



# Nightclub & Bar

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## 'Tis the Season

The holiday season will soon be upon us, as will the frigid weather in some locales. It's the time of year when patrons will enter your bar, some decked out in winter coats and red cheeks looking for a quick warm-me-up, while others come in simply looking for something seasonally inspired to warm their spirits. Turn up the heat with winterized variations on their favorite cocktails.

### Holiday Rumba

On the menu at Glass Cactus Nightclub, part of the Gaylord Texan in Grapevine, Texas.

#### 2 ounces Bacardi Rum

- 1 ½ ounces pineapple juice
- 1 ounce Coco Real Cream of Coconut
- ¼ ounce Monin Lavender Syrup
- Cinnamon

Combine liquid ingredients into a Martini glass; garnish with cinnamon.



### Bombay Sapphire Winter Flower

Courtesy of Bombay Sapphire.

- ¾ part Bombay Sapphire Gin
- ½ part fresh lemon juice
- ½ part simple syrup
- 2-3 parts Champagne

#### Wild hibiscus syrup

Shake the first four ingredients with ice and strain into a Champagne flute. Drizzle with wild hibiscus syrup, garnish with an edible wild hibiscus flower and top with chilled Champagne.

### Thanksgiving Toast

Courtesy of TY KU.

- 2 ounces TY KU Sake
- ½ ounce canned cranberry sauce
- 1 ounce ginger ale

- 3 roasted walnut halves
- Cranberries
- Sprig of rosemary

Shake sake, cranberry sauce and ginger ale vigorously with ice and strain into a Martini glass. Add a float of ginger ale after straining, and then garnish with 3 roasted walnut halves and speared cranberries on a sprig of rosemary.



### Under the Mistletoe

Courtesy of VeeV Açai Spirit.

- 2 ounces VeeV Açai Spirit
  - White cranberry juice
  - Mint and 2 frozen cranberries, for garnish
- Pour VeeV Açai Spirit in a rocks glass filled with ice. Top with white cranberry juice, and garnish with mint and 2 frozen cranberries.

### Tullamore Toddy

Courtesy of Tullamore Dew.

- 1 ½ ounces Toddy mix\*
- 1 ½ ounces Tullamore Dew Irish Whiskey
- Lemon peel (flamed, if desired)

**Cinnamon stick**  
 Combine Toddy mix with Tullamore Dew Irish Whiskey. Garnish with a lemon peel and a cinnamon stick.

#### \*Toddy Mix

- 1 cup brown sugar
- 1 cup water
- 3 pieces cardamom
- 2 pieces anise
- 1 tablespoon allspice
- 1 very small vanilla stick (or half a large one)

Heat brown sugar and water to a simmer and add spices. When adding vanilla pod, cut down the middle and scrape the insides into the pot.

### Kahlúa Cognaccino

Courtesy of Kahlúa.

- 1 part Kahlúa Coffee Cream
- ½ part amaretto
- 1 part Martell VS Cognac

Combine all ingredients into cocktail shaker. Shake and strain into a flute dusted with nutmeg.

### Heated Affair

Created by Jacques Bezuidenhout, master mixologist at Kimpton Hotels & Restaurants, and served at San Francisco's Sir Francis Drake Hotel.

- 2 ounces Partida Anejo Tequila
- 6 ounces hot spiced apple cider\*

#### Heavy cream

In a small warm wine glass, combine Partida Anejo Tequila with hot apple cider. Float heavy cream and finish the drink with freshly grated nutmeg atop the heavy cream.



\*Apple cider: In a pot, add organic apple juice and a selection of your favorite winter spices such as cloves, cinnamon sticks, allspice and orange peel to find the right flavor for your spiced cider. Simmer liquid for 15 minutes and taste for flavor, adjusting spice as needed. Strain liquid to remove spices and orange peel. Serve warm and enjoy.

