

Lemon Cardamom Botanical Syrup

COCKTAIL LIST

LEMON CARDAMOM SOUR

Bourbon. Lemon Cardamom Syrup.
Lemon Juice. Egg White

2 oz. Bourbon or Rye
0.5 oz Lemon Cardamom Syrup
1 oz Lemon Juice
1 Egg White

In a dry shaker (without ice)
Add all ingredients and shake for 10
seconds.
Then add 2 scoops of ice to shaker
and shake for 30 seconds.
Pour over fresh ice with a big lemon
twist for garnish.

Note: Can be made without the egg
white, skip the dry shake.

ROCK MILLS GOES FRENCH 75

Green Hat Gin. Brut Cava. Lemon
Cardamom Syrup. Lavender Bitters.
Lavender Flower

Add to collins glass:
1 oz. Green Hat Gin
0.5 oz. Lemon Cardamom Syrup
8 dashes of Lavender Bitters

Add ice to the top of the glass.
Fill glass to top with Cava.
Stir.
Garnish: 3 dashes of Lavender bitters
& flowers.

PIN & CARD MOJITO

Appleton Estate Plantation Rum.
Nero Walnut Liqueur. Pineapple
Slices. Lime Juice. Lemon
Cardamom Syrup. Mint Leaves.

Add to shaker:
1 slice of pineapple
2 sprigs of mint
0.5 oz. Lemon Cardamom Syrup
(muddle for 15 seconds)
2 oz. Appleton Estate Rum
1 oz. lime juice

Shake for 20 seconds
Strain into collins glass with ice.
Float a teaspoon of Nero Walnut
Liqueur on top.
Garnish with slice of pineapple and
sprig of mint

QUIET RIDE or NOT

Vodka, Clementine Juice. Lemon
Juice. Lemon Cardamom Syrup.
Pineapple. Thyme or Basil Leaves.
Club Soda.

Add to shaker:
Pineapple. Sprig of basil.(muddle
for 20 seconds.)

Add to shaker:
1 oz. Clementine Juice
0.5 oz. Lemon juice
1 oz. Lemon Cardamom syrup
1 scoop of ice (shake for 20
seconds.)

Strain into Collins glass filled with
ice. Add club soda (or ginger beer)
to the top of the glass.
Garnish: Sprig of thyme and
pineapple.



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