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# Toast of the Town: The Refinery Rooftop's Martini Thyme

by Khalid Salaam



This week's Friday night drink hails from New York's Refinery Hotel.

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Mixologist Chris Byrne of New York City's Refinery Rooftop, located above the Refinery Hotel, has been making drinks for 18 years. Tasked with creating something new this winter, Byrne devised an herb-y, peachy concoction known as Martini Thyme. "It's pretty much our number one seller," he says.

The Martini Thyme pairs well with celebrations of all kinds, and packs enough of a punch to kick fêtes up a notch ... or several notches.

## **Martini Thyme:**

2 oz. Bombay Sapphire gin

1.5 oz. thyme simple syrup

1 oz. fresh lime juice

.75 oz. peach puree

Add all contents into a mixing glass, shake and then strain into a glass. Top the drink with Prosecco and use a sprig of thyme as garnish.