

The Daisy Duke

RECIPE BY KYLE PATTERSON, BAR MANAGER AT CENTRAL BAR + RESTAURANT
PHOTO BY THEODORA TEODOSIADIS

This refreshing cocktail will satisfy your thirst and brighten your day as you welcome in the warmer, sunnier weather!

RECIPE:

- 2 slices cucumber
- 3 blackberries
- 1.5 oz gin (I prefer Nolet's)
- .75 oz fresh squeezed lemon juice
- .5 oz Giffard Creme de Mure
- .25 oz Simple Syrup

METHOD:

1. In a shaker, muddle the Cucumber and Blackberries then add the liquid ingredients. Shake the mixture well, then strain it into a coupe glass using a fine strainer. Garnish with one large ice cube and a blackberry cucumber skewer. Cheers!