



SIGNATURE COCKTAILS

GOLDEN HOUR SOUR

INGREDIENTS

2oz BURNT TAVERN BOURBON

0.75oz FRESH LEMON JUICE

0.5oz HONEY-GINGER SYRUP

1 EGG WHITE

2 DASHES ORANGE BITTERS

GARNISH WITH FRESH ROSEMARY SPRIG

GARNISH WITH DEHYDRATED ORANGE WHEEL

OR 3 DROPS ORANGE BITTERS ON THE FOAM

INSTRUCTIONS

MAKE THE HONEY-GINGER SYRUP BY MIXING EQUAL PARTS HONEY AND HOT WATER STEEPED WITH GRATED GINGER. STRAIN AND LET COOL COMPLETELY.

COMBINE BOURBON, LEMON JUICE, HONEY-GINGER SYRUP, EGG WHITE, AND BITTERS IN A SHAKER WITHOUT ICE. SHAKE VIGOROUSLY FOR 15 SECONDS TO EMULSIFY.

ADD ICE AND SHAKE HARD AGAIN FOR 10-15 SECONDS TO CHILL.

DOUBLE-STRAIN INTO A COUPE OR ROCKS GLASS OVER FRESH ICE.

GARNISH WITH A DEHYDRATED ORANGE WHEEL OR DOT BITTERS ONTO THE FOAM.

ADD SPRIG OF FRESH ROSEMARY.