



## BEWITCHING BERRY

# **Ingredients**

- 2 parts Sauza Signature Blue Silver or Silver Tequila
- 1/2 part peach puree
- 1/2 part blackberry puree
- 1 part simple syrup
- 1/2 part lemon juice
- Blackberry and peach slice, for garnish

### Preparation

Add ingredients to an ice-filled shaker. Shake and strain over ice into a coupe glass. Garnish by skewering a fresh blackberry and a slice of peach with a knot stick.



## BLOODY MARIA

# **Ingredients**

- 50 ml Don Julio Reposado
- 120 ml tomato juice
- 10 ml lemon juice
- 1-3 dashes hot sauce
- 2-3 dashes Worcestershire sauce
- Pinches of salt & pepper

### **Preparation**

Add all ingredients into a cocktail shaker Add ice and gently rock the cocktail shaker until chilled. Pour into highball glass and garnish with all the garnishes!



# BRIDE OF FRANKENSTEIN

# Ingredients

- 2 oz 21 Seeds Grapefruit Hibiscus Tequila
- 1/2 oz lemon juice
- 1/2 oz simple syrup
- Club soda
- 1 cube sugar
- 8 blackberries

### **Preparation**

In a pilsner glass, gently muddle 5 blackberries with 1 cube sugar. Fill the glass with crushed ice. In a shaker, shake the remaining ingredients (except the club soda) with a few pieces of crushed ice just until incorporated. Strain into the glass. Top with club soda. Garnish with 3 blackberries and serve with a straw.



# **BSB POISON APPLE**

# **Ingredients**

- 2 oz BSB Brown Sugar Bourbon
- 2 oz apple cider
- 2 oz cranberry juice
- 1/4 teaspoon edible shimmer (found at your local craft store)

### Preparation

Add all ingredients to a shaker filled with ice, shake and strain into glass. Float plastic spider on top. Enjoy the sparkles every time you swirl it







## DEEP EDDY CRAN-IUM SHOT

## **Ingredients**

- 1 oz Peach Schnapps
- 1/2 oz Irish Cream
- 1 oz Deep Eddy Cranberry

### Preparation

Fill shot glass halfway with Peach Schnapps, slowly drizzle Irish Cream into the center of Peach Schnapps. This will coagulate slightly to form your "brain." Float Deep Eddy Cranberry on top by slowly drizzling so that it layers and doesn't mix.



# DRAGON'S TOE

# Ingredients

- 2 oz Maker's Mark Bourbon Whisky
- 1 oz simple syrup
- 1/2 oz fresh ginger juice
- 4 slices cucumber
- 1 dash ginger ale
- Cucumber slice, for garnish

### Preparation

Mix 4 cucumber slices with Maker's Mark Bourbon, simple syrup and ginger juice. Shake over ice. Strain into a rocks glass. Top with ginger ale, and garnish with scalloped cucumber slice.



# **HOWLING MARGARITA**

# Ingredients

- 11/2 oz Hornitos Plata Tequila
- 1/2 oz O3 Premium Orange Liqueur
- 1 oz lime juice
- 1/2 inch jalapeño slice
- Splash of orange bitters
- Splash of agave nectar
- Jalapeño peppers, for garnish

## Preparation

Muddle jalapeño pepper slice in a cocktail shaker. Add remaining ingredients and shake over ice. Strain and serve in margarita glass. Garnish with jalapeño peppers.



# REDRUM

### **Ingredients**

- 11/2 oz Real McCoy 5 year
- 3/4 oz Peychaud's Aperitivo
- 1/2 oz fresh lime juice
- 1/2 oz simple syrup
- 2 oz apple cider
- Dehydrated lime, for garnish

### Preparation

Add rum, Peychaud's, lime juice, simple syrup and apple cider to a shaker. Shake and strain. Garnish with a dehydrated lime slice.







## SMOKY HALLOWEEN COLADA

## **Ingredients**

- 2 oz Casamigos Mezcal
- 3/4 oz fresh lime juice
- 3/4 oz fresh pineapple juice
- 3/4 oz coconut puree
- 1/4 oz ginger syrup
- 1/2 oz grenadine
- 1/2 thick rim equal parts sugar/black lava salt
- Burnt dehydrated orange wheel, for garnish

### **Preparation**

Wet ½ rim of glass with lime wedge or wheel and dip into sugar/black lava salt mixture. Pour 1/2 oz grenadine directly into clear Tiki or hurricane glass. Combine the rest of the ingredients into tin shaker. Add ice, shake vigorously and strain into clear Tiki glass or hurricane glass. Add pebble ice, and fill to top creating a dome like top, then garnish.



# SPARKLING BLOOD ORANGE

# Ingredients

- 11/2 oz Aviation American Gin
- 1 oz lime juice
- 1 oz blood orange juice
- 1/2 oz simple syrup
- Sparkling wine (Try Campo Viejo Cava Brut Reserva)
- Blood orange wheel and mint leaves, for garnish

## Preparation

Combine all ingredients except sparkling wine into cocktail shaker with Ice. Shake, then strain into wine glass. Top with sparkling wine and garnish with blood orange wheel and mint leaves.



# SPIDER'S KISS

# Ingredients

- 1 part Pinnacle Original Vodka1 part Midori Melon Liqueur
- Fresh lemon juice

### **Preparation**

Combine Pinnacle Original Vodka, Midori Melon Liqueur and lemon juice in a shaker and strain into glass. Garnish with an orange slice.

