



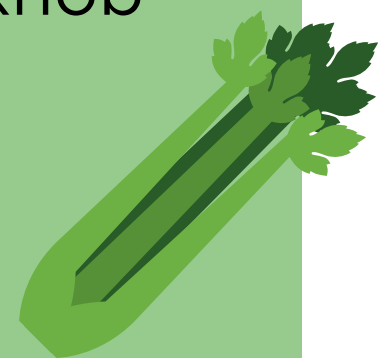
Garden Tonic

INGREDIENTS

Tonic - 3 oz.

Green Juice - 3 oz.

- 5 celery stalks
- 1 large cucumber
- 1 piece of lime
- 2 pieces of a Granny Smith Apple
- 1 thumb-sized knob of fresh ginger
- 3 cups spinach



DIRECTIONS

Fill a glass with ice and 3 oz. green juice. Top with 3 oz. of tonic water and serve with a straw. This drink can be served simply or with thin slices of cucumber and lime to float in the drink. We also love popping a stalk of the leafy celery heart.



INGREDIENTS

Ginger Ale - 2 oz.

Red Juice - 4 oz.

- 1 large red beet
- 1 cup cherries, pitted
- 1 cup pomegranate seeds
- 1 cup chopped watermelon with rind
- 1 small bunch or 1 cup of red kale
- 1 lemon

Cherry Pop

DIRECTIONS

Shake 4 oz. of red juice with ice in a shaker and strain into a glass. Top with 2 oz. of ginger ale and garnish with a pitted cherry and beet slice.



Palm Paradise

INGREDIENTS

Coconut Water - 3 oz.

Yellow Juice - 3 oz.

- 1 whole pineapple, chopped, core included
- 2 large yellow bell peppers, seeded and chopped
- 2 golden kiwi, peeled and chopped
- 2 oranges, peeled

DIRECTIONS

This mocktail is best prepared stirred, not shaken! Combine both the yellow juice and pour over ice in a glass. Garnish with lime and mint.





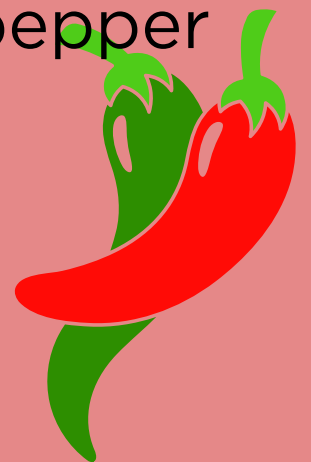
Glow Getter

INGREDIENTS

Honey - ½ Tbsp.

Immunity Juice - 2 oz.

- 1 chili (sub 1 tsp cayenne pepper powder)
- 1 orange, peeled
- 2 lemons, peeled
- 1 thumb-size knob of ginger
- 1 thumb-sized knob of turmeric
- ¼ tsp black pepper



DIRECTIONS

Pour 2 ounces of immunity juice and ½ Tbsp of honey into a shaker with ice. Shake and strain into a glass. Garnish with fresh chili for extra spice!