

Ultima Festive Holiday Cocktail Recipes







Ultima Replenisher[®] keeps you hydrated and your taste buds happy.

Our energizing electrolyte mix helps you hydrate more effectively than with water alone.

Electrolytes, trace minerals, vitamin C, and zinc ensure balanced hydration throughout your day. Ultima keeps you feeling your best.

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- ◆ **FREE OF SUGAR, CARBS, AND CALORIES**
 - ◆ **GLUTEN FREE, VEGAN, KETO FRIENDLY**
 - ◆ **NO ARTIFICIAL SWEETENERS**
 - ◆ **PLANT BASED FLAVORS AND COLORS**

Ultima Festive Holiday Cocktail Recipes

It's time to celebrate!

Grab a pack of Ultima Mocktini mixers and your cocktail shaker. And get the party started and keep it going this holiday season with our 6 festive holiday drink recipes.

We created a collection of 6 Ultima recipes to take you into and through the holidays with low-sugar, low-calorie holiday cocktails and mocktails. Because holiday parties call for fun, festive drinks, like *Kiss Me At Midnight* and *Holiday in the Tropics*.

Whether you're hosting a get-together or enjoying a night at home with family and friends, there's no better way to get into the holiday spirit than with a festive Ultima drink in hand!

Cocktail Menu

APPLETINI FIZZ

APPLE OF MY EYE

“PEACH PLEASE”

WINTER BELLINI

HOLIDAY IN
THE TROPICS

FIREPLACE SIPPER

KISS ME AT MIDNIGHT



You'll need:

**Ultima Replenisher
Mocktini Variety Pack**



Appletini Fizz

1 STICKPACK ULTIMA REPLENISHER APPLETONI FLAVOR

.25 OZ LEMON JUICE (SQUEEZE 1 WEDGE)

1.5 OZ VODKA OR GIN

1 EGG WHITE

2 OZ CLUB SODA

Add all ingredients except the club soda to a cocktail shaker and shake without ice for 30 seconds to aerate the egg white into the cocktail.

Open the shaker, add ice and shake again with ice for 10 seconds. Strain into a small glass. Slowly pour 2 oz club soda to the top & garnish with a generous sprinkle of nutmeg!

Recommended Glassware: Small 6oz Glass



Apple of My Eye

1 STICKPACK ULTIMA REPLENISHER APPLETONI FLAVOR

1 SAGE LEAF

.5 OZ LIME JUICE

1.5 OZ TEQUILA (BLANCO, REPOSADO, ANEJO ALL WORK WELL)

OPTIONAL: 1 OZ DRY (LOW CARB) CIDER

Add the Ultima Appletini Stickpack, tequila, lime juice, and sage leaf to a shaker and shake with cubed ice. Strain over crushed ice & top with (optional) 1 oz dry cider. Float 2 dashes Angostura bitters on the top. Garnish with a sage sprig & star anise.

Recommended Glassware: Double Old Fashioned



“Peach Please” Winter Bellini

1 STICKPACK ULTIMA REPLENISHER PEACH BELLINI FLAVOR

.75 OZ LEMON JUICE

1 SAGE LEAF

2 DASHES ANGOSTURA BITTERS

TOP 1 OZ DRY (LOW CARB) SPARKLING WINE OR CLUB SODA

Add the Ultima Peach Bellini Stickpack, tequila, lemon juice, sage leaf and bitters to a shaker and shake with cubed ice. Strain into a Champagne flute. Top with 1 oz dry sparkling wine or club soda. Garnish with a lemon twist & sage leaf.

Recommended Glassware: Champagne Flute



Holiday in the Tropics

**1 STICKPACK ULTIMA REPLENISHER
COCONUT PIÑA COLADA FLAVOR**

8-10 MINT LEAVES

.75 OZ LIME JUICE

1.5 OZ LIGHT RUM

1 OZ CLUB SODA

Add the Ultima Coconut Piña Colada Stickpack, mint leaves and lime juice to a glass. Gently muddle the mint. Add the rum & fill with crushed ice and swizzle with a bar spoon. Top the glass with crushed ice and 1 oz club soda. Garnish with a healthy dusting of pumpkin spice, pineapple piece & mint garnish.

Recommended Glassware: Collins Glass



Fireplace Sipper

1 STICKPACK ULTIMA REPLENISHER PEACH BELLINI FLAVOR

1 OZ LEMON JUICE

1.5 OZ BOURBON OR BLENDED SCOTCH

1 DASH TOASTED PECAN BITTERS

1 EGG WHITE

Add all ingredients to a shaker and shake without ice for 30 seconds to aerate the egg white into the cocktail. Open the shaker and add ice. Shake again with ice for 10 seconds. Strain into a double old fashioned glass with a large cube. Garnish with a lemon twist & dusting of nutmeg.

Recommended Glassware: Double Old Fashioned Glass



Kiss Me At Midnight

1 STICKPACK ULTIMA REPLENISHER
COCONUT PIÑA COLADA FLAVOR

1 SPRIG ROSEMARY

.5 OZ LIME JUICE

.75 OUNCE CRANBERRY JUICE

1 DASH ORANGE BITTERS

1.5 OUNCES GIN OR BLANCO TEQUILA

TOP WITH 1 OZ DRY (LOW CARB) SPARKLING WINE

Add all ingredients except the sparkling wine to a cocktail shaker. Shake with cubed ice and strain into a stemmed cocktail glass. Top with 1 oz dry sparkling wine. Garnish with a cranberry skewer (or a coconut milk ice cube with cranberries frozen inside).

Recommended Glassware: Stemmed Cocktail Glass

All recipes created by @ice_and_alchemy & @bodyblissbyjess

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