

# *Black Sea Bloody Mary*

*Savory / Spiced Brunch Cocktail*

*Smoky, salty, and just a little wild—  
this Bloody Mary kicks like an Ozark  
mule at sunrise.*

**Glassware:** 12–16 oz Pint Glass

## **Ingredients:**

- 2 oz BSS Lakeside Lemon-N-Lime Spirit
- 4 oz Barsmith's Bloody Mary Mix
- 1/4 tsp Bacon Salt
- 1/4 tsp Pink Himalayan Salt
- 1/4 tsp Celery Salt
- 8–10 drops Tabasco Sauce (to taste)
- 10 drops Black Walnut Bitters
- 3 drops Liquid Smoke
- 2 slices Fresh Jalapeño
- 1/2 tsp Raw Honey
- Ice

## **Method:**

1. Lightly salt the rim and fill a pint glass with fresh ice.
2. Add BSS Lakeside Lemon-N-Lime Spirit, then Bloody Mary mix.
3. Add bacon salt, pink Himalayan salt, and celery salt.
4. Dash in black walnut bitters, Tabasco, and liquid smoke.
5. Add raw honey and stir thoroughly until fully integrated.
6. Drop in jalapeño slices and give one final gentle stir.

## **Garnish:**

Skewer 2 green olives on a toothpick and rest across the rim.

## **Optional Pairing:**

Best served alongside a loaded breakfast skillet, crispy bacon, or anything that can stand up to a little attitude.

**\*YOU NEED WANT THIS BOTTLE**



MISSOURI  
DISTILLERS



BLACK SEA SHINES  
OF THE OZARKS