

# Pisco Rita

- 1 1/2 oz. Pisco
- 1/2 oz. St. Germain Elderflower Liqueur
- 2 oz. Lime Sour (or 1 1/3 oz. fresh lime juice and 2/3 oz. simple syrup)

1. Chill Martini glass or coup with ice and water
2. Add all ingredients except Lime Zest to shaker. Fill with ice and shake until well chilled.
3. Strain into chilled glass, express lime zest and float it on the drink.

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# St Germain Elderflower Foam

- 3 egg whites, 9 Tbl or 4 1/2 oz. pasteurized egg whites



(see note)

- 3 oz. St. Germain Elderflower Liqueur
- 2 oz. lemon juice
- 1 dash lemon bitters

1. Lightly whip egg whites
2. Add all ingredients to whipped cream charger
3. Secure top and shake a few times to further break up the egg whites and combine ingredients.
4. Double charge with N<sub>2</sub>O, shaking 4-5 times between charges. Over shaking can cause ingredients to clump and clog charger.

5. Chill for at least 1 hour before use.
  6. Keeps a few days refrigerated.
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## Pepino Especial

Hendrick's Gin has more of an herbal flavor and less on the juniper. There is a hint of cucumber. It's one of those subtle nuances that I would never have picked up on if not told it was there. But this "hint of cucumber" has brought forth a plethora of "Cucumber and Hendrick's" drinks. They all taste a lot like cucumber to me, which is fine in a salad, but one that I find less than appealing in a cocktail. I came up with this drink that combines the herbal flavors of Hendrick's, St. Germaine and Chartreuse with cardamom and cucumber. The cucumber is muddled just enough by the ice cubes.

- 1  $\frac{1}{2}$  oz. Hendrick's Gin
- $\frac{3}{4}$  oz. Chartreuse
- $\frac{3}{4}$  oz. St Germaine Elderflower Liqueur
- $\frac{1}{2}$  oz. Cardamom Syrup
- 2 slices of cucumber
- 1 oz. Lemon Sour
- Dash of rhubarb bitters

1. Chill an old fashioned glass with ice and water
  2. Add all ingredients to a shaker and fill with ice cubes
  3. Shake well with ice 10 – 15 sec.
  4. Strain into chilled glass over fresh ice
  5. Garnish with cucumber slice
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# I'm Not Dead Yet

The spice in the rye goes well with the herbal elements of the St. Germain and bitterness of the Aperol. You can cut the St. Germain down to 1/4 oz, but you will need to reduce the bitters as well.

- 1 1/2 oz Rye Whiskey
  - 3/4 oz St. Germain Elderflower Liqueur
  - 3/4 oz Aperol
  - 1-2 dashes rhubarb bitters
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## Raspberry Martini

This drink is tart with only a little sweetness.

- 2 oz.s Vodka
- 1/2 oz. Elderflower Liquor
- 1/2 oz. Chambord
- Fresh raspberry for garnish – optional

1. Chill a martini glass with ice and water
2. Stir all ingredients in a mixing glass with ice
3. Strain into chilled glass and garnish