



essential elderberry bar book

Are you
getting
enough
**Berry
Power?**

Discover the
remarkable
power antioxidant
benefits of the

**Aronia
Berry**





Table of Contents

cold beverages

Elderberry Gin + Tonic.....	5
Elderberry Sunrise	7
Breezy Elderberry	9
Hurricane Elderberry.....	11
Elderberry Punch	13
Elderberry Shirley Temple.....	15

hot beverages

Elderberry-Apple Cider.....	18
Classic Elderberry Hot Toddy.....	20
Elderberry Ginger Hot Toddy.....	22
Elderberry Spiked Chai Tea.....	24
Elderberry-Cranberry Tonic	26
Purple Glühwein	28

signature drink series

Elderberry-Apple Cider.....	30
-----------------------------	----





cold beverages



Elderberry Gin+Tonic

Elderberry Gin+Tonic

A gin and tonic is lower in calories than many other alcoholic drinks and refreshes you with natural botanicals and added fruit garnishes.

Cocktail:

Tonic water (Elderflower flavored is desirable)

Juniper berries (5 per glass)

A shot of Botanical gin per glass

A teaspoon of Elderberry extract

A teaspoon of lime juice

garnish with a slice of lime /juniper berry leaves

Mocktail:

Tonic water (Elderflower flavored is desirable)

Juniper berries (5 per glass)

A teaspoon of Elderberry extract

A teaspoon of lime juice

garnish with a slice of lime /juniper berry leaves

For an added zing, substitute ice cubes with pre-cut and pre-frozen slices of limes.





Elderberry Sunrise

Elderberry Sunrise

An immunity pleaser, that's for sure! Get that deep purple sunrise effect with Norm's Farms Elderberry Extract to make the perfect relaxing aperitif.

Cocktail:

2 oz tequila

4 oz orange juice

1/2 oz Norm's Farms Elderberry Extract

Ice

Orange Wedge for garnish

Mocktail:

6 oz orange juice

1/2 oz Norm's Farms Elderberry Extract

Ice

Orange Wedge for garnish



Fill a highball glass with ice. Pour the tequila and orange juice over the ice and stir. Slowly drizzle the Norm's Farms Elderberry Extract down the side of the inside of the glass to create a sunrise effect. Garnish with an orange wedge.



**Breezy
Elderberry**

Breezy Elderberry

The perfect libation for a warm summer evening. Cool off with this sweet and tart cocktail that's sure to be a favorite.

Cocktail:

1.5 oz potato vodka

4 oz cranberry juice

1 oz grapefruit juice

1/2 oz Norm's Farms Elderberry Extract

Ice

Grapefruit wedge for garnish

Mocktail:

4 oz cranberry juice

2 oz grapefruit juice

1/2 oz Norm's Farms Elderberry Extract

Ice

Grapefruit wedge for garnish

Fill a highball glass with ice. Add vodka, cranberry juice, grapefruit juice and Norm's Farms Elderberry Extract. Stir well. Garnish with a grapefruit wedge.





**Hurricane
Elderberry**

Hurricane Elderberry

Here's one hurricane that you'll look forward to! Enjoy all the passion of the islands with exotic blend of rums and tropical juices that create a visually enchanting experience.

Cocktail:

2 oz light rum
2 oz dark rum
1 oz passion fruit syrup
1 oz orange juice
1 oz lime juice
1/2 oz Norm's Farms Elderberry Extract
Crushed Ice
Pineapple wedge for garnish

Mocktail:

1 oz passion fruit syrup
3 oz orange juice
2 oz pineapple juice
1 oz lime juice
1/2 oz Norm's Farms Elderberry Extract
Crushed Ice
Pineapple wedge for garnish

Fill a hurricane glass with crushed ice. In a shaker, combine the light rum, dark rum, passion fruit syrup, orange juice, and lime juice. Shake well and strain the mixture over the ice. Drizzle the Norm's Farms Elderberry Extract over the top and garnish with a wedge of fresh pineapple.





Elderberry Punch

Elderberry Punch

Whether sipped on a sun-soaked beach or enjoyed as a tropical themed drink Norm's Farms version of Planter's Punch is sure to please.

Cocktail:

2 oz dark rum
3/4 oz lime juice
3/4 oz lemon juice
1/2 oz Norm's Farms Elderberry Extract
1/4 oz simple syrup
3 dashes of Angostura bitters
Ice
Orange slices and mint sprig for garnish

Mocktail:

2 oz seltzer water
3/4 oz lime juice
3/4 oz lemon juice
1/2 oz Norm's Farms Elderberry Extract
1/4 oz simple syrup
3 dashes of Angostura bitters
Ice
Orange slices and mint sprig for garnish

In a shaker, combine the dark rum, lime juice, lemon juice, Norm's Farms Elderberry Extract, simple syrup, and bitters. Shake with ice, then strain into a glass filled with ice. Garnish with an orange slice or two and a sprig of mint.





Elderberry Shirley Temple

Berry Shirley Temple

This magical elixir was created to tempt people of all ages. It not only can boost your immunity, but it will boost your spirit too with it's bubbly sweetness and mystery.

Mocktail:

2 oz ginger ale

2 oz lemon-lime soda

1/2 oz Norm's Farms Elderberry Extract

Fresh cherry and a slice of lime for garnish

Fill a highball glass with ice. Pour ginger ale and lemon-lime soda over the ice, then add Norm's Farms Elderberry Extract. Stir gently and garnish with a fresh cherry and a slice of lime.





hot beverages



Elderberry-Apple Cider

Elderberry-Apple Cider

A perfect addition for the fall that will kick your immunity into gear. This traditional autumn potable will warm it's way into your heart with or without the whiskey!

Cocktail:

1 cup apple cider
1 oz Norm's Farms
Elderberry Extract
1-2 oz of bourbon or whiskey
1 tbsp honey
1 stick cinnamon
2 star anise
Hot water (optional)
Apple slices for garnish

Mocktail:

1 cup apple cider
1 oz Norm's Farms
Elderberry Extract
1 tbsp honey
1 stick cinnamon
2 star anise
Hot water (optional)
Apple slices for garnish

Warm apple cider and honey in saucepan, careful not to boil. Remove from heat and add Norm's Farms Elderberry Extract and bourbon or whiskey. Stir to combine. Garnish with apple slices, cinnamon sticks and star anise.



Classic Elderberry Hot Toddy



Classic Elderberry Hot Toddy

This unique hot toddy is your classic winter cocktail known for its warm immune building soothing qualities. The traditional version uses whiskey, honey and hot water. But a delicious mocktail version—which is a touch sweeter—calls for maple syrup, honey and hot water. Either one make a great addition to a cool evening and a roaring fire to bundle up beside.

Cocktail:

2 oz whiskey (bourbon or Scotch)
1 oz Norm's Farms Elderberry Extract
1 tbsp honey
1/2 oz fresh lemon juice
1 cup hot water
Lemon wheels and cinnamon stick
for a garnish

Mocktail:

1 teabag Chamomile
(or your favorite caffeine free tea)
1 oz pure maple syrup
1 oz Norm's Farms Elderberry Extract
1 tbsp honey
1/2 oz fresh lemon juice
1 cup hot water
Lemon wheels and cinnamon stick
for a garnish

In a pre-warmed glass mix all the ingredients together until the honey is dissolved. Garnish with a lemon wheel(s) and a stick of cinnamon. Sip and enjoy!



Elderberry Ginger Hot Toddy



Elderberry Ginger Hot Toddy

Take the tart antioxidant yumminess of Elderberry and give it a zing of ginger and dollop of honey for this wonderful warming winter creation.

Cocktail:

2 oz whiskey (rye or bourbon)

1 oz Norm's Farms
Elderberry Extract

1 tbsp honey

1/2 oz fresh lemon juice

1/2 oz fresh ginger juice

1 cup hot water

Lemon wheels, candied ginger
and cinnamon sticks for garnish

Mocktail:

1 teabag Ginger Tea

1 oz Norm's Farms
Elderberry Extract

1 tbsp honey

1/2 oz fresh lemon juice

1/2 oz fresh ginger juice

1 cup hot water

Lemon wheels, candied ginger
and cinnamon sticks for garnish

In a pre-warmed glass mix all the ingredients together until the honey is dissolved. Garnish with a lemon wheel(s), candied ginger and/or a stick of cinnamon. Sip and enjoy!



Elderberry Spiked Chai Tea



Elderberry Spiked Chai Tea

Celebrate the deliciousness of Chai Tea with the added immunity enhancing benefits of elderberry and a possible kick of warmth in this traditional rendition.

Cocktail:

2 oz rum
1 oz Norm's Farms Elderberry Extract
2 cups water
2 cups milk (dairy or alternative milk)
4 black tea bags
1 cinnamon stick
4-6 whole cloves
4-6 cardamom pods, crushed
1-2 inches of fresh ginger, sliced
1/4 cup honey
Optional: orange peel or star anise

Mocktail:

1 oz Norm's Farms Elderberry Extract
2 cups water
2 cups milk (dairy or alternative milk)
4 black tea bags
1 cinnamon stick
4-6 whole cloves
4-6 cardamom pods, crushed
1-2 inches of fresh ginger, sliced
1/4 cup honey
Optional: orange peel or star anise

Combine water, milk, cinnamon stick, cloves, cardamom pods and ginger and bring to a simmer. Add tea bags and steep for 5-7 minutes stirring occasionally. Remove tea bags and strain mixture. Add Norm's Farms Elderberry Extract, honey and rum (optional) stir and enjoy!

[<<back to table of contents](#)





Elderberry-Cranberry Tonic

Elderberry-Cranberry Tonic

What's stimulating and relaxing plus it helps boosts your immunity in a cup? It's Elderberry-Cranberry Tonic. This tangy tonic will warm your bones and your senses and is the perfect prescription on a chilly day!

Cocktail:

2 oz cranberry vodka
2 oz Norm's Farms
Elderberry Extract
1 tbsp honey
1/2 oz fresh lemon juice
4 oz hot cranberry juice
A rosemary sprig for garnish

Mocktail:

2 oz Norm's Farms
Elderberry Extract
1 tbsp honey
1/2 oz fresh lemon juice
6 oz hot cranberry juice
A rosemary sprig for garnish

Heat cranberry juice being careful not to boil, then add cranberry vodka, Norm's Farms Elderberry Extract, honey and lemon. Stir briskly and add a sprig of rosemary for a garnish. It's healthy with a hoot of yum!





Purple Glühwein

Purple Glühwein

Glühwein literally translates to glow-wine, because of how you feel after you've been drinking tiny mugs outside in December. Try adding cinnamon sticks, cardamom, vanilla, ginger, or even black pepper to your taste.

Cocktail:

3/4 cup Norm's Farms
Elderberry Extract

1/2 medium orange

1/2 cup water

Black tea bag

2 tspn whole cloves

2 whole star anise

1 (750-milliliter) bottle
dry red wine

Rum or amaretto

Serve hot with honey to taste

Mocktail:

3/4 cup Norm's Farms
Elderberry Extract

1/2 medium orange

1/2 cup water

Black tea bag

2 tspn whole cloves

2 whole star anise

1 (750-milliliter) bottle
dry red wine

Serve hot with honey to taste

Since simmering the wine will take the alcohol out, you can add it back with a shot of rum or amaretto.

Making this is so easy, just add all the ingredients in a pot and simmer for 2-3 hours.

Then get ready to glow!

[<<back to table of contents](#)



Signature Drink Series

Double E.H.D.

*Light and refreshing,
healthy dose of daiquiri*

- white rum
- lime
- grapefruit
- Luxardo
- Norm's Farms Elderberry Extract



THE HORTON
DOWNTOWN BOONE, NC

HOTEL
ROOFTOP LOUNGE

Got a great mixology idea using
Norm's Farms Extracts and Syrups?
Send it in, and be a part of our Cocktails Vol II
Coming out in the fall of 2024.

[<<back to table of contents](#)

try the recipes with any of our extracts and syrup



boost your immunity with our
organic elderberry antioxidant gummies



get an increase in some calm energy
after a great nights sleep
with our immunity+ line of products





NORM'S FARMS®

417-522-1375 | info@normsfarms.com

© 2023 Norm's Farms - All rights reserved.