

**LUXCO Holiday Cocktails**  
**Jon Stowell, Western States Division Manager**

**PINK ROSY CHEEKS**

**INGREDIENTS:**

1½ oz. Pearl® Strawberry Basil Vodka  
3 oz. Pink Grapefruit Juice  
Sprig of Rosemary

**INSTRUCTIONS:**

Build in double rocks glass with ice. Garnish with rosemary sprig



**ASPEN WINTER SPRITZER**

**INGREDIENTS:**

1½ oz. Pearl® Cucumber Vodka  
Club Soda  
Fresh Cucumber Slices

**INSTRUCTIONS:**

Serve all ingredients over ice. Top off with two thinly sliced pieces of cucumber.



**HOLIDAY BASIL BLOODY**

**INGREDIENTS:**

1½ oz. Pearl® Lime Basil Vodka  
6 oz. Bloody Mary Mix  
Salt and Pepper  
Limes  
Olives

**INSTRUCTIONS:**

Mix salt and pepper together in a small plate.  
Rub lime wedge around rim of pint glass.  
Place pint glass upside down in salt and pepper plate to rim glass.  
Fill pint glass with ice. Build cocktail in salt and pepper rimmed glass.  
Garnish with lime wedge and spear of olives. Stir and serve.



### CHOCOLATE COVERED RASPBERRY

#### INGREDIENTS:

2 oz. Pearl® Black™ Vodka  
2 oz. Milk  
Splash of Arrow® Raspberry Liqueur  
Splash of Chocolate Syrup

#### INSTRUCTIONS:

Shake with ice and strain into a chilled martini glass.  
Garnish with chocolate syrup and a raspberry or whipped cream.



### CAFÉ CHOCOLATINI

#### INGREDIENTS:

2 oz. Pearl® Black™ Vodka  
1 oz. Saint Brendan's® Irish Cream  
1 oz. Café Lolita Coffee Liqueur  
1 oz. Fresh Cream

#### INSTRUCTIONS:

Shake well with ice in a shaker and strain into a chilled martini glass.  
Garnish with a chocolate swizzle stick.



### THE LORD OF ALL HOT CHOCOLATE

#### INGREDIENTS:

1½ oz. Lord Calvert® Canadian Whisky  
½ oz. Arrow® Triple Sec  
3 oz. Hot Cocoa

#### INSTRUCTIONS:

Build in your favorite mug and enjoy . Serve warm.



## MEXICAN MINT HOT CHOCOLATE

### INGREDIENTS:

1½ oz. El Mayor® Blanco Tequila  
1 oz. Peppermint Schnapps  
4 oz. Hot Cocoa  
Mint Sprig

### INSTRUCTIONS:

Build in Irish coffee cup. Stir. Mint garnish optional.



## MORNING MELTAWAY

### INGREDIENTS:

1½ oz. Pearl® Black Vodka  
1 oz. Saint Brendan's® Irish Cream  
4 oz. Coffee  
Whipped Cream

### INSTRUCTIONS:

Build in Irish coffee cup. Stir. Whipped cream garnish optional.



## BOURBON AND BACON HOT CHOCOLATE

### INGREDIENTS:

1½ oz. Rebel Yell® Bourbon  
4 oz. Hot Cocoa  
½ oz. hazelnut liqueur  
Whipped Cream and bacon crumbles

### INSTRUCTIONS:

Build in an Irish coffee mug (or your favorite mug).  
Garnish with bacon crumbles and whipped cream if desired. Serve hot.



## BOURBON STREET PUNCH BOWL

### INGREDIENTS:

4 cups Rebel Yell® Bourbon  
1 1/2 quarts cold coffee  
1 pint half and half cream  
6 oz. Arrow Amaretto Cream  
1 quart ice cream (vanilla or coffee)

### INSTRUCTIONS

Mix and pour into a large bowl. Garnish with bitter chocolate shavings.



## REBEL OLD FASHIONED

### INGREDIENTS:

1 1/2 oz. Rebel Yell® Bourbon  
2 dashes bitters  
1 lump sugar  
splash of soda

### INSTRUCTIONS:

Muddle sugar, soda & bitters in glass. Add bourbon and ice, stir. Garnish with cherry and orange slice.

## CRAN-APPLE COCKTAIL

### INGREDIENTS:

1 1/2 oz. Lord Calvert® Canadian Whisky  
1 oz. Apple schnapps  
Cranberry juice

### INSTRUCTIONS:

Get an empty cup and fill with ice.  
Pour in a couple shots of Lord Calvert®. Add a shot of apple schnapps.  
Fill with cranberry juice. Stir with a spoon, straw or finger.



## CRANBERRY MARGARITA

### INGREDIENTS:

2 oz. El Mayor® Blanco Tequila  
1 oz. Arrow Triple Sec  
1 oz. Fresh Lime Juice  
2 oz. Cranberry Juice  
Garnish with cranberries

### INSTRUCTIONS:

Mix all ingredients over ice. Garnish with cranberries.



## CARAMEL APPLE PIE

### INGREDIENTS:

1½ oz. El Mayor® Reposado Tequila  
¾ oz. Butterscotch Schnapps  
Apple cider  
Squeeze of Lemon juice  
Cinnamon sugar rim

### INSTRUCTIONS:

Mix cinnamon and sugar together in a small plate.  
Rub lemon wedge around rim of cocktail glass.  
Place glass upside down in cinnamon sugar plate to rim glass.  
Fill glass with ice. Build cocktail in rimmed glass.

