



Let's get comfortable talking about zero-proof options in a zero-pressure way.

Fall is a time for slowing down and embracing change. It's also the perfect time for deep conversations.

But conversations about moderation can be complex and personal. They need time, space and a sense of comfort. So, we encourage you to sit back, settle in and embrace these conversations with open arms.

- · Let's talk about why these conversations are important.
- Let's talk about the ways you can mix it up with a mocktail.
- Let's talk about what works best for you—because the choice is yours.

Check out one of these tea-based mocktail recipes—they're the perfect addition to your next cozy fall chat!



You might choose the "Taro Milk Tea" if you're looking for something decadent and refreshing—just like you!

INGREDIENTS:

- 2 tablespoons taro powder
- ½ cup jasmine tea, cooled
- ½ cup milk
- ½ oz simple syrup
- ¼ cup ice, plus more for serving
- 1/4 cup tapioca pearls

TO PREPARE:

In a blender, combine taro powder, jasmine tea, milk, simple syrup and ice. Blend until smooth. Set aside.

To a glass, add ice and tapioca pearls then top with blended taro milk tea.



You might reach for an "Earl Grey Hot Toddy" when you're looking to warm up on a crisp fall day.

INGREDIENTS:

- 1.5 cup water
- 1 cinnamon stick, plus more for garnish
- 2 bags earl grey tea
- 0.5 oz lemon juice
- 1 oz honey
- 1 oz zero-proof whiskey
- Star anise for garnish
- Pomegranate juice & cinnamon sugar rim

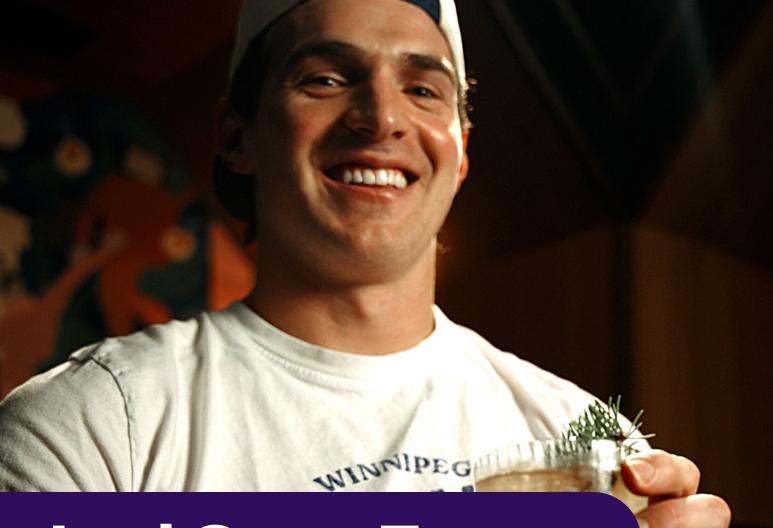
TO PREPARE:

Bring water to a boil over medium-high heat and add one cinnamon stick and tea bags. Reduce heat and simmer for 5 minutes.

Add lemon juice, honey and zero-proof whiskey and stir to combine. Warm over low heat for 5 minutes.

Rim a mug by rolling one side in a shallow dish of pomegranate juice and repeat with cinnamon sugar on the same side.

Strain the warm liquid into a mug, garnish with a cinnamon stick and serve.



Iced Green Tea and Pine Cooler

The "Iced Green Tea and Pine Cooler" is just what you need to rejuvenate for a night connecting with friends.

INGREDIENTS:

- 2 oz green tea, chilled
- 0.5 oz lemon juice
- 1 oz pine needle syrup
- 1 oz zero-proof gin
- 1 oz soda water
- · Lime wheel, for garnish

TO PREPARE:

In a shaker with ice, combine green tea, lemon juice, pine needle syrup and zero-proof gin. Shake until chilled.

Strain into a rocks glass with ice, and top with soda water.

Stir gently, garnish with a wheel of lime and serve.



The "Iced Mint Tea Julep" is the perfect way to keep your palate (and conversation topics) fresh.

INGREDIENTS:

- 2 cups strongly brewed mint tea
- 2 cups sugar
- 1.5 oz zero-proof bourbon
- 0.5 oz lemon juice
- 2 oz soda water
- Mint leaves and dried lemon, for garnish

TO PREPARE:

Prepare mint tea simple syrup by simmering tea and sugar until concentrated, about 15 minutes. Set aside to cool.

To a short glass with crushed ice, add zeroproof bourbon, lemon juice and 1 oz. of mint tea simple syrup. Stir until combined.

Top with soda water, garnish with a mint leaf and dried lemon and serve.