

Orange Fennel Botanical Syrup

COCKTAIL LIST

HEM & WING DAIQUIRI

Bacardi Rum. Orange Fennel Syrup. Lime. Star Anise.

Add to shaker:

2 oz. Bacardi
.5 ounce Orange Fennel Syrup
1 oz. lemon 1 scoop of ice (shake for 20 seconds)

Strain into a small coupe.
Wipe the rim with a small twist of lemon and discard.
Garnish with one star anise pod on top.

FENNEL ORANGE WHISKEY SOUR

Whisky. Orange Fennel Syrup. Lemon Juice. Egg White.

2 oz. bourbon or rye
0.5 oz Orange Fennel 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 just skip the dry shake.

**WILD
ROOTS**

APPLE & WHISKEY SMASH

Rittenhouse Rye. Four Roses Bourbon. Amaretto. Orange Fennel Syrup. Apple. Lemon. Bitters.

Add to shaker:

1/4 apple
0.25 oz. Orange Fennel Syrup (muddle until pulpy)
1 oz. Rittenhouse Rye
1 oz. Four Roses Bourbon
0.5 oz. Lemon Juice

Shake with ice
Pour over fresh ice into collins glass
0.25 oz Amaretto
0.25 oz spiced cherry bitters

Garnish with apple slices & cinnamon stick.
Top with 6 dashes bitters.
Float a teaspoon of amaretto liqueur on top.

TRANQUIL FOX OLD FASHIONED

Copper Fox Rye. Bulleit Rye. Orange Fennel Syrup. Clementine. Lemon. Aromatic Bitters.

Add to rocks glass:
2 oz. Copper Fox or Bulleit rye
0.5 oz. Orange Fennel Syrup
0.25 oz. Clementine juice
0.25 oz. Lemon juice

Stir until combined
Top with 6 dashes aromatic bitters. Garnish with fat twist of lemon, fat twist of orange, cherry

Visit us at 4 River Lane, Sperryville, Va 22740
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