



DRINK OF THE MONTH

COMMONWEALTH COCKTAIL

Van Wees Three Corners gin and Dolin Chambéry dry vermouth shaken with fresh and citrus, Sweetened with tonic liqueur, seasoned with hibiscus bitters, served straight up, scented with ruby grapefruit.



INGREDIENTS

35ml Van Wees Three Corners gin
20ml Dolin Chambéry dry vermouth
30ml freshly squeezed lemon juice
10ml Bittermens tonic liqueur
2 drops Bittermens Burlesque bitters
5-10ml simple syrup
Half of chopped lemon grass stalk

GLASS

Champagne Coupe

GARNISH

Snapdragon flower,
sprig of lemon grass

METHOD

Shake all ingredients in a cocktail shaker with cubed ice, strain the liquid from the shaker through a fine strainer/tea strainer to remove shards of ice in to the glass, twist a large zest of pink grapefruit over the drink to extract the citrus oil for aroma, add a snapdragon flower and lemon grass stick for garnish.