

End of Winter

Bartender: Russell Davis

Bar/Company:

Location: San Francisco, CA

Season: N/A

Ingredients: 2 oz H by HINE (Brown Butter-Infused)
0.5 oz King's Ginger Liqueur
3 dash Fee Brothers Black Walnut Bitters

Garnish: Luxardo Cherries

Glassware: N/A

Preparation: Combine H by HINE, King's Ginger Liqueur, and bitters over ice in a mixing glass. Stir until you reach proper dilution(15-20 seconds). Strain over a large ice rock in a bucket glass and garnish with Luxardo Cherries.

Notes:

Legal: