

# 'SHMALLOW LIMEADE



HOTEL  TANGO  
DISTILLERY

SIMPLE SYRUP:  
EQUAL PARTS WATER  
AND SUGAR. BOIL  
WATER. ADD SUGAR  
TO DISSOLVE. CHILL.

## COCKTAIL INGREDIENTS:

HOTEL TANGO	
'SHMALLOW BOURBON	1.00 OZ
LEMONCELLO	1.00 OZ
LIME JUICE	0.75 OZ
SIMPLE SYRUP	0.75 OZ
LEMON BITTERS	2 DASHES

## DIRECTIONS:

IN A SHAKER TIN, ADD HOTEL TANGO 'SHMALLOW BOURBON, LEMONCELLO, LIME JUICE, SIMPLE SYRUP, AND LEMON BITTERS. ADD ICE AND SHAKE UNTIL CHILLED. DOUBLE STRAIN OVER ICE INTO A COLLINS GLASS. GARNISH WITH TOASTED MARSHMALLOWS, RASPBERRIES, AND A LIME WHEEL.

