

imbibe LIQUID CULTURE

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TROPIC LIKE IT'S HOT: A RUM COCKTAIL

San Francisco bartender Cynthia Tran created this cocktail as a vehicle for the pineapple sage growing in her garden. "The aromatics of Aperol and pineapple sage were begging for a light and refreshing rum cocktail," she says.

1 oz. white rum

1 oz. pineapple sage infused Aperol

1 oz. yellow Chartreuse

1 oz. fresh lime juice

Tools: shaker

Glass: footed chalice

Garnish: pineapple sage sprig

Shake all the ingredients together in a shaker with crushed ice. Pour the contents of the shaker into a glass and garnish.

Pineapple Sage-Infused Aperol: Gently muddle 2 cups of loosely packed fresh pineapple sage and combine with 1 liter of Aperol. Let the mixture infuse for 2 to 3 hours, then strain.

Cynthia Tran, [Tratto](#), San Francisco

