

ALL NON-ALCOHOLIC
COCKTAILS!

GIFFARD NON-ALCOHOLIC ELDERFLOWER SIGNATURE COCKTAILS

700 ML
NON-ALCOHOLIC



LIGHT WORK

2 oz. Giffard NA Elderflower liqueur
1 oz. cucumber-infused premium tonic
or sparkling water

Glass: Highball glass

Method: Build in a highball glass filled
with ice, top with tonic or soda, and stir.

Garnish: Cucumber ribbon



THE GARDEN RIFF

2 oz. Giffard NA Elderflower liqueur
4 oz. Premium Lemonade

Glass: Coupe glass

Method: Gently muddle basil in a
cocktail shaker, add lemonade and
Elderflower, shake. Serve in a coupe.

Garnish: Fresh Basil, Lemon Wheel.



THE ZEN GARDEN

2 oz. Giffard NA Elderflower liqueur
3 oz. Iced Matcha (prepared with water or
oat milk)
.5 oz. Lemon juice

Glass: Rocks glass

Method: Shake Elderflower and lemon
with ice. Strain over fresh ice. Gently pour
matcha over the top for a layered effect.

Garnish: Lemon Wheel.

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GIFFARD
FRANCE