

# 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.
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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