



Miss Saigon Cocktail

By Lauren Mote, [The Refinery Vancouver](#)

"This is the "good morning" cocktail. It has all of the things that we humans should have first thing in the morning (well, the vodka too). Electrolytes in the coconut water, protein in the cream, caffeine in the coffee, Vitamin C in the lemongrass." Lauren Mote

Miss Saigon

1.5 oz Schramm Organic Potato Vodka

4.0 oz Homemade double strength "Vietnamese-style" coffee (see recipe for coffee & condensed milk below)

Shake coffee and vodka together, strain over ice in a tall pilsner glass. Top with straw and Salted Coffee Brittle.

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Condensed Milk

2 litres local organic fresh 10% cream

2 cups fresh coconut water

1 cup raw turbinado sugar

1 branch lemongrass, bruised with back of knife, cut down the centre.

All of the above should be in a pot, reducing down for roughly 2 hours on medium heat, but be careful not to caramelize the sugar - constant stirring is a must.

Remove from heat once the mixture reduces by half, let cool, place in refrigerator. Shelf life of 14 days.

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Double Strength Coffee

2 branches Lemongrass

2 small pieces untreated American Oak

1 cup ground JJ Bean coffee beans (local, and sustainable coffee supply in Vancouver, but you can use anything)

2 litres purified water

In an insert, place wood and lemongrass on the bottom.

In a fine mesh chinois on top, place the coffee beans. Cover securely with tin foil, place insert on BBQ or grill. Let smoke for at least 30 minutes.

Grind coffee beans, and make a double batch of coffee in conventional drip coffeemaker using the measurements above.

Combine the condensed milk and double strength coffee, whisk until well combined.

Place in refrigerator.

Shelf life of 7-10 days.

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Salted Coffee Brittle

3 cups white sugar

1 tsp kosher salt

1/4 cup JJ Bean Coffee Beans (whole)

Over medium heat, without over stirring, melt sugar and salt

Once it reaches the "hard crack" stage (300°), remove from heat, add coffee beans, swirl the pot around to coat each bean

Pour on to silpat non-stick pad (on baking sheet), and gently tip the tray around to move the sugar - DO NOT use utensils - finish with a slight sprinkling of salt

Let cool and dry out at room temperature for about 45 minutes, then break!



**Lauren Mote, Award Winning Mixologist
The Refinery Vancouver
Vancouver, BC.**

The Refinery house cocktail list by Mixologist Lauren Mote is inspired by local, seasonal, and homemade ingredients. The most important thing about Lauren Mote's bar program is the use of homemade product. At the Refinery, we make almost everything from scratch - from our popular house-bitters program, to sweet/dry vermouths to

non-alcoholic ingredients like grenadine, vegetable waters, gingerbeer, juices, purées, preserves, and brandied cherries. A large emphasis of Lauren's program is the distinct use of local product. Lauren uses local and organic products wherever possible, and feels that educating our guests and peers about the importance on relying on our edible surroundings rather than imports is the only way to go.

The Refinery is located in the newly revitalized Granville Entertainment District, and is one of the first restaurants on the strip to take "Granville-style dining" to the next level. We are now seeing more move into the area. The Refinery is leading by example.

The Refinery: Hours of Operation

Lunch served daily from 11:30am - 3:00pm

Dinner served daily from 5:00pm

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