

BRIDES

The Best Signature Wedding Cocktails Made With Gin

Shaken, stirred, straight up, and on the rocks!

By [Colleen Sullivan](#) | Published on 02/14/23

ADW

20 of 40 Spice on Top



PHOTO BY JORGE BRIOS

“This warm and foamy cinnamon-laced cocktail will appeal to many different palettes,” notes Jorge Brios, Beverage Manager, The Bistro at The Cloudveil in Jackson Hole, Wyoming.

Ingredients: 2 oz Great Grey Gin, 1 oz Earl Grey Simple Syrup, 1/2 oz Lillet, 1/2 oz Lemon Juice, 5 Dashes Fee Brothers Fee Foam Bitters, Dusting of Cinnamon

How-to: Place all the ingredients in a shaker and shake dry. Add ice and shake again to create foam from the bitters. Pour into a coupe glass and top with a dusting of cinnamon.