

HUGO COCKTAIL

served at The Alley

INGREDIENTS

- 1/2 St. Germain
- 1/2 Fresh Lime Juice
- Splash Simple Syrup
- Prosecco
- Fresh mint leaves
- Garnish with Lemon peel

PROCEDURE

In a red wine glass, add fresh mint leaves, lime juice, simple syrup and St. Germain.

Add lots of ice, then add the prosecco.

Stir slowly, to not lose bubbles.

Garnish with lemon wedge and mint sprig.

