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Curated: Holiday Edition



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Peppermint Espresso Martini

1 1/2 oz Vodka

1/2 oz Peppermint Schnapps (omit for regular)

1/2 oz Coffee Liqueur

1 oz Espresso (alt: strong coffee or cold brew concentrate)

1/2 oz Simple Syrup

Coffee Beans to Garnish

Candy Canes/Peppermint Candies to Garnish (omit for regular)

Brush rim of chilled martini glass with simple syrup. Place crushed candy canes on a small plate and dip edge of glass in candy pieces.

Add vodka, espresso, peppermint schnapps, coffee liqueur, and simple syrup to a shaker with ice.

Shake until foam forms and strain into martini glass.

Garnish with 3 coffee beans.



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Blitzen's Gin Fizz

2 oz Gin

2 oz Cranberry Juice (or pomegranate juice)

1 Egg White

1/2 oz Lime Juice

Ginger Beer or Ginger Ale (to top)

2 Rosemary Sprigs (one to garnish)

In a cocktail shaker add cranberry juice, gin, egg white, and one rosemary sprig. Shake vigorously for at least one minute.

Add ice to shaker and shake until chilled.

Strain into a coupe glass and top with ginger beer or ginger ale.

Garnish with rosemary sprig.



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Hot Chocolate Old Fashioned

2 oz High Proof Bourbon (this is where the hot part comes in)

1/2 oz Luxardo Maraschino Liqueur

1/2 oz Maple Syrup

4 Dashes Chocolate Bitters

1 Large Rocks Cube

2 Luxardo Cherries for Garnish

1 Orange Peel for Garnish

Add chocolate bitters, Luxardo Maraschino Liqueur, maple syrup, and bourbon to a shaker and stir (first stir is without the ice to blend the maple syrup).

Add ice to shaker and stir for 30 seconds.

Strain into a rocks glass with a large ice cube.

Garnish with orange peel and cherries.

