

Hunting Vest

Cynar and mezcal in a smoky, bittersweet handshake.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
4 min	Easy	Rocks	Shaken	Lime wheel

INGREDIENTS

1½ oz Cynar

¾ oz Mezcal

espadín, something smoky but not acrid

¾ oz Fresh lime juice

½ oz Honey syrup

3 parts honey to 1 part hot water

METHOD

1. Combine everything in a shaker with ice.
2. Shake hard for 10 seconds.
3. Strain over fresh ice in a rocks glass.
4. Garnish with a lime wheel.

BARTENDER'S TIP

Honey syrup, never raw honey: cold shaking seizes honey into strings that never integrate. Make a batch and keep it in the fridge for a month.

THE STORY

A house drink from the New York bitters temple Amor y Amargo, where Sother Teague built a menu almost entirely out of amari. The name is a joke about the drink's woodsy, out-in-the-field character — it tastes like autumn in a glass.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/hunting-vest