








**BATTLE OF THE BARTENDERS®  
Non-alcoholic Drink Recipes 2011**

	<p><b>Pumpkin Paradise</b> Coconut cream; pumpkin syrup; vanilla extract; dash nutmeg; Dash cinnamon; splash coconut milk; whipped cream; roasted Coconut flakes for rim of drink. <i>Prepared by Kathleen Martin.</i></p>
	<p><b>Highland Cooler</b> 1 bar spoon powdered sugar; 1 pinch ginger puree; 1 oz lemon juice; 2 dashes Liquid Smoke. Shake all ingredients over ice and strain into a collins glass over fresh ice. Top with ginger beer. <i>Prepared by Rodney</i></p>
	<p><b>Pama-rose Bramble</b> 8 blackberries; 1.5 oz simple syrup; 1.5 oz lemon juice; 1 oz pomegranate juice; 1 oz cranberry juice; 1 sprig of rosemary. Serve on the rocks. <i>Prepared by Jim Akman</i></p>
	<p><b>Winter Warmer</b> Tea; cinnamon sticks; cloves; chai tea mix; black peppercorns. Simmer for 5 minutes. Add milk, sugar and ginger. Serve hot with a cinnamon stick, whipped cream or cinnamon rimmed glass mug. <i>Prepared by Rachel Lerma</i></p>

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	<p><b>La Pinela Chipotle</b></p> <p>1.5 oz of pineapple juice; 1 oz heavy cream; 1 oz of cinnamon and simple syrup; dash of nutmeg; dash of chipotle puree; sprinkle of chile de arbol and cinnamon.</p> <p><i>Prepared by Joe Melendez</i></p>
	<p><b>Sour Santa</b></p> <p>Pomegranate seeds; Meyer lemons; grenadine; rock candy syrup; Mint leaves; rock candy stick; lemon twist. Add pear and lime to shaker for a brisk shake. Add ginger beer and roll twice.</p> <p><i>Prepared by Tamika Cole-Smith</i></p>
	<p><b>Partridge In A Pear-tini</b></p> <p>.75 oz of pear puree; .25 oz of fresh lime; .5 oz of spicy cinnamon candy infused simple syrup; 1.5 oz Jamaican style ginger beer.</p> <p><i>Prepared by</i></p>