

Camp  
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COCKTAILS



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## Old Fashioned

Fill your Old Fashioned Camp Kit with liquor. While it's great with any, we like whiskey, bourbon, or rum. Refrigerate for three days to infuse, then strain into another container. Makes eight cocktails.

### MIX IT COLD

2 oz. strained shot

Biggest ice cube you can make

Slice of orange peel, no pith

Pour your strained shot into a rocks glass over the biggest ice cube you can make. Twist your orange peel over your glass and rub it along the rim, then drop in your glass.

### MIX IT HOT

1.5 oz. strained shot

Favorite mug of hot tea

Add your strained shot to your favorite mug of hot tea. Garnish with a cinnamon stick for stirring.

### ZERO PROOF

1.5 oz. strained shot

3.5 oz orange juice

Fill your Old Fashion Camp Kit with hot water, shake, and allow it to cool. Makes eight zero proof cocktails. Pour your strained shot into a shaker cup of ice and add orange juice. Shake for 20 seconds and pour into a chilled coupe glass.

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## Aromatic Citrus

Fill your Aromatic Citrus Camp Kit with liquor. While it's great with any, we like gin or vodka. Refrigerate for three days to infuse, then strain into another container. Makes eight cocktails.

### MIX IT COLD

1.5 oz. strained shot  
.5 oz. orange juice  
Cold prosecco

Pour your strained shot and orange juice to a champagne glass. Top with cold prosecco.

### MIX IT HOT

1.5 oz. strained shot  
Favorite mug of hot green tea

Add your strained shot to your favorite mug of hot tea. Garnish with a sprig of rosemary.

### ZERO PROOF

1.5 oz. strained shot  
3.5 oz orange juice

Fill your Aromatic Citrus Camp Kit with hot water, shake, and allow it to cool. Makes eight zero proof cocktails. Pour your strained shot into a shaker cup of ice and add orange juice. Shake for 20 seconds and pour into a chilled coupe glass.

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## Sangria

Fill your Sangria Camp Kit with liquor. While it's great with any, we like rum or cognac. Refrigerate for three days to infuse, then strain into another container. Makes eight cocktails.

**MIX IT COLD** | 1.5 oz. strained shot  
Red wine

Add your strained shot into a glass of ice, top with red wine, and stir. Garnish with a half orange slice.

**MIX IT HOT** | 1.5 oz. strained shot  
Favorite mug of fruity hot tea  
(rose or hibiscus)

Add your strained shot to your favorite mug of hot tea. Garnish with a slice of lemon.

**ZERO PROOF** | 1.5 oz. strained shot  
Citrus based bubbly water

Fill your Sangria Camp Kit with hot water, shake, and allow it to cool. Makes eight zero proof cocktails. Add your strained shot to a glass of crushed ice and top with a citrus based bubbly water. Add a reusable straw.

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## Pineapple Jalapeno

Fill your Pineapple Jalapeño Camp Kit with liquor. While it's great with any, we like tequila or mezcal. Refrigerate for three days to infuse, then strain into another container. Makes eight cocktails.

### MIX IT COLD

1.5oz strained shot  
Cup pineapple juice

And your strained shot to a glass of ice and top with pineapple juice. Add a squeeze of fresh lime.

### MIX IT HOT

1.5 oz. strained shot  
Favorite mug of hot apple cider

Add your strained shot to your favorite mug of hot apple cider. Garnish with a slice of lime.

### ZERO PROOF

1.5oz strained shot  
Cup pineapple juice

Fill your Pineapple Jalapeño Camp Kit with hot water, shake, remove jalapeno after one minute, then allow it to cool. Makes eight zero proof cocktails. And your strained shot to a glass of ice and top with pineapple juice. Add a squeeze of fresh lime.



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## Hibiscus Ginger Lemon

Fill your Hibiscus Ginger Lemon Camp Kit with liquor. While it's great with any, we like bourbon or tequila. Refrigerate for three days to infuse, then strain into another container. Makes eight cocktails.

### MIX IT COLD

1.5 oz. strained shot  
Cup of ginger beer  
Juice of half a lime

Add your strained shot into a glass of crushed ice. Top with ginger beer and the juice of half a lime.

### MIX IT HOT

1.5 oz. strained shot  
Favorite mug of lemon tea

Add your strained shot to your favorite mug of hot tea. Garnish with a slice of lemon.

### ZERO PROOF

1.5 oz. strained shot  
Cup of ginger beer  
Juice of half a lime

Fill your Hibiscus Ginger Lemon Camp Kit with hot water, shake, and allow it to cool. Makes eight zero proof cocktails. Add your strained shot into a glass of crushed ice. Top with ginger beer and the juice of half a lime.

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## Brunch Punch

Fill your Brunch Punch Camp Kit with liquor. While it's great with any, we like bourbon or gin. Refrigerate for three days to infuse, then strain into another container. Makes eight cocktails.

**MIX IT COLD** | 1.5 oz. strained shot  
Cup of orange and pineapple juice

Add your strained shot to a glass of ice, then top with orange and pineapple juice. Finish with a squeeze of lemon.

**MIX IT HOT** | 1.5 oz. strained shot  
Favorite mug of hot tea

Add your strained shot to your favorite mug of hot tea. Garnish with dried fruit or a slice of citrus.

**ZERO PROOF** | 1.5 oz. strained shot  
Cup of lemonade

Fill your Brunch Punch Camp Kit with hot water, shake, and allow it to cool. Makes eight zero proof cocktails. Add your strained shot to a glass of crushed ice. Fill glass with lemonade and top with a cherry.

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## Flo'Rita

Fill your Flo'Rita Camp Kit with liquor. While it's great with any, we like tequila or mezcal. Refrigerate for three days to infuse, then strain into another container. Makes eight cocktails.

### MIX IT COLD

1.5 oz. strained shot  
Cup of pineapple juice

And your strained shot to a glass of ice and top with pineapple juice. Add a squeeze of fresh lime.

### MIX IT HOT

1.5 oz. strained shot  
Favorite mug of hot apple cider

Add your strained shot to your favorite mug of hot apple cider. Garnish with a slice of lime.

### ZERO PROOF

1.5oz strained shot  
Cup of pineapple juice

Fill your Flo'Rita Camp Kit with hot water, shake, remove jalapeno after one minute, then allow it to cool. Makes eight zero proof cocktails. And your strained shot to a glass of ice and top with pineapple juice. Add a squeeze of fresh lime.

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## Cranberry Martini

Fill your Cranberry Martini Camp Kit with liquor. While it's great with any, we like whiskey or vodka. Refrigerate for three days to infuse, then strain into another container. Makes eight cocktails.

### MIX IT COLD

1.5 oz. strained shot  
Juice of .5 a lime  
1 oz. cranberry juice  
.5 oz. triple sec

Add your strained shot into a shaker glass filled with ice. Add the lime, cranberry juice, and triple sec. Shake for 20 seconds, and pour into a chilled martini glass.

### MIX IT HOT

1.5 oz. strained shot  
Favorite mug of hot tea

Add your strained shot to your favorite mug of hot tea. Garnish with a slice of lemon.

### ZERO PROOF

1.5 oz. strained shot  
1 oz. cranberry juice  
2 oz. lemonade

Fill your Cranberry Martini Camp Kit with hot water, shake, and allow it to cool. Makes eight zero proof cocktails. Add your strained shot into a shaker glass filled with ice. Add the cranberry juice and lemonade. Shake for 20 seconds, and pour into a chilled martini glass.