



SIGNATURE

Oak Bronze Caipirinha

This Caipirinha is bananas—no, really. Created by Johnny Swet, owner and mixologist at JIMMY at the James in New York, it uses both a tangy banana-lime puree—which we’ve taken to drinking straight—and banana liqueur. It’s not too bananas, though, thanks to the vegetal, oak-aged cachaça, which, when combined with a hint of chocolate aromatics, keeps the banana flavor in check.

The Essentials



CACHAÇA



BANANA LIQUEUR



BANANA-LIME PUREE

The Details



Contributed by
JOHNNY SWET

INGREDIENTS

1.5 OZ AVUÁ OAK CACHAÇA
1 OZ BANANA LIQUEUR
1 OZ BANANA-LIME PUREE
4 DASHES CHOCOLATE BITTERS
LIME WEDGE, FOR GARNISH

METHOD

- 1 Add all ingredients to a shaker and fill with ice.
- 2 Shake, and strain into a clean rocks glass with fresh cubed ice.
- 3 Garnish with a lime wedge.

🍷 CACHAÇA • SWEET • EASY

STRENGTH: 🍷 🍷 🍷 🍷 🍷