



FROM OUR *MARLIN BAR: COCKTAILS WITH TOMMY BAHAMA* BOOK

Hawaiian Fizz Mocktail (Zero Proof)

MAKES 1 DRINK

½ oz. pineapple juice

½ oz. Coco López®

½ oz. fresh lime juice

½ oz. simple syrup (see below)

5 oz. soda water

1 pineapple leaf, for garnish

INSTRUCTIONS

1. Simple Syrup: In a saucepan, combine 1 part sugar with 1 part water. Put the saucepan on medium heat and stir until the sugar dissolves. Let sit until cool. Store in a lidded container in the refrigerator for up to 2 weeks.
2. Combine the first four ingredients in a cocktail shaker with ice. Shake well, then pour (don't strain) into a pilsner glass. Top up with the soda water. Garnish with the pineapple leaf.