

Almond Crusta

Bartender: Kevin Diedrich

Bar/Company:

Location: San Francisco, CA

Season: N/A

Ingredients: 1 oz H by HINE
.5 oz Junipero Gin
.75 oz LemonJuice
.5 oz Orgeat
1 dash Angostura Bitters

Garnish: Superfine White Sugar
Lemon Zest

Glassware: Coupe

Preparation: Chill coupe glass and garnish rim by coating the outer lip of the glass with a wedge of lemon and dipping into a shallow dish containing superfine white sugar. Place lemon strip neatly along side of sugared coupe. Combine all liquid ingredients into shaker; add ice and shake. Double strain into glass.

Notes: Photo credit: Bestia

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