

**Irish Farewell**

1.5 oz. Irish Whiskey
1 oz. Turbinado Sugar
5 oz. Hot Black Coffee
Top Whipped Cream

Glassware: Irish Coffee mug

Method: Combine all ingredients into tempered glass (except whipped cream). Stir to incorporate and slowly pour whipped cream up to rim.

Garnish: Grated nutmeg

Oaxaca Chocolate Caliente

1.5 oz. mezcal
5 oz. hot chocolate
Pinch Cayenne Pepper

Glassware: Tempered mug

Method: Combine all ingredients into tempered glass and stir to incorporate

Garnish: Mini Marshmallows

**Hair of the Nog**

2 oz. bourbon
.75 oz. maple syrup
.75 oz. black coffee
.75 oz. amaro montenegro
1 dash cardamom bitters
1 whole egg

Glassware: Stemmed cocktail glass

Method: Combine all ingredients into mixing glass except ice. Shake vigorously for 20 seconds to emulsify. Add ice to shaker and shake for 10 seconds; strain into chilled stemmed cocktail glass

Garnish: Grated nutmeg

Wintering in Jerez

2 oz. dark rum
.5 oz. amaro
.5 oz. PX Sherry
2 dashes aromatic bitters

Glassware: Stemmed cocktail glass

Method: Combine all ingredients into mixing glass over ice. Stir to chill and incorporate. Strain

Garnish: Orange twist

**Señor Sabroso**

1.5 oz. reposado tequila
.75 oz. port
.75 oz. simple syrup
1 oz. ruby red grapefruit juice
2 sage leaves
2 dashes aromatic bitters

Glassware: Collins/tall

Method: Add all ingredients to shaker tin, add ice and seal. Shake five seconds, strain into glass with fresh ice.

Garnish: Sage leaves