

HOLIDAY PARTY COCKTAILS + RECIPES



THE POMEGRANATE 75 GIN / SPARKLING WINE

An elegant, jewel-toned twist on the classic French 75. It brings a festive, deep-red hue to any toast.

1 oz Gin, 1/2 oz Pomegranate Juice, 1/4 oz Simple Syrup, top with chilled Champagne or Prosecco.

Shake gin, pomegranate juice, and simple syrup with ice. Strain into a champagne flute and top with chilled sparkling wine. Garnish with a lemon twist and pomegranate arils.

SPICED PEAR & ELDERFLOWER COLLINS VODKA OR GIN

Light, floral, and incredibly crisp. This is a refreshing choice for guests who want something botanical and sophisticated.

1 1/2 oz Vodka or Gin, 1 oz Pear Nectar, 1/2 oz Elderflower Liqueur, 1/2 oz Lemon Juice, top with Club Soda.

Shake the spirit, pear nectar, elderflower, and lemon juice with ice. Strain into a tall glass over fresh ice and top with club soda. Garnish with a thin pear slice and star anise.

BLACK CHERRY & FIG OLD FASHIONED BOURBON

Deep, dark, and complex. This rich variation uses winter preserves to add a velvety texture to the classic whiskey drink.

2 oz Bourbon, 1/4 oz Fig Jam, 2 dashes Cherry Bitters.

Stir the bourbon, fig jam, and bitters in a glass until the jam is dissolved. Add a large ice cube and stir for 30 seconds. Garnish with a cocktail cherry and an orange peel.

THE VELVET MANHATTAN RYE WHISKEY

Rich and silky with a hint of chocolate. This is a high-end variation for guests who enjoy a bold, luxurious cocktail.

2 oz Rye Whiskey, 3/4 oz Sweet Vermouth, 2 dashes Chocolate Bitters.

Stir all ingredients in a mixing glass with plenty of ice for 30 seconds. Strain into a chilled martini or coupe glass. Garnish with a wide orange zest and a dark chocolate shaving.

the bar



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CRANBERRY & THYME SPRITZ

SPARKLING WINE

A sophisticated, lower-alcohol option for the early evening. It is bubbly, tart, and smells like a holiday garden.

2 oz Aperol, 1 oz Unsweetened Cranberry Juice, 3 oz Prosecco, splash of Club Soda.

Fill a large wine glass with ice. Add Aperol and cranberry juice, top with Prosecco and soda, and stir gently. Garnish with a sprig of fresh thyme and frozen cranberries.

BLOOD ORANGE & SAGE GIMLET

GIN

Vibrant, citrusy, and earthy. The blood orange provides a dramatic seasonal color that looks stunning in a cocktail glass.

2 oz Gin, 3/4 oz Blood Orange Juice, 1/2 oz Fresh Lime Juice, 1/2 oz Simple Syrup, 1 Fresh Sage leaf.

"Slap" the sage leaf between your palms and add to the shaker. Add remaining ingredients and shake vigorously with ice. Double strain into a chilled coupe glass.

ESPRESSO "SNOWCAP" MARTINI

VODKA

A decadent, dessert-style finish to the night. The floating cream creates a beautiful "snow-covered" visual effect.

1 1/2 oz Vodka, 1 oz Fresh Espresso, 3/4 oz Coffee Liqueur, 1/2 oz Heavy Cream (for the top).

Shake vodka, espresso, and liqueur with ice; strain into a coupe. In a separate shaker, shake the cream alone for 10 seconds, then gently float it over the back of a spoon onto the drink. Garnish with nutmeg.

THE FIRESIDE NEGRONI

GIN

A smoky, bittersweet aperitif that warms the palate. It is the perfect slow-sipper for a cold winter evening.

1 oz Gin, 1 oz Campari, 1 oz Sweet Vermouth

Stir all ingredients in a mixing glass with ice until very cold. Strain into a rocks glass over a large ice cube. Garnish with an orange peel singed with a lighter to release the oils.

the bar

