

# CULTURAL COCKTAILS

BERKSHIRE MOUNTAIN DISTILLERS

## NECTAR OF THE GARDENS

BERKSHIRE  
BOTANICAL  
GARDEN

1½ oz BMD Greylock Gin  
¾ oz Lemon juice, freshly squeezed  
½ oz Honey simple syrup  
(1:1 ratio of honey to water)  
1 oz Cava or sparkling wine  
Garnish: Lemon twist + sage leaf

Add the gin, lemon juice and  
honey syrup into a shaker with  
ice and shake until well-chilled.  
Strain into a chilled cocktail  
glass, stemware or coupe. Top  
with Cava or sparkling wine.  
Garnish with lemon twist  
and herb leaf.

Serve and enjoy!



BERKSHIRE  
MOUNTAIN  
DISTILLERS

Photo Credit: Martin Albert. Thanks to Mixologist Billy Jack Paul of Mooncloud.