



## SIGNATURE COCKTAILS

---

# FIG & BARREL OLD FASHIONED

---

### INGREDIENTS

2OZ BURNT TAVERN BOURBON

0.5OZ AMONTILLADO SHERRY

1 BARSPOON CARAMELIZED FIG JAM OR FIG SYRUP

2 DASHES CARDAMOM BITTERS

2 DASHES MOLE BITTERS

GARNISH WITH FRESH ROSEMARY SPRIG

AND A FRESH OR DRIED FIG SLICE

### INSTRUCTIONS

IN A MIXING GLASS, COMBINE THE FIG JAM/SYRUP, AMONTILLADO SHERRY, CARDAMOM BITTERS, AND MOLE BITTERS. STIR/MUDDLE GENTLY UNTIL FULLY INCORPORATED.

ADD BOURBON AND ICE. STIR CONTINUOUSLY FOR 20-30 SECONDS. STRAIN OVER A LARGE ICE CUBE IN A ROCKS GLASS.

TORCH A SPRIG OF ROSEMARY UNTIL IT SMOKES, THEN PLACE IT IN THE GLASS WITH A FIG SLICE.