



The **Low and No** Manual



A guide, an inspiration...





The Rise and Rise of Low and No

In the past 12 months there has been an explosion of new products on the market - spanning a range of styles and guises - there is now an option for every taste and occasion, as the quality of available products has soared. Keeping up to speed with this category can be challenging, as the marketplace is unrecognisable to how it was a couple of years ago. Innovation is king, but so is flavour and quality.


Here at E&C, we think that Low and No is one of the most exciting categories in the world of drinks, and it's subject to a high level of innovation and experimentation, with products and producers pushing boundaries at the premium end of the market.

Seedlip revolutionised Lo and No perceptions and challenged trade and consumer thinking around what this movement could mean for the industry. The success of this brand inspired others to think outside of the box and break convention, filling a void that was previously unoccupied and growing the category beyond what any of thought might be possible.

What's Next



This is just the start of the Low and No movement; the future promises a range of new products and producers, and an emergence of new premium global brands, sitting alongside their established alcoholic counterparts. There is plenty of talk over “what will be the next gin”, and Lo and No stands as much chance of taking market share than anything else around.



Gone are the days when abstainers were forced to drink sugary mocktails or fruit juice. The wealth of options on the market has never been greater, and filled with a new generation of sophisticated, balanced and complex products.

The premiumisation movement has led bartenders to embrace, rather than reject, Low and No cocktails, and this section of drinks now represents a core aspect and important feature of well-constructed menus. Low and No is go, and very much no longer an afterthought.

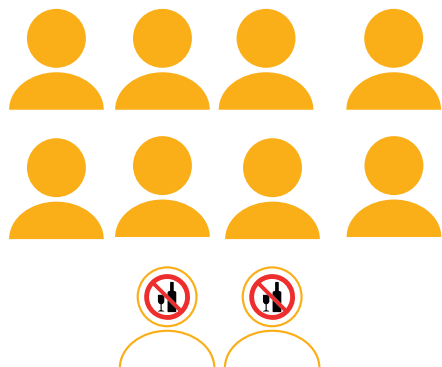
Your Customers



In ever-increasing numbers, consumers are choosing to either reduce their alcohol consumption or to abstain completely. This is reflected in the growing demand for low alcohol or non-alcoholic beverages in both the on and off trade.

Nielsen Analytics recently found that consumers were paying more for low- and no-alcohol products, as well as buying greater quantities ('The Rise of No and Low Alcohol, 2018). In the Office for National Statistics' 2017 survey on Adult Drinking Habits in Great Britain, 20.4% of respondents reported that they did not drink alcohol at all.

Two out of every ten people now steering clear of alcohol.



Analysis of Health Survey for England data between 2005 and 2015, carried out by University College London found that the promotion of

16 - 24 year old

Did not drink alcohol
from 18% to 29%

Had never tried alcohol
from 9% to 17%

They also found that young people

in 2015 were



Less likely to binge drink



Less likely to drink more than recommended limit



More likely to participate in weekly abstinence

Non-drinking is becoming more mainstream, especially amongst the lower age brackets.



There has been a development in health-awareness, mindfulness and fitness generally and, as it becomes more socially acceptable not to drink alcohol, so non-drinkers are expecting to be catered for to the same level as those who do drink alcohol.

Consumers' tastes in low-alcohol and non-alcoholic drinks are increasingly discerning and they expect a drinks experience that is inclusive and exciting and above all, delicious.



How to do Low and No



Bartenders are embracing the low- and no- category, and developing this aspect of their menus with increasing care and attentio. Some venues are choosing to go completely alcohol-free and others are launching no-alcohol drinks menus to offer alongside their regular menu.

Many just want to embrace the trend and improve their offering for the growing number of consumers that want to avoid or cut down on alcohol, but it can be a challenge for those approaching this category for the first time.

The trend for low- and no- alcohol drinks is forcing bartenders to think creatively and to look at making drinks in a completely new way. People are increasingly less willing to settle for sweet and syrupy concoctions and are looking for something comparative to an alcoholic cocktail, something they can sip and savour at the same pace as their drinking companions.

As trends in alcohol have moved away from long and fruity cocktails to drinks that are more sophisticated and classic in style, so tastes in non-alcoholic cocktails have followed.

The Beautiful Balance

A list of non-alcoholic cocktails should be as balanced as an alcoholic cocktail menu, with drinks to suit a range of tastes (bitter, refreshing, fruity, herbal, dry) and circumstances (apéritif-style, celebratory, food pairing, after dinner).

As much effort should be made with non-alcoholic or low-alcohol cocktails as with the rest of the menu – this goes for ingredients, flavour, ice, glassware and garnishing. If just as much care and attention go into your low- and no- cocktails you will be justified in charging more for them and making the same margins as your alcoholic offerings.

This is especially true when using alcohol-free spirits, because the methods, attention and ingredients that go into making them mean that they often cost as much as, or even more than, their alcoholic counterparts. When it comes to the language that you use in your menu, and when speaking to guests, think about the wording you use. Referring to cocktails as spirit-free or non-alcoholic rather than calling them mocktails indicates a choice, rather than a compromise. Low- or No- should be a desirable alternative rather than the second-class option.

Keep in mind that those choosing not to drink alcohol for health reasons also often choose to stay away from sugar, artificial flavouring and sweeteners when selecting ingredients and creating recipes. Mature palates are also often satisfied by more dry, bitter and herbal flavours – characteristics not usually found in the non-alcoholic cocktails of yesterday.

Balance is just as important in low- and no-alcohol drinks as it is in alcoholic cocktails; use a range of balancing agents, from different citrus juices and acids to salt solutions and vinegar.

Layer flavour using spices, herbs, tinctures, syrups and shrubs, and experiment with bases – teas, kombucha, kefir, plant waters and flavoured tonics can all be used to make a unique drink.



SEKFORDE

Unique, sparkling mixers crafted for specific spirits



The mixers can be used as softs or paired with vermouth, sherry and liqueurs for Low ABV serves

Sicilian orange, Rosemary and Bitters - The mixer created for Whisky or Bourbon

Prickly Pear, Fig and Cardamom - The mixer created for Tequila & Mezcal

Raspberry, Rose and Sage - The mixer created for Gins and Vodkas as a tonic alternative

Lime, Mint, Rose and Cacao - The mixer created for Rums

100% Natural, Low in Sugar, under 36 cals per 200mls. Available in 500ml or 200ml.

Sekforde is a range of innovative 100% natural and low in sugar mixers.

Each mixer was originally crafted to pair with and complement a particular spirit but today, Sekforde is used in many simple serves with vermouths, sherry and liqueurs to create low abv highballs and spritzes. They are also used as mixers and with brands such as Seedlip to create alcohol free serves.

Because of the unusual ingredients in the mixers, Sekforde lets you create interesting sounding drinks which excite drinkers and mean the serves justify a price premium and make a good margin.

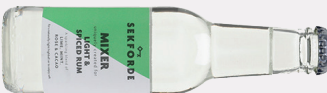
Sekforde offers four mixers all of which are quinine free:



- * **Sicilian Orange, Rosemary and Bitters** - The mixer for Whisky or Bourbon



- * **Prickly Pear, Fig and Cardamom** - The mixer for Tequila & Mezcal



- * **Mint, Rose and Cacao** - The mixer for Rum



- * **Raspberry, Rose and Sage** - The mixer for Gin and Vodka

Sekforde was started by Talula White as a result of her frustration with the lack of good ways to drink and appreciate her favourite spirits.

She felt that while Cola and Ginger Beer are delicious they mask the taste of whisky, rum and tequila, contain high levels of sugar and don't do justice to the spirit's flavours.

When it came to gin and vodka 1 in 5 don't like tonic and we were asked to create an alternative.



OTO

An independent, UK-based wellness brand, curates the world's finest CBD (cannabidiol) experiences with its portfolio of high-strength premium drinks.

From the world's first CBD Bitters to their 50mg CBD shots, each product is designed to give your customer the optimum level of CBD to experience the benefits of this amazing molecule. Renowned for its anxiety-relieving properties and ability to help people feel more 'in the moment', CBD is the must-have addition to any menu. It is little wonder that CBD is generating so much excitement across the drinks industry and with their OTOSTrength™ guarantee, you can be assured that you too can deliver the finest CBD experiences for your clientele.

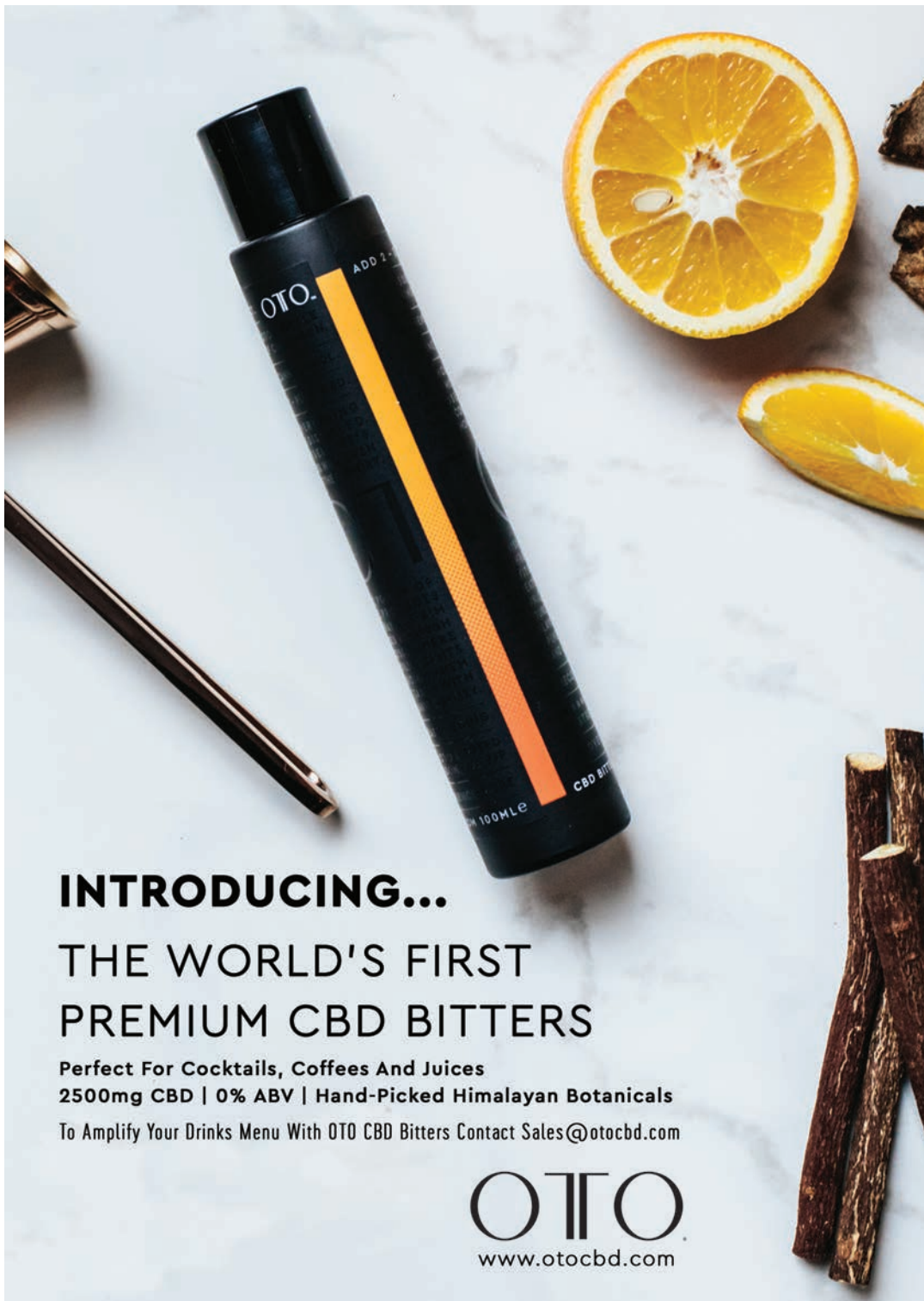
Crafted by world leading food scientist, Dr Ketan Joshi, alongside a passionate team of drinks industry leaders, designers and anthropologists, OTO's products are all 0% ABV and completely natural. They each combine pure CBD from organically grown hemp with a range of health-boosting botanicals that enhance the benefits of the CBD.

A world first, OTO's CBD Bitters can be added to cocktails, coffees and juices; and are the perfect way to amplify your menu offering, either through a dedicated CBD-inspired drink or by simply adding it as a 'booster' to increase consumer spend and enhance their experience. With its herbaceous and floral flavour profile, OTO's CBD Bitters is a wonderful flavour enhancer for cocktails and, thanks to it being 0% ABV, provides an exciting and functional alternative to alcohol. As people adopt a more balanced approach to drinking, OTO's CBD Bitters is the perfect bracer to help customers unwind and socialise. Adding OTO's CBD Bitters will help people to feel more 'in the moment' and 'find their space'. It's not about losing yourself, it's about connecting to the present, the experience and the people around you.

What's more, OTO's new collection of 50mg CBD shots are the most powerful CBD RTDs on the market. Each 60ml drink is blended with a broad range of natural botanical extracts, spices and purified water, which combine to enhance natural wellbeing and balance. The drinks can be enjoyed on their own, which makes them a perfect addition to any breakfast or brunch menu, or alternatively they can be used as a mixer in a low or no alcohol cocktail.

The collection features three distinct products, centred around OTO's pillars of FOCUS, AMPLIFY and BALANCE, which are designed to complement moments within the natural rhythm of the day. These three unique blends perfectly complement your customer's needs, from improving focus, amplifying the present, and creating more balance in their everyday lives.

All of OTO's products are ethically sourced, vegan friendly and contain zero sugar.



INTRODUCING...

THE WORLD'S FIRST PREMIUM CBD BITTERS

Perfect For Cocktails, Coffees And Juices

2500mg CBD | 0% ABV | Hand-Picked Himalayan Botanicals

To Amplify Your Drinks Menu With OTO CBD Bitters Contact Sales@otocbd.com

OTO
www.otocbd.com

OTO No ABV Serves

FRESH FOCUS

Glass: Coupette

Garnish:

Mint sprig & rosemary sprig

- ★ 20ml Everleaf
- ★ 20ml Cucumber Syrup
- ★ 20ml Lime Juice
- ★ 3 large dashes OTO CBD Bitters
- ★ Top up with Kombucha

Method:

- ★ Combine the Everleaf, cucumber syrup, lime and shake with ice. Pour into a coupette glass, top with kombucha and add three dashes of OTO CBD bitters, Garnish with three mint leaves and a rosemary sprig



PAUSE CAFE

Glass: Rocks Glass

Garnish: Dried Orange Wheel

- ★ 30ml Cold Brew Coffee
- ★ 20ml Seedlip Citrus
- ★ 20ml Orange Juice
- ★ 20ml Orange Marmalade
- ★ 3 large dashes OTO CBD Bitters
- ★ Top up with London Essence Bitter Orange & Elderflower Tonic Water

Method:

Shake the cold brew coffee, Seedlip Citrus, Orange Juice and Marmalade over ice. Strain into a rocks glass over ice, Top up with London Essence Bitter Orange & Elderflower Tonic Water add three dashes of OTO CBD bitters. Garnish with a dried orange wheel.



OTO Low ABV Serves



LA VIE EN ROSE

Glass: Coupette

Garnish: Rose Bud

- ★ 40ml Rose Water & Honey
- ★ Top up with Dry Sparkling Wine
- ★ 3 large dashes OTO CBD Bitters



AMPLIFY SPRITZ

Glass: Wine glass with ice

Garnish:
Pink grapefruit slice and
rosemary sprig

- ★ 15ml Grapefruit syrup
- ★ 80ml Apple Cider
- ★ 80ml London Essence Co Grapefruit & Rosemary Tonic Water
- ★ 3 large dashes OTO CBD Bitters

Harnessing Flavour and Texture



A whole raft of flavours and textures are created during fermentation, distillation and ageing: look for substitutions for these when creating no-alcohol drinks – for instance, tannins provide structure in wine and aged spirits, but are also found in tea and various fruit juices including pomegranate and red grape.



Fermented flavours can be found in drinks such as kefir and kombucha. Alcohol-free spirits are a great way of introducing botanicals into a drink but they can be intense in flavour and you may only need to use a small amount. There are no rules when it comes to using alcohol-free spirits - unlike when working with alcohol, you are not tied to using a specific amount so make use of each product according to its flavour and intensity. When looking for ingredients for low-alcohol drinks, aromatised wines, fortified wines and sake bridge the divide between wine and spirit and are great low abv products to use, and are not loaded with sugar, as liqueurs and bitter apéritifs are.

SHERRY JUST NOT AS YOU KNOW IT.

WHY XECO?

- 1) Low Sugar: Fino served with Light Tonic Water is roughly 70 calories!
- 2) Lower Alcohol: Fino is only 15% ABV and Monti 18% - much lower than spirits.
- 3) Super Versatile: serve neat, in a crisp, low-alcohol spritz or in a cocktail (we love a classic Tuxedo Martini). There are tonnes of serving suggestions on our website xecowines.com

OUR XECO FINO

- ★ A crisp and refreshing dry wine that has been aged biologically in American oak for a minimum of 4 years.
- ★ It has a pale golden hue, dainty aromas and is light and fresh on the palate.
- ★ Serve well chilled: enjoy it straight up as the Spanish do, or as a long drink over ice with good quality tonic, lemonade or ginger ale – experiment!

OUR XECO AMONTILLADO

- ★ Aka, 'MONTI' as we affectionately call it.
- ★ This nutty and aromatic dry wine has been partially aged oxidatively in oak in the town of Jerez.
- ★ Rich amber in colour, it has aromas of fresh vanilla and sun-baked fruit.
- ★ Enjoy it straight up or muddle in a tall glass with some fresh berries for a refreshing cobbler.

SHERRY. ISN'T THAT WHAT UNCLE MONTY DRINKS?

Not so! XECO is a vibrant 'next generation' sherry brand aiming to change the way UK drinkers look at this wonderful category of wines that have been beloved of the English since the 13th Century.

XECO, like all sherries, is made within the so-called 'Sherry Triangle' in the Andalucian region in the south of Spain. Nowhere else in the world makes this particular style of wine with its unique system of 'criaderas' and 'soleras'. The wine is non-vintage, consistent year after year, is super versatile and pairs beautifully with food.

THE XECO STORY

XECO is the brain-child of three 30-something 'fino fiends' who have long shared a love of fine sherry - and a frustration that this love wasn't shared by friends. In 2016 we set out to create a new brand of sherry to put a contemporary edge on an age-old product.

To do so, we teamed up with a magnificent Spanish 'bodega' that has been producing sherry wines since 1876. So, although the name may be new, the wines have a long and distinguished lineage.

HOW TO SERVE XECO?

In addition to the delicious serves in this bible, we're drinking our FINO this Winter in a XECO GINGER: with a good slug of ginger ale and a dash of peach bitters, it's a proven crowd-pleaser and low in alcohol too. Or for a simple fix, why not try FINO in a Bloody Mary?

Our 'MONTI' is scrumptious in a SHERRY COBBLER with lots of seasonal fruits such as damsons, plums and pears, or jazzed up in a XECO SPARKLE with sparkling wine and a dash of orange liqueur.

SPRITZES are our key serve and they have 'long lunch/ weekend get together' written all over them. At 15% and 18% ABV respectively, our Fino and Monti are ready substitutes for gin or vodka when combined in a long-drink or high-ball.

The options are almost limitless!

Just look at all the boxes that get ticked:

- ★ Easy to make.
- ★ Fresh.
- ★ Full of Flavour.
- ★ Crowd Pleasing.
- ★ Low-alcohol (compared to a spirit-mixer).
- ★ Higher margin

SHERRY, JUST NOT AS YOU KNOW IT



@xecowines
xecowines.com

X E C O
NEXT GENERATION SHERRY

XECO COCKTAILS

Amontillado Highball

Glass: Highball

Garnish:

2 blackberries and
dehydrated apple slice

Ingredients:

- * 3 blackberries
- * 40ml Xeco Amontillado
- * 20ml rhubarb cordial
- * 100ml Genie Dry Apple Kombucha

Method:

Crush the blackberries in a shaker with the flat end of a bar-spoon. Add the sherry and rhubarb cordial, shake and double-strain over ice. Top up with the kombucha and stir gently.



Amontillado Cobbler

Glass: Large goblet

Garnish: Mint sprig, lemon
zest, blackberry, raspberry

Ingredients:

- * 40ml Xeco Amontillado
- * 10ml Audemus Covert liqueur
- * 5ml maraschino liqueur
- * 10ml orgeat
- * 5 drops Bitter Truth Jerry Thomas Aromatic bitters
- * 20ml lemon juice
- * 1 egg white

Method:

Shake and strain all the ingredients over crushed ice



XECO SPRITZER



XECO'jito

Glass: Wine glass

Garnish: Lemon wedge

Ingredients:

- ✦ 100ml XECO Fino
- ✦ 100ml Victorian Lemonade
- ✦ Dash of sugar syrup(optional)

Method:

Pour the Fino into an iced-filled glass and top it up with Victorian lemonade.



Long Sloe Spritz

Glass: Wine glass

Garnish: Red berries

Ingredients:

- ✦ 30ml XECO Fino
- ✦ 30ml Sloe gin
- ✦ Tonic water to taste

Method:

- ✦ Build the drink in a large ice-filled wine glass. Garnish with a selection of red berries.

Layering Flavour



When creating low- and no-alcohol drinks to fit within an existing menu, use the same ingredients to limit wastage. See which existing alcoholic drinks are performing well, and produce low- and no- counterparts in a comparable style.

Keep your low and no- offering thematically similar to the rest of the menu, and employ the same drinks-making techniques as the rest of menu, to ensure that they are operationally straight-forward to produce.

Trends in alcoholic cocktails can be replicated in spirit-free cocktails, such as classics revivals, molecular and experimental; however, keep in mind that when replacing alcoholic ingredients with non-alcoholic alternatives, they must always be tried out for suitability and balance. If looking for inspiration, low-and no- versions can be made of classics, or of existing house signatures on a menu.

Stand out from the crowd by using unusual ingredients as well as grown-up flavours and combinations, and style cocktails to catch the eye of drinkstagrammers.

**Consider the following categories
when looking for ingredients to use
in low- and no-alcohol drinks**



Fruit



Vegetables



Citrus



Juices



Shrubs



Vinegars



Teas



Coffee



Kombucha



Kefir



Spices



Herbs



Acids



**Flavoured
Sodas**



**Homemade
cordials**



Salts

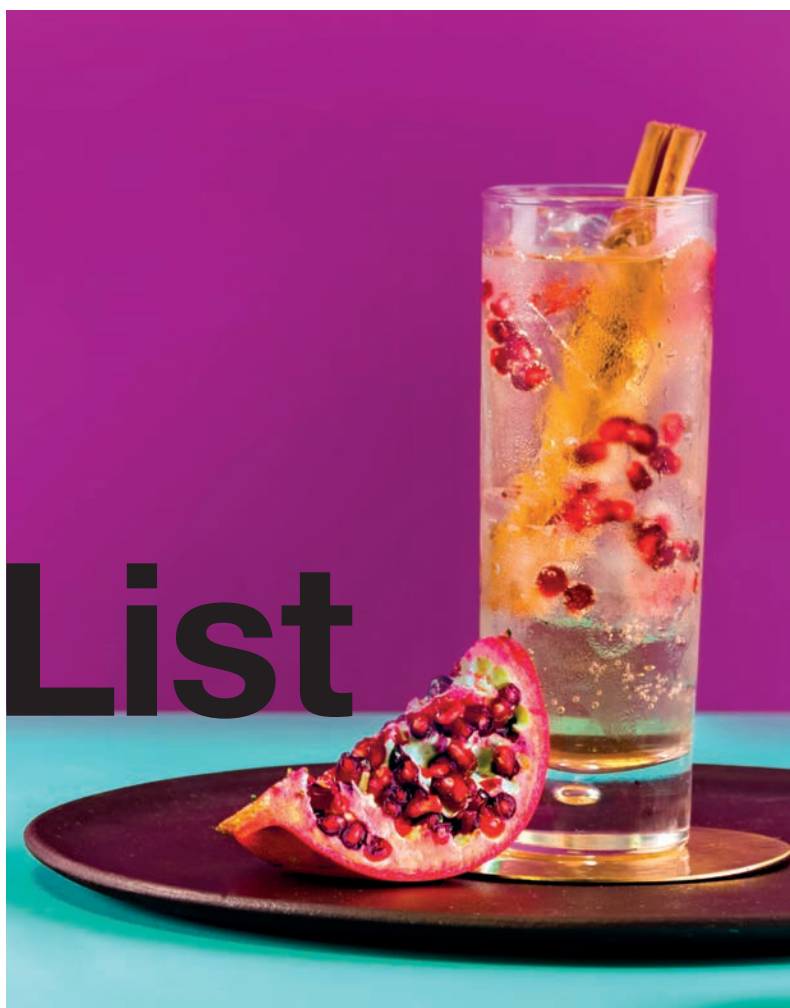


Tonics



Syrups

Your List



New rules...

The usual menu configuration of alcoholic cocktails followed by a small selection of non-alcoholic cocktails doesn't have to be followed when thinking about how to present a beverage offering on a menu.



Low- and no- cocktails can be integrated into the menu as a whole, or incorporated into the same sections as alcoholic cocktails.

Another option is to make low- and no-alcohol versions available of existing alcoholic cocktails. On the flip-side, a menu could be comprised entirely of no-alcohol drinks that could be converted to be alcoholic. Pricing can also be higher than non-alcoholic cocktails have traditionally been if higher quality specialist ingredients and fine glassware are being used, along with more complicated production methods and eye-catching presentation.





Serves

Seasonal Spritzes

Spritzes are a simple and on-trend way to add low- and no-alcohol drinks to a menu, and they don't have to be limited to the summer months.

Choose products that suit the season, for instance white vermouth in the summer and red in the winter. Fortified and aromatised wines can be infused with seasonal fruit, herbs and spices, or for low-alcohol drinks, seasonal cordials can be made. The flavourings in some mixers lend themselves more to one time of year than another and can conveniently be employed in the creation of a seasonal drink. Eye-catching seasonal garnishes can also be used to make an impressive-looking drink, from fresh herbs such as rosemary and lemon thyme in the spring and summer, to dried spices and dehydrated fruit in the autumn and winter months.

Spring



White Port Hugo

Glass: Spritz

Garnish: Mint sprig

Ingredients:

- ★ 12 mint leaves
- ★ 50ml Graham's Blend No 5 White Port
- ★ 10ml elderflower cordial
- ★ 15ml verjus
- ★ 100ml Copenhagen GRØN

Method:

- ★ Build and stir gently, distributing the mint leaves evenly throughout the drink



Summer

Cedar Classic Spritz

Glass: Spritz

Garnish: Raspberries and sage leaves

Ingredients:

- ★ 40ml Cedars Classic
- ★ 15ml hibiscus and pink pepper cordial*
- ★ 100ml Sekforde Gin & Vodka

Method:

- ★ Build over ice and stir

*20g hibiscus tea, 2 tablespoons pink peppercorns, 300ml water, pinch citric acid, caster sugar. Crush the pink pepper with a muddler or pestle and mortar. Add to the hibiscus tea and water and simmer, covered, for ten minutes, then strain. Measure the volume of liquid left and add the equivalent amount of sugar in grams, plus the citric acid. Stir to melt the sugar, re-heating if necessary.

Autumn



Cedar Wild Spritz

Glass: Spritz

Garnish: Mint sprig and 2 blackberries

Ingredients:

- ★ 40ml Cedars Wild
- ★ 20ml blackberry shrub*
- ★ 00ml Sekforde Rum

Method:

- ★ Build over ice and stir

*Combine 150g crushed blackberries with 250ml raw cider vinegar and 250g caster sugar in a glass jar. Leave for 48 hours at room temperature and strain through muslin



Winter

Regal Rouge Bold Spritz

Glass: Spritz

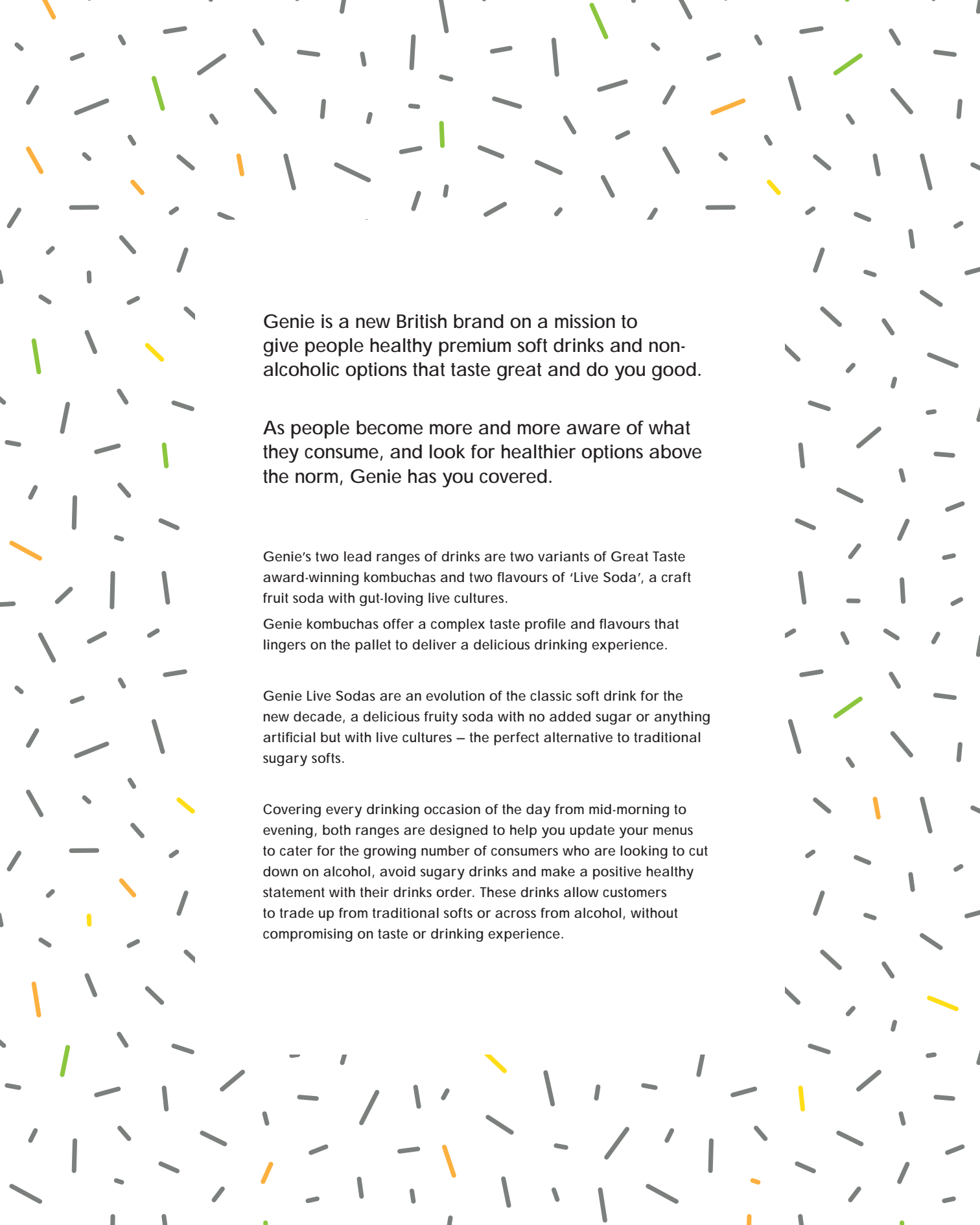
Garnish: Dehydrated orange wheel and cinnamon stick

Ingredients:

- ★ 50ml Regal Rogue Bold Red
- ★ 100ml Rocktails Orangewood Spritz

Method:

- ★ Build over ice and stir



Genie is a new British brand on a mission to give people healthy premium soft drinks and non-alcoholic options that taste great and do you good.

As people become more and more aware of what they consume, and look for healthier options above the norm, Genie has you covered.

Genie's two lead ranges of drinks are two variants of Great Taste award-winning kombuchas and two flavours of 'Live Soda', a craft fruit soda with gut-loving live cultures.

Genie kombuchas offer a complex taste profile and flavours that lingers on the pallet to deliver a delicious drinking experience.

Genie Live Sodas are an evolution of the classic soft drink for the new decade, a delicious fruity soda with no added sugar or anything artificial but with live cultures – the perfect alternative to traditional sugary softs.

Covering every drinking occasion of the day from mid-morning to evening, both ranges are designed to help you update your menus to cater for the growing number of consumers who are looking to cut down on alcohol, avoid sugary drinks and make a positive healthy statement with their drinks order. These drinks allow customers to trade up from traditional softs or across from alcohol, without compromising on taste or drinking experience.



"REFRESHING
& DELICIOUS:
9/10"

The Telegraph

"CRISP, LIVELY
& ALERT"

goodfood

"A FLEET OF
SAINTLY
SOFT DRINKS"

COUNTRY LIFE

"A BEAUTIFUL
DRINKING
EXPERIENCE"



"AS SEEN
AT GQ
MEN OF
THE YEAR"



"THE PERFECT
TIPPLE
TO SERVE"

GLAMOUR





- 28 Highballs
- 30 Spritzes
- 34 Cocktails

LOW

Serves

Highballs



Amontillado Highball

Glass: Highball

Garnish:

2 blackberries and
dehydrated apple slice

Ingredients:

- * 3 blackberries
- * 40ml Xeco Amontillado
- * 20ml rhubarb cordial
- * 100ml Genie Dry Apple Kombucha

Method:

- * Crush the blackberries in a shaker with the flat end of a bar-spoon. Add the sherry and rhubarb cordial, shake and double-strain over ice. Top up with the kombucha and stir gently.



Rød Highball

Glass: Highball

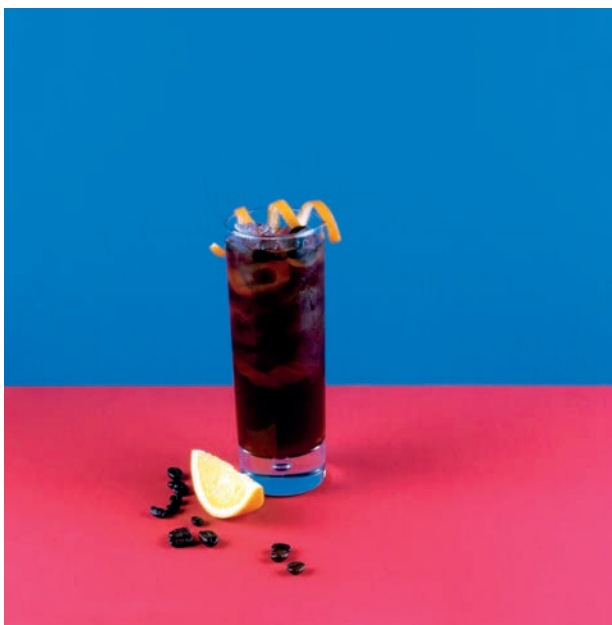
Garnish: Mint Sprig

Ingredients:

- * 2 mint leaves
- * 50ml pure pomegranate juice
- * 100ml Copenhagen RØD

Method:

- * Lightly crush the mint leaves in the glass with the flat end of a bar spoon.



Regal Rogue Bold Red Highball

Glass: Highball

Garnish:
Orange zest and coffee beans

Ingredients:

- ★ 50ml Regal Rogue Bold Red
- ★ 10ml cold brew coffee
- ★ 100ml Rocktails Orangewood Spritz

Method:

- ★ Build over ice and stir

Spritzes



Daring Dry Spritz

Glass: Spritz

Garnish:

Lemon wheel and rhubarb strip

Ingredients:

- ★ 50ml Regal Rogue Daring Dry
- ★ 100ml rhubarb tonic

Method:

- ★ Build over ice and stir



Wild Rose Spritz

Glass: Spritz

Garnish:

Mint sprig and pomegranate seeds

Ingredients:

- ★ 50ml Regal Rogue Wild Rose
- ★ 5ml pomegranate molasses
- ★ 100ml Sekforde Gin & Vodka

Method:

- ★ Build over ice and stir



Lively White Spritz

Glass: Spritz

Garnish:

Cucumber strip and lime wheels

Ingredients:

- * 2" cucumber, chopped
- * 50ml Regal Rogue Lively White
- * 5ml yuzu juice
- * 100ml Sekforde Rum

Method:

- * Muddle the cucumber in a shaker, add the vermouth and yuzu, shake and double-strain over ice. Add the Sekforde and stir gently.



White Port Hugo

Glass: Spritz

Garnish: Mint sprig

Ingredients:

- * 12 mint leaves
- * 50ml Grahams Blend No 5 White Port
- * 10ml elderflower cordial
- * 15ml verjus
- * 100ml Copenhagen GRØN

Method:

- * Build and stir gently, distributing the mint leaves evenly throughout the drink

Spritzes



Rod Spritz

Glass: Spritz

Garnish:

Blackberries and lemon thyme sprig

Ingredients:

- ★ 50ml blackberry and lemon thyme-infused Regal Rogue Wild Rose*
- ★ 100ml Copenhagen RØD

Method:

- ★ Build over ice and stir

*Lightly crush blackberries and lemon thyme then add an equivalent amount of vermouth and leave to infuse for 24 hours. Strain through muslin before bottling



Nectarine White Port & gron Spritz

Glass: Spritz

Garnish:

Nectarine slices and mint sprig

Ingredients:

- ★ 50ml nectarine-infused Grahams Blend No 5 White Port *
- ★ 100ml Copenhagen GRØN

Method:

- ★ Build over ice and stir

*Cover nectarines sliced into chunks with white port and leave to infuse for 24 hours. Strain through muslin before bottling.



Strawberry White Port Spritz

Glass: Spritz

Garnish:

Strawberry slices and rhubarb strip

Ingredients:

- ★ 50ml strawberry-infused Grahams Blend No 5 White Port *
- ★ 100ml rhubarb tonic

Method:

- ★ Build over ice and stir

*Cover sliced strawberries with white port and leave to infuse for 24 hours. Strain through muslin before bottling.



Strawberry Vermouth Spritz

Glass: Spritz

Garnish:

Strawberry and cucumber slices

Ingredients:

- ★ 50ml strawberry-infused Regal Rogue Wild Rose*
- ★ 100ml cucumber tonic

Method:

- ★ Build over ice and stir

*Cover sliced strawberries with the vermouth and leave to infuse for 24 hours. Strain through muslin before bottling

Cocktails



Low-Groni

Glass: Old-Fashioned

Garnish: Orange wedge/zest

Ingredients:

- * 25ml Cedars Classic
- * 25ml Campari
- * 25ml Regal Rogue Bold Red

Method:

- * Stir in a chilled mixing glass and strain over ice/ice block



Super Low-Groni

Glass: Old-Fashioned

Garnish: Orange wedge/zest

Ingredients:

- * 25ml Cedars Classic
- * 25ml Everleaf
- * 25ml Regal Rogue Bold Red

Method:

- * Stir in a chilled mixing glass and strain over ice/ice block



Peach Adonis

Glass: Coupette

Garnish: Orange zest

Ingredients:

- * 25ml Regal Rogue Daring Dry
- * 25ml Xeco Fino
- * 15ml peach shrub*
- * 5 drops orange Bitters

Method:

- * Add the ingredients to a chilled mixing glass, stir and strain over ice

*Combine two chopped peaches with 250ml cider vinegar and 250g caster sugar in a glass jar. Leave for 48 hours at room temperature and strain through muslin.



Fino Hemingway

Glass: Coupette

Garnish:

Pink grapefruit zest and
cherry on a pick

Ingredients:

- ★ 50ml Xeco Fino
- ★ 5ml maraschino
- ★ 15ml lime juice
- ★ 25ml pink grapefruit juice
- ★ 5ml light agave syrup

Method:

- ★ Shake and double-strain
into a chilled coupette



White Port Cocktail

Glass: Coupette

Garnish: Mint leaf

Ingredients:

- * 40ml Grahams Blend
No 5 White Port
- * 10ml Crème de Peche
- * 50ml peach puree
- * 0 mint leaves
- * 10ml white balsamic vinegar

Method:

- * Shake and double-strain into a chilled coupette



AMONTILLADO COBBLER

Glass: Large goblet

Garnish:
Mint sprig, lemon zest,
blackberry, raspberry

Ingredients:

- * 40ml Xeco Amontillado
- * 10ml Audemus Covert liqueur
- * 5ml maraschino liqueur
- * 10ml orgeat
- * 5 drops Bitter Truth Jerry
Thomas Aromatic bitters
- * 20ml lemon juice
- * 1 egg white

Method:

- * Shake and strain all the ingredients over crushed ice



Sparkling Tea is a completely new beverage category.

The combination of Nordic innovation and Asian tea traditions results in a sparkling drink based on organic teas making it possible to experiment and develop the complexity of the taste, while keeping the alcohol to a minimum. The company was founded in 2017 and introduced to the market in May same year, by the award winning sommelier, Jacob Kocemba, and his business partner, Bo Sten Hansen. Their vision is to prove that no-one has to compromise on taste, and they've done this by producing one of the world's most innovative and delicious low and non-alcoholic organic drinks.



The Copenhagen Tea Story

An unfulfilled wish to create a complete wine menu at Michelin restaurant Herman, pushed Founder, Jacob Kocemba, to experiment with the tastes of high quality teas, and resulted in a completely new beverage category and what we today know as Sparkling Tea.

Jacob paired up with Co-founder, Bo Sten Hansen, to ensure a strong business backbone, and today Copenhagen Sparkling Tea Company offers a range of teas that are nothing short of mesmeric. They have layered flavour and balanced texture and tannin beautifully, these are serious products, masterfully crafted.



COPENHAGEN

SPARKLING TEA

COMPANY

Copenhagen Sparkling Tea

0% ABV

Modern Art

- ★ 30ml Seedlip Spice
- ★ 10ml Lemon juice
- ★ 15ml Cherry syrup (from the jar)
- ★ Shake all ingredients with ice, fine strain into flute and top with sparkling tea BLÅ

"When I think of non alcoholic alternatives to sparkling wine I only imagine those super sweet ones you usually get. However, I've know found one I REALLY like! This Sparkling Tea is just what it sounds like: a sparkling tea! It's packed with flavours like jasmine, chamomile and darjeeling. It's perfectly herbal, floral and dry! I've written a little more on my blog! I used it to create a riff on a cocktail normally containing sparkling wine (and gin) and WOW! It was a pleasure sipping on this!"



Raspberry Muddle

- ★ 3cl Seedlip Garden
- ★ 2cl Triple Sec Syrup
- ★ 3cl Lemon Juice
- ★ Raspberry Muddle
- ★ Lemon juice
- ★ Shake with the rest of the ingredients and top with Sparkling Tea BLÅ

"The bubbly, non-alcoholic tea from Copenhagen Sparkling Tea can be drunk just as it is, or top it up as a non-alcoholic drink. Nice weekend!"





The Blue

- * Sparkling Tea BLÅ
- * Grapefruit Juice
- * Curaçao Liqueur
- * Creme de Violet
- * Pear Ginger Rose Syrup
- * Lemongrass oil
- * Garnished with pink grapefruit, micro flowers petals and roasted sesame.

"In this cocktail I use BLÅ organic sparkling tea which is made with Jasmin tea, white tea and Darjeeling tea, grape juice is also used to give the fruit flavor. Overall this is just a brilliant non alcoholic aperitif. Yes!!!!

For this cocktail I made Pear Ginger Rose Syrup to give bit of sweetness, spiciness and hint of a rose aroma."




English 42

- * 40ml Seedlip Grove 42
- * 15ml Lemon juice
- * Shake both ingredients with ice, and top with Sparkling Tea BLÅ.

"Here goes a French 75 riff with my favourite Seedlip bottle and the lovely Copenhagen Sparkling Tea."



- 
- 40** Highballs
42 Spritzes
44 Cocktails

No Serves

Highballs



Everleaf Serve

Glass: Old-Fashioned

Garnish:

Dehydrated lemon and
lemon thyme sprig

Ingredients:

- ★ 35ml Everleaf
- ★ 20ml peach shrub*
- ★ 35ml Earl Grey tea**

Method:

- ★ Add the ingredients to a chilled
mixing glass, stir and strain over ice

*Combine two chopped peaches with 250ml
cider vinegar and 250g caster sugar in a glass
jar. Leave for 48 hours at room temperature and
strain through muslin

**10g Earl Grey tea, 200ml water, steep for 10
minutes, strain, then leave to cool



Cedars Crisp Highball

Glass Highball

Garnish:

Mint sprig and dehydrated lime wheel

Ingredients:

- * 40ml Cedars Crisp
- * 20ml red pepper shrub*
- * 100ml Sekforde Rum

Method:

- * Build over ice and stir

*Combine four chopped red Romano peppers with 250ml white wine vinegar and 250g caster sugar in a glass jar. Leave for 48 hours at room temperature and strain through muslin



Cedars Wild Highball

Glass: Highball

Garnish:

Orange zest and mint sprig

Ingredients:

- * 50ml Cedars Wild
- * 10ml lapsang souchong syrup*
- * 100ml Sekforde Whisky

Method:

- * Build over ice and stir

*10g lapsang souchong tea, 300ml water, caster sugar. Simmer the tea and water, covered, for ten minutes, then strain. Measure the volume of liquid left and add the equivalent amount of sugar in grams. Stir to melt the sugar, re-heating if necessary.

Spritzes



Cedars Classic Spritz

Glass: Spritz

Garnish:

Raspberries and sage leaves

Ingredients:

- ★ 40ml Cedars Classic
- ★ 15ml hibiscus and pink pepper cordial*
- ★ 100ml Sekforde Gin & Vodka

Method:

- ★ Build over ice and stir

*20g hibiscus tea, 2 tablespoons pink pepper, 300ml water, pinch citric acid, caster sugar. Crush the pink pepper with a muddler or pestle and mortar. Add to the hibiscus tea and water and simmer, covered, for ten minutes, then strain. Measure the volume of liquid left and add the equivalent amount of sugar in grams, plus the citric acid. Stir to melt the sugar, re-heating if necessary.



Everleaf Spritz

Glass: Spritz

Garnish:

Pink grapefruit slice and rosemary

Ingredients:

- ★ 50ml Everleaf
- ★ 100ml citrus kombucha

Method:

- ★ Build over ice and stir

Cocktails



Caleño Cocktail

Glass: Coupette

Garnish: Dehydrated lime wheel

Ingredients:

- * 40ml Caleño
- * 30ml lapsang souchong Tea*
- * 75ml pineapple juice
- * 10ml ginger syrup
- * 10ml lime juice

Method:

- * Shake and double-strain into a chilled martini glass

* 10g lapsang souchong tea leaves, 200ml water, steep until cool then strain



Cedars Crisp Cocktail

Glass: Highball

Garnish: Cucumber strip and mint sprig

Ingredients:

- * 1 lemongrass
- * 40ml Cedars Crisp
- * 20ml verjus
- * 20ml elderflower cordial
- * 75ml Sekforde Tequila

Method:

- * Cut the lemongrass into three and muddle in a shaker. Add the rest of the ingredients except the Sekforde, shake and double strain over ice. Top up with the Sekforde and stir gently.



Cedars Crisp Cocktail

Glass: Coupette

Garnish: Rosemary sprig

Ingredients:

- * 1 rosemary sprig
- * 4 raspberries
- * 50ml Cedars Crisp
- * 25ml rhubarb cordial
- * 25ml pink grapefruit juice
- * 1 egg white

Method:

- * Crush the rosemary lightly in a shaker with a muddler then add the rest of the ingredients. Dry shake then wet shake, then double-strain into a chilled coupette.



Cedars Wild Old-Fashioned

Glass: Old-Fashioned

Garnish: Orange zest

Ingredients:

- * 1 bar-spoon bitter
orange marmalade
- * 40ml Cedars Wild
- * 20ml lapsang souchong tea*
- * 5ml date syrup
- * 10 drops salt solution**

Method:

- * In a chilled mixing glass break up the marmalade with the flat end of a bar-spoon. Add the rest of the ingredients and stir. Double-strain over an ice block and zest over the orange peel

* 10g lapsang souchong tea leaves, 200ml water, steep until cool then strain

** 20g Himalayan pink salt, 80ml boiling water, stir to dissolve then leave to cool



Caleno Cocktail

Glass: Coupette

Garnish: Bay leaf

Ingredients:

- * 50ml Caleno
- * 30ml raspberry and bay leaf cordial*
- * 20ml lime juice
- * 1 egg white

Method:

- * Dry shake, wet shake and double-strain into a chilled coupette

*125g raspberries, 10 bay leaves, 100ml water, 100g caster sugar. Blend the raspberries, bay leaves and water. Heat with the sugar at 80c for 10 minutes, do not allow to boil. Leave to cool then strain through muslin.



No-Groni

Glass: Old-Fashioned

Garnish: Orange wedge/zest

Ingredients:

- * 25ml Cedars Classic
- * 25ml Everleaf
- * 25ml pure pomegranate juice
- * 5ml tonic syrup

Method:

- * Stir in a chilled mixing glass and strain over ice/ice block



Our **Low and No** Selection



Low and No



bin no: H39561NV
Item: Copenhagen Organic Sparkling Tea Vinter
abv: 5%
Price: 12.50

Serve: ●



bin no: H05361NV
Item: Grahams Blend No 5 White Port
abv: 19%
Price: 19.95

Serve: ●



bin no: G30061NV
Item: Copenhagen Sparkling Tea Green (Green Tea)
abv: 5%
Price: 12.50

Serve: ●



bin no: H37342NV
Item: Haymans Small Gin
abv: 43%
Price: 16.63

Serve: ●



bin no: G30461NV
Item: Copenhagen Sparkling Tea Red (Hibiscus)
abv: 5%
Price: 12.50

Serve: ●



bin no: G59264NV
Item: L'aperitivo Nonino Botanical Drink
abv: 21%
Price: 17.36

Serve: ●



bin no: C70626NV
Item: Regal Rogue Bold Red
abv: 16.5%
Price: 16.50

Serve: ●



bin no: G95926NV
Item: Regal Rogue Wild Rose Vermouth
abv: 16.5%
Price: 16.50

Serve: ●



bin no: D83926NV
Item: Regal Rogue Daring Dry Vermouth
abv: 18%
Price: 16.50

Serve: ●



bin no: E57661NV
Item: Xeco Amontillado NV Xeco Sherry
abv: 18%
Price: 18.75

Serve: ●



bin no: H22726NV
Item: Regal Rogue Lively White Vermouth
abv: 16.5%
Price: 16.50

Serve: ●



bin no: E44261NV
Item: Xeco Fino NV Xeco Sherry
abv: 15%
Price: 16.50

Serve: ●

Low and No



bin no: E93113NV
Item: Sekforde Botanical Mixer - gin
abv: 0%
Price: 0.77

Serve: ● ●



bin no: E93013NV
Item: Sekforde Botanical Mixer - whiskey
abv: 0%
Price: 0.77

Serve: ● ●



bin no: E93213NV
Item: Sekforde Botanical Mixer - rum
abv: 0%
Price: 0.77

Serve: ● ●



bin no: H65751NV
Item: Three Spirit Livener
abv: 0%
Price: 20.00

Serve: ● ●



bin no: G83613NV
Item: Sekforde Botanical Mixer - Tequila/Mezcal
abv: 0%
Price: 0.77

Serve: ● ●



bin no: H65851NV
Item: Three Spirit Nightcap
abv: 0%
Price: 20.00

Serve: ● ●



bin no: G90351NV
Item: Three Spirit
 Social Elixir
abv: 0%
Price: 20.00

Serve: ● ●



bin no: H034BKNV
Item: Genie Kombucha
 Crisp Citrus
abv: 0%
Price: 2.25

Serve: ●



bin no: H26561NV
Item: Copenhagen Organic
 Sparkling Tea LYSERØD
 (Pink)
abv: 0%
Price: 12.00

Serve: ●



bin no: H035BKNV
Item: Genie Kombucha
 Dry Apple
abv: 0%
Price: 2.25

Serve: ●



bin no: G29861NV
Item: Copenhagen Sparkling
 Tea Blue
abv: 0%
Price: 12.00

Serve: ●



bin no: H28461NV
Item: NINE ELMS
 No.18
abv: 0%
Price: 14.00

Serve: ●

Low and No



bin no: G824AGNV
Item: Rocktails
Citrus Spritz
abv: 0%
Price: 1.43

Serve: ●



bin no: H22926NV
Item: Aecorn
Bitter
abv: 0%
Price: 12.25

Serve: ●



bin no: G828AGNV
Item: Rocktails
Orangewood Spritz
abv: 0%
Price: 1.43

Serve: ●



bin no: H23126NV
Item: Aecorn
Dry
abv: 0%
Price: 15.25

Serve: ●



bin no: H23226NV
Item: Aecorn
Aromatic
abv: 0%
Price: 15.25

Serve: ●



bin no: G69526NV
Item: Borrigo #47
Paloma Blend
abv: 0%
Price: 14.95

Serve: ●



bin no: G93364NV
Item: Caleno Juniper and Inca Berry Alcohol Free Tropical Spirit
abv: 0%
Price: 21.50

Serve: ●



bin no: G32226NV
Item: Ceder's Wild Non-Alcoholic Spirit
abv: 0%
Price: 12.86

Serve: ●



bin no: G32326NV
Item: Ceder's Classic Non-Alcoholic Spirit
abv: 0%
Price: 12.86

Serve: ●



bin no: G92126NV
Item: Everleaf Non-Alcoholic Bittersweet Aperitif
abv: 0%
Price: 17.14

Serve: ●



bin no: G32426NV
Item: Ceder's Crisp Non-Alcoholic Spirit
abv: 0%
Price: 12.86

Serve: ●



bin no: TBC
Item: Lyres Amaretto
abv: 0%
Price: 14.00

Serve: ●

Low and No



bin no: TBC
Item: Lyres
American Malt
abv: 0%
Price: 19.00

Serve: ●



bin no: TBC
Item: Lyres Coffee
Originale
abv: 0%
Price: 19.00

Serve: ●



bin no: TBC
Item: Lyres
Aperitif Dry
abv: 0%
Price: 19.00

Serve: ●



bin no: TBC
Item: Lyres Dark
Cane Spirit
abv: 0%
Price: 19.00

Serve: ●



bin no: TBC
Item: Lyres
Aperitif Rosso
abv: 0%
Price: 19.00

Serve: ●



bin no: TBC
Item: Lyres Dry
London Spirit
abv: 0%
Price: 19.00

Serve: ●



bin no: TBC
Item: Lyres Italian Orange
abv: 0%
Price: 19.00

Serve: ●



bin no: TBC
Item: Lyres Spiced Cane Spirit
abv: 0%
Price: 19.00

Serve: ●



bin no: H73764NV
Item: Lyres Non Alcoholic Absinthe
abv: 0%
Price: 19.00

Serve: ●



bin no: TBC
Item: Lyres White Cane Spirit
abv: 0%
Price: 19.00

Serve: ●



bin no: TBC
Item: Lyres Orange Sec
abv: 0%
Price: 19.00

Serve: ●



bin no: B82264NV
Item: Seedlip Garden 108
abv: 0%
Price: 18.58

Serve: ●

Low and No



bin no: G04964NV
Item: Seedlip Grove Citrus 42
abv: 0%
Price: 18.58

Serve: ●



bin no: B82164NV
Item: Seedlip Spice 94
abv: 0%
Price: 18.58

Serve: ●

Beer



bin no: E91622NV
Item: Original Small Beer
Lager NRB
abv: 2.1%
Price: 1.87



bin no: G79815NV
Item: Big Drop
Stout NRB
abv: 0%
Price: 1.30



bin no: E91722NV
Item: Original Small Beer
Dark Lager
abv: 1%
Price: 1.97



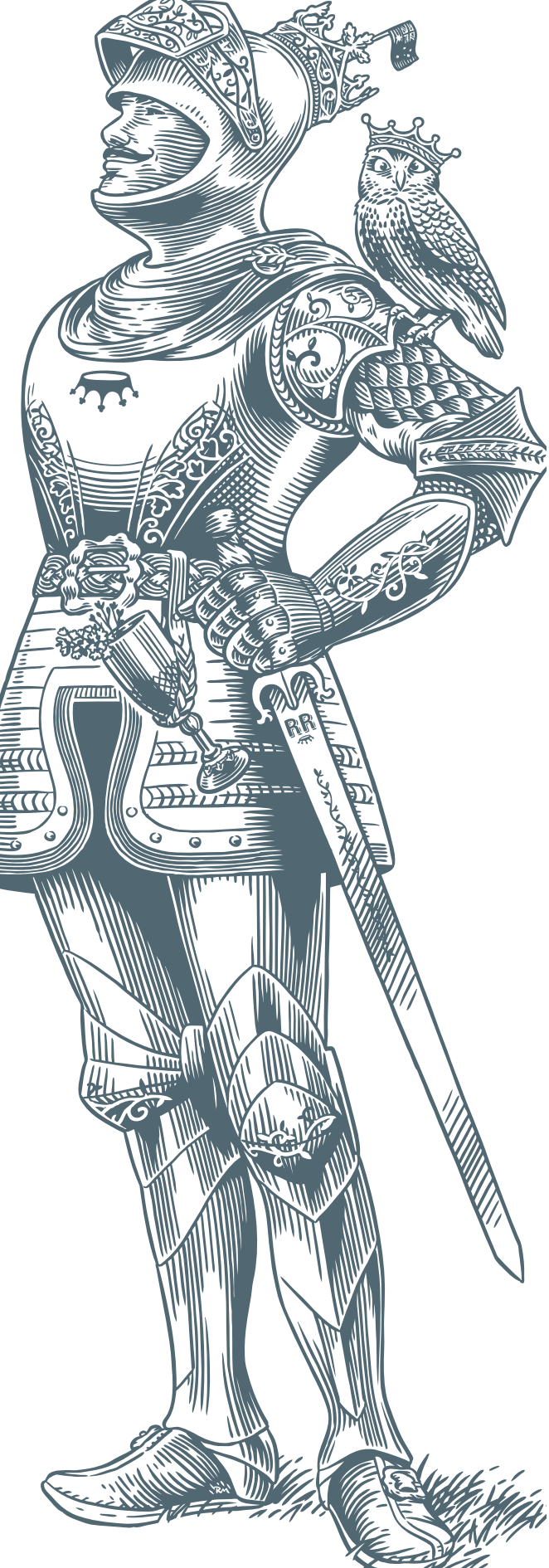
bin no: G80115NV
Item: Big Drop Pale
Ale NRB
abv: 0%
Price: 1.30



bin no: G60122NV
Item: Original Small Beer
Steam
abv: 2.7%
Price: 1.69



bin no: H13615NV
Item: Big Drop Brewing
Lager NRB
abv: 0%
Price: 1.30



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Led by a natural marriage of organic Australian wine with native Australian herbs, the Regal Rogue Daring Dry is a perfect low ABV twist on a dry Gin jumping with savoury and earthy notes that once mixed with Tonic gives a 4.5% ABV Aperitif.

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Get in touch

T 020 8961 4411

W enotriacoe.com

E info@enotriacoe.com

F 020 8961 8773

Where to find us

23 Cumberland Avenue
London
NW10 7RX

Place your order

T 020 8961 5161

W enotriacoe.com

E salesorders@enotriacoe.com


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