



Sips & SPIRITS

Barghest

- 1½ oz 3 Howls Classic Gin
- ¾ oz fresh lemon juice (*½ lemon*)
- ¾ oz pomegranate simple syrup
- ½ oz Grand Marnier
- ½ oz pomegranate juice

- 1) Fill cocktail shaker with ice, gin, Grand Marnier & syrup
- 2) Shake vigorously
- 3) Strain mixture from cocktail shaker into glass
- 4) Top with pomegranate juice to taste
- 5) Enjoy!

Making Pomegranate Simple Syrup:

- 0) Ingredients:
 - 1 part sugar; 1 part pomegranate juice
- 1) In small pot on medium-high heat, add equal parts sugar and juice
- 2) Stir until sugar has dissolved
- 3) Lower to medium heat
- 4) Let simmer for 7-10 minutes, stirring occasionally
- 5) Remove from heat & let cool
- 6) Store in fridge up to two weeks in lidded jar

Purchasing Grand Marnier:

We recommend purchasing a mini bottle of Grand Marnier if you are unfamiliar with this liqueur. It's the perfect size for 3 servings of the cocktail and can be found in most chain liquor stores.