

FERAGAIA

0.0% ABV.
FREE SPIRIT
OF SCOTLAND



The New York Times
Wirecutter

‘BEST NONALCOHOLIC DRINKS OF 2025’

WHAT IS FERAGAIA?

Feragaia, which translates to "Wild Earth," is a 0.0% ABV spirit handcrafted in Fife, Scotland. It's distilled with 12 botanicals including blackcurrant leaf, lemon verbena leaf, sugar kelp, chamomile flower, orange, lime leaf, licorice root, ginger root, apple & hibiscus extract, ancho chile, and cayenne pepper.

HOW DO I USE IT?

Think of Feragaia as a one-stop shop for all of your no and low cocktail needs - use it as a replacement for your favorite tequila, whisk(e)y, vodka, you name it!



FERAGAIA MULE

- 2 oz Feragaia
- 0.5 oz fresh lime juice
- 2-3 dashes of bitters
- Ginger beer

Pour over ice into a highball glass and top with ginger beer. Garnish with a lime.



MARGARITA

- 2 oz Feragaia
- 1 oz fresh lime juice
- 1 oz agave syrup

Shake and strain into a salt-rimmed rocks glass with ice. Garnish with a lime.



ESPRESSO MARTINI

- 2 oz Feragaia
- 2 oz espresso
- 1.75 oz simple syrup

Shake and strain into a coupe glass. Garnish with sea salt.



EXPLORE MORE WAYS
TO DRINK FERAGAIA

[FERAGAIA.COM](https://feragaia.com) [@feragaia](https://twitter.com/feragaia)

 **chefswarehouse**

PRODUCT CODE: 1100693BC

FERAGATA

FE-RA-GUY-A = WILD EARTH

Certified



Corporation



DRINKS SERIES
2025

PIONEERS OF THE ULTIMATE NO & LOW COCKTAILS





EMPOWERING CONFIDENT CHOICES

DISCOVER THE GAME CHANGING VERSATILITY
& QUALITY OF FERAGIA



SIMPLE - MULE*
CLASSIC - MARGARITA*
SHAKEN - SOUR*
SHORT - OLD FASHIONED
HIGH BALL - PALOMA
APERITIF - SPRITZ
LOW ABV - SPAGLIATO-ISH
CONTEMPORARY - PENICILLIN
HOT - TODDY
TWISTS - *

TRY WITH A
*
(SIMPLY)



SIMPLE MULE

- 50ml Feragaia
 - Squeeze of lime
 - Topped with ginger beer
-
- 2 oz Feragaia
 - Squeeze of lime
 - Topped with ginger beer

TRY WITH A
*
(SIMPLY)



CLASSIC MARGARITA

- 50ml Feragaia
 - 25ml Fresh Lime
 - 10ml Agave Syrup
 - 1 teaspoon Apricot jam
 - Pinch of Salt
-
- 2 oz Feragaia
 - 1 oz Fresh Lime
 - 0.5 oz Agave Syrup
 - 1 teaspoon Apricot jam
 - Pinch of Salt

TRY WITH A
*
(SIMPLY)



SHAKEN SOUR

- 50ml Feragaia
 - 15ml Fresh Lemon
 - 10ml Cloudy Apple Juice
 - 10ml Ginger Syrup
 - 10ml Aquafaba
-
- 2 oz Feragaia
 - 0.75 oz Fresh Lemon
 - 0.5 oz Cloudy Apple Juice
 - 0.5 oz Ginger Syrup
 - 0.5 oz Aquafaba



SHORT
OLD FASHIONED

- 60ml Feragaia
- 10ml Cold Espresso
- 10ml Raspberry Syrup

-
- 2 oz Feragaia
 - 1/3 oz Cold Espresso
 - 1/3 oz Raspberry Syrup



HIGH BALL
PALOMA

- 50ml Feragaia
- 20ml Pink Grapefruit
- Pinch of salt
- Top Grapefruit Soda

-
- 2 oz Feragaia
 - 1 oz Pink Grapefruit
 - Pinch of salt
 - Top Grapefruit Soda



APERITIF
SPRITZ

- 50ml Feragaia
- 10ml Balsamic Vinegar
- 1 Strawberry
- Top Grapefruit Soda

-
- 2 oz Feragaia
 - 1/3 oz Balsamic Vinegar
 - 1 Strawberry
 - Top Grapefruit Soda



LOW ABV

SPAGLIATO-ISH

- 50ml Feragaia
 - 15ml AF Sweet Vermouth
 - 75ml Prosecco
 - 25ml Soda
 - Orange
-
- 2 oz Feragaia
 - 0.5 oz AF Sweet Vermouth
 - 2.5 oz Prosecco
 - 1 oz Soda

CONTEMPORARY

PENICILLIN

- 50ml Feragaia
 - 20ml Honey Syrup
 - 15ml Fresh Lemon Juice
 - Ginger Ale
 - Candied Ginger
-
- 2 oz Feragaia
 - 1 oz Honey Syrup
 - 0.75 oz Fresh Lemon Juice
 - Ginger Ale
 - Candied Ginger

WARM

HOT TODDY

- 50ml Feragaia
 - 100ml Ginger Beer
 - 50ml of Water
 - Add to a pan and gently heat
 - Orange Twist
-
- 2 oz Feragaia
 - 4 oz Ginger Beer
 - 2 oz of Water
 - Add to a pan and gently heat
 - Orange Twist

TRY WITH A TWIST

TAKE YOUR FERAGAIA COCKTAILS TO THE NEXT LEVEL



MULE



MARGARITA



SOUR



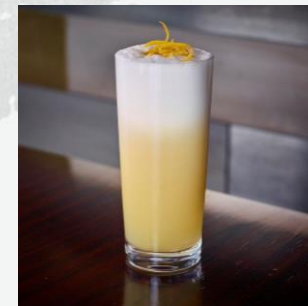
PANJI MULE

- 50ml Feragaia
- 20ml Lime Juice
- ½ Teaspoon of Tamarind Chutney
- Half of Small chilli
- Top Ginger Beer (Old Jamaica)



SPICY MARGARITA

- 50ml Feragaia
- Raw Jalapeno (to taste)
- 15ml Pineapple
- 15ml Lime
- 15ml Agave
- Lime or Jalapeno to Garnish



MORNING GLORY FIZZ

- Follow The Sour
- Dry+ Wet Shake
- High Ball Top With Chilled Soda
- Lemon Garnish



FIND YOUR FREE SPIRIT

[FERAGAIA.COM](https://feragaia.com)

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