

TONIGHT'S BAR

Christmas *Cocktail Menu*

Six festive cocktails, mulled wine for the table and two zero-proof drinks

Egg Nog

Cognac · rum · milk · egg · nutmeg



Hot Toddy

whiskey · honey · lemon · hot water



Poinsettia

Champagne · cranberry · orange liqueur



Brandy Alexander

Cognac · crème de cacao · cream · nutmeg



Hot Buttered Rum

dark rum · butter · brown sugar · spice



Irish Coffee

Irish whiskey · hot coffee · brown sugar · cream



Mulled Wine

red wine · brandy · orange · spice



Cranberry Punch ZERO-PROOF

cranberry · pineapple · almond · ginger ale



Shirley Temple ZERO-PROOF

ginger ale · grenadine · lemon · cherry

Recipes on the next pages · Please drink responsibly



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Egg Nog

OLD FASHIONED • SHAKEN • OVER ICE

MEDIUM

1 oz 30 ml	Cognac
1 oz 30 ml	aged rum
½ oz 10 ml	simple syrup
1 oz 30 ml	whole milk
1	whole egg



1. Shake everything hard without ice to whip the egg.
2. Add ice and shake again until cold.
3. Strain over fresh ice; grate nutmeg on top.

*Brandy and rum, milk and egg: Christmas in a glass.
Pasteurized eggs work perfectly.*



Garnish: freshly grated nutmeg

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Hot Toddy

IRISH COFFEE MUG • BUILT •

SERVED HOT LIGHT

1½ oz 45 ml	whiskey
½ oz 15 ml	honey
½ oz 15 ml	fresh lemon juice
4 oz 120 ml	hot water



1. Warm a heatproof glass with hot water and empty it.
2. Stir the whiskey, honey and lemon until the honey dissolves.
3. Top with hot water, not boiling, and add a cinnamon stick.

The nightcap of cold evenings: whiskey, honey, lemon and hot water.



Garnish: lemon slice studded with cloves

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Poinsettia

CHAMPAGNE FLUTE • BUILT • SERVED UP

LIGHT

½ oz 15 ml	orange liqueur
2 oz 60 ml	cranberry juice
2 oz 60 ml	chilled Champagne



1. Pour the orange liqueur and cranberry juice into a chilled flute.
2. Top with Champagne and stir once, gently.

Named for the Christmas flower, and just as red.



Garnish: rosemary sprig

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Brandy Alexander

COUPE • SHAKEN • SERVED UP

MEDIUM

1½ oz 45 ml	Cognac
1 oz 30 ml	crème de cacao
¾ oz 22.5 ml	half-and-half



1. Shake everything hard with ice.
2. Fine-strain into a chilled coupe; grate nutmeg on top.

Chocolate, cream and Cognac: the after-dinner classic of the holidays.



Garnish: freshly grated nutmeg

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Hot Buttered Rum

IRISH COFFEE MUG • BUILT •

SERVED HOT **MEDIUM**

1½ oz 45 ml dark rum
1 tbsp 15 ml butter
2 tsp 10 ml brown sugar
1 pinch cinnamon and nutmeg
3 oz 90 ml hot water

1. Mash the butter, sugar and spices in the bottom of a warm mug.
2. Add the rum, top with hot water and stir until the butter melts.

Rum, butter and spice: it tastes like a cinnamon roll.



Garnish: cinnamon stick

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Irish Coffee

IRISH COFFEE MUG • BUILT •

SERVED HOT **LIGHT**

1½ oz 45 ml Irish whiskey
4 oz 120 ml hot coffee
½ oz 15 ml brown sugar syrup
1 oz 30 ml lightly whipped cream

1. Warm the glass with hot water, then empty it.
2. Add syrup, whiskey and coffee; stir.
3. Float the cream over the back of a spoon.

Born at Foynes, Ireland, in the 1940s.



Garnish: the cream

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Mulled Wine

PUNCH CUP • BUILT • SERVED HOT

LIGHT

1 bottle 750 ml red wine
2 oz 60 ml brandy
¼ cup sugar
1 orange, sliced
6 cloves
2 cinnamon sticks
2 star anise

Serves 6 • one serving: 4 oz red wine, ⅓ oz brandy, 2 tsp sugar, 1 orange slice, 1 clove and a piece of cinnamon

1. Warm the wine, brandy, sugar, orange and spices gently for 15 minutes; never let it boil.
2. Ladle into warm cups.

Warm spiced wine: the smell of a Christmas market.



Garnish: orange slice, cinnamon stick

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Cranberry Punch

PUNCH CUP • BUILT • ICE BLOCK

ZERO-PROOF

2 cups 480 ml cranberry juice
2 cups 480 ml pineapple juice
½ tsp 2.5 ml almond extract
4 cups 960 ml ginger ale

Serves 12 • one serving: 1½ oz cranberry juice, 1½ oz pineapple juice, 3 oz ginger ale

1. Mix the juices and almond extract; chill.
2. Just before serving, add ginger ale and ice.
3. Float cranberries and pineapple slices.

A zero-proof punch the whole table can share.



Garnish: cranberries, pineapple

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Shirley Temple

HIGHBALL • BUILT • OVER ICE

ZERO-PROOF

6 oz 180 ml ginger ale
½ oz 15 ml grenadine
¼ oz 7.5 ml fresh lemon juice



1. Fill a glass with ice.
2. Add grenadine and lemon, top with ginger ale.
3. Garnish with a maraschino cherry.

The zero-proof classic named after the child film star.



Garnish: maraschino cherry

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Shopping list

EVERYTHING FOR THIS MENU • TICK AS YOU GO

BOTTLES

- ☐ aged rum
- ☐ brandy
- ☐ chilled Champagne
- ☐ Cognac
- ☐ dark rum
- ☐ Irish whiskey
- ☐ orange liqueur
- ☐ red wine
- ☐ whiskey

MIXERS & FRESH

- ☐ almond extract
- ☐ brown sugar
- ☐ brown sugar syrup
- ☐ butter
- ☐ cinnamon and nutmeg
- ☐ cinnamon sticks
- ☐ cloves
- ☐ cranberry juice
- ☐ crème de cacao
- ☐ fresh lemon juice
- ☐ ginger ale
- ☐ grenadine
- ☐ half-and-half

- ☐ honey
- ☐ hot coffee
- ☐ hot water
- ☐ lightly whipped cream
- ☐ orange, sliced
- ☐ pineapple juice
- ☐ simple syrup
- ☐ star anise
- ☐ sugar
- ☐ whole egg
- ☐ whole milk

GARNISH

- ☐ cinnamon stick
- ☐ cranberries
- ☐ freshly grated nutmeg
- ☐ lemon slice studded with cloves
- ☐ maraschino cherry
- ☐ orange slice
- ☐ pineapple
- ☐ rosemary sprig
- ☐ the cream

ALSO

- ☐ a jigger and a shaker
- ☐ plenty of ice



Write your own drinks list

Ask the bartender for anything without alcohol.

