**Nell’s Pool**



Super cold and slightly sludgy with a leafy garnish, you won’t see this served at Schepp’s, but it’s a favorite of (4-legged) Towne locals. Best if slurped.

Fresh mint leaves

2 oz Whistle Pig Farmstock Rye

<.25 oz mezcal

1 oz fresh lime juice

.5 oz fresh grapefruit juice

.5 simple syrup or agave

3 dashes of bitters

3 dashes tabasco, optional (Nell needs heat!)

Salt and chili mix for rim (A tasty allusion to our salty author and her love of surfing)

Build this cocktail in a shaker. Muddle mint until it resembles fall leaves gone mucky. Add the rest of the ingredients and shake well with ice. Strain into a rocks glass