

Mayahuel's Revenge

Bartender: Brian Means

Bar/Company: Dirty Habit

Location: San Francisco, CA

Season: N/A

Ingredients: 1.5 oz Chinaco Blanco Tequila
1 oz Vermut Vermouth
.5 oz Giffard Banane du Brésil
3 dash Bittercube Jamaican #2 Bitters

Garnish: Lemon Zest

Glassware: Coupe

Preparation: Stir in a mixing glass to chill down and serve up in a coupe with a lemon zest garnish.

Notes: * Mixture is barrel aged for 5 months in a used Bourbon Barrel

Legal: