

Uncles & Elders



This drink is a riff off the modern classic Paper Plane cocktail.

It swaps out Aperol for the softer and more floral St. Germain elderflower liqueur (Elders) which pairs great with the Uncle Nearest (Uncles.)

The Amaro Nonino brings soft & complex herbal and grappa flavors, while the Angostura brings back some of the more pronounced spice notes.

It's unique and familiar at the same time.



Uncles & Elders

GLASS:

Cocktail

METHOD:

Shake & Strain

GARNISH:

1 lemon twist



INGREDIENTS:

- 1 oz Uncle Nearest Premium Whiskey
- 1 oz House Sour Mix
- 1 oz Amaro Nonino
- 1/2 oz St . Germain
- Squeeze of 1 lemon Wedge, Discarded
- 2 Dashes Angostura Bitters

STEPS:

- 1. Chill** Martini glass
- 2.** Measure all liquid ingredients into mixing glass
- 3. Fill** mixing tin with ice, combine with liquids
- 4. Shake & strain** into the empty chilled Martini glass

GARNISH: 1 Wide lemon twist, expressed and added