



HOBNOB

# HOLIDAY DRINKING GUIDE

# 23

RECIPES FOR  
EXCEPTIONAL  
SIPPING

RECIPE

## FIRESIDE

--

**MAKE THE CRANBERRY MAPLE SYRUP:**

**.5 lb fresh cranberries**

**.5 cup maple syrup**

**.5 cup water**

**pinch of salt**

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**Combine ingredients and cook for 3-4 minutes on medium heat or until the cranberries are just soft but still round.**

**MAKE THE COCKTAIL:**

**2 oz Casa Noble Crystal Tequila**

**.5 oz St. Elizabeth Allspice Dram**

**ancho chili liqueur**

**.5 oz cranberry maple syrup, strained**

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**Stir together the tequila, dram and the ancho liqueur in a glass with ice. Add cranberry maple syrup. Pour over fresh ice into a rocks glass and garnish with a sprig of rosemary and a lemon peel, and a some of the cooked cranberries.**

*—Jay Silverman, Agave, NYC*

# 01.





02.

Black Gold

RECIPE

## BLACK GOLD

--

1 part Bärenjäger Honey Liqueur

2 parts Michter's Rye Whiskey

.25 parts Suze Saveur d'autrefois

3 dashes Fee Brothers Whiskey Barrel-Aged Bitters

garnish Filthy Food Black Cherry

--

In a mixing glass, add all ingredients except the cherry garnish with ice and stir. Strain into chilled coupe. Garnish one Filthy Food Black Cherry in bottom of the glass.

—Megan Bardoe, Miami, FL



RECIPE

## WAVE HILL HOUSE PUNCH

--

.75 oz Monkey Shoulder  
Scotch Whisky

.25 oz hibiscus tea

.25 oz apple cider

6 drops apple bitters

Champagne Nicolas Feuillatte  
Brut Reserve

edible flower garnish (optional)

--

Build in white wine glass and top  
with champagne

—Freddy May

# 03.



From this year's CHAMPAGNE WEEK, hosted by the lovely Blaine Ashely, comes a punch with a touch of lowland scotch whisky. Float edible flowers for extra visual punch.



RECIPE

## THE SORCERER

--

.75 parts Bärenjäger Honey Liqueur

1.5 parts Johnny Walker Black

.75 parts Aperol

.75 parts Sour

4 dashes Dashfire Vintage Orange No. 1 Bitters

garnish lime horseneck peel

--

Shake and double strain into a chilled Nick and Nora glass. Finish with an expressed lime horse neck peel.

—Michael Powers, Tulsa, OK



04.

# TEQUILA & CHEESE

Definitely not your typical pairing, but astonishingly sensational together. At a recent tasting, we witnessed the pure heavenly sweetness of artisanal tequilas—perfectly matched with French cheeses by Max McCalman. You will wonder why you never did this before. Check out Max McCalman's website for other tastings and culinary travel. [max-mccalman.com](http://max-mccalman.com)



2

Époisses

1

Mimolette

3

Fourme d'Ambert

0.5.



## CASA NOBLE CRYSTAL & MIMOLETTE

*the tequila:* **Buttery, sweet agave and spices are soft and elegant on the palate—complemented by a hint of citrus. The well-balanced finish is clean, smooth and silky. \$39**

*the cheese:* **Mimolette a.k.a. Boule de Lille, a pasteurized cow milk similar to Edam.**

**Produced in Nord Pas-de-Calais, it has a very mild flavor, hard texture with a faint aroma.**



## CASA NOBLE REPOSADO & ÉPOISSES

*the tequila:* **Lightly charred French White Oak gives notes of vanilla, chocolate and butter in addition to the citrus and sweet agave. The intensely sweet taste is followed by a long finish with hints of caramel and candied nuts shadowed by a subtle spice. \$49**

*the cheese:* **Époisses, a wash-rind monastery style of pasteurized cow milk from Burgundy. Semi-soft, pungent, and a favorite of Napoleon.**



## CASA NOBLE AÑEJO & FOURME D'AMBERT

*the tequila:* **Citrus marmalade flavors complemented by an intense blend of butterscotch, graham cracker and cocoa. On the finish, espresso and campfire notes come up, a sweet and powerful oak finish. \$59**

*the cheese:* **Smooth and creamy paste, rather mild for a blue, crumbly and moist, with a pleasant aroma of cow and cellar.**



RECIPE

# GARNET OF DELIGHT

.75 oz PAMA Pomegranate Liqueur

1.25 oz Louis Royer Force 53 VSOP Cognac

1.5 oz half and half

.5 oz demerara syrup

.5 oz crème de cacao blanc

3 dashes Bittermens Burlesque Bitters

3 dashes mole bitters

--

Add all ingredients to a mixing glass with ice. Shake and serve up in a wine glass. Garnish with freshly grated dark cacao shavings.

—Pamela Wiznitzer



# 06.



*Pamela Wiznitzer mixes a Garnet of Delight*



RECIPE

## JOSHUA'S MOON

2 Novo Fogo Barrel-Aged  
Cachaca

.75 lime

.75 Cointreau

.5 Lillet Blanc

.25 agave

**Shake. Serve in a collins  
glass/ top with soda**

—Alejandro De La Parra,  
Teardrop Lounge, Portland

07.



Alejandro De La Parra  
at Teardrop Lounge,  
Portland



RECIPE

## FERNET-APPLE TODDY

MAKE THE HONEY SYRUP:

- 2.25 tsp honey
- .25 tsp of warm water

Stir together until incorporated.

MAKE THE COCKTAIL:

- 3 oz fresh apple cider
- .5 oz fresh lemon juice
- .5 oz honey syrup
- 1.75 oz aged rum
- .33 oz Fernet-Branca
- 2 dashes Angostura bitters

In a small saucepan, heat the cider, lemon juice, and honey syrup to a simmer. Remove from the heat and stir in the rum, Fernet-Branca, and bitters. Pour into a warm mug and garnish with the orange wheel studded with cloves.

—Douglas Derrick



08.



INDIA HOUSE



09.

RECIPE

## THE APPLE TURNOVER

- 
- 1 oz spiced rum
  - 1.5 oz apple cider
  - splash of St. Germain
  - 4 spice cloves
  - 1 cinnamon stick
  - 1 apple slice
  - 1 dash of walnut bitters
- 

Add all liquids in a shaker with spice cloves and shake well for 30 seconds. Strain into a scotch glass and garnish with the cinnamon stick and apple slice. I'd use a whiskey ice ball for best results and it won't melt as quickly.

—Rassaun Brown, India House





## NUX ALPINA WALNUT LIQUEUR

Renowned for its balance and exceptionally smooth finish this flavorful walnut liqueur is not overly sweet, and perfect after dinner, in coffee, egg drinks, or sipped on its own. It's made with fresh green walnuts which steep for months in grape brandy, the last month a variety of spices and alpine botanicals are added.

# UNIQUE LIQUEURS

## KRONAN SWEDISH PUNSCH

Made with rums from the West Indies (Demerara and Jamaica) and East Indies (Batavia Arrack) and numerous spices and bitters, Kronan has exceptional depth, complexity and a nutty taste. Swedish Punsch is a component in numerous classic cocktails, and Sweden's national drink—with ice and a squeeze of lime.

# 10.



RECIPE

# DROPS OF PARADISE

--

**INFUSE THE PISCO:**

**english cucumber, thinly sliced**

**750 ML bottle Pisco Porton**

**Pour pisco into a glass pitcher with the sliced cucumber, allow to sit for 3 -4 hours. Strain.**

**MAKE THE COCKTAIL:**

**1 oz cucumber infused Pisco Porton**

**.75 oz PAMA Pomegranate Liquor**

**.75 oz Combier Orange Liquor**

**.75 oz Clover Honey Syrup (1:1 ratio)**

**4 dashes celery bitters**

**3 dashes orange bitters**

**3 turns of peppermill fresh cracked black & white peppercorns (or more to taste)**

**2 oz club soda**

--

**Build all ingredients in a cocktail shaker, except for the club soda, hard shake and double strain into an ice filled collins glass, top with club soda**

*—Mimi Burnham, USBG*

11.



RECIPE

## THE NOBLE RUBY

--

## MAKE THE ICE WITH POMEGRANATES:

Start with a thin layer of crushed ice in a salad bowl and then sprinkle the seeds on top. Added another layer of ice and more seeds. Repeat until crushed ice is level with the top of the bowl. Pack the ice down and slowly pour in cold water until it fills to the top. Immediately place in the freezer overnight. About 5 min before you need your ice, let it sit at room temperature. This will allow the sides to slightly melt so the ice can easily be removed.

## MAKE THE PUNCH FOR A CROWD (ABOUT 35 SERVINGS):

55.5 oz PAMA Pomegranate Liquor

55.5 oz Owney's Rum

18.5 oz simple syrup

4.5 oz lemon juice

1 oz absinthe

1 oz Orange Bitters

18.5 oz water

74 oz Schramsberg Sparkling

--

Combine all ingredients except Schramsberg in a punch bowl. Stir to combine. Once your guests arrive add ice and top with Schramsberg.

—by Michael Shain, Blue Smoke





RECIPE

# A HOP, SKIP & A JUMP

1.5 oz Diplomático Reserva Exclusiva

.75 oz Barrows Intense Ginger Liqueur

.75 oz fresh mango juice

.75 oz lime juice

home-brewed mavi (mauby)

1 drop Homemade Caribbean Tincture (Hibiscus,  
Nutmeg, Cloves, Oranges, Star Anise, Cinnamon)

Garnish: Mango peel wrapped around a brandied cherry  
in the shape of a flower

—Roberto Rosa



# 13.



RECIPE

## FOUR CALLING BIRDS

--

**1.5 oz Casa Noble reposado**

**1 oz Manzanilla Sherry**

**.75 oz apricot liqueur**

**Lime zest**

--

**Stir together the tequila, sherry, and apricot liqueur  
until chilled and serve straight up in a coupe glass or  
on the rocks. Using a zester or microplane garnish with  
lime zest**

*- Jay Silverman, Agave, NYC*



# 14.



# 15.

## AUTUMN CLOUDS



--

2 parts Gekkeikan  
Nigori sake

1 barspoon orange  
marmalade

.5 cinnamon syrup

--

Combine all  
ingredients in a shaker  
filled with ice and  
shake well. Strain into  
a highball glass over  
fresh ice and garnish  
with a cinnamon stick.

# 16.

## SPICED OLD FASHIONED



--

2 parts Jägermeister  
Spice

.5 parts bourbon  
whiskey

.25 parts simple syrup

2 dashes of angostura  
bitters

--

Combine all  
ingredients in a rocks  
glass. Add ice and  
stir for 30 seconds.  
Garnish with lemon or  
orange twist.

# 17.

## MAPLETINI



--

1.5 parts Sortilege  
Liqueur (Canadian rye  
whisky and pure maple  
syrup)

1.5 parts vanilla vodka

--

Serve in a cinnamon  
sugar rimmed martini  
glass.

# 18.



## ABERDEEN OLD FASHIONED

--

2 parts Sandeman Porto Founders Reserve

1 part Chivas 12 Year Old

.25 parts turbinado simple syrup

2 dashes Angostura Orange Bitters

1 tsp pumpkin butter

--

Combine all ingredients in a rocks glass and stir. Add ice and stir again.  
Garnish with a wide orange twist.

—Misty Kalofen, Drink, Boston



19.

RECIPE

## OLD-FASHIONED EGGNOG

--

6 eggs

.75 cup granulated sugar

1 pint cream

1 pint milk

2 cups Four Roses Small Batch

1 oz aged Jamaica rum

--

Beat the yolks and whites of 6 eggs separately. Add .5 cup of sugar to the yolks while beating. Add .25 cup of sugar to the whites after they have been beaten very stiff. Combine the egg whites with the yolks. Pour in cream and milk, as well as the bourbon and rum. Stir thoroughly. Serve very cold with grated nutmeg and/or cinnamon.



RECIPE

# HAVANA SUNRISE

MAKE THE HONEY SYRUP:

1 cup clove honey

.5 cup water

1 oz Bacardi silver rum

1 TB vanilla extract

1 tsp allspice

Heat in sauce pan constantly stirring. Transfer to a container and refrigerate overnight.

MAKE THE COCKTAIL:

1.5 oz Ron Zacapa

23 year rum

1 oz honey syrup

1 oz lime juice

.75 oz half + half

3 dashes angostura bitters

Shake and strain over ice. Garnish with a cherry

—Robbie Negrin, The Tin Lizzie, Seattle

Robbie Negrin in  
action at The Tin  
Lizzie, Seattle





21.

RECIPE

## NIGHT CAP

--

1.5 oz Crystal Head Vodka

.5 oz premium coffee liqueur

1 freshly brewed espresso shot

Chocolate shavings or coffee beans

--

Pour Crystal Head, coffee liqueur and espresso into a martini shaker filled with ice. Shake vigorously to create froth then strain into a martini glass. Garnish with chocolate shavings or finely crushed coffee beans.



RECIPE

# MORELLO MULLED WINE

--

750 ml bottle red wine

1 orange, sliced

.25 cup brandy (optional)

.25 cup Crofter's Morello Cherry Premium  
Spread

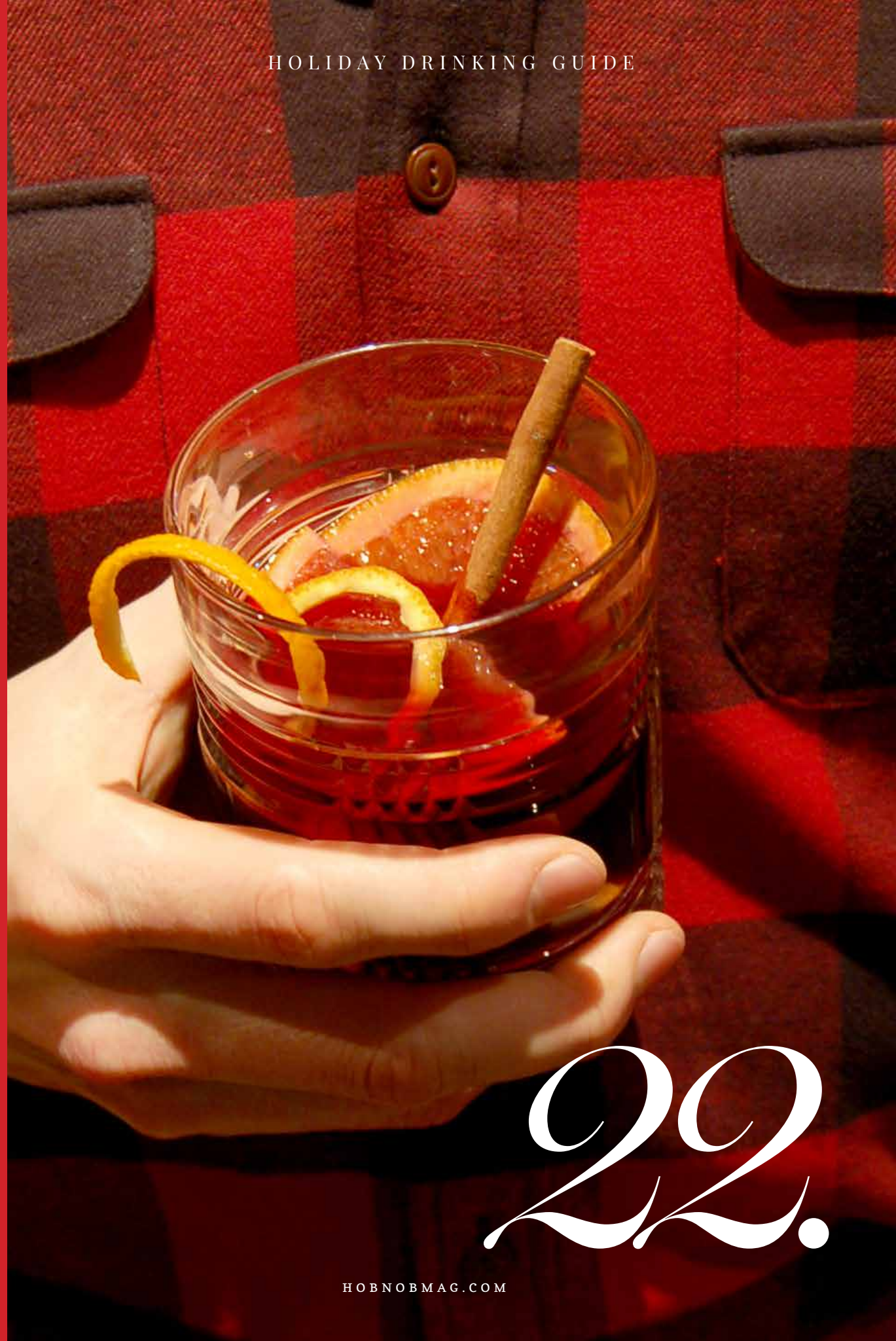
8 whole cloves

2 cinnamon sticks

2 star anise

--

Combine all ingredients in a non-aluminum  
sauce pan, and bring to boil over medium-  
high heat. Reduce heat to medium-low and  
let simmer for at least 15 min. Strain and  
serve warm.





*RECIPE*

## SPICE BOX

--

**2 oz Diplomatico Anejo**

**.5 oz Ruby Port**

**.5 oz Velvet Falernum**

**1 barspoon Varnelli Anice**

**1 barspoon lemon juice**

--

**Stir all ingredients with ice. Strain into a chilled coupe glass. Garnish with star anise.**