IN THE NIGHT GARDEN COCKTAIL

3 OZ. GIN
1 OZ. LEMON JUICE
.5 OZ. SIMPLE SYRUP (2 parts sugar, 1 part water)
10-15 BASIL LEAVES
4 OZ. TOPO CHICO
CRACKED BLACK PEPPER

Muddle basil with simple syrup in a cocktail shaker. Add gin, lemon juice, and ice. Shake well. Fine strain into two glasses (preferably Collins glass) and top with Topo Chico. Garnish with two fresh basil leaves and a pinch of cracked black pepper.

Cocktail created by The Usual, a craft cocktail bar on 1408 W. Magnolia Avenue, Fort Worth. theusual.bar

Natasha Bowdoin (b. 1981), In the Night Garden (detail), paint on board with cut paper and vinyl, 2020, courtesy of Amon Carter Museum of American Art, Fort Worth, Texas