



A Year of Cocktails

Seasonal Sips for Every Moment

Recipes Developed by Bridget Albert
Senior Director of External Communications and
Host of the Served Up Podcast at Southern Glazer's

January 1: National Bloody Mary Day

Bloody Mary

Ingredients:

- 4 oz tomato juice
- 2 oz vodka
- Juice from a lemon wedge
- Pinch of salt and pepper
- 2 dashes Worcestershire
- 2 dashes tabasco sauce

Instructions:

- Add all ingredients to an ice filled tall glass. Stir and garnish with a lemon wedge.



January 11: National Hot Toddy Day



Smoked Honey Hotty Toddy!

Ingredients:

- 2 oz rye
- 1 oz smoked honey syrup
 - ½ part raw honey
 - ½ part water
 - 1 small piece of hickory or cherry wood
- ¾ fresh lemon juice
- 2 dashes Angostura Bitters
- 4 oz hot water
- 1 cinnamon stick
- 3 cloves

Instructions:

- In a heatproof mug add all ingredients and stir.
- In a smoke chamber or using a handheld smoke gun, fill a glass or metal container with honey. Add your choice of wood chips (hickory or cherry wood works well). Light the wood chips and allow the smoke to fill the container and infuse the honey for about 5 minutes.
- If you don't have a smoke gun, you can use a small piece of wood and heat it with a flame, directing the smoke into a covered bowl or jar with the honey. Let it steep for 5-10 minutes.

January 25: National Irish Coffee Day

Café Dublin

Ingredients:

- 1 ½ oz Irish Whiskey
- 1 oz ginger flavored whiskey
- 4 oz freshly brewed dark roast coffee
- Peychaud's Bitters-soaked sugar cube
- Whipped cream

Instructions:

- Add all ingredients except whipped cream to a heat proof mug.
- Stir until the sugar cube dissolved.
- Top with a layer of whipped cream.



February 14: Valentine's Day



Temptress

Ingredients:

- 1 oz raspberry puree
- ½ oz rose water
- ½ oz fresh lemon juice
- 3 dashes chocolate bitters
- 3 oz sparkling wine
- 1 oz gin

Instructions:

- Add all ingredients except for sparkling wine to an ice filled mixing glass.
- Shake well.
- Strain into a flute or coupe glass.
- Top with sparkling wine. Stir.
- Garnish with two raspberries on a pick.

February 22: National Margarita Day

Margarita

Ingredients:

- 2 oz blanco tequila
- 1 oz fresh lime Juice
- ½ oz agave nectar
- Salt rim (optional)

Instructions:

- Shake and serve with or without ice, salt rim (optional).



March 3: National Moscow Mule Day



Smoky Pineapple Mule

Ingredients:

- 2 oz Pineapple-infused vodka
 - Fill jar with fresh pineapple cubes
 - Cover pineapple with vodka
 - Let it sit for 24 hours, then strain out the fruit
- 1 oz fresh lime juice
- 4 oz ginger beer
- ½ oz mezcal
- Pineapple wedges and mint sprigs for garnish
- Ice cubes

Instructions:

- In an ice filled mixing glass, add the pineapple-infused vodka, fresh lime juice, and mezcal. Shake.
- Strain mixture into a mule mug over ice.
- Top with ginger beer and gently stir.
- Garnish with a grilled pineapple wedge and a sprig of fresh mint.

March 15: Espresso Martini Day

Espresso Self

Ingredients:

- 1 oz vodka
- 1 oz freshly brewed espresso (cooled)
- 1 oz coconut cream
- ½ oz Kamora Dulce de Leche liqueur

Instructions:

- In a mixing glass, combine the vodka, cooled espresso, coconut cream, and coffee liqueur.
- Add ice to the shaker and shake vigorously.
- Strain the mixture into a chilled cocktail glass.



March 17: St. Patrick's Day



Shamrock Sour

Ingredients:

- 2 oz Irish whiskey
- 1 oz fresh lemon juice
- $\frac{3}{4}$ oz honey syrup (1:1 ratio of honey and water)
- $\frac{1}{2}$ oz matcha powder
- 1 egg white
- A pinch of sea salt
- Lemon twist and mint sprig for garnish

Instructions:

- In a shaker, combine Irish whiskey, lemon juice, honey syrup, matcha powder, and egg white.
- Dry shake (shake without ice) for 15 seconds to emulsify the egg white and matcha.
- Add ice and shake vigorously for another 10-15 seconds.
- Strain into a coupe glass.
- Garnish with a lemon twist and a sprig of mint for that extra touch of green!

March 24: National Cocktail Day

Smoked Lavender Rum Old Fashioned

Ingredients:

- 1 oz aged rum
- ¼ oz lavender syrup
 - 1 cup water
 - 1 cup sugar
 - 2 tbsp dried lavender buds
 - In a small saucepan, combine water and sugar. Heat over medium heat until the sugar dissolves.
 - Add the dried lavender buds and let the mixture simmer for about 5 minutes, stirring occasionally.
 - Remove from heat and let the lavender steep for another 15 minutes.
 - Strain the syrup to remove the lavender buds, and store it in an airtight container. Let it cool before using.
- 2 dashes Angostura bitters
- 2 dashes Orange bitters
- Orange peel
- Smoked wood chips (preferably cherry or oak)
- Large ice cube

Instructions:

- Prepare the Old Fashioned Glass: Start by smoking the glass. To do this, place a small handful of wood chips in a smoking gun chamber, light it, and direct the smoke into the glass. Cover the glass with a lid to trap the smoke inside.
- In a mixing glass, combine the barrel-aged rye whiskey, lavender syrup, Angostura bitters, and orange bitters.
- Add a large ice cube and stir.
- Strain the mixture into the smoked glass.
- Express the oils from an orange peel over the drink by holding it over the glass and gently twisting it. Drop the peel into the glass.



April 11: National Gin and Tonic Day



Tomato & Basil Gin and Tonic

Ingredients:

- 2 oz gin
- 1 oz fresh tomato juice (preferably from ripe heirloom tomatoes for a richer flavor)
- ¼ oz fresh lemon juice
- ½ oz basil simple syrup
 - 1 cup water
 - 1 cup sugar
 - ½ cup fresh basil leaves
 - Combine water and sugar in a saucepan over medium heat, stirring until the sugar dissolves.
 - Add the fresh basil leaves and simmer for 15-20 minutes to infuse the syrup with basil flavor.
 - Strain the syrup to remove the basil leaves and allow it to cool.
- 4 oz tonic water
- Fresh basil leaves
- A pinch of sea salt

Instructions:

- In a shaker, combine the gin, fresh tomato juice, lemon juice, and basil simple syrup.
- Add ice and shake lightly to chill and combine.
- Strain the mixture into a highball glass filled with fresh ice.
- Top with tonic water and stir gently.
- Garnish with a sprig of fresh basil and, if you like, a pinch of sea salt to bring out the savory notes.

May 7: National Cosmopolitan Day

Sherry Blossom Cosmo

Ingredients:

- 1 1/5 oz vodka
- 1/2 oz dry sherry (like Fino or Manzanilla)
- 3/4 oz cranberry juice
- 1/2 oz ginger syrup *
- 1/4 oz fresh lime juice
- 1/4 oz orange liqueur
- Orange peel

Instructions:

- In a mixing glass, combine the vodka, dry sherry, cranberry juice, ginger syrup, lime juice, and orange liqueur.
- Fill the shaker with ice and shake.
- Fine strain the mixture into a chilled coupe.
- Express the oils from an orange peel over the drink, then drop it in as garnish.



May 16: National Mimosa Day

Fluffy Strawberry Mimosa

Ingredients:

- 1 oz strawberry puree
- 1 oz fresh orange juice
- ½ oz orange liqueur
- ½ oz egg white
- 3 oz dry sparkling wine

Instructions:

- In a shaker, combine the fresh strawberry puree, fresh orange juice, orange liqueur, egg white.
- Dry shake (shake without ice) for about 10-15 seconds to emulsify the egg white to create a foamy, frothy texture.
- Add ice to the shaker and shake vigorously for another 10-15 seconds until well-chilled and frothy.
- Strain the mixture into a chilled champagne flute or coupe glass.
- Gently top with the sparkling wine.
- Garnish with a fresh strawberry.



May 30: National Mint Julep Day



Frozen Mint Chocolate Chip Julep

Ingredients:

- 2 oz bourbon
- 1 scoop mint chocolate chip ice cream
- 1 oz mint simple syrup
 - ½ cup water
 - ½ cup sugar
 - ½ cup mint leaves
 - In a small saucepan combine all ingredients. Stir until sugar dissolves. Let simmer for 15-20 minutes. Stir often. Remove from heat and let cool. Strain out mint and store the syrup in an airtight container.
- ½ oz heavy cream

Instructions:

- Add all ingredients to a blender with ice.
- Blend until smooth and creamy.
- Pour mixture in a tall glass.

June 4: National Cognac Day

Faire un Baiser

Ingredients:

- 2 oz vs cognac
- ¼ oz Montenegro Amaro
- ½ oz fresh no pulp orange juice
- ½ oz simple syrup
- ½ oz pomegranate juice

Instructions:

- Add all ingredients to an ice filled mixing glass. Shake well.
- Strain into a coupe glass.
- Garnish with a lemon twist and 2 drops of Angostura bitters.



June 5: National Moonshine Day



Back Porch Gospel

Ingredients:

- 2 oz apple pie moonshine
- 3/4 oz fresh lemon juice
- 1/2 oz maple syrup
- 4 dashes smoked bitters
- Float of dry hard cider

Instructions:

- Shake first four ingredients
- Pour into a mason jar with ice
- Float cider on top
- Garnish with an apple fan and cinnamon stick.

June 7: National Bubbly Day

Wildest Dreams

Ingredients:

- 3 oz prosecco
- 1 oz blue curacao
- ½ oz elderflower liqueur
- ½ oz lime juice

Instructions:

- In an ice filled mixing glass add all ingredients except for prosecco and stir. Strain into a chilled cocktail glass.
- Gently top with prosecco. Garnish with a blue edible flower.



June 14: National Bourbon Day



Bourbon Slushy Crushy

Ingredients:

- 2 oz bourbon
- 1 oz peach liqueur
- $\frac{3}{4}$ oz fresh lemon juice
- $\frac{1}{2}$ oz simple syrup (or to taste)
- 3 oz sparkling rose

Instructions:

- Add all ingredients to a blender with ice. Blend until smooth.
- Pour into a tall glass. Garnish with a lemon wheel or peach slice.

June 19: National Martini Day

Charred Martini

Ingredients:

- 2 oz gin
- ½ oz Bianco vermouth

Instructions:

- Add ingredients to an ice filled mixing glass. Strain into a chilled coupe glass.
- Garnish with three drops of Turkish Tobacco Bitters and a charred lemon peel*.
 - Char one large lemon peel skin side down with kitchen torch while holding over cocktail. Pinch the peel to release smokey oils over the drink and discard the peel.



July 10: Tropical Cocktail Day



Banana Peanut Butter Cup Colada

Ingredients:

- 2 oz spiced rum
- 1 oz coconut cream
- 1 oz pureed banana
- ½ oz peanut butter syrup
 - ¼ cup peanut butter
 - ¼ cup water
 - ¼ cup simple syrup
 - Pinch of salt
 - In a saucepan, gently heat the peanut butter and water to make it smooth, then whisk in the simple syrup and salt until everything is well combined. Strain to remove any chunks, and you're left with a perfectly smooth peanut butter syrup
- ¼ oz fresh lime juice
- ½ oz cinnamon syrup
 - ½ cup water
 - ½ cup sugar
 - 1-2 cinnamon sticks
 - In a saucepan, combine the sugar and water and heat until the sugar dissolves. Add the cinnamon sticks and simmer for 20 minutes, depending on how strong you want the cinnamon flavor. Cool. Strain out the sticks and strain liquid into an airtight jar.
- ¼ oz white crème de cacao

Instructions:

- Add all ingredients to a blender with ice. Blend until smooth.
- Pour into a tall glass. Garnish with a banana slice or peanut butter cup candy.

July 12: World Rum Day

Feelin' Fizzy

Ingredients:

- 1 ½ oz white rum
- ½ oz Aperol
- 1 ½ oz pineapple juice
- Juice from a lime wedge
- Ginger ale

Instructions:

- Add all ingredients to an ice- filled mixing glass except ginger ale. Shake well.
- Strain into an ice filled wine goblet. Top with ginger ale. Stir.
- Garnish with thin pineapple wedge and a bouquet of mint.



July 24: National Tequila Day



Velvet Rodeo

Ingredients:

- 1 ½ oz Blanco tequila
- ½ oz ancho chili honey syrup
- ¾ oz fresh pink grapefruit juice
- ½ oz lime juice
- 2 dashes angostura bitters
- Top with sparkling mineral water

Instructions:

- Shake everything except soda.
- Pour over crushed ice in a rocks glass and finish with sparkling water.
- Garnish with a charred grapefruit wedge.

July 27: National Scotch Day

Scorcher Cocktail

Ingredients:

- 1 ½ oz smoky or peaty scotch whisky
- ¾ oz ginger liqueur
- ¾ oz hot honey syrup
- ¾ oz fresh lemon juice
- 2 dashes angostura bitters
- Optional: egg whites optional

Instructions:

- Add all ingredients to an ice filled mixing glass. Shake until well chilled.
- Strain into a chilled cocktail glass. Garnish with a lemon spiral coated with candied ginger. Enjoy!



August 13: National Prosecco Day



The French Exit

Ingredients:

- 1 oz pear liqueur
- 1/2 oz rosemary syrup
- 1/2 oz lemon juice
- Top with chilled prosecco

Instructions:

- Build in a wine glass over ice.
- Stir gently
- Garnish with rosemary and a thin pear slice.

August 16: National Rum Day

In My Rum Era

Ingredients:

- 2 oz rum
- ½ oz honey syrup*
- ½ oz Aperol
- ½ oz lime juice
- Tonic water

Instructions:

- Add all ingredients except tonic to mixing glass with ice. Shake well.
- Strain in an ice filled tall glass. Top with tonic water and stir. Garnish with an orange wheel.



August 25: National Whiskey Sour Day



Friskey Whiskey Sour

Ingredients:

- 1 ½ oz bourbon or rye whiskey
- ¾ oz fresh lemon juice
- ½ oz simple syrup
- ½ oz orange juice
- ¼ oz grenadine
- ½ oz egg white
- ¼ oz amaretto

Instructions:

- Start by pouring grenadine into the bottom of a tall glass. To keep the grenadine at the bottom, pour slowly or use the back of a spoon.
- Carefully amaretto over the back of a spoon to form the second layer.
- In a shaker, mix the whiskey, lemon juice, simple syrup, and egg white. Shake without ice (a "dry shake") to build froth, then add ice and shake again.
- Strain the mixture gently over the back of a spoon to create the next layer.

August 30: National Mai Tai Day

OOOOOOh Mai! Jell-O Shots

Ingredients:

- 1 ½ oz aged rum
- ¾ oz Aperol
- ¾ oz coconut cream
- ¾ oz pineapple juice
- ¾ oz orgeat syrup
- ½ oz cinnamon syrup
- 1 packet (3 oz) unflavored gelatin powder
- 1 cup boiling water
- ½ cup cold water

Instructions:

- Mix all liquids in a large bowl. In a separate bowl, prepare gelatin and stir until dissolved. Combine liquids into gelatin mixture and stir. Pour into molds. Refrigerate overnight or until set.
- Yields about 16 standard sizes of 1 oz Jell-O shots cups or 32 ½ oz mini-Jell-O shot cups.



September 20: National Punch Day



Lady Fleur Punch

Ingredients:

- 2 cups gin
- 1 cup elderflower liqueur
- ½ cup honey syrup (1:1 ratio of honey and warm water)
- 1 cup mint lavender tea
- 1 ½ cup fresh pink lemonade
- 2 cups sparkling wine
- Edible flowers (like lavender or rose petals) for garnish

Instructions:

- Add all ingredients to the punch bowl. Stir well. Add ice. Garnish with edible flowers.

September 29: National Coffee Day

Vibe & Grind

Ingredients:

- 1 oz dark rum
- 1 oz coffee liqueur
- 1 oz chocolate liqueur
- 3 oz strong brewed coffee
- ½ oz cinnamon syrup*
- ½ oz heavy cream
- A pinch of sea salt

Instructions:

- In a mixing glass, combine the dark rum, coffee liqueur, chocolate liqueur, and cinnamon syrup. Add ice and shake well to chill and combine.
- Pour the hot coffee into a glass or mug.
- Strain the shaken spirits into the coffee and stir to blend everything together.
- Gently float the cream on top by pouring it over the back of a spoon for a smooth, velvety layer.
- Sprinkle it with dark chocolate shavings and a pinch of sea salt.



October 1: World Sake Day



Everything's Zen

Ingredients:

- 2 oz Daiginjo sake
- 1 oz yuzu juice
- ½ oz ginger liqueur
- 1 oz honey syrup
- 3 dashes orange bitters
- Sparkling water

Instructions:

- Add all ingredients to the mixing glass except sparkling water. Shake well with ice.
- Strain into a tall ice filled glass top with sparkling water. Stir. Garnish with candied ginger on a cocktail pick.

October 4: National Vodka Day

Root Awakening

Ingredients:

- 2 oz cucumber flavored vodka
- 1 oz fresh carrot juice
- ½ oz fresh lime juice
- ½ oz agave syrup
- 1 dash of celery bitters
- A pinch of sea salt
- Cucumber ribbon and carrot garnish

Instructions:

- In a mixing glass, combine the vodka, cucumber juice, carrot juice, lime juice, agave syrup, and a pinch of sea salt.
- Add ice and shake well to combine. Strain the mixture into an ice filled tall glass.
- Garnish with a ribbon of cucumber and a thin slice of carrot, either floating in the drink or placed on the rim.



October 16: National Liqueur Day



Boilermaker

Ingredients:

- Miller Highlife Pony
- 1 oz Jägermeister

Instructions:

- Pour into glass and mix.

October 31: Halloween

Monster Mash!

Ingredients:

- 2 oz pumpkin purée
- 1 ½ oz bourbon
- ½ oz maple syrup
- ½ oz fresh lemon juice
- 2 dashes of Angostura bitters
- 4 fresh sage leaves
- Garnish: Sage leaf and a sprinkle of freshly ground black pepper

Instructions:

- In mixing glass, gently muddle 3 sage leaves.
- Add the roasted pumpkin purée, bourbon, maple syrup, lemon juice, and Angostura bitters to the shaker.
- Fill the shaker with ice and shake vigorously. Double strain into coupe glass. Garnish with a sage leaf.



November 23: National Espresso Day



After Hours in Milan

Ingredients:

- 1 oz vodka
- 1/2 oz amaro
- 1 oz fresh espresso
- 1 oz brown sugar cinnamon syrup
- Pinch sea salt

Instructions:

- Shake hard and serve up in a coupe.
- Dust lightly with cocoa and orange zest.

December 14: National Screwdriver Day



Sunburnt Driver

Ingredients:

- 1 1/2 oz mandarin vodka
- 1 oz blood orange juice
- 1 oz carrot juice
- 1 oz ginger syrup
- Splash of sparkling wine

Instructions:

- Build over ice in a tall glass
- Stir
- Garnish with candied ginger and an orange peel twist.

December 24: National Eggnog Day



Winter in Palm Springs

Ingredients:

- 1/2 oz aged rum
- 1 oz pistachio cream liqueur
- 2 oz eggnog
- Two dashes cardamom bitters

Instructions:

- Shake with ice
- Strain over fresh ice or serve up
- Garnish with grated nutmeg and crushed pistachio.

December 25: Christmas

Grinchmas

Ingredients:

- 1 ½ oz gin
- ½ oz matcha syrup*
 - 1 cup water
 - 1 tbsp matcha powder
 - ½ cup sugar
 - In a small saucepan, combine the water, matcha powder, and sugar. Whisk over medium heat until the sugar is dissolved and the matcha powder fully dissolves into the syrup, creating a smooth, vibrant green liquid. Let it cool completely before transferring to a glass container with a lid. Store syrup in the fridge for up to a week.
- ½ oz fresh lime juice
- ¼ oz maraschino liqueur
- ¼ oz simple syrup
- 2 oz sparkling wine
- Edible green glitter

Instructions:

- Add a pinch of edible green glitter to the bottom of tall flute glass.
- In an ice filled mixing glass add the gin, matcha syrup, lime juice, Maraschino Liqueur, and simple syrup. Shake well. Strain over edible glitter.
- Top with the sparkling wine.



December 31: National Champagne Day



The Last Toast

Ingredients:

- Sugar cube soaked with lavender bitters
- 0.5 oz elderflower liqueur
- 0.25 oz cognac
- Top with champagne

Instructions:

- Place sugar cube in flute
- Add all ingredients
- Stir gently