

12 Mocktail Recipes

Twelve drinks without a drop of alcohol, measured like real cocktails: sours, fizzes, coolers and a Bloody Mary without the vodka. Every card has a QR code to the full recipe with photos.



THE TWELVE

- 1 Shirley Temple
ginger ale · grenadine · a cherry
- 3 Arnold Palmer
iced tea · lemonade
- 5 Virgin Piña Colada
pineapple · coconut cream · lime
- 7 Bloody Shame
tomato · lemon · Worcestershire · spice
- 9 Mock Margarita
lime · agave · ginger ale · salt rim
- 11 Berry Smash
raspberries · blackberries · cranberry
- 2 Roy Rogers
cola · grenadine · a cherry
- 4 Pink Lemonade
lemon · grenadine · soda
- 6 Ginger Mojito
mint · lime · ginger ale
- 8 Cinderella
orange · pineapple · lemon · soda
- 10 Mint Limeade
mint · lime · apple · soda
- 12 St Clement's
orange juice · bitter lemon

MAKE IT TASTE LIKE A COCKTAIL

Balance it like a sour: about as much fresh citrus as syrup, then taste and adjust by a quarter ounce.

Add a little bitterness: tonic, bitter lemon, strong tea or grapefruit give a drink the backbone a spirit would.

Shake hard and serve cold: dilution and chill matter as much without alcohol as with it.

Dress it up: the right glass, plenty of ice and a fresh garnish make it feel like the real thing.

FOR DRY JANUARY AND EVERY PARTY

Set out two or three of these next to the cocktails so every guest has something made with care.

Most of them work by the pitcher: multiply by the number of guests and add the soda just before serving. Squeeze citrus the day you mix, and keep sodas cold so they stay lively.

Shirley Temple

HIGHBALL • BUILT • OVER ICE

ZERO-PROOF

6 oz 180 ml ginger ale
1/2 oz 15 ml grenadine
1/4 oz 7.5 ml fresh lemon juice



1. Fill a glass with ice.
2. Add grenadine and lemon, top with ginger ale.
3. Garnish with a maraschino cherry.

The zero-proof classic named after the child film star.



Garnish: maraschino cherry

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Roy Rogers

COLLINS • BUILT • OVER ICE

ZERO-PROOF

1/4 oz 7.5 ml grenadine
6 oz 180 ml cola



1. Fill a Collins glass with ice.
2. Add the grenadine, top with cola and stir once.

The Shirley Temple's partner: cola in place of ginger ale, named for the singing cowboy.



Garnish: lime wedge

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Arnold Palmer

COLLINS • SHAKEN • OVER ICE

ZERO-PROOF

3 oz 90 ml cold black tea
2 oz 60 ml fresh lemon juice
1 oz 30 ml simple syrup



1. Shake everything with ice.
2. Strain into a Collins glass filled with ice.

Half iced tea, half lemonade: named for the golfer who made it his order.



Garnish: lemon slice

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Pink Lemonade

COLLINS • SHAKEN • OVER ICE

ZERO-PROOF

1 1/2 oz 45 ml fresh lemon juice
2 1/2 tsp 12.5 ml simple syrup
2 1/2 tsp 12.5 ml grenadine
2 1/2 oz 75 ml soda water



1. Shake the lemon juice, syrup and grenadine with ice.
2. Strain into a Collins glass filled with ice and top with soda.

Grenadine turns the lemonade pink; soda makes it sparkle.



Garnish: lemon slice

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Virgin Piña Colada

HURRICANE • BLENDED •

BLENDED WITH ICE **ZERO-PROOF**

4 oz 120 ml	pineapple juice
1½ oz 45 ml	cream of coconut
¾ oz 22.5 ml	half-and-half
¾ oz 22.5 ml	milk

1. Blend everything with a scoop of crushed ice until smooth.
2. Pour into a hurricane glass.

All the beach of the Piña Colada, none of the rum.



Garnish: pineapple wedge and a cherry

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Ginger Mojito

COLLINS • BUILT • CRUSHED ICE

ZERO-PROOF

¾ oz 22.5 ml	fresh lime juice
½ oz 15 ml	simple syrup
3	lime wedges
12	mint leaves
top	ginger ale

1. Squeeze the lime wedges into the glass with the juice and syrup; add the mint.
2. Fill with crushed ice and churn with a bar spoon.
3. Top with ginger ale and churn again.

A Mojito without the rum: ginger ale brings the bite.



Garnish: mint sprig

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Bloody Shame

HIGHBALL • BUILT • OVER ICE

ZERO-PROOF

5 oz 150 ml	tomato juice
½ oz 15 ml	fresh lemon juice
2 dashes	Worcestershire sauce
2 dashes	hot sauce
1 pinch	celery salt and black pepper

1. Stir everything with ice.
2. Strain into an ice-filled glass.
3. Garnish with a celery stalk and a lemon wedge.

A Bloody Mary without the vodka — all of the spice, none of the alcohol.



Garnish: celery stalk, lemon wedge

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Cinderella

COLLINS • SHAKEN • OVER ICE

ZERO-PROOF

2 oz 60 ml	orange juice
1½ oz 45 ml	pineapple juice
¾ oz 22.5 ml	fresh lemon juice
1 tsp 5 ml	grenadine
2 oz 60 ml	soda water

1. Shake the juices and grenadine with ice.
2. Strain into an ice-filled glass.
3. Top with soda water.

Three juices, a little grenadine and soda: a zero-proof sour.



Garnish: lemon slice

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Mock Margarita

OLD FASHIONED • SHAKEN • OVER ICE

ZERO-PROOF

1½ oz 45 ml	fresh lime juice
½ oz 15 ml	fresh lemon juice
1 oz 30 ml	agave syrup
2 oz 60 ml	ginger ale



1. Salt half the rim of the glass and fill it with ice.
2. Shake the lime, lemon and agave with ice; strain into the glass.
3. Top with ginger ale.

Ginger ale stands in for the tequila's bite.



Garnish: salt rim, lime wedge

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Mint Limeade

COLLINS • SHAKEN • OVER ICE

ZERO-PROOF

12	mint leaves
1½ oz 45 ml	fresh lime juice
1 oz 30 ml	apple juice
¾ oz 22.5 ml	simple syrup
2 oz 60 ml	lemon-lime soda



1. Lightly press the mint in the shaker.
2. Add the lime, apple juice and syrup; shake with ice.
3. Fine-strain into an ice-filled glass and top with soda.

A mojito's freshness without the rum.



Garnish: mint sprigs

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Berry Smash

OLD FASHIONED • SHAKEN •

CRUSHED ICE ZERO-PROOF

7	raspberries
3	blackberries
2 oz 60 ml	cranberry juice
1 oz 30 ml	apple juice
½ oz 15 ml	fresh lemon juice
1 tsp 5 ml	honey syrup



1. Shake everything hard with ice.
2. Strain into a glass packed with crushed ice.

Shaken berries give it colour and body.



Garnish: fresh berries

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St Clement's

COLLINS • BUILT • OVER ICE

ZERO-PROOF

3 oz 90 ml	orange juice
3 oz 90 ml	bitter lemon



1. Pour both into an ice-filled glass.
2. Stir gently and serve with a straw.

Named for the rhyme "Oranges and lemons, say the bells of St. Clement's".



Garnish: lime wedge

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