

Last Night Out

Bartender: Justyn Varvais

Bar/Company: Slate Bistro

Location: Camarillo, CA

Season: N/A

Ingredients: 1.5 oz Junipero Gin
.5 oz Convite Mezcal Espadín Madrecoishe
.25 oz Carpano Antica Sweet Vermouth
.25 oz Lavender Simple Syrup*
2 dash Angostura Bitters

Garnish: Lemon Swath
Rosemary (or Mint)

Glassware: Double Old Fashioned Glass

Preparation: Add all ingredients into a yari glass, pint glass or whatever you have on hand and stir for 10-15 seconds. Strain over one large cube, express the lemon swath over the top of glass.

*Lavender Simple Syrup:

1:1 ratio sugar:water

Lightly simmer the water with a few lavender buds, then strain the lavender and add sugar.

Notes: #StirCrazy Submission

Legal: