

# The People Mover

**Bartender:** Racquel Rose

**Bar/Company:** Besa

**Location:** Detroit, MI

**Season:** N/A

**Ingredients:** 2 oz H by HINE (Cold Brew Infused)  
.75 oz House Made Cinnamon Syrup  
4 dash Spiced Apple Bitters

**Garnish:** Spiced Coconut Foam  
Shattered Cinnamon Stick

**Glassware:** Coupe

**Preparation:** Add cinnamon syrup into your mixing glass followed by spiced apple bitters. Pour in cold brew Hine and stir. Strain into coupe class and top with the spiced coconut foam (or whip cream) and finish with your cinnamon stick garnish.

\*Cold Brew HINE:

Prepare the Cold Brew HINE by infusing it with coffee grounds. Use a French press with 4 oz of grounds, let stand for at least 20 minutes and then press.

**Notes:** #StirCrazy Submission

**Legal:**