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# 15 BEST CBD COCKTAIL RECIPES - ALCOHOLIC DRINKS WITH CBD

 Tatyana Dyachenko | July 25, 2020





## 15 BEST CBD COCKTAIL RECIPE - ALCOHOLIC DRINKS WITH CBD

### INTRODUCTION

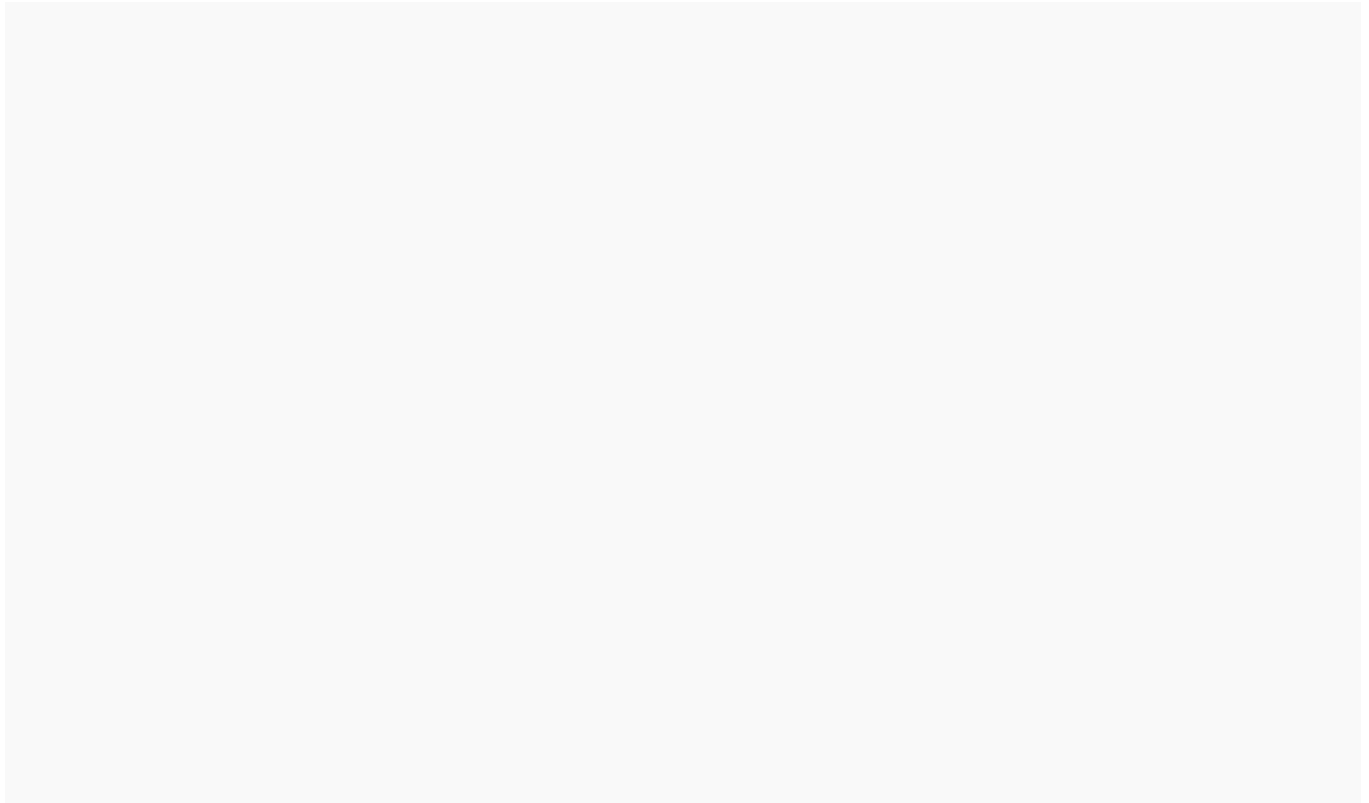
Cannabidiol—more commonly abbreviated as CBD—can now be found in virtually everything, from mascara to lotions to cocktails. And there’s increasing research that shows that CBD has many health benefits, ranging from **decreased anxiety**, pain relief, **better sleep**, **treatment of PTSD**, **treating & preventing epilepsy**, and **decreased depression**, treatment of certain skin disorders, to anti-cancer properties. CBD comes in a variety of forms such as CBD oils, CBD **Gummy Bear Edibles**, beer, and **body care products**.

Although CBD comes from marijuana plant, it does not cause a “high” effect or any form of intoxication. What causes that feeling of intoxication is the cannabinoid compound known as THC. ↑

When it comes to CBD cocktails, there is absolutely something for everyone. In this cookbook, we have compiled a list of our favorite CBD-infused cocktails that you can prepare and enjoy from the comfort of your home. They will impress your guest. All you need to do is follow the recipes. Thank us later!

## 15 BEST CBD COCKTAILS

### CBD Mint Julep



Prep Time: 5 mins Total Time: 5 mins

Yield: 1 Cocktail

#### Ingredients

- 2 ounces bourbon
- 2 teaspoons maple syrup
- 9 mint leaves, plus a mint sprig for garnish
- 15mg **CBD tincture**

#### Instructions



Place the mint leaves in the bottom of a rock glass. Muddle them until the leaves are dark, fragrant, and broken down.

Add the maple syrup and bourbon. Fill the glass with crushed ice and stir the drink for a few seconds.

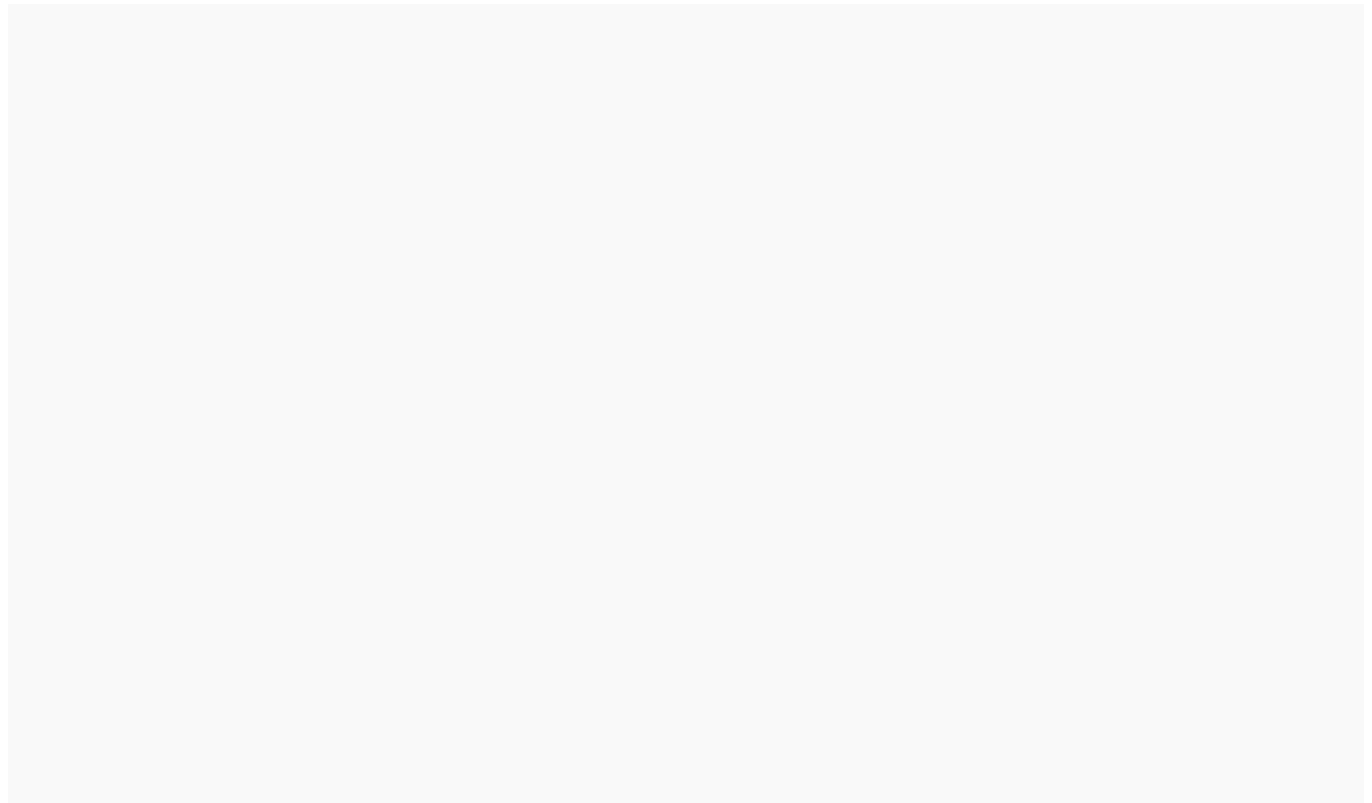
Add the **CBD oil** and stir again.

To garnish, gently clap the mint sprig in between your palms to release the fragrant mint oils. Plac it in your glass and serve immediately.

## Nutritional Facts

178 calories; 9g net carbs; 0g protein; 0g fat.

## CBD Lemon Ginger Beer Recipe



Prep Time: 5 mins Cook Time: 20 mins Total Time: 25 mins

Yield: 2 Glasses

## Ingredients



- 6 cups of water, divided
- 1/2 pound ginger, peeled and sliced thin
- 1/2 cup lemon juice, freshly squeezed
- 1 cup honey or maple syrup
- 1/2 dropper CBD tincture
- 2 cups seltzer
- Crushed ice
- 1 shot bourbon

## Instructions

Pour 2 cups of water into a saucepan over medium heat.

Add the ginger.

Bring to a boil and then lower the temperature to a boil.

Allow the mixture to simmer for 20 minutes.

Take off the heat and stir in the lemon juice, honey, and CBD.

Allow the mixture to cool and then pour it into a pitcher.

Add in the remaining water, seltzer, and bourbon.

Add the ice and stir.

Enjoy!

## Nutritional Facts per Serving

132 calories; 2.3g protein; 8g net carbs; 1.1g fat.

## Aquavit Cannabis Margarita





Prep Time: 5 mins Total Time: 5 mins

Yield: 1 Cocktail

## Ingredients

- 1 ounce aquavit
- 1 ounce mezcal
- 3/4 ounce lime juice
- 3/4 ounce honey
- 1 Oz celery juice
- 1 pinch salt
- 15mg CBD tincture
- 1 cannabis leaf for garnish
- Crushed ice

## Instructions

Combine all the ingredients in a shaker.



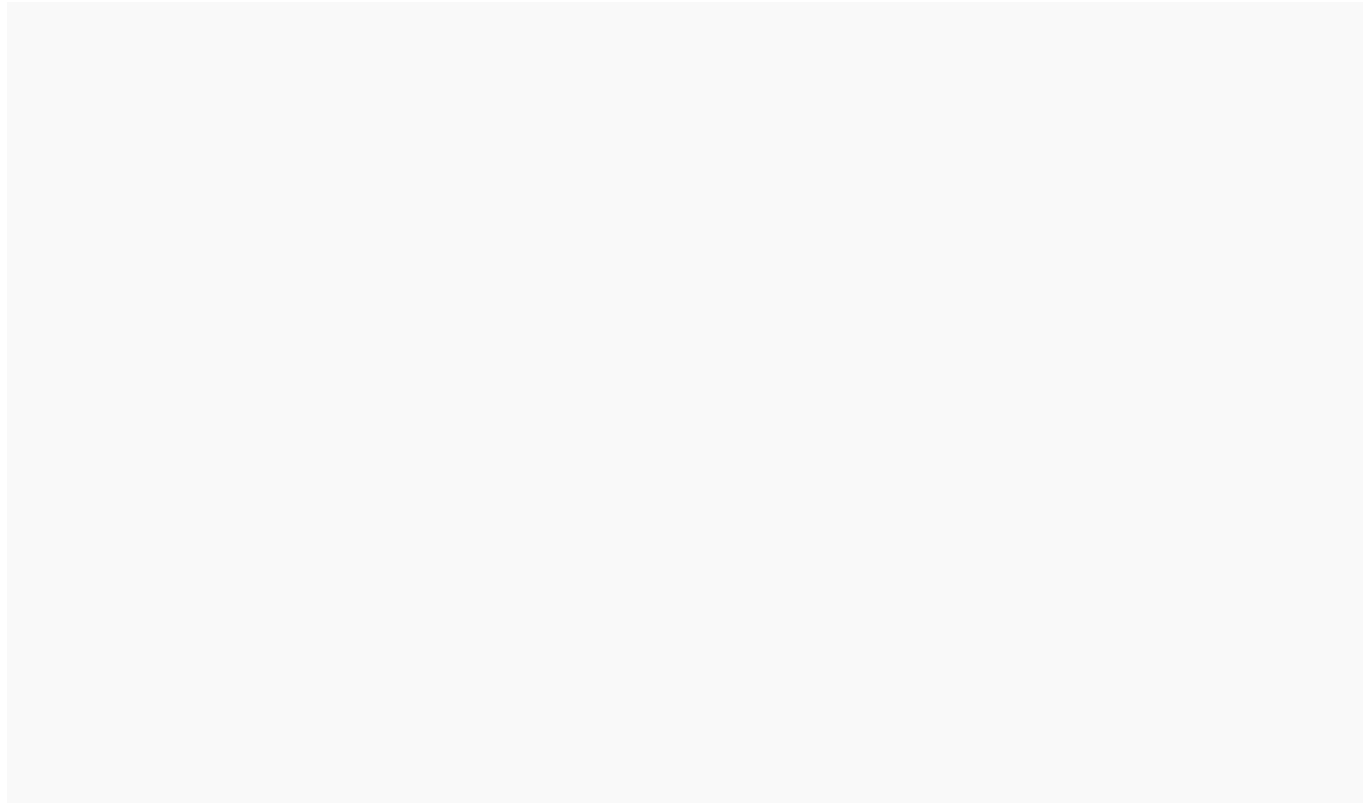
Shake vigorously until well combined

Strain the mixture into a glass. Garnish with the cannabis leaf.

## Nutritional Facts

102 calories; 18g net carbs; 0.3g protein; 0.1g fat; 0.6g fibre.

## CBD Tequila Margarita



Prep Time: 5 mins Total Time: 5 mins

Yield: 1 Cocktail

## Ingredients

- 1 oz. lime juice
- 1/2 oz. agave
- 2 oz. tequila blanco
- 3/4 oz. aquafaba
- 3 mint leaves



- A pinch salt
- 15mg CBD oil

## Instructions

Put all the ingredients except for the aquafaba in a cocktail shaker with ice.

Shake and strain

Add the aquafaba

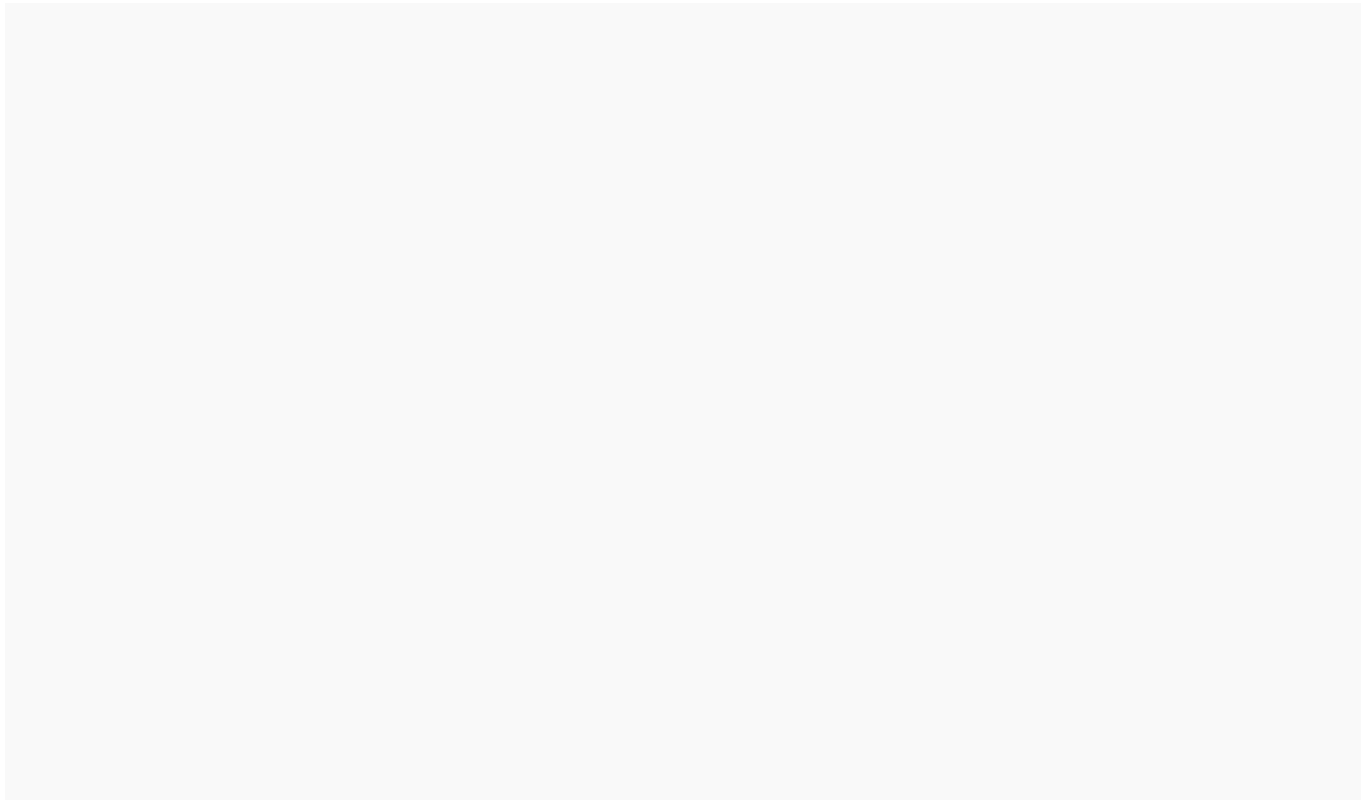
Emulsify with a hand blender and strain into a glass

Enjoy!

## Nutritional Facts

98 calories; 9g net carbs; 1g fibre; 0.2g protein; 0.1g fat.

## Maple Syrup with Ginger Cocktail



Prep Time: 5 mins Total Time: 5 mins



Yield: 1 Serving

## Ingredients

- 3/4 ounce lemon juice
- 1/2 ounce maple
- 3 cucumber slices
- 2 cannabis leaves
- 1 ounce giber beer
- 15mg CBD tincture or CBD oil
- Ice

## Instructions

Muddle the cucumber, cannabis leaves, and maple syrup in a cocktail mixer.

Add the lemon juice, CBD and ice and shake very well

Strain into a chilled glass with ice

Top with 1 ounce ginger beer, and garnish with a cucumber wheel.

Have fun!

## Nutritional Facts

101 calories; 15.2g net carbs; 0.8g fiber; 1g protein; 0.3g fat.

## Cranberry Mint Cocktail





Prep Time: 10 mins Total Time: 10 mins

Yield: 1 Cocktail (2 small glasses)

## Ingredients

- 1/3 cup cranberries, more for garnish
- 4 fresh mint leaves
- 1 teaspoon liquid cane sugar
- 1/2 teaspoon lime juice
- 2 oz. cranberry vodka
- 4 oz. cranberry juice
- 6 oz. ginger ale, optional
- 1 1/2 ounces white rum
- 1 full dropper **CBD tincture**
- Lime wedge
- Table sugar

## Instructions



Put the cranberries and mint into a cocktail shaker and muddle them well.

Add in the lemon and sugar, muddling more so that everything is well integrated.

Pour in the vodka and cranberry juice and shake very well

Stir in the ginger ale, white rum, and **CBD tincture**.

Use the lime wedge to line the rim of a cocktail glass with juice.

Pour some table sugar onto a clean and dress the rim of your glass.

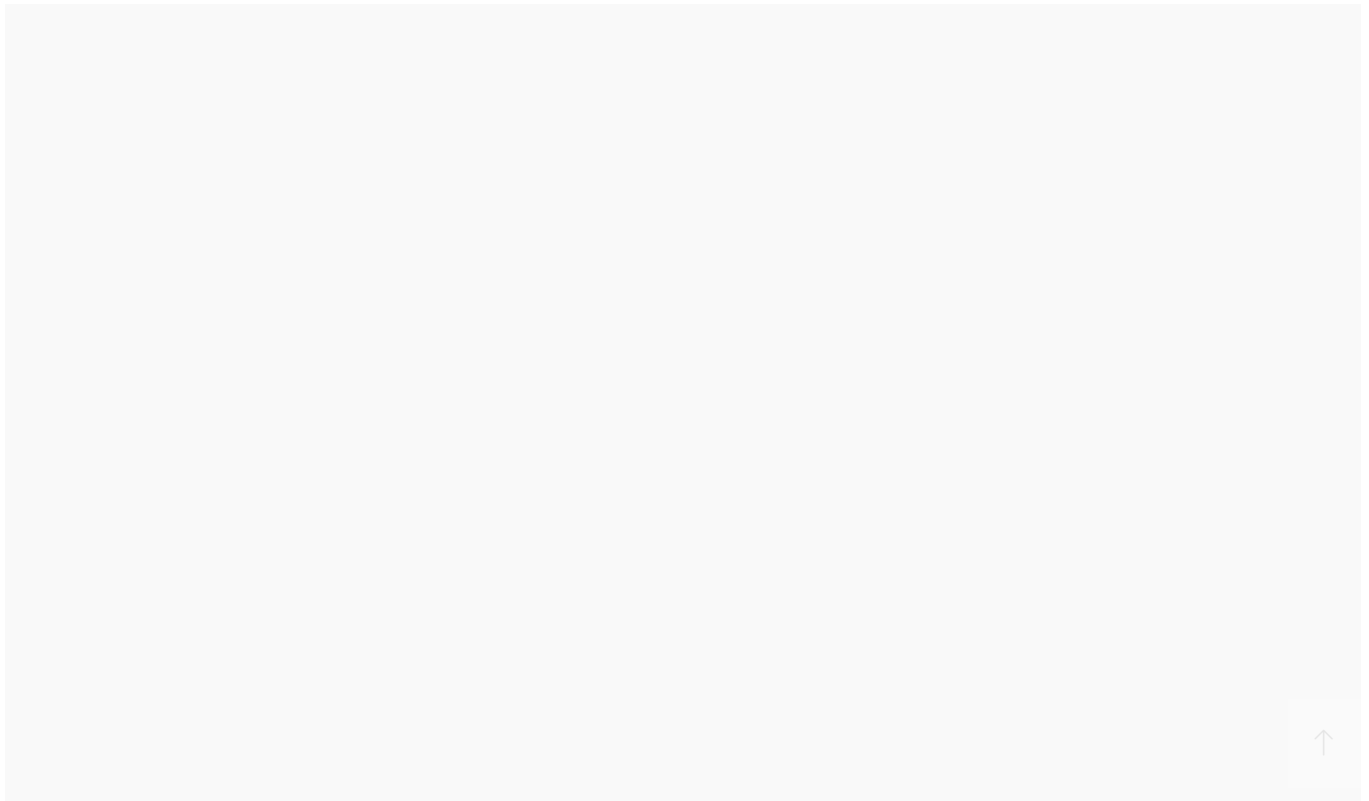
Pour in the **CBD cocktail** and garnish with more cranberries.

Enjoy!

## **Nutritional Facts**

344 calories; 14g protein; 18g net carbs; 1.7g fibre; 4g fat.

## **CBD Orange Pumpkin Butter Cocktail**



Prep Time: 5 mins Total Time: 5 mins

Yield: 1 Serving

## Ingredients

- 2 teaspoons pumpkin butter
- 1 oz. mezcal
- 3/4 oz. amaro
- 2 dashes orange bitter
- 2 drops CBD tincture

## Instructions

Add all the ingredients to a cocktail shaker and shake over ice for 20 seconds

Strain into a glass with crushed ice

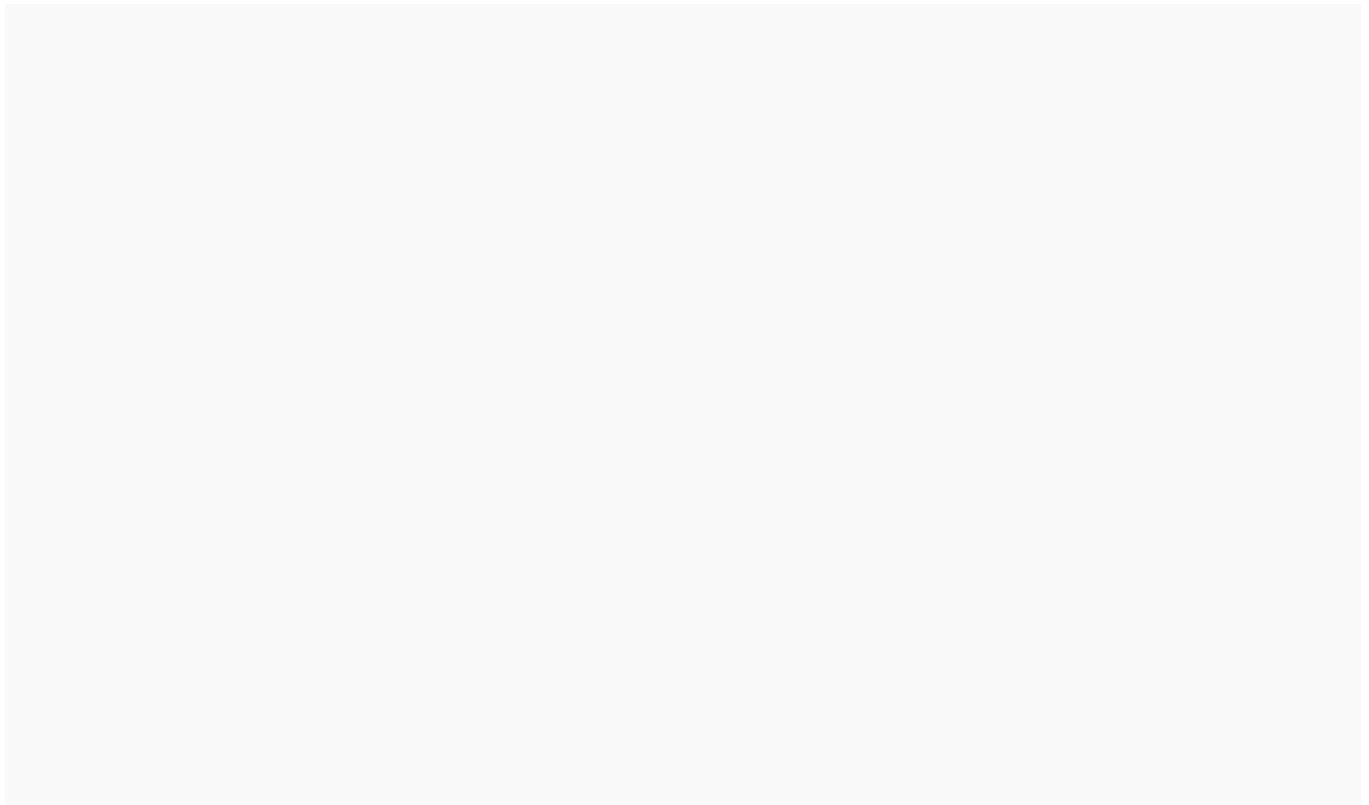
Have fun!

## Nutritional Facts

91 calories; 3g net carbs; 3g fat.

## Zesty Ginger Beer Margarita





Prep Time: 5 mins Total Time: 5 mins

Yield: 2 Servings

## Ingredients

- 1 1/2 oz. silver tequila
- 1/2 teaspoon fresh lime zest
- 1 oz. fresh orange juice
- 1 oz. fresh lime juice
- 1 teaspoon CBD oil
- 3 oz. ginger beer
- Lime wedge for garnish
- 3 ice cubes

## Instructions

Combine the tequila, lime zest, lime juice, orange juice, CBD, and the ice cubes in a cocktail shaker and shake for 10 seconds.



Pour into a rocks glass over ice

Top with ginger beer and garnish with a lime wedge.

Enjoy!

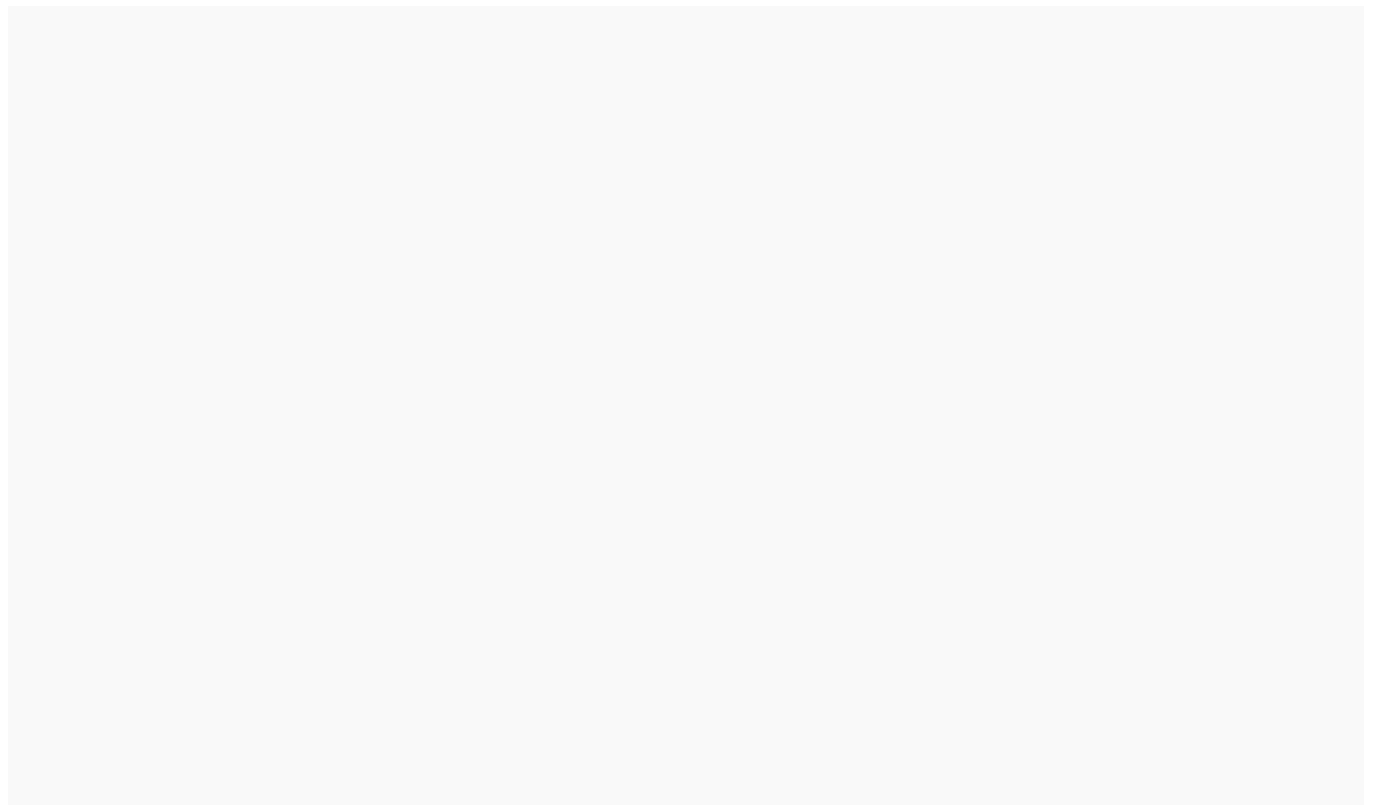
### **Recipe Note**

Nutritional facts are estimates based on available ingredients.

### **Nutritional Facts**

58 calories; 1g protein; 0.7g fat; 11g net carbs; 1g fiber.

## **Grapefruit & Tonic Gin Cocktail**



Prep Time: 5 mins Total Time: 5 mins

Yield: 1 Serving

### **Ingredients**

- 4 oz. tonic water



- 1 ½ oz. gin
- 15mg CBD oil
- Pink grapefruit wedge for garnish

## Instructions

Add a small amount of fresh ice to a cocktail glass.]

Pour in the gin and tonic water.

Add in CBD and stir

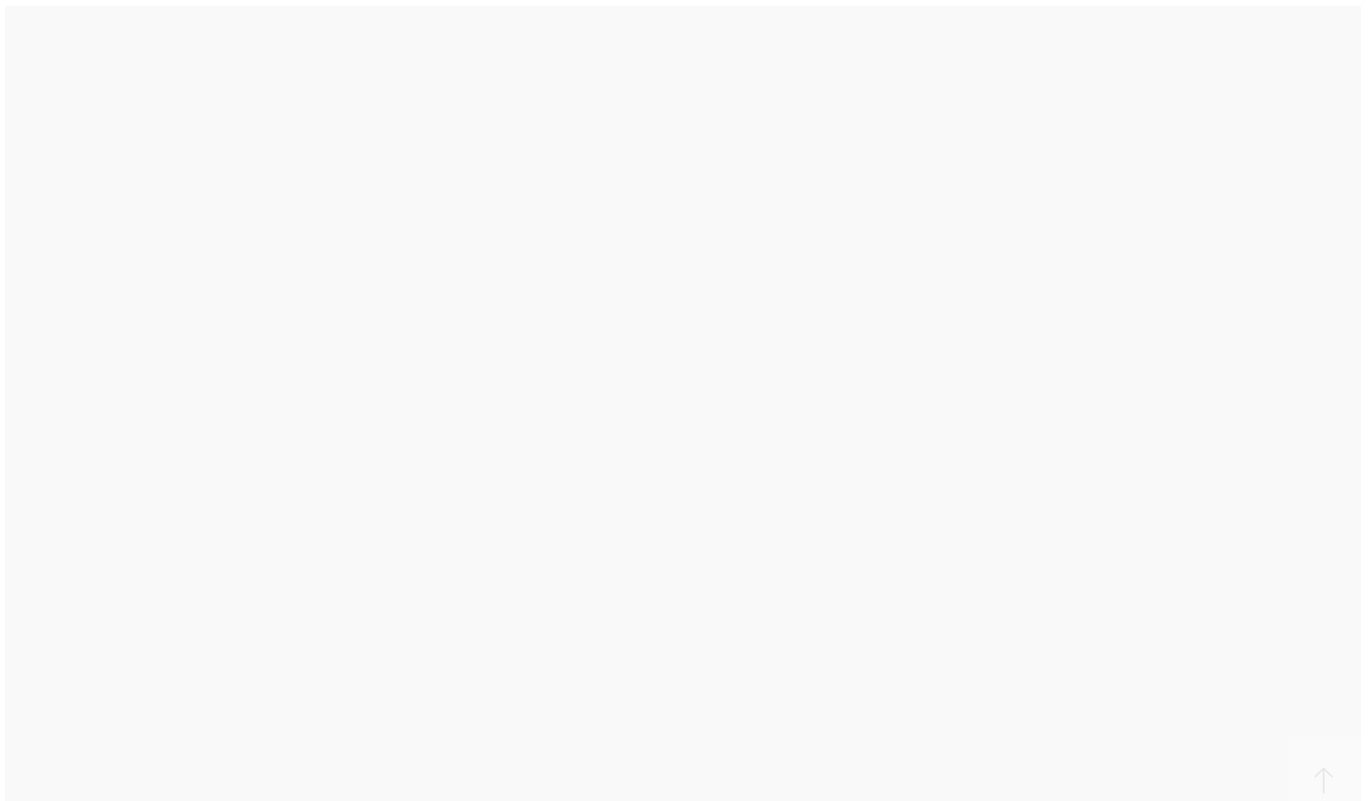
Garnish with grapefruit wedge

Enjoy!

## Nutritional Facts

180 calories; 2g protein; 18g net carbs; 2g fiber.

## CBD Vermouth Cocktail



Prep Time: 5 mins Total Time: 5 mins

Yield: 1 Serving

## Ingredients

- 1/2 oz. extra dry vermouth
- 1/2 oz. green olive cocktail brine
- 2 oz. dry gin
- 1 dash fresh cracked black pepper
- 3-4 drops CBD oil
- A dash of cracked pepper for garnish

## Instructions

Add all the ingredients into a mixing glass with ice and stir until well-chilled

Strain into a chilled Martini glass

Garnish with a dash of cracked black pepper

Enjoy!

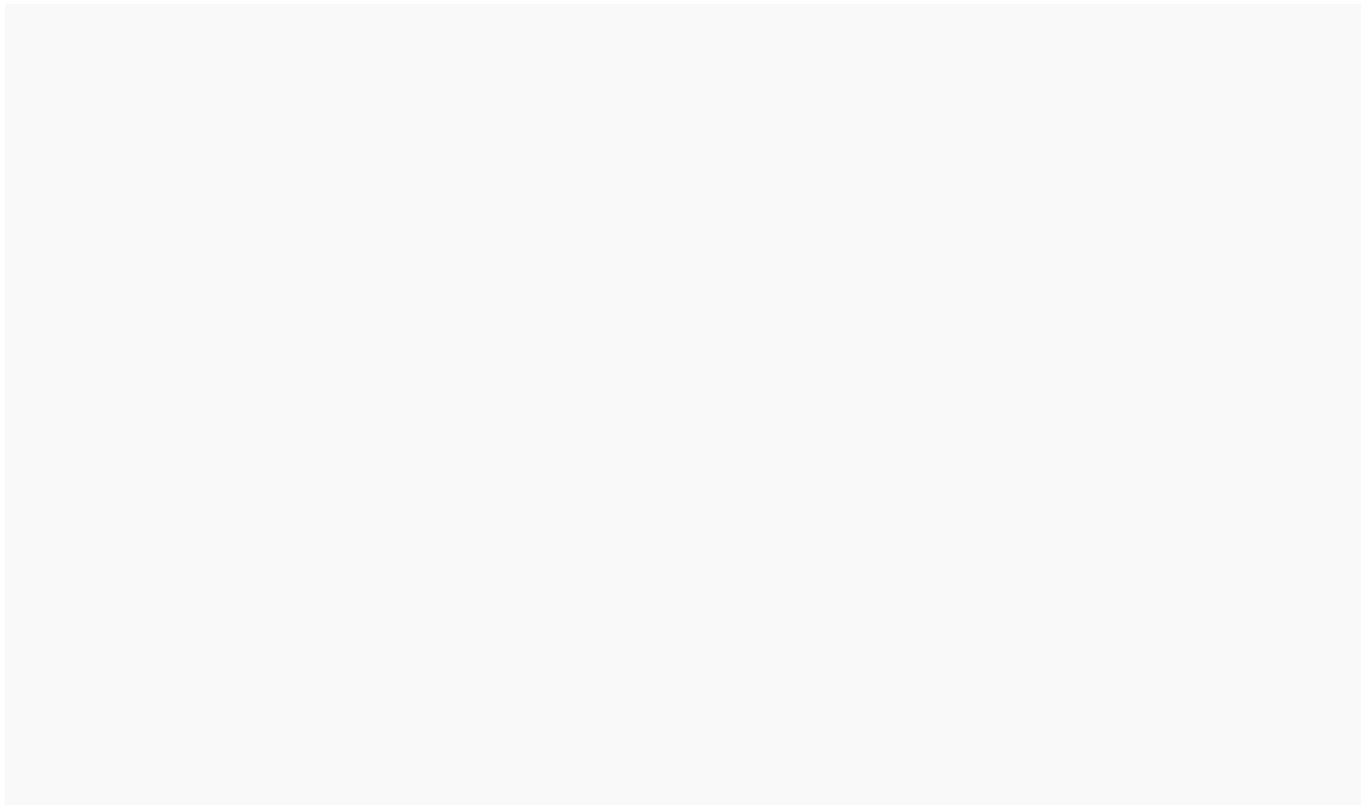
## Nutritional Facts

364 calories; 6g protein; 11g net carbs; 1.7g fiber; 9g fat.

## Lemony Whisky Cocktail







Prep Time: 5 mins Total Time: 5 mins

Yield: 1 Serving

## Ingredients

- 4 tablespoons whisky
- 1/4 lemon, sliced into 2 wedges
- 4 mint leaves
- 2 tablespoons maple syrup
- 15mg CBD tincture
- Soda water, optional
- Crushed ice

## Instructions

Muddle the lemon wedges and mint leaves into a cocktail shaker.

Add the whisky, syrup, and CBD and fill the shaker with ice.



Add a splash of soda water if using

Shake vigorously until cold and then strain into a glass.

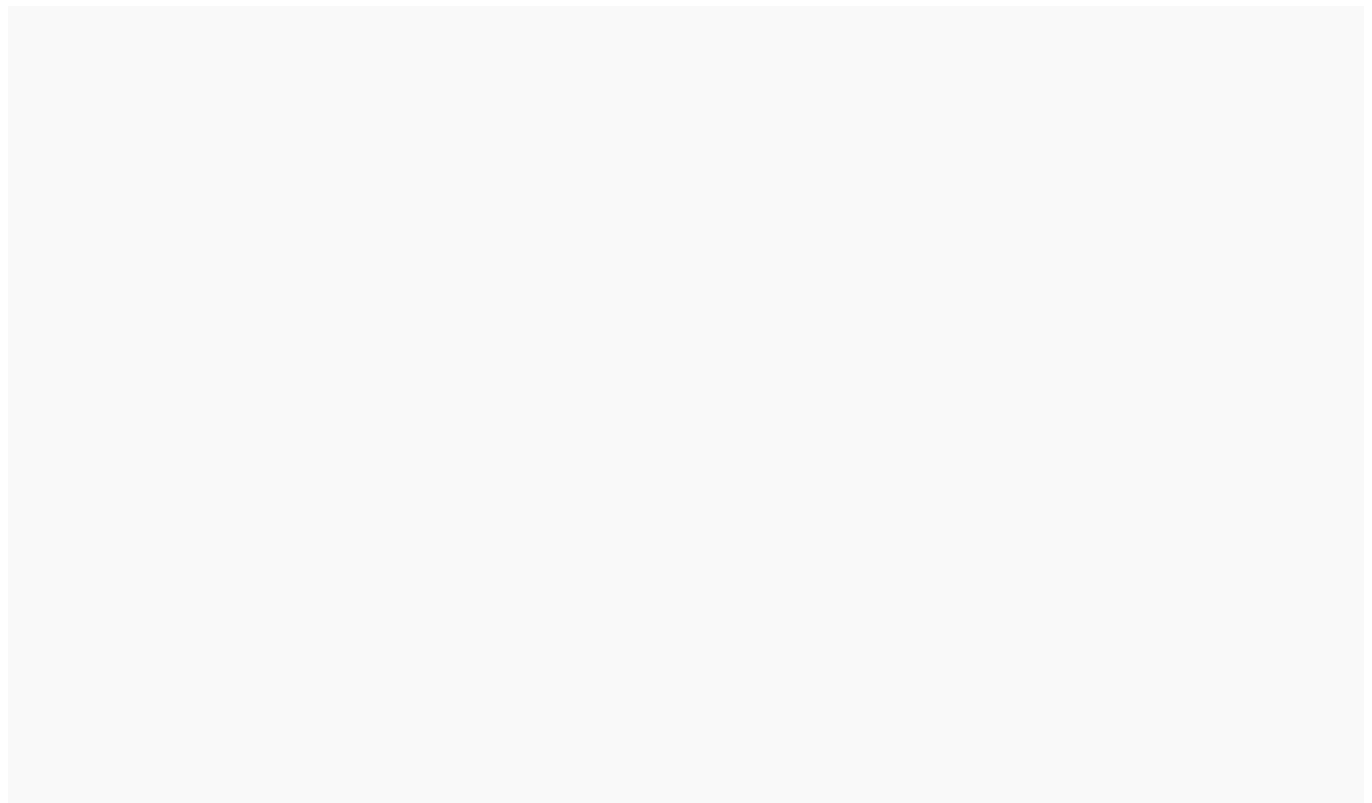
Serve with crushed ice and garnish with mint sprig if desired.

Enjoy!

## Nutritional Facts

245 calories; 27g net carbs; 0.1g protein; 0.4g fiber.

## CBD White Rum Cocktail Recipe



Prep Time: 5 mins Total Time: 5 mins

Yield: 1 Serving

## Ingredients

- 3 tablespoons white rum
- 2 tablespoons lime juice



- 1 tablespoon simple syrup
- 2 teaspoons CBD oil
- Lime slice

## Instructions

Combine all the ingredients in a cocktail shake with ice and mix very well.

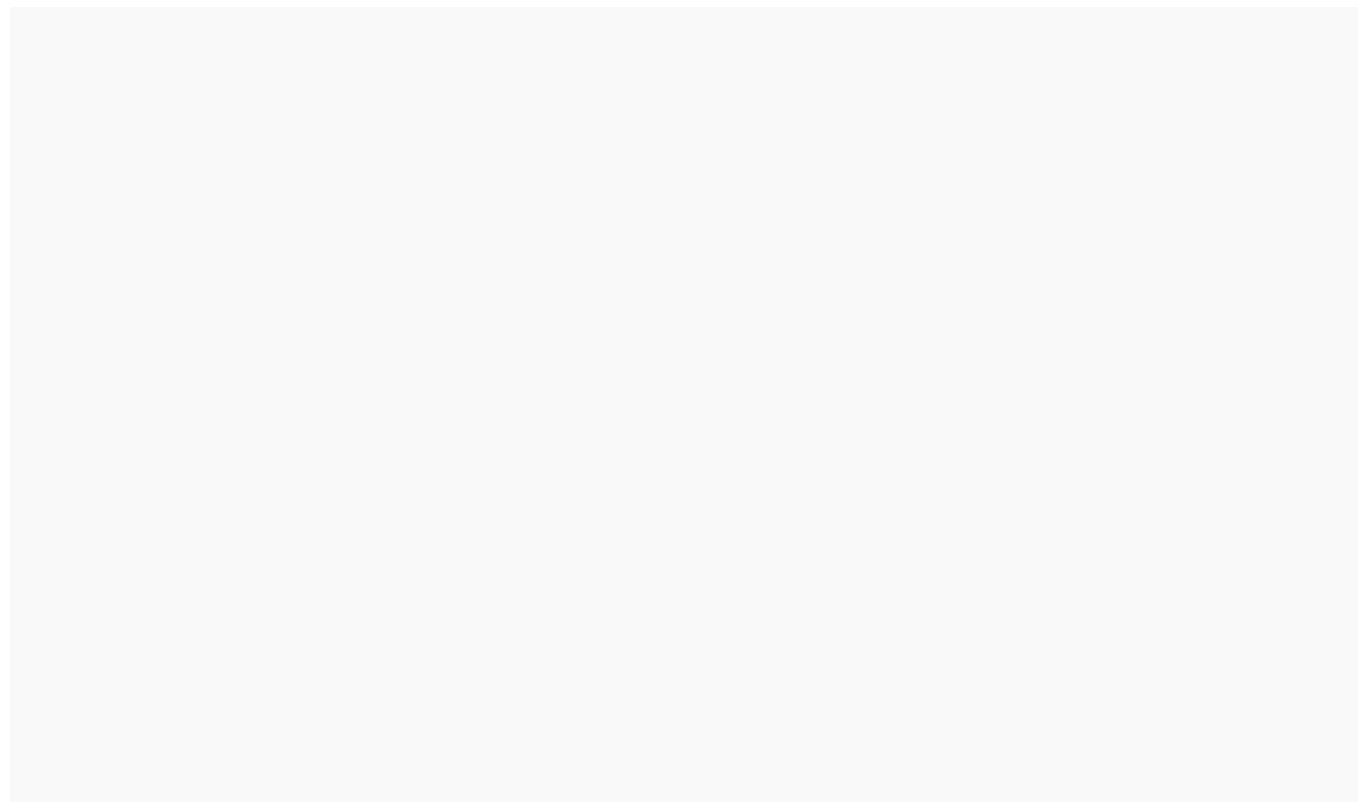
Pour into a cocktail glass

Serve garnished with a lime slice

## Nutritional Facts

157 calories; 15.5g net carbs; 0.1g protein; 0.5g fibre.

## Campari & Gin Cocktail



Prep Time: 5 mins Total Time: 5 mins

Yield: 1 Cocktail



## Ingredients

- 2 tablespoons gin
- 1 tablespoon Campari
- 1 tablespoon sweet vermouth
- 1/2 tablespoon blood orange juice
- 15mg CBD tincture

## Instructions

Combine all the ingredients in a mixing cup with ice.

Shake very well until chilled

Strain into a rocks glass with ice cubes.

Garnish with a slice of blood orange.

Have fun!

## Nutritional Facts

144 calories; 12g net carbs; 0.1g fibre; 0.1g protein; 0g fat.

## CBD Vodka Cocktail





Prep Time: 4 mins Total Time: 4 mins

Yield: 1 Serving

## Ingredients

- 2 tablespoons vodka
- 1 1/2 teaspoons CBD oil
- 3 tablespoons peach schnapps
- 4 tablespoons cranberry juice

## Instructions

Mix the vodka and peach schnapps.

Add the cranberry and CBD and stir.

Enjoy!

## Nutritional Facts



159 calories; 14g net carbs; 3g fiber; 0.2g protein.

## **CBD Blood Orange Whisky Cocktail**



Prep Time: 7 mins Total Time: 7 mins

Yield: 1 Serving

### **Ingredients**

- 3 tablespoons whisky
- 1/2 ounce amaro
- 2 1/2 ounces freshly squeezed blood orange juice
- 1/2 tablespoon freshly squeezed lemon juice
- 15mg CBD tincture
- 1/2 ounce agave nectar
- 2 dashes orange bitters

### **Instructions**



Fill a cocktail shaker with ice. Add the whisky, amaro, blood orange juice, agave nectar, and orange bitters.

Shake until chilled. Strain and pour into a cocktail glass filled with ice.

Squeeze the thyme sprig a few times to release its aroma and then garnish.

## Nutritional Facts

134 calories; 8g net carbs; 3g fat; 0.2g protein; 0.3g fiber.

## CONCLUSION

CBD is now found in everything including cocktails. And when it comes to CBD cocktails, there is something for everyone. In this book, we have carefully selected 15 CBD drinks that you can easily make at the comfort of your zone. They are easy and quick to make and you can enjoy them anytime especially when you feel you need to relax. Try one of these revamped classic cocktails and feel the euphoric effects, or start experimenting with your favorite drinks!

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 # CBD White Rum Cocktail Recipe # Cranberry Mint Cocktail # Grapefruit & Tonic Gin Cocktail  
 # Lemony Whisky Cocktail # Maple Syrup with Ginger Cocktail # Zesty Ginger Beer Margarita

### What's your reaction?



Love



Sad



Happy



Sleepy



Angry



Dead



Wink

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### Tatyana Dyachenko

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Tatyana Dyachenko - About the Author Tatyana is a part-time vape, fashion and lifestyle and CBD blogger with a handful of magazines and blogs. When she is not blogging, Tatyana works for a tech company. In her spare time, Tatyana is a real tech geek and enjoys gaming and keeping abreast with the latest technological developments: she was even amongst the first few people to have set up a cryptocurrency mining farm back in 2012. Tanya is currently working on a large cryptocurrency project aimed at the vape and CBD industry. Tatyana enjoys pursuing her flare for creativity through modelling, graffiti art, astronomy and technology. She also enjoy cycling across London on an iconic Boris bike that has come to define London. You are most likely to bump into Tanya in Brick Lane or Camden Town where she enjoys spending most of her time. Here are some interesting facts about Tanya Favourite drink: Unicorn latte! Nothing beats it. Favourite Vape MOD: Minikin Favourite Eliquid Flavours: nothing beats a cereal flavour. I prefer cloudchasing and opt for high VG e-juices. Places you plan to visit: Florida. unbeknownst to me, Miami has the most 1920s art deco buildings. I totally love the Rolling Twenties era. I also want to visit the arctic as I totally love polar bears. What made you get into tech: I have always had a flair for creativity and tech has provided me with a perfect platform where I can apply my creativity to create cutting-edge applications that are helping to transform the world. If you could change something, what would it be? We need to do more about global warming and our environment. We must do more to embrace sustainability and become more eco-friendly.



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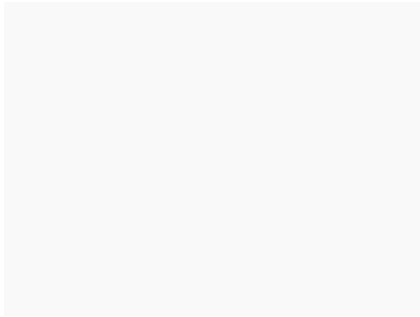




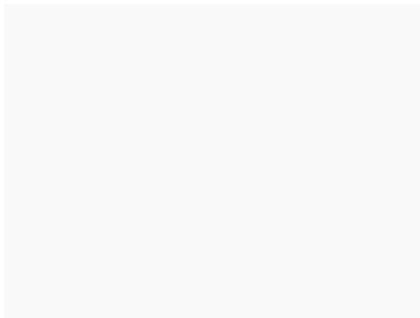
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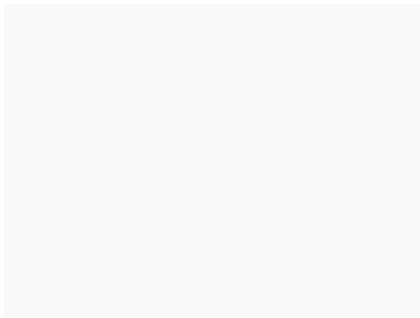
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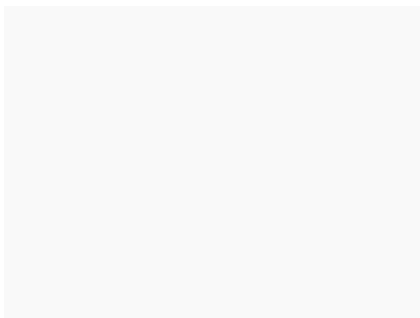
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