

THE BLUE BALLOT TRIO - A signature collection of vibrant blue drinks celebrating clarity, connection, and the joyful power of participation.

THE BLUE BALLOT



Born from the idea that every voice adds color to democracy, The Blue Ballot was designed to look like a rising horizon: deep blue at the base, glowing gold at the top. It symbolizes the moment when participation turns into possibility. The shimmering rim represents the collective sparkle of people showing up — from Ingelheim to Indiana, Berlin to Boston.



Cocktail Recipe — The Blue Ballot

Ingredients

- 40 ml vodka or gin
- 20 ml Blue Curaçao
- 15 ml fresh lemon juice
- 10 ml elderflower syrup
- 40–60 ml pineapple juice (for the golden layer)
- Sparkling water or prosecco
- **Rim:** equal parts coarse salt + sugar + pinch of blue sanding sugar
- Ice

Instructions

1. Rim the glass with the blue salt–sugar blend.
2. Shake vodka/gin, Blue Curaçao, lemon juice, and elderflower syrup with ice.
3. Strain into the rimmed glass filled with fresh ice.
4. Slowly pour pineapple juice over the back of a spoon to create the gold layer.
5. Top with sparkling water or prosecco.



Mocktail Recipe — The Blue Ballot

Ingredients

- 30 ml blue raspberry syrup or Non-Alcohol blue curaçao syrup
- 15 ml fresh lemon juice
- 10 ml elderflower syrup
- 40–60 ml pineapple juice
- Sparkling water
- **Rim:** same blue salt–sugar blend
- Ice

Instructions

1. Rim the glass.
2. Add blue syrup, lemon juice, and elderflower syrup.
3. Add ice.
4. Slowly float pineapple juice to create the gradient.
5. Top with sparkling water.

THE CIVIC SAPPHIRE



The Civic Sapphire was inspired by the clarity that comes when people gather with purpose. Its crisp lime-mint profile and brilliant blue color echo the feeling of a fresh start — the kind that comes from good conversations, shared goals, and a community that believes in showing up for one another.

Cocktail Recipe — The Civic Sapphire

Ingredients

- 40 ml gin
- 20 ml Blue Curaçao
- 20 ml fresh lime juice
- 10 ml simple syrup
- Splash of tonic water
- Fresh mint

Instructions

1. Shake gin, Blue Curaçao, lime juice, and simple syrup with ice.
2. Strain into a chilled glass with fresh ice.
3. Add a splash of tonic water.
4. Garnish with mint.

Mocktail Recipe — The Civic Sapphire

Ingredients

- 30 ml blue raspberry or Non-Alcohol blue curaçao syrup
- 20 ml fresh lime juice
- Fresh mint
- Tonic water
- Ice

Instructions

1. Add blue syrup and lime juice to a glass with ice.
2. Clap mint leaves between your hands and add them.
3. Top with tonic water.
4. Stir gently.

THE OVERSEAS OPTIMIST



Created for those who participate from afar, The Overseas Optimist blends soft sky-blue hues with warm tropical notes. It honors the global community of voters, volunteers, and advocates who stay engaged across oceans and time zones. Its gentle sweetness and smooth coconut finish reflect the warmth of connection — proof that distance doesn't diminish commitment.



Cocktail Recipe — The Overseas Optimist

Ingredients

- 40 ml white rum
- 60 ml coconut water
- 15 ml Blue Curaçao
- 15 ml fresh lime juice
- 10 ml vanilla syrup
- Crushed ice

Instructions

1. Shake rum, coconut water, Blue Curaçao, lime juice, and vanilla syrup.
2. Pour over crushed ice for a soft sky-blue look.
3. Garnish with lime or a coconut flake.



Mocktail Recipe — The Overseas Optimist

Ingredients

- 60 ml coconut water
- 20–30 ml Non-Alcoholic blue curaçao syrup
- 15 ml fresh lime juice
- 10 ml vanilla syrup
- Soda water
- Crushed ice

Instructions

1. Add coconut water, blue syrup, lime, and vanilla to a glass.
2. Add crushed ice.
3. Top with soda water.
4. Stir gently.