

# LOCAL WINE CO

## Ransom Old Tom Cocktails

### From Custom House

#### Old School

1 oz Old Tom

Served on the rocks with House Made Tonic Syrup  
(see recipe below for tonic)

Float of North Shore Absinthe garnished with  
orange wedge and a sprig of Thyme

Tonic Syrup:

Tonic Syrup:

4 cups sugar

4 cups water

4 tsp. quinine

8 tsp. citric acid

2 oranges (cut in half)

4 limes (cut in half)

4 lemons (cut in half)

Combine water, sugar, citric and quinine over high heat. Stir to dissolve sugar.  
Add fruit and bring to a high simmer. Keep at high simmer for 10 minutes.  
Remove from heat and discard fruit. Strain through a paper cone filter.

#### Emerald City Elixir

2 oz Ransom Old Tom Gin

3/4 oz fresh lemon juice

1 oz basil syrup

(blanch, shock basil, squeeze it dry, puree it with simple syrup;

8 oz basil (pre-blanchd wt): 12 oz simple syrup)

1/2 oz green Chartreuse

1/2 oz Cynar

spray martini glass with tarragon mist

(tarragon-infused simple syrup; 2:1 water:sugar)

shake, strain



# RANSOM

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