

THE LAVENDER BUTTERFLY

NON-ALCOHOLIC COCKTAIL

1/4 tsp Blue Butterfly Powder

3 dashes Lavender Bitters

3 1/2 oz Lemonade

1/2 oz Green Scene Lavender Syrup

Top Lavender Soda or Club Soda

Garnish Dried Lavender & Lemon Wheel



SCAN FOR GREEN SCENE NA COCKTAIL RECIPES!

Add blue butterfly pea powder and lavender bitters to a tall Collins glass, add lemonade, stir to combine. Add lavender syrup and stir again. Fill glass with ice to the top, pour in lavender soda or club soda to top of glass. Garnish with a lemon wheel and stem of micro lavender.

PASSION FRUIT MARGARITA

NON-ALCOHOLIC COCKTAIL



1/2 oz Light Syrup

3/4 oz Fresh-Squeezed Lime Juice

1 oz Lyre's Agave Blanco Spirit

1/2 oz Dhos Orange

1½ oz Cerés Passion Fruit Juice

Garnish Salt & Lime

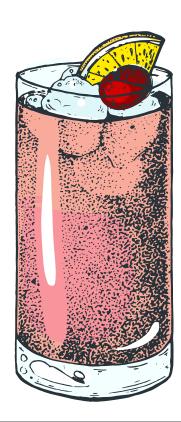


SCAN FOR GREEN SCENE NA COCKTAIL RECIPES!

Use a lime wedge to wet the rim of a low-ball glass and dip the edge of the glass in salt, fill with ice. Fill a cocktail shaker halfway with ice and add all remaining ingredients. Shake for 15-20 seconds (until the metal shaker is very cold). Strain into prepared glass and serve with lime circle.

GHIA APÉRTIF

NON-ALCOHOLIC COCKTAIL



1 1/2 oz Ghia

Top Q Sparkling Grapefruit Soda

Garnish Lemon Slice

Garnish Filthy Dark Cherry



SCAN FOR GREEN SCENE NA COCKTAIL RECIPES!

Fill a tall Collins glass with ice and add Ghia. Fill to the top with grapefruit soda. Garnish with a lemon slice and a Filthy Dark Cherry. For a less sweet version, use club soda in place of grapefruit soda.

THE NEW FASHIONED

NON-ALCOHOLIC COCKTAIL



1/2 oz Dark Demerara Syrup

1 1/2 oz Lyre's American Malt

1 ½ oz Seedlip Spice 94

2 dashes Angostura Bitters

2 dashes Orange Bitters

Garnish Filthy Dark Cherry & Orange Swath

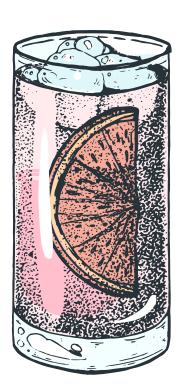


SCAN FOR GREEN SCENE NA COCKTAIL RECIPES!

Add ice to a low ball glass, preferably a sphere or large cube. Fill a cocktail shaker halfway with ice and add all ingredients except garnishes. Use a long cocktail spoon to stir all ingredients for 15 seconds or until the shaker feels very cold. Strain into prepared glass. Using a peeler, peel a swath of fresh orange peel, to express oils over rim of glass. Drop orange into glass or hang over side. Add a Filthy Dark Cherry.

THE HIGH FIVE

NON-ALCOHOLIC COCKTAIL



1/2 oz Light Syrup

1/2 oz Fresh-Squeezed Lime Juice

1 oz Fresh-Squeezed Grapefruit Juice

1/2 oz Wilfred's Apertif

2 oz ISH London Botanical Spirit

2 dashes Peychaud's Bitters

Garnish Grapefruit Slice



SCAN FOR GREEN SCENE NA COCKTAIL RECIPES!

Place grapefruit slice on the side of a tall Collins glass and fill with ice. Fill a cocktail shaker halfway with ice and add all remaining ingredients. Shake for 15-20 seconds (until the metal shaker is very cold). Strain into prepared glass.

SEEDLIP GARDEN

NON-ALCOHOLIC COCKTAIL



2 slices Fresh Cucumber

6 leaves Fresh Mint

3/4 oz Light Syrup

1 1/2 oz Seedlip Garden 108

3/4 oz Fresh-Squeezed Lemon Juice

3 dashes Orange Bitters

Topo Chico Sparkling Water

Garnish Cucumber Wheel & Fresh Mint



SCAN FOR GREEN SCENE NA COCKTAIL RECIPES!

Add ice to a low ball glass. In the shaker, muddle the cucumber slices and fresh mint.

Add the Seedlip Garden, lemon juice and orange bitters. Fill shaker halfway with ice.

Shake for 15-20 seconds (until the metal shaker is very cold). Double strain into prepared glass and top with Topo Chico. Garnish with cucumber wheel and fresh mint.

ESPRESSO MARTINI

NON-ALCOHOLIC COCKTAIL



1/2 oz Dark Demerara Syrup

1 oz Fresh-Brewed Espresso (Chilled)

1 ½ oz Lyre's American Malt

1 oz Lyre's Coffee Originale

2 dashes Chocolate Bitters

Garnish Coffee Beans



SCAN FOR GREEN SCENE NA COCKTAIL RECIPES!

Brew and chill the espresso. Fill a cocktail shaker halfway with ice and add all ingredients except coffee beans. Shake for 15-20 seconds (until the metal shaker is very cold). Strain into chilled coupe glass. Garnish with three coffee beans.

SEEDLIP SOUR

NON-ALCOHOLIC COCKTAIL



1/2 oz Dark Demerara Syrup

1 oz Seedlip Spice 94

1 oz Seedlip Grove 42

1/2 oz Peach Tea

3/4 oz Fresh-Squeezed Lemon Juice

1 oz Egg White

2 dashes Orange Bitters

2 dashes Cardamom Bitters

Garnish Angostura Bitters

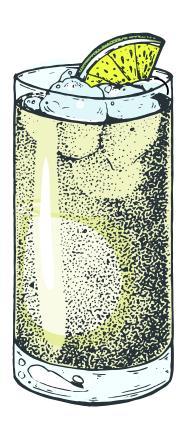
Add all ingredients except garnish to shaker. "Dry shake" for 10 seconds. Add ice halfway to shaker and shake for 15-20 seconds (until the metal shaker is very cold). Strain into chilled coupe glass. Garnish with drops of angostura bitters.



SCAN FOR GREEN SCENE NA COCKTAIL RECIPES!

GINGER HIGH BALL

NON-ALCOHOLIC COCKTAIL



1/2 ozLight Syrup

2 oz Seedlip Spice 94

1/2 ozFresh-Squeezed Lime Juice

2 dashes Cardamom Bitters

2 dashes Orange Bitters

Ginger Ale Top

Garnish Lime Wheel



GREEN SCENE NA COCKTAIL

RECIPES!

Fill a cocktail shaker halfway with ice and add all ingredients except ginger ale and garnish. Shake for 15-20 seconds (until the metal shaker is very cold). Strain into tall Collins glass filled with ice. Top with ginger ale and garnish with lime wheel.

COCONUT DAIQUIRI

NON-ALCOHOLIC COCKTAIL



3/4 ozDark Demerara Syrup

1 oz Fresh-Squeezed Lime Juice

3 oz ISH Caribbean Spiced Spirit

Cream of Coconut 2 tsp

2 dashes Jamaican Bitters

Garnish Lime Wheel



SCAN FOR **GREEN SCENE** NA COCKTAIL RECIPES!

Fill a cocktail shaker halfway with ice and add all ingredients except garnish. Shake for 15-20 seconds (until the metal shaker is very cold). Strain into chilled coupe glass. Garnish with lime wheel.