

GINGER SPRINGS

Refreshing – spicy – citrus-forward

Based on: **Volante Eastern Clear Grain Spirit**



A mocktail inspired by the classic Moscow Mule

A refreshing, citrus-forward and lightly spicy alcohol-free mocktail built on Volante Clear. Perfect for warm days and long evenings — easy to prepare, yet distinctive and full of character.



Ingredients:

- 50 ml Volante **Eastern Clear Grain Spirit 0,0%**
- 15 ml fresh lime juice
- 100–120 ml ginger beer (alcohol-free, high quality)
- Ice cubes

Preparation:

1. Fill a lowball or highball glass with ice cubes.
2. Pour in the Volante Eastern Clear Grain Spirit and lime juice.
3. Top up with ginger beer.
4. Gently stir with a bar spoon.
5. Serve immediately, well chilled.

Garnish:

- Lime wedge or lime slice
- Optional: a thin slice of fresh ginger

THE BEACH EXECUTIVE



refreshing – cola-citrus – summery

Based on: **Volante Caribbean Molasses Blend**

A mocktail inspired by the classic Cuba Libre

A refreshing, lightly sweet and distinctly cola-citrus alcohol-free mocktail built on Volante Caribbean Molasses Blend. As easygoing as summer itself, simple to prepare and perfect for warm afternoons and unhurried evenings.



Ingredients:

- 50 ml Volante **Caribbean Molasses Blend 0,0%**
- 10-15 ml fresh lime juice
- 120–150 ml Cola
- Ice cubes

Preparation:

1. Fill a highball glass with ice cubes.
2. Pour in the Volante Caribbean Molasses Blend and lime juice.
3. Top up with cola.
4. Gently stir with a bar spoon.
5. Serve immediately, well chilled.

Garnitur:

- Limettenspalte oder Limettenscheibe
- optional: Limettenschale

HIGHLAND HEIR

Elegant – sour – well-balanced

Based on: **Volante Highland Legacy Malt**



A mocktail inspired by the classic Whisky Sour

A dry, citrus-forward and velvety alcohol-free mocktail built on Volante Highland Legacy Malt. The classic recipe with egg white creates a creamy texture and a refined foam — perfect for quiet evenings and more ceremonial occasions.



Ingredients:

- 50 ml Volante **Highland Legacy Malt 0,0%**
- 25 ml fresh lemon juice
- 15 ml sugar syrup
- 1 egg white
- Ice cubes

Preparation:

1. Add all ingredients to a shaker without ice.
2. Dry shake for about 10–15 seconds to properly foam the egg white.
3. Add ice and shake vigorously for another 10–15 seconds.
4. Strain into an old fashioned glass or a coupette.
5. Serve immediately.

Garnish:

- Cinnamon stick
- optional: a dusting of gingerbread spice

RED FLAG

Fresh – fruity – botanical

Based on: **Volante London Botanical Spirit**



A signature Volante mocktail

A bold, fruit-forward and botanical alcohol-free mocktail built on Volante London Botanical Spirit. Intense cranberry, lime and raspberry meet the herbal freshness of rosemary — light in structure, yet confident in character.



Ingredients:

- 40 ml Volante London Botanical Spirit 0,0%
- 120 ml cranberry juice
- 20 ml fresh lime juice
- 20 ml raspberry syrup
- Ice cubes

Preparation:

1. Fill a copa de balón glass with ice.
2. Pour in the Volante London Botanical Spirit, cranberry juice, lime juice and raspberry syrup.
3. Gently stir with a bar spoon.
4. Serve immediately, well chilled.

Garnish:

- Cocktail skewer with raspberries
- A sprig of fresh rosemary

PAID TIME OFF

Tropical – refreshing – carefree

Based on: **Volante Eastern Clear Grain Spirit**



A signature Volante mocktail

A light, tropical and distinctly refreshing alcohol-free mocktail built on Volante Eastern Clear Grain Spirit. Juicy pineapple, lime and lemonade create a summery balance that tastes like the first day of a holiday — even if it's just a break after work.

Ingredients:

- 40 ml Volante Eastern Clear Grain Spirit 0,0%
- 10 ml sugar syrup
- 40 ml pineapple juice
- 40 ml lemonade
- 20 ml fresh lime juice
- Crushed Ice

Preparation:

1. Fill a glass with crushed ice.
2. Pour in the Volante Eastern Clear Grain Spirit, sugar syrup, pineapple juice and lime juice.
3. Gently stir with a bar spoon.
4. Top up with lemonade and give it a brief stir.
5. Serve immediately, well chilled.

Garnish:

- Mint leaves
- Pineapple leaves
- optional: a cocktail umbrella



ATTENTION SEEKER

exotic – creamy – provocative

Based on: **Volante Eastern Clear Grain Spirit**



A mocktail inspired by the classic Pornstar Martini

An exotic, velvety and distinctly fruit-forward alcohol-free mocktail built on Volante Eastern Clear Grain Spirit. Passion fruit delivers an intense tropical character, while the creamy texture and gentle sweetness make this a drink that captures attention from the very first sip.



Ingredients:

- 40 ml Volante Eastern Clear Grain Spirit 0,0%
- 40 ml passion fruit juice
- 20 ml vanilla syrup
- 20 ml fresh lime juice
- 15 ml aquafaba
- Ice cubes

Preparation:

1. Add all ingredients to a shaker.
2. If using aquafaba, dry shake for about 10 seconds.
3. Add ice and shake vigorously for another 10–15 seconds.
4. Strain into a chilled coupe glass.
5. Serve immediately.

Garnitur:

- Slice of fresh passion fruit
- optional: a few vanilla seeds or a drop of syrup on the foam

PINEAPPLE DRIFT

tropical – light – refreshing

Based on: **Volante Eastern Clear Grain Spirit**



A signature Volante mocktail

A light, fresh and naturally tropical alcohol-free mocktail built on Volante Eastern Clear Grain Spirit. Juicy pineapple and lime, combined with gently sparkling water, create a clean, summery profile — perfect for slow sipping and relaxed moments.

Ingredients:

- 60 ml Volante Eastern Clear Grain Spirit 0,0%
- 45 ml pineapple juice
- 15 ml fresh lime juice
- 90 ml sparkling water
- Ice cubes

Preparation:

1. Fill a highball glass with ice..
2. Pour in the Volante Eastern Clear Grain Spirit, pineapple juice and lime juice.
3. Gently stir with a bar spoon.
4. Top up with sparkling water and give it a brief stir.
5. Serve immediately, well chilled.

Garnish:

- Fresh pineapple pieces
- Pineapple leaf



WHISPERS & FOAM

floral – creamy – intriguing

Based on: **Volante London Botanical Spirit**



SA signature Volante mocktail

An unusual, playful and expressive alcohol-free mocktail built on Volante London Botanical Spirit. Rose syrup meets nostalgic bubble gum sweetness, fresh lemon adds brightness, and egg white creates a dense, velvety foam. This is a drink you don't just sip — it's one you talk about.

Ingredients:

- 60 ml Volante London Botanical Spirit 0,0%
- 20 ml rose syrup
- 20 ml bubble gum syrup
- 20 ml freshly squeezed lemon juice
- 1 egg white
- Ice cubes

Preparation:

1. Add all ingredients to a shaker without ice.
2. Dry shake for about 15–20 seconds to properly foam the egg white.
3. Add ice and shake vigorously for another 10–15 seconds.
4. Strain into a chilled glass or tumbler.
5. Serve immediately.

Garnish:

- Edible flowers
- optional: berry powder or hibiscus dust on the foam



ALOHA PLAN

tropical – fruity – sun-kissed

Based on: **Volante Eastern Clear Grain Spirit**



A signature Volante mocktail

A juicy, fruit-forward and distinctly tropical alcohol-free mocktail built on Volante Eastern Clear Grain Spirit. Orange and pineapple come together in a sweet, fresh duo that tastes like the perfect plan — simple, unhurried and always heading in the right direction.



Ingredients:

- 60 ml Volante Eastern Clear Grain Spirit 0,0%
- 40 ml orange juice
- 40 ml pineapple juice
- 10 ml sugar syrup
- Ice cubes

Preparation:

1. Fill a glass with ice.
2. Pour in the Volante Eastern Clear Grain Spirit, orange juice, pineapple juice and sugar syrup.
3. Gently stir with a bar spoon.
4. Serve immediately, well chilled.

Garnish:

- Fresh pineapple pieces
- Orange slice
- optional: pineapple leaf or cocktail umbrella

FRESH SCANDAL

floral – bold – provocative

Based on: **Volante London Botanical Spirit**



A signature Volante mocktail

A bold, aromatic and distinctly botanical alcohol-free mocktail built on Volante London Botanical Spirit. Violet and rhubarb create an intense, slightly rebellious profile, lime adds freshness, and tonic ties everything together into a crisp, elegant composition. A dense syrup finish delivers the “scandal” effect — both visually and on the palate.



Ingredients:

- 60 ml Volante London Botanical Spirit 0,0%
- 20 ml violet syrup
- 20 ml rhubarb syrup
- 40 ml lime juice
- Tonic water (to top up)
- Dense syrup (for the finish / WOW effect)
- Ice cubes

Preparation:

1. Fill a copa de balón glass or a large glass with ice.
2. Pour in the Volante London Botanical Spirit, violet syrup, rhubarb syrup and lime juice.
3. Gently stir with a bar spoon.
4. Top up with tonic water and briefly stir again.
5. Finish by slowly adding the dense syrup, allowing it to sink and create a layered effect.

Garnish:

- Edible flowers

SIGNED WITH CAFFEINE

coffee-forward – creamy – dry

Based on: **Volante Highland Legacy Malt**



A signature Volante mocktail

A deep, coffee-driven and velvety alcohol-free mocktail built on Volante Highland Legacy Malt. Cold brew delivers an intense, dry coffee note, cream creates a smooth, creamy structure, and a touch of sweetness brings everything together into an elegant, dessert-like balance. A drink for late evenings — when conversations run long and decisions feel suspiciously serious.



Ingredients:

- 40 ml Volante **Highland Legacy Malt 0,0%**
- 40 ml cold brew
- 40 ml 30% cream
- 10 ml sugar syrup
- Ice cubes

Preparation:

1. Add all ingredients to a shaker.
2. Add ice and shake vigorously for 15–20 seconds to properly aerate the cream and achieve a smooth foam.
3. Strain into a low old-fashioned glass.
4. Serve immediately.

Garnish:

- Chocolate pieces
- optional: a few coffee beans or grated chocolate on the foam

LEGACY GINGER FIZZ

refreshing – ginger-forward – classic

Based on: **Volante Highland Legacy Malt**



A mocktail inspired by the classic Moscow Mule

A distinctly refreshing, lightly spicy and elegantly balanced alcohol-free mocktail built on Volante Highland Legacy Malt. Ginger delivers its signature freshness, citrus adds energy, and the malty grain base gives the drink depth and a more grown-up character. A classic, reimagined in a legacy style.



Ingredients:

- 50 ml Volante **Highland Legacy Malt 0,0%**
- 15 ml lime juice
- 100–120 ml ginger beer (alcohol-free, high quality)
- Ice cubes

Preparation:

1. Fill a highball glass with ice.
2. Pour in the Volante Highland Legacy Malt and lime juice.
3. Top up with ginger beer.
4. Gently stir with a bar spoon.
5. Serve immediately, well chilled.

Garnish:

- Lime twist
- optional: a thin slice of fresh ginger

INNOCENT PROVOCATION

dry – herbal – lightly spicy

Based on: **Volante Highland Legacy Malt**



Signature Volante Mocktail

A dry, fresh and subtly provocative alcohol-free mocktail based on Volante Highland Legacy Malt. Apple and lime deliver a clean, fruity-citrus freshness, mint adds a touch of green lightness, while cinnamon introduces a gentle spicy note that gives the drink its character. Elegant, yet with an edge — exactly where provocation is entirely legal.



Ingredients:

- 50 ml Volante **Highland Legacy Malt 0,0%**
- 10 ml cinnamon syrup (or another spiced / herbal syrup)
- 10 ml lime juice
- 20 ml apple juice
- 3 fresh mint leaves
- Ice cubes

Preparation:

1. Add all ingredients to a shaker.
2. Add ice and shake vigorously for about 12–15 seconds.
3. Strain into an old fashioned glass filled with ice.
4. Serve immediately, well chilled.

Garnitur:

- fresh mint
- apple slice

THE POLISHED PIRATE

tropical – juicy – cheeky

Based on: **Volante Caribbean Molasses Blend**



Volante Signature Mocktail

A tropical, intensely fruity and slightly cheeky alcohol-free mocktail built on Volante Caribbean Molasses Blend. Pineapple and cactus bring juicy, exotic sweetness, lemon adds freshness, and the molasses-driven base gives the drink the character of a seasoned pirate — one who knows exactly what they're doing. Laid-back holiday vibes, delivered with professional confidence.

Ingredients:

- 40 ml Volante **Volante Caribbean Molasses Blend 0,0%**
- 40 ml cactus & pineapple juice
- 10 ml sugar syrup
- 10 ml lemon juice
- 4 small pieces of fresh pineapple
- Crushed Ice

Preparation:

1. Add the pineapple pieces to a shaker and gently muddle.
2. Add Volante Caribbean Molasses Blend, cactus & pineapple juice, lemon juice and sugar syrup.
3. Fill with crushed ice.
4. Shake vigorously for about 12–15 seconds.
5. Pour everything (including the ice) into a tall glass.
6. Serve immediately, well chilled.

Garnish:

- Pineapple leaves
- optional: lemon slice or fresh mint



RED RUM ZERO RUM

fruity – bold – Caribbean

Based on: **Volante Caribbean Molasses Blend**



Volante Signature Mocktail

An intensely fruity, gently tart and distinctly Caribbean alcohol-free mocktail built on Volante Caribbean Molasses Blend. Grenadine and lime create a juicy red profile, raspberry and mint add freshness, and a light sparkle keeps the drink crisp and refreshing. Classic rum vibes — without rum, without alcohol, without compromise.



Ingredients:

- 60 ml Volante **Volante Caribbean Molasses Blend 0,0%**
- 20 ml grenadine syrup
- 20 ml lime juice
- a few raspberries
- a few fresh mint leaves
- 60 ml sparkling water
- Ice cubes

Preparation:

1. Add raspberries and mint leaves to a shaker and gently muddle.
2. Add Volante Caribbean Molasses Blend, grenadine syrup and lime juice.
3. Add ice and shake vigorously for about 12–15 seconds.
4. Strain into a copa de balón glass or a large glass filled with ice.
5. Top with sparkling water and gently stir.
6. Serve immediately, well chilled.

Garnitur:

- Raspberries
- optional: fresh mint or a lime slice