

Holiday Cocktails

CHOCOLATE MOUSSE

2 oz. Chocolate Valley Vines
1 oz. Pinnacle Marshmallow Vodka

Mix chilled ingredients together in a wine glass. Garnish with mini marshmallows.

JACK FROST GLOW

2 oz. Jack Daniel's Whiskey
2 oz. orange juice
2 oz. cranberry juice
Dash of peach schnapps

Combine all ingredients over ice in old-fashioned glass. Garnish with maraschino cherry and fresh orange slice.



POINSETTIA

½ oz. Cointreau or triple sec
3 oz. cranberry juice
Martini & Rossi Asti

Chill all of the ingredients. Pour the Cointreau and cranberry juice into a chilled Champagne flute. Stir well. Top with Martini & Rossi Asti.



TOASTED MACAROON

1 oz. coconut milk
1 ½ oz. coconut rum
¼ oz. Licor 43
½ oz. Don Julio Tequila
½ oz. Frangelico

Combine ingredients in a shaker and shake with ice. Strain into a glass filled with ice. Garnish with toasted coconut shavings.

KAHLÚA PEPPERMINT PATTIE

1 oz. Kahlúa Liqueur
1 ½ oz. DeKuyper Peppermint Schnapps
3 oz. half and half
Splash club soda

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.

CHRISTMAS YULE EGGNOG

4 cups prepared eggnog
1 ½ cups scotch
1 ½ oz. light rum

Chill all ingredients. Mix in a large punch bowl, and serve in small cups. Garnish each drink with grated nutmeg. Makes approximately 12 servings.



WAKE-UP WHIPPED

2 oz. Pinnacle Whipped Vodka
1 oz. Ryan's Cream Liqueur
4 oz. hot coffee

Mix in mug. Garnish with whipped cream.



ROSA SUNSET

1 oz. orange juice
1 oz. pineapple juice
1 oz. Cointreau
Rosa Regale

Pour juices and Cointreau into chilled champagne flute. Top with Rosa Regale.

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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.

BLUE SNOWFLAKE

2 oz. Hpnotiq
1 splash vodka
1 oz. pineapple juice

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



BAILEYS CHOCOLATINI

1 ⅓ oz. Baileys Irish Cream
⅓ 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.

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.