

perks for your palate.

**JOIN FOR FREE (/SIGNUP)**



## Drink This Now—The 10 best mocktails in San Francisco

**BY MARYSE CHEVRIERE**

The wealth of the Bay Area’s beverage culture means that temptation lurks around pretty much every corner. Epic, geeky wine programs: Check. Culty craft beers: You name it, we got ‘em. Change-your-life-good cocktails: In spades. It can make this time of the year—with the obligatory “new year, new you” temperance mindset—a little tough. Or so you’d think. Dig a little deeper and you’ll find that many of our behind-the-bar talents have kept teetotalers in mind with plenty of legit, walk-the-walk

booze-free options. Here are 10 of our favorites right now.

**Bitter orange old-fashioned at The Interval** (<http://theinterval.org>)

Given the cerebral bent of the bar program and space at this bookish, artsy bar, it shouldn't come as a surprise that even the mocktail list took some deep thinking. Award-winning bartender Jennifer Colliau has come up with several tempting zero-proof options that even earned their own, equally prominent section of the menu. Favorites include a tiki-reminiscent **orgeat lemonade**, though the most genuinely satisfying cocktail replacement *has* to be the **bitter orange old-fashioned** (\$6), which combines bitters and *chinotto*—a dark, bittersweet orangey soda—served over ice and garnished simply with a lemon peel (pictured above).

*Neighborhood: Fort Mason* MAP

(<https://www.google.com/maps/place/The+Interval+at+Long+Now/@37.8066031,-122.4321667,122.4321667>)

**Tarragon lemonade at ABV** (<http://www.abvsf.com>)

It's hard not to have booze on the brain from the word go at this popular Mission cocktail joint, what with a name like ABV (aka Alcohol By Volume—just in case). Nevertheless, if you're looking to steer clear of the hard stuff, their “0 %” section has you covered with a lineup that includes four tasty lemonade riffs. A particular favorite, the **tarragon lemonade** is a faithful rendition of their beloved tarragon Collins, minus the gin, and just as expertly executed.

*Neighborhood: Mission* MAP

(<https://www.google.com/maps/place/Outerlands/@37.7602623,-122.5050272,15z/data=!4m5!3n122.5050272>)



*Mourad*

Dandelion + Apple refresher at Mourad (<http://mouradsf.com/>)

The cocktails at this swanky modern Moroccan outfit are known for their unique ingredients and bold combinations—nori sake, pineapple IPA, bell pepper honey with Madras curry bitters. Not surprisingly, their so-called “0 %” refreshers follow suit. The **Dandelion + Apple** (\$7) blends tart, tangy apple shrub, spring water, sea salt, and a lightly floral-herbal dandelion tonic water to create a beverage that is as interesting as it is, well, refreshing.

*Neighborhood: Downtown MAP*

([https://www.google.com/maps/place/Mourad/@37.7866839,-122.3998831,15z/data=!4m2!3m1!1sa=X&ved=oahUKEwj2-pL6tuPRAhUB92MKHeVaBuMQ\\_BIIYzAK](https://www.google.com/maps/place/Mourad/@37.7866839,-122.3998831,15z/data=!4m2!3m1!1sa=X&ved=oahUKEwj2-pL6tuPRAhUB92MKHeVaBuMQ_BIIYzAK))

Ginger lemon apple cider at Outerlands (<http://outerlandssf.com/>)

A staple on the beverage list at this cool, casually trendy Outer Sunset spot since the get-go, the **ginger lemon apple cider** (\$4) is not to be missed. Tart and bright, with just a kick of spice, it’s lovely in either the iced or hot incarnation. With the cool “winter” we’ve had, smart money is on the latter variation, at least for the next month or so.

*Neighborhood: Outer Sunset MAP*

(<https://www.google.com/maps/place/Outerlands/@37.7602623,-122.5050272,15z/data=!4m5!3n122.5050272>)

Cardamom grapefruit at Nopa (<http://nopasf.com/>)

If you maybe went a little hard Saturday night and aren't tempted to double down on Bloodys at brunch, Nopa is here for you with their restorative, hit-the-spot refresher of tart grapefruit juice, bitter tonic, and aromatic cardamom bitters (\$5).

*Neighborhood: Divisadero/Alamo Square* MAP

(<https://www.google.com/maps/place/Nopa/@37.7749009,-122.4375083,15z/data=!4m5!3m4!1s0122.437508>)



*Beretta*

Rattlesnake (hold the rye) at Beretta (<http://berettasf.com/>)

Here's a top tip for teetotalers in the Mission: Apparently, nearly all of the exceptional cocktails on Beretta's menu can be made mostly booze-free upon request. The rye-less rendition of the **Rattlesnake** (\$5), a shaken concoction featuring lemon, maple, bitters, and egg white, has earned fans for its rich texture and bright flavors. It hits the spot even without its usual spot of brown.

*Neighborhood: Mission* MAP

(<https://www.google.com/maps/place/Beretta/@37.7538318,-122.4206972,15z/data=!4m2!3m1!1s>)

sa=X&ved=oahUKEwio6\_rUtuPRAhUN-mMKHUFSCtQQ\_BIIYDAK)

**Blood Orange Creamsicle at State Bird Provisions** (<http://statebirdsf.com/>)

The dining experience at this widely acclaimed, modern Californian dim sum–style powerhouse is all about a parade of delicious, tempting options. It makes sense then that the beverage menu also does a great job of covering all the bases without taking any shortcuts. If you're there on a “keeping your resolutions” night, zero in on their zero-proof soda section (\$5), which currently features the **Blood Orange Creamsicle**—an improved variation on a classic childhood throwback.

*Neighborhood: Western Addition* MAP

(<https://www.google.com/maps/place/State+Bird+Provisions/@37.7833697,-122.4345387,15z/data=!4m2!3m1!1s122.432993>)

**Douglas fir lemon-lime soda at Rich Table** (<http://richtablesf.com/>)

Next to their selection of market-driven cocktails, this charming Hayes Valley spot offers a well-curated beverage menu featuring a handful of seasonally inspired house-made soft drinks. Particularly unique is the **Douglas fir–spiked lemon-lime soda** (\$6)—it's like Sprite and your Christmas tree had a baby (in the best possible way).

*Neighborhood: Hayes Valley* MAP

(<https://www.google.com/maps/place/Rich+Table/@37.7749041,-122.4227357,15z/data=!4m2!3m1!1s122.4227357>)  
sa=X&ved=oahUKEwjbrHntePRAhUS3mMKHf8PC1sQ\_BIIbTAK)



*El Techo Lolinda*

Virgin piña colada at El Techo Lolinda (<http://eltechosf.com/>)

Let's be honest, the best thing about a good, classic **piña colada** is that it literally just tastes like tropical dessert in a glass. So really, asking to hold the rum in this rooftop taqueria's excellent interpretation is only going to spare you a potential hangover the next day, while sacrificing none of the flavor.

*Neighborhood: Mission* MAP

(<https://www.google.com/maps/place/El+Techo/@37.7566934,-122.4193039,15z/data=!4m5!3m4!1s37.7566934,-122.4193039>)

The Freelancer at Gather ( <http://www.gathersf.com/> )

The creative minds behind the bar at this seasonal California-inspired Berkeley favorite are clearly not going to let the non-drinkers in your party feel left out. What you'll find on the list here are mocktails with cocktail cred. Take the **Freelancer** (\$6) for example, a whimsical, balanced, flavor-packed combination of chamomile tea, pineapple cordial, Shrub & Co grapefruit, salt, and pepper.

*Neighborhood: Berkeley* MAP

(<https://www.google.com/maps/place/Gather/@37.8695028,-122.266059,15z/data=!4m5!3m4!1s37.8695028,-122.266059>)

122.26605)

---

**Subscribe / [About \(/about\)](/about) / [Press \(/press\)](/press) / [Terms & Conditions \(/terms\\_and\\_conditions\)](/terms_and_conditions) / [Privacy Policy \(/privacy\\_policy\)](/privacy_policy) / [Editorial Policy \(/editorial\\_policy\)](/editorial_policy) / [Advertise \(/advertise\)](/advertise) / [Help \(/help\)](/help) / [Restaurant Login \(/restaurants\)](/restaurants) / [VIP \(https://www.blackboarddeats.com/vip\)](https://www.blackboarddeats.com/vip) / [Contact Us \(/contact\)](/contact)  
© 2015 BlackboardEats. All rights reserved.**