



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



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A COCKTAIL HISTORY

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. Some historians believe the sour category is really a scaled-down version of the basic punch. The recipe itself: base spirit, lemon juice and sugar, shaken over ice—forms the building block for many cocktails due to its structural simplicity prime for innovating. It was first written down in the 1862 book *The Bartender's Guide* by Jerry Thomas.

ABOUT RHUBARBE

Harvested in the spring, Rhubarb evokes childhood memories possibly more than any vegetable. It's also a favorite of bakers and confectioners, who use sugar and strawberries to balance its intense tartness. For this savory liqueur, Giffard creates an infusion of both green and red rhubarb, to achieve a perfect balance between tart and sweet.