











Not Your Grandma's Pecan Pie Manhattan

This pecan pie Manhattan was developed by Belle Meade Winery's director of operations, Callie Blake. Available at Bonnie's Bourbon & Wine Bar at the winery!

- 1½ ounces Belle Meade Reserve Bourbon
- 1½ ounces pecan liqueur
- 1/4 ounce maple syrup
- 9 drops Bittermens Elemakule Tiki Bitters
- 1 dash chocolate bitters
- 1 dash cardamom bitters

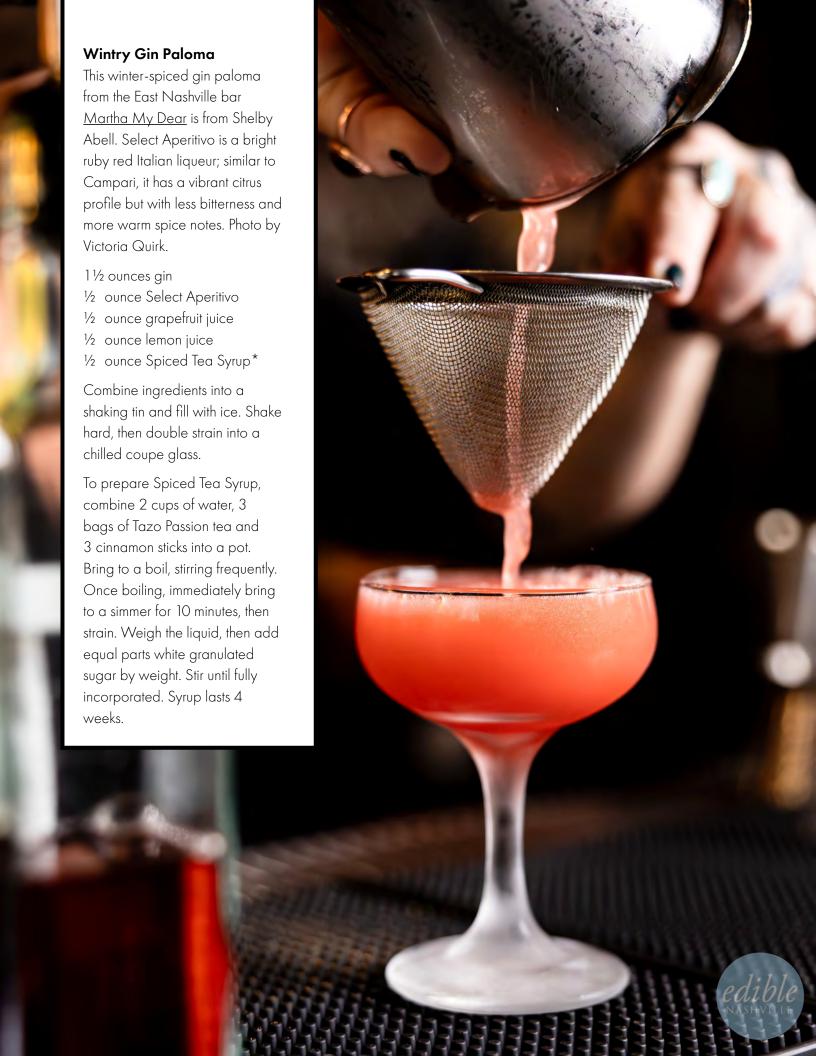
Vanilla Foam*

Combine all ingredients into a mixing glass with ice and stir. Strain into a cocktail glass. Use a julep strainer to layer vanilla foam on top and garnish with rosemary.

To prepare Vanilla Foam, combine 200 ml coconut milk, ½ teaspoon soy lecithin and 1 teaspoon vanilla extract and whisk until well combined. Froth until light and bubbly (4–5 minutes).

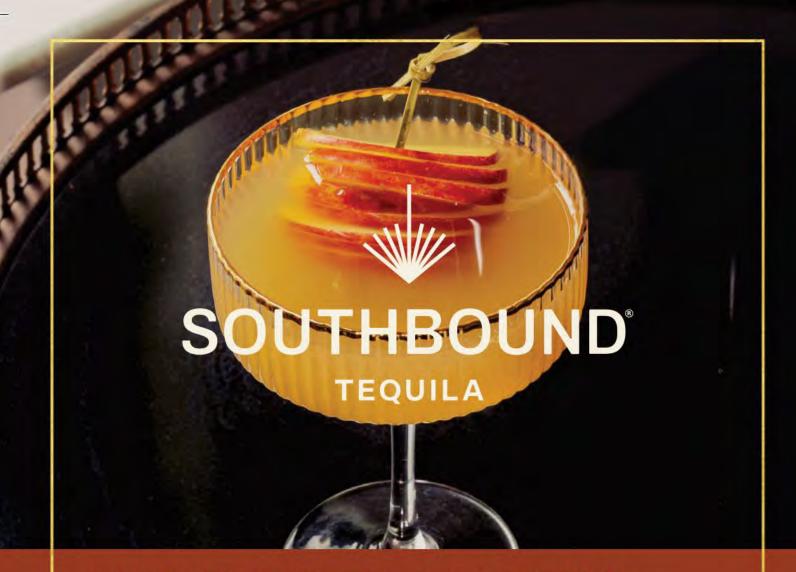












APPLE CIDER MARTINI

INGREDIENTS

1½ oz of Southbound Blanco

11/4 oz Fresh Apple Juice

1/4 oz Fresh Lemon Juice

1/2 oz *Allspice Simple Syrup

(1 cup water, 3 cinnamon sticks, 2 tsp whole cloves, 1/3 whole nutmeg, 2 oz agave)

INSTRUCTIONS

- 1. Simmer Allspice Simple Syrup ingredients for 15 minutes & let cool.
- 2. While simmering, juice your apple.
- 3. Add all ingredients to a shaker.
- 4. Add ice and shake until cold.
- 5. Strain, garnish, & enjoy!

