

Drink Local //

The Hummingbird

At contemporary-sleek Cypress in Charleston, South Carolina, chef Craig Deihl's spirited cooking (think crispy pork belly with kimchi fritters and braised lamb shoulder with cremini mushrooms) mixes masterfully with Jen Otts' knockout cocktails. —J. O. N.



THE HUMMINGBIRD

Muddled cucumber

.5 oz. lime juice

.75 oz. blue agave nectar

1.5 oz. Cathead Honeysuckle Vodka

Prosecco

Muddle cucumber with lime juice and agave. Add vodka and ice. Shake and strain into a martini glass. Top with Prosecco.

“ I pair Cathead Honeysuckle Vodka with subtle flavors such as cucumber and agave nectar that won't overpower the spirit's delicate flavor. A splash of Prosecco adds a fun and flirty finish. ”

—Cypress bartender Jen Otts