

# BOURBON BREAKING BOLDLY BARRIERS



Shine Your Light!

SCAN TO BUY





# GOOD TROUBLE FIG AND ROSEMARY SMASH

2 oz. GOOD TROUBLE BOURBON

2 Fresh Figs, Muddled

1/2 oz Honey Syrup (1:1 ratio of honey  
and water)

Garnish: Fresh Rosemary Sprig

Glassware: Rocks Glass

**Method of Preparation:** In a shaker, muddle fresh figs. Add Good Trouble Bourbon, honey syrup, and fresh lime juice. Shake well and strain into a rocks glass filled with ice. Garnish with a fresh rosemary sprig.



Good Trouble 46%Alc./Vol.  
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Enjoy Good Trouble Responsibly.

**SHINE YOUR LIGHT.**