



SEÑORITA

INGREDIENTS

- 1 ½ oz Gin
- ½ oz FAIR Kumquat
- ½ oz Honey syrup (1:1 honey to water)
- ¾ oz Lemon juice
- 1 dash Ginger bitters
- Lemon peel

DIRECTIONS

Shake all ingredients together
Strain into a coupe
Garnish with lemon peel



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