



The Distinct Designs Studio Cocktail Collection

The Red Room
Inspired by FlexTones 503



The Red Room



Serve in a chilled coupe glass

Ingredients

- ~ 1½ oz bourbon
- ~ ½ oz St. Germain elderflower liqueur
- ~ ¾ oz hibiscus tea, brewed strong and cooled
- ~ ¾ oz fresh lemon juice
- ~ ¼ oz honey syrup (2 parts honey, 1 part warm water)

Method

Combine all ingredients in a shaker with ice. Shake well and double strain into a chilled coupe. Garnish with a single, floating, dried hibiscus flower or a thin lemon wheel on the rim.

Make it a mocktail! Alternate Ingredients

- ~ 2 oz strong hibiscus tea, cooled
- ~ ½ oz elderflower cordial
(Belvoir or Ikea's Elderflower syrup — both widely available)
- ~ ¾ oz fresh lemon juice
- ~ ¼ oz honey syrup (2 parts honey, 1 part warm water)
- ~ 1 oz aquafaba (the liquid from a can of chickpeas)

Notes:

For the mocktail, combine all ingredients in a shaker without ice and dry shake for 15 seconds. Add ice and shake again for 15 seconds. Double strain into a chilled coupe and garnish.