

Courtesy of Bicicletta

DRINKS Bicicletta

Pumpkin sage julep from Bicicletta in Peachtree City

By Sarra Sedghi · Rough Draft Atlanta, 11/3/2026

Makes 1 cocktail (infused rye for 4) | **Prep** about 10 minutes | **Cook** about 30 minutes | **Total** about 25 hours

Servings and times are Rough Draft estimates.

Ingredients

JULEP

- [ ] 2 ounces of pumpkin-infused rye
- [ ] 1/2 ounce of dark demerara syrup
- [ ] 1/2 ounce of fresh lemon juice
- [ ] 2 fresh sage leaves, plus one for a garnish

PUMPKIN-INFUSED RYE

- [ ] 8 ounces of rye whiskey
- [ ] 1 cup peeled pumpkin, cut into small cubes

DEMERARA SYRUP

- [ ] 1/2 cup demerara sugar
- [ ] 1/2 cup water

Directions

DAY 1

1. **Infuse the rye:** Roast pumpkin at 400°F until tender and lightly browned, about 25 to 30 minutes.
2. Let pumpkin cool completely and place in a clean jar with the rye.
3. Cover and refrigerate for 24 hours, testing after 12 hours, until the pumpkin comes through without overwhelming the rye.
4. Strain through a fine mesh strainer, then a coffee filter. Label with preparation date and keep refrigerated.
5. **Making demerara syrup:** Combine equal parts demerara sugar and water in a saucepan. Warm gently, stirring until the sugar dissolves. Let cool. Then refrigerate in a labeled, sealed container.

DAY 2

1. **Make the cocktail:** Gently press sage leaves in a shaker to release aroma.

2. Add pumpkin rye, lemon juice, 1/2 oz. syrup, and ice. Shake until well chilled, then double-strain into a lowball glass over a large ice cube.
3. Slap the garnish sage leaf between your palms to release its aroma before adding to the glass.

The story

This week, we're sharing a recipe for the pumpkin sage julep from Bicicletta. It's currently available as a limited, off-menu drink at the Peachtree City Italian restaurant.

The home bar recipe includes step-by-step directions for making pumpkin-infused rye, along with dark demerara syrup in advance. Pro tip: give yourself a few days to infuse the rye, starting with a test batch.

Family Meal by Rough Draft

Hungry for more? Get Family Meal, Rough Draft's free dining newsletter, every Tuesday and Thursday: **roughdraftatlanta.com/family-meal**