TUVÈ FERNET A STRONG BITTER DIGESTIVE

INITIAL TOUCH OF SWEETNESS

MINTY WITH DARK ROASTED COFFEE NOTES

GENTIAN ROOT, BITTER CITRUS PEELS, AND CLOVE



GOLD NEW YORK INT'L
SPIRITS COMPETITION 2016



Serve as a digestive
With sparkling water or ginger ale

FLIP UP FOR COCKTAIL RECIPE!

COMPETITION 2016 tive ginger ale

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FERNET ABOUT IT

INGREDIENTS

1 ½ oz Bourbon ½ oz Tuvè Fernet ½ oz Lemon juice ¼ oz Passion fruit syrup

½ oz Orgeat

Mint bouquet

DIRECTIONS

Add all ingredients to a shaker without ice Dry shake and pour into a mug or glass with crushed ice

Add straw and more crushed ice Garnish with mint bouquet



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