



THE PINEAPPLE COBBLER



Classic Cobbler Style Drink

Created by: Dale DeGroff

Glassware: Collins

INGREDIENTS

3 oz. Premium California Brandy

Muddled: 3 Pineapple slices, 3 Clementine's and 3 Lemon wedges

.5 oz. Pedro Ximenez Sherry

.25 oz. Benedictine

Club Soda

PROCESS

Muddle fruit in a cocktail shaker containing Argonaut Fat Thumb and Sherry. Add ice, and shake vigorously. Double strain into a Collins glass filled with crushed ice, and top with Benedictine & Club Soda.

Garnish: Mint, Pineapple Slice/Frond, Tangerine