



National Gin Day!



November 7th is National Gin Day! By far one of my most favorite spirits for cocktails. You can never beat a great classic Gin Martini after a long day of work or a chilled Collins in the Summer.

We are featuring Aviation Gin to celebrate this glorious day! Aviation is a Western Style of gin that's lighter on the Juniper and more botanical driven, which makes it a great Gin for people who have had that "bad gin experience in college" or someone who wants a great martini or mixed cocktail.

It has aromatics of lavender, green anise, orange peel, green cardamom and sassailla. The botanicals are

steeped in a Neutral grain spirit to form an alcoholic like "tea" that will be carefully distilled and cut to form the heart, which will eventually be bottled.

I personally love making Aviation cocktails with Aviation Gin, but it also makes a great Collins, Southside or classic Gin & Tonic with Lime.

Aviation Cocktail:

1.5 oz. Aviation Gin

.75 oz. Fresh Lemon Juice

.5 oz. Maraschino

1 Bar Spoon Creme de Violette

Combine all ingredients in a mixing glass and add ice.

Shake and then double strain into a cocktail Coupe.

Garnish with a cherry or a lemon twist.



Aviation Collins:

2 oz. Aviation Gin

1 oz. Fresh Lemon Juice

.5 oz. Simple Syrup

Combine all ingredients in a mixing glass and add ice.

Gently roll the cocktail back and forth between two mixing glasses.

Pour the cocktail into a Collins glass and top with Soda water.

Garnish with a freshly squeezed lemon peel.



Aviation Southside

2 oz. Aviation Gin

.75 oz. Fresh Lemon Juice

.75 oz. Simple Syrup

5-10 mint leaves

Gently muddle the mint leaves in a mixing tin.

Add the remaining ingredients and add ice.

Shake vigorously and then double strain into a cocktail Coupe.

Garnish with a twist of lemon and a fresh mint sprig.

