

# Try these delicious cocktails for January!

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## New York Sour

**2 oz Dad's Hat Pennsylvania Rye Whiskey**  
**1 oz fresh lemon juice**  
**¾ oz Keep It Simple Syrup**  
**½ oz Joseph Carr Cabernet Sauvignon**  
**1 Mezzetta Maraschino Cherry**

Combine first three ingredients in a shaker filled with ice. Shake and strain into a rocks glass filled with fresh ice. Pour wine over the back of a bar spoon to top. Garnish with cherry.

## Hot Gin Toddy

**1 ½ oz New Amsterdam Stratusphere Gin**  
**4 oz hot water**  
**¾ oz fresh lemon juice**  
**1 tsp honey**  
**1 cinnamon stick**

Combine first four ingredients in a mug; stir. Garnish with cinnamon stick.

## Mochi Ball

**3 oz Baileys Almande Almondmilk Liqueur**  
**4 oz green tea**  
**½ oz Keep It Simple Syrup**

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

## Ward S

**2 oz Shackleton Blended Malt Scotch**  
**½ oz fresh lemon juice**  
**½ oz orange juice**  
**2 tsp Rose's Grenadine**  
**2 Mezzetta Maraschino Cherries**

Combine first four ingredients in a shaker filled with ice. Shake and strain into a chilled coupe glass. Garnish with skewered cherries.

## CB Blazer

**3 oz The Christian Brothers Brandy VS**  
**3 oz hot coffee**  
**1 tsp honey**  
**1 cinnamon stick**

Combine first three ingredients in a mug; stir. Garnish with cinnamon stick.

## Tequila Mint Hot Chocolate

**4 oz El Tesoro Tequila Blanco**  
**2 oz Rumble Minze Peppermint Schnapps**  
**3 c whole milk**  
**4 oz each, milk chocolate chips and bittersweet chocolate chips**  
**¼ c cocoa powder**  
**1 Tbsp sugar**  
**½ tsp salt**  
**4 mint leaves**  
**Whipped cream**

In a saucepan over medium heat, combine chocolate chips, cocoa powder, sugar and salt. Stir in milk; whisk until chocolate is melted and mixture is hot. Remove from heat and add first two ingredients. Pour into mugs. Garnish with mint leaves and whipped cream.

## Vino Francesca

**¼ oz honey**  
**¼ oz boiling water**  
**1 sage leaf, plus 1 for garnish**  
**1 lemon twist**

## Josh Cellars Rosé

Muddle first three ingredients in a shaker. Add ice, shake and strain into a wine glass filled with fresh ice. Top with wine. Garnish with sage leaf and lemon twist.

## COCKTAIL OF THE MONTH

### SPARKLING GRAPEFRUIT & ROSE

**2 oz Ketel One Botanical Grapefruit & Rose Vodka**  
**2 oz pink grapefruit juice**  
**1 oz St-Germain Elderflower Liqueur**  
**Riondo Prosecco**  
**2 grapefruit quarter slices**

Combine first three ingredients in a wine glass filled with ice. Top with sparkling wine. Garnish with grapefruit quarter slices.

