

VAMPIRES AT SEA

Signature Drinkies



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INTRODUCTION

Oh you sad, sticky humans and your unquenchable thirsts. You drink from beautiful glasses as if a cocktail were the elixir of life. Well, maybe it is, who knows? That's how it all got started in any case: monks trying to alchemize the potion of eternal youth. Why would monks want to live forever? They can't even fuck, except maybe each other. They wear the same drab uniform every day. How boring is that?

But you shouldn't worry your little human head about it. You should enjoy these recipes. Make all the syrups and liqueurs, invite your friends over, wear something skimpy and silky and spill your drink on someone so they have to take off their shirt. You could host an orgy, turn it into porn, lose your children but gain fame and fortune. All from these little cocktails. Little cups of possibility. You must try them. I insist. And you will not resist me. Oh no, you cannot resist.

Cheers, mortals!

Yours eternally,

Rebekah

WE'RE ON VACATION!

*IT FINALLY DAWNS ON ME THAT SOMETHING IS
WRONG ABOARD THIS SHIP, SOMETHING BEYOND MY
OWN PERSONAL HELL. IT TURNS OUT, IT'S ACTUALLY
HELL FOR EVERYONE. WE'RE ON VACATION!*

INGREDIENTS

2 oz. black spiced rum (*KRAKEN RECOMMENDED*)
1.5 oz. passion fruit syrup (*SEE RECIPE ON PAGE 13*)
1 oz. fresh lime juice
0.5 oz. Grand Marnier
Lavender bitters
Pineapple, orange, and lime slice garnish

INSTRUCTIONS

Prepare the syrup. Once it's ready, add the syrup to a shaker with ice, along with the Grand Marnier, lime juice, rum, and bitters. Shake vigorously for about 20 seconds. Strain into a tall glass filled with crushed ice. Garnish elaborately.



HEAVEN

...HEAVEN CRIES OUT, "I'M SO EXCITED FOR THIS CRUISE!" AT THAT EXACT MOMENT, THE WAITER DELIVERS MORE CHAMPAGNE, AGAIN, WITHOUT BEING SIGNALLED, AND HEAVEN SNAPS A SELFIE.

INGREDIENTS

Dry champagne

1 oz. plum slivovitz / clear plum brandy

0.5 oz. honeysuckle liqueur *(SEE RECIPE ON PAGE 13)*

Drop of absinthe

Raspberry garnish

INSTRUCTIONS

Prepare the liqueur. Once it's ready, add the liqueur to a champagne flute, along with the slivovitz / brandy and absinthe. Top with champagne and garnish with a fresh raspberry.



LILITU

MOCKTAIL

...HUGH STEPS BACKWARDS AND DISAPPEARS. THE AUDIENCE GASPS. THE STAGE IS EMPTY, BUT HE'S STILL THERE, CLOAKED UNDER THE BLACK WING OF STAGE RIGHT. ONLY LILITU REMAINS. THE PHOTO GETS THE FINAL WORD, A CONCLUSION IN AND OF ITSELF.

INGREDIENTS

2 oz. elderflower tea

2 oz. yuzu juice or 1 oz. Meyer lemon juice

1.5 oz. jasmine green tea syrup (SEE RECIPE ON PAGE 13)
or 2 oz. if using Meyer lemon

Fresh or canned lychee garnish

INSTRUCTIONS

Prepare the syrup. Once cool, add the syrup to a shaker with ice, along with elderflower tea, and yuzu juice. Agitate vigorously. Strain into a rocks glass with ice. Garnish with lychee.



ENNUI

*I IMAGINE HIM SEATED ON A SOFT PINK COUCH
SHAPED LIKE A CONCH, SLIM LEGS CROSSED, JACKET
OPEN. HE BROODS LIKE A SAINT, A WHIFF OF BLOOD
AND ANOREXIA. HE'LL BE WAITING A LONG TIME. YES,
I PITY HIM. BUT PITY AND DESIRE ARE NOT
NEIGHBORS.*

INGREDIENTS

1.5 oz. gin (*BOTANIST RECOMMENDED*)
1 oz. Strega liqueur
Mezcal rinse
Lemon twist garnish

INSTRUCTIONS

Rinse a martini glass with mezcal. Discard excess, then set the glass in the freezer or at the back of the fridge to chill. Add the gin and Strega to a mixing glass with ice. Stir until chilled, then strain into the cold martini glass. Garnish with a lemon twist.



CHIMERA

THEN HEAVEN SLIDES IN NEXT TO ME AND I GET A WHIFF OF JASMINE AND LEMONGRASS AND EARTH. A COMPLETELY FAMILIAR YET NEW SCENT, FRESH AND MUSTY ALL AT ONCE, LIKE THEY SWAPPED DNA SINCE YESTERDAY. I WANT TO CONSUME THEM, BELCH THEIR PERFUME. I WANT TO LEAN INTO THEIR HAIR, SUCK UP THE LUSTROUS STRANDS LIKE SPAGHETTI.

INGREDIENTS

2 oz. Scotch (DEWARS / MONKEY SHOULDERS RECOMMENDED)
1 oz. Heaven's Scent syrup (SEE RECIPE ON PAGE 12)
Lemon twist garnish

INSTRUCTIONS

Combine the Scotch and syrup in a mixing glass filled halfway with ice. Stir until well-chilled. Strain into a rocks glass with ice. Garnish with a lemon twist.

SYRUPS & LIQUEUR

HEAVEN'S SCENT

- 1 ½ c. warm simple syrup (SEE RECIPE)
- 2 2-inch pieces of lions mane mushroom
- 1 Tbsp. lemongrass
- 1 Tbsp. jasmine
- ½ Tbsp. peony
- ½ Tbsp. rose

Make a simple syrup. Turn off heat but leave the pot on the burner. Cut a small piece off the lion's mane, about the size of a child's hand. Add to the warm syrup, along with the flowers and lemongrass. Cover and let steep until completely cool.

PASSION FRUIT SYRUP

- 1 c. sugar
- 1 c. water
- 2 ripe (wrinkly) passion fruit

Mix the sugar and water in a small pot, then bring to a boil. Reduce heat and simmer for 5 minutes, stirring occasionally. Meanwhile, slice open the passion fruit and scoop the seeds into a heat-safe bowl. Pour in the warm simple syrup and cover with a cloth. Let sit for 2 hours. Strain and discard solids. Store in a glass bottle or jar. Keep refrigerated.

HONEYSUCKLE LIQUEUR

- 1 c. vodka
- ½ c. simple syrup (SEE RECIPE)
- ⅓ c. dried loose leaf honeysuckle

Make simple syrup; turn off heat, but keep the pot on the warm burner. Add ⅓ c. dried, loose leaf honeysuckle to the warm syrup. Cover and leave the pot on the stove until completely cool. Pour the tea and syrup into a jar and add 1 c. vodka. Seal and shake. Let sit overnight then strain and discard solids.

JASMINE GREEN TEA SYRUP

- 1 c. water
- 1 c. sugar (NUMI RECOMMENDED)
- ¼ c. loose leaf organic jasmine green tea

Mix all ingredients together in a small pot, then bring to a boil. Reduce heat and simmer for 15 minutes, stirring occasionally. Strain and discard solids. Store the syrup in a glass bottle or jar. Keep refrigerated.

SIMPLE SYRUP

- 1 ½ c. water
- 1 ½ c. sugar

Mix the sugar and water in a small pot, then bring to a boil. Reduce heat and simmer for 5 minutes, stirring occasionally. Once cool, store in a glass bottle or jar. Keep refrigerated.



ABOUT THE AUTHOR

Lindsay Merbaum

Lindsay Merbaum is a queer author of *Strange Tales* and the founder of Pick Your Potions, a witchy consortium of bookishness, drink recipes, and writing, including the online class series *the Study Coven*. Her custom booktail recipes have appeared in *Alta Magazine*, the *LA Review of Books*, *Electric Literature*, *Alcohol Professor*, *Reactor*, and more. Lindsay's first novel with Creature Publishing, *The Gold Persimmon*, was a 2021 Foreword Indies Finalist. She lives in Michigan with her partner and cats.



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ABOUT PICK YOUR POTIONS

Read. Write. Drink. Make Magic.

Pick Your Potions is a witchy, bookish consortium of booktails — drinks embodying books' moods and themes — cocktail and mocktail themed recipe decks that are also informative and inspirational, and swag like bookmarks, totes, and stickers. In addition to published recipes, library mixology classes, and other events, Pick Your Potions also hosts the Study Coven, a virtual independent study series for writers that fosters community and curiosity. Lindsay credits the coven with inspiration for *Vampires at Sea*: without the Study Coven's 2024 Vampires + Cannibals class, this book might never have been written! Cheers, witches!

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