

Radiant Pine Cocktail

- 75ml pineapple juice
- 45ml triple sec liqueur
- 30ml blue curaçao mixed with water
- 15ml Monin coconut syrup
- 30ml grenadine syrup
- 15ml fresh lime juice



STEP 1

Start with pouring the grenadine syrup into a standard pint glass.

STEP 2

Shake and strain the pineapple juice, Monin coconut syrup, lime juice and triple sec. Then add the mixture to the glass.

STEP 3

Layer with blue curaçao mixed with water. Garnish with a pineapple wedge and mint leaf (optional). *Enjoy!*

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Pineapple Fizz Mocktail

- 25ml Monin apple syrup
- 25ml Monin hibiscus syrup
- 75ml pineapple juice
- 15ml lime juice
- 15ml bitter lemon



STEP 1

Start with pouring the Monin apple and hibiscus syrups into a standard pint glass.

STEP 2

Shake and strain the pineapple juice and lime juice. Then add the mixture to the glass.

STEP 3

Finish with a splash of Bitter Lemon.

Garnish with a pineapple wedge and a maraschino cherry (optional). *Enjoy!*

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