

Shine Your Light!





GOOD TROUBLE MANHATTAN

GOOD TROUBLE



AGD 4 YEARS IN NEW B4 CHAR WHITE DAK BARRELS | DEFAT The CORN 21% RYE 9% MALTED BARLEY 46% MON 2 oz. GOOD TROUBLE BOURBON 1 oz. **Sweet Vermouth**

2-3 Dashes Angostura Bitters Luxardo Original Maraschino Cherry (for garnish)

Method of Preparation:

- In a mixing glass filled with ice, combine Good Trouble Bourbon, sweet vermouth, and Angostura bitters.
- Stir well to chill the mixture.
- Strain into a chilled martini or rocks glass.
- Garnish with Original Maraschino Cherry

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