

GARDEN SOUR

1.5 oz. Agave de Cortés Mezcal Joven
.75 oz. Giffard Rhubarbe
.75 oz. Lemon juice
.5 oz. Simple syrup
2 Dashes celery bitters
Soda water

GLASS: Collins

METHOD: Combine all ingredients except soda in shaker with ice. Shake vigorously and strain into a collins glass over fresh ice. Fill with soda water.

GARNISH: Rhubarb ribbon

The iconic sour -- this simple, refreshing category of cocktails has seen its fair share of riffs and modifications, but Giffard Rhubarbe brings a refreshingly modern twist. With its distinguished strawberry candy and red berry aroma, rhubarb perfectly complements the savory notes of mezcal in our delightful new signature cocktail, the Garden Sour.

