



AMETHYST™

NON-ALCOHOLIC
BOTANICAL SPIRITS

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ENJOY THESE RECIPES



COCONUT DREAM

3 oz **Amethyst Grapefruit Basil**
.5 oz Coconut Crème
.5 oz Elderflower Simple Syrup
1 oz Fresh Squeezed
Grapefruit Juice
Unsweetened Coconut Flakes and Simple Syrup
for Rimming Glass

Combine all ingredients in shaker with ice and shake. Pour over ice into a rocks glass that has been rimmed with coconut flakes. Garnish with a grapefruit wedge.



STRAWBERRY BASIL LEMONADE

2 oz **Amethyst Lemon Cucumber Serrano**
4 oz Lemonade
Basil Leaves
Strawberries

In shaker muddle strawberries and basil, then add Amethyst and lemonade. Shake with ice and pour over ice in a Collins glass. Garnish with a strawberry.



THE AVIATOR

2 oz **Amethyst Blueberry Ginger Mint**
.25 oz Sweet's Elderberry Shrub
.5 oz Lemon Juice
1.5 oz Butterfly Pea Tea

Add all ingredients to shaker, shake with ice and pour into a coupe glass. Garnish with a lemon bird.



Watermelon Lime Martini

2 oz **Amethyst Watermelon Lime**
1 oz Elderflower simple syrup
.25 oz lime juice
2 oz watermelon juice
Shake it up with some ice for 15 seconds.
Then strain into your favorite martini glass.
Garnish with lime slice and a couple watermelon balls.

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AMETHYST

NON-ALCOHOLIC
BOTANICAL SPIRIT

ZERO ALCOHOL
and has never
had alcohol in it
ZERO SUGAR
and low calorie
GLUTEN FREE
LOW CARB
VERY VERSATILE
as it is not an
alternative to a
particular liquor



Recipes