

CULTURAL COCKTAILS

BERKSHIRE MOUNTAIN DISTILLERS



BERKSHIRE
BOTANICAL
GARDEN

Photo credit: Martin Albert

NECTAR OF THE GARDENS

(Spin on the Bee's Knees)

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

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.