

buchi

A GUIDE TO FREE-SPIRITED

PROBIOTIC MIXOLOGY



EMBRACE THE WILD

Welcome adventurous mixologists to the world of probiotic mocktails. In this guide, you'll be introduced to new and interesting free-spirited drink combinations that harness the power of fermentation and probiotic gut goodness, using Buchi Kombucha and Kefir Soda.

Following a 2,000-year-old craft brewing tradition, we brew our living, probiotic-rich, and all-natural beverages using the finest fair trade organic teas, fruits, spices, medicinal herbs and extracts.



KOMBUCHA

A live and active probiotic tea fermented with a wild heirloom culture.

KEFIR SODA

A live and active probiotic tonic fermented with wild heirloom tibicos—also called kefir cultures.



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KOMBUCHA

Buchi Kombucha fuses health-promoting ingredients and complex flavor profiles to advance the consciousness of the modern mocktail consumer. Among the most intriguing characteristics of Buchi Kombucha are its amaro-like qualities and flavor profiles. Amaros are Italian herbal liqueurs whose origins reach back to ancient Rome, and which are utilized for their stomach-settling and digestive properties.

Buchi represents the next evolution in restorative gut goodness, utilizing many similar ingredients as traditional and new-world Amaros (tea, elderberry, cinnamon, ginger, mint, etc.) but with the added benefits of live probiotics, a fraction of the sugar, and nearly 0% alcohol.

KOMBUCHA FLAVORS

FIRE: Ginger Cayenne

WATER: Coconut Blueberry Elderberry

EARTH: Roasted Roots

AIR: Mint Pineapple Echinacea

LEGACY: Orange Mango Sea Buckthorn

SOVEREIGN: Peach Ginger Molasses

SEED: Coconut Pineapple Turmeric



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FIRE LEMONADE



INGREDIENTS

Buchi Kombucha Fire
Fresh Lemonade

METHOD

Mix together a 1 to 1 ratio
of Buchi Kombucha Fire
and lemonade

Pour into a glass filled with ice

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ELEVATION



INGREDIENTS

Buchi Kombucha Air
1-2 oz. Fresh Grapefruit Juice
1/2 oz. Simple Syrup

METHOD

Add fresh squeezed grapefruit juice and simple syrup to a rocks glass / Add ice / Top with Buchi Kombucha Air, stir gently and garnish as desired

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MANGO MADNESS



INGREDIENTS

Buchi Kombucha Water
Fresh Mango
Fresh Raspberry
Mango Spritzer

METHOD

Puree mango and raspberries and add to glass / Top with ice, and Buchi Kombucha Water, filling the glass $\frac{3}{4}$ full
Top with mango spritzer



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BUCHIMOSA



INGREDIENTS

4 oz. Buchi Kombucha Legacy

1 oz. Orange Juice

METHOD

Pour orange juice and Buchi Kombucha Legacy into your favorite champagne flute

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KEFIR SODA

Buchi Kefir Soda marries the art of craft mocktail building with health awareness and gut biome maintenance.

In harmony with many consumers' evolved palettes, our Kefir probiotic tonics shine as a stand-in for any standard soda mixer, unlocking mocktail combinations limited only by your imagination. Plus, your taste buds and belly will thank you!



KEFIR SODA FLAVORS

Lemon Lime Echinacea

Ginger Turmeric Cayenne

Strawberry Coconut Passionflower

Pear Ginger Chamomile

Watermelon Mint Tulsi

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WATERING HOLE



INGREDIENTS

Buchi Kefir Soda
Watermelon Mint Tulsi
Fresh Watermelon
Ginger Ale
Fresh Basil, for garnish

METHOD

Place fresh watermelon into glass and muddle, add ice
Fill halfway with Watermelon Mint Tulsi Kefir Soda, top with ginger ale, stir gently and garnish with basil

Note: Muddled watermelon tends to float, so we recommend a straw for a smooth drinking experience

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STUBBORN MULE



INGREDIENTS

½ oz. Lime Juice
½ oz. Ginger Syrup
4 oz. Buchi Pear Ginger
Chamomile Kefir Soda
Fresh mint, for garnish

METHOD

In a rocks glass, gently stir together lime juice, ginger syrup and Pear Ginger Chamomile Kefir Soda
Add ice
Garnish with mint leaves



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ELIXER OF VITALITY



INGREDIENTS

Buchi Kefir Soda
Pear Ginger Chamomile
Fresh Blueberries
Turmeric Powder
Lion's Mane
Mushroom Extract
Rosemary and Orange
Peel, for garnish

METHOD

Muddle blueberries in a glass with
2-3 pinches of powdered turmeric
and a dropper of extract

Add one large ice cube and Buchi
Kefir Soda, stir gently

Garnish with rosemary
and orange peel



Duchi.
ROASTED
ROOTS

4 FT BREWED

KUMBUCHA

LIVE AND ACTIVE CULTURES
• DIGESTIVE ENZYMES

EARTH

12 FL OZ (355 mL)
PERISHABLE. REFRIGERATE.

FEED YOUR THIRST FOR LIFE

We are a dynamic group of changemakers who believe a drink can be more than a drink. And that healthy guts lead to happy hearts and open minds.

For 10 years we've journeyed as a company. We've served you: the wild, free-thinking part of the human community that thirsts for more than a drink. And we continue to do our work in support of your gut because you contribute to something greater.

Show us your creations!

#drinkbuchi

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