

INGREDIENTS

1 oz Bridge & Main Bourbon
1 oz White Creme de Cacao
1 oz Magic Rabbit Whiskey
1 oz Chambord Raspberry Liqueur

1/4 oz Simple Syrup Chocolate Syrup Shaved Chocolate Raspberries

RECIPE INSTRUCTIONS

- 1. Chill a coupe glass; paint the rim with chocolate syrup and dip in shaved chocolate to rim the glass. Set aside.
- 2. In a cocktail shaker with ice combine the other liquid ingredients and shake until chilled.
- 3. Strain into the prepared coupe glass.
- 4. Garnish with a raspberry on a cocktail pick. Enjoy.