

GOTHAM

7 Mocktail Recipes for Dry January

The winter can be a stressful time for many. Whether it's the constant snow and cold wind pressing up against you, the added stress of holidays or trying to stay connected with old friends, there's plenty of reason to look for diversions and distractions at the end of the year. Then, there is a movement to do just the opposite.

East of the Sun

Have a New Years' Resolution to try new things? Perhaps this Japanese-inspired mocktail from [Ophelia Lounge](#) in NYC is just the place to start. With ingredients such as yuzu juice and Fever Tree, there might be a little more shopping involved than other drinks on this list, but the final tasty result is more than worth the effort. Just be sure to mix this correctly!

Ingredients:

- 3 Shiso leaves
- 1 oz simple syrup
- $\frac{3}{4}$ oz yuzu juice
- 2 oz water
- 2 oz lime & yuzu Fever-Tree

Process: In a cocktail shaker, muddle the leaves and simple syrup together. Add all the remaining ingredients except for the Fever Tree into the shaker. Add ice, and shake well. Pour all of the contents, including the ice, into a tall wine glass. Top with the Fever Tree. Enjoy!