



THE
CHERRY LOVE
SERIES

BOURBON STREET MON CHER

Ingredients:

- 3 fresh or frozen dark sweet cherries
- 1 Royal Harvest Bordeaux Cherry plus two for garnish
- 1 lavender leaf (plus a sprig for garnish)
- 1/2 ounce syrup from Royal Harvest Bordeaux cherries
- 1 ounce bourbon
- 1/2 ounce Campari
- 1/2 ounce elderflower liqueur
- 1 bar spoon fresh lemon juice
- 2-3 ounces chilled semi-sweet sparkling wine
(or for a low alcohol version, use club soda,
but adjust simple syrup)

If you'd like more information on our cherry line, give us a shout at sales@pcoastp.com Cheers!

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Directions:

Muddle the sweet cherries, 1 cocktail cherry, and the lavender leaf in a shaker. Add cherry syrup, bourbon, Campari, liqueur, and lemon juice. Add 3 ice cubes.
Shake until ice is gone.

To Serve:

Double strain into a chilled coupe and top with chilled sparkling wine or club soda.
Garnish with cocktail cherries on a pic and a lavender sprig (optional).

OREGON
CHERRY GROWERS



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