

Lido Martini

This drink plays on the faint cucumber note in Hendrick's and doubles down with the herbal Chartreuse. Allowing the ice cubes to muddle the cucumber in the shaker, produces just the right flavor intensity. Unless, of course, you want your cocktail to taste like a salad!



- 1 ½ oz. Hendricks' Gin
 - ¾ oz. Sweet Vermouth
 - ¼ oz. Chartreuse
 - 3 -4 thin slices of English Cucumber
 - Lemon Zest for Garnish
1. Combine all ingredients except the lemon zest in a shaker with ice cubes (not crushed). Shake for 30-45 sec.
 2. Double strain into chilled coup or martini glass and express the lemon zest. Float the zest.