

# CLASSIC MARTINI

- 2 OZ. HIGHCLERE CASTLE GIN  
5 OZ. DRY VERMOUTH  
DASH OF ORANGE BITTERS



Add the ingredients to a mixing glass with a half cup of ice, and give it a good stir. Strain into a chilled martini glass. \*Chilled glass is a very important for a frosted finish, keeping the martini crisp. Garnish with a verdant green olive.

HIGHCLERE  
CASTLE | GIN