



Creative Cocktails to Spice Up Your Valentine's Day

Let's face it, there's nothing like a little liquid courage to loosen up a first date. And even if your sweetie's been around for a while, a seductive spirit can certainly help set the mood. But there's more to a "love potion" than just champagne and bubbly. This Valentines Day, spice it up with these creative cocktails. Who says chocolate has to come in a box?

Heated Affair

2 oz. Partida Añejo Tequila

6 oz. Hot Spiced Apple Cider

Heavy cream



- Add Partida Tequila and hot apple cider to a small warm wine glass. Float heavy cream. Grate fresh nutmeg over cream for garnish.

Anejo Kiss

1 1/2 oz. Partida Anejo Tequila

1/2 oz. Creme de Cacao (white)

1 oz. Amarula Cream



- Mix ingredients in a shaker with ice and shake well. Strain into a chilled martini glass.

These delicious drinks are sure to impress this Valentine's Day! And if you haven't figured out what to buy your special someone, check out this [gift guide](#).