

SAN DIEGO

RESTAURANT WEEK

RECIPES

Dock and Tai

Courtesy of Cocktail Advisor, Dino Balocchi



1.25oz Bacardi Silver

.75oz Smith & Cross Aged Jamaican Rum

1oz Pistacio Orgeat

1oz Lime Juice

1/2oz Dry Caracao

Grip of mint leaves, torn

Shake all ingredients with ice and strain over pebble ice

Garnish with fresh mint sprigs spritzed with absinthe