

Mexico Mule

Bartender: Benedict Simpson
Bar/Company: Ancestral Garden Bar & Restaurant
Location: New Zealand
Season: N/A

Ingredients: 1 oz Montelobos Mezcal
.67 oz King's Ginger Liqueur
.5 oz Fresh Lime Juice
3 oz Apple Cider
.5 oz Monin French Raspberry Syrup

Garnish: Cinnamon Quill
Small Flowers
Lime Wheel

Glassware: Julep Cup

Preparation: Chill cup and place a napkin around it. In the base of the cup put everything except the cider and the raspberry syrup and give a brief stir. Add some crushed ice. Stir vigorously. Top with crushed ice. Add cider. Pour raspberry syrup on top. Garnish with cinnamon quill as a stirrer, some small flowers, and a lime wheel.

Notes:

Legal: