

Adult cocktails

Cocktails for a Small Gathering

Twelve measured single drinks for adults 21+



Three featured recipes from this collection

PUBLIC SAMPLE - 2 RECIPES

The complete edition has 12 recipes. This sample contains the first two.

Development edition 1.2.0 - recipes not kitchen tested.

Junction Table by CrownThrive, LLC

AI-generated realistic food artwork; not a photograph or tested result.

Contents

PUBLIC SAMPLE - this file includes two recipes, not the complete twelve-recipe cookbook. The full edition adds the remaining ten recipes, techniques, menus, shopping list, and planning pages.

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Make this kitchen yours

This book is for adults aged 21 or older and makes one measured cocktail at a time. A jigger keeps spirit quantities explicit, while pasteurized juice, commercial nonalcoholic mixers, and fresh herbs supply flavor. Every recipe includes an alcohol-free substitution. Ask guests which version they want, mark glasses clearly, offer water, and plan a sober driver or ride before serving alcohol. Anyone drinking alcohol should not drive or operate kitchen equipment. Do not combine alcohol with cannabis. These drinks use no raw eggs, homemade fermented mixers, or infusion methods. Keep zero-proof equipment clean and mark each finished glass before serving.

Recipe development edition 1.2.0 - October 30, 2026. Original editorial recipes; not kitchen tested. Timing is an estimate. Check appliance instructions, package directions and safe internal temperatures. No nutrition or medical benefit is claimed. Allergen notes are ingredient based and do not certify freedom from cross contact. Check every label and substitution.

Original development edition; recipes have not been kitchen-tested and no nutrition analysis is claimed. Prep times are active work; cooling, chilling, steeping rests, and freezing may require additional time as directed.

AI-generated photorealistic culinary artwork interprets the listed recipes. These are not documentary photographs, kitchen-test evidence, or a guarantee of finished appearance. Follow the measured recipe and safety checks.

Food safety and ingredient labels

Use a food thermometer: poultry 165°F; ground beef, pork and lamb 160°F; whole beef, pork and lamb cuts 145°F followed by a 3 minute rest; fish 145°F. Reheat leftovers to 165°F. Keep the refrigerator at 40°F or below. Refrigerate perishables in shallow containers within 2 hours, or 1 hour above 90°F. Most cooked leftovers keep 3 to 4 days; follow a shorter recipe limit. Thaw in the refrigerator, cold water or microwave, never on the counter. A freezer keeps food cold; it does not sterilize it. Wash produce under running water and keep raw meat and its tools away from ready to eat food.

Use standard US cups and spoons unless a weight is given. Oven temperatures are Fahrenheit. One tablespoon equals 3 teaspoons; one US cup equals 16 tablespoons. Spoon flour into a cup and level it.

These are original development recipes, not kitchen-tested; no nutrition figures are claimed. Use pasteurized milk and juice. For guests at higher risk of foodborne illness, choose pasteurized juice instead of freshly squeezed juice. Wash produce under running water. Frozen fruit is not made safe by freezing: use ready-to-eat fruit, or cook it as its package directs and chill before blending. Refrigerate prepared drinks at 40°F or below within two hours, and use within one to two days.



Measured Gin and Tonic - AI-generated realistic food artwork, not a photograph or tested result.

Measured Gin and Tonic

1 adult drink | Prep: 5 minutes | Cook: 0 minutes

Ingredients

- 1 1/2 fluid ounces gin
- 4 fluid ounces chilled tonic water
- 1/4 fluid ounce pasteurized lime juice
- 1 cup ice
- 1 thin washed lime wheel

Method

1. For a guest aged 21 or older, fill a tall glass with the measured ice. Use a jigger to measure gin and add it to the glass.
2. Add lime juice and pour tonic slowly down the inside of the glass. Fold once with a spoon; vigorous stirring removes bubbles.
3. Add the lime wheel and serve immediately. Identify the drink as alcoholic and offer a separate glass of water; arrange a sober driver before any alcohol is served.

Cook's tip

Tonic contains quinine and may be sweetened; check its ingredient label before serving guests.

Substitution

For alcohol-free service, replace gin with 1 1/2 fluid ounces cold water and keep all other ratios.

Storage

Serve promptly. Refrigerate covered at 40°F or below within 2 hours (1 hour above 90°F); use within 1 day. Add fresh ice and carbonation only at service.

Ingredient allergen notes

No major allergens identified in the listed ingredients. Check labels and cross contact.

Grapefruit Tequila Highball

1 adult drink | Prep: 5 minutes | Cook: 0 minutes

Ingredients

- 1 1/2 fluid ounces blanco tequila
- 2 fluid ounces pasteurized grapefruit juice
- 1/2 fluid ounce pasteurized lime juice
- 1/4 fluid ounce agave syrup
- 2 fluid ounces chilled sparkling water
- 1 cup ice

Method

1. Measure tequila, grapefruit juice, lime juice, and agave syrup into a tall glass. Stir for 10 seconds until the syrup is dispersed.
2. Add ice and stir briefly to chill the still mixture. Pour sparkling water down the inside of the glass and fold once gently.
3. Serve immediately to a guest aged 21 or older, clearly labeling the drink as alcoholic. Offer water alongside it and keep a separate zero-proof option available for guests who prefer one.

Cook's tip

Agave syrup is dense, so mix it with the juices before adding the ice and carbonation.

Substitution

Replace tequila with 1 1/2 fluid ounces pasteurized grapefruit juice for an alcohol-free fruit highball.

Storage

Serve promptly. Refrigerate covered at 40°F or below within 2 hours (1 hour above 90°F); use within 1 day. Add fresh ice and carbonation only at service.

Ingredient allergen notes

No major allergens identified in the listed ingredients. Check labels and cross contact.

Edition, use and support

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Safety references

FoodSafety.gov • safe cooking temperatures

<https://www.foodsafety.gov/food-safety-charts/safe-minimum-internal-temperatures>

USDA FSIS • leftovers and food safety

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/leftovers-and-food-safety>

Sources checked October 4, 2026. Original recipes are separate from these safety references.

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Measure a single drink and make each guest's choice clear.

Cocktails for a Small Gathering offers twelve single-serving drinks for adults aged 21 or older, with an alcohol-free substitution for every recipe. A marked jigger keeps quantities explicit; a shaker handles still mixtures, while sparkling mixers join the glass after the other ingredients. Begin with a measured gin and tonic, shake bourbon with maple and lemon, or stir chilled coffee with tequila and milk. The book explains clear identification of each version, clean equipment for zero-proof choices, and planning sober transport before service. Two gathering menus and a first-menu shopping list help organize ingredients while leaving the final drink choice with each guest.

- Use a jigger and a single gentle fold for Measured Gin and Tonic.
- Shake the measured still ingredients for twelve seconds in Bourbon Maple Lemon Sip.
- Whisk chilled coffee, tequila, milk, and maple syrup before pouring Coffee Tequila Iced Sip.

PUBLIC SAMPLE: two recipes only; the full edition has twelve.



Coffee Tequila Iced Sip

AI-generated realistic food artwork