



Thirsty Thursday: Escape from Alcatraz

It's Thirsty Thursday, which means we are one day away from Friday. But who says you have to wait to hit the bars to sip on a craft cocktail? Well, we are here to give you all the resources to create perfectly crafted cocktail, in the comforts of your own home. Unwind with this delicious whiskey cocktail from our friends over at **Nautilus Tavern**. Get a head start on World Whiskey Day – which is only two days away – with their exclusive “Escape from Alcatraz”. This cocktail is just what you need after a long week of working hard, and it lives up to its name. Made with Templeton Rye, Cointreau, lemon juice, agave and orange bitters, this cocktail means business. While this cocktail making process is for beginners, but the drink itself for experts only. That's right, this one is strong, so best to stick to just one this Thursday, and save the rest for the weekend. Read ahead and put your bar-tending skills to the test.



Courtesy of Nautilus Tavern

Ingredients

1.5 oz Templeton Rye

1oz Cointreau

1oz Fresh Lemon juice

.5oz agave syrup.

Dash Angostura orange bitters

Twist of orange (garnish)

Instructions

- Combine ingredients over ice and shake till tin is frosted
- Pour over ice and garnish with a fresh twist of orange