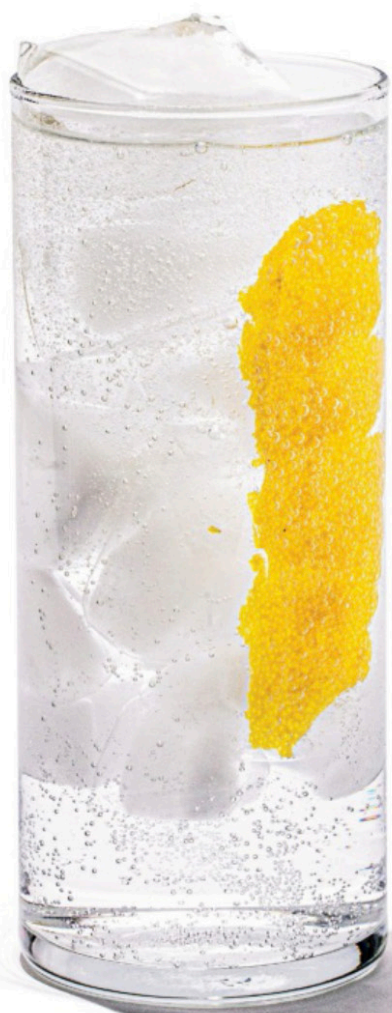


# CHICAGO

JUNE/JULY 2020

## Getting Fizzy With It

Gaijin's beverage director, Julius White, suggests three effervescent highballs to drink on your deck.



### GAIJIN TOKI HIGHBALL

Pour 1½ oz. Suntory Toki whiskey into a highball glass filled with ice. Top off with Topo Chico and garnish with a lemon twist.



### ROSÉ-COLORED GLASSES

Pour 2 oz. of Hangar 1 rosé vodka into a highball glass filled with ice. Top off with Q grapefruit sparkling mixer and garnish with a grapefruit twist.



### BLUE-EYED BEAUTY

Pour 1½ oz. Bombay Sapphire East gin into a highball glass filled with ice. Top off with East Imperial yuzu lemonade and garnish with a lemon slice.