



A recipe. An alchemy. Enjoy.

NIGHT MERCHANT

As the world sleeps, we awaken a different kind of craft.

By night, the Bimbadgen winemakers trade the grape press for the copper still, corkscrews for coils, pipettes for botanicals.

Wine gives way to spirit. Vintage gives way to vapour.

Lychee Margarita

Sweet. Sour. Salty. Boozy.

A cocktail that features a sweet Indo-Malaysian fruit that perfectly pairs with a Mexican-inspired spirit, distilled and crafted in the Hunter Valley. A delightful combination.

Ingredients

- 30 mL Night Merchant Agave
- 15 mL Lychee VOK
- 10 mL Agave Syrup
- 45 mL Lime Juice
- Salt

The Merchant's Log

1. Salt the rim of the coupe or martini glass (use a slice of lime to help it stick).
2. Combine all the ingredients into a shaker and shake hard.
3. Double strain into your pre salted glass.
4. Dump a couple of fresh lychees into your drink.
5. When finished, eat the lychees as a reward.

