

SEASONAL
COCKTAILS
& FEATURED



AFTER DINNER

Ingredients

- 1.5 oz [Belvedere Organic Vodka](#)
- 1 oz [Kahlua](#)
- 1 oz [Licor 43 Horchata](#)
- .5 oz Chai simple syrup
- Sage leaves, for garnish
- Dried cranberries, for garnish

Preparation

Make a simple syrup by using a 1:1 ratio of water and sugar. Bring to a boil. Turn off heat and steep two chai tea bags in the syrup until cooled. Store in an airtight container until ready to use. Add all ingredients into a glass filled with ice. Stir briskly. Garnish with sage leaves and dried cranberries.



BLISSMAS PUNCH

Ingredients

- 2 cans of [Pineapple Carbliss](#)
- 2 cans of [Cranberry Carbliss](#)
- 1 L or 4 cups of ginger ale
- Fresh or frozen cranberries
- Fresh or frozen pineapple, diced
- Lime, thinly sliced

Preparation

In a large pitcher or punch bowl, add cranberries, pineapple, sliced lime and ice. Stir together Pineapple Carbliss, Cranberry Carbliss and ginger ale. Stir gently to combine and serve.



BRANDY ALEXANDER

Ingredients

- 1 oz [Martell VS Cognac](#)
- 1 oz [Arrow Crème de Cacao](#)
- 1 oz heavy cream
- Freshly grated nutmeg, for garnish

Preparation

Take a cocktail shaker, and fill it with ice. Add Cognac, crème de cacao and heavy cream to the shaker. Close the shaker and shake vigorously - for 15-20 seconds - to ensure a frothy and creamy consistency. Strain the mixture into a chilled cocktail glass. Grate some nutmeg over the top.



CAPTAIN MORGAN CRANBERRY MULE

Ingredients

- 1.5 oz [Captain Morgan Original Spiced Rum](#)
- .5 oz fresh lime juice
- 2 oz cranberry juice
- 6 oz ginger ale, try [Fever-Tree](#)
- 1 sprig rosemary, for garnish
- 4-5 fresh cranberries, for garnish

Preparation

In an ice-filled glass, combine rum, lime juice and cranberry juice. Top with ginger ale and garnish with rosemary and cranberries.



CHRISTMAS COSMO

Ingredients

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

Preparation

Shake all ingredients with cubed ice. Strain into chilled glass. Garnish with orange twist.



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DON'T GET SPICY WITH ME THANKSGIVING DAY PUNCH

Ingredients

- 2 bottles red wine, try [Campo Viejo Gran Reserva Rioja](#)
- 4 cups [Fever-Tree Ginger Ale](#)
- 3 cups sweetened cranberry juice
- 2/3 cup [Fireball Cinnamon Whisky](#)
- 2/3 cup your favorite whiskey
- 2 cup frozen cranberries
- 1 orange, sliced into rounds
- 1 apple, cut into thin slices

Preparation

Combine all ingredients in a punch bowl, stir together and serve.



ESPRESSO NOIR

Ingredients

- 1.5 oz [Chopin Rye Vodka](#)
- .5 oz [Dorda Double Chocolate Liqueur](#)
- 1.5 oz espresso
- 1 oz cream
- Cocoa powder, for garnish

Preparation

Combine [Chopin Rye Vodka](#), espresso and coffee liqueurs in an ice-filled shaker. Shake vigorously and strain into a chilled martini glass. Top with a layer of cream and dust with cocoa powder.



THE GRINCH

Ingredients

- 1.5 oz of [Midori Liqueur](#)
- .5 oz vodka
- 1 oz pineapple juice or [Real Pineapple Puree](#)
- 1 oz dry sparkling wine, try [Ruffino Prosecco](#)
- Cherry, for garnish

Preparation

Combine all ingredients except sparkling wine and garnish in a cocktail shaker. Shake for a few seconds just to combine ingredients. Pour in a rocks glass filled with ice. Top with sparkling wine. Garnish with a cherry.



HOLIDAY CRANBERRY PUNCH

Ingredients

- 1 part [Pinnacle Vodka](#)
- 2 parts cranberry juice
- 1 part Prosecco or Fever-Tree Ginger Ale for a non-alcoholic option
- Rosemary sprig, for garnish

Preparation

Pour cranberry juice and Pinnacle Vodka over ice into pitcher. Top with Prosecco or Ginger Ale. Serve in champagne flute and garnish with cranberries and a sprig of rosemary. This recipe is as simple as it comes to make for a crowd. You can use something as small as a shot glass to measure, or a gallon jug based on how much you need to make.



JIM BEAM BLACK HOLIDAY WREATH

Ingredients

- 2 parts [Jim Beam Black Bourbon Whiskey](#)
- 1/4 part [DeKuyper Razzmatazz Schnapps Liqueur](#)
- 3 parts apple cider
- Lemon wheel, for garnish

Preparation

Build over ice in a tall glass pouring the Razzmatazz last. Garnish with a lemon wheel on the rim.



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MAKER'S MARK EGGNOG

Ingredients

- 1 liter [Maker's Mark Bourbon](#)
- 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.



MAPLE OLD FASHIONED

Ingredients

- 2 oz [Penelope Straight Bourbon Whiskey](#)
- .5 oz pure maple syrup
- 3-4 dashes [Angostura Orange Bitters](#)
- Apple slice, for garnish
- Star anise, for garnish

Preparation

In a mixing glass filled with ice, add bourbon, maple syrup and bitters. Stir. Pour into an Old Fashioned glass. Garnish with an apple slice and star anise.



MIRACLE OF LIGHTS

Ingredients

- 2 oz [Chopin Vodka](#)
- 1.5 tbsp blueberry jam
- 1 oz grapefruit juice
- .5 oz Limoncello
- .5 oz lime juice
- Blueberry, for garnish

Preparation

Combine the Chopin vodka, blueberry jam, grapefruit juice, lime juice and Limoncello in a martini shaker and add about two cups of ice. Shake until the blueberry jam has dissolved into the drink mixture, about 10 seconds. Strain into a glass and garnish with blueberries and serve.



NO COOK EGGNOG

Ingredients

- 4 whole eggs
- .75 cup white sugar
- .5 tsp ground nutmeg
- .25 tsp ground cinnamon
- 3.5 oz [Goslings Black Seal Rum](#)
- 3.5 oz [Maker's Mark Bourbon](#)
- 1.5 cups whole milk
- 1 cup heavy cream

Preparation

Mix eggs alone in blender on medium for about 30 seconds. Then add sugar and blend for 30 more seconds. Add all other ingredients and blend for approximately 20 more seconds or until thoroughly mixed. Transfer to airtight container, and let sit refrigerated for at least 24 hours.



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PINEAPPLE PARTY PUNCH

Ingredients

- 2 oz pineapple juice
- 2 oz limeade
- 4 oz [Campo Viejo Cava Reserva Brut](#)

Preparation

Mix in a wine glass with ice. Garnish with frozen berries, pineapple and lime wheels.



PINNACLE PEPPERMINT HOT COCOA

Ingredients

- 1 part [Pinnacle Vodka](#)
- ½ part [DeKuyper Peppermint Schnapps](#)
- Hot chocolate
- Whipped cream
- Cherries and peppermint candy (crushed)

Preparation

Pour ingredients into mug. Garnish with whipped cream, a cherry and candy cane.



POINSETTIA BATCH COCKTAIL

Ingredients

- 1 cup [Starlight Applejack Brandy](#)
- 1.5 cups cranberry juice
- 1 bottle sparkling wine
- Juice from 6 lemons (approx. ¾ cup)
- .75 cup sugar
- .75 cup hot water

Preparation

Combine hot water and sugar and stir until sugar is dissolved. Refrigerate until chilled, then add Apple Brandy, Cranberry Juice, and Lemon Juice. Stir and top with sparkling wine. Serve chilled! Garnish with rosemary sprig and fresh cranberries



RUFFINO SPRITZ

Ingredients

- 3 oz [Ruffino Prosecco](#)
- 2 oz [Botanika Angelika Orange Liqueur](#)
- 1 oz [Fever-Tree Club Soda](#)
- 1 orange slice, for garnish

Preparation

In a wine glass, combine ingredients over fresh ice. Stir and serve with an orange slice garnish.



SKREW-DOLPH

Ingredients

- 1.75 oz [Skrewball Peanut Butter Whiskey](#)
- 4.5 oz hot chocolate
- Whipped cream or marshmallows, for garnish

Preparation

Build in a mug and stir. Garnish with whipped cream or marshmallows.

Bonus: Add ¼ oz Peppermint Schnapps for an extra holiday treat.



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WISCONSIN BRANDY SLUSH

Ingredients

- 2 1/2 cups sugar
- 6 cups of weak brewed Black Tea
- 3 cups Wisconsin Brandy (try [Berens](#) or [Drink Wisconsinbly](#))
- 12 oz frozen lemonade concentrate
- 12 oz frozen orange juice concentrate
- 10-15 dashes of [Angostura Bitters](#)
- Lemon lime or sour soda to top

Preparation

In a medium saucepan, dissolve sugar into the brewed tea and add concentrated juices. Take mixture off the heat and add the Brandy and Bitters. Pour mixture into a freezer safe container with a lid. An ice cream bucket works well. Freeze for 24 hours, stirring occasionally. Once frozen, scoop into a glass and top with soda.

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