

The Dark Rose Cocktail: A Bold, Floral, and Mysterious Drink

The Dark Rose Cocktail stands out for several reasons:



TIME
5 min

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INGREDIENTS

- 2 oz gin
- 1 oz rose syrup
- 1/2 oz fresh lemon juice
- 2 dashes of aromatic bitters
- Ice cubes
- Fresh rose petal for garnish

DIRECTIONS

1. Fill a cocktail shaker with ice cubes.
2. Add the gin, rose syrup, fresh lemon juice, and aromatic bitters to the shaker.
3. Shake vigorously for about 15 seconds until well chilled.
4. Strain the mixture into a chilled cocktail glass.
5. Garnish with a fresh rose petal for an elegant touch.

SWAPS & NOTES

danced on my palate, and I felt as if I had been transported to a secret garden at dusk.

This cocktail is not just a drink; it's an experience, a memory, and a celebration of flavors that linger long after the last sip.

What Makes It Special The Dark Rose Cocktail stands out for several reasons: **Floral Elegance:** The infusion of rose syrup adds a delicate floral note that elevates the drink.

Bold Flavors: The combination of gin and bitters creates a complex flavor profile that is both refreshing and intriguing.

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