

TIME OUT



Glass Used: Collins Glass or Coupe

Recipe:

2 oz. Rutter Old Simon Genève
2 oz Pea Milk and Kumquat syrup
1 oz Lemon Juice
3 dash El Guapo Polynesian Kiss Bitters
2 oz G.H. Mumm Champagne

Combine Genève, Syrup, Lemon Juice and bitters ion to a mixing tin, add fresh ice and shake. Double strain into a Collins glass or flute and add G.H. Mumm Champagne.

Add blue ice cubes with Hibiscus flower frozen on to the top.

Garnish:

Garnished with Hibiscus Flower from Wild Hibiscus Flower Co. frozen onto a stack of 4 blue ice cubes (The ice cubes just have B'Lure Butterfly Pea Flower coloring in them, they are not to influence the flavor).

Makes 1 Cocktail