

Happier Holidays

FINE WINE & GOOD SPIRITS

Try these delicious cocktails for December!

Click product name for availability near you.

Pink in the New Year

½ oz Jacquin's Apricot Flavored Brandy
½ oz simple syrup
½ oz fresh lemon juice
Barefoot Bubbly Pink Moscato
1 rosemary sprig

Combine first three ingredients in a shaker filled with ice. Shake and strain into a coupe glass. Top with sparkling wine. Garnish with rosemary sprig.

Manhattan Kir Royale

½ oz Dolin Rouge Vermouth de Chambéry
1 tsp Jacquin's Crème de Cassis
1 splash Angostura Bitters
Veuve Clicquot Champagne Brut

Combine first three ingredients in a flute glass. Top with champagne.

Raspberry 75

4 fresh raspberries
1 oz Finlandia Vodka
½ oz Keep It Simple Syrup
½ oz fresh lemon juice
Moët & Chandon Impérial Champagne Brut

Muddle raspberries in a shaker. Add next three ingredients and fill with ice. Shake and strain into a flute glass. Top with champagne.

The Grand Stretch

1 ½ oz Jameson Irish Whiskey
1 ½ oz medium roast espresso
½ oz Kahlúa Coffee Liqueur
½ oz Keep It Simple Syrup
Freshly grated nutmeg

Combine first four ingredients in a shaker. Shake and strain into a martini glass. Garnish with nutmeg.

What She's Having

1 ½ oz The Glenlivet Founder's Reserve Single Malt Scotch
1 dash Noilly Prat Vermouth Dry
1 dash Jacquin's Triple Sec
1 dash Wigle Pomander Orange Bitters
1 orange twist

Combine first four ingredients in a chilled coupe glass. Garnish with orange twist.

Cinnamon Smashed Apple

1 oz Jack Daniel's Tennessee Fire Whiskey
1 oz Daily's Cocktails Sweet & Sour Mix
2 oz apple cider
2 apple slices dusted with cinnamon spice

Combine first three ingredients in a rocks glass filled with ice. Garnish with apple slices.

Vanilla Pear Sangria

1 750-mL bottle Ecco Domani Pinot Grigio
1 c Single Prop Rum
½ c Keep It Simple Syrup
½ c orange juice
¼ c agave syrup
1 can ginger ale
1 Tbsp cinnamon
1 tsp vanilla extract
2 pears, chopped
1 each, orange and Granny Smith apple, sliced
6 cinnamon sticks

Combine all ingredients in a large pitcher and stir well. Refrigerate for 30 minutes. Serve in large wine glasses over ice.

COCKTAIL OF THE MONTH

BLITZEN'S BUBBLES

½ oz D.O.M. B&B Bénédictine Liqueur
½ oz pomegranate juice
Chandon Brut

6 fresh raspberries, plus 2 for garnish
1 mint sprig

Muddle raspberries with first two ingredients in a shaker. Shake and double strain into a chilled flute glass. Top with sparkling wine. Garnish with skewered raspberries and mint sprig.

