



# AMETHYST™

NON-ALCOHOLIC  
BOTANICAL SPIRIT

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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.



# AMETHYST

NON-ALCOHOLIC  
BOTANICAL SPIRIT

ZERO ALCOHOL

ZERO SUGAR

LOW CALORIE

GLUTEN FREE LOW

CARB

VERY VERSATILE

as it is not an

alternative to a

particular liquor



Recipes

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