



We use Ohio grown Lodi apples and Ohio sourced wildflower honey to create Pollinator.

## POLYAMOROUS

Chill martini glass  
Build the following into a mixing glass:

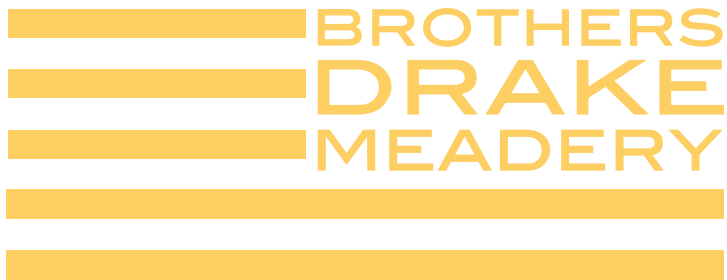
1½ oz Pollinator mead  
1½ oz OYO Rye Whiskey  
4 drops Angustura Bitters

Stir to mix.  
Strain into chilled martini glass.  
Top with ½ oz ginger beer.  
Garnish with a lemon twist.

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Mead Style: cyser. ABV: 13%. Brix: sweet.  
Pour: golden, clear, still. Service: cellar temperature.  
Pairing: cheese courses, charcuterie. spicy asian fare.

# POLLINATOR



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