



Shark Week Sour

INGREDIENTS

- 2oz Black Cherry Wood Bourbon
- 1oz lemon juice
- 1oz simple syrup
- 1/2oz red wine (preferably a fruity red like Shiraz or Zinfandel)
- 1/2oz Aperol (an Italian bitter orange liqueur)
- Ice cubes
- Shark gummies

INSTRUCTIONS

1. Fill a cocktail shaker with ice cubes.
2. Add Black Cherry Wood Bourbon, lemon juice, simple syrup, and Aperol to the shaker.
3. Shake vigorously combine the ingredients and chill.
4. Strain the cocktail into a rocks glass filled with fresh ice.
5. Gently pour the red wine over the back of a spoon held just above the cocktail's surface to create a layered effect retain a few drops.
6. Garnish with a gummy shark and drip the retained red wine over its mouth.