

Newton's Theory

Bartender: Brian Means
Bar/Company: Fifth Floor
Location: San Francisco, CA
Season: N/A

Ingredients: 2 oz Nikka Whisky Taketsuru Pure Malt 12 YO
.75 oz C. Drouin Pommeau de Normandie
.25 oz Luxardo Maraschino Liqueur
4 dash Black Walnut Bitters

Garnish: apple spheres

Glassware: Coupe

Preparation: Combine all ingredients into a mixing glass and add ice. Stir for about 10 seconds and then strain into a chilled cocktail coupe. Garnish with skewered apple spheres and be thankful you're having a cocktail, and not having an apple shot off your head.

Notes:

Legal: