



CRAFT
COCKTAILS

BARREL AGED
MARTINEZ



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GLASS: CHILLED COUPE OR MARTINI GLASS

INGREDIENTS:

- 2oz IRON FISH SLIGHTLY LOST BARREL RESTED GIN
- 1oz SWEET VERMOUTH
- 1 BAR-SPOON (1/6 OUNCE) MARASCHINO LIQUEUR
- 2 DASHES IRON FISH CITRUS BITTERS
- 2 DASHES IRON FISH AROMATIC BITTERS

COMBINE INGREDIENTS IN MIXING GLASS,
ADD ICE, STIR, THEN STRAIN INTO
A CHILLED COUPE.

GARNISH WITH AN ORANGE TWIST.



SPIRIT > SLIGHTLY LOST BARREL RESTED GIN

#IRONFISHCRAFTCOCKTAILS