

COCKTAILS FOR THE Holidays

FESTIVE DRINKS
TO CELEBRATE
THE SEASON



Espresso Martini

Ingredients:

- 2 ounces Tito's Handmade Vodka
- 1 ounce espresso liqueur
- 1 ounce espresso
- ½ ounce simple syrup
- ½ ounce creamer, optional

Garnish:

- 3 espresso beans

Add all ingredients to a shaker with ice. Shake and strain into a glass. Garnish with espresso beans.



Please drink responsibly.



Proper Irish Coffee

Ingredients:

- 2 ounces Proper No. Twelve Whiskey
- 4 ounces hot coffee
- ¾ ounce simple syrup
- 2–3 ounces heavy cream

Garnish:

Grating of nutmeg on top

In a shaker or jar, shake or whip heavy cream until slightly thickened (not completely stiff). In a mug, add Proper No. Twelve Whiskey, hot coffee and simple syrup.

Stir. Carefully layer on top the thickened heavy cream until it covers the drink.



Always drink in moderation.



1800 Holiday White

Ingredients:

- 2 ounces 1800 Añejo
- ¾ ounce lime juice
- ¾ ounce milk or coconut milk
- ½ ounce agave nectar

Garnish:

Pinch of mint and pomegranate seeds

Combine all ingredients in a mixing shaker with ice and shake hard for 10 seconds. Strain into an iced Collins glass and garnish with pomegranate seeds.



Maple Old-Fashioned

Ingredients:

- 1 ounce High West Double Rye
- ½ ounce High West American Prairie Bourbon
- ½ ounce Sapling Vermont Maple Liqueur
- 3 dashes angostura bitters

Garnish:

Orange twist and lemon twist

Add ingredients into an old-fashioned glass, add 1x1 ice, stir in the glass. Garnish with orange and lemon twists.



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Broken Star Fizz

Ingredients:

- Equal parts of
Broken Shed Vodka
Southern Star Double Shot
Seltzer water

Pour all ingredients over ice and stir well.
Customize by adding less seltzer for increased richness or add more seltzer for a lighter, soda fountain-style drink.



Maple Bourbon Cider

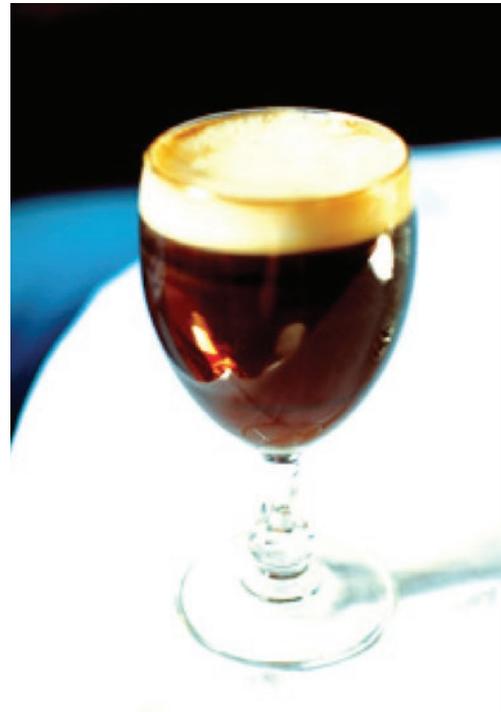
Ingredients:

- 2 ounces Metcalfe's Vermont Maple Bourbon
5 ounces apple cider

Garnish:

- Star anise
Cinnamon stick

Combine bourbon and apple cider, and garnish with star anise and a cinnamon stick. Serve warm or on ice.



The Irishman

Ingredients:

- 1 ½ ounces McConnell's Irish Whisky
½ ounce simple syrup
2 ounces espresso (or cold-brewed coffee)
2 ounces whole milk

Garnish:

- Cinnamon

Add all the ingredients into a shaker with ice, and shake vigorously for 15 seconds. Strain into a large snifter, and dust a pinch of cinnamon over drink.





Jim Beam Black Hot Toddy

Ingredients:

- 2 ounces Jim Beam Black Bourbon Whiskey
- 1 tablespoon honey
- 1 ounce fresh lemon juice
- ¼ cup hot water

Garnish:

- Lemon peel or wheel

Put bourbon, honey and lemon juice in a 6-ounce mug. Top off with hot water and stir until honey is dissolved. Garnish with lemon.



Always drink in moderation.



Bourbon Milk Punch

Ingredients:

- 2 ounces Maker's Mark Bourbon
- 2 ounces whole milk
- 1 ounce half-and-half
- 1 teaspoon sugar
- ¼ teaspoon vanilla extract

Garnish:

- ¼ teaspoon grated nutmeg
- Cinnamon stick (optional)

In a shaker half-filled with ice cubes, combine the bourbon, milk, half-and-half, sugar and vanilla extract. Shake well. Strain into a highball glass, and garnish with the nutmeg and cinnamon stick.



PB & J Old-Fashioned

Ingredients:

- 1 ounce Skrewball Whiskey
- 1 ounce Templeton Rye Whiskey
- 4 dashes angostura bitters

Garnish:

- 1 Luxardo cherry
- Orange peel

Combine ingredients, stir and strain over fresh ice. Garnish with Luxardo cherry and an orange peel.



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Ciderhouse Mule

Ingredients:

- 1½ ounces Ghost Tequila
- 1 ounce apple cider
- Ginger beer
- Juice of ½ a lime

Garnish:

- Lime wheel
- Apple slice

Squeeze lime juice into glass. Add 2-3 ice cubes, then pour in Ghost and apple cider, top with ginger beer to fill. Drop in apple slices and garnish with a lime wheel.



Spiced Rum & Eggnog

Ingredients:

- 2 ounces St. Johnsbury Brendan's Spiced Rum
- 6 ounces eggnog

Garnish:

- Sprinkle of ground nutmeg on top and a cinnamon stick.

Combine rum and eggnog in your favorite mug. You can serve this holiday favorite hot or cold, so enjoy!



Cold Brew Martini

Ingredients:

- 1 part Jägermeister Cold Brew Coffee
- 1 part bourbon
- 1 part espresso
- 1 part simple syrup
- ½ part heavy cream

Garnish:

- Ground cinnamon and coffee beans

Combine all ingredients except heavy cream over ice in mixing tin. Shake and strain into chilled martini glass. Float heavy cream and garnish with cinnamon and coffee beans.





Onxy Peach-loma

Ingredients:

- 2 ounces Crystal Head Onyx
- ½ ounce peach liqueur
- ½ ounce lime juice
- 1 ounce grapefruit juice
- Club soda

Add all ingredients in a glass over ice. Top with club soda. (Tip: No grapefruit juice? Use a grapefruit soda such as Q mixers!)



Always drink in moderation.



Pomeroy's Sidecar

Ingredients:

- 2 ounces The Quiet Man Traditional Irish Whiskey
- 1 ounce pomegranate liqueur
- ¾ ounce orange juice

Garnish:

- Orange zest

Combine all ingredients in a shaker over ice. Shake vigorously. Strain into cocktail coupe and garnish with orange zest.



Snowfall Spritz

Ingredients:

- 1 ounce Grainger's Deluxe Organic Vodka
- 1 ounce St. Elder Natural Elderflower Liqueur
- 1 ounce pomegranate juice
- 4 ounces sparkling wine

Combine all ingredients and serve over ice in a wine glass.

