



TEALEAVES

MIXOLOGIST CHANDRA LAM LUCARIELLO PRESENTS

SUMMER TISANE (WELCOME COCKTAIL)

YIELD: 1 COCKTAIL

INGREDIENTS FOR SUMMER TISANE

1.5 oz	Cucumber Infused Old Lahaina Silver Rum
0.75 oz	Fleur Elderflower Liqueur
0.75 oz	Lemon Juice
0.75 oz	Tealeaves Peppermint Tea Syrup *
1 oz	White Grapefruit Juice
-	Club Soda

*INGREDIENTS FOR TEALEAVES PEPPERMINT TEA SYRUP

2 cups	Sugar
1 1/2 cups	Water
4	Peppermint Tea Bags or comparable amount of Organic Peppermint Loose Leaf Tea

STEPS

To prepare summer tisane

1. Method: Add lime, syrup, juice and liquors to mixing glass with ice.
2. Shake and strain over Mint Tea Ice Cubes with Edible Flowers frozen into them.
3. Garnish: Edible Flower on top.

To prepare the Tealeaves peppermint tea syrup

1. Steep tea in water until brewed strong.
2. Add sugar to dissolve.



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“PHO” REAL

YIELD: 1 COCKTAIL

INGREDIENTS FOR “PHO” REAL

0.75 oz	Sammy’s Beachbar Rum
0.75 oz	Basil Leaves
0.75 oz	Lime Juice
0.75 oz	Housemade “Pho” Syrup*
-	Barritt’s Ginger Beer

*INGREDIENTS FOR HOUSEMADE “PHO” SYRUP

2 cups	Raw Organic Sugar
1 cup	Water
1	Cinnamon Stick
3	Star Anise Pods
1 tsp	Cardamom Seeds
1 tsp	Fennel Seeds
1	Jalapeño, chopped

STEPS

To prepare “Pho” Real

1. Method: Muddle basil with lime and “pho” syrup.
2. Add rum, fill with ice and top with ginger beer.
3. Stir to combine.
4. Garnish: Kiawe Smoked Sea Salt on half the rim, Thai Basil Sprig and Bean Sprouts.

To prepare the housemade “Pho” syrup

1. Toast all spices until fragrant in pan on medium heat.
2. Add water, jalapeño and sugar and simmer for 7 minutes.
3. Remove from heat and let cool.



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SMOKED AWAPUHI

YIELD: 1 COCKTAIL

INGREDIENTS FOR SMOKED AWAPUHI

0.75 oz	Pyrat XO Rum
0.75 oz	Elixir G Ginger Syrup
0.75 oz	Lime Juice
0.75 oz	Tealeaves Peppermint Tea Syrup*
-	Fees's Whiskey Barrel Aged Bitters
	Tealeaves Lapsang Souchong Tea Ice Cubes**

*INGREDIENTS FOR PEPPERMINT TEA SYRUP

2 cups	Sugar
1 1/2 cups	Water
4	Peppermint Tea Bags or comparable amount of Organic Peppermint Loose Leaf Tea

**INGREDIENTS FOR TEALEAVES LAPSANG SOUCHONG ICE CUBES

2 tsp	Lapsang Souchong Tea
2 cups	Hot Water
-	Fresh Mint Leaf

STEPS

To prepare Smoked Awapubi

1. Method: Cold Smoke a snifter and turn upside down.
2. Add syrups, lime and rum to mixing glass with ice.
3. Shake and strain over smoked tea (Tealeaves Lapsang Souchong) ice cube with mint leaves frozen into it and prepared glass.
4. Garnish: None necessary.

To prepare the Tealeaves peppermint tea syrup

1. Steep tea in water until brewed strong.
2. Add sugar to dissolve.

To prepare the Tealeaves Lapsang Souchong ice cubes

1. Steep tea in hot water for 3 minutes and remove leaves.
2. Pour tea in ice tray and add 1 mint leaf per cube.
3. Place tray into freezer until frozen solid.