish



Our pal [@theherbsomm](#) originally brewed this Love Potion for Valentine's Day (reminder: it's always right around the corner!), but this über-delicious NA mocktail is bound to spice up any day that needs spicin'.



DIRECTIONS

Cardamom Simple Syrup

Boil one cup of water in a saucepan, then add sugar, stirring slowly until it dissolves completely. Add cracked cardamom pods and continue to stir and heat on low for 10 minutes. Remove from heat, cover the saucepan, then leave the cardamom pods in the simple syrup to infuse for about 45 minutes, or to taste. Allow the syrup to cool completely. Using a fine-mesh strainer, separate the liquid from the solids over a Mason jar. Discard the solids, then store the cardamom simple syrup in the refrigerator to chill.

Cardamom Sugared Rim

Combine the sugar and ground cardamom in a shallow saucer. Mix well using a spoon. Rim a stemless wine glass with a lemon wedge and then dip the top of the glass into the cardamom sugar blend to create a sugared rim. Set the glass aside as you prepare the drink.

Strawberry Cardamom 'Love Potion' Hoppy Spritz

In a shaker tin, muddle the strawberries and raspberries until juicy. Add the lemon juice, cardamom simple syrup, and ice, then shake for 15 seconds or until über cold. Carefully strain the liquid to remove any seeds and solids into the prepared glass filled with fresh ice. Top with Hoppy Refresher, then gently stir to combine. Garnish with slices of strawberries and raspberries (and maybe some pink edible flowers if it's V-Day).



CRANBERRY POMEGRANATE HOPPY CITRUS SPARKLER



INGREDIENTS

Cranberry Simple Syrup

- (makes ~8 oz.)
- 1 cup Cranberries, fresh or frozen
- 1 cup Water
- 1 cup Granulated Sugar

Sugared Rim

- Lime Wedge
- 1 tbsp. Granulated Sugar

Cranberry Pomegranate Hoppy Citrus Sparkler

- 2 ½ oz. Pomegranate Juice
- ¾ oz. Cranberry Simple Syrup
- ¾ oz. Fresh-Squeezed Lime Juice
- ½ oz. Fresh-Squeezed Lemon Juice
- Ice
- Lagunitas Hoppy Refresher
- Frozen cranberries, fresh pomegranate seeds, and a sprig of rosemary for garnish

This NA beauty was concocted by the incredible [@theherbsomm](#) for the ultimate fall and Thanksgiving pairing, but the zesty and sweet-tart homemade cranberry syrup makes it a perfect pairing for Spring cleaning, Summer lounging, or a Winter pick-me-up.





DIRECTIONS

Cranberry Simple Syrup

Add the cranberries, sugar, and water to a small saucepan. Heat on medium-low, stirring occasionally until the mixture begins to softly boil. Cook for 12 minutes or until all of the cranberries burst. Remove from heat, then separate the liquid from the solids over a Mason jar using a fine mesh strainer. Discard solids (or better yet, enjoy the leftover cranberries as a sauce or blend them into a puree to use with another recipe!), then set the Mason jar inside of the refrigerator to chill.

Sugared Rim

While the cranberry simple syrup is cooling, sugar that rim! Add the sugar into a shallow saucer or bowl. Rim a highball glass with a lime wedge, then dip the top of the glass into the sugar. Set aside.

Cranberry Pomegranate Hoppy Citrus Sparkler

Once the syrup has fully chillllled, add the pomegranate juice, simple syrup, lime juice, and lemon juice in the bottom of a shaker. Add ice, then shake for 10 - 15 seconds or until über-cold. Carefully strain the liquid into the sugared high ball glass filled with fresh ice. Top with Hoppy Refresher and gently stir. Garnish with frozen cranberries, fresh pomegranate seeds, and a rosemary sprig. Cheers!





BREWMEISTER MESITERBERGAMOT

INGREDIENTS

Bergamot-Apple Spice Syrup

- 2 bergamot oranges, diced
- 1 large red apple, diced
- 1 cup water
- 2 cinnamon sticks
- 4 cloves
- ½ cup sugar

Brewmeister Mesiterbergamot

- 1½oz. Bergamot-Apple Spice Syrup
- ¾oz. Lemon juice
- Top with Lagunitas Hoppy Refresher
- Rosemary sprig

Our pal [@nataliethecatalie](#) is to thank for this toasty zero-proof gem. For that extra bit of spice, sprinkle some cinnamon on top to really impress.





DIRECTIONS

Bergamot-Apple Spice Syrup

Toss the diced apples (peel and all), diced bergamot oranges (with the rind), cinnamon sticks, cloves, sugar, and one cup of water in a saucepan, then add sugar, stirring slowly until it dissolves completely. Bring to a boil then let that baby simmer on low heat for 20 minutes. Remove from heat, then separate the liquid from the solids over a mason jar using a fine mesh strainer. Throw it in the fridge and allow it to chill.

Brewmeister Mesiterbergamot

Fill a glass with ice then add the bergamot-apple spice syrup and lemon juice directly into the glass. Top off with Lagunitas Hoppy Refresher and throw in a rosemary sprig. Sip on the taste of winter with this zero-proof cocktail!

Drink! Without
drinking.



SHARE YOUR CONCOCTION!



We'd love
to see it!

@lagunitasbeer
#hoppyrefresher