

Pisco Sour

- 2 oz. Pisco
- 3/4 oz. fresh lime juice
- 3/4 oz. simple syrup
- 1 egg white

1. Chill cocktail glass with ice and water
 2. Add all ingredients to shaker and dry shake to emulsify the egg white
 3. Add ice to shaker and shake to chill
 4. Strain into cocktail glass and top with a dash of Angostura Bitters
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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.