

GIN STIEBER

MAKES 1 *Served up in a coupe glass, this unexpected wine cocktail—enlivened by gin and grapefruit—is miles away from a spritzer. Macquarrie uses Standing Stone Riesling at the restaurant, but any dry, high-acid Riesling will work. We love Bittermens Hopped Grapefruit Bitters for this; you can buy a bottle through bittermens.com.*

- 3 Tbsp. London dry gin (such as Miller's Westbourne Strength Gin)**
- 3 Tbsp. dry Riesling**
- 1 Tbsp. Aperol**
- 1 Tbsp. yellow Chartreuse liqueur**
- 2 dashes grapefruit bitters**
- 1 grapefruit twist**

Combine the first 5 ingredients in a cocktail shaker. Fill with ice and stir until shaker becomes frosty. Strain into a coupe glass. Garnish with grapefruit twist.