

Brooklyn Gentrified (Bianco Brooklyn)

Bartender: Anthony Ristow

Bar/Company: Roger Room

Location: Los Angeles, CA

Season: N/A

Ingredients: 2 oz Lot 40 Canadian Rye Whisky
.75 oz Dry Vermouth
.5 oz Luxardo Bitter Bianco
.25 oz Luxardo Amaro Abano

Garnish: Luxardo Maraschino Cherry
Expressed Orange Peel

Glassware: Coupe

Preparation: Jigger/combine the 4 spirits in a pint glass over ice (cracked cubes). Stir, about 50 revolutions. Julep strain into a chilled coupe glass. Garnish with a Luxardo Maraschino Cherry and expressed orange peel.

Notes: #StirCrazy Submission

Legal: