## Holiday Cocktails

<table>
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<tr>
<th>Cocktail</th>
<th>Recipe</th>
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<tr>
<td><strong>POINSETTIA</strong></td>
<td>½ oz. Cointreau or triple sec&lt;br&gt;3 oz. cranberry juice&lt;br&gt;Martini &amp; Rossi Asti&lt;br&gt; Chill all of the ingredients. Pour the Cointreau and cranberry juice into a chilled Champagne flute. Stir well. Top with Martini &amp; Rossi Asti.</td>
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<td><strong>JACK FROST GLOW</strong></td>
<td>2 oz. Jack Daniel’s Whiskey&lt;br&gt;2 oz. orange juice&lt;br&gt;2 oz. cranberry juice&lt;br&gt;Dash of peach schnapps&lt;br&gt;Combine all ingredients over ice in old-fashioned glass. Garnish with maraschino cherry and fresh orange slice.</td>
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<td><strong>CHOCOLATE MOUSSE</strong></td>
<td>2 oz. Chocolate Valley Vines&lt;br&gt;1 oz. Pinnacle Marshmallow Vodka&lt;br&gt;Mix chilled ingredients together in a wine glass. Garnish with mini marshmallows.</td>
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<td><strong>KAHLÚA PEPPERMINT PATTIE</strong></td>
<td>1 oz. Kahlúa Liqueur&lt;br&gt;1 ½ oz. DeKuyper Peppermint Schnapps&lt;br&gt;3 oz. half and half&lt;br&gt; Splash club soda&lt;br&gt;Pour Kahlúa and peppermint schnapps into old-fashioned cocktail glass over ice, add half and half, and top with club soda. Stir with a straw.</td>
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<td><strong>TOASTED MACAROON</strong></td>
<td>1 oz. coconut milk&lt;br&gt;1 ½ oz. coconut rum&lt;br&gt;¼ oz. Licor 43&lt;br&gt;¼ oz. Don Julio Tequila&lt;br&gt;¼ oz. Frangelico&lt;br&gt;Combine ingredients in a shaker and shake with ice. Strain into a glass filled with ice. Garnish with toasted coconut shavings.</td>
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<td><strong>PINEAPPLE SUNSET</strong></td>
<td>2 oz. Pinnacle Whipped Vodka&lt;br&gt;1 oz. Ryan’s Cream Liqueur&lt;br&gt;4 oz. hot coffee&lt;br&gt;Mix in mug. Garnish with whipped cream.</td>
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<td><strong>CHRISTMAS YULE EGGNOG</strong></td>
<td>4 cups prepared eggnog&lt;br&gt;1 ½ cups scotch&lt;br&gt;1 ½ oz. light rum&lt;br&gt;Chill all ingredients. Mix in a large punch bowl, and serve in small cups. Garnish each drink with grated nutmeg. Makes approximately 12 servings.</td>
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<td><strong>ROSA SUNSET</strong></td>
<td>1 oz. orange juice&lt;br&gt;1 oz. pineapple juice&lt;br&gt;1 oz. Cointreau&lt;br&gt;Rosa Regale&lt;br&gt;Pour juices and Cointreau into chilled champagne flute. Top with Rosa Regale.</td>
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<td><strong>WAKE-UP WHIPPED</strong></td>
<td>2 oz. Pinnacle Whipped Vodka&lt;br&gt;1 oz. Ryan’s Cream Liqueur&lt;br&gt;4 oz. hot coffee&lt;br&gt;Mix in mug. Garnish with whipped cream.</td>
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**XO HOLIDAY FLOAT**
2 scoops vanilla ice cream  
1½ oz. Patrón XO Cafe  
Cola  
Whipped cream  
Maraschino cherries  
Chocolate syrup  

Scoop ice cream into a coupe dessert glass. Add Patrón XO Cafe, then top with cola. Garnish with whipped cream, cherries and syrup.

**BAILEYS CHOCOLATINI**
1 ¼ oz. Baileys Irish Cream  
½ oz. Smirnoff Vodka  
½ oz. chocolate liqueur  

Add Baileys, Smirnoff and chocolate liqueur to a shaker with ice. Shake and strain into a chilled martini glass.

**BLUE SNOWFLAKE**
2 oz. Hpnotiq  
1 splash vodka  
1 oz. pineapple juice  

Shake ingredients in a cocktail shaker with ice. Strain into glass.

**CARAMEL APPLE**
1 dash caramel syrup  
½ oz. Crown Royal Canadian whisky  
½ oz. DeKuyper Sour Apple Pucker schnapps  
½ oz. cranberry juice  

Drizzle inside of shot glass with caramel syrup. Shake rest of ingredients in cocktail shaker with ice. Strain into glass.

**HAPPY ELF MARTINI**
2 oz. Bastille Whisky  
1 oz. white crème de menthe  
Splash of seltzer or club soda  
Mini candy cane  

Chill martini glass in the freezer. Pour all ingredients into a shaker with ice and shake well. Pour into martini glass and top with soda. Hang the candy cane off the rim and serve.

**SNOW CAP**
3 oz. Maker’s Mark Bourbon  
2 oz. orange liqueur  
3 oz. heavy cream  
2 tsp. powdered sugar  

Stir ingredients together in shaker, then pour over crushed ice into a small brandy snifter. Garnish with nutmeg and orange twist.

**PINEAPPLE GIN PUNCH**
1 cup water  
1 cup sugar  
2 cups seltzer  
2 cups pineapple juice  
2 cups gin  
1 tablespoon finely grated lime peel  
¼ cup fresh squeezed lime juice  
Several dashes of teaspoon orange bitters  
1 large pineapple cut into ¼ inch pieces (peeled and cored)  
1 block of ice or ice cubes  

Mix sugar and water in a saucepan and cook on medium heat to create simple syrup. Let cool. Mix all ingredients to a large pitcher, then pour into a bowl with ice. Garnish with a sprig of rosemary and cranberries.