

Happier Holidays

FINE WINE & GOOD SPIRITS

Try these delicious cocktails for November!

Click product name for availability near you.

Autumn Rum Punch

1 750-mL bottle Cruzan Light Rum
1 ½ c apple cider
1 ½ c Grand Marnier Liqueur
¾ c maple syrup
¾ c fresh lemon juice
4 star anise pods
1 apple, sliced
Cinnamon sticks

Combine first five ingredients in a large bowl. Just before serving, add star anise pods, cinnamon sticks and apple. Serve over ice in highball glasses. If desired, garnish each glass with a cinnamon stick.

Yule Nog

2 oz Jim Beam Straight Bourbon
½ oz DeKuyper Buttershots Butterscotch Schnapps
½ oz eggnog
Fresh ground nutmeg

Combine first three ingredients in a shaker filled with ice. Shake and strain into a chilled cocktail glass. Garnish with nutmeg.

Cranello Cosmopolitan

1 ½ oz Pinnacle Vodka
½ oz cranberry juice
¼ oz Caravella Limoncello, chilled
Fresh cranberries

Combine first three ingredients in a shaker filled with ice. Shake and strain into a chilled martini glass. Garnish with cranberries.

Bold Fashioned

2 oz Southern Comfort Whiskey
½ oz Keep It Simple Syrup
2 dashes Angostura Bitters
1 each, orange wedge and Mezzetta Maraschino Cherry

Combine first three ingredients in a mixing glass filled with ice. Stir and strain into a rocks glass filled with fresh ice. Garnish with orange wedge and maraschino cherry.

Pumpkin Spice White Russian

Chocolate syrup
2 oz Stolichnaya Vodka
1 oz Kapali Coffee Liqueur
1 oz heavy cream
½ tsp pumpkin pie spice

Drizzle chocolate syrup in a cocktail glass and fill with ice; set aside. Combine next four ingredients in a shaker. Shake and pour into prepared glass.

The Saint

3 oz Line 39 Sauvignon Blanc
1 ½ oz ginger syrup*
½ oz Dolin Blanc Vermouth de Chambéry
½ oz fresh lemon juice
3 dashes Wigle Pomander Orange Bitters
Q Club Soda
1 each, lemon peel and mint sprig

Combine first four ingredients in a shaker filled with ice. Shake and strain into a large wine glass. Top with bitters and soda. Garnish with lemon peel and mint sprig.

**Ginger Syrup: Combine 1 cup sugar, 1 six-inch piece of peeled and thinly sliced ginger and 1 cup water in a saucepan. Bring to a boil, reduce heat and simmer until sugar is dissolved. Refrigerate overnight. Strain solids before use.*

Red Hot Chocolate

1 ½ oz J Vineyards & Winery Pinot Noir
3 oz bittersweet chocolate, finely chopped
½ c milk
2 ½ oz water
1 pinch kosher salt

Simmer first two ingredients in a saucepan until chocolate melts, then add next three ingredients and bring to a boil for three minutes, whisking continuously. Pour into a mug.

COCKTAIL OF THE MONTH

SNOWFLAKE MARTINI

1 oz Chila Horchata Cinnamon Cream

1 oz Tuaca Liqueur

Coconut flakes

Cinnamon

Nutmeg

Rim a cocktail glass with coconut flakes, cinnamon and nutmeg; set aside. Combine first two ingredients in a shaker filled with ice. Shake and strain into prepared glass.

