

Happier Holidays

FINE WINE & GOOD SPIRITS

Try these delicious cocktails for December!

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Midnight Twist

1 ½ oz **Bluecoat Gin**
1 oz fresh lemon juice
1 oz simple syrup
La Marca Prosecco
1 lemon peel

Combine first three ingredients in a shaker filled with ice. Shake and strain into a coupe glass. Top with prosecco and garnish with a lemon peel.

Berry Merry Holiday Cocktail

2 oz **Tito's Handmade Vodka**
2 oz **Chambord Liqueur**
1 oz **Caravella Limoncello**
1 splash grenadine
Club soda

Combine first four ingredients in a shaker filled with ice. Shake and strain into a chilled martini glass. Top with club soda.

Scottish Sparkler

1 cube brown sugar
3 drops **Angostura bitters**
1 oz **Glenmorangie Single Malt Scotch Highland 10 Year Old Luc Belaire Gold Brut**

Combine first three ingredients in a flute glass and top with sparkling wine; stir gently.

Gin 'n' Juice

4 oz **Hendrick's Gin**
6 oz fresh grapefruit juice
1 dash sugar
1 mint sprig

Combine first three ingredients in a shaker filled with ice. Shake and strain into a tall glass filled with fresh ice. Garnish with mint sprig.

Cinnamon Maple Whiskey Sour

1 ½ oz **Bulleit Bourbon**
1 oz fresh lemon juice
1 Tbsp maple syrup
1 pinch ground cinnamon

Combine all ingredients in a shaker filled with ice. Shake and strain into a rocks glass filled with fresh ice.

Pear & Thyme Fizz

¼ c **Grand Marnier Liqueur**
2 c apple juice
1 pear, very thinly sliced
12 sprigs fresh thyme, plus more for garnish
1-750 mL bottle **Veuve Clicquot Champagne Brut**

Combine first four ingredients in a large pitcher. Stir gently and chill for 2–4 hours. Divide mixture between six flutes, discarding thyme. Top each glass with Champagne. Garnish with a sprig of fresh thyme, if desired.

Hot Buttered Whiskey

1 Tbsp unsalted butter
½ Tbsp honey
⅛ tsp each, ground cloves, cinnamon and ginger
4 oz hot apple cider
2 oz **Jack Daniel's Tennessee Whiskey**
1 cinnamon stick

Combine first two ingredients and the spices in a small bowl. Pour hot cider into a mug, add the butter mixture and stir until melted. Add whiskey and garnish with cinnamon stick.

COCKTAIL OF THE MONTH

VERY MERRY SPARKLER

1 oz **Don Julio Tequila Blanco**
2 oz fresh blood orange juice
1 oz honey

Moët & Chandon Impérial Brut, chilled
1 blood orange slice

Combine first three ingredients in a shaker filled with ice. Shake and pour into a wine glass. Top with Champagne and garnish with a blood orange slice.

