

### Kracaccino

#### Ingredients

- **1 oz The Kraken Black Spiced Rum**
- **½ oz Carolans Irish Cream**
- Hot coffee
- Whipped cream
- Ground cinnamon

#### Directions

1. Combine first two ingredients in a mug.
2. Top with coffee; stir.
3. Garnish with whipped cream and cinnamon.

### Orange & Chile Rosé Spritz

#### Ingredients

- **3 oz Apothic Rosé**
- **1 ½ oz Thai chile infused triple sec\***
- Seltzer
- 2 orange slices, charred
- 1 mint sprig

#### Directions

1. Combine first two ingredients in a wineglass filled with ice.
2. Top with seltzer; stir.
3. Garnish with orange slices and mint sprig.

\*Thai Chile Infused Triple Sec: Combine 1 ½ cups triple sec and six red Thai chiles in an airtight container. Infuse one week; discard chiles.

### Tequila Pie

#### Ingredients

- **2 oz 1800 Tequila Reposado**
- **1 dash Peychaud's Bitters**
- ¾ oz pumpkin puree
- ½ oz sweetened condensed milk
- 1 pinch cinnamon
- 1 cinnamon stick

#### Directions

1. Combine first four ingredients in a shaker filled with ice.
2. Shake vigorously and double strain into a cocktail glass.
3. Garnish with cinnamon and cinnamon stick.

### Falling Leaves

#### Ingredients

- **2 oz Threadbare Farmhouse Cider**
- **1 ½ oz Absolut Mandarin Vodka**
- **¼ oz Keep It Simple Syrup**
- 1 oz cranberry juice
- ½ oz fresh lemon juice
- 1 each, grapefruit slice and lemon peel
- Cinnamon sugar

#### Directions

1. Rim a highball glass with cinnamon sugar and fill with ice.
2. Add first five ingredients in prepared glass; stir.
3. Garnish with grapefruit slice and lemon peel.

### Cozy Cinnamon Old-Fashioned

#### Ingredients

- **1 ½ oz Johnnie Walker Black Label Blended Scotch 12 Year Old**
- **2 dashes Angostura Bitters**
- ¼ oz cinnamon syrup\*
- 1 cinnamon stick

#### Directions

1. Combine first three ingredients in a shaker filled with ice.
2. Shake and strain into an old-fashioned glass filled with fresh ice.
3. Garnish with cinnamon stick.

\*Cinnamon Syrup: Simmer 1 cup sugar and 1 cup water in a saucepan until sugar dissolves. Add 2 cinnamon sticks; simmer over low heat for 10-15 minutes. Remove from heat, cover and let sit for 1 hour; discard sticks. Store in airtight container in the refrigerator.



## Cocktail of the Month

### Rosemary Gimlet Twist

#### Ingredients

- **2 oz Crown Royal Regal Apple Canadian Whisky**
- ¾ oz rosemary syrup\*
- ¾ oz fresh lime juice
- 1 rosemary sprig

#### Directions

1. Combine first three ingredients in a shaker filled with ice.
2. Shake and strain into a rocks glass filled with fresh ice.
3. Garnish with rosemary sprig.

\*Rosemary Syrup: Simmer 1 cup sugar and 1 cup water in a saucepan until sugar dissolves. Add ¼ cup rosemary sprigs; simmer for several minutes. Remove from heat, cover and let sit for 3 hours; discard sprigs. Store in airtight container in the refrigerator.

