

Cheers to Sixty Years!

Cocktail Instructions

The Real Pumpkin Spice Latte:

- Boil hot water in a tea kettle.
- While water boils, in a small bowl add and smooth together: 4 tbs of room temperature butter, 4 tbs brown sugar, and 1 tsp of pumpkin pie spice.
- Place the mixture (amount of your preference) in a mug or glass and add 1 oz rum or 1/4 cup apple cider.
- Top off with boiling water and stir.

Cranberry and Tonic:

- In a shaker tin, add 1 oz cranberry syrup, 1 oz orange juice, and 1 scoop of ice.
- Shake the tin for 10-20 seconds making sure the ice is going around the liquid.
- Strain the mixture into a wine glass.
- Add big, round ice cubes to the glass with the mixture as well as a splash of tonic syrup (can be made using cinchona bark).
- Top off with tonic water and garnish with herbs such as rosemary or thyme and an orange slice.

Another Old Fashioned:

- Add a few scoops of ice, 1 1/2 or 2 oz of bourbon, 1/2 oz orange olio, 1/2 oz cranberry syrup, and a few dashes of bitters into a mixing glass.
- Stir the mixture, passively, for about 20 rotations with a bar spoon.
- In a separate glass, add large ice cubes and strain the mixture into the glass.
- Garnish with a maraschino cherry.