

Peach Caramel 'Whisky' Highball

Signature Serve



Ingredients

Lyres American Malt, Peach Caramel, Acid Solution, Angostura Bitters

Serve Style	Tall, on the rocks
Glass	Highball
Ice	Cubed
Method	Built and topped with ginger ale
Batch Pour	90ml
Tasting Notes	Stone fruit, ginger, caramel
Suitable For	"Whisky" lovers, non drinkers, winter, rich flavours
Allergens	None

Step by step

1. Shake your pre-batch.
2. Pour 90ml of cocktail pre-batch into highball glass filled completely with cubed ice.
3. Top with ginger ale.
4. Give it a quick lift to combine everything.
5. Garnish and serve.

