



AFTER DINNER

Ingredients

- 1.5 oz [Belvedere Bartezeck](#)
- 1 oz [Kahlua](#)
- 1 oz [Licor 43 Horchata](#)
- .5 oz Chai simple syrup

Preparation

Stir, garnish with sage and dehydrated cranberries.

Make a simple syrup by using a 1:1 ratio of water and sugar. Bring to a boil. Turn off heat and steep 2 chai tea bags in the syrup until cooled. Store in an airtight container.



APPLE PIE CHAI

Ingredients

- 1.5 oz [Baileys Apple Pie](#)
- .5 oz [Bulleit Bourbon](#)
- 5 to 6 oz chai tea

Preparation

Combine ingredients in a glass or ceramic coffee mug. Stir gently to combine and garnish with whipped cream or add a scoop of vanilla ice cream to melt into the cocktail.



APPLEADE SANGRIA

Ingredients

- 2 oz [Door County Distillery Apple Brandy](#)
- 4 oz [Kim Crawford Sauvignon Blanc](#)
- .75 oz apple juice
- .75 oz lemonade
- Grapefruit, orange wheels and mint, for garnish

Preparation

Combine Door County Distillery Apple Brandy, apple juice, and lemonade in a rock glass. Add ice to top of glass top with wine to just below rim. Garnish with grapefruit, orange wheels and mint.



APPLE SGROPPINO

Ingredients

- 2 oz Vodka (Try [Wheatley](#), [Broken Shed](#), [Belvedere](#) or [Absolut Apple Juice](#))
- 8 oz [Ruffino Prosecco](#)
- 12 oz apple sorbet
- Apple slice, for garnish

Preparation

Scoop the Sorbet into a large bowl. Add half of the prosecco and whisk it around until the sorbet is melted into the wine. Whisk in the vodka and remaining prosecco. Pour into a gallon freezer bag and freeze until slushy.

When ready to serve cut off one corner of the bag and pipe into the glass. Garnish with an apple slice. Serves 4



CARAMEL COLD BREW

Ingredients

- 1 part [Dorda Sea Salt Caramel Liqueur](#)
- 2 parts cold brew concentrate
- 4 parts milk
- Optional: 1 part hot chocolate or melted chocolate (steamed milk mixed over semi-sweet chocolate chips)

Preparation

Pour cold brew concentrate, milk and Dorda Sea Salt Caramel Liqueur over ice. Stir and serve.





CHRISTMAS COSMO

Ingredients

- 1.5 oz [Chopin Vodka](#)
- .75 oz mulled cranberry juice
- .5 oz lemon juice
- Dash of [Botanika Angelica Orange](#)
- 3 clove studded orange twist, for garnish

Preparation

Shake all ingredients with cubed ice and strain into chilled glass.



CRANBERRY TWIST

Ingredients

- 1.5 oz [Tanqueray London Dry Gin](#)
- 5 oz tonic water
- 2 oz cranberry juice
- Fresh cranberries, for garnish

Preparation

Fill a glass with ice. Pour Tanqueray London Dry Gin, tonic water and cranberry juice into the glass. Garnish with cranberries.



EGGNOG

Ingredients

- 1 liter [Maker's Mark Bourbon Whisky](#)
- 1 quart 2% milk
- 1 quart heavy cream
- 2 dozen eggs-separate yolks and whites
- 1.5 cups sugar
- Nutmeg, for garnish

Preparation

In a large bowl, beat the egg yolks until they lighten in color. Slowly add 1 cup sugar and continue to whip until dissolved. Add cream, milk and bourbon and stir to combine. In a separate bowl, beat whites until they stand in soft peaks. Gradually add in ½ cup of sugar until stiff peaks form. Whisk egg whites and yolk mixture together in a large punch or serving bowl. Chill, garnish with nutmeg and serve.



GRAPEFRUIT CINNAMON SMASH

Ingredients

- 1.5 oz [Belvedere Vodka](#)
- .25 ruby red grapefruit, cut into chunks
- 2 dashes ground cinnamon
- .75 oz lemon juice
- .75 oz simple syrup
- 2-3 dashes of bitters

Preparation

In a mixing glass, muddle the grapefruit chunks with the lemon juice and simple syrup. Add the Belvedere Vodka, ground cinnamon and bitters. Top with ice and shake vigorously for a good count to 10. Strain into a rocks glass filled with ice and garnish with a thin grapefruit slice.



HOLIDAY BRAMBLE

Ingredients

- 1.5 oz [Basil Hayden's Bourbon Whiskey](#)
- .75 oz fresh lemon juice
- .5 oz blackberry liqueur
- 5 fresh basil leaves (one for garnish)

Preparation

Combine all ingredients into a cocktail shaker with ice. Hard shake and strain into a coupe glass. Garnish with basil leaf.





MAPLE BUTTER SPICED RUM

Ingredients

- 1 oz [Captain Morgan Original Spiced Rum](#)
- 1 heaping tablespoon butter
- .25 oz maple syrup
- 6 oz hot water
- Orange peel, for garnish
- Cinnamon stick, for garnish

Preparation

Add butter, maple syrup and Captain Morgan in a teacup or mug.

Add hot water and stir. Garnish with an orange peel and cinnamon stick.



SWEATER WEATHER NEGRONI

Ingredients

- 1 oz [Sombra Mezcal Joven](#)
- 1 oz [Botanika Angelica Bitters](#)
- 1 oz [Trincheri Rosso Vermouth](#)
- 1 barspoon chocolate extract

Preparation

Add Mezcal, Bitters, Vermouth and chocolate extract to a pitcher with ice. Stir for 20-30 seconds.

Strain into a glass with ice. Rim the glass with an orange rind peel, twist the peel to release the remaining oils, twist and garnish.

