
SEERSUCKER

SOUTHERN STYLE GIN®

Seersucker Smooch

Courtesy of Trey Azar | Seersucker Founder & Master Distiller

Ingredients:

- 1.5 oz. Seersucker Gin
- .25 oz. St. Germain
- .25 oz. Aperol
- .5 oz. lemon juice
- 1 dash Peychaud's Bitters
- 3 oz. Brut Crémant
- Lemon twist, for garnish

Directions:

1. Pour the Seersucker, St. Germain, aperol, lemon juice, and bitters into a shaker
2. Add ice, and shake
3. Strain into a champagne glass
4. Fill with Brut Crémant (or your choice of bubbly)
5. Garnish with a lemon twist and enjoy!