

for whiskey lovers



SEELBACH



FLUTE, SHAKER, ICE



LOUISVILLE, USA



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INGREDIENTS

- 30 ML OF BOURBON
- 15 ML TRIPLE SEC
- 7 DESHS BITTERS ANGOSTURA
- 7 DESHS BITTERA PEISHO
- ABOUT 150 ML DRY CHAMPAGNE

METHOD

STIR BOURBON, TRIPLE SEC AND BITTERS WITH ICE UNTIL VERY COLD AND STRAIN INTO A FLUTE GLASS. TOP WITH CHAMPAGNE.
GARNISH WITH ORANGE ZEST.



SEELBACH, NAMED AFTER THE SEELBACH HOTEL IN LOUISVILLE, WHICH HAS THIS DRINK AS ITS SIGNATURE DRINK.