

## FINE WINE & GOOD SPIRITS

September  
COCKTAIL  
OF THE  
MONTH



Seelbach



Bourbon Sour



Rebel Rita



Spiced Apple Punch

### Seelbach

- 1 oz Russell's Reserve Bourbon 10 YO
- ½ oz Bauchant Orange Liqueur
- 7 dashes Angostura Bitters
- 7 dashes Peychaud's Bitters
- Cavit Lunetta Prosecco

Combine first four ingredients in a mixing glass filled with ice, stir to chill. Strain into a chilled Champagne flute and top with Prosecco.

### Bourbon Sour

- 2 oz Jim Beam Bourbon
- 1 oz lemon juice
- ½ oz lemon-lime soda
- ½ tsp sugar
- 1 each lemon wedge and cherry

Combine first four ingredients in a shaker filled with ice. Shake vigorously and strain into a rocks glass filled with fresh ice. Garnish with lemon wedge and cherry.

### New Fashioned

- 1½ oz Knob Creek Bourbon
- ¾ oz amaretto
- ½ oz simple syrup
- 3 dashes bitters
- 1 strip orange peel

Combine first four ingredients in a mixing glass filled with ice. Stir and pour into a rocks glass. Garnish with orange peel.

### The Team Captain

- 1½ oz Captain Morgan Original Spiced Rum
- 1½ oz orange juice
- ½ oz sour mix
- 3 oz lemon-lime soda
- 1 lime wedge

Combine first four ingredients in a highball glass filled with ice. Stir gently and garnish with lime wedge.

### Sweet Tea Mojito

- 2 oz Burnett's Sweet Tea Vodka
- ½ fresh lime
- 5-6 fresh mint leaves
- 1 tsp sugar
- Club soda

Muddle mint, sugar and juice of half a lime in the bottom of a glass. Fill the glass with ice, add vodka and top with club soda; stir gently.

### Spiced Apple Punch

Serves 8 to 12

- 4½ c Vin Vault Merlot
- 1½ c Basil Hayden's Kentucky Straight Bourbon Whiskey
- 3 oz Domaine de Canton
- 1½ c apple cider
- 3 oz sage simple syrup\*
- 12 oz blood orange soda, chilled
- 8 to 12 pieces candied ginger, for garnish

Combine the first five ingredients in a large pitcher. Chill until ready to serve. Just before serving, top with blood orange soda; stir gently. Serve in rocks glasses filled with ice and garnish with a piece of candied ginger.

*\*Sage simple syrup: In a small saucepan, combine ½ cup each, cane sugar and water, and 5-6 sage sprigs. 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.*

### Rebel Rita

- 1¼ oz Rebel Yell Small Batch Rye Whiskey
- 1 splash triple sec
- 1 splash sour mix
- 1 lime wedge

Combine first three ingredients in a blender with ice. Blend and pour into a salt-rimmed glass. Garnish with a lime wedge.

### Sazerak

- ½ oz Rough Rider Double Casked Straight Bourbon Whisky
- 1 dash aromatic bitters
- 1 sugar cube
- 1 sliver of lemon peel

Combine first three ingredients in a shaker filled with ice. Shake and strain into a rocks glass and garnish with a sliver of lemon peel.

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