

Easy Landings®

Signature Recipes





The *Final Approach*

A crisp, citrus-forward mocktail built on Easy Landings Lemon Lime. Bright and effervescent – the kind of drink you order when you're almost there.

Ingredients

- 1 tbsp Easy Landings Lemon Lime concentrate
- 1/2 oz fresh lemon juice
- 4 oz elderflower tonic water
- 3 cucumber slices
- 2 fresh mint sprigs
- 1 cup ice



Method

1. Muddle cucumber and mint

In a rocks glass, gently muddle cucumber slices and mint sprigs to release their oils. Don't over-muddle – you want fresh, not bitter.

2. Add concentrate and citrus

Add concentrate and lemon juice to the glass and stir briefly to combine.

3. Ice and top

Fill glass with ice, then top with elderflower tonic water. Give a gentle stir from the bottom up.

4. Garnish and serve

Garnish with a cucumber ribbon and mint sprig.
Serve immediately.

Note:

Swap elderflower tonic for plain sparkling water for a less floral, more classic finish. Works well with a salted rim.





The *Turbulence*

Easy Landings Lemon Lime meets ginger and yuzu for a sharp, aromatic mocktail with a slow, warming finish.

Ingredients

- 1 tbsp Easy Landings Lemon Lime concentrate
- 1/2 oz yuzu juice (or fresh lime juice)
- 1/2 oz fresh ginger, peeled and sliced thin
- 4 oz ginger beer (non-alcoholic)
- 1/2 tbsp honey syrup (1:1 honey + water)
- 1 cup ice

Method

1. Muddle ginger

In a cocktail shaker, muddle sliced ginger with honey syrup until fragrant.

2. Shake

Add concentrate, yuzu juice, and a handful of ice. Shake for 10-12 seconds.

3. Strain and top

Strain into an ice-filled highball glass. Top with ginger beer.

4. Garnish and serve

Garnish with a candied ginger skewer and lime wheel.

Note:

Yuzu juice can be found at most Asian grocery stores or online. Fresh lime is a solid sub. For more heat, add a thin slice of jalapeño to the muddle.





The *Golden Hour*

Easy Landings Mango with turmeric, ginger, and citrus. Warm, golden, and grounding – the kind of drink that makes the whole day feel intentional.

Ingredients

- 1 tbsp Easy Landings Mango concentrate
- 1 oz fresh orange juice
- 1/2 oz fresh lemon juice
- 1/4 tsp ground turmeric
- 1/4 oz fresh ginger, grated
- 1 tsp honey or agave syrup
- 3 oz sparkling water
- 1 cup ice



Method

1. Shake

Combine concentrate, orange juice, lemon juice, turmeric, ginger, and honey in a shaker. Add ice and shake for 12 seconds until well chilled and the turmeric is fully incorporated.

2. Fine-strain

Fine-strain into a rocks glass over a large ice cube to catch any ginger pulp.

3. Top

Top with sparkling water and stir once gently.

4. Garnish and serve

Garnish with an orange twist and a dusting of turmeric.

Note:

A small pinch of black pepper activates the turmeric and adds a subtle warmth at the finish. Can be served hot (skip the ice and sparkling water, top with warm water instead) as a wellness-forward alternative.





The *Takeoff*

Easy Landings Mango with passion fruit, chili salt, and sparkling water. Bright, tropical, and just enough heat to keep you present.

Ingredients

- 1 tbsp Easy Landings Mango concentrate
- 1 oz passion fruit pulp (fresh or thawed frozen)
- 1/2 oz fresh lime juice
- 1/2 tsp agave syrup
- 4 oz sparkling water
- Chili-salt rim blend (Tajín or equal parts chili flakes + sea salt)
- 1 cup ice

Method

1. Prepare chili-salt rim

Run a lime wedge around the rim of a highball glass. Press rim into chili-salt blend on a small plate to coat.

2. Shake

In a shaker, combine concentrate, passion fruit pulp, lime juice, and agave with ice. Shake for 12 seconds.

3. Strain over ice

Strain into the rimmed glass over fresh ice.

4. Top and garnish

Top with sparkling water. Garnish with a halved passion fruit or lime wheel.

Note:

Run a lime wedge around the rim before applying the chili salt so it sticks. Passion fruit pulp from frozen packets works just as well as fresh and is much easier to source year-round.





The *Upgrade*

Easy Landings Black Cherry, vanilla, and cream soda – rich, retro, and dangerously smooth. A first-class upgrade to the classic cherry float.

Ingredients

- 1 tbsp Easy Landings Black Cherry concentrate
- 1/2 tsp pure vanilla extract
- 4 oz cream soda (non-alcoholic)
- 1 tsp fresh lemon juice
- 3 fresh or frozen dark cherries, pitted
- 1 cup ice

Method

1. Muddle cherries

In a rocks glass, muddle cherries with lemon juice until broken down and juicy.

2. Add concentrate and vanilla

Add concentrate and vanilla extract to the glass and stir to combine with the muddled cherry.

3. Ice and top

Fill glass with ice and gently pour in cream soda. Stir once from the bottom.

4. Garnish and serve

Garnish with a cherry on the rim and a light dusting of cinnamon if desired.

Note:

A scoop of vanilla ice cream or coconut whip on top turns this into a proper float. For a smokier take, use black cherry bitters instead of vanilla.





The *Layover*

Easy Landings Black Cherry with hibiscus, pomegranate, and a hint of rose. Deep, floral, and a little mysterious – for when the journey is the point.

Ingredients

- 1 tbsp Easy Landings Black Cherry concentrate
- 1 oz hibiscus tea, brewed and cooled
- 1/2 oz pomegranate juice
- 1/2 tsp rose water
- 3 oz sparkling water
- 1 tsp agave syrup
- 1 cup ice



Method

1. Shake

Combine concentrate, hibiscus tea, pomegranate juice, rose water, and agave in a shaker with ice. Shake well for 12 seconds.

2. Strain

Strain into a chilled coupe or wine glass over a large ice cube.

3. Top with sparkling water

Top gently with sparkling water to preserve the pour.

4. Garnish and serve

Garnish with dried rose petals or a cherry on a pick.

Note:

Brew hibiscus tea strong – it's the backbone of this drink. Rose water is potent; measure carefully or it'll take over. Dried rose petals on top make a stunning garnish.





The *Window Seat*

Easy Landings Watermelon shaken with fresh basil, lime, and a pinch of sea salt. Sweet and savory with an herbal edge – the drink equivalent of a window seat.

Ingredients

- 1 tbsp Easy Landings Watermelon concentrate
- 4 cubes fresh watermelon
- 4 fresh basil leaves
- 1/2 oz fresh lime juice
- 1 tsp simple syrup
- 1 pinch flaky sea salt
- 3 oz sparkling water
- 1 cup ice



Method

1. Muddle watermelon and basil

In a shaker, muddle watermelon cubes and basil leaves until the watermelon releases its juice and the basil is fragrant.

2. Shake

Add concentrate, lime juice, simple syrup, and sea salt. Add ice and shake vigorously for 12 seconds.

3. Double-strain

Double-strain into a highball glass over fresh ice to remove any pulp.

4. Top and garnish

Top with sparkling water. Garnish with a basil sprig and a small watermelon wedge on the rim.

Note:

The sea salt is not optional – it binds the sweetness and makes the watermelon pop. For a spicy variation, add two thin jalapeño slices to the muddle.





The *No Return Flight*

Easy Landings Watermelon with coconut water, mint, and a splash of pineapple. Tropical, light, and completely unrushed.

Ingredients

- 1 tbsp Easy Landings Watermelon concentrate
- 3 oz coconut water
- 1 oz pineapple juice
- 1/2 oz fresh lime juice
- 4 fresh mint leaves
- 1 cup ice



Method

1. Bruise mint

In a glass, gently press mint leaves against the side with a spoon or muddler – just enough to bruise, not shred.

2. Shake

Combine concentrate, coconut water, pineapple juice, and lime juice in a shaker with ice. Shake for 10 seconds.

3. Strain over ice

Strain into a glass packed with ice.

4. Garnish and serve

Garnish with a mint crown and a pineapple frond if you have it.

Note:

Use 100% coconut water, not a coconut cocktail mixer – the natural electrolytes and subtle sweetness are what make this drink feel so easy. Works beautifully over crushed ice.



