

Improved Calvados Cocktail

Bartender: Thad Vogler
Bar/Company: Trou Normand
Location: San Francisco, CA
Season: N/A

Ingredients: 2 oz C. Drouin Calvados Selection
1 bsp Benedictine
1 bsp Green Chartreuse
1 bsp Small Hand Foods Gum Syrup
2 dash Angostura Bitters

Garnish: Orange Peel

Glassware: Double Rocks Glass

Preparation: Stir to 35 °F, strain into a double rocks glass over an angled ice wedge. Garnish with orange peel.

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

Legal: