



January
COCKTAIL
OF THE
MONTH

Chocolate Covered
Raspberry

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- 1½ oz Svedka Raspberry Vodka
- 8 oz hot chocolate
- Whipped cream
- Fresh raspberries
- Chocolate shavings

Combine the first two ingredients in a heat-safe mug. Garnish with whipped cream, raspberries and chocolate shavings.



Hot Buttered Bourbon

Barrel-Aged Manhattan

- 2 750-mL bottles Larceny Bourbon
- 7 oz sweet vermouth
- 2 oz The Bitter Truth Aromatic Bitters
- 2-L charred oak barrel

Combine first three ingredients in a large pitcher and pour into the barrel. Allow to rest for 5-7 weeks, then pour the liquid into glass bottles until ready to serve.

GF Southside

- 1½ oz Svedka Grapefruit Jalapeño Vodka
- ¾ oz simple syrup
- ¾ oz fresh lime juice
- 1 mint sprig

Combine first three ingredients in a shaker filled with ice. Shake and strain into a coupe glass and garnish with mint sprig.

Dark & Hazy

- 2 oz Western Honey Pepper Whiskey
- 5 oz ginger beer
- 1 lime wedge, squeezed

Combine all ingredients in a highball glass filled with ice; stir gently.

Hot Buttered Bourbon

- 2½ oz Evan Williams Bourbon
- 6 oz apple cider
- 1 tsp brown sugar
- 1 cinnamon stick
- 1 tsp butter
- 1 dash nutmeg

Heat first three ingredients in a small pan. Pour into a heat-safe mug and add cinnamon stick and butter; stir gently and garnish with nutmeg.

Ocean Pom Martini

- 1½ oz Ocean Organic Vodka
- 1 oz pomegranate juice
- 1 oz cranberry juice
- 1 splash of orange juice
- 1 orange wheel

Combine the first four ingredients in a shaker filled with ice. Shake and strain into a martini glass. Garnish with orange wheel.

Short Cake

- 1½ oz Svedka Strawberry Colada Vodka
- ¾ oz amaretto
- ¾ oz pineapple juice

Combine all ingredients in a shaker filled with ice. Shake vigorously to create a foamy texture and strain into a martini glass.

Mulled Wine

Serves 8

- 1 750 mL-bottle Septima Malbec
- 1 orange, sliced and seeded
- ½ c sugar
- 2 c water
- 1 tsp ground cloves
- 2 tsp cinnamon

Combine the orange, sugar, water and spices in a large stainless steel or enameled pot. Bring to a boil, reduce the heat, and simmer for 15 minutes. Add the wine, and slowly reheat but do not boil.



Mulled Wine



GF Southside

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