

ALCOHOL-FREE RECIPES





PANOMA

Using Seedlip Spice to create the perfect non-alcoholic, fresh Panoma cocktail

INGREDIENTS

60ml Seedlip Spice 94
30ml Fresh Grapefruit Juice
15ml Fresh Lime Juice
15ml Simple Syrup*
Soda Top

METHOD

1. Add all the ingredients except the soda into a cocktail shaker with ice
2. Shake & strain into a highball glass
3. Top with soda & add fresh cubes of ice
4. Garnish with a Grapefruit peel

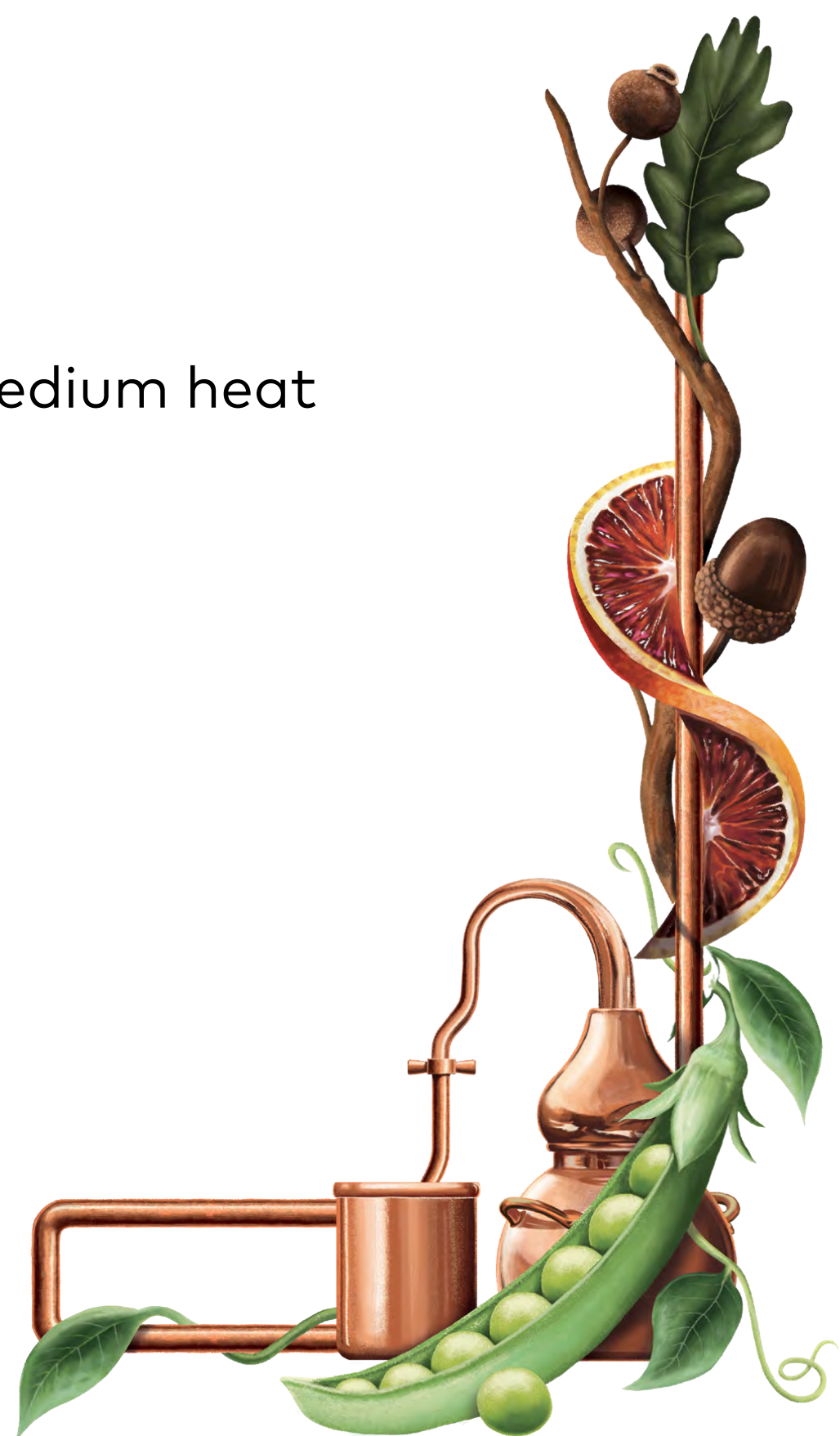
*Simple Syrup:

- Warm equal parts water & sugar over a medium heat
- Stir until dissolved
- Let cool

GLASS & GARNISH

Highball

Grapefruit Peel





MARGARITA

A twist on the classic Margarita cocktail, alcohol-free style

INGREDIENTS

50ml Seedlip Grove 42
1tbsp Agave Syrup
20ml Fresh Lime Juice
Ice Cubed

METHOD

1. First prepare your glass by running a lime wedge around the outside of the rim then roll the rim in salt
2. Add all the ingredients with ice to a cocktail shaker
3. Shake & strain over fresh cubes of ice into a tumbler
4. Garnish with a lime wheel

Don't have Agave syrup? Swap it out for Honey

GLASS & GARNISH

Tumbler
Salt rim
Lime Wheel





ESPRESSO MARTINO

A coffee lover's dream, this twist on the Espresso Martini substitutes the vodka for Spice 94

INGREDIENTS

50ml Seedlip Spice 94
50ml Coffee
15ml Sugar Syrup

METHOD

1. Add all the ingredients to a cocktail shaker
2. Shake and strain into a coupe glass
3. Garnish with three coffee beans

GLASS & GARNISH

Coupe

Garnish with three coffee beans

