

THE TUESDAY EVENING **COCKTAIL CLUB**



Elegant alcohol-free cocktail recipes for
random Tuesday evenings at home.

HIGH SOBRIETY CLUB

We keep cocktails for special occasions and fancy bars, while the rest of the week it's a mug of something and water from the bottle.

How about a beautiful drink on a random Tuesday evening, at home?

Every spirit-free cocktail in this booklet is built from the same three fundamentals: a **base** that sets the direction, a **modifier** that carries the flavor, and a **mixer** that dilutes and adds volume.

Your home bar should reflect these elements, plus a few extras that bring magic to your alcohol-free drinks.



ESPRESSO MARTINI

40 ml cold coffee infusion · 20 ml cocoa nib infusion · 20 ml NA gin · 15 ml Opius Nigredo · 10 ml brown gum syrup · 4 drops saline · a few drops lemon juice



GRENADINE GIN FIZZ

60 ml NA gin · 20 ml homemade grenadine
· 20 ml fresh lemon juice · top with
sparkling tea or prosecco



CUCUMBER BASIL GIN SOUR

4 slices of cucumber and 4 basil leaves,
smashed · 60 ml NA gin · 15 ml agave · 25
ml fresh lemon juice · 15 ml egg white or
aquafaba · a few drops of saline



NEGRONI

40 ml NA gin · 40 ml NA bitter aperitif · 40 ml rooibos-cocoa infusion. Stir in a rocks glass over ice. Add orange peel twist.



MAI TAI

50 ml Opius Nigredo · 25 ml lime juice · 15 ml brown sugar syrup · 30 ml pineapple juice. Shake with ice.



HIGH FIVE

60 ml NA gin · 15 ml NA bitter aperitif · 30 ml grapefruit juice · 15 ml lime juice · 15 ml agave. Optional 15 ml aquafaba. Shake, strain.



MINT & TART CHERRY FIZZ

50 ml NA gin · 25 ml homemade tart cherry shrub · 15 ml agave syrup · 100 ml cooled peppermint tea. Top with tonic, serve over ice.



PENICILLIN

50 ml lapsang souchong tea, cooled · 20 ml honey ginger syrup · 20 ml fresh lemon juice · 20 ml Opius Nigredo. Shake with ice, strain over a big cube.



JASMIN SPRITZ

60 ml NA gin · 20 ml lemon juice · top with
honey-jasmine sparkling tea

HAVE THESE

A mixing set

Shaker, jigger, fine-mesh strainer, mix spoon, muddler

Nice glasses

Tumblers, coupes, Nick & Nora, wine

Fresh citrus juice, syrup

Lemon, lime, agave syrup

Aromatic plants

Tarragon, mint, basil, rosemary

Teas

Jasmin, black, white, chamomile, peppermint, verbena, Rooibos

Spices

Black/pink pepper, cumin seeds, cinnamon, turmeric, ginger, cocoa nibs

Food-grade perfumes

Rose, orange blossom

Saline Solution

20g salt + 80g water. Dropper bottle.

MAKE THESE

Cold coffee infusion: 20 g ground coffee + 100 ml cold water. Refrigerate overnight. Coffee filter strain.

Brown gum syrup: 250 g dark brown sugar + 4 g gum arabic + 100 ml water. Warm gently to dissolve (do not boil).

Cocoa nib infusion: 2 tsp cocoa nibs + 100 ml cold water. Refrigerate overnight. Strain.

Rooibos-cocoa infusion: 2 tsp cocoa nibs + 1 rooibos tea bag + 100 ml hot water. Steep, cool, strain.

Homemade grenadine: Blend 250 ml pomegranate juice + 200 g sugar + a few drops of orange blossom water.

Tart cherry shrub: Mix equal parts tart cherry juice, apple cider vinegar, and sugar. Stir until dissolved.

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alcohol-free workshops or
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event? Contact me:

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CLUB
EST 2025

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