

SEATTLE RITA

Our Barrel Finished Gin replaces Tequila in this refreshing NW twist on a classic margarita

1 oz Fremont Mischief
Barrel Finished Gin

1 oz Cointreau

1/2 oz Lime
(about 1/2 of a lime)

Kosher Salt
for rim

Squeeze lime then add juice, gin and Cointreau in shaker with lots of ice. Shake well. Pour some Kosher (or course) salt on a small plate. Rub lime on the rim of rocks glass, then dip glass in Kosher salt. Pour drink and ice into salted glass. Garnish with a slice of lime. Refreshing!

AGED TEATOTALER

We were pleasantly surprised by the delicate apricot flavor imparted from the tea leaves shaken with the gin in this smooth cocktail.

2 oz Fremont Mischief
Barrel Finished Gin

1/2 oz Simple Syrup

egg white from 1 egg

1 Tbs loose leaf Apricot
Honeybush Tea*

Whole Nutmeg
to shave on top

Separate egg white and place in shaker. Add dry tea leaves, Barrel Aged Gin and spiced simple. Add ice and shake vigorously. Strain with fine tea strainer into martini glass. With a fine grater, grate a very small amount of fresh nutmeg onto top of frothy delicious martini. Enjoy!

**Apricot Honeybush is our favorite tea for this, but if you cant find it, just Honeybush Tea or Vanilla Madagascar Honeybush tea from Celestial Seasonings works great too.*

Tasting Room & Curiosities Shop • 132 N Canal St., Seattle, WA • 206-632-0957 • fremontmischief.com
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