

BOURBON BREAKING BOLDLY BARRIERS



Shine Your Light!

SCAN TO BUY





GOOD TROUBLE GINGERBREAD FLIP

2 oz GOOD TROUBLE BOURBON
1/2 oz Gingerbread Syrup (molasses,
brown sugar, ginger, and water)
1 Whole Egg

Garnish: Grated Nutmeg

Glassware: Chilled Coupe Glass

Method of Preparation: In a shaker,
combine Good Trouble Bourbon, gingerbread
syrup, and a whole egg. Dry shake (shake
without ice) for about 10 seconds. Add ice to
the shaker and shake again vigorously. Strain
into a chilled coupe glass. Garnish with
grated nutmeg.



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

SHINE YOUR LIGHT.