

Brighten Your Holidays

WITH INTERNATIONAL SPIRITS



FALL
Cocktail



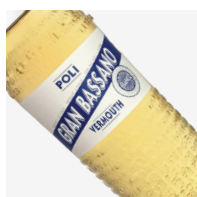
Sorbo Festivo

By Jacob Leyba, *Spirits Specialist, IL/WI*

- 1½ oz Asil Raicilla de la Sierra Anejo
- ½ oz Palomo Mezcal con Mole
- ¼ oz Jack Rudy Demerara Syrup
- 1 Barspoon Pajarote Ponche de Chocolate Liqueur
- 4 dashes Amargo Vallet

Measure into a mixing glass and stir with ice until chilled and diluted. Strain into a double rocks glass over a large cube of ice. Garnish with a flamed orange peel.

FALL
Cocktail



Moltisanti

By Clay Swanson, *Spirits Specialist, CA*

- ¾ oz Poli Bianco Vermouth
- ¾ oz Rinomato Aperitivo
- ½ oz Four Pillars Rare Dry Gin
- ½ oz Lemon Juice
- ¼ oz Nardini Bitter
- Zardetto Prosecco

Combine all ingredients (excluding the Prosecco) in a shaker tin with ice. Shake and strain into a tulip glass. Top with prosecco and garnish with a grapefruit twist.



Moltisanti by Clay Swanson,
Spirits Specialist, CA



The Garden Party by Meghan McCaskill,
Spirits Specialist, FL



FALL
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Fall Too Well

By Katie Campbell, *Spirits Specialist, WA*

- 1½ oz Ten to One Dark Rum
- ½ oz Massenez Golden 8 Pear
- ⅛ oz Henry Vallet Amaro Angostura

Add all ingredients to a mixing glass. Stir with ice & strain over a large rock in a lowball/old fashioned glass. Garnish with expressed orange twist or rehydrated pear sliced pierced with cloves.

FALL
Cocktail



The Garden Party

By Meghan McCaskill, *Spirits Specialist, FL*

- 1¼ oz Arbikie Highland Rye
- 1 oz Sparkling Rosé
- ½ oz BroVo Lucky Falernum
- 1 oz Carrot Ginger Juice
- ½ oz Lemon Juice
- ½ oz Honey Syrup

Fill a mixing tin with all ingredients, except the sparkling rosé. Fill with ice and short shake ingredients until combined and chilled, 3 to 5 seconds. Sink chilled sparkling rosé into a rocks glass with large ice cube. Strain cocktail into glass over wine and ice then garnish.



Spiced Cranberry Punch by Dan Searing,
Spirits Specialist, DC/MD



THANKSGIVING Cocktail



Spiced Cranberry Punch

By Dan Searing, Spirits Specialist, DC/MD

- 1½ oz Ten to One White Rum
- 1 oz Spiced Cranberry Syrup* (can substitute Jack Rudy Grenadine)
- ½ oz Lime Juice

Shake with ice and strain into an ice-filled tumbler. Garnish with an orange peel or an orange wedge studded with cloves. If using grenadine, top with grated nutmeg or allspice.

Batch:

Combine 750 ml bottle of Ten to One White Rum, 16 oz Spiced Cranberry Syrup, and 8 oz Lime juice. If serving over ice add 3 cups water, otherwise add 4 cups water and chill.

*Spiced Cranberry Syrup:

Combine 2 cups cranberries (fresh or frozen), 1 cup sugar, 1 cup water, 2 cinnamon sticks, 3 cloves, 1 tsp zested orange peel, ¼ tsp ground nutmeg, and ½ tsp ground ginger in a saucepan. Simmer over medium heat, stirring to dissolve sugar. Continue to simmer for 10 minutes then remove from heat. Cool and strain. Store in refrigerator.



HANUKKAH Cocktail



Miracle of Oil

By Pablo Madrigal Valdes,
Spirits Specialists, IL/MN

- 2 oz Cazcanes Reposado
- ½ oz Brovo Orange Curacao
- ¾ oz Lemon Juice
- ¼ oz Honey Syrup
- 1 dash of Extra Virgin Olive Oil

In a cocktail shaker with ice, combine all ingredients. Shake vigorously until well-chilled. Strain into a rocks glass. Top with ice. Garnish with a skewered olive and a rosemary sprig.



THANKSGIVING Cocktail



Thankful Negroni

By Matt Turner, Spirits Specialist, GA

- 1 oz Coquerel Cidre Eau de Vie
- 1 oz Cocchi Torino Vermouth
- 1 oz Cappelletti Mazzura
- 3 dashes of Fee Bros. Cranberry Bitters

Combine all ingredients in a mixing glass and stir with ice. Serve in a large rock in a rocks glass garnished with an orange/cranberry skewer.

THANKSGIVING Cocktail



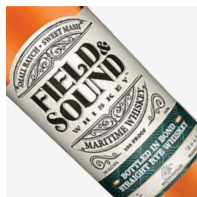
Black Forest Daq

By Meghan Balser, Spirits Specialist, CA

- 2 oz Ten to One Dark Rum
- ½ oz Simple Syrup
- ½ oz Boär Krauter
- ¾ oz Fresh Lime Juice

In a cocktail shaker with ice, combine all ingredients. Shake vigorously until well-chilled. Strain into a chilled coupe glass and garnish with a lime wheel.

THANKSGIVING Cocktail



Rhube Awakening

By Katie Campbell, Spirits Specialist, WA

- 1½ oz Field & Sound Bottled in Bond Rye
- ½ oz Nardini Rabarbaro
- ¼ oz Tremontis Mirto Amaro

Stir with ice and strain into a coupe or stemmed cocktail glass. Garnish with orange oil and torched rosemary sprig.



Black Forest Daq
by Meghan Balser,
Spirits Specialist, CA

CHRISTMAS Cocktail



CHRISTMAS Cocktail



Crimson Sleigh

AKA North Pole Negroni

By Babatu Sparrow, Spirits Specialist, NY

- 1 oz 1776 Rye Whiskey
- ¼ oz 1776 Rye Barrel Proof Whiskey
- ½ oz Fernet Vallet
- ½ oz Kapriol
- ½ oz Rosen Alpine Bitters
- ½ oz Casa Limonio Canello
- 3 drops Saline (1:4)
- Orange Twist, for garnish

Add all ingredients except for garnish into a mixing glass filled with ice. Stir to chill sufficiently. Strain into a rocks glass over a large cube of ice. Garnish with orange twist.

Café Navideño

By Blanca Sanchez, Spirits Specialist, CA

- 1½ oz Palomo Mezcal con Café
- ½ oz Ancho Chili Syrup
- 4 oz Brewed Coffee
- 2 dashes Angostura Bitters

Combine Palomo con Café, chili syrup, brewed coffee, and Angostura bitters into shaker with ice and shake until well chilled. Double strain into a glass with ice. Garnish with an orange zest and a cinnamon stick.

CHRISTMAS Cocktail



CHRISTMAS Cocktail



All I Want For Christmas

By Meghan Balser, Spirits Specialist, CA

- 1½ oz Cimarron Reposado
- ¾ oz Fresh Lemon Juice
- ¼ oz Pajarote Dix Liqueur
- ¼ oz Misguided Triple Sec

In a cocktail shaker with ice, combine all ingredients. Shake vigorously until well-chilled. Strain into a chilled coupe glass, and garnish with a dehydrated grapefruit wheel and rosemary sprig.

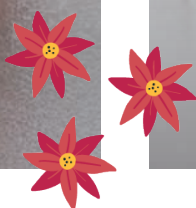
Carols & Cream

By Bastian Vergara, Spirits Specialist, NY

- 2 oz Hidalgo Morenita Cream Sherry
- ¼ oz Pajarote Clavo and Cardamomo
- 1 Egg
- 1 spoonful Simple Syrup

Combine all ingredients in shaker. Dry shake, add ice, then shake until chilled. Double strain into a coupe glass. Garnish with some nutmeg.

Crimson Sleigh by Babatu Sparrow,
Spirits Specialist, NY



Café Navideño by Blanca Sanchez,
Spirits Specialist, CA

All I Want For Christmas by
Meghan Balser, Spirits Specialist, CA



CHRISTMAS Cocktail



Crimson & Spice

By Blanca Sanchez, *Spirits Specialist, CA*

- 1½ oz Singani 63
- ¼ oz Simple syrup
- ½ oz Clear Creek Cranberry Liqueur
- 2 oz Lemon Juice
- Pinch of Salt

Combine all ingredients in a shaker without ice and “dry shake”. Add ice to the shaker and shake until well-chilled. Strain the mixture into a chilled coupe glass and garnish with a fresh rosemary sprig and a dash of black pepper.

CHRISTMAS Cocktail



Timeless Evergreen

By Damon Roseberry, *Spirits Specialist, FL*

- 1 oz Misguided Gin
- 1 oz Boomsma Cloosterbitter Liqueur
- 1 oz Massenez Pomme Verte Liqueur
- 1 oz Lime Juice
- 2 dash Bittercube Ginger Allspice Bitters
- Green apple slice, for garnish
- Fresh white pine needle sprig, for garnish

In a cocktail shaker add all ingredients, add ice. Shake vigorously and strain into a chilled coupe. Garnish.

CHRISTMAS Cocktail



Ruby Rye Punch

By Jayce McConnell, *Spirits Specialist, SC/GA*

- 2 bottles James E Pepper 1776 Rye Whiskey (750 mL)
- 1 bottle Broadbent Ruby Port (750 mL)
- 3 bottles Henri Champlau Cremant de Bourgogne (750 mL)
- 1 batch Spiced Cranberry Shrub

Combine everything in a punch bowl with a big block of ice or an ice ring. You can garnish with some cranberries, cinnamon sticks and rosemary sprigs if you're feeling extra festive. Serve and brace thyself for wassailing.

Spiced Cranberry Shrub:

Peel 15 lemons into a nonreactive bowl. Add 1 lb fresh cranberries and 2 cups of raw sugar (Demerara sugar is best) then muddle well. Stir in 1 tbsp cinnamon. Let this mixture sit for at least an hour at room temperature (longer is better) or overnight in the fridge. In the meantime, juice the peeled lemons. When ready, add the lemon juice to the mixture and stir until the sugar has dissolved. Strain through a fine mesh strainer, label, date and refrigerate until it's time to party.



Carols & Cream by Bastian Vergara,
Spirits Specialist, NY

Timeless Evergreen by Damon Roseberry,
Spirits Specialist, FL



Ruby Rye Punch by Jayce McConnell,
Spirits Specialist, SC/GA



KWANZAA Cocktail



Unity Spritz

By Pablo Madrigal Valdes,
Spirits Specialist, IL/MN

- ½ oz Bayab Orange Marula Gin
- ½ oz Lemon Juice
- 1 oz Caperitif
- ¼ oz Honey Syrup
- Sparkling Wine of choice, to top

In a cocktail shaker with ice, combine gin, caperitif, lemon, and honey. Shake vigorously until well-chilled. Strain into a champagne glass. Top with sparkling wine.

NEW YEAR'S Cocktail



Jimmie Roosevelt

Charles Baker's Champagne Cocktail No. II
By Troy Bayless, Spirits Specialist, CA

- 4 oz Brut Champagne LP
- Barspoon Brucato Chaparral Amaro
- ½ oz Bache Gabrielsen VSOP
- Sugar Cube, doused with Angostura Bitters

Keep glass very cold and build quickly.

NEW YEAR'S Cocktail



International Man of Mystery

By Pablo Madrigal Valdes, Spirits Specialist, IL/MN

- 1½ oz Askur Gin
- 1½ oz Ingham Marsala
- ½ oz Mancino Secco Vermouth (or equivalent)
- 2 dashes Jack Rudy Aromatic Bitters
- Kubler Absinthe Rinse

In a mixing glass combine gin, marsala, vermouth, and bitters. Stir until well-chilled. Rinse a chilled martini glass with absinthe and discard the excess. Stain the cocktail over the absinthe into the glass. Garnish with a lemon twist and add gold flakes.

NEW YEAR'S Cocktail



Countdown Spritz

By Bastian Vergara, Spirits Specialist, NY

- 1 oz Cazcanes No.9 Blanco Tequila
- 3 oz Rouanne Brut Nature Millesime 2022
- ¾ oz Pajarote Cordoval Dix
- ¾ oz Honey Simple
- ¾ oz Lemon Juice

Combine ingredients except the brut in a shaker. Shake until chilled. Strain into a Champagne glass. Top off with Rouanne Brut and garnish with a lemon twist.



Jimmie Roosevelt by Troy Bayless,
Spirits Specialist, CA



International Man of Mystery
by Pablo Madrigal Valdes,
Spirits Specialist, IL/MN



Meeting of the Wines by Meghan McCaskill,
Spirits Specialist, FL



NEW YEAR'S Cocktail



Ruby Revelry

By Trey Ledbetter, Spirits Specialist, GA

- 3 oz Zardetto Prosecco Brut
- 1 ½ oz Four Pillars Bloody Shiraz
- 1 oz Soda Water
- ½ oz St Elder Blood Orange Liqueur

Combine all ingredients into a wine glass. Stir lightly to incorporate ingredients. Garnish with a blood orange/orange round.

NEW YEAR'S Cocktail



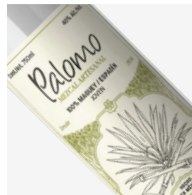
Chaplain

By Troy Bayless, Spirits Specialist, CA

- ¾ oz Rieger 6-Year Bonded Whiskey
- ¾ oz Nardini Amaro
- ¾ oz Amontillado Sherry
- ¼ oz Brucato Oro y Fierro Kumquat Liqueur
- 2 dashes Orange Bitters

Combine all ingredients in a shaker tin. Shake with ice and double strain to a Collins glass. Garnish with orange twist.

NEW YEAR'S Cocktail



Meeting of the Wines

By Meghan McCaskill, Spirits Specialist, FL

- 1 ¼ oz Palomo Mezcal
- 2 oz Lambrusco
- ¾ oz Ginger Ale
- ½ oz Greenbar Ginger Liqueur
- 1 ½ oz Orange Juice

Fill a wine glass with lambrusco, orange juice, ginger beer, and mezcal. Fill with ice and stir until combined and chilled, 2 to 3 seconds. Garnish with blackberries and thyme sprig.

LUNAR NEW YEAR Cocktail



Lunar Margarita

By Alex Liew, Spirits Specialist, NY

- 1 ½ oz Cimarron Blanco
- ¼ oz Ming River Baiju
- ½ oz Simple Syrup
- ½ oz Massenez Piment Oiseau (Bird Eye Chili Liqueur)
- 1 oz Lime Juice

Combine all ingredients and shake with ice. Strain into old fashioned glass with fresh ice and garnish with a lime wheel.

LUNAR NEW YEAR Cocktail



Eclipse de Luna

By Matt Turner, Spirits Specialist, GA

- ¾ oz G4 Tequila Blanco
- ¾ oz Palomo Mezcal
- ¾ oz Lime Juice
- ¾ oz Gabriel Boudier Mango Liqueur
- ¼ oz Agave Syrup

Shake with basil leaves. Strain on the rocks in a rocks glass. Garnish with basil and lime.

Lunar Margarita by Alex Liew,
Spirits Specialist, NY



