

FINE WINE & GOOD SPIRITS



October
COCKTAIL
OF THE
MONTH

Kildalton Cross



Noble Twist



Honeycrisp Apple Sangria



Death's Door Rouge

Kildalton Cross

- 1 oz Ardbeg Single Malt Scotch Whisky 10 YO
- 1 oz dry sherry
- $\frac{3}{4}$ oz pear juice
- $\frac{1}{4}$ oz maple syrup
- 3 drops lemon juice
- 3 dashes Angostura bitters
- 1 orange twist

Combine first six ingredients in a shaker filled with ice. Shake and strain into a coupe glass. Garnish with orange twist.

Noble Twist

- 1½ oz Casa Noble Reposado Tequila
 - $\frac{1}{2}$ oz each, fresh lemon and lime juices
 - $\frac{1}{2}$ oz simple syrup
 - $\frac{1}{4}$ oz green Chartreuse
 - 1 piece each, lemon and lime peel
- Rub pieces of lemon and lime peel around the rim of a rocks glass and drop them into the glass. Fill the glass with ice and add all ingredients; stir gently to combine.

Mezcal Old Fashioned

- 2 oz Los Amantes Mezcal Joven
- $\frac{1}{2}$ oz agave syrup
- 2 each, orange slices and maraschino cherries
- 1 dash bitters
- Club soda

Muddle first three ingredients in the bottom of a shaker. Add ice and bitters and shake and strain into a rocks glass filled with fresh ice. Top with a splash of club soda; stir gently.

Apple Cinnamon Rye Fizz

- 1½ oz Dad's Hat Pennsylvania Rye Whiskey
- 1½ oz apple cinnamon simple syrup*
- $\frac{1}{2}$ oz apple cider
- $\frac{1}{2}$ oz lemon juice
- 1 splash ginger ale
- 1 apple slice

Combine first four ingredients in a shaker filled with ice. Shake and pour into a rocks glass and top with ginger ale; stir gently. Garnish with apple slice.

*Apple cinnamon simple syrup: In a small saucepan, combine $\frac{1}{2}$ cup each, sugar and water, 2 cinnamon sticks and an apple, peeled, cored and sliced. Bring to a slow boil over medium-high heat, stirring until the sugar dissolves. Remove from heat, let steep for 10 minutes, strain and cool completely.

Death's Door Rouge

- 1 oz Death's Door Gin
- 1 oz PAMA Pomegranate Liqueur

- 1 oz Casillero del Diablo Cabernet Sauvignon
- 2 tsp fresh orange juice
- 1 orange twist

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

Ginger & Tito

- 1¼ oz Tito's Handmade Vodka
- $\frac{3}{4}$ oz Domaine de Canton Ginger Liqueur
- $\frac{1}{3}$ oz orange curaçao
- 2 dashes orange bitters
- 3 oz ginger beer
- 1 lime wedge

Combine first five ingredients in a mixing glass with ice. Stir and strain into a tall glass filled with fresh ice. Garnish with a lime wedge.

Honeycrisp Apple Sangria

Serves 8 to 12

- 1 (1.5 L) bottle Sutter Home Pink Moscato
- 2 (750 mL) bottles sparkling apple cider, chilled
- $\frac{1}{2}$ c caramel syrup
- 4 apples, chopped in $\frac{1}{2}$ inch cubes
- 1 cinnamon stick

Combine all ingredients except sparkling apple cider in a large pitcher or drink dispenser. Chill until ready to serve. Add sparkling apple cider just before serving, and stir gently to combine.

Black Cherry Jubilee

- 1½ oz EFFEN Black Cherry Vodka
- 2 oz apple juice
- 1 oz ginger beer
- $\frac{1}{2}$ oz lemon juice
- 3 dashes ground cinnamon
- 1 lemon wedge

Combine first five ingredients in a shaker filled with ice. Shake and strain into a tall glass filled with fresh ice. Garnish with lemon wedge.

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