



Gary Kelleher, creator of Dripping Springs Vodka and Gin, spent five years perfecting the recipe for Martine Honeysuckle Liqueur. In his sixteenth summer, Gary traveled from New York to Naples aboard the SS Michelangelo. He spent 7 days and 6 evenings at sea with Martine, whom he met onboard. When they disembarked, she disappeared. The liqueur is named for her.

- Martine is the first and only honeysuckle liqueur on the market
- Made from cane spirit, orange blossom honey, and a proprietary blend of botanicals designed to capture not only the flavor of honeysuckle, but its distinctive aroma
- A distilled dalliance with a bouquet of honeysuckle blossoms and opulent notes of nectarine and vanilla

*"Gary Kelleher bottled up the universal southern childhood memory of tasting sweet honeysuckle blossoms. Add an ounce of nostalgia to a gin and tonic, or use it as a substitute for sugar."*

– SOUTHERN LIVING



### HONEYSUCKLE LEMONADE

1 oz Martine  
1 oz Paula's Lemon Liqueur  
2 oz Topo Chico  
Squeeze of Lemon

Add Martine and Paula's Lemon Liqueur to a rocks glass with ice. Top with Topo Chico and squeeze of lemon. Stir.

