

Coos Bay

Bartender: Morgan Schick

Bar/Company: Bon Vivants

Location:

Season: N/A

Ingredients: 1.5 oz Nikka Whisky Taketsuru Pure Malt 12 YO
.5 oz Etter Zuger Kirsch
.5 oz Doug Fir Riesling Syrup*
15 dash Kombu tincture**

Garnish: Seaweed

Glassware: Old Fashioned Glass

Preparation: Stir and strain over ice.

Notes: *Steep 3 Doug Fir Tip Tea bags in 750 ml riesling for 2 hours. Add 500 m

**Soak seaweed in vodka to taste

Legal: