

Dragon Breath Ale



- 1 oz Grapefruit Soda
- 1 oz Mango Juice
- 1 oz Pineapple Juice
- 2 oz Tamarind Soda
- 2 oz Seltzer Water
- 0.25 tsp Grenadine
- Tajin or Cucumber Chili Lime Beer Salts

Non-alcoholic

Combine all ingredients in a glass. Add Tajin or cucumber chili lime beer salts to taste (8 dashes recommended). Stir to incorporate and serve over ice.

Dwarven Firewater



- 6 oz Freshly Brewed Coffee
- 1 Tbsp Torani Dark Choc. Syrup
- 1/32 tsp Ground Cayenne Pepper
- 1/32 tsp Ground Ginger (powder)
- 1 Cinnamon Stick, Whole

Non-alcoholic

Brew fresh coffee. Pour into a mug and add the spices and syrup, stirring well to incorporate. Serve as-is or with milk of choice.

For more heat (spice), add more cayenne pepper to taste.



Orcish Rotgut

- ✿ One bag of Green Tea, Chai Blend
- ✿ 5 Black Peppercorns
- ✿ 0.25 Tsp Fennel Seeds
- ✿ 3 Allspice Berries
- ✿ Grass Jelly Drink
- ✿ 1 Tbsp Grass Jelly
- ✿ Optional: Hot Honey to sweeten

Non-alcoholic

Open a can of Grass Jelly Drink and use a strainer and bowl to separate the jelly from the liquid. Save both.

Add tea and spices to a mug. Pour boiling water into the mug and steep for at least 2 minutes. Strain and combine equal parts tea and GJD into a glass. Add in 1 Tbsp of the reserved Grass Jelly.

Sweeten to taste and serve warm.



Wizard's Brew

- R 2 oz Coca Cola
- J 2 oz Simply Blueberry Lemonade
- X 1 oz Tonic Water

In a separate, clean & dry shot glass;

- U 1/4 tsp Blue Raspberry Pop Rocks

Non-alcoholic

Put ice in serving glass, then add the first set of listed ingredients and gently stir. Serve with Pop Rocks in a separate shot glass.

Shortly before drinking, drop the Pop Rocks into the drink.