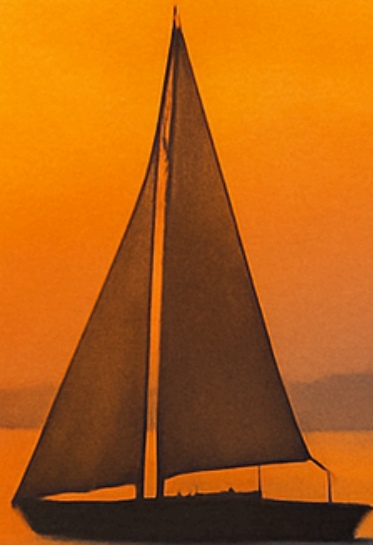




End of Summer Cocktail Guide



By Treewolf West

Welcome to the Wolfsden End of Summer Cocktail Guide

*As the long days of summer fade into golden evenings,
there's no better way to savor the season than
with a glass in hand and good company around you.
This guide was created to bring a touch of Wolfsden craft
to your home bar — whether you're shaking up cocktails for friends,
or simply enjoying a quiet mocktail as the sun sets.*

Inside, you'll find:

** 5 Cocktails — signature riffs on classics, crafted
to feel both familiar and elevated.*

** 3 Mocktails — alcohol-free builds with full flavor,
and a sense of occasion.*

** Wolfsden Syrups — handcrafted recipes shared in Wolfsden Dispatch Issue #5
and shown on my YouTube channel.*

*Every recipe is designed with the home bartender in mind:
approachable, refreshing, and refined
for that perfect balance of flavor.*

*Some recipes lean on our homemade syrups,
which you'll find linked at the back of this guide.*

*Others lean on citrus, herbs, and spirits
to capture the feeling of late summer.*

*This isn't just a recipe collection —
it's a small piece of the Wolfsden Home Bar,
a reminder that cocktails can be about more
than just mixing ingredients.*

They're about storytelling, atmosphere, and the joy of sharing.

*So, gather your glassware, clear some ice,
and let's raise a toast to summer's last light.*

— Treewolf West

Coral Sky Breeze

Ingredients

2 oz vodka

2 oz pineapple juice

1 oz cranberry juice

½ oz Wolfsden Turbinado Simple Syrup

¼ oz fresh lime juice

Garnish: *lime wheel + pineapple fronds*



Method

Fill a highball glass with ice.

Add vodka, pineapple juice, turbinado syrup, and lime juice. Stir gently to chill and combine.

Float cranberry juice slowly over the top for a layered “sunset” effect.

Garnish with a lime wheel and pineapple fronds.

Glassware: *Highball*

Wolfsden Note

At The Wolfsden, we like this build with our Turbinado Simple Syrup, which deepens the flavor and gives the drink a warm amber glow beneath the cranberry float. It's our take on a Bay Breeze — more complex, more sunset in a glass.

Golden Hour Daiquiri

Ingredients

2 oz white rum

$\frac{3}{4}$ oz Wolfsden Honey Syrup

$\frac{1}{4}$ oz Wolfsden Orgeat

$\frac{3}{4}$ oz fresh lime juice

Garnish: *lime wheel or edible flower*



Method

Add all ingredients to a shaker tin with ice until well chilled.

Strain into a chilled coupe glass.

Garnish with a lime wheel or an edible flower for a sunset touch.

Glassware: *Coupe*

Wolfsden Note

Our Golden Hour Daiquiri blends Wolfsden Honey Syrup with a touch of Wolfsden Orgeat — the honey brings floral warmth, while the orgeat adds subtle almond depth. Together, they turn the classic daiquiri into something glowing and layered, like the sky just before the sun dips below the horizon.

Mariner's Mojito

Ingredients

2 oz white rum

$\frac{3}{4}$ oz Wolfsden Turbinado Simple Syrup

$\frac{3}{4}$ oz fresh lime juice

6–8 mint leaves

Soda water

Garnish: *lime wheel + mint sprig*



Method

Muddle mint leaves gently with lime juice and turbinado syrup in a shaker tin.

Add rum and ice, then shake lightly.

Strain into a tall glass over fresh ice.

Top with soda water and garnish with a mint sprig and lime wheel.

Glassware: *Highball*

Wolfsden Note

At The Wolfsden, we like this build with our Turbinado Simple Syrup, which deepens the flavor and gives the drink a warm amber glow beneath the cranberry float. It's our take on a Bay Breeze — more complex, more sunset in a glass.

Sun Chaser Margarita

Ingredients

2 oz tequila blanco

$\frac{3}{4}$ oz Wolfsden Honey Syrup

$\frac{1}{4}$ oz Wolfsden Orgeat

$\frac{3}{4}$ oz fresh lime juice

Garnish: *lime wheel + half-salt rim*

(optional edible flower)



Method

Add all ingredients to a tin with ice and shake until well chilled.

Strain into a chilled rocks or coupe glass with a half-salt rim.

Garnish with a lime wheel or an edible flower.

Glassware: *Coupe*

Wolfsden Note

Here in the Den, we like this build with tequila blanco for its crisp, clean backbone, lifted by honey's warmth and orgeat's subtle almond depth.

It's our take on the Margarita — brighter, golden, and glowing like the summer sun.

Harbour Compass

Ingredients

2 oz whiskey (rye or bourbon)

$\frac{3}{4}$ oz Wolfsden Triple Citrus Oleo Syrup

$\frac{1}{2}$ oz fresh lemon juice

$\frac{1}{4}$ oz Wolfsden Turbinado Simple Syrup

Garnish: *lemon wheel + slapped mint sprig*



Method

Add all ingredients to a shaker tin with ice and shake until well chilled.

Strain into a rocks glass over fresh ice.

Garnish with a lemon wheel and a slapped mint sprig for aroma.

Glassware: *Rocks*

Wolfsden Note

At The Wolfsden, we like this build with Rittenhouse Rye for its bold spice or Wild Turkey Bourbon for a rounder warmth, both balanced by our Triple Citrus Syrup. It's our take on the Whiskey Sour — brighter, steadier, and balanced with a spirit-forward bite, like a compass set true in summer waters.

Scarlet Cub

Ingredients

2 oz pomegranate juice

1 oz Wolfsden Grenadine

$\frac{3}{4}$ oz fresh lime juice

Top with seltzer water

Garnish: *orange wheel*
and Luxardo cherry



Method

Add pomegranate juice, grenadine, and lime juice to a shaker tin with ice and shake briefly.

Strain into a highball glass filled with fresh ice.

Top with seltzer water and stir gently.

Garnish with an orange wheel and a Luxardo cherry.

Glassware: *Highball*

Wolfsden Note

At The Wolfsden, we like this build with our grenadine for its jewel-like color and floral depth, balanced by pomegranate's tartness. It's a mocktail with real presence — bold, refreshing, and radiant without the spirits.

Pineapple Drift

Ingredients

2 oz pineapple juice

$\frac{3}{4}$ oz Wolfsden Turbinado Simple Syrup

$\frac{1}{2}$ oz fresh lime juice

Top with soda water

Garnish: *pineapple fronds + lime wheel*



Method

Add pineapple juice, syrup, and lime juice to a shaker tin with ice and shake until chilled.

Strain into a coupe glass filled with fresh ice.

Top with soda water and stir gently.

Garnish with pineapple fronds and a lime wheel.

Glassware: *Hurricane*

Wolfsden Note

At The Wolfsden, we like this build with our turbinado syrup for its warm depth beneath pineapple's tropical brightness. It's a mocktail that drifts easy into summer — light, refreshing, and beachside ready.

Citrus Glow Cooler

Ingredients

2 oz fresh orange juice

1 oz Wolfsden Triple Citrus Oleo Syrup

½ oz fresh lemon juice

Top with soda water

½ oz Wolfsden Grenadine (to float)

Garnish: *orange wheel + mint sprig*



Method

Add orange juice, citrus syrup, and lemon juice to a highball glass filled with ice.

Top with soda water and stir gently to combine.

Slowly float grenadine over the top for a layered effect.

Garnish with an orange wheel and mint sprig.

Glassware: *Margarita*

Wolfsden Note

At The Wolfsden, we like this build for its glowing layers — citrus brightness on top, grenadine's depth below. It's a spirit-free cooler that still looks and feels like a summer cocktail, radiant in the glass.

*May the sun set gently and rise with new light,
May craft and camera keep our spirits bright.
May The Pack find warmth wherever they roam,
Here's to golden hours — and to The Wolfsden, our home.*



Wolfsden Syrups & Techniques

The handcrafted syrups and methods behind these builds can be found in The Wolfsden Dispatch, Issue #5, and demonstrated step-by-step on the Wolfsden YouTube channel.



[Dispatch Issue #5](#)



[YouTube Channel](#)