

SEASONAL
COCKTAILS
& FEATURED



BEETLE'S JUICE

Ingredients

- 1.5 oz [Chopin Vodka](#)
- 3 oz carrot juice
- .5 oz maple syrup
- .25 tsp of turmeric powder (more if desired)

Preparation

Build all the ingredients in a cocktail shaker with ice. Shake and double strain into a Collins glass over fresh ice.



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!



BLOODY ROB ROY

Ingredients

- 50 ml [Ardbeg Wee Beastie](#)
- 20 ml sweet vermouth
- 2 dashes [Angostura Aromatic Bitters](#)
- Orange twist and cherry, for garnish

Preparation

Add all ingredients to a mixing glass, stir. Strain into a coupe glass and serve with garnish.



BRIDE OF FRANKENSTEIN

Ingredients

- 2 oz [21 Seeds Grapefruit Hibiscus Tequila](#)
- .5 oz lemon juice
- .5 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.



DARKE DAIQUIRI

Ingredients

- 1 oz [Jägermeister](#)
- 1 oz Aged Rum
- 0.75 oz fresh lime juice
- .75 oz simple syrup
- .5 oz egg white
- 1 capsule activated charcoal

Preparation

Shake all ingredients with ice, and strain into a coupe. If you've got edible ink and a skull stencil, feel free to tackle that garnish. Otherwise, just spritz some orange oil on top, and drop in the peel.



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DRAGON'S BLOOD

Ingredients

- 1 part Fireball Cinnamon Whisky
- 1 – 10 drops of hot sauce

Preparation

Pour a shot of Fireball. Add hot sauce to taste. Serve as a shot.



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.



HAUNTED HOT TODDY

Ingredients

- 1.5 oz Bulleit Rye Whiskey
- 4 to 5 cloves
- 1 lemon twist
- .25 oz lemon juice
- 1 tsp demerara brown sugar
- Hot water

Preparation

Fill up glass or mug with fresh boiling water and let stand. While mug is warming up, cut a lemon twist and stud it with cloves. Next, throw out the water in the mug and add fresh boiling water. Add 1 teaspoon of demerara or fine brown sugar and stir to dissolve. Then add lemon juice and Bulleit Rye Whiskey and stir. Garnish with clove studded lemon twist.



REDRUM

Ingredients

- 1 1/2 oz Dos Maderas PX 5+5 Rum
- 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.



SMOKE & MIRRORS

Ingredients

- 1 oz Basil Hayden Kentucky Straight Bourbon Whiskey
- .5 oz Dos Hombres Mezcal
- .75 oz Tres Agaves Agave Nectar
- 2-3 dashes Angostura Orange Bitters
- 2-3 dashes Angostura Cocoa Bitters

Preparation

Stir and serve over ice. Garnish with an orange peel.



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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 1/2 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

- 1 1/2 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.



SPICY TAMARIND PALOMA

Ingredients

- 1.5 oz [Smirnoff Spicy Tamarind](#)
- 4 oz grapefruit soda, try [Fever-Tree Sparkling Pink Grapefruit](#)
- Chili lime salt
- Lime wheel, for garnish

Preparation

Rim glass with chili lime salt. Fill glass with ice. Add Smirnoff Spicy Tamarind and grapefruit soda. Garnish with a lime wheel.



SWEATER WEATHER NEGRONI

Ingredients

- 1 oz [Sombra Mezcal](#)
- 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.



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TAMARELO ALL SPIRITS

Ingredients

- 2 parts Tamarelo Tamarind Liqueur
- 1/4 part Tequila
- 1/4 part Bourbon
- 1/4 part Rum
- 1/4 part Gin

Preparation

Combine all ingredients in a glass filled with ice. Stir & enjoy this Day of the Dead cocktail.



ZOMBIE COCKTAIL

Ingredients

- 1.5 oz Hennessy V.S.
- .5 oz Maraschino Liqueur
- 2 oz enriched coconut milk (preferably organic)
- 3 dashes Angostura Aromatic Bitters
- Freshly grated nutmeg
- Cherry, for garnish

Preparation

Add all ingredients to a shaker with very finely cracked or shaved ice. Shake to chill. Pour entire shaker into a highball glass. Top up with crushed ice. Add the Angostura bitters. Garnish with freshly grated nutmeg. Add a cherry on top.

