



**ELDERCUMBER**

*Andrew Jackson Dolbarhede*  
**SPIRIT OF ST. SUPÉRY**

*Andrew Jackson Dollarhide*  
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*Fresh cucumber elevates while floral notes enliven  
this creative spin on a traditional gimlet*

- 3-4 slices of cucumber
- 1½ oz AJ Dollarhide Spirit
- ½ oz of Pur Likor Elderflower Liqueur
- 1 oz of fresh squeezed lime juice
- ½ oz of simple syrup (for a sweeter cocktail)

Muddle cucumber in a pint glass. After adding all the ingredients and ice, give a nice vigorous shake and strain into a chilled martini glass. Garnish with a thin floating slice of cucumber.

**RECIPE COURTESY OF KYLE HERRICK,  
MIXOLOGIST AT COLE'S CHOP HOUSE, NAPA, CA**