

## Chilcano (variation)

**Bartender:** Marvin Allen  
**Bar/Company:** Hotel Monteleone  
**Location:** New Orleans, LA  
**Season:** N/A

**Ingredients:** 1.25 oz BarSol Primero Quebranta Pisco  
.25 oz King's Ginger Liqueur  
.5 oz Fresh Lime Juice  
.25 oz Agave Nectar  
3-4 drops Cranberry Bitters  
4 oz Ginger Beer

**Garnish:** Lime Wedge

**Glassware:** Beer Glass

**Preparation:** Build in an ice filled 14 oz beer glass, add BarSol Pisco, Ginger Liqueur, fresh lime juice, and agave nectar. Roll into a Boston shaker and shake to mix, place cranberry bitters on top, add ginger beer and garnish with a wedge of fresh lime.

**Notes:** Featured on The Tales of the Cocktail 2016 Carousel Bar Menu

**Legal:**