

SIGNATURE SERIES
BERTOUX
SQUIRE SHANDY



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*by Josh Harris, Bon Vivants, San Francisco,
Spring / Summer 2019*

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- 1.5 oz. BERTOUX Brandy
 - .75 oz. Aperol
 - .5 oz. John D. Taylor Velvet Falernum
 - .5 oz. Lemon Juice
 - Barspoon Rich Simple Syrup (2 parts sugar :
1 part water)
 - 2 oz. Stiegl Zitrone Radler
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Shake all ingredients except the Radler with ice. Add 2 oz. of Radler to tin. Strain over crushed ice into decorative glass. Garnish with orange zest and peel.

BertouxBrandy.com

