

FINE WINE & GOOD SPIRITS

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October
COCKTAIL
OF THE
MONTH

Angry Apple

- 1 ½ oz New Amsterdam Apple Vodka
- ¾ oz Jack Daniel's Tennessee Fire
- 3 ½ oz hard apple cider
- Dash of ground cinnamon
- Apple slice, fresh or dehydrated
- Cinnamon stick

Add ingredients into a highball or Collins glass filled with ice; stir to mix. Garnish with fresh (or dehydrated) apple slice and a cinnamon stick.

Angry Apple

Espoloma

- 2 oz Espolòn Tequila Blanco
- 1 oz lime juice
- ½ oz grapefruit juice
- ½ oz triple sec
- 3 dashes Angostura bitters
- 2 oz lemon-lime soda
- Lemon or lime slices or grapefruit twist (optional)

Mix first five ingredients. Shake and strain into a highball glass with fresh ice. Top with lemon-lime soda and garnish with lemon slice, lime slice or grapefruit twist.

Apple Sin Martini

- 1 oz Tito's Handmade Vodka
- ½ oz apple schnapps
- ½ oz DeKuyper Hot Dam! Cinnamon Schnapps
- ½ oz butterscotch liqueur
- 3 oz apple cider
- Cinnamon sugar

Wet rim of martini glass and coat with cinnamon sugar. Combine all other ingredients in a cocktail shaker with crushed ice. Strain into a martini glass.

The Whiskey 19

- 2 oz whiskey
- 1 oz fresh lemon juice
- 1 oz simple syrup
- ½ oz 19 Crimes wine

Combine whiskey, fresh lemon juice and simple syrup in a shaker filled with ice. Cover and shake until shaker is frosty. Strain into a glass filled with fresh ice. Pour 19 Crimes wine over the back of a spoon held just above the drink so wine is floating on top.

Tito's Berry Mojito

- 2 oz Tito's Handmade Vodka
- 2 blackberries

- 4 basil leaves
- ¼ oz simple syrup
- 2 thick slices ginger
- Club soda
- Lime wedge

In a shaker, muddle blackberries, basil and ginger with simple syrup. Add Tito's and ice. Shake well and strain over fresh ice. Top with club soda; garnish with a lime wedge.

Mexican Mule

- 2 oz Espolòn Reposado
- ½ oz lime juice
- 2 dashes orange bitters
- Ginger beer
- Lime slice or wedge

Combine first three ingredients in a chilled glass over ice. Top with ginger beer. Mix well; top with a lime garnish.

Ginger and Tito

- 1 ¼ oz Tito's Handmade Vodka
- ¾ oz Domaine de Canton Ginger Liqueur
- ½ oz triple sec
- 2 dashes orange bitters
- 3 oz ginger beer
- Lime slice

Combine first four ingredients in a mixing glass with ice; stir. Pour in a Collins glass over fresh ice; garnish with a lime slice.

Tito's Longhorn Tea

- 2 oz Tito's Handmade Vodka
- 6 oz sweet tea
- 3 orange slices
- ½ oz DeKuyper Peachtree Liquor
- Dash of Angostura bitters
- Mint (optional)

Fill a tall, frozen glass to the top with ice. Add a dash of orange bitters, Jägermeister and squeeze the oil of an orange peel; top with Perrier. Squeeze a second peel over the top, stir and garnish with the peel.



Apple Sin Martini



The Whiskey 19



Tito's Berry Mojito

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