

Rosy Gin-Kombucha Cocktail

½ ounce gin

¼ ounce Campari

Squeeze of fresh lemon juice

¼ teaspoon finely grated fresh ginger

3 ounces original kombucha, chilled

Step 1

Stir gin, Campari, lemon juice, and ginger in a pint glass or measuring cup. Stir in kombucha. Strain through a fine-mesh sieve into an ice-filled Collins glass. Garnish with lemon wedges.

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Strawberry Mint Agua Fresca

¼ cup strawberries, hulled

Bunch of mint leaves

½ Tbsp. fresh lime juice

½ Tbsp. light agave nectar

Club soda

Step 1

Purée hulled strawberries, mint leaves, lime juice, agave nectar, and one-quarter cup of cold water in a blender until smooth. Transfer purée to an airtight container, cover, and chill until cold, about 1 hour.

Step 2

Skim off any foam from surface and pour purée into glasses filled with ice (glasses should be about two-thirds full). Top off with club soda and garnish with mint sprigs, lime wheels, and whole strawberries.

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