

INGREDIENTS

- 2.00 oz Bourbon
- 0.75 oz Fresh Lemon Juice
- 0.50 oz Simple Syrup
- 0.50 oz Egg White or Egg White Replacement



GLASSWARE



Rocks Glass

BUILD



♦ Dry Shake & Strain

Whiskey Sour

METHOD

1. Add ingredients to shaker tin.
2. Dry shake.
3. Add ice.
4. Shake hard until well chilled.
5. Double strain into rocks glass over fresh ice.

GARNISH



Orange & Cherry



BARTENDER NOTES

WHISKEY SOUR

- Bourbon is the standard base spirit.
- Fresh lemon juice is essential.
- Dry shake first to build proper texture.
- Egg white or egg white replacement should feel integrated, not foamy for no reason.
- The finished drink should be bright, silky, and balanced.



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