Holiday Cocktail Recipes

Made with Oregon Spirits

Temperance Harvest

- 2 oz. Temperance Trader Bourbon
- 1 oz. Pumpkin Butter
- ½ oz. Fresh Lemon Juice
- 1 Dash Angostura Bitters
- ¾ oz. Dry Hard Cider

Combine all ingredients except hard cider in a cocktail shaker, add ice, shake and strain into a cocktail glass using a fine mesh tea strainer. Top with a float of dry hard cider.

1910 Manhattan

- 3 oz. 1910 Rye Whisky
- Dash of Sweet Vermouth
- Dash of Bitters
- Cherry and Orange twist garnish

Calisaya over Ice-cream

- Calisaya Liqueur
- Vanilla Ice-cream

Pour Calisaya over the ice-cream and enjoy!

The Civil War

- 1 ½ oz. Burnside Whiskey
- ½ oz. Cynar
- ½ oz. Cocchi Sweet Vermouth
- 2 Dashes Fee Bros. Old Fashioned Bitters

Stirred with ice and strained into a martini glass. Amarena Cherry garnish

Courtesy - Mike @ Driftwood Room

Moroccan Coffee

- Using an orange slice, wet the rim of a coffee glass, then roll it in baker's sugar.
- Pour ¼ oz. of a 151 proof rum
- Using a long lighter, light the 151 on fire, caramelizing the sugared rim.
- Shake a few dashes of cinnamon & nutmeg and watch the sparks fly.

Add:

- 1 ¼ oz. Edgefield Coffee Liqueur
- ¼ oz. Irish Cream
- Fill with fresh-roasted coffee and top with a thick layer of fresh whipped cream

French 75

- 1 oz. Aviation American Gin
- 1 oz. Freshly Pressed Lemon Juice
- ¾ oz. Simple Syrup
- 3 oz. Brut Champagne

- In a pint glass, add spirits and mixers (through simple syrup)
- Fill with ice and shake vigorously
- Add champagne and strain into a chilled cocktail glass
- Garnish with a lemon twist

Hot Cocoa Mint

- 1 oz. Lavishmint Vodka
- 3 oz. Hot Chocolate

Combine and serve hot

New York Cocktail

- 2 oz. Big Bottom Whiskey
- ½ oz. Fresh Lime Juice
- ½ oz. Simple Syrup
- ¼ tsp. Grenadine
- Orange peel garnish

Fill a shaker with 1 cup ice and add Big Bottom Whiskey, lime juice, simple syrup and grenadine. Cover and shake until well-chilled, 10-15 seconds. Strain into a chilled cocktail glass.

Classy Brandy Alexander

- 1 oz. Brandy Peak Pear Brandy
- 1 oz. Crème de Cacao
- 1 oz. Light Cream
- Ice

Put all ingredients into a cocktail shaker.

Shake well until outside is frosty.

Pour and enjoy!

Hot Spice Bourbon

- 2 oz. CW Irwin Bourbon
- 1 tsp. Butter
- 2 tsp. Brown Sugar
- 5 oz. Boiling Water
- Dash of Angostura

Stir together until dissolved; butter, brown sugar and hot water.

Add bourbon and a dash of angostura and stir well.

Garnish with cinnamon stick.

Celery Cider

- 1 ½ oz. Organic Nation Vodka
- 2 oz. Apple Cider
- Dash Simple Syrup
- Pinch of Celery Salt
- 3 Dashes of Celery Bitters
- Juice of one Lime

Combine all ingredients over ice, shake and strain into a rocks glass over ice.

Garnish with a celery salt rim

Holiday Smash

- 1 1/2 oz. Ransom Old Tom Gin
- ¾ oz. Cointreau
- ¾ oz. Lime
- Dash of Simple Syrup
- 1 tsp. Douglas Fir Eau de Vie
- 3 Fresh Cranberries

Muddle cranberries in mixing tin and then add ingredients and ice. Shake and strain into coupe glass.

Garnish with two cranberries skewered

Mocha Martini

- 1 ½ oz. Mud Puddle Bitter Chocolate Vodka
- 1 ½ oz. Vanilla Vodka
- 1 oz. Baileys Irish Cream Liqueur
- 1 oz. New Deal Coffee Liqueur
- Splash of Cream

Shake with ice and serve in a martini glass.

White Turk

- 2 oz. Vivacity Vodka
- 1 oz. Vivacity Turkish Coffee Liqueur
- Heavy Cream

Fill Glass with Ice

Add the Vodka and Liquer

Top with a large splash of heavy cream

Mia Farrow

- 1 ½ oz. vodka
- ¾ oz. Stone Barn Cranberry Liqueur
- ½ oz. Fresh Lime Juice
- ¼ oz. Simple Syrup

Shake with Rosemary sprig

Double strain into double chilled martini glass

Courtesy: Mychal Dynes @ Noble Rot

Dare, Risk, Dream

- 1 ½ oz. Dead Guy Whisky
- ½ oz. Fresh Lemon
- ¾ oz. Simple Syrup
- ¾ oz. Aperol

Add all ingredients into shaker with ice.

Top with 1-2 oz. Dead Guy Ale.