

Fine Beverages of Zaldara

There is a wide variety of fine beverages available on the continent of Zaldara. Regional favorites abound and many are traded throughout the known world.

Below is a listing and description of many of these fine beverages by nationality.

Achera

Baijiu: A popular beverage from the Hanan Mountain region, baijiu is a very potent liquor. This clear beverage is usually distilled from sorghum, though some have been known to use rice or other available grains. It is usually considered to be an acquired taste due to its corrosive qualities. [10 gp / bottle]

Coffee: Grown from a variety of beans, both from the Hanan Mountains and from the more southerly jungle regions, this drink is brewed by pouring boiling water through crushed, roasted coffee beans. Two cups is potent enough to reduce the penalties from the fatigued condition from –2 to –1 for 1 hour.

Brewing your own coffee requires ground coffee beans (5 cp for 1 pound of coffee beans, or 8 cp for 1 pound of ground beans) and a cooking device. You can boil the grounds in a pot, then pour the liquid after allowing the solids to settle, or filter the drink by pouring it through a sieve or cloth. Many travelers prefer the convenience of using a coffee pot (see page 62). [1 cp / .5 lbs.]

Borael

Applejack: This even stronger version of hard cider is typically made by allowing hard cider to freeze during the winter cold, then removing the ice to extract much of the water from the cider and concentrate the alcohol. It is a delicacy of the northern reaches of Borael. [8 cp – 4 gp / 1 – 8 lbs.]

Wine (Boraelan): Borael is known for their fine white wines. It is particularly known for its crisp, dry flavor. [1 gp / .5 lbs.]

Eacenia

Lager (Eacenian): Eacenia is known for its fine, crisp, lagers. These beers are brewed longer and colder than other beers and have a crisp, strong flavor. [5 cp – 3 sp / 1 – 8 lbs.]

Wine (Eacenian): Eacenia is known for their fine red wines. It is particularly sought out for its dry, robust, flavor. [5 gp / 2 lbs.]

Hadurk-Sur

Dwarven Stout: More a family of beers than one single drink, dwarven stout is known by different names in human lands. Dwarven stouts are dark beers characterized by a slightly burnt flavor and a foamy head; they are said to be as filling as a meal. Most dwarven clans use a recipe unique to that clan, and family rivalries over the best brew may date back for hundreds of years. [2 cp / bottle]

The Jirran Freeholds

Grog: A foul mix of different alcohols and whatever juice is handy, grog was invented by Freeholding sailors and never managed to crawl far onto land. Grog is no one's first choice of drink, but anyone who's spent enough time on a ship has had at least a taste. [2 cp / .5 lb.]

Rumboozle: A potent drink featuring rum, wine, ale, eggs, sugar, and spices, rumboozle is served warm in finer taverns. [1 sp / .5 lbs.]

Fine Beverages of Zaldara

Sealord Wine: These red and white wines grown in the coastal vineyards of the Jirran Freeholds have a sweet-tart flavor valued by nobles in many lands. [15 gp / .5 lb.]

Jossia

Mead: This alcoholic beverage is made by fermenting honey and water. It may be flavored with spices, fruit, or hops. [5 cp – 2 gp / .5 – 8 lbs.]

Kuskar

Kahve: This style of coffee is served with generous helpings of milk, sugar, and spices to counteract its natural bitterness. Kahve is drunk throughout the day, both at home and at coffeehouses around town. The grounds left in the bottom of a cup are sometimes used for fortune-telling. [2 cp / .5 lb.]

Leilior

Highland Whiskey: This single-malt whiskey is made with a recipe that's nearly 200 years old, and is a favorite alcoholic beverage of old soldiers everywhere. [20 gp / 1 lb.]

Melnys Vale

Vale Brandy: Brandy is a spirit produced by distilling wine and is typically taken as an after-dinner drink. Vale brandy is aged in wooden casks and colored with caramel coloring to imitate the effect of aging. [1 sp / .5 lb]

Ornis

Ale (Ornish): Ale is a type of beer brewed from malted barley. It has a sweet, full-bodied, and sometimes fruity taste. Ornis is known for their fine ales. [4 cp – 2 sp / 1 – 8 lbs.]

Whiskey (Ornish): Ornish Whiskey is a distilled beverage made from fermented grain mash (typically barley, corn, malt, rye, or wheat) aged in a wooden cask. The longer the drink ages in the cask, the smoother the final product. [1 sp / .5 lb.]

Saelfsidhedal

Absinthe: This green alcoholic drink, made from wormwood, is rumored to enhance creativity, which makes it a favored beverage of artists and eccentrics. [3 gp – 30 gp / various]

Wine (Elven): Elven wine is made from fermented fruit juice, usually grapes, but also sometimes berries and apples. It is particularly known for its sweetness. [5 gp / 2 lbs.]

Sianae

Cauim: This beerlike drink, made from manioc root or corn, requires extensive chewing as part of its production. It is an ancient drink with a long tradition with the common people of Sianae. Many brew it for use in the home and share it with their neighbors. [1 gp / bottle]

Jungle Coffee: Acheran coffee brewed "jungle style" has a winelike acidic taste that is too strong for a novice palate. [3 cp / .5 lb.]

Tea (Sianaeen): A popular beverage in many regions, Sianae is known for its many variety of green teas. It may be served unadorned, or with milk, sugar, lemon, or spices. [2-4 cp / .5 lb.]

Fine Beverages of Zaldara

Tarsas

Chocolate: This dark, bitter treat can be consumed as a solid or melted and added to a beverage such as milk. In the capital city, it is often mixed with sugar or chilies. [5 gp / ½ pound]

Pulque: This nutritious milk-colored alcoholic beverage is fermented from the heart of the agave or century plant. [1 sp – 4 sp / .5 – 2 lbs.]

Tea (Tarsian): A popular beverage in many regions, Tarsas is known for its many variety of black teas. It may be served unadorned, or with milk, sugar, lemon, or spices. [2-4 cp / .5 lb.]

Tepache: This mildly alcoholic beverage is made of beer, pineapple (or other tropical fruit), sugar, and cinnamon, then fermented a few days and served cold with chili powder. It is sweet and pleasant but common only in warmer climates. [1 sp / .5 lb.]

Urkhan

Bufo: This drink is a favorite of the Urkhani, goblins, boggards, and other primitive humanoids. It is made by soaking a poisonous toad or frog (or its eggs) in weak beer, or by "milking" these animals for their poison and mixing it with the beer (which allows the animal to be used over and over again). Some tribes use wide-mouthed jugs and leave the dead animal inside as a crunchy treat for eating once the drink is gone. A creature drunk on bufo has the dazzled condition in addition to the normal intoxication effect. [1 gp / 2 lbs.]

Yulania

Kumis: This alcoholic beverage, made from fermented horse milk, has approximately the same potency as typical beer. It is served cold. [5 sp / 1.5 lbs.]