



## **White Christmas Margaritas**

- **10 ounces tequila**
- **8 ounces grand marnier**
- **8 ounces lime juice**
- **22 ounces coconut mix**
- **6 ounces coconut rum**
- **6 ounces simple syrup**
- **Fresh Cranberries (for garnish)**
- **Simple syrup (optional)**

**1. Mix all ingredients together well. (works well in a large bowl and using a whisk to mix as opposed to shaking)**

**1. Add simple syrup if you desire more sweetness**

**2. Serve over ice and garnish with fresh cranberries.**

## **Mistletoe Margaritas**

- **Coarse salt for the rim**
- **2 ounces Grand Marnier**
- **1 1/2 ounces Tequila**
- **2 ounces white cranberry juice**
- **2 ounces freshly squeezed lime juice**
- **1 ounce simple syrup**
  - **1/2 cup water**
  - **1/2 cup sugar**
- **Fresh cranberries for garnish**
- **Rosemary for garnish**

- 1. Rim each glass with a lime wedge and dip in the coarse salt. Fill each glass with ice**
- 2. In a cocktail shaker, add the grand marnier, tequila, cranberry juice, lime juice and syrup.**
- 3. Shake for 30 to 60 seconds. Pour over the ice.**
- 4. Garnish with extra limes and fresh cranberries. Throw in a sprig of rosemary if you wish.**
- 5. Drink Up!!**

## **Buttered Nutcracker**

- **1 ounce Amaretto liqueur**
- **2 ounce Baileys Irish Cream**
- **2 ounces butterscotch schnapps**
- **Maraschino cherries for garnish**

- 1.Fill cocktail shaker with ice**
- 2.Add amaretto, baileys and butterscotch schnapps**
- 3.Shake gently to combine and chill**
- 4.Strain into a rocks glass filled with fresh ice**
- 5.Garnish with cherries**
- 6.Drink up and enjoy.**

## **Apple Cider Sangria**

- **1 ounce Fireball Blazin Apple Whiskey**
- **Dehydrated apple chips**
- **.25 ounce Honey syrup**
- **3 ounce Red Wine**
- **1.5 ounce Apple Cider Liqueur**
- **.25 ounce Lemon juice**

- 1. In a glass add ice and dehydrated apple chips**
- 2. Add whiskey, honey syrup wine, Red Wine, Apple Cider Liqueur and lemon juice**
- 3. Stir to incorporate**
- 4. Drink up and enjoy**

## **Peanut Butter N Jelly**

- **2 ounce Skrewball Whiskey**
- **1 ounce Chambord**
- **½ ounce Frangelico**

- 1. Rim glass with Simple syrup and equal parts crushed graham crackers and sugar.**
- 2. Add ice to shaker cup**
- 3. Pour whiskey, Chambord and Frangelico into shaker**
- 4. Shake for 30 to 60 seconds**
- 5. Strain into rimmed glass up, or over fresh ice.**
- 6. Drink up and enjoy.**

## **Peppermint Froth**

- **1 ½ ounces Vodka**
- **1 ounce peppermint Schnapps**
- **½ ounce Simple syrup**
- **½ ounce cream**

- 1. In a cocktail shaker filled with ice add all ingredients**
- 2. Shake vigorously for 30-60 seconds**
- 3. Strain into rocks glass over fresh ice**
- 4. Garnish with chocolate covered candy sticks**
- 5. Drink up and enjoy**

## **Tipsy Elf**

- **Gin**
- **½ ounce St Germain Elderflower liqueur**
- **Soda water**
- **Splash of lemonade**
- **Cucumber slices**
- **Lemon**

**1. Muddle cucumber and lemon in shaker glass**

**2. Add ice, gin, St Germain Elderflower Liqueur, soda water.**

**3. Shake for 30 to 60 seconds, pour into glass, add more ice and splash of lemonade.**

**4. Drink up and enjoy**

## **Drunken Reindeer**

- **½ ounce Aperol**
- **1 ounce Tequila**
- **½ ounce triple sec**
- **1 ounce Lime juice**
- **5 ounces Grapefruit juice**
- **Splash of Soda water**

- 1. In a Shaker cup with ice add Aperol, tequila, triple sec, lime juice and grapefruit juice**
- 2. Shake for 30 to 60 seconds, pour into glass, add more ice and splash of soda water.**
- 3. Drink up and enjoy**



## **Spicy Sweet Holiday Storm Cocktail**

- Jalapeno Honey Syrup
  - ½ Cup Honey
  - 1-2 jalapenos sliced
  - 6 slices fresh ginger
- **1/3 cup cranberry juice**
- **2 ounces vodka**
- **½ ounce St Germain (elderflower liquor)**
- **1 tbl lemon juice**
- **1-2 dashes bitters**
- **1 ginger beer**
- **Sugared cranberries for garnish**

1. to make the jalapeno honey syrup in a pot bring ½ cup water, the honey, jalapenos and ginger to boil over high heat. Boil 2-3 minutes, then remove from heat. Let cool, then strain into glass jar.

**1. Rim glass in sugar and fill with ice**

**2. Combine cranberry juice, vodka, St Germain, lemon juice, bitters and 1-2 tbl jalapeno honey syrup in a cocktail shaker. Stir to combine.**

**3. Strain into glass. Top with ginger beer**

**4. Garnish with cranberries.**

**5. Drink up.**

## **Mrs Claus Bourbon Cocktail**

- **2 ounce cranberry juice**
- **2 ounce bourbon**
- **1 ounce simple syrup**
- **1 tsp cinnamon**
- **Fresh cranberries for garnish**

- 1. In a shaker glass with ice add cranberry juice, bourbon, simple syrup and cinnamon.**
- 2. Shake for 3 to 60 seconds**
- 3. Pour over fresh ice and garnish**
- 4. Drink Up!!**