

Passover Cocktails

Red Sea Shrub (non-alcoholic)

(A tart, tangy & refreshing non-alcoholic cocktail inspired by Passover flavors)

- 1½ oz pomegranate juice
- ½ oz apple cider vinegar
- ¼ oz date syrup
- ½ oz fresh lemon juice
- 2 oz sparkling water
- Fresh mint & dehydrated orange for garnish

Instructions:

- Shake the pomegranate juice, apple cider vinegar, date syrup, and lemon juice with ice.
- Strain into a glass over fresh ice.
- Top with sparkling water and stir gently.
- Garnish with mint or a lemon peel
- *add your favorite spirit to make this an alcoholic version

The Four Cups Spritz

(A light, refreshing take on the Four Cups of Wine, inspired by Italian aperitivo culture)

- 3 oz dry red wine
- 1 oz Bianco Vermouth
- ½ oz fresh lemon juice
- 2 dashes orange bitters
- 2 oz soda water (or more to taste)
- Garnish: Lemon twist & rosemary sprig

Instructions:

- Fill a wine glass with ice.
- Add red wine, vermouth, lemon juice, and bitters. Stir gently.
- Top with soda water and give it a quick stir.
- Express a lemon twist over the drink, drop it in, and garnish with rosemary.
- ** No kosher-for-Passover orange bitters? Substitute with a small dash of orange zest + a tiny splash of white wine vinegar for a similar effect!
- You can use any Vermouth but Kedem is Kosher for Passover



The Charoset Sour

(A charoset-inspired shaken cocktail with warm spice and dried fruit notes.)

Ingredients:

- 1 ¼ oz Silver tequila
- ¾ oz Ashkelon brandy
- ½ oz cinnamon-honey syrup
- ½ oz fresh lemon juice
- ½ oz unfiltered apple juice
- 2 dashes black walnut bitters
- Orange peel, dried apple and a cinnamon stick for garnish

Instructions:

- Shake tequila, brandy, cinnamon-honey syrup, apple juice, lemon juice, and bitters with ice.
- Strain into a rocks glass over fresh ice.
- Express an orange peel over the drink and drop it in.
- Garnish with a cinnamon stick & dried apple.

To Make Cinnamon-Honey Syrup:

Ingredients:

- ½ cup honey
- ½ cup water
- 2 cinnamon sticks (or ½ tsp ground cinnamon)

Instructions:

- In a small saucepan, combine honey, water, and cinnamon sticks over low heat.
- Stir until the honey fully dissolves into the water (about 3-5 minutes). Do not boil—just warm it gently.
- Remove from heat and let the cinnamon infuse for at least 15 minutes (or up to an hour for a stronger flavor).
- Strain out the cinnamon sticks (if using) and transfer the syrup to a sealed container.
- Store in the fridge for up to 2 weeks.
- Shortcut: If using ground cinnamon, just whisk it in while the syrup is warm—no need to strain.

The Maror Mule

(A bitter Herb-Inspired take on the Moscow Mule)

Ingredients:

- 2 oz potato vodka
- ½ oz lemon juice
- ½ oz honey syrup
- 4 dashes Fee Bros. celery bitters
- 2 oz Ginger beer
- small amount of fresh horseradish
- Celery ribbon or parsley sprig for garnish

Instructions:

- Dry shake vodka, lemon juice, honey syrup, horseradish and bitters.
- Rim glass with celery salt
- Pour over ice.
- Top with ginger beer and garnish with a celery ribbon or parsley sprig.

To Make Honey Syrup:

Ingredients:

- ½ cup honey
- ½ cup warm water

Instructions:

- In a small bowl or jar, combine honey and warm water.
- Stir or shake until fully blended. That's it. Seriously.
- Store in the fridge for up to 2 weeks.



With love,

MELROSE UMBRELLA CO.

7465 MELROSE AVE., LOS ANGELES