

Bubbly & Bright

Ingredients

- 1 sugar cube
- **3 dashes Peychaud's Bitters**
- **Chloe Prosecco, chilled**
- 1 lemon twist

Directions

1. Place sugar cube in a flute glass and douse with bitters.
2. Top with prosecco.
3. Garnish with lemon twist.

Vanilla & Cranberry Gin Martini

Ingredients

- **4 oz BOMBAY LONDON DRY GIN**
- 1 Tbsp vanilla syrup
- Frozen cranberries
- 1 rosemary sprig

Directions

1. Combine first two ingredients in a shaker filled with ice.
2. Shake and strain into a cocktail glass.
3. Garnish with frozen cranberries and rosemary sprig.

Smoke & Bubbles

Ingredients

- **1 ¼ oz The Glenrothes Speyside Single Malt Scotch Bourbon Cask Reserve**
- **2 dashes Peychaud's Bitters**
- ½ oz rosemary honey
- ½ oz fresh lemon juice
- **Moët & Chandon Impérial Champagne Brut**
- 1 each, lemon peel and rosemary sprig

Directions

1. Combine first four ingredients in a shaker filled with ice.
2. Shake and strain into coupe glass.
3. Top with champagne.
4. Garnish with lemon peel and rosemary sprig.

Chocolate-Caramel Rum Coffee

Ingredients

- **¾ oz Bacardí Superior Rum**
- 3 oz evaporated milk
- ½ oz caramel syrup
- ½ oz chocolate syrup
- 1 ½ tsp brown sugar
- 4 oz hot coffee
- **1 tsp Kahlúa Rum & Coffee Liqueur**
- Whipped cream
- Espresso powder

Directions

1. Combine first five ingredients in a saucepan over medium heat, stirring until hot (don't boil).
2. Remove from heat and stir in next two ingredients.
3. Pour into a mug.
4. Garnish with whipped cream and espresso powder.

Chila Chai Latte

Ingredients

- ½ c unsweetened almond milk
- ¼ c water
- ½ tsp sugar
- 1 chai tea bag
- **1 ½ oz CHILA HORCHATA CINNAMON CREAM**
- Whipped cream
- Ground nutmeg

Directions

1. Combine first three ingredients in a saucepan over medium heat, stirring until desired temperature.
2. Remove from heat and pour into a mug.
3. Steep tea bag for 3-5 minutes; discard.
4. Add cinnamon cream; stir.
5. Garnish with whipped cream and ground nutmeg.



Cocktail of the Month

Whipped Peppermint Shiraz

Ingredients

- **1 oz Jam Jar Sweet Shiraz**
- **1 oz Pinnacle Whipped Vodka**
- 2 oz cherry-flavored lemon-lime soda
- ¼ c white chocolate melting wafers
- 1 peppermint candy cane

Directions

1. Crush the candy cane on a plate.
2. Melt the white chocolate until smooth. Rim a cocktail glass with chocolate, then roll the chocolate rim over the crushed candy cane; fill with ice and set aside.
3. Combine first three ingredients in a mixing glass; stir.
4. Pour into prepared glass.

