

THE BEST DAM *mindful* COCKTAILS

WITH



VIRGIN
TONIC



1 PART DAMRAK VIRGIN
3 PARTS TONIC
BUILD IN YOUR BIGGEST WINE GLASS.
GARNISH WITH AN ORANGE WHEEL AND A
SLICE OF GINGER OR A SPRIG OF ROSEMARY.



VIRGIN MULE

**1.5 OZ DAMRAK VIRGIN
4.5 OZ GINGER BEER
½ OZ LIME JUICE**

**BUILD IN A HIGHBALL GLASS OVER CUBED ICE.
GARNISH WITH A LIME WHEEL.
SPARKLING AND REFRESHING WITH A BITE.**

VIRGIN SODA



**1 PART DAMRAK VIRGIN
3 PARTS CITRUS-FLAVORED SODA WATER**

BUILD IN A HIGHBALL GLASS OVER CUBED ICE.
GARNISH WITH A DEHYDRATED OR FRESH ORANGE WHEEL.

VIRGIN

PALOMA



1.5 OZ DAMRAK VIRGIN

4.5 OZ GRAPEFRUIT SODA

¼ OZ LIME JUICE

BUILD IN A HIGHBALL GLASS OVER CUBED ICE.

GARNISH WITH A GRAPEFRUIT WEDGE.

BITTER SWEET NOTES OF GRAPEFRUIT SODA COMBINE BEAUTIFULLY
WITH THE CITRUS NOTES OF DAMRAK VIRGIN.

ADD A LITTLE SALT RIM TO THE GLASS FOR AN ADDED LAYER OF FLAVOR.

2 OZ DAMRAK VIRGIN

½ OZ LIME JUICE

¼ OZ SIMPLE SYRUP

ADD ALL INGREDIENTS TO A COCKTAIL SHAKER WITH ICE.
SHAKE & FINE STRAIN THE COCKTAIL INTO A PRE-CHILLED COUPE GLASS.

AN IDEAL NO-ALCOHOL ALTERNATIVE FOR A TIMELESS CLASSIC.

NON
GINLET



2 OZ DAMRAK VIRGIN

½ OZ LEMON JUICE

2.5 TEA SPOONS ORANGE JAM

ADD ALL INGREDIENTS INTO A COCKTAIL SHAKER AND SHAKE WITH ICE. STRAIN INTO A COUPE GLASS. GARNISH WITH AN ORANGE ZEST. PERFECT COMPANION FOR THE POWER BREAKFAST, LUNCH OR DINNER TO STAY SHARP.



DAMRAK
LAVENDER
MARTINI



VIRGIN SNAPPER

**1.5 OZ DAMRAK VIRGIN
4.5 OZ BLOODY MARY MIX
¼ OZ LEMON JUICE**

BUILD IN A HIGHBALL GLASS OVER CUBED ICE.
GARNISH WITH YOUR BEST BRUNCH BUNCH
(CELERY / BACON / HOT SAUCE).
PERFECT FOR A MINDFUL BRUNCH.

2 OZ DAMRAK VIRGIN

½ OZ LEMON JUICE

½ OZ ORGEAT (ALMOND SYRUP)

3 DASHES OF ANGOSTURA BITTERS

ADD ALL INGREDIENTS TO A SHAKER AND SHAKE WITH ICE. FINE STRAIN INTO A PRE-CHILLED COCKTAIL COUPE. GARNISH WITH A LEMON WHEEL. NUTTY AND FRESH - JUST THE WAY WE LIKE IT.

GUILT-FREE



BISCOTTI

TEA-RIFFIC

HIGHBALL



**1 PART DAMRAK VIRGIN
3 PARTS ICED GREEN TEA**

BUILD IN A HIGHBALL GLASS WITH CUBED ICE.
GARNISH WITH A LIME WHEEL.
BEAUTIFULLY REFRESHING FOR A HOT SUMMER NIGHT.

**1.5 OZ DAMRAK VIRGIN
1/4 OZ SIMPLE SYRUP
1/2 OZ LIME JUICE
8 MINT LEAVES
3 CUCUMBER SLICES**

SHAKE ALL INGREDIENTS WITH ICE
AND FINE STRAIN INTO A
PRE-CHILLED COCKTAIL COUPE.

GARNISH WITH A CUCUMBER SLICE
AND MINT. NO REGRETS REFRESHER
FOR ANY TIME OF DAY.



**1.5 OZ DAMRAK VIRGIN
½ OZ SIMPLE SYRUP
½ OZ CLOUDY APPLE JUICE
1 BAR SPOON APPLE CIDER VINEGAR**

ADD ALL INGREDIENTS TO A COCKTAIL SHAKER AND SHAKE WITH ICE.
FINE STRAIN INTO A PRE-CHILLED COCKTAIL COUPE.
SWEET APPLE AND CITRUS NOTES ARE BALANCED WITH A TOUCH OF ACIDITY
FROM THE VINEGAR. AN ORCHARD COMING TO LIFE.

ORCHARD

MARTINI





VIRGIN CRANBERRY

**1 PART DAMRAK VIRGIN
3 PARTS CRANBERRY JUICE**

BUILD IN A HIGHBALL GLASS WITH CUBED ICE.

GARNISH WITH A CINNAMON STICK & ROSEMARY.

TANGY AND SWEET WITH BEAUTIFUL CITRUS NOTES.

DAM WINTER PUNCH



2 PARTS DAMRAK VIRGIN

2 PARTS FRESH ORANGE JUICE

2 PARTS CINNAMON TEA

5 PARTS APPLE JUICE

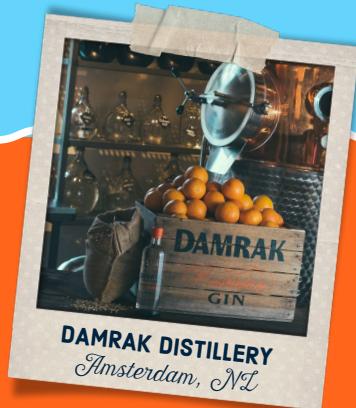
1 PART HONEY SYRUP (OR $\frac{1}{2}$ PART HONEY)

2 TSP APPLE CIDER VINEGAR

SPICES: STAR ANIS, CLOVE, CINNAMON, ZEST OF 1 ORANGE

**MIX ALL INGREDIENTS TOGETHER IN A PITCHER (DON'T FORGET THE SPICES).
FOR BEST RESULTS LET SIT FOR 1 HOUR IN THE FRIDGE BEFORE SERVING.**

DAMRAK VIRGIN: 0% ALCOHOL 100% FLAVOR



DAMRAK DISTILLERY
Amsterdam, NL

IN OUR SMALL, BUT MIGHTY DISTILLERY IN THE HEART OF AMSTERDAM, DAMRAK VIRGIN IS DISTILLED FROM 10 BOTANICALS. EASYGOING AND REFRESHING, THE SUBTLE CITRUS NOTES IN THIS BEST (AMSTER)DAM NON ALCOHOLIC SPIRIT ARE UNMISTAKABLE.

WE USE HAND-PICKED CURACAO AND VALENCIA ORANGE PEELS, LEMONS, TOPPED WITH SOME LAVENDER, GINGER, CINNAMON... SO ENJOY THAT DAM COCKTAIL, BUT SKIP THE BUZZ!

MEET OUR DISTILLERS

CREATING A HIGH-QUALITY NON-ALCOHOLIC DRINK WITHOUT COMPROMISING ON FLAVOR IS NOT EASY. BUT WE WOULDN'T BE REAL AMSTERDAMMERS IF WE STOPPED TRYING. AND AFTER 2 YEARS OF MIXING, BLENDING AND PERFECTING THE NON-ALCOHOLIC RECIPE, WE DID IT. AND BOY ARE WE PROUD! WITHOUT LOSING THE UNIQUE DAMRAK TASTE, EVEN AT 0% ALCOHOL, YOU CAN NOW ENJOY A COCKTAIL AND STAY FRESH FOR THE NEXT MORNING.



PIET VAN LEIJENHORST
Master Distiller

MONIQUE TEN KORTENAAR
Head Distiller

IT'S DAM GREAT TO MEET YOU! DO KEEP IN TOUCH @DAMRAKGIN