



Thirsty Thursday: The Doctor's Orders at barleymash

Happy Thirsty Thursday San Diegans! We are very thrilled to welcome back Chris Cheng of [barleymash](#) and he has another delicious cocktail for you all to try. Pear vodka, orgeat, lime juice, oh my! You really can't go wrong with the Doctor's Orders. Chris Cheng informed us that is one of the most popular drinks at barleymash.

If your mouth is watering just from looking at the photo of the cocktail, have no fear; Chris Cheng is here to help. Before even constructing the cocktail, make sure you infuse your Absolut Pear vodka with cucumbers for a couple of days. This will ensure that your drink has that fresh, crisp taste that barleymash intended.





To assemble the cocktail, Cheng instructs us to pour the vodka, then squeeze a little bit of fresh lime juice, and then add orgeat (almond-based syrup). You then take those ingredients and shake them together in a tin, then pour them into either a martini glass or on the rocks. You finish by garnishing the cocktail with some cinnamon sugar.

"I recommend this drink to anyone that needs a doctor or anyone that needs something easy to drink," Cheng said.

The cucumber infused vodka gives this drink a clean, refreshing taste and the cinnamon adds a kick of spice to it. The combination of flavors makes the Doctor's Orders a perfect cocktail, regardless of the season.

Please make sure to check out the video to see how Cheng constructs the Doctor's Orders himself. We encourage you to try and recreate this cocktail at home, but if you need a little bit of inspiration first, make sure to head on down to barleymash. We still have more cocktails to share with you, so come back soon to hear all about a brand new cocktail.

COCKTAIL *Doctor's Orders*

Ingredients:

1 oz. Fresh lime juice

1 oz. Orgeat syrup

2 oz. *cucumber infused* Absolut Pears vodka

Shake and pour over *fresh ice* or in a *martini glass*

Garnish with *cinnamon sugar*

