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Morton's mixing up mocktails

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Did your friends unexpectedly tag you as the designated driver? Maybe you're an expectant mom needing a baby-friendly beverage. No matter your reason for steering clear of the hard stuff, [Morton's Steakhouse](#) in Clayton has added some mocktails to the bar menu this season - and all three are sure to please your palate.



The Pom-Pom is made from lemonade and pomegranate syrup shaken with fresh mint and topped with Morton's signature Heavenly Raspberry Foam. You can get your daily fruit requirement with the Lemon-Berry Smash: fresh raspberries and strawberries, muddled and shaken with lemonade and a splash of soda. Our pick is the tangy Ginger No-Jito that calls for mint, lime juice and ginger beer with a splash of club soda. We like it so much we're making it at home. Here's the recipe so you can muddle your own:

Ginger No-Jito

Courtesy of Morton's Steakhouse

- 8 fresh mint leaves
- ½ oz. simple syrup
- ½ fresh lime
- 4 oz. ginger beer (preferably Reed's Ginger Beer)
- 2 oz. club soda

- Muddle the simple syrup and mint leaves in shaker.
- Add the lime juice, ginger beer and club soda. Add ice.
- Gently roll ingredients back and forth between two shakers at least five times.
- Serve in a 14-ounce glass.

- Ligaya Figueras

For more information on what St. Louis' creative mixologists are doing with nonalcoholic drinks, check out this month's [Elixir](#) column under [Wine & Spirits](#).

Tags: [mocktails](#), [Morton's Steakhouse](#)

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