



SPECIALTY COCKTAIL MENU

# THE WINTER MENU

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## OUR COCKTAIL STYLE:

- fairly simple
- liquor-leaning
- prominent vermouth and fortified wines
- a push toward herbal
- pretty, present well
- something for everyone: balance of liquors; from 'I don't like it strong' to 'I like it to really kick'

## DETAILS:

- choose 4 from the list
- we'll pre-mix right before the event to allow us to quickly serve all your guests

## WINTER MENU:

MULLED WINE: wine, port, brandy, spices, orange, lemon

BUSHWICK SPICE TRADE: gin, lemon, ginger, basil, pink peppercorns

IRISH CIDER: whisky, rum, apple cider, lemon

SNOWCONE: gin, anisette, pineapple juice, curacao

SPICY LADY: white rum, dark rum, kahlua, nutmeg syrup, pineapple juice

MIDWINTER MARGARITA: tequila, orange liqueur, lime juice, grapefruit juice, chili spices