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The ESTABLISHMENT

THE POET

Recipe on back of card >>

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The Poet

2.5 oz. High West Double Rye
0.25 Balsamic Vinegar
0.75 oz Brown sugar & ginger simple syrup (recipe below)
0.6 oz Smoked Bittermilk Charred Honey Whiskey Sour
Two fresh basil leaves

Add all ingredients to your cocktail shaker
Give several generous and hearty shakes
Double strain into your preferred glassware, over ice.
Garnish with a fresh basil leaf

Bartender's Secret:

Smack the basil leaves between both hands before dropping into finished drink. The smack releases a great burst of fragrance, and just the right amount of herb oil releases into the drink to brighten up the flavor.

Brown Sugar & Ginger Syrup

1 lb Ginger root (skin removed)
2 qts Brown sugar
1 qts Water

Cut peeled ginger into half inch pieces and put in food processor
Pulse ginger pieces until finely minced
In medium saucepan, place all ingredients and bring to a boil, stirring frequently with a wooden spoon
Allow to boil for 20 seconds and remove from heat.
Move syrup to a gallon pitcher, cover and steep in refrigerator 24 hours
Using a fine mesh strainer and cheese cloth, strain off ginger from liquid
Yield: 2.5 qts