



IT'S GOOD ENERGY

THE MONTANA MULE

Our twist on the fresh, fun classic of the 1940's. Perfect after a long day on the virtual range, jamming out at music festivals, or exploring the great outdoors. The cold copper mug and oxidization enhances the aroma and individual flavors of the whiskey, ginger ale and lime. These simple ingredients saddled with our organic Hiball Energy blend makes for a tangy, effervescent cocktail with plenty of buck.



- 1.5 oz. Whiskey or Bourbon
- 4.0 oz. Hiball Ginger Ale Organic Energy Drink
- 1/4-1/2 oz. Fresh Organic Lime Juice & Wedge

Squeeze fresh lime juice into copper mug filled with ice. Add whiskey or bourbon to mug and top with Hiball Ginger Ale. Garnish with lime wedge.

THE CHERRY BOMB

A classic recipe modified for the modern-day. This dangerously delicious combo is flavorful, goes down smooth and doesn't fill you up. Throw in the triple energy upgrade of organic caffeine, ginseng, guarana and step back... This cute little cocktail packs a punch!



- 1.5-3 oz. Vodka
- 2.0 oz. Hiball Black Cherry Organic Energy Drink
- 2 Organic Cherries (garnish)

THE MALIBU

For all those big kids wanting to indulge their inner child this weekend.



- 2.0 oz. Malibu Coconut Rum
- 2.0 oz. Hiball Cold Brew Coffee (Mocha)
- 2.0 oz. Hiball Cold Brew Coffee (Vanilla)
- Organic Nutmeg (pinch)
- Organic Whipped Cream (optional topping)

In a glass, add Malibu Rum and coffee. Fill remaining way with ice and top with whipped cream and a pinch of nutmeg.

THE BAHAMA MAMA

A twist on the popular and potent drink of the islands. The pairing of flavorful Juices and spirits blend together like a Caribbean calypso. Pick up the beat with a few splashes of our Vanilla Cold Brew Coffee and you're ready for wherever the rhythm takes you.



- 2.0 oz. Rum
- 2.5 oz. Organic Orange Juice
- 2.5 oz. Organic Pineapple Juice
- 1.0 oz. Hiball Cold Brew Coffee (Vanilla)
- Grenadine (splash)

In a shaker half full with ice, combine rum and Hiball Cold Brew Coffee. Shake vigorously and pour into a highball glass. Top with organic orange and pineapple juice and dash of grenadine. Garnish with a slice of organic orange.

THE DIRTY SHIRLY

This one has become a new happy hour favorite around the office. The delicious and refreshing flavor of pomegranate mixed with cherries and vodka is an irresistible combo that is sure to turn heads.



- 1.5 oz. Vodka
- 4-6 oz. Hiball Pomegranate Acai Organic Energy Drink
- 2 Cherries (1 halved and 1 whole)

In a shaker, muddle ice and halved cherry. Pour contents of shaker into a highball glass and add vodka. Fill glass with desired amount of Hiball Pomegranate Acai Organic Energy Drink and garnish with whole cherry.

THE ALMOND ROYALE

Has a nice ring to it don't you think?



- 1.5 oz. Reserva del Senor Almond Infused Tequila
- 4.0-6.0 oz. Hiball Cold Brew Coffee (Mocha)
- Ice cubes

Fill desired glass two thirds full with ice. Pour Almond Infused Tequila over ice and add desired amount of Hiball Cold Brew Mocha.

THE WILD THING

Just like the name implies this little cocktail is fresh, lively and full of fun. Perfect for this Labor Day and all you Hiballers out there looking to squeeze in a little more action before summer is done.



- 2.0 oz. Vodka
- 4.0 oz. Organic Cranberry Juice
- 4.0 oz. Organic Mango Juice
- 2.0 oz. Hiball Wild Berry Sparkling Energy Water
- 2-4 Organic Orange (slices)
- 2-4 Organic Raspberries (whole)

In a shaker full of ice, add oranges and raspberries and shake vigorously to break up fruit slightly. Pour contents into a tall glass and add vodka and fruit juices. Top with Hiball Wild Berry Sparkling Energy Water and garnish with orange wedge.

THE ALPHA

It's an old dog with a new trick. I.E. all the great flavor and fun of a traditional Greyhound plus the clean kick of organic guarana, ginseng and caffeine. Low in sugar and calories but high in fun. Whatever the occasion the Alpha will help keep you running and ahead of the pack this summer.



- 1.5-3 oz. Vodka
- 8.4 oz. Hiball Grapefruit Sparkling Energy Water
- 2 Half Moon Slices of Organic Grapefruit (garnish)

THE NEW ORLEANS PEACH

Fact... New Orleans knows how to party! That's why we took a page from their recipe playbook with the New Orleans Peach. A subtle twist on their beloved Gin Fizz, this is one luscious and enlivening cocktail guaranteed to help keep you up to get down.



- 2.0 oz. Gin
- 0.75 oz. Fresh Organic Lemon Juice
- 1 tsp. Fine Organic Sugar or Simple Syrup
- 4-6 oz. Hiball Peach Sparkling Energy Water
- 1 Wedge of Organic Peach (1 wedge cut into thirds)

Shake the gin, lemon juice, sugar and peach pieces. Strain into a highball glass filled with ice and top with Hiball Peach Sparkling Energy Water. Garnish with fresh peach.

ROSEMARY LEMONADE

With it's wonderful aroma and bold flavor rosemary puts a delicious twist on this classic cocktail. Mix in the sparkling goodness of our Hiball Lemon Lime Sparkling Energy Water and ...Refreshing!



- 1.5 oz. Vodka
- 0.5 oz. Organic Simple Syrup
- 1.0 oz. Fresh Organic Lemon Juice
- 3.0 oz. Hiball Lemon Lime Sparkling Energy Water
- 1-2 Sprigs Organic Rosemary & 1 Lemon Slice (garnish)

In a shaker, combine lemon juice, simple syrup, rosemary and vodka. Shake vigorously (to get flavor from rosemary). Strain into a highball glass full with ice and top with Hiball Lemon Lime Sparkling Energy Water. Garnish with fresh lemon or lime and sprig of rosemary.

WILD BERRY MOJITO

Now this is a POV we can get into. Imagine the invigorating aroma of fresh muddled mint and sweet lime. Cool, crisp effervescence rises up to greet you as a delicious blend of sparkling waters, syrups and clear rum splash about. Ice crackles and chimes... Is your mouth watering yet?



- 1-2 oz. White Rum
- 5-6 Leaves of Mint
- 0.5 oz. Simple Syrup
- 1.0 oz. Fresh Lime Juice (or 2 lime wedges)
- 1.0 oz. Hiball Wild Berry Sparkling Energy Water

Muddle together lime (juice or wedges), simple syrup, mint and ice. Add rum and shake. Pour into a highball or pint glass and top with Hiball Wild Berry Sparkling Energy Water. Garnish with lime wedge and small sprig of mint.

THE DR. ZHIVAGO

It's deep, delicious, full of character and sure to be an instant classic. In this prescription the vanilla coffee replaces the heavy cream for a lighter organic energy filled sweetness you're sure to love. Shaken or stirred it's just what the doctor ordered.



- Ice Cubes
- 1.5-3 oz. Vodka
- 2.0 oz. Hiball Cold Brew Coffee (Vanilla)
- 2.0 oz. Kahlua Liqueur

Fill desired glass two thirds full with ice. Pour Vodka and Kahlua liqueur over ice and add desired amount of Hiball Cold Brew Vanilla.

THE SEA BREEZE

If it's good enough for the International Bartenders Association it's good enough for us.



- 1-2 oz. Vodka
- 2.0 oz. Organic Cranberry Juice
- 2.0 oz. Hiball Grapefruit Sparkling Energy Water
- Organic Lime Wedge (garnish)

Pour vodka over ice in a highball glass. Follow with cranberry juice and top with Hiball Grapefruit Sparkling Energy Water. Garnish with a lime wedge.

BLACK CHERRY ICED TEA

We started to write up a really clever description of this recipe... But then we had one and forgot all about it.



- 0.5 oz. White Rum
- 0.5 oz. Gin
- 0.5 oz. Vodka
- 0.5 oz. Tequila
- 0.5 oz. Triple Sec
- 1.0 oz. Fresh Organic Lemon Juice
- Hiball Black Cherry Organic Energy Drink (top)
- Organic Lemon Wedge or wheel (garnish)

In a highball or pint glass filled with ice combine rum, gin, vodka, tequila and triple sec. Squeeze in juice from fresh lemon. Top with desired amount of Hiball Black Cherry Organic Energy Drink (more for a sweeter drink). Garnish with a fresh lemon wedge or wheel.

POMEGRANATE ACAI MIMOSA

Enjoying the fruits of our labor with the Pomegranate Acai Mimosa.



2-3 oz. Champagne
2.3 oz. Hiball Pomegranate Acai Organic Energy Drink
Organic Pomegranate (garnish)

In a champagne flute or wine glass combine champagne and Hiball Pomegranate Acai Organic Energy Drink. Ensure that both are well chilled. Garnish with fresh pomegranate seeds.

HIBALL GIN & TONIC

Our new friends at Ransom Spirits shared this bottle with us, so we're passing it along to you. Who will you share your spirits with this weekend?



2-3 oz. Ransom Old Tom Gin (hints of vanilla, cardamom, lemon and orange peel)
3-4 oz. Hiball Vanilla Organic Sparkling Energy Water
Organic Lemon, Lime or Orange Wedge (garnish)

With hints of cardamom and lemon peel, Ransom Old Tom Gin pairs perfectly with Hiball Vanilla Organic Sparkling Water. In desired glass, combine both ingredients over ice and garnish with a fresh lemon, lime or orange wedge.

THE JACK O' LANTERN

Guaranteed to brighten you up and put a smile on your face this Halloween.



1.0 oz. Bourbon Whiskey
0.5 oz. Grand Marnier
1.5 oz. Fresh Squeezed Organic Orange Juice
1.0 oz. Hiball Ginger Ale Organic Energy Drink
Orange Wheel & Lime Twist (garnish)

Pour bourbon, Grand Marnier and organic orange juice into a cocktail shaker and lightly shake. Strain into glass of choice (up or on the rocks) and top with Hiball Ginger Ale. Float orange wheel (pumpkin) on top and garnish with lime twist (stem).

HIBALL COOLER

Everyone has a favorite. The Hiball Cooler has quickly become one of ours. We created this cool cocktail around our top selling Black Cherry Organic Energy Drink. Got a favorite of your own? Share it for a chance to win a case of Hiball on us.



- 2.0 oz. Bourbon or Whiskey
- 0.75 oz. Fresh Lemon Juice
- 2-4 oz. Hiball Black Cherry Organic Energy Drink (top with desired amount)
- Fresh Cherries (muddled in for more flavor or just as a garnish)

Fill an old fashioned glass with ice. Pour in your bourbon or whiskey. Squeeze juice from a fresh lemon. Pour into glass. Top with desired amount of Hiball Black Cherry Organic Energy Drink. **For a stronger cherry flavor, muddle fresh cherries in bottom of glass prior to filling it with ice and other ingredients.*

THE PUMPKIN SPICE MARTINI

Trick or treat? We prefer... Both! The Pumpkin Spice Martini is just the trick to get your taste buds into the holiday spirit.



- 1.0 oz. Pumpkin Spice Liqueur
- 1.0 oz. Vodka
- 1-2 oz. Hiball Vanilla Cold Brew Coffee
- Organic Graham Cracker (garnish)
- Organic Honey (garnish)
- Fresh Organic Cinnamon Stick (garnish)

In a cocktail shaker combine pumpkin spice liqueur, vodka and Hiball Vanilla Cold Brew Coffee. Rim martini glass with graham cracker crumbs* and pour ingredients from shaker into glass. Garnish with fresh cinnamon stick. **Dip rim of glass so that it is slightly coated with fresh organic honey. Then dip into graham cracker crumbs.*



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