

Tommy Bahama®

FROM OUR *MARLIN BAR* COOKBOOK

A Day in Islay

MAKES 1 DRINK

1 ½ oz. gin, such as The Botanist®

½ oz. simple syrup (see below)

½ oz. fresh lemon juice

½ oz. elderflower liqueur

3 oz. Prosecco

½ oz. Aperol

1 piece orange peel, for garnish

INSTRUCTIONS

1. Simple Syrup: In a saucepan, combine 1 part sugar with 1 part water. Put the saucepan on medium heat and stir until the sugar dissolves. Let sit until cool. Store in a lidded container in the refrigerator for up to 2 weeks.
2. Combine the gin, simple syrup, lemon juice, and elderflower liqueur in a cocktail shaker with ice. Shake well and strain into a coupe glass. Top with Prosecco, then pour Aperol into the center of the glass to create a layered effect. Garnish with the orange peel.