



FROM OUR *MARLIN BAR* COOKBOOK

Matcha Libre

MAKES 1 DRINK

1 ½ oz. blanco tequila

½ oz. Maraschino liqueur

2–4 fresh mint leaves

1 thick cucumber slice, quartered

1 long, paper-thin cucumber slice, for garnish

¼ tsp matcha powder

INSTRUCTIONS

Combine all ingredients except the cucumber slice garnish in a cocktail shaker with ice. Shake well to break up the powder, then strain into a coupe glass. Fold the paper-thin slice of cucumber into a zigzag shape; skewer with a cocktail pick and use to garnish the glass.