



# HAPPY HOLIDAYS!

*Tis the Season for Cocktails....*



## **Bourbon Nog**

- 4 egg yolks
- 1/3 cup sugar, plus 1 tablespoon
- 1 pint whole milk
- 1 cup heavy cream
- 3 ounces Berkshire Bourbon
- 1 teaspoon freshly grated nutmeg
- 4 egg whites

In the bowl of a stand mixer, beat the egg yolks until they lighten in color. Gradually add the 1/3 cup sugar and continue to beat until it is completely dissolved. Add the milk, cream, bourbon and nutmeg and stir to combine. Place the egg whites in the bowl of a stand mixer and beat to soft peaks. With the mixer still running gradually add the 1 tablespoon of sugar and beat until stiff peaks form. Whisk the egg whites into the mixture. Chill and serve.

## **Nutmeg Stout-Nog**

- 1.5 oz Ragged Mountain Rum
- 2 pinch nutmeg
- 1 pinch cinnamon
- 2 teaspoons of dark brown sugar
- Dark stout beer

Mix all ingredients but stout together in a wine glass or small highball glass. Add cold dark stout. Top with a pinch of nutmeg.

## **Jingle Bell Punch**

- 5 cups Greylock Gin
- 3 cups Aperol
- 1 cup Yellow Chartreuse
- 1 3/4 cups freshly squeezed lime juice
- 2 1/2 cups freshly squeezed grapefruit juice
- 3/4 cup freshly squeezed orange juice
- 10 dashes orange bitters (optional)
- 1 750-mL bottle sparkling wine, chilled
- 2 oranges, sliced in thin round slices

In a large punch bowl or beverage dispenser, mix gin, Aperol, Chartreuse, lime juice, grapefruit juice, and orange juice. Add bitters and stir. Add several cups of ice, stir, and let chill, 15 minutes. Ice should dilute the punch slightly. Top with sparkling wine, stir gently, and garnish with orange slices. Serve over additional ice.



## **Cider Ginger Cocktail**

- 3 oz apple cider
- 1.5 oz Berkshire Bourbon
- 1 tablespoon freshly squeezed lemon juice
- 1/2 inch long thin slice fresh peeled ginger
- 1 thin slices apple, for garnish

Fill a cocktail shaker with ice. Add cider, bourbon, lemon juice, and ginger; shake to combine. Strain cocktail into coupe. Garnish with apple slice.



### Northside

1.5 oz Ice Glen Vodka  
.75 oz. Fresh Lemon Juice  
1 tsp Sugar  
2 Cucumber slices  
1 Mint Crown

Pour ingredients into a mixing glass. Add ice. Shake well up to 10 seconds. Strain into rocks glass. Fill glass with chipped ice. Garnish with mint crown.

### Pomegranate Cocktail

1.5 oz. Ice Glen Vodka  
1 oz pomegranate juice  
1 oz. cranberry juice  
1 tsp. fresh lime juice

Add all ingredients to a shaker filled with ice. Shake and strain in to a martini glass or coupe.

### Hot Buttered Berkshire Rum

Mix 4 tablespoons softened butter with 1/2 teaspoon each vanilla, cinnamon and allspice, and a pinch of nutmeg. Heat 1/2 cup pineapple juice in a mug; stir in 1 tablespoon brown sugar and 1 ounce Ragged Mountain rum. Top with a pat of the spiced butter.

### Maple Moon

2 oz. Greylock Gin  
1 oz. Fresh Lemon Juice  
.75 oz tsp Maple syrup  
2 dash Grapefruit Bitters  
Orange Twist

Pour ingredients into a mixing glass. Add ice. Shake well up to 10 seconds. Strain into chilled cocktail glass. Garnish with orange twist.

### Berkshire Grog

2 oz. Ragged Mountain Rum  
.75 oz fresh lime juice  
.5 oz fresh grapefruit juice  
.5 oz simple syrup  
.25 oz Allspice Dram

Garnish: lime wedge, mint sprig

Build the grog in a rocks glass filled with crushed ice. Stir and garnish with a lime wedge and mint sprig.



### French 75

1 oz Greylock Gin  
.75 oz Simple syrup  
.5 oz Fresh squeezed lemon juice  
Chilled Champagne  
Lemon twist

Shake all but champagne well with cracked ice. Strain into champagne flute. Fill with chilled champagne. Garnish with Lemon twist.

### Bourbon Hot Toddy

1.5 oz Berkshire Bourbon  
.25 oz lemon juice  
.75 oz sugar syrup  
1 slice lemon  
1 clove  
4 oz hot water

Heat all ingredients in microwave in a heat-resistant glass, then fill with hot water. Add a lemon slice speared with a clove, and serve.