

Try these delicious cocktails for October!

Click product name for availability near you.

Ginger Crisp Martini

1 ½ oz Smirnoff Vanilla Vodka
½ oz Domaine de Canton French Ginger Liqueur
½ oz simple syrup
2 oz apple juice
Cinnamon or brown sugar
1 lemon twist

Combine first four ingredients in a shaker filled with ice. Shake and strain into a chilled martini glass rimmed with cinnamon or brown sugar. Garnish with lemon twist.

Cîroc Appletini

1 ½ oz Cîroc Apple Vodka
¾ oz fresh lemon juice
¾ oz simple syrup
1 apple slice

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

Second Circle

2 oz Wild Turkey Bourbon
1 oz ruby port
1 tsp maple syrup
1 maraschino cherry

Combine first three ingredients in a shaker filled with ice. Shake and strain into rocks glass filled with fresh ice. Garnish with maraschino cherry.

Pumpkin Spice Latte

2 oz Baileys Pumpkin Spice
4 oz hot coffee
1 oz milk
1 pinch cinnamon
Whipped cream

Combine first three ingredients in a mug. Garnish with whipped cream and cinnamon.

Skeletons in Your Closet

1 ¼ oz Bacardí Limón Rum
¾ oz melon liqueur
1 oz sour mix
1 oz pineapple juice
1 oz lemon-lime soda
1 lime wedge

Combine first four ingredients in a shaker filled with ice; shake five seconds. Strain into a glass filled with fresh ice. Top with lemon-lime soda. Garnish with lime wedge.

Vampire Blood

4 ¼ c Bacardí Superior Rum
2 c ruby port
1 ½ c Curaçao liqueur
1 c orange juice, strained
1 c light agave nectar
1-750 mL bottle Martini & Rossi Prosecco
1 large block of ice
1 c strawberries, sliced
2 large lemons, pitted and sliced
1 handful mint leaves

Combine first five ingredients in a large punch bowl. Stir well and refrigerate for at least four hours. Just before serving, add ice block, strawberries, lemons and mint leaves and gently stir in the prosecco. Serve in small punch cups.

Blake's Pike

2 oz Smithworks Vodka
5 oz lemon-lime soda
1 lime wedge

Combine vodka and soda in a highball glass filled with ice; stir gently. Garnish with lime wedge.

COCKTAIL OF THE MONTH

CARAMEL APPLE

1 oz Crown Royal Regal Apple Canadian Whisky
¾ oz Crown Royal Salted Caramel Canadian Whisky
½ oz fresh lemon juice
4 oz ginger ale
1 apple slice

Pour first four ingredients over ice in a rocks glass; stir gently. Garnish with apple slice.

