

B-String

Bartender:

Bar/Company: Dirty Habit

Location: San Francisco, CA

Season: Spring

Ingredients: 1.5 oz H by HINE
1 oz Lustau Amontillado Sherry
.5 oz Giffard Banane du Brésil
3 dash House-made Roasted Banana Bitters (or Bittermens Tiki Bitters)

Garnish: Banana Chip

Glassware: Coupe

Preparation: Stir with ice for about 20 seconds and then strain into a chilled cocktail coupe.

Notes: Featured on Speed Rack 2015 SF Speed City Takeover Baseball Card.

Legal: