

Owner Jackson Sollartise SPIRIT OF ST. SUPÉRY

Cindrew Jackson Sollar hide SPIRIT OF ST. SUPÉRY

ST. SAZERAC

Changing history with a spirited version of America's oldest cocktail. This tipple is layered with hints of licorice and a bitters inspired savory kick.

- · 2 oz of AJ Dollarhide Spirit
- 1/4 oz of Turbonada sugar
- 4 dashes of Peychaude's bitters
- 4 dashes of Angostura bitters
- St. George absinthe foam

Combine first four ingredients in shaker with ice. Stir 5-6 times and then strain into glass. Top with absinthe foam.

RECIPE COURTESY OF VINCENT LEE, MIXOLOGIST AT FARM, NAPA, CA

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