

INGREDIENTS



- 1.50 oz Cognac
- 0.75 oz Cointreau
- 0.75 oz Fresh Lemon Juice

GLASSWARE



Coupe/Martini Glass

BUILD



Shake & Strain

Sidcar

METHOD

1. Optional half sugar rim chilled glass.
2. Add ingredients to shaker tin.
3. Add ice.
4. Shake hard until well chilled.
5. Double strain into chilled glass.

GARNISH



Orange Peel



BARTENDER NOTES

SIDECAR

- Cognac should lead the drink.
- Fresh lemon juice is essential.
- Cointreau or a quality triple sec keeps the drink clean and structured.
- Sugar rim is optional and should be neat, not heavy.
- The finished drink should be bright, crisp, and elegant.



LIQUID MARGIN
ADVISORY