



FOUR FESTIVE COCKTAILS



EURIADA

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ALPINE FLIP

In the style of eggnog and coquito, this is a rich and sumptuous drink perfect for cold weather festivities.



Ingredients

- 0.25 oz Liber & Co Fiery Ginger Syrup
- 1.5 oz Don Ciccio & Figli Nocino Walnut Liqueur
- 0.75 oz Rum-Bar Gold Jamaica Pot Still Rum
- 0.5 oz half and half
- 1 whole egg, or egg substitute
- nutmeg, for garnish

Method

- 1 Add all ingredients to a shaker and dry shake.
- 2 Add ice and shake for 10-15 seconds
- 3 Strain into a glass.
- 4 Grate fresh nutmeg on top for garnish.

SLOE DANCE

Sloe Gin is oh-so-winter. This cocktail tastes like a deliciously complex cold mulled wine, and it's super simple to make. Sip and savor.

Ingredients

- 2 oz Sipsmith Sloe Gin
- 1 oz Baldoria Rosso Vermouth
- Dash of Angostura bitters
- lemon peel, for garnish



Method

- 1 Add all ingredients to a shaker or mixing tin filled with ice.
- 2 Stir until very cold.
- 3 Strain into a chilled cocktail glass.
- 4 Express a lemon peel over top and garnish with it.

PEAR NOËL

Full of holiday flavor - spices, pomegranate, pear, and more.
Perfect for entertaining, it easily serves a crowd and can be batched!



Ingredients

- .75 oz Liber & Co. Real Grenadine Syrup
- 1.5 oz Rittenhouse Rye Whiskey
- 0.5 oz St. George Spiced Pear Liqueur
- 0.75 oz lemon juice

Method

- 1 Add all ingredients to a shaker with ice.
- 2 Shake for 20-30 seconds.
- 3 Strain into a glass filled with ice.
- 4 Garnish as you wish. Some suggestions: orange wheels, bosc pear slices, cinnamon sticks, rosemary sprig, fresh cranberries.



CRISMUS BREEZE

A rum-tastic journey
through tropical flavors
guaranteed to put you
in a holiday mood!

Ingredients

- 1.5 oz Ten To One Dark Rum
- 0.5 oz Plantation Stiggins' Fancy Pineapple Rum
- 0.5 oz St. Elizabeth Allspice Dram
- 0.5 oz Amaro Averna
- 0.25 oz Tempus Fugit Creme de Banane
- 0.5 oz Pineapple juice
- Nutmeg
- Pineapple



Method

- 1 Add all ingredients to a shaker with ice.
- 2 Shake vigorously for 20 seconds
- 3 Strain into a rocks glass over ice.
- 4 Grate fresh nutmeg on top for garnish, then add a wedge of fresh or dehydrated pineapple.