

NOTARIS BARTENDER'S CHOICE

VERY FRUITY,APPLE- AND PEAR-LIKE,ALMOST GREEN AND ETHEREAL STYLE,MENTHOL

GRAINY AND MALTY,RYE,DRIED PEARS, SLIGHTLY YEAST

SOMEWHAT GREEN AND WOODY

CITRUS,ORANGE,APPLE PEEL,FLOUR-LIKE AND GRAINY,MOIST GRAIN



Great addition with smoky tonic

FLIP UP FOR COCKTAIL RECIPE!

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ROTTERDAM COCKTAIL

INGREDIENTS

- 2 oz Notaris Bartender's Choice
- ¾ oz Sweet vermouth
- 2 dashes Orange bitters
- Orange peel for garnish

DIRECTIONS

Combine ingredients in a mixing glass and stir
Strain into a chilled glass



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