



HONEYDRIPPER

Andrew Jackson Dolbarhide
SPIRIT OF ST. SUPÉRY

Andrew Jackson Dollarhide
SPIRIT OF ST. SUPÉRY

HONEYDRIPPER

A lively cocktail that highlights the floral notes of Muscat and finishes with refreshing citrus

- 1 oz AJ Dollarhide Spirit
- $\frac{3}{8}$ oz Bertina Elderflower Liqueur
- $\frac{3}{8}$ oz Rothman & Winter Orchard Pear Liqueur
- $\frac{3}{4}$ oz fresh lemon juice
- $\frac{1}{2}$ oz honey simple syrup ($\frac{1}{2}$ honey, $\frac{1}{2}$ water)
- Sparkling wine (Cava)
- Lemon slice
- Verbena flower

Add ingredients into the bar shaker with ice. Shake and double strain into Coupe glass. Finish with splash of sparkling wine (Cava). Garnish with lemon wheel and verbena flower.

**RECIPE COURTESY OF MARCO GARCIA,
MIXOLOGIST AT TORC, NAPA, CA**