

# LOVE TONIC

*Bright, botanical refreshment inspired by Nebraska's flagship library.*

## INGREDIENTS

1. 3 oz Sage Sandhills Elixir
2. 1 tsp lavender simple syrup
3. Lime peel for muddling and garnish
4. 2 oz tonic water
5. 1 rosemary sprig, for garnish

## INSTRUCTIONS

1. In a mixing glass, gently muddle the lime peel to release its oils.
2. Add Sage elixir and lavender simple syrup. Stir to combine.
3. Add tonic water and give a light stir to preserve the bubbles.
4. Fill a rocks glass with ice and pour the mixture over it.
5. Garnish with a fresh lime peel and a rosemary sprig. For a final flourish, swirl the rosemary in the glass just before serving to release its fragrance.

# LEARNING COLLINS

*Citrus-forward twist on a classic, crafted for curious minds.*

## INGREDIENTS

1. 1 cocktail cherry
2. Lemon peel for muddling and garnish
3. ½ tsp sugar
4. 3 oz Sandhills Elixir Lemon Ginger
5. 2 oz sparkling pink grapefruit juice

## INSTRUCTIONS

1. In a mixing glass, gently muddle the cocktail cherry, lemon peel, and sugar until the fruit is broken down and the sugar begins to dissolve.
2. Add the Lemon Ginger elixir and stir well to incorporate.
3. Add sparkling pink grapefruit and stir lightly to preserve the fizz.
4. Fill a tall glass with ice and strain the mixture over the top.
5. Garnish with a fresh lemon peel or another cherry, if desired.

# ***DIGITAL LIBRE***

*Effervescent cola and lime with a digital-age spirit.*

## **INGREDIENTS**

1. lime peel for muddling
2. lime wedge for garnish
3. ½ tsp fresh lime juice
4. 3 oz Sandhills Elixir Plum
5. 8 drops tobacco bitters
6. 12 drops cacao bitters

## **INSTRUCTIONS**

1. In a mixing glass, muddle the lime peel to release its oils.
2. Add lime juice, Plum elixir, tobacco bitters, and cacao bitters. Stir to combine.
3. Pour in the cola and stir gently to retain its carbonation.
4. Fill a glass with ice and strain the mixture over it.
5. Garnish with a fresh lime wedge.

# ***NEBRAZERAC***

*Layered, grounded, and a little defiant—this spirit-free classic reimagines tradition with a Nebraska twist.*

## **INGREDIENTS**

1. 1 lemon peel (plus extra for garnish)
2. 4 oz Sand hills Elixir Cranberry
3. 1 oz Proof Sazerac syrup
4. 12 drops tobacco bitters

## **INSTRUCTIONS**

1. In a mixing glass, muddle the lemon peel to release its oils.
2. Add Cranberry elixir, Sazerac syrup, and tobacco bitters. Stir thoroughly to integrate flavors.
3. Fill a rocks glass with ice and strain the mixture over it.
4. Garnish with a fresh lemon peel or twist.