

## Honey Kombucha Cocktail



This refreshing and crowd pleasing drink is a play on the classic Dark and Stormy cocktail. The Drizzle honey syrup adds another dimension of flavour and the True Buch Kombucha delivers a refreshing, bubbly twist.

**8 mins**

TOTAL TIME

**5 mins**

PREP

**1 glass**

YIELD

Recipe created by Andrew Derksen, Charbar

### Ingredients

1.5 oz Secret Barrel Cinnamon Rum

0.75 oz Drizzle Golden Honey syrup

0.5 oz lemon juice

2 dashes Angostura bitters

Lemon wheels

Ice

### Directions

For the Drizzle honey syrup:

1. Add equal parts honey and water to a pot and bring to a boil. Stir until well combined.
2. Store in the fridge for up to 3-weeks.

For the cocktail:

1. Add rum, honey syrup, lemon juice, bitters to a cocktail shaker. Shake until combined.
2. Strain mixture into a Collins glass, add ice and top with True Buch Ginger Kombucha.
3. Garnish with a lemon wheel and serve.

Optional: Grate fresh nutmeg over the top of the glass for an aromatic addition.

**Did you make this recipe?**

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