

Fall 2026

3-drink sample package

A real sample of the operating detail included with Seasonal: recipes, batching, starting costing and a finished menu view.

FULL QUARTERLY RELEASE	THIS SAMPLE
10 drinks	3 drinks
7 cocktails	2 cocktails
3 zero-proof	1 zero-proof
Costing + batching	Costing + batching
Print-ready menu	Sample finished menu page

What subscribers receive

The current seasonal menu is added to the Inebrious costing workspace at signup. Operators can replace starting ingredient estimates with their own purchase costs, adjust selling prices, see live drink cost and pour cost, and print the guest-facing menu. Granted seasonal menus remain in the subscriber library.

This sample intentionally includes only three of the ten Fall 2026 drinks.

Orchard Rye Highball

Rye, apple brandy, cider, lemon and ginger beer.

TYPE	MENU PRICE	EST. DRINK COST	POUR COST
Cocktail	\$17.00	\$3.03	17.8%

Glassware	Collins	Ice	Fresh ice
Method	Short shake and top	Garnish	Lemon peel

Build

Short shake everything except ginger beer. Strain over fresh ice; top with ginger beer.

20-drink batch

For 20 drinks: 25 oz rye + 10 oz apple brandy + 15 oz cider + 10 oz lemon. Portion 3 oz; top with 2 oz ginger beer.

Starting costing

Ingredient	Recipe amount	Starting purchase unit	Line cost
Rye	1.25 oz	750 ml @ \$29.00	\$1.43
Apple Brandy	0.50 oz	750 ml @ \$34.00	\$0.67
Apple Cider	0.75 oz	64 oz @ \$6.00	\$0.07
Lemon Juice	0.50 oz	32 oz @ \$5.00	\$0.08
Ginger Beer	2.00 oz	48 oz @ \$7.00	\$0.29
Lemon peel	0.125 each	1 each @ \$0.75	\$0.09

Estimated drink cost includes a 1.15x prep/service factor. Starting purchase costs are illustrative and editable in the subscriber workspace.

Hojicha Maple Old Fashioned

Bourbon, roasted tea, maple and aromatic bitters.

TYPE	MENU PRICE	EST. DRINK COST	POUR COST
Cocktail	\$18.00	\$2.94	16.3%

Glassware	Rocks	Ice	One large cube
Method	Stir	Garnish	Expressed orange peel

Build

Stir; strain over one large cube.

20-drink batch

For 20 drinks: 40 oz bourbon + 4 oz hojicha syrup + 3 1/3 oz maple syrup + 40 dashes bitters + 8 oz filtered water. Pour 2 3/4 oz.

Starting costing

Ingredient	Recipe amount	Starting purchase unit	Line cost
Bourbon	2.00 oz	750 ml @ \$28.00	\$2.21
Hojicha Syrup	0.20 oz	500 ml @ \$3.50	\$0.04
Maple Syrup	1 barspoon	375 ml @ \$9.50	\$0.13
Aromatic Bitters	2 dashes	5 oz @ \$14.00	\$0.17
Orange peel	0.125 each	1 each @ \$1.00	\$0.13

Estimated drink cost includes a 1.10x prep/service factor. Starting purchase costs are illustrative and editable in the subscriber workspace.

Cranberry Hojicha Spritz

Tart cranberry, roasted hojicha, lemon and soda - dry, bright and lightly toasty.

TYPE	MENU PRICE	EST. DRINK COST	POUR COST
Zero-proof	\$12.00	\$0.68	5.6%

Glassware	Collins	Ice	Fresh ice
Method	Short shake and top	Garnish	Lemon wheel

Build

Short shake everything except soda. Strain over fresh ice; top with soda.

20-drink batch

For 20 drinks: 30 oz unsweetened cranberry juice + 10 oz hojicha syrup + 10 oz lemon juice + 1 tsp 20% saline. Portion 2.5 oz of batch and top with 2.5 oz soda.

Starting costing

Ingredient	Recipe amount	Starting purchase unit	Line cost
Unsweetened Cranberry Juice	1.50 oz	32 oz @ \$5.00	\$0.23
Hojicha Syrup	0.50 oz	500 ml @ \$3.50	\$0.10
Lemon Juice	0.50 oz	32 oz @ \$5.00	\$0.08
20% Saline	4 drops	100 ml @ \$0.10	<\$0.01
Soda Water	2.50 oz	144 oz @ \$6.00	\$0.10
Lemon wheel	0.125 each	1 each @ \$0.75	\$0.09

Estimated drink cost includes a 1.10x prep/service factor. Starting purchase costs are illustrative and editable in the subscriber workspace.

YOUR VENUE LOGO

Autumn Seasonal Selections

Orchard fruit, roasted tea and clean autumn structure.

Orchard Rye Highball

\$17

Rye, apple brandy, cider, lemon and ginger beer.

Hojicha Maple Old Fashioned

\$18

Bourbon, roasted tea, maple and aromatic bitters.

Cranberry Hojicha Spritz

\$12

Tart cranberry, roasted hojicha, lemon and soda - dry, bright and lightly toasty.

Sample menu page. A full Seasonal release contains all 10 drinks and can be customized with your venue logo before printing or saving as PDF.