

THANKS FOR
MAKING OUR SPIRITS BRIGHT!

Cinnamon Old Fashioned

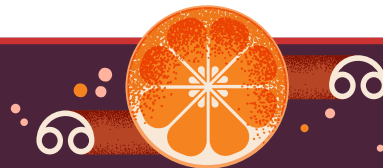
CLASSIC COCKTAIL WITH A HOLIDAY TWIST

GLASS TYPE	LIST OF INGREDIENTS		8
	1/2 cup water	1/2 tsp cinnamon bark syrup	
	1/2 cup sugar	1 oz Bourbon	
	2 cinnamon sticks	ice cubes	
		1 large ice cube for serving	
		1 orange twist for garnishing	

STEPS FOR CRAFTING THE PERFECT DRINK

MAKE THE CINNAMON BARK SYRUP: *In a saucepan combine equal parts sugar and water. Break up the cinnamon sticks, add to the simple syrup mixture and bring to boil. Remove from heat. Cool and strain.*

FOR THE OLD-FASHIONED: *In a mixing glass, add the cinnamon bark syrup and bourbon. Fill with ice cubes and mix with a spoon. To serve place a large ice cube in a rocks glass and strain. Run the orange peel around the rim, add to the cocktail and enjoy.*



POP! FIZZ! CLINK!
CHEERS TO A GREAT YEAR!
GINGERBREAD

*Champagne
Spritzer*

BUBBLY & DELICIOUS

GLASS TYPE	LIST OF INGREDIENTS	4
	12 oz Champagne, chilled	
	8 oz ginger beer	
	crushed gingerbread cookies, garnish	
	whipped cream, for garnish	

STEPS FOR CRAFTING THE PERFECT DRINK

Stir together champagne and ginger beer in a large pitcher.

Divide champagne mixture among glasses and serve.

Serve topped with whipped cream and crushed gingerbread cookies.



MULE-TIDE CHEER:
THANKS FOR
A GREAT YEAR!

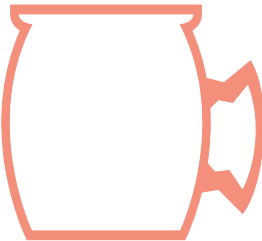


Yuletide



MOSCOW MULE

ADD A TOUCH OF THE HOLIDAYS TO THIS COCKTAIL

GLASS TYPE	LIST OF INGREDIENTS		7
	1/2 oz simple syrup	1 rosemary sprig	
	1/2 oz cranberry juice	lime slice, for garnish	
	1 1/2 oz gin or vodka	sugared cranberries, for garnish	
	2 oz ginger beer, chilled		

STEPS FOR CRAFTING THE PERFECT DRINK

Combine simple syrup, cranberry juice and gin. Pour over ice and top with ginger beer.

Serve garnished with rosemary, lime wedge and sugared cranberries.



CHEERS TO A
WONDERFUL YEAR!

PEPPERMINT

White Hot Chocolate

STAY WARM WITH THIS DELICIOUS DRINK

GLASS TYPE	LIST OF INGREDIENTS	7
	4 cups of milk	
	8 oz white chocolate, chopped (or chocolate chips)	
	1 tsp vanilla extract	
	1/2 tsp peppermint extract	
	optional toppings: whipped cream, crushed peppermints, marshmallows	

STEPS FOR CRAFTING THE PERFECT DRINK

Stir the milk and white chocolate together in a medium saucepan. Cook over medium low heat, stirring occasionally until mixture comes to a simmer and the chocolate is melted. Remove from heat and stir in the vanilla and peppermint extract.

Serve warm with whipped cream and crushed peppermints.



THANKS FOR
BEING AWESOME!

TRADITIONAL *Mulled Wine*

HOLIDAY RECIPE TO WARM YOU RIGHT UP

GLASS TYPE	LIST OF INGREDIENTS 9	
	1 bottle red wine	6 cloves
	1/4 cup Brandy	2 star anise
	1/4 cup water	1 lemon
	1/4 cup honey	1 orange
	1 cinnamon stick	

STEPS FOR CRAFTING THE PERFECT DRINK

Add the first ingredients to a saucepan. Juice the lemon and orange and add the juice to the pan. Bring to a boil over medium heat then reduce to low heat and simmer for another 15 minutes.

Serve warm with orange slices.



YOU PUT THE
CHEER IN OUR YEAR!



White Sangria

RING IN THE NEW YEAR IN REFRESHING STYLE

GLASS TYPE	LIST OF INGREDIENTS		6
	1 bottle white wine	1 Gala apple, chopped	
	1 bottle sparkling cider	1 Bartlett pear, chopped	
	1 Granny Smith Apple, chopped	1-2 cups cranberries	

STEPS FOR CRAFTING THE PERFECT DRINK

Combine wine and cider in pitcher. Add the chopped apples, pears, and cranberries. Stir well.

Serve chilled.

