

## No-Alcohol Cocktails Are a New Norm—Try These

This might be Dry January, the increasingly popular teetotaling month when many give up booze, but zero-proof (or non-alcoholic) cocktails have become go-tos all year round.

### **Saxon + Parole**

*316 Bowery*

There's a rather long list at this Bowery restaurant, because bar director Maxime Belfand wanted to provide options for those who would prefer not to go for booze with their meals. Order the cucumber and thyme fizz for something refreshing and herbaceous, or go for the sweeter Bowery Punch with pineapple. Organic Rosebud coconut-oil-based CBD oil is available to add to any of the options for a \$6 charge, if chill is the goal.

### **The Fat Radish**

*17 Orchard St.*

When going out for non-alcoholic drinks, Seedlip will come up a lot. It's the first distilled zero-proof spirit, allowing cocktails to have the feel of a classic. At this vegetable-focused restaurant, try the Seedlip Spice 94 and tonic, garnished with an anise pod and cinnamon stick to bring out the warming flavors in the spirit itself.

### **The Honeywell**

*3604 Broadway*

Harlem's favorite '70s-themed bar has always cheekily titled their no-booze section "Quaalude Friendly." Try the Monday Hooking, with carrot juice, olive juice, rosemary syrup, pepper and soda for something vegetal and briny.