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GIN COCKTAIL: SAINT ROSALIE

An apothecary-inspired approach guides the cocktail program at downtown New Orleans bar [Loa](#). There, creative director Alan Walter shakes and garnishes the Saint Rosalie with fragrant oregano, adding an earthy perfume to the cocktail's citrus elements.

1 oz. Navy strength gin
 1 oz. elderflower liqueur
 ½ oz. Galliano
 ½ oz. fresh lemon juice
 ⅓ oz. maraschino liqueur
 2 drops grapefruit bitters
 2 sprigs fresh oregano
 Chilled soda water

Tools: shaker

Glass: vintage soda or Collins

Garnish: oregano sprig, grapefruit peel

Combine all ingredients except soda water in a shaker and shake with ice until chilled. Double strain into an ice-filled glass and stir in a splash of soda water, then garnish.

Alan Walter, [Loa](#), New Orleans



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