

# LoHi

## RECIPE BOOK

A MOCKTAIL CREATED BY  
COLLECTION CBD FOR LIFE





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## Welcome to the LoHi Recipe Book

Good drinks should make the moment better. That's it. That's the whole idea.

LoHi Drops are a flavorless, 3mg THC drink additive designed to blend seamlessly into whatever's in your glass. No taste. No hangover. No surprises. Just a smooth, gentle lift that lets you set the pace and stay in the moment.

Every recipe in this book was built around that idea. Drinks that are genuinely delicious on their own, made a little more interesting with a few drops of LoHi.



## How to Use LoHi Drops

Start with one serving. One dropper = 3mg THC. That's your starting point. Effects typically kick in within 15 to 45 minutes, so give it time before you add more.

Add it to anything. Hot or cold, sparkling or still. LoHi disappears into any drink without changing the flavor. Coffee, tea, a mocktail, a cocktail, sparkling water. If it's in a glass, it works.

Make it yours. Feeling the social energy of a night out? One serving. Long, slow evening at home? Maybe two. The beauty of 3mg is you can always adjust. Start low, find your sweet spot, and go from there.

A few pro tips from us: Add your drops before you pour over ice so they mix in evenly. For sparkling drinks, stir gently so you keep the fizz. And if you're alternating with cocktails, LoHi makes a great pairing for pacing yourself without stepping out of the moment.

## What's Inside Every Bottle

3mg THC per serving. A flavorless, odorless formula that won't compete with your drink. No sugar, no calories, no artificial anything. Just clean, simple ingredients that do exactly what they're supposed to.

## Now Let's Make Something Good

The recipes that follow range from five-minute crowd-pleasers to a few that are worth the extra effort. All of them are better with LoHi. Enjoy.

# LoHi

## SPICED ORANGE CHAI MOCKTAIL



# LoHi

## SPICED ORANGE CHAI MOCKTAIL

Imagine a cozy cabin in the mountains. There's snow falling, a fire crackling, a good book in hand, or friends gathered around swapping stories as the night settles in. It's the kind of moment you want to linger in a little longer. This Spiced Orange Chai Mocktail was inspired by those slow, feel-good moments, blending warming chai spices with bright citrus and a refreshing finish. It's seasonal, gut-friendly, and crafted to feel just as good as it tastes.

Because the best nights are the ones that still feel good the next day.

### INGREDIENTS

#### Makes one mocktail

- 2.5 tablespoons chai simple syrup\*
- 2 teaspoons apple cider vinegar
- juice of one orange
- splash of ginger ale or ginger kombucha
- 3 mg THC from LoHi Drops

#### \*For the chai simple syrup

- 3/4 cup water
- 3/4 cup maple syrup
- 3 of your favorite chai tea bags

### INSTRUCTIONS

Begin by making the chai simple syrup. Bring the water to a boil and add tea bags. Allow to steep for 3-5 minutes. Remove tea bags, add maple syrup and return to a low simmer for 20 minutes. Transfer to glass jar and allow to cool. Makes 6-8 servings.

Add chai simple syrup, apple cider vinegar, orange juice and LoHi Drops to a shaker. Shake well.

Serve over ice, topped with ginger ale or ginger kombucha.

Optional: Garnish with orange peel, cinnamon stick, and star anise.

# LoHi

## MAPLE APPLE CIDER HIGHBALL MOCKTAIL





# MAPLE APPLE CIDER HIGHBALL MOCKTAIL

This one is for crisp fall or winter afternoons that stretch into early evening. Leaves crunch underfoot, windows are cracked open, and there's no rush to be anywhere else. The Maple Apple Cider Highball brings together fresh apple cider, a touch of maple, warming spice, and a light sparkle for a drink that feels grounded, seasonal, and effortlessly comforting, finished with a gentle lift from LoHi THC.

## INGREDIENTS

### Makes one mocktail

- 4 oz fresh apple cider (unfiltered)
- ½ oz fresh lemon juice
- ¼ oz maple syrup
- 1 dash cinnamon or nutmeg
- 3 mg THC from LoHi Drops
- Ice
- Top w/ splash of ginger beer or club soda

## INSTRUCTIONS

In a shaker add ice. Then combine the apple cider, lemon, maple syrup, and THC.

Shake gently to avoid frothing

Strain over ice in a rocks glass.

This is optional, but for an extra little kick of flavor, top with ginger beer instead of club soda.

Garnish with apple slice or cinnamon stick.

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## SPARKLING CRANBERRY MOCKTAIL





# SPARKLING CRANBERRY MOCKTAIL

This is the kind of drink you make when winter feels playful. A casual get-together, a last-minute plan, or a night that starts with “just one” and stays easy all the way through. Bright cranberry, a splash of sparkle, and a gentle touch of LoHi THC come together for a light, refreshing sip that feels festive without the fuss.

## INGREDIENTS

### Makes one mocktail

- 4 oz cranberry or cranberry blend juice
- 2 oz sparkling water of choice
- 3 mg THC from LoHi Drops.
- Optional: Sugar for rim and fresh cranberries for garnish

## INSTRUCTIONS

If you want to take the extra step for presentation, first prepare the sugar rim.

Next, you’ll add ice to the glass and pour in the cranberry juice.

Mix in the LoHi drops by gently stirring.

Top with sparkling water, stir again (very gently) and garnish as desired!

# LoHi

## STRAWBERRY MULE MOCKTAIL





# STRAWBERRY MULE MOCKTAIL

♥ Valentine's Day Featured Recipe ♥

Whether you are celebrating with someone special or just leaning into a little solo self love, this Strawberry Mocktail Mule is here to make the moment feel intentional. It has the same crisp, refreshing feel as a traditional mule, with a juicy strawberry twist that feels right at home for Valentine's Day. Add your LoHi drops, garnish it up, and enjoy a drink that feels festive without the next-day regrets.

## INGREDIENTS

**Makes one mocktail**

- 1.5 oz Strawberry Puree
- 1 and a half limes
- 3 mg THC from LoHi Drops
- Ginger Beer
- Strawberry & Lime for Garnish

## INSTRUCTIONS

To keep it traditional, use a copper mug if available. If not, any glass or mug will work.

Add the juice of 1.5 limes to the mug then add the strawberry puree and LoHi Drops.

Top with ginger beer and stir gently but make sure your stir enough to incorporate the strawberry puree.

Garnish with strawberry slices and a lime wedge.

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## THE CHERRY ON TOP MOCKTAIL





# THE CHERRY ON TOP MOCKTAIL

If you love a drink that feels a little fancy but is effortless to make, The Cherry on Top is your go-to mocktail. It leans into bold cherry and pomegranate flavor with just enough citrus from fresh lemon to keep things bright and refreshing. Finished with club soda and LoHi drops, it is the kind of drink that fits any vibe, whether you are winding down after a long day or hosting friends.

## INGREDIENTS

### Makes one mocktail

- 0.5 oz fresh lemon juice
- 0.5 oz simple syrup
- 3 oz Pomegranate + Cherry + Elderberry juice (or any pomegranate-cherry blend)
- 3 mg THC from Lohi Drops
- Club Soda
- Optional: Pomegranate Arils for garnish

## INSTRUCTIONS

It might not get any easier than this. Add lemon juice, simple syrup, pomegranate-cherry juice, and LoHi Drops to a shaker with ice.

Shake until your heart is content.

Pour over ice and top with club soda. Garnish with Pomegranate Arils, or if you want to keep this mocktail true to its name, a maraschino cherry.

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## BLUEBERRY LAVENDER LEMONADE





# BLUEBERRY LAVENDER LEMONADE

If a glass of lemonade could double as a vibe, this would be it. The LoHi Lavender Lemonade is sweet, tart, and herbal all at once, with fresh blueberries, lavender syrup, and a hint of lemon to make it taste as bright as it feels. Add your LoHi Drops, and it becomes the perfect warm-weather refresher for when you're ready to shake off winter and actually enjoy being outside again.

## INGREDIENTS

### Makes one mocktail

- 10+ Blueberries
- 1.5 oz lavender syrup
- 1 oz lemon juice
- 2 oz water
- 3 mg THC from LoHi Drops

### Garnish choices (optional)

- Blueberries
- Lemon Slice
- Lavender Sprig

## INSTRUCTIONS

To begin, add & muddle blueberries in cocktail shaker until blueberries are mostly or completely juiced

Next, add in ice, lavender syrup, LoHi Drops, lemon juice, and water. Shake for about 10 seconds or count out 15 strong shakes.

Pour shaker contents through a strainer into a glass with ice. You can skip the strainer if you don't have one and if you don't mind a little pulp from the blueberries.

Garnish and enjoy!

# LoHi

## DREAMS (SLEEP TONIC)



# DREAMS (SLEEP TONIC)

Some nights, you just need something that tells your brain it's time to wind down. LoHi Dreams is a warm, calming blend of almond milk, unsweetened cherry chamomile juice, and passion flower tea, with ashwagandha and LoHi Drops to take the edge off. Think of it as your new nightcap, no alcohol, no grogginess the next morning, just a quiet signal to your body that the day is done.

This recipe was inspired by Amanda Paa's [Pink Moon Milk](#).

## INGREDIENTS

### Makes one sleep tonic

- 6 oz almond milk
- 4 oz unsweetened cherry + chamomile
- 1 tablespoon honey (optional)
- ½ teaspoon ashwagandha powder
- 1 Passion (Flower) tea bag
- 3 mg THC from LoHi Drops

## INSTRUCTIONS

In a small saucepan, heat almond milk and cherry chamomile juice over medium heat. Be sure to stir occasionally to avoid burning.

Remove from heat and steep the Passion tea in the almond milk/ cherry juice for 3 to 5 minutes.

Remove the tea bag and whisk in ashwagandha powder and LoHi Drops. If using, whisk in the honey as well.

Let cool slightly if needed, then sip and relax.

# LoHi

## PINEAPPLE COCONUT MOCKARITA





# PINEAPPLE COCONUT MOCKARITA

All the fun of a margarita, none of the regret. The LoHi Pineapple Coconut Mockarita brings together pineapple juice, coconut milk, and fresh lime for a drink that tastes like it belongs somewhere with sand and a view. A pinch of sea salt, a salted rim if you're feeling it, and your LoHi Drops round it out. It's the unofficial drink of late spring and you should probably make a pitcher.

## INGREDIENTS

### Makes one mockarita

- 4 oz pineapple juice
- 1 oz canned coconut milk
- 1 lime (juiced)
- 2 oz coconut water
- Pinch of sea salt
- 3 mg THC from LoHi Drops
- Pineapple or lime wedge for garnish

## INSTRUCTIONS

This first step is highly recommended, although not necessary. Begin with rimming the glass with lime and salt. Then add ice to your mockarita glass.

In a shaker, add the pineapple juice, coconut milk, juice of one lime, coconut water, LoHi Drops and a small pinch of sea salt (trust us).

Shake well, pour and garnish.

Sip then get ready to be transported to your favorite tropical paradise.

# LoHi

## WATERMELON SPRITZ MOCKTAIL





# WATERMELON SPRITZ MOCKTAIL

This one is made for the first real warm day of the year. Fresh watermelon blended down and chilled, homemade limeade that takes all of five minutes, and a splash of club soda to tie it all together. Stir in your LoHi Drops and you’ve got a porch-ready drink that tastes like someone put actual effort into it, even though you really didn’t.

## INGREDIENTS

### Makes one mocktail

- 4 oz watermelon puree
- 1.5 oz homemade lime simple syrup\*
- 3 mg THC from LoHi Drops
- Club soda

### \*Lime simple syrup

- 5 limes, juiced
- 1 cup of sugar
- ¾ cup water

## INSTRUCTIONS

Begin by making the lime simple syrup. Combine lime juice, water and sugar in a small saucepan. Bring to a simmer, stirring occasionally. Let the mixture reduce slightly, but by no more than half. Let cool.

Next, prepare the watermelon puree. Blend your fresh watermelon and place in the freezer for 15-20 minutes to chill.

The rest is easy. In a glass, combine 4 oz watermelon puree with 1.5 oz lime simple syrup and LoHi Drops. Stir, add ice and top off with club soda.

# LoHi

## SPICY JALAPENO MOCKARITA





# Spicy Jalapeno Mockarita

Looking for a mocktail that doesn't skimp on flavor or fire? This recipe comes together for a drink that stands toe-to-toe with any spicy margarita, minus the hangover. Whether you're taking a night off or just love a great mocktail, this one delivers all the spice and citrus punch you'd expect from the real thing.

## INGREDIENTS

### Makes one mocktail

- Juice of 2-3 limes
- Juice of 1/4-1/2 orange
- Juice of 1/2 lemon
- 0.5-2oz jalapeno simple syrup (depending on spice preference)
- 3 mg THC from LoHi Drops
- Club soda

### \*Jalapeno simple syrup

- 1/2 cup water
- 1/2 cup of sugar
- 1/4 cup sliced, seeded jalapeno

## INSTRUCTIONS

Begin by making the jalapeno simple syrup. Combine jalapeno slices, water and sugar in a small saucepan. Bring to a simmer, stirring occasionally, for 10 minutes. Let the mixture reduce slightly, but by no more than half. Let cool.

Once the jalapeno simple syrup is prepared, you're ready to make a spicy mockarita! Combine all ingredients, except the club soda, in a shaker with ice. Shake well. In an optionally salt or tain rimmed glass, add ice and pour in contents of shaker. Top with club soda and garnish.

# LoHi

## CLASSIC VIRGIN MOCKARITA





# Classic Virgin Mockarita

If your palate leans classic over fruity or spicy, the LoHi Classic Virgin Mockarita is calling your name. This bright, citrus-forward mocktail blends fresh lime, orange, and lemon with a touch of agave for natural sweetness, while our LoHi Drops deliver that desired light and easy buzz with no alcohol required. It's proof that a great margarita doesn't need tequila to feel like a celebration.

## INGREDIENTS

### Makes one mocktail

- Juice of 2-3 limes
- Juice of 1/4-1/2 orange
- Juice of 1/2 lemon
- 0.5oz agave (or more for a sweeter taste)
- 3 mg THC from LoHi Drops
- Club soda

## INSTRUCTIONS

Prepare your serving glass by optionally rimming with salt then adding ice.

In a shaker, add your citrus juices along with the agave and LoHi Drops. Add in a handful of ice and shake well. Pour into prepared glass.

Top with club soda or sparkling water and garnish.

Enjoy!

# Lotti

## INFUSED SALSA



# LoHi

## Infused Salsa

We're stepping outside the glass for this one: introducing LoHi Drops Infused Salsa, a fresh take on a classic favorite with a little something extra mixed in. Roasted poblanos, jalapenos, onion, cilantro, and a squeeze of lime come together as always, but this time our LoHi Drops add that signature easy buzz right into the bowl. It's proof that the good vibes of LoHi don't stop at drinks, so pass the chips.

### INGREDIENTS

- 3 Poblanos
- 1/2 Red Onion
- 2 Jalapenos
- 28oz Can Crushed Tomatoes
- Cilantro to taste
- 1 tsp chili powder
- 1/2 tsp salt
- 1/2 tsp sugar (optional)
- Juice of 1 lime
- LoHi Drops

### INSTRUCTIONS

Preheat oven to 500 degrees.

Roast poblanos, red onion and jalapenos on a baking sheet for about 15 minutes. Deskin and deseed the peppers once they cool enough to touch.

Add all the ingredients to a large blender and blend until smooth. Add more salt if needed and add the desired amount of LoHi Drops.

# LoHi

## HOT HONEY MANGO MOCKTAIL





# Hot Honey Mango Mocktail

Sweet, spicy, and endlessly refreshing, the LoHi Hot Honey Mango Mocktail is your new warm weather obsession. Juicy mango, cool mint, bright lime, and hydrating coconut water come together in perfect balance, all finished with a tajin rim that brings a salty/spicy kick to every sip. It's a little sweet, a little heat, and entirely irresistible.

## INGREDIENTS

### Makes one mocktail

- 1/2 diced mango
- 6-10 mint leaves
- 1 tsp hot honey
- juice of 1 lime
- 1/2 cup coconut water
- tajin for rim
- mango slice for garnish
- LoHi Drops

## INSTRUCTIONS

Begin by muddling the diced mango and mint leaves in a shaker.

Next, add desired amount of LoHi Drops, hot honey, lime juice, coconut water and ice to the shaker and shake well.

Strain over ice into a tajin rimmed glass and garnish with mango slice.

\*If you prefer it less “juicy” you can add club soda or replace the coconut water with club soda.

# LoHi

## CUCUMBER MINT SPARKLER





# Cucumber Mint Sparkler

Light, crisp, and effortless, the LoHi Cucumber Mint Sparkler is refreshment made simple. Cool cucumber, zesty lime, and fresh mint get a fizzy lift from sparkling water for a drink that's as easy to make as it is to enjoy. It's the perfect no fuss sip for any moment you need to cool down and refresh.

## INGREDIENTS

### Makes one mocktail

- 1/2 cucumber, sliced
- Juice of 1/2-1 lime
- 5-6 fresh mint leaves
- Sparkling Water
- Ice
- LoHi Drops

## INSTRUCTIONS

Start by muddling the sliced cucumber and mint leaves in a glass.

Add the lime juice and LoHi Drops. Next add ice to the glass and then top with sparkling water.

Gently stir with a bar spoon and garnish with more cucumber sliced and mint if desired.

# LoHi

## GINLESS BASIL SMASH





# Ginless Basil Smash

Herbaceous, fruity, and full of character, the LoHi Ginless Basil Smash puts a mocktail spin on a bar classic without missing a beat. Muddled basil and green grapes bring garden fresh depth, while lime juice and simple syrup balance it all out, topped off with a splash of club soda for the perfect fizz.

## INGREDIENTS

### Makes one mocktail

- 10-12 basil leaves
- 5 Green Grapes
- 1 oz lime juice
- 1 oz simple syrup
- LoHi Drops
- Club soda

## INSTRUCTIONS

In a cocktail shaker, muddle basil leaves with lime juice and grapes.

Add the simple syrup and LoHi Drops along with a handful of ice. Shake well.

Strain into a cocktail glass filled with ice and top with club soda.

# LoHi

## PEACH ICED TEA



# LoHi

## Peach Iced Tea

There's nothing quite like a summer classic done right. The LoHi Peach Iced Tea is that perfect porch swing sipping staple. Freshly brewed black tea gets sweetened with a homemade peach simple syrup for that juicy peach flavor in every sip. It's simple, nostalgic, and endlessly refreshing.

### INGREDIENTS

**Makes one batch (8-10 servings)**

- 2 peaches, sliced
- 1 cup sugar
- 8 black tea bags
- 9 cups water
- LoHi Drops

### INSTRUCTIONS

To start, combine one cup of water with one cup of water and the peach slices. Bring to a boil then reduce to simmer for about 5 minute. Remove from heat and let the peaches steep for 25-30 minutes.

Bring the remaining 8 cups of water to a boil, then remove from heat and steep tea bags for about 4 minutes.

Strain the peach simple syrup, then add to the tea. Stir well.

Serve over ice with LoHi Drops and enjoy!



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