

Sips & SPIRITS

Lizard Man

2 oz	Kentucky straight bourbon
3/4 oz	Green Chartreuse
4-6 oz	Arizona Green Tea
3/4 oz	honey mint simple syrup
1 oz	lime juice (~2 limes)
4-6	mint leaves (to muddle)
1	mint sprig (for garnish)

- 1) Fill cocktail shaker with ice, mint leaves, liquors, tea, lime & syrup
- 2) Shake vigorously
- 3) Remove chilled high ball glass from freezer & top with ice
- 4) Strain mixture from cocktail shaker into prepped glass and garnish
- 5) Enjoy!

Making Honey Mint Simple Syrup:

0) Ingredients:

1 part honey; 1 part water; 8-10 mint leaves

- 1) In small pot on medium-high heat, add equal parts honey and water
- 2) Stir until honey has dissolved
- 3) Lower to medium heat, adding mint leaves
- 4) Let simmer for 5 minutes, stirring occasionally
- 5) Remove from heat, strain out mint leaves & let cool
- 6) Store in fridge up to two weeks in lidded jar