

IN THE NIGHT GARDEN COCKTAIL

3 OZ. GIN

1 OZ. LEMON JUICE

.5 OZ. SIMPLE SYRUP
(2 parts sugar, 1 part water)

10-15 BASIL LEAVES

4 OZ. TOPO CHICO

CRACKED BLACK PEPPER

Muddle basil with simple syrup in a cocktail shaker. Add gin, lemon juice, and ice. Shake well. Fine strain into two glasses (preferably Collins glass) and top with Topo Chico. Garnish with two fresh basil leaves and a pinch of cracked black pepper.

Cocktail created by The Usual, a craft cocktail bar on 1408 W. Magnolia Avenue, Fort Worth.
theusual.bar

Natasha Bowdoin (b. 1981), *In the Night Garden* (detail), paint on board with cut paper and vinyl, 2020, courtesy of Amon Carter Museum of American Art, Fort Worth, Texas



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