

Camp
CRAFT
COCKTAILS



Peppermint Bark Martini

Fill with 12 ounces of the liquor of your choice, we love vodka. Refrigerate for 3 days, and enjoy for the next 30 days as the basis for 8 craft cocktails. Infuse a second time to double the drinks. Shelf life: 1 year.

MIX IT COLD

2oz. strained shot
1oz. half-and-half
0.5oz. simple syrup

Pour your strained shot into a shaker cup of ice. Add half-and-half and simple syrup. Shake for 20 seconds and strain into a chilled martini glass.

MIX IT HOT

1.5oz. strained shot
Mug of hot chocolate

Add your strained shot to a mug of hot chocolate. Garnish with whipped cream and crushed peppermint candy.

ZERO PROOF

1.5oz. strained shot
Mug of hot coffee

Fill your Peppermint Martini Camp Kit carefully fill with Hot (almost boiling) water, shake, and allow it to cool. Makes 8 zero-proof cocktails. Add your strained shot to your favorite mug of hot coffee. Top with whipped cream and garnish with crushed peppermint candy.*Can be substituted with any dairy free milk