BURNT TAVERN
BOURBON

SIGNATURE COCKTAILS

MIDNIGHT TOAST

INGREDIENTS

1.5oz BURNT TAVERN BOURBON
3/4oz SPICED HONEY-CRANBERRY SYRUP
1/2oz FRESH LEMON JUICE
2oz CHILLED DRY SPARKLING WINE / CHAMPAGNE (TO TOP)
GARNISH WITH FRESH ROSEMARY (TORCHED AND SMOKING)
CANDIED CRANBERRIES AND DRIED LEMON WHEEL

INSTRUCTIONS

MAKE HONEY CRANBERRY SYRUP WITH HONEY, WATER, FRESH CRANBERRIES, CINNAMON, CLOVE SIMMERED, STRAINED AND COOLED. ADD ALL INGREDIENTS (EXCEPT CHAMPAGNE) INTO A COCKTAIL SHAKER WITH ICE. SHAKE HARD FOR 10-15 SECONDS. FINE-STRAIN INTO A CHILLED COUPE OR FLUTE, FLOAT WITH SPARKLING WINE OR CHAMPAGNE. GARNISH WITH 1 SPRIG OF FRESH ROSEMARY, TORCHED AND SMOKING AND SPEARED CANDIED CRANBERRIES WITH A DRIED LEMON WHEEL.