



release your inner zero-proof bartender

ILLUSTRATION BY AMANDA WEISBROD

D.C.'s own Disco Mary and Binge Bar serve up booze-free realness with their creative nonalcoholic concoctions. Try these recipes at home to see for yourself just how delicious zero-proof cocktails can be.



The Evolutionary

By Disco Mary

INGREDIENTS

- 1 oz. wild lettuce tea (double-steeped)
- ½ oz. chinotto syrup
- 1 ¼ oz. lemon juice
- ¾ oz. agave syrup
- For garnish: nasturtium leaf

STEP-BY-STEP

1

Add ingredients (except garnish) to a shaker.



2

Add ice to the shaker and shake vigorously.



3

Strain liquid into a 5.5–7.5 oz. cocktail glass.



4

Garnish with nasturtium leaf and enjoy.



"Herbal, bitter and bright, The Evolutionary is the best example of the intersection between herbalism and mixology."
- Maria Bastasch, founder of Disco Mary



You Matcha Keep Floatin' On!

By Binge Bar

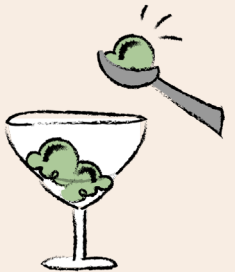
INGREDIENTS

- 3 scoops matcha green tea ice cream
- 1 shot rosemary + basil simple syrup
- SIP CLEAN rosé wine or white blend
- For garnish: lavender buds, slapped rosemary + cinnamon stick

STEP-BY-STEP

1

Place 3 scoops of matcha green tea ice cream into a margarita glass.



2

Pour a shot of rosemary and basil simple syrup into the glass.



3

Garnish with lavender buds, slapped rosemary and cinnamon stick.



4

Fill glass halfway with SIP CLEAN rosé or white blend.



5

Proudly gaze at your creation and enjoy with a spoon.



"The explosion of flavors and aroma once you scoop the bottom of the glass is every inner child's wildest dream."
- Gigi Arandid, owner of Binge Bar