



Gitane Cobbler

Makes 1 drink

Adapted from a recipe by Dominic Venegas.

3 ounces dry amontillado sherry

½ ounce lemon juice

½ ounce triple sec

¼ ounce simple syrup

**Handful of seasonal berries,
such as raspberries, black-
berries and blueberries**

Instructions: Place the sherry, lemon juice, triple sec and simple syrup in a mixing glass with ice. Shake vigorously for about 10 to 15 seconds and strain into an old-fashioned glass mostly filled with cracked ice. Cover top of glass with berries. Add straw.