## 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.



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



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



### **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**

Mango Spritzer

Buchi Kombucha Water Fresh Mango Fresh Raspberry

### **METHOD**

Puree mango and raspberries and add to glass / Top with ice, and Buchi Kombucha Water, filling the glass ¾ full

Top with mango spritzer



### **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

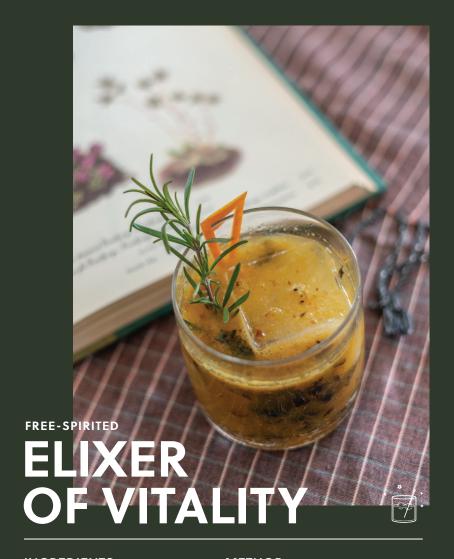
Fresh mint, for garnish

### **METHOD**

In a rocks glass, gently stir together lime juice, ginger syrup and Pear Ginger Chamomile Kefir Soda

Add ice

Garnish with mint leaves



### **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



# 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!

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