

Rosehip Hibiscus Botanical Syrup

COCKTAIL LIST

THORNTON MANHATTAN

Elijah Craig Bourbon. Carpano Antica. Sweet Vermouth. Rosehip Hibiscus Syrup. Cococinna Bitters. Orange. Cherry.

Add to stirring vessel:

2.5 oz. Elijah Craig Bourbon
0.5 oz. Antica Vermouth
0.25 oz. Rosehip Hibiscus Syrup
1 scoop of ice.

Stir 20 times.

Strain into small coupe.

(not chilled).

Top with 6 dashes Our Coco-cherry or aromatic bitters.

Garnish with a twist of Orange and Cherry

FIERY RUN MARGARITA

Espolon Tequila infused with Habanero. Rosehip Hibiscus Syrup. Grapefruit Juice. Lime Juice. Ancho Chili Salt.

Add to shaker:

2 oz. Habanero infused Espolon Tequila
0.5 oz Rosehip Hibiscus Syrup
1 oz. Lime Juice
0.25 oz. Grapefruit Juice
1 scoop of ice
(shake for 20 seconds.)

Wet the rim of the rocks glass with lime.

Coat the rim of the glass with chili salt.

Fill the salt-rimmed rocks glass with ice.

Strain cocktail into salt-rimmed glass.

Garnish with lime wedge.

BRAMBLE SMASH

Tito's Vodka. Green Chartreuse. Rosehip Hibiscus Syrup. Lemon Juice. Cucumber. Berries. Mint. Garnish (Basil or Bronze Fennel). Collins glass.

Add to shaker:

1 inch of Cucumber
6 Blueberries
Sprig of Mint + Basil
(muddle for 15 seconds.)
2 oz. Tito's Vodka
1 oz. Lemon Juice
0.5 oz. Rosehip Hibiscus Syrup
1 scoop of ice.
(shake for 20 seconds.)

Strain into Collins glass with ice.

Float a teaspoon of Green Chartreuse on top.

Garnish with a slice of Cucumber (on rim), Sprig of Mint or Basil.

TRUTH & ENVY

Botanist Gin. Aperol. Lemon Juice. Grapefruit Juice. Rosehip Hibiscus Syrup. Lemon Basil Leaves. Lavender Bitters.

Chill large coupe.

Add to shaker:

Sprig of Lemon basil
.5 oz. Rosehip Hibiscus Syrup (muddle for 10 sec)
2 oz. Botanist Gin
.5 oz. Aperol
.25 oz. Lemon juice
.25 oz. Grapefruit juice
1 scoop of ice shake for 20 sec

Strain into chilled large coupe.

Garnish with thin twist of lemon.



Visit us at 4 River Lane, Sperryville, Va 22740

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