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ZERO SUGAR
sprig
Smile More.

NATURAL CBD
CBD-INFUSED
SPARKLING CITRUS SODA
NO ARTIFICIAL SWEETENERS



A Recipe Collaboration with Monica Lo, @sousweed

Ingredients

- 2 oz Aperol
- 3 oz prosecco
- Sprig Citrus Original
- Grapefruit twist, *to garnish*

Directions

1. Combine Aperol and prosecco into a wine glass with ice.
2. Top off with Sprig Citrus Original and stir.
3. Garnish with a grapefruit twist.



A Recipe Collaboration with Monica Lo, @sousweed

Ingredients

- 2 oz Pimm's No. 1
- Sprig Citrus Original
- 1 Strawberry, quartered
- 3 orange slices
- 3 lemon rounds
- 3 cucumber slices, *to garnish*
- Sprig of mint, *to garnish*
- Borage flowers, *to garnish, optional*

Directions

1. Fill highball glass with ice, strawberries, orange, lemon, and cucumber slices.
2. Add Pimm's No.1 and top with Sprig Citrus Original.
3. Garnish a mint sprig and borage flowers.



A Recipe Collaboration with Monica Lo, @sousweed

Ingredients

- 3 oz gin
- 1 ½ oz lemon juice
- 1 ½ oz rose geranium infused simple syrup
- 1 egg white
- 2 oz Sprig Citrus Original
- Rose geranium flower, *to garnish, optional*

Directions

1. Pour gin, lemon juice, rose geranium-infused simple syrup, and egg white into a cocktail shaker filled with ice. Shake vigorously to incorporate the egg white, about 30 seconds.
2. Strain into chilled coupe glasses.
3. Gently pour Sprig Citrus Original into the shaker to loosen the remaining froth. Pour the rest of the mixture into the glass.
4. Garnish with edible flowers.



A Recipe Collaboration with Monica Lo, @sousweed

Ingredients

- 3 oz rum
- 6 oz pineapple juice
- 1 oz lime juice
- 1 oz simple syrup
- Sprig Citrus Original
- Ice
- Mint, *to garnish*
- Pineapple wedge, *to garnish*

Directions

1. In a shaker, add rum, pineapple juice, lime juice, simple syrup, and ice. Shake to combine.
2. Pour into two highballs filled with crushed ice. Top off with Sprig Citrus Original.
3. Garnish with a mint sprig and pineapple.



A Recipe Collaboration with Monica Lo, @sousweed

Ingredients

- 6 oz pear juice
- 1 oz ginger juice
- 1 oz apple cider vinegar
- 1/2 oz lemon juice
- Sprig Citrus Original
- Ice
- Thyme, *to garnish*

Directions

1. In a shaker, add pear juice, ginger juice, apple cider vinegar, lemon juice, and ice. Shake to combine.
2. Strain into two highball glasses filled with ice and top with Sprig Citrus Original. Garnish with a sprig of thyme.



*A Recipe Collaboration with Mixologist, Adam Stabile
- Spring House (Block Island, RI)*

Ingredients

- 1 oz Campari
- 1 oz Sweet Vermouth
- 1/2 oz fresh squeeze orange juice
- Sprig Citrus Original
- Burnt orange peel, *to garnish*

Directions

1. Fill a highball glass with ice. Add Campari, vermouth, orange juice, and top with Sprig Citrus Original.
2. Garnish with a burnt orange peel.



A Recipe Collaboration with Monica Lo, @sousweed

Ingredients

- 2 Persian cucumbers, frozen
- 1 cup honeydew, cut into chunks, frozen
- Juice of 1 lime
- 1 tsp honey
- ½ can Sprig Melon Zero Sugar
- 1 cup ice
- Cucumber ribbons

Directions

1. Put all ingredients into the blender to puree.
2. Pour into two chilled glasses and garnish with cucumber ribbons.



A Recipe Collaboration with Monica Lo, @sousweed

Ingredients

- ½ medium cantaloupe
- ½ medium honeydew
- ½ medium watermelon
- 4 oz lime juice
- 1 large handful picked mint leaves
- 3 Tbsp cane sugar
- 10 oz white rum
- 2 cans Sprig Melon Zero Sugar

Directions

1. Use a melon baller to make balls from each of the melons. Set aside.
2. Cut limes into wedges and add to a pitcher with mint and sugar. Muddle together for 30 seconds. Add rum into the pitcher and top with Sprig Melon Zero Sugar and stir.
3. Fill 6 highball glasses $\frac{2}{3}$ of the way with crushed ice and mixed melon balls. Pour mojito into the glasses.



A Recipe Collaboration with Monica Lo, @sousweed

Ingredients

- 1 bottle rose, chilled
- 1 can lychee
- 2 oz lemon juice
- 1 can Sprig Melon Zero Sugar
- Lemon wedges, *to garnish*

Directions

1. In a large pitcher, add 1 bottle rose, lychee and its syrup, lemon juice, and Sprig Melon Zero Sugar. Stir to combine.
2. Fill wine glasses with ice, lychee rose spritzer, and garnish with lemon and lychee.



A Recipe Collaboration with Monica Lo, @sousweed

Ingredients

- 1 can Sprig Melon Zero Sugar
- ¼ cup coconut water
- 1 Tbsp simple syrup
- 4 strawberries, thinly sliced
- ½ white peach, thinly sliced
- ½ cup blackberries, cut in half

Directions

1. In a measuring cup with a spout, combine Sprig Melon Zero Sugar, coconut water, and simple syrup.
2. Prepare popsicle molds by filling with berries and peach slices.
3. Pour the liquid into the mold. Freeze for 1 hour until lightly set then insert a stick into each popsicle.
4. Freeze until firm, an additional 5-6 hours or overnight.



*A Recipe Collaboration with Mixologist, Adam Stabile
- Spring House (Block Island, RI)*

Ingredients

- 1.5 oz London Dry Gin
- 1/2 oz elderflower liquor
- 1/2 oz fresh squeezed lime juice
- 1/4 oz agave nectar
- Sprig Melon Zero Sugar
- Cucumber slice, *to garnish*
- Lemon zest, *to garnish*

Directions

1. Fill a shaker with ice and add gin, elderflower liqueur, and agave, lime juice. Shake to combine.
2. Strain the contents of the shaker into a glass and top with Sprig Melon Zero Sugar.
3. Garnish with cucumber slice and lemon zest.



A Recipe Collaboration with Monica Lo, @sousweed

Ingredients

- 5 lemons
- 1 cup pink lemonade
- 1 Tbsp sugar
- 2 packages plain gelatin
- 1 cup Sprig Citrus Zero Sugar
- 1 drop pink food coloring, *optional*

Directions

1. Cut lemons in half and scoop out the insides with a spoon. In a bowl, add gelatin and Sprig Citrus Zero Sugar; let stand for 1 minute.
2. Bring 1 cup pink lemonade and sugar to boil. Pour hot lemonade over gelatin mixture and stir until gelatin dissolves; about 5 minutes. Pour mixture into lemon halves and refrigerate until set, about 4 hours or overnight.
3. Cut chilled jello shots to serve.



A Recipe Collaboration with Monica Lo, @sousweed

Ingredients

- 3 scoops vanilla bean ice cream
- Juice of 2 oranges, *we used blood oranges*
- ½ can Sprig Citrus Zero Sugar
- Zest of orange, *to garnish*

Directions

1. In a tall float glass, add 3 scoops of vanilla bean ice cream.
2. Pour fresh orange juice into the glass and gently top off with Sprig Citrus Zero Sugar.
3. Garnish with orange zest.



A Recipe Collaboration with Monica Lo, @sousweed

Ingredients

- 1 oz grenadine syrup
- 4 oz ginger beer
- 4 oz Sprig Citrus Zero Sugar
- Maraschino cherry, *to garnish*

Directions

1. Fill a glass with ice and add grenadine.
2. Top off with ginger beer and Sprig Citrus Zero Sugar.
3. Garnish with a maraschino cherries--the more the merrier!



A Recipe Collaboration with Monica Lo, @sousweed

Ingredients

- 1 ½ oz mezcal
- ¾ oz lime juice
- 1 ½ tsp agave
- Sprig Zero Sugar
- Tabasco or Valentina, *optional*
- Chili salt, *optional*

Directions

1. Wet the edge of rocks glass with hot sauce and dip in chili salt.
2. Add mezcal, lime juice, honey, and ice into the glass and stir to mix.
3. Top off with Sprig Citrus Zero Sugar.



A Recipe Collaboration with Monica Lo. @sousweed

Ingredients

- 1 sprig rosemary
- 1.5 oz cranberry juice
- 1/2 oz simple syrup
- 1.5 oz vodka
- Ice
- Sprig Citrus Zero Sugar
- 3 dried cherries or cranberries
- Rosemary spear

Directions

1. Fill a shaker with a sprig of rosemary, cranberry juice, simple syrup, vodka, and ice. Shake until chilled.
2. Strain into a martini glass and top with Sprig Citrus Zero Sugar.
3. Garnish with a rosemary spear and dried berries.



A Recipe Collaboration with Monica Lo, @sousweed

Ingredients

- 4 ripe peaches
- 1 can Sprig Lemon Tea Zero Sugar
- 2 Tbsp honey
- Juice of 1 lemon
- Whipped cream
- Zest of 1 lemon

Directions

1. Puree peaches, Sprig Lemon Tea Zero Sugar, honey, and lemon juice in a blender.
2. Transfer to an 8-inch square baking dish. Freeze for 2 ½ hours, scraping the ice down every hour until fluffy and light.
3. Serve in a glass with a dollop of whipped cream on top and fresh lemon zest.



A Recipe Collaboration with Monica Lo, @sousweed

Ingredients

- 1 bottle sauvignon blanc, chilled
- 1 can Sprig Lemon Tea Zero Sugar, chilled
- 2 oz triple sec
- 1 lemon, cut into small wedges
- ½ cup raspberries, frozen
- ½ cup strawberries, quartered, frozen
- ½ cup blackberries, frozen
- ½ cup blueberries, frozen
- Mint, to garnish

Directions

1. In a pitcher combine sauvignon blanc, Sprig Lemon Tea Zero Sugar, triple sec, lemons, and berries.
2. Serve in stemless wine glasses and garnish with mint.



A Recipe Collaboration with Monica Lo, @sousweed

Ingredients

- 1 Ataulfo mango, pureed
- 1 Tbsp honey
- 1 can Sprig Lemon Tea Zero Sugar
- 2 Tbsp basil or chia seeds, soaked in water
- Mint, to garnish

Directions

1. In a mixing glass, add mango puree and honey. Stir until incorporated.
2. Fill two glasses halfway with ice. Drain basil or chia seeds and split between the two glasses.
3. Add mango puree to each glass and top off with Sprig Lemon Tea Zero Sugar.



A Recipe Collaboration with Monica Lo, @sousweed

Ingredients

- 16 oz bourbon
- 4 oz ginger syrup
- 2 cans Sprig Lemon Tea Zero Sugar
- Orange twist, *to garnish*
- Ginger slice, *to garnish*

Directions

1. In a large punch bowl, combine bourbon and ginger syrup. Stir to combine.
2. Add Sprig Lemon Tea Zero Sugar and fill the bowl with ice. Serve with a ladle.
3. Garnish glasses with orange twist and ginger slice.



A Recipe Collaboration with Monica Lo, @sousweed

Ingredients

- 1/2 cup apple cider
- Pinch of ground cinnamon
- 1 can Sprig Lemon Tea Zero Sugar
- Ice
- Cinnamon stick, *to garnish*

Directions

1. In two highballs filled with ice, add apple cider and a pinch of cinnamon. Stir well to combine.
2. Fill the rest of the glass with Sprig Lemon Tea Zero Sugar and garnish with a cinnamon stick.

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