



ALCOHOL-FREE COCKTAIL INSPIRATION

We've partnered with the talented An Nguyen to serve up some delightful cocktails using our London Dry and Asian Spice spirits

Hopefully this eBook serves as inspiration for your own alcohol-free cocktail journey!

Enjoy!

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FOR ALCOHOL-FREE SPIRITS

NO ALCOHOL

MARGARITA

INGREDIENTS

50ml Ecology & Co London Dry

20ml Agave syrup

25ml Lime juice

Garnish: Zest of grapefruit or orange peel
or lime.

METHOD

Fill a cocktail shaker with ice

Add Ecology & Co London Dry, lime juice
and agave

Shake until the outside of the
shaker feels cold

Strain the mix into the prepared
glass over fresh ice

Garnish with a salt rim and serve with a
wedge of lime, zest of grapefruit or orange

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MOJITO

INGREDIENTS

50ml Ecology & Co London Dry
20ml Cane sugar syrup
25ml Lime juice

Garnish: Mint leaves

METHOD

Muddle the lime juice, sugar syrup and mint leaves in a small jug, crushing the mint as you go

Add Ecology & Co London Dry
Pour into a tall glass and add a handful of ice.

Garnish with mint leaves

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COSMOPOLITAIN

INGREDIENTS

50ml Ecology & Co London Dry
30ml Six Barrel Orange and Dandelion or
Shott Flamed Orange or Barker Orange,
lemon, lime bitters or Orange marmalade
30ml Cranberry juice

Garnish: Flamed orange zest peel

METHOD

Shake ingredients in a cocktail shaker with ice and strain into a cocktail glass.

To make the garnish: hold a 3cm round piece of orange zest about 10cm above your cosmo and very carefully wave it over a lit match or lighter flame.

Bend the outer edge of the zest in towards the flame so that the orange oils are released, then drop the zest into your drink

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DARK & STORMY

INGREDIENTS

90ml Ginger beer

50ml Ecology & Co Asian Spice

20ml Black tea (try English breakfast or even Lapsang Souchong for smokiness)

10ml Simple sugar syrup

Garnish: Wedge of lime

METHOD

Put all the ingredients in a Collins or High-ball glass over lots of ice

Stir gently

Garnish with a wedge of lime

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DIRTY MARTINI

INGREDIENTS

50ml London dry

30ml Olive brine

(shop around for not too salty one, you want it sour)

10ml White wine vinegar

(if more acidity is needed)

Garnish: Olive

METHOD

Still all the ingredients together

Garnish with an olive

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NEGRONI

INGREDIENTS

50ml Ecology & Co Asian Spice

30ml Six Barrel tonic syrup

50ml Bitter lemonade

(or fresh Grapefruit juice)

2x Strawberries

Garnish: Orange zest peel and Strawberry

METHOD

Muddle strawberries in a jug

Add all ingredients to your jug and stir

Strain in to your glass over Ice

Garnish with orange zest and a strawberry

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FRENCH 75

INGREDIENTS

50ml Ecology & Co London Dry
20ml Apple cider vinegar

Garnish: Lemon peel

METHOD

Shake with ice and strain
Top up with Sparkling grape juice
(this will replace the lemon & sugar)

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FRENCH 75 ALT

INGREDIENTS

50ml London dry

25ml lemon juice

20ml white sugar simple

Garnish: Lemon peel

METHOD

Shake with ice and strain

Top up with Sparkling non-alcoholic wine

Garnish with lemon peel

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