

Gold Rush

Bartender: Leilani Brennan
Bar/Company: Southside Spirit House
Location: San Francisco, CA
Season: N/A

Ingredients: 3 Basil Leaves
1.5 oz Karlsson's Gold Vodka
.75 oz Pineapple Juice
.5 oz Simple Syrup
.5 oz Sweet Vermouth
.5 oz Lime Juice
.5 oz Egg White
1 dash Angostura Bitters

Garnish: Basil Leaf

Glassware: Coupe

Preparation: Put basil leaves in mixing glass. Gently muddle the leaves. Add all ingredients except the bitters or ice. Dry shake the cocktail vigorously. Add the ice and shake again vigorously. Double strain into a coupe. Add a few drops of angostura on top, add cracked pepper, slap one single basil leaf on top for garnish.

Notes:

Legal: