

Elderberry Lavender Botanical Syrup

COCKTAIL LIST

APPALACHIAN AVIATION

Tanqueray Gin. Vodka. Elderberry Lavender Syrup. Lemon Juice. Cucumber. Lemon Wedge. Cherry.

Add to shaker:
1 inch cucumber
1 lemon wedge (muddle for 20 seconds)
1.5 oz. Vodka
0.5 oz. Tanqueray Gin.
0.5 oz. Elderberry Lavender Syrup
0.25 oz. Lemon juice
1 scoop of ice shake for 20 seconds

Strain into chilled large coupe.
Garnish with thin twist of lemon and cherry.

ELDERBERRY LAVENDER GIN & TONIC

Tanqueray Gin.
Elderberry Lavender Syrup. Lemon Juice. Lemon Wedge. Tonic Water

1.5 oz Tanqueray Gin
0.5 oz. Elderberry Lavender Syrup
0.5 oz. Lemon juice

In a tall Collins glass.
Add all ingredients except tonic water. Stir and add ice.
Top with Tonic and a slice of lemon.

ELDER & EARL COCKTAIL

Earl Grey infused vodka. Tanqueray Gin. Elderberry Lavender Syrup. Lemon Juice. Lavender Bitters.

Chill large coupe.
Add to shaker:
1.5 oz. Earl Grey infused vodka
1 oz. Tanqueray
0.25 oz. Elderberry Lavender Syrup
0.5 oz. lemon juice
1 scoop of ice

Shake for 20 seconds
strain into chilled large coupe.
Garnish with thin twist of lemon
6 dashes of lavender bitters

How to infuse vodka:
pour 750 ml of vodka over 1/4 cup Earl Grey tea
Steep 9 min. strain.

ELDERBERRY LOVE FRENCH 75

Green Hat Gin. Brut Cava. Elderberry Lavender Syrup. Lavender Bitters.

Add to collins glass:
1 oz. Green Hat Gin
0.5 oz. Elderberry Lavender Syrup
0.5 oz. Lemon Juice
0.5 oz. Grapefruit Juice

Add ice to the top of the glass.
Fill glass to top with Cava and stir.
Top with 3 dashes of lavender bitters. Garnish with lavender flowers..



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