The Frosty Snowman Cocktail



The Frosty Snowman Cocktail combines coconut rum, blue curaçao, peppermint schnapps, pineapple juice, and Sprite for a colorful winter drink. Coconut rum adds mellow sweetness, while blue curaçao contributes citrus flavor and a strong icy-blue color. Peppermint schnapps provides a cool mint note, and pineapple juice brings sweet fruit with gentle tartness. Sprite finishes the mixture with bubbles and keeps the drink lively. Simple syrup and crushed candy canes create a festive rim that reinforces the peppermint flavor. Serve it at Christmas parties, movie nights, or New Year gatherings when you want a bright cocktail with tropical fruit and winter mint.

Ingredients

- 2 oz coconut rum
- 1 oz blue curaçao
- 1 oz peppermint schnapps
- 1 oz pineapple juice
- Sprite to top
- crushed candy canes for rimming
- simple syrup for rimming

Method

1. Pour a small amount of simple syrup onto a plate and crushed candy canes onto another.
2. Roll the rim of the glass in the syrup, then dip it in the candy canes for a festive touch. Set the glass aside.
3. Fill the prepared glass with ice.
4. In a shaker, combine coconut rum, blue curaçao, peppermint schnapps, and pineapple juice with ice. Shake well.
5. Strain into your glass, filling it two-thirds full, and top with Sprite. Stir gently if needed.
6. Serve cold and enjoy your holiday cocktail!

Winter Margarita



Winter Margarita gives tequila a colder-weather change with blood orange, honey, vanilla, lime, and cinnamon. Reposado tequila provides a warmer base than blanco tequila, while blood orange juice adds deep citrus flavor and seasonal color. Lime juice keeps the mixture tart, and honey rounds out the acidity with gentle sweetness. Vanilla extract adds softness, while a small pinch of cinnamon provides the warm spice that moves the drink firmly into winter territory. Serve it over fresh ice during holiday dinners, Christmas gatherings, or relaxed evenings at home. This margarita works well when you want winter flavor without choosing a creamy or especially heavy cocktail.

Ingredients

- 2 oz reposado tequila
- 0.5 oz honey
- ½ oz lime juice
- 1 oz blood orange juice
- ½ teaspoon vanilla extract
- Pinch cinnamon

Method

1. Fill a cocktail shaker with ice and add the tequila, honey, lime juice, blood orange juice, vanilla, and a pinch of cinnamon.
2. Shake vigorously until the outside of the shaker is frosted and the mixture is well chilled.
3. Strain the cocktail into a rocks glass filled with fresh ice.
4. Serve immediately and enjoy the warm, citrusy flavors of this winter-inspired margarita.

Spiced Cranberry Bourbon Cocktail



Spiced Cranberry Bourbon Cocktail combines bourbon, spiced cranberry juice, and ginger beer for a winter drink with warmth, fruit, spice, and bubbles. Bourbon provides depth and a strong whiskey base, while spiced cranberry juice adds tart berry flavor with seasonal spice. Ginger beer lightens the mixture and contributes a lively spicy finish. Freshly grated nutmeg on top adds aroma and strengthens the holiday character without adding another liquid ingredient. Serve this drink over ice at Christmas gatherings, winter dinners, or quiet nights when you want a bourbon cocktail that feels seasonal but not heavy. Its fizz also keeps the whiskey approachable.

Ingredients

- 1.5 oz spiced cranberry juice
- 2 oz bourbon
- 1.5 oz ginger beer
- nutmeg freshly grated, for garnish

Method

1. In a cocktail shaker, combine the spiced cranberry juice and bourbon.
2. Add ice to the shaker, then shake vigorously until well-chilled.
3. Strain the mixture into a glass filled with fresh ice.
4. Top with ginger beer and give it a quick stir to blend.
5. Grate fresh nutmeg on top for a fragrant, festive garnish.

White Cranberry Spritz



White Cranberry Spritz combines white cranberry juice, Prosecco, and soda water in a pale, sparkling drink suited to winter celebrations. White cranberry juice brings gentle tartness and soft fruit flavor, while Prosecco adds crisp bubbles and a dry finish. Soda water lightens the mixture further, keeping each sip clean and easy to drink. Fresh cranberries supply a contrasting red garnish, and a rosemary sprig provides a fresh seasonal scent. Serve this spritz over ice at holiday brunches, Christmas gatherings, or casual winter evenings. Its light character also makes it a good option before dinner or alongside foods with richer seasonal flavors.

Ingredients

- 2 oz white cranberry juice
- 2 oz Prosecco
- 1 oz soda water

- cranberries for garnish
- rosemary sprig for garnish

Method

1. Fill your wine glass or highball glass with ice.
2. Add the white cranberry juice, Prosecco, and soda water.
3. Stir gently to combine the flavors while keeping the Prosecco’s fizz intact.
4. Garnish with a handful of fresh cranberries and a sprig of rosemary for a festive presentation.
5. Serve immediately and enjoy this refreshing holiday spritz.

Snow Globe White Cranberry Spritz



Crisp Cava (“Spanish Champagne”) and white cranberry juice poured over a frozen-in-glass cranberry and rosemary base with a frosted rim. The Snow Globe White Cranberry Spritz turns a crisp holiday spritz into an interactive winter centerpiece right inside the glass. At the bottom of a sturdy serving glass, whole cranberries and a sprig of fresh rosemary are frozen into a shallow anchor of white cranberry juice, holding their festive arrangement in place while keeping the drink well-chilled from the start.

NOTE: Choose glassware that is tempered/freezable to prevent breakage.

Ingredients

- 4–6 whole cranberries (fresh or frozen) •
- 1 small sprig fresh rosemary
- 0.5 oz chilled white cranberry juice

- 2 oz chilled white cranberry juice
- 4 oz chilled Cava (like Cordon Negro Brut)(keeps bubbles longer than Prosecco)

- cream of coconut for rimming (or white cranberry juice)
- finely shredded coconut for rimming (or sanding sugar)

Method

Part 1: Freeze the Base in the Glass

1. Place the cranberries and rosemary sprig at the bottom of a stemless wine glass. Tuck the rosemary below rim of glass and upside-down so it looks like a Christmas Tree.
2. Add the anchor liquid: Pour chilled white cranberry juice over the berries and rosemary—just enough to create a shallow base layer (until they start to lift).
3. Freeze solid: Place the glass upright on a flat, level tray in the freezer for 3-6 hours (or overnight) until frozen solid.

Part 2: Rim & Serve

1. Dip the outer rim of the cold glass into a shallow dish of cream of coconut and lightly press into shredded coconut for more intense snow look (or use white cranberry juice in sanding sugar). Let set for 1 minute.
2. Carefully add the 2 oz of chilled white cranberry juice directly over the frozen base.
3. Top with Cava, pouring slowly to preserve effervescence.
4. Serve immediately.

Mistletoe Mint-ini



Mistletoe Mint-ini combines vodka, Irish cream, green crème de menthe, and white crème de cacao in a smooth, minty holiday cocktail. Irish cream supplies the creamy base, while green crème de menthe adds cool mint flavor and the bright seasonal color. White crème de cacao brings gentle chocolate sweetness without changing the green appearance. A fresh mint sprig reinforces the aroma, and an optional dusting of cinnamon or chocolate shavings provides a warmer finishing note. Serve this cocktail chilled in a coupe at Christmas parties, after dinner, or on quiet winter evenings. Its creamy mint and chocolate profile makes it especially suited to dessert-style holiday drinking.

Ingredients

- 1 oz vodka (vanilla vodka)
- 1 oz green crème de menthe
- 1 oz white crème de cacao
- 1 oz Bailey's Irish cream

- Mint sprig for garnish
- Cinnamon powder for garnish (optional)
- Chocolate shavings for garnish (optional)

Method

1. In a cocktail shaker filled with ice, add the vodka, green crème de menthe, white crème de cacao, and Irish cream.
2. Shake vigorously until the mixture is well-chilled and frosty.
3. Strain the cocktail into a chilled coupe glass.
4. Garnish with a fresh mint sprig and sprinkled with cinnamon powder (optional) for a festive, aromatic finish.
5. Serve immediately and enjoy the Mistletoe Mint-ini—a creamy, minty delight perfect for holiday celebrations!

The Grinch Cocktail



The Grinch Cocktail is a playful holiday drink with a bright green color and a sweet, tropical flavor. White rum gives the cocktail a smooth base, while Midori adds melon sweetness and the signature green shade. Lemon-lime soda tops the drink with light bubbles and a crisp citrus finish that keeps it easy to sip. A maraschino cherry adds a simple red garnish that stands out against the green drink. Serve it over ice at Christmas parties, movie nights, or winter gatherings when you want a festive cocktail with color, fruity flavor, and a quick preparation that guests can enjoy.

Ingredients

- 1 oz Midori
- 2 oz white rum
- Lemon-lime soda to top
- 1 maraschino cherry for garnish

Method

1. Begin by filling a rocks glass with ice.
2. Pour in the Midori and white rum, then stir well to combine.
3. Top the drink with lemon-lime soda, stirring gently to blend the flavors.
4. Garnish with a maraschino cherry for a pop of holiday color.

The Naughty Elf Cocktail



The Naughty Elf Cocktail combines vodka, peppermint schnapps, chocolate liqueur, and cream in a rich dessert-style holiday drink. Peppermint schnapps gives the cocktail its cool mint flavor, while chocolate liqueur provides cocoa sweetness. Cream blends the two together and creates a smooth texture suited to slower sipping. Chocolate sauce and crushed peppermint candy canes coat the rim, adding both flavor and a festive striped appearance. Optional candy cane pieces or chocolate shavings can finish the top. Serve this cocktail after dinner, during Christmas parties, or with holiday desserts when you want a creamy combination of chocolate and mint in a playful seasonal glass.

Ingredients

- 1 oz vodka (vanilla vodka)
- 1 oz peppermint schnapps
- 1 oz chocolate liqueur
- 1 oz Bailey's Irish Cream

- crushed peppermint candy canes for rimming
- chocolate sauce for garnish
- chocolate shavings for garnish

Method

1. Spread crushed peppermint candy canes on a small plate. Run a bit of chocolate sauce along the rim of your glass, then dip the rim into the crushed candy canes to coat evenly. Add a small drizzle of chocolate sauce inside the glass for an extra touch of flavor and visual appeal. Set the glass aside.
2. In a cocktail shaker, combine the vodka, peppermint schnapps, chocolate liqueur, and cream.
3. Fill the shaker with ice, secure the lid, and shake vigorously until the mixture is thoroughly chilled and creamy.
4. Strain the cocktail into your prepared glass.
5. Add extra candy cane pieces or a sprinkle of chocolate shavings on top for a festive finish, if desired. Serve immediately.

Mistletoe Manhattan



Mistletoe Manhattan gives the classic whiskey cocktail a seasonal fruit twist using cherry, cranberry, and bitters. Whiskey remains the main flavor and provides the drink's warmth and spirit-forward character. Maraschino cherry juice adds richness and sweetness, while cranberry contributes a tart note that helps brighten the stronger whiskey. Bitters deepen the mixture and tie the fruit and spirit together without covering the familiar Manhattan style. Serve this cocktail during Christmas dinner, at winter cocktail hours, or on quiet evenings when you want something stronger than a spritz. It is particularly suited to whiskey drinkers who want a subtle holiday variation.

Ingredients

- 2 oz whiskey
- ½ oz maraschino cherry juice
- ½ oz cranberry juice
- ½ oz sweet vermouth
- 2 dashes Angostura bitters

- cherry for garnish
- cranberries for garnish
- Rosemary sprig for garnish

Method

1. Fill a cocktail shaker with ice.
2. Add the whiskey, maraschino cherry juice, cranberry juice, sweet vermouth, and Angostura bitters to the shaker.
3. Gently shake or stir the mixture a few times to combine and chill the ingredients.
4. Strain the cocktail into a chilled glass.
5. Garnish with a maraschino cherry, cranberries, and a sprig of rosemary for a festive presentation.
6. Serve immediately and enjoy!

Red-Nosed Refresher



Red-Nosed Refresher combines vodka, raspberry liqueur, lemon juice, grenadine, and club soda in a red holiday cocktail that stays light and fizzy. Vodka provides a clean foundation, while raspberry liqueur adds rich berry sweetness. Fresh lemon juice brings sharp citrus that balances the sweeter ingredients, and grenadine strengthens both the red color and fruit flavor. Club soda finishes the drink with bubbles without adding more sweetness. Serve it over ice at Christmas parties, winter dinners, or casual gatherings when you want something colorful but not heavy. The balance of raspberry, lemon, and soda also makes it suitable alongside richer seasonal foods.

Ingredients

- 1.5 oz vodka
- 1 oz raspberry liqueur (Chambord)
- 0.75 oz lemon juice
- 0.5 oz grenadine
- Club soda to top

Method

1. Add vodka, raspberry liqueur, lemon juice, and grenadine to a cocktail shaker filled with ice.
2. Shake well until the mixture is well-chilled.
3. Strain into a glass filled with fresh ice.
4. Top with club soda for a refreshing finish and garnish with rosemary sprig.
5. Serve immediately and enjoy this festive cocktail.

Cherry Almond Snow Cocktail



Cherry Almond Snow Cocktail combines cherry brandy, amaretto, and half-and-half in a creamy winter drink with sweet fruit and nutty flavors. Cherry brandy supplies the main fruit character, while amaretto adds almond sweetness that naturally complements the cherry. Half-and-half softens both spirits and creates a smooth, frothy texture after shaking with ice. Whipped cream can be added for a fuller dessert-style presentation, and a maraschino cherry gives the glass a simple red garnish. Serve this cocktail after dinner, during holiday gatherings, or on quiet winter evenings when you want a mild creamy drink with a clear cherry-almond flavor profile.

Ingredients

- 1 oz cherry brandy
- 1 oz amaretto
- 3 oz half-and-half

- Whipped cream optional, for garnish
- Maraschino cherry for garnish

Method

1. Fill a coupe or rocks glass with ice and set it aside to chill while preparing the cocktail.
2. In a cocktail shaker, combine cherry brandy, amaretto, and half-and-half.
3. Add ice to the shaker and shake vigorously for 15–20 seconds to achieve a creamy, frothy texture.
4. Discard the ice from the chilled glass and strain the cocktail into the glass. Serve over fresh ice if preferred.
5. For a festive touch, top with a dollop of whipped cream and a maraschino cherry.

Merry Margarita



Merry Margarita combines tequila, orange liqueur, lime juice, pomegranate juice, and coconut milk in a colorful holiday take on the classic cocktail. Tequila supplies the familiar base, while orange liqueur adds citrus sweetness and fresh lime provides needed tartness. Pomegranate juice brings deep red color and sweet-tart fruit, while coconut milk softens the mixture with a creamy texture. Pomegranate arils add visual interest, and a rosemary sprig gives the finished glass fresh seasonal aroma. Serve it at Christmas parties, family gatherings, or winter dinners when you want a margarita that balances bright citrus and fruit with a smoother creamy finish.

Ingredients

- 2 oz tequila
- 1 oz orange liqueur (triple sec)
- 1 oz lime juice
- 1.5 oz pomegranate juice
- 1 oz coconut milk

- Pomegranate arils for garnish
- Fresh rosemary sprig for garnish

Method

1. In a cocktail shaker filled with ice, combine the tequila, orange liqueur, lime juice, pomegranate juice, and coconut milk.
2. Shake well until the mixture is thoroughly chilled and slightly frothy.
3. Strain the cocktail into a rocks glass filled with ice.
4. Garnish with a few pomegranate arils and a sprig of rosemary for a festive touch.
5. Serve immediately and enjoy the holiday flavors!

Mrs. Claus Vodka Punch



Mrs. Claus Vodka Punch combines raspberry vodka, Cointreau, pomegranate juice, and sweet and sour mix in a bright red holiday cocktail. Raspberry vodka adds berry sweetness, while Cointreau brings orange flavor and a warmer citrus note. Pomegranate juice contributes tartness and deep seasonal color, and sweet and sour mix helps balance the fruit with a tangy finish. Fresh pomegranate seeds and rosemary add festive color and aroma, while an optional sugar rim gives the glass extra sparkle. Serve this drink at Christmas parties, holiday dinners, or winter gatherings when you want a fruit-forward vodka cocktail with a polished seasonal presentation for guests.

Ingredients

- 2 oz raspberry vodka
- 1 oz Cointreau (triple sec)
- 2 oz pomegranate juice
- 1 oz sweet & sour mix

- pomegranate seeds for garnish
- rosemary sprig for garnish
- powdered sugar dusting for garnish
- sugar for rimming (optional)

Method

1. Rim the glass with sugar for a frosty effect. Rub a lime wedge around the rim of a rocks or coupe glass, then dip it into sugar on a small plate to coat; set aside.
2. Add the raspberry vodka, Cointreau, pomegranate juice, and sweet & sour mix to a cocktail shaker.
2. Fill the shaker with ice, secure the lid, and shake vigorously for 15–20 seconds until well-mixed and thoroughly chilled.
3. Strain the cocktail into a rocks glass filled with fresh ice.
4. Top with a few pomegranate seeds, a rosemary sprig, and lightly dust with powdered sugar to resemble a fresh snowfall.
5. Serve immediately and toast to a festive season!



Santa’s Spritz



Santa’s Spritz combines vodka, Prosecco, cranberry juice, and club soda in a light red holiday cocktail with plenty of bubbles. Vodka provides a smooth base without covering the fruit, while cranberry juice adds tartness and seasonal color. Prosecco gives the drink sparkle and gentle fruit character, and club soda keeps the mixture crisp and lighter on the palate. A rosemary sprig provides an aromatic green garnish that contrasts with the cranberry shade. Serve this spritz over ice at Christmas brunch, holiday parties, or winter dinners. Assemble each glass shortly before serving so the Prosecco and club soda keep their lively carbonation.

Ingredients

- 1.5 oz vodka
- 1 oz cranberry juice

- 2 oz prosecco
- Splash of club soda

- 1 sprig rosemary for garnish

Method

1. Fill a serving glass with ice.
2. Add the vodka and cranberry juice to the glass.
3. Pour in the prosecco, followed by a splash of club soda.
4. Stir gently to combine without disturbing the bubbles.
5. Garnish with a fresh sprig of rosemary. Serve immediately and enjoy!

Tinseltini



Tinseltini is a creamy holiday martini made with vodka, Baileys Irish Cream, amaretto, and crème de cacao. Baileys creates a smooth base with creamy sweetness, while amaretto provides a distinct almond note. Crème de cacao adds chocolate flavor that turns the drink naturally toward dessert. A sprinkle-coated rim adds color and texture, while optional whipped cream creates a richer finish. Serve this cocktail chilled after Christmas dinner, at holiday parties, or as a winter nightcap alongside cookies or chocolates. Its blend of cream, almond, and cocoa makes it particularly suited to guests who prefer sweet drinks instead of tart or spirit-forward cocktails.

Ingredients

- 1 oz vodka (vanilla vodka)
- 1 oz amaretto
- 1 oz crème de cacao
- 1 oz Baileys Irish Cream

- 1 tsp sprinkles for rimming & garnish
- whipped cream for garnish (optional)

Method

1. Rim a chilled martini glass with sprinkles by first dipping the rim into a small plate of simple syrup or Baileys, then rolling it in sprinkles until evenly coated. Set aside.
2. In a cocktail shaker filled with ice, combine the vodka, amaretto, crème de cacao, and Baileys Irish Cream.
3. Shake the mixture vigorously until well chilled, then strain it into the prepared martini glass.
4. For a festive touch, top with a dollop of whipped cream and a sprinkle of additional sprinkles. Serve immediately and enjoy!

Polar Bear Cocktail



Polar Bear Cocktail combines raspberry vodka, blue curaçao, Sprite, and lemon juice for an icy blue winter drink with berry and citrus flavors. Raspberry vodka gives the cocktail a fruity base, while blue curaçao adds orange notes and creates the distinctive color. Sprite provides sweetness and bubbles, and fresh lemon juice adds tartness that keeps the drink from becoming too sugary. Serve it over fresh ice in clear glassware so the blue shade remains visible. This cocktail works well at Christmas parties, winter-themed gatherings, or New Year celebrations when you want something colorful, fruity, fizzy, and quick to prepare for guests.

Ingredients

- 2 oz blue raspberry vodka
- 1 oz blue curaçao

- 2 oz Sprite
- 0.5 oz lemon juice

Method

1. In a cocktail shaker filled with ice, combine the raspberry vodka and blue curaçao.
2. Shake vigorously for about 10 seconds to mix and chill the ingredients.
3. Strain the mixture into a glass filled with fresh ice.
4. Add Sprite and pour in the lemon juice, gently stirring to combine.
5. Serve immediately and enjoy the refreshing flavors of the Polar Bear Cocktail.

Rum Rum Rudolf

	Crisp, fizzy, and subtly sweet with a bright, fruity tang. Tart cherry juice cuts through the rich caramel notes of the Coca-Cola and rum, keeping it refreshing rather than overly sugary. Topped with a vibrant red maraschino cherry ("Rudolph's nose") and an aromatic sprig of fresh rosemary or ("antlers") that adds a subtle, rosemary holiday aroma to every sip.

Ingredients

- 2 oz rum (white or dark)
- 4 oz Coke
- 1.5 oz tart cherry juice

- rosemary sprig for garnish (option: pine sprig for piney holiday aroma)
- maraschino Cherry

Method

1. Cut the rosemary sprig into two 2-inch pieces and strip the leaves from the bottom of each piece.
2. Poke two small holes into the top of the maraschino cherry with a toothpick and insert the rosemary pieces to form antlers.
3. Thread a cocktail pick through the cherry. (If using fresh cherries, thread off center to avoid hitting pit.)
4. Fill glass with ice and add rum, Coke, and tart cherry juice. Gently stir to combine.
5. Top with the prepared cherry garnish and serve.

White Cranberry Christmas Mimosa



White Cranberry Christmas Mimosa gives the traditional sparkling brunch drink a pale winter appearance using Prosecco and white cranberry juice. Prosecco brings crisp bubbles and a dry finish, while white cranberry juice adds gentle tart fruit flavor without turning the cocktail bright red. An optional sugar rim gives each sip extra sweetness and a festive sparkle. Fresh cranberries and a rosemary sprig can be added for seasonal color and aroma. Serve this mimosa well chilled at Christmas brunch, gift-wrapping mornings, or holiday gatherings. Its equal balance of sparkling wine and juice keeps the recipe simple, light, and easy to prepare for guests.

Ingredients

- 3 oz Prosecco
- 3 oz white cranberry juice & extra for rimming

- Sugar optional, for rimming
- Rosemary sprig for garnish (optional)
- Cranberries for garnish (optional)

Method

1. Place small amount of white cranberry juice in a shallow dish and clear sanding sugar sprinkles in another. Dip the rim of your glass into the juice to wet it, then dip it into the sugar sprinkles to coat evenly.
2. Pour white cranberry juice into the prepared glass, then top with Prosecco.
3. If desired, add a small sprig of fresh rosemary and a few whole cranberries for a festive look.
4. Serve immediately and enjoy your holiday-inspired mimosa!

Kringle Krusher



Kringle Krusher is a simple holiday highball built around whipped vodka, ginger ale, and grenadine. Whipped vodka brings soft vanilla-like sweetness, while ginger ale adds bubbles and a gentle spicy bite. Grenadine settles through the drink with red color and extra sweetness, creating an attractive layered effect when poured slowly. A maraschino cherry provides the final holiday accent without adding extra preparation. Serve this cocktail over ice at Christmas parties, gift-wrapping nights, or casual winter gatherings when you want something sweet and fizzy. Its short ingredient list also makes it useful for hosts who need a drink that comes together quickly.

Ingredients

- 2 oz Whipped Vodka
- 4 oz Ginger Ale
- 0.5 oz Grenadine
- Maraschino Cherry for garnish

Method

1. Fill a highball or rocks glass with ice to keep the drink refreshingly cold.
2. Pour the whipped vodka and ginger ale over the ice. Stir gently to combine the flavors without losing the ginger ale's fizz.
3. Slowly pour the grenadine into the glass. Allow it to settle at the bottom for a layered effect or stir lightly for an even color.
4. Top the drink with a maraschino cherry for a festive and decorative finishing touch.

Snowflake Margarita



Snowflake Margarita combines blanco tequila, white cranberry juice, lime, and agave in a pale winter cocktail with a crisp, clean flavor. Tequila gives the drink its familiar margarita base, while white cranberry juice adds soft fruit and keeps the appearance light. Lime juice provides tartness, and agave contributes gentle sweetness that smooths the citrus. A sugared rim adds texture and sparkle, while rosemary brings fresh aroma and a seasonal green accent. Serve this margarita over ice at Christmas parties, December dinners, or small winter gatherings. Its simple ingredients make it practical when you want a festive tequila cocktail without heavy seasonal flavors.

Ingredients

- 2 oz blanco tequila
- 1 oz white cranberry juice
- 0.75 oz lime juice
- 0.5 oz agave syrup

- rosemary sprig for garnish
- sugar for rimming
- lime wheel (optional) for garnish

Method

1. Rim the glass with sugar for a frosty effect. Rub a lime wedge around the rim of a rocks or coupe glass, then dip it into sugar on a small plate to coat.
2. In a shaker filled with ice, combine the blanco tequila, white cranberry juice, lime juice, and agave syrup. Shake vigorously for 15–20 seconds until well-chilled.
3. Strain the mixture into the prepared glass over fresh ice or serve it straight up in a chilled coupe glass.
4. Add a sprig of fresh rosemary for a festive, aromatic touch. Optionally, garnish with a lime wheel for additional flair.

Dr. Pepper Eggnog



Dr. Pepper Eggnog combines two familiar flavors in an unusual holiday drink with sweetness, spice, creaminess, and fizz. Eggnog gives the mixture its rich texture and traditional seasonal flavor, while Dr. Pepper adds carbonation and its distinctive spiced soda character. Equal parts create a balanced starting point, and crushed ice helps keep the drink lighter and cold. Whipped cream forms a soft topping, while freshly grated nutmeg adds aroma and classic holiday spice. Depending on the eggnog used, the drink can be alcoholic or alcohol-free. Serve it at Christmas parties, dessert tables, movie nights, or casual winter gatherings with friends.

Ingredients

- 4-6 oz Dr.Pepper
- 4-6 oz eggnog
- whipped cream
- whole nutmeg cloves

Method

1. Place crushed ice into a glass. Add equal parts of Dr.Pepper soda and eggnog over the ice. Depending on the size of your glass will determine how many oz of each ingredient you will need, but I recommend anywhere from 4-6 oz.
2. Stir the ingredients all together
3. Top with whipped cream and garnish with freshly grated nutmeg cloves

Winter Paloma



Winter Paloma gives the tequila and grapefruit combination a seasonal change with rosemary syrup and winter garnishes. Tequila forms the base, while grapefruit juice provides the drink's tart, slightly bitter citrus character. Rosemary simple syrup adds gentle sweetness and an herbal note that fits colder weather. Tonic water brings a crisp finish and light bubbles. Pomegranate arils add color inside the glass, while a grapefruit slice and rosemary sprig complete the presentation. Serve this cocktail at winter dinners, Christmas gatherings, or quiet evenings when you want something lighter than creamy holiday drinks. Its citrus and herbal profile stays bright while still feeling seasonal.

Ingredients

- 2 oz tequila
- 2.5 oz grapefruit juice
- 1 oz tonic water
- 0.5 oz rosemary simple syrup
- Pomegranate arils
- grapefruit slice for garnish
- rosemary sprig for garnish

Method

1. Start by filling your serving glass with ice to keep the drink chilled.
2. In a cocktail shaker, add ice, tequila, grapefruit juice, tonic water, and rosemary simple syrup.
3. Shake the mixture well until it is thoroughly combined and chilled.
4. Pour the cocktail mixture into your prepared glass.
5. Add a few pomegranate arils to the drink, gently stirring them in to distribute.
6. Garnish with a rosemary sprig for an aromatic finish.

White Clausmopolitan



White Clausmopolitan gives the familiar Cosmopolitan style a pale holiday look using vodka, triple sec, elderflower liqueur, white cranberry juice, and lime. Vodka provides a clean base, while triple sec adds orange sweetness. Elderflower liqueur contributes a light floral note, and white cranberry juice gives gentle tartness without the usual red color. Lime juice brightens the mixture and helps keep the sweetness balanced. Three fresh cranberries provide a simple festive garnish. Serve this drink well chilled in a martini or coupe glass at Christmas parties, winter dinners, or holiday cocktail hours when a crisp, fruit-forward drink suits the menu.

Ingredients

- 1 oz Vodka
- 0.5 oz Triple Sec
- 0.5 oz Elderflower Liqueur
- 2.5 oz white cranberry juice
- 0.5 oz lime juice

- 3 fresh cranberries for garnish

Method

1. Fill a cocktail shaker with ice and add the vodka, triple sec, elderflower liqueur, white cranberry juice, and fresh lime juice.
2. Shake vigorously for 15–20 seconds until the mixture is well chilled.
3. Strain the cocktail into a chilled martini or coupe glass for an elegant presentation.
4. Garnish with three fresh cranberries, either floating in the drink or skewered on a cocktail pick for a festive touch.

Silent Night Martini



Silent Night Martini blends vanilla vodka, amaretto, cinnamon whiskey, and coconut milk into a smooth holiday cocktail. Vanilla vodka creates a soft, sweet base, while amaretto adds almond flavor and rounded sweetness. Fireball Cinnamon Whiskey brings gentle warmth and spice, and coconut milk gives the drink its creamy texture without making the flavors overly heavy. Freshly grated nutmeg provides aroma and a final seasonal touch. Serve this martini chilled after dinner, during small Christmas gatherings, or on quiet winter evenings at home. Its combination of vanilla, almond, cinnamon, coconut, and nutmeg makes it particularly suited to slower holiday sipping.

Ingredients

- 1.5 oz vanilla vodka
- 1 oz amaretto
- 0.5 oz Fireball Cinnamon Whiskey
- 1 oz coconut milk

- nutmeg freshly grated, for garnish

Method

1. In a shaker filled with ice, combine vanilla vodka, amaretto, Fireball, and coconut milk. Shake vigorously for 15–20 seconds to ensure the drink is creamy and well-chilled.
2. Strain the mixture into a chilled martini glass.
3. Lightly sprinkle freshly grated nutmeg over the top for a festive finish.

Candy Cane Margarita



Candy Cane Margarita gives tequila a Christmas twist with cranberry, orange liqueur, peppermint, and raspberry seltzer. Tequila provides the familiar margarita base, while cranberry juice supplies tart fruit flavor and a festive red color. Orange liqueur adds citrus sweetness, and a small amount of peppermint extract introduces the candy cane note without overwhelming the drink. Raspberry seltzer adds bubbles and keeps the cocktail lighter. A sugar rim, crushed candy cane, and whole candy cane garnish complete the holiday presentation. Serve it over ice at Christmas parties or winter gatherings when you want a sparkling margarita with fruit, citrus, and cool mint.

Ingredients

- 2 oz tequila
- 1 oz orange liqueur (triple sec)
- 1 oz peppermint liqueur
- 2 oz cranberry juice
- raspberry seltzer water to top
- Lime wedge, for rimming
- sugar for rimming
- crushed candy cane for garnish
- whole candy cane for garnish

Method

1. Rub a lime wedge along the rim of a cocktail glass and dip the rim into sugar (or crushed candy canes) on a plate to coat.
2. Fill the glass with ice.
3. In a shaker, combine tequila, orange liqueur, peppermint liqueur, and cranberry juice. Shake for 15 seconds.
4. Pour the mixture into the glass and top with raspberry seltzer water.
5. Sprinkle crushed candy cane on top and hang a candy cane on the rim for garnish.

Sugar Cookie Martini

	A rich, nostalgic dessert cocktail built around smooth vanilla vodka, creamy RumChata (or Baileys Irish Cream), sweet almond amaretto, and a splash of half-and-half. Rimmed on the inside with marshmallow fluff and colorful nonpareil sprinkles that dissolve into festive stripes as the drink is poured.

Ingredients

- 1 T marshmallow fluff or white vanilla frosting
- 2 T nonperil sprinkles (& for garnish)

- 1.5 oz vodka (or vanilla vodka)
- 1.5 oz amaretto
- 2 oz RumChata (or Bailey's Irish Cream)
- 1 oz heavy cream (or half & half)

Method

1. Prep the Glass: Spread a thin, even band of marshmallow fluff or frosting about ¼ inch down the inside rim of a martini glass.
2. Add Sprinkles: Gently press the frosted inside rim into a shallow plate of nonpareil sprinkles until coated.
3. Mix the Drink: Fill a cocktail shaker with ice. Add the RumChata, vanilla vodka, amaretto, and half-and-half.
4. Shake: Shake vigorously for 15–20 seconds until well-chilled.
5. Serve: Strain slowly into the prepared glass, filling right up to the bottom edge of the sprinkle line. Serve immediately and watch the colors melt down the sides.
6. Sprinkle non perils on top to garnish.

Dirty Santa



Dirty Santa combines vodka, lime juice, grenadine, and Sprite in a bright red cocktail with a snowy coconut rim. Vodka supplies a clean base, while lime adds tart citrus that balances the sweetness of grenadine. Sprite tops the mixture with bubbles and additional sweetness, keeping the drink lively. Coconut cream and coconut flakes coat the rim, providing creamy flavor and a white winter appearance. A maraschino cherry finishes the glass with another red holiday accent. Serve it over ice at Christmas parties or casual seasonal gatherings when you want a colorful vodka cocktail with contrasting coconut, citrus, fruit, and fizz.

Ingredients

- 2 oz vanilla vodka
- 0.5 oz grenadine
- 0.5 oz lime juice
- 3 oz lemon-lime soda (Sprite or 7UP)
- 3 maraschino cherries for garnish
- Coconut shaving for rimming
- Cream of coconut for rimming
- Santa cocktail pick

Method

1. Dip the rim of your glass into cream of coconut. Then dip the rim into coconut shavings.
2. Fill a shaker with ice.
3. Pour in vanilla vodka, grenadine, and fresh lime juice. Shake for 15 sec.
4. Pour into glass with ice.
4. Add lemon-lime soda.
5. Finish with maraschino cherries on a santa cocktail pick and serve immediately!

Bailey’s Chocolate Martini



Bailey’s Chocolate Martini is a creamy dessert cocktail built around Irish cream, vodka, and chocolate liqueur. Bailey’s provides the smooth, sweet base, while vodka adds strength without competing with the main flavors. Chocolate liqueur deepens the cocoa character and turns the drink into a natural after-dinner choice. Chocolate syrup can be added as an optional garnish for extra sweetness and a more finished presentation. Serve this martini well chilled after holiday dinners, at Christmas parties, or whenever a dessert-style cocktail fits the occasion. Its short ingredient list makes preparation simple while still delivering rich coffee, cream, and chocolate-style flavors.

Ingredients

- 1 oz vodka
- 2 oz Bailey's Irish Cream
- 1 oz chocolate liqueur

- chocolate syrup for garnish (optional)

Method

1. Fill your shaker with ice.
2. Pour in the vodka, Bailey's, and chocolate liqueur.
3. Shake it up well until it's cold.
4. Strain the mix into your martini glass.
5. Drizzle some chocolate syrup on top for a fancy touch.
6. Enjoy your delicious creation.

Christmas Margarita



Christmas Margarita pairs tequila with cranberry juice, lime, and orange liqueur for a red seasonal version of the classic cocktail. Tequila forms the strong base, while cranberry juice adds tart fruit flavor and holiday color. Fresh lime juice brings sharp citrus, and triple sec or Cointreau provides orange sweetness that helps round out the drink. A salt or sugar rim can add extra contrast, while fresh cranberries and lime slices complete the presentation. Serve this margarita over ice during Christmas parties, winter dinners, or casual gatherings. Its sweet-tart profile makes it a useful option for guests who enjoy familiar margarita flavors.

Ingredients

- 2 oz Tequila silver or reposado
- 1 oz Triple Sec or Cointreau
- 2 oz Cranberry Juice 100% juice for best flavor
- 1 oz Lime Juice

- salt for rimming
- lime wheels for garnish
- fresh cranberries for garnish

Method

1. Rim a margarita glass with salt or sugar. To do this, rub a lime wedge around the edge of the glass and then dip it into the salt or sugar.
2. In a shaker, combine the tequila, triple sec, cranberry juice, and lime juice. Add ice and shake well until chilled.
3. Strain the mixture into the prepared glass filled with ice.
4. Add a few fresh cranberries and a slice of lime on the rim for a festive look.
5. Serve immediately and toast to the holiday season.

Holiday Lemon Drop



Holiday Lemon Drop gives the familiar vodka cocktail a Christmas update with cranberry flavor and seasonal presentation. Vodka provides the clean spirit base, while fresh lemon supplies the sharp citrus character expected from a Lemon Drop. Cranberry juice adds festive color and a subtle tart fruit note that works naturally with the lemon. A sugared rim brings sweetness and texture with every sip, helping soften the brighter citrus flavors. Serve this cocktail chilled at Christmas parties, holiday dinners, or smaller seasonal gatherings. It is also suitable for batching, making it useful when you want a bright drink that can be prepared for several guests.

Ingredients

- 2 oz vodka
- 1 oz lemon juice
- 1 oz cranberry juice
- 1 oz simple syrup
-
- cranberries for garnish
- rosemary sprig for garnish
- sugar for rimming

Method

1. Run the cut side of a lemon along the rim of your glass. Dip the rim into a plate of sugar, coating it evenly. Place the glass in the freezer to chill while you prepare the cocktail.
2. In a cocktail shaker, combine vodka, lemon juice, cranberry juice, and simple syrup. Add ice and shake vigorously until well-chilled, about 10–15 seconds.
3. Strain the cocktail into your prepped glass.
4. Add a sprig of rosemary and a few cranberries for a festive touch. Serve immediately and enjoy!

Santa Hat Martini



Santa Hat Martini uses tequila, raspberry liqueur, triple sec, sour mix, and grenadine to create a bright red holiday cocktail. Tequila gives the drink structure, while raspberry liqueur contributes berry sweetness and triple sec adds citrus. Sour mix keeps the flavor balanced, and grenadine deepens both the sweetness and seasonal color. Coconut cream and flaked coconut coat the rim, creating a snowy edge that fits the Santa-inspired presentation. Serve it chilled in a martini glass at Christmas parties, holiday dinners, or winter gatherings. The coconut rim adds texture while the berry, citrus, and tequila mixture keeps the center fruity and lively.

Ingredients

- 1.5 oz tequila
- 1 oz raspberry liqueur (Chambord)
- 1 oz triple sec
- 0.5 oz sour mix
- 0.5 oz grenadine
-
- Coconut cream for rimming
- Flaked coconut for rimming
- Raspberries for garnish

Method

1. Dip the rim of a martini glass into cream of coconut, rotating to coat evenly. Press the coated rim into flaked coconut, rotating until fully covered. Set the prepared glass aside.
2. In a shaker filled with ice, combine tequila, raspberry liqueur, triple sec, sour mix, and grenadine.
3. Shake vigorously for 15–20 seconds until well-chilled.
4. Strain the mixture into the prepared martini glass for an elegant presentation.
5. Garnish with fresh raspberries (drop on top or skewer) to decorate.
6. Martini glass mimics Santa’s festive hat, but can be served in rocks glass with ice for casual presentation.



Holiday Cheer Sangria



Holiday Cheer Sangria combines bourbon, pomegranate juice, orange juice, and Prosecco in a sparkling pitcher drink made for winter gatherings. Bourbon adds warmth and depth, while pomegranate juice contributes tart fruit flavor and a rich red color. Orange juice softens the mixture with citrus sweetness, and chilled Prosecco adds bubbles just before serving. Pomegranate arils, orange slices, and rosemary sprigs create a festive garnish that looks attractive in a punch bowl or pitcher. Prepare the bourbon and juice base ahead, then add Prosecco when guests arrive. This sangria works especially well for Christmas dinners, holiday potlucks, or New Year celebrations.

Ingredients

- 8 oz bourbon
- 16 oz pomegranate juice
- 8 oz orange juice
- orange zest
-
- 1 bottle Prosecco chilled
-
- pomegranate arils for garnish
- orange slices for garnish
- rosemary sprigs for garnish

Method

1. In a 32 oz pitcher, combine the bourbon, pomegranate juice, orange juice, and orange zest (can also add pomegranate arils & orange slices). Stir well and chill in the refrigerator until ready to serve.
2. When it’s time to serve, fill a glass with ice and pour in the bourbon mixture.
3. Top with chilled Prosecco, gently stirring to combine.
4. Garnish with fresh pomegranate arils, orange slices, and rosemary sprig for a festive look and added flavor.

Jingle Juice Cocktail



Jingle Juice Cocktail combines vodka, sparkling rosé, and Cran-Apple juice in a simple holiday drink with fruit flavor and plenty of bubbles. Vodka provides a clean base, while sparkling rosé adds gentle fruit notes and a lively finish. Cran-Apple juice brings cranberry tartness and apple sweetness, creating a balanced seasonal combination that stays easy to sip. Fresh cranberries add color and make the presentation feel more festive without extra preparation. Serve this cocktail over ice at holiday dinners, Christmas brunches, or casual winter gatherings. It also scales well when you need an uncomplicated drink for a larger group of guests.

Ingredients

- 1.5 oz vodka
- 3 oz Cran-Apple Juice

- Top with sparkling Rosé (pink prosecco)

- pink sugar for rim
- edible luster dust for garnish
- fresh cranberries for garnish
- rosemary sprig for garnish

Method

1. Rim glass with sugar by dipping in simple syrup and rotating in plate of sugar.
2. Add ice to glass.
3. Add vodka and cran-apple juice.
2. Fill glass with bubbly Rosé, giving the drink a bubbly and fruity finish.
3. Add edible luster dust for a holiday sparkle
4. Gently stir the cocktail with a bar spoon to blend the flavors without losing too many bubbles.
4. Drop a few fresh cranberries into the glass for a festive pop of color and add a sprig of rosemary.
5. Enjoy your Jingle Juice Cocktail immediately and toast to the holiday season!



Jingle Juice Mimosa



Jingle Juice Cocktail combines vodka, sparkling rosé, and Cran-Apple juice in a simple holiday drink with fruit flavor and plenty of bubbles. Vodka provides a clean base, while sparkling rosé adds gentle fruit notes and a lively finish. Cran-Apple juice brings cranberry tartness and apple sweetness, creating a balanced seasonal combination that stays easy to sip. Fresh cranberries add color and make the presentation feel more festive without extra preparation. Serve this cocktail over ice at holiday dinners, Christmas brunches, or casual winter gatherings. It also scales well when you need an uncomplicated drink for a larger group of guests.

Ingredients

- 1 oz vodka
- 2 oz Cran-Apple Juice

- Top with sparkling Rosé (pink prosecco)

- pink sugar for rim
- edible luster dust for garnish
- fresh cranberries for garnish
- rosemary sprig for garnish

Method

1. Rim glass with sugar by dipping in simple syrup and rotating in plate of sugar.
2. Add vodka and cran-apple juice.
3. Fill glass with bubbly Rosé, giving the drink a bubbly and fruity finish.
4. Add edible luster dust for a holiday sparkle
5. Gently stir the cocktail with a bar spoon to blend the flavors without losing too many bubbles.
6. Drop a few fresh cranberries into the glass for a festive pop of color and add a sprig of rosemary.
7. Enjoy your Jingle Juice Mimosa and toast to the holiday season!

Tipsy Elf



Tipsy Elf gives a classic whiskey-style combination a holiday name and a rich red appearance. Bourbon provides warmth and depth, while Campari adds bitterness and a subtle citrus edge. Sweet vermouth rounds out the drink with herbal sweetness, helping balance the stronger bourbon and bitter liqueur. The result is a spirit-forward cocktail suited to slower sipping rather than a light, fruity drink. Serve it during Christmas dinners, small winter gatherings, or quiet evenings when a bold cocktail fits the mood. Fans of traditional whiskey cocktails will appreciate the familiar structure, while the festive name makes it easy to include on holiday menus.

Ingredients

- 2 oz bourbon
- 1 oz sweet vermouth
- 1 oz Campari
-
- orange peel or slice, for garnish

Method

1. In a mixing glass filled with ice, add bourbon, sweet vermouth, and Campari.
2. Stir the mixture for 20–30 seconds to ensure it’s well-chilled and properly combined.
3. Strain into a rocks glass over a large ice cube, or into a coupe glass if serving straight up.
4. Express the oils from an orange peel over the drink by giving it a firm twist above the glass. Drop the peel into the drink or garnish with an orange slice for a festive look.

Blue Winter Wonderland



Blue Winter Wonderland combines tequila, blue curaçao, and lime juice in a bright cocktail with a snowy holiday presentation. Tequila provides the spirit base, while lime adds tart citrus that keeps the mixture crisp. Blue curaçao brings gentle sweetness and deepens the citrus notes while giving the drink its striking blue color. Shredded coconut around the rim creates a snow-like finish, while a fresh mint sprig adds aroma and a contrasting green accent. Serve it at Christmas parties, winter gatherings, or themed celebrations when you want a colorful tequila drink with clean citrus flavor.

Ingredients

- 2 oz tequila
- 1 oz blue curaçao
- 1 oz lime juice

- mint sprig fresh, for garnish
- shredded coconut for rimming

Method

2. Dip the rim of a glass into cream of coconut, rotating to coat evenly. Press the coated rim into flaked coconut, rotating until fully covered. Set the prepared glass aside.
3. Add tequila, blue curaçao, and lime juice to a cocktail shaker.
3. Fill the shaker with ice, secure the lid, and shake vigorously for 15–20 seconds to chill and combine the ingredients.
4. Pour the entire contents of the shaker, including ice, into the prepared glass.
5. Add a fresh mint sprig for a hint of green and serve immediately.

Cranberry Ginger Paloma Pitcher



Cranberry Ginger Paloma Pitcher combines tequila, cranberry, grapefruit, lime, agave, and ginger beer in a large-format holiday cocktail. Tequila provides a clean base, while cranberry juice adds tart fruit and seasonal color. Grapefruit and lime bring bright citrus, and agave syrup rounds out the sharper flavors. Ginger beer is added before serving for bubbles and a warm ginger note. Lime wheels, cinnamon sticks, and fresh cranberries add color and aroma, while a cinnamon-salt rim gives each glass extra seasonal character. Serve this pitcher at Christmas dinners or group gatherings when you want a make-ahead drink for several guests.

Ingredients (serves 8)

- 16 oz (2 cups) blanco tequila
- 4 oz (1 cup) cranberry juice
- 4 oz (½ cup) grapefruit juice
- 4 oz (½ cup) lime juice
- 4 oz (½ cup) agave syrup
-
- 16 oz ginger beer (added right before serving)
-
- cinnamon and salt rim
- lime wheels for garnish
- cinnamon sticks for garnish
- fresh cranberries for garnish

Method

1. In a large pitcher, combine blanco tequila, cranberry juice, grapefruit juice, lime juice, and agave syrup. Add in some lime wheels, cinnamon sticks, and fresh cranberries. Stir well to dissolve agave syrup. Chill for at least 1 hour.
2. Right before serving, add in the ginger beer and some ice.
3. Paint agave syrup on side of glass and dip into the cinnamon & salt mixture. Fill glass with ice.
4. Add 4oz paloma right over fresh ice.
5. Top with 2oz ginger beer.
4. Garnish with cranberries, lime wheel (or grapefruit ½ wheel), and cinnamon stick.

Reindeer Wee Shot



Reindeer Wee (aka Reindeer Piss) is a playful holiday shot designed for parties where a humorous name and quick serving style fit the mood. The recipe combines herbal notes with a sweeter fruit flavor, creating a small drink that is easier to sip than its bold name suggests. Its straightforward preparation makes it practical when serving several guests at once, especially during lively Christmas gatherings or casual winter get-togethers. Serve it chilled in a shot glass and keep the presentation simple, so the unusual name remains the main conversation starter. This recipe works best for adults who enjoy fun holiday shots with a sweet, herbal profile.

Ingredients

- 0.5 oz Jägermeister
- 0.5 oz pomegranate liqueur
- 0.5 oz cranberry juice

Method

1. Add Jägermeister, pomegranate liqueur, and cranberry juice to a cocktail shaker filled with ice.
2. Shake vigorously until well chilled.
3. Strain the mixture into a shot glass.
4. Serve immediately and enjoy!

Mistletoe Margarita



Mistletoe Margarita brings cranberry, tequila, and fresh citrus together in a colorful cocktail suited to Christmas gatherings. Tequila gives the drink its familiar margarita base, while cranberry adds tart fruit flavor and a deep seasonal color. Lime keeps the mixture bright and helps balance the sweeter elements, creating a drink that stays lively rather than heavy. A rosemary garnish adds a fresh winter aroma and a simple green accent against the red cocktail. Serve it at Christmas Eve dinner, holiday parties, or relaxed nights at home. This seasonal margarita works especially well for guests who prefer fruit-forward drinks over creamy winter cocktails.

Ingredients

- 2 oz tequila
- 1 oz cranberry juice
- 1 oz triple sec
- 1 oz lime juice
- fresh cranberries for garnish
- rosemary sprig for garnish
- lime juice for rimming
- sugar for rimming

Method

1. Rim a margarita glass with lime juice, then dip the rim into sugar to create a frosted effect. Fill the glass with ice and set aside.
2. In a cocktail shaker filled with ice, combine tequila, cranberry juice, triple sec, and lime juice.
3. Shake vigorously until well-chilled, then strain the mixture into the prepared glass over fresh ice.
4. Add a few fresh cranberries and a sprig of rosemary for a festive and aromatic finishing touch. Serve immediately.

Eggnog White Russian



Eggnog White Russian combines two cold-weather favorites in one creamy cocktail made with vodka, coffee liqueur, and eggnog. Vodka provides structure without covering the other flavors, while coffee liqueur adds roasted sweetness and familiar White Russian character. Eggnog gives the drink its rich holiday texture and seasonal spice. Grated nutmeg or cinnamon can finish the top, and whipped cream is an optional addition for a fuller dessert-style presentation. Serve it over ice after dinner, during holiday gatherings, or on relaxed winter nights. This drink is especially useful when you want something creamy and festive without using a long list of ingredients.

Ingredients

- 2 oz vodka
- 1 oz coffee liqueur (Kahlúa)
-
- 2 oz eggnog
- grated nutmeg or cinnamon (optional) for garnish

Method

1. Fill a rocks glass with ice cubes.
2. Pour the vodka and coffee liqueur over the ice.
3. Gently pour the egg nog into the glass for swirl effect. (Option: Stir lightly to combine the ingredients.)
5. Top with a sprinkle of grated nutmeg or cinnamon.
6. Enjoy immediately for the best taste and texture.

The Frosted Cranberry



The Frosted Cranberry is a simple holiday highball built with vodka, cranberry juice, and ginger ale. Vodka gives the drink a clean base that lets the fruit stand out, while cranberry juice provides tart berry flavor and a bright seasonal red color. Ginger ale tops the cocktail with gentle spice, sweetness, and bubbles that keep it light. Fresh cranberries make an easy garnish and can also help reinforce the winter presentation. Serve this drink over ice at holiday dinners, Christmas parties, movie nights, or casual gatherings. Its short ingredient list makes it especially useful when you need a festive drink quickly.

Ingredients

- 2 oz vodka
- 3 oz cranberry juice
-
- Ginger ale to top
-
- Frosted cranberries (or cranberries) for garnish

Method

1. Fill a highball or rocks glass with ice.
2. Pour vodka and cranberry juice over the ice.
3. Top with ginger ale and gently stir to combine.
4. Garnish by skewering cranberries onto a cocktail pick or floating them on top of the drink for a festive presentation.

Frosted Cranberries (prepare ahead)

1. Stir cranberries into bowl of simple syrup and stir until evenly coated.
2. Use a slotted spoon to transfer the cranberries onto a wire cooling rack set over a baking sheet (line with parchment for easy clean up). Spread cranberries in a single layer. Dry at room temperature for 45 minutes until the syrup feels sticky and tacky to the touch, rather than wet. *(The sugar will clump and dissolve into a paste instead of sparkling if too wet.)*
3. Roll cranberries in granulated sugar in a shallow bowl or rimmed plate. Working in small batches, roll the tacky cranberries in the sugar until completely coated.
4. Place the sugared cranberries berries on a clean wire rack or parchment paper and let them dry for 60 minutes until the sugar crust sets firmly before skewering them on cocktail picks or floating them in drinks.

5. Store frosted cranberries in an airtight container at room temperature (or in the fridge if your kitchen is humid) for up to 2 days. If they start weeping moisture over time, toss them in a fresh pinch of granulated sugar right before service.

Jingle Bell Rock Mimosa



Jingle Bell Rock Mimosa gives the classic sparkling brunch drink a colorful holiday update with citrus vodka, crème de violette, Grand Marnier, and Prosecco. Citrus vodka creates a bright base, while crème de violette adds gentle floral flavor and soft color. Grand Marnier contributes orange warmth, and Prosecco brings crisp bubbles that keep the drink light. An orange twist adds fresh citrus aroma, while an edible flower offers another attractive garnish option. Serve this mimosa at Christmas brunch, afternoon gatherings, or winter celebrations. Its mix of citrus, flowers, orange liqueur, and sparkling wine feels festive without becoming overly sweet.

Ingredients

- 1.5 oz lemon vodka
- 0.5 oz crème de violette
- 0.5 oz Grand Marnier
- 3 oz Prosecco
- orange twist, for garnish or
- edible flower for garnish

Method

1. Place a champagne flute or coupe glass in the freezer for a few minutes.
2. In a shaker filled with ice, combine lemon vodka, crème de violette, and Grand Marnier. Shake gently to chill the mixture.
3. Strain the mixture into the chilled glass.
4. Slowly pour the Prosecco over the mixture to fill the glass.
5. Add an orange twist or edible flower for an elegant, festive touch.

White Christmas Margarita



White Christmas Margarita gives a familiar tequila cocktail a pale winter look with white cranberry juice and seasonal garnishes. Blanco tequila provides the base, while white cranberry juice adds mild tartness without turning the drink red. Fresh lime juice and orange liqueur bring citrus flavor, and simple syrup softens the sharper notes. A salted rim adds contrast, while frozen cranberries and rosemary provide red and green accents suited to Christmas gatherings. Serve this margarita over fresh ice at holiday parties, winter dinners, or relaxed evenings at home. Its crisp fruit and citrus profile offers a lighter alternative to creamy seasonal drinks.

Ingredients

- 2 oz blanco tequila
- 1/2 oz orange liqueur (triple sec)
- 1 oz white cranberry juice
- 1/2 oz lime juice
- 1/2 oz simple syrup

- cranberries (fresh or frozen) for garnish
- rosemary sprig for garnish
- salt for rim

Method

1. Rim glass using lime and salt. Set aside.
2. In a cocktail shaker, combine the blanco tequila, orange liqueur, white cranberry juice, lime juice, and simple syrup.
2. Add ice to the shaker and shake vigorously until well-chilled.
3. Strain the mixture into a glass filled with fresh ice.
4. Top with cranberries for a pop of color and a sprig of rosemary for a festive touch.
5. Serve immediately and enjoy your holiday-inspired margarita.

Russian Blue Moon



Russian Blue Moon is a creamy holiday cocktail made with vodka, white chocolate liqueur, blue curaçao, and heavy cream. The white chocolate liqueur adds gentle sweetness without darkening the drink, so the curaçao keeps its icy blue color and a light orange note. Heavy cream softens everything and gives it a smooth texture, whether you leave the layers visible or stir them gently together. Serve it over ice in a clear glass so the color shows. It works well after dinner or on quiet holiday evenings at home.

Ingredients

- 1 oz vodka
- 1 oz white chocolate liqueur (crème de cacao)
- ½ oz blue curaçao
- 1 oz heavy cream

Method

1. Begin by filling a rocks glass with ice.
2. Add the vodka and white chocolate liqueur, letting them mix over the ice.
3. Slowly pour the blue curaçao into the glass, creating a ghostly blue layer.
4. Gently pour the heavy cream over the drink to achieve a layered, moonlit effect.
5. Stir lightly to blend the colors for a dreamy swirl, or leave it layered for a hauntingly beautiful presentation.
6. Serve immediately and enjoy your Russian Blue Moon!

Rudolph's Tipsy Punch



Rudolph's Tipsy Punch combines vodka, cranberry juice, orange juice, lemon juice, grenadine, and ginger ale in a fruity holiday drink built for easy entertaining. Vodka provides a clean base, while cranberry and orange juices add sweet and tart fruit notes. Fresh lemon sharpens the flavor, and grenadine deepens the red color while adding sweetness. Ginger ale finishes the punch with bubbles and a gentle spicy note. Orange slices and fresh cranberries make colorful garnishes for single glasses or a larger pitcher. Serve it at Christmas parties, cookie exchanges, winter brunches, or family gatherings when a festive punch suits the occasion.

Ingredients

Measurements for a single serving (1 cocktail):

- 2 oz vodka
- 1 oz orange juice
- 1 oz cranberry juice
- 0.5 oz grenadine
- 1 oz lemon juice

- 1.5 oz ginger ale to top
- orange slices, for garnish
- fresh cranberries for garnish

Measurements for a Pitcher (serves 10):

- 20 oz (2 ½ c) vodka
- 10 oz (1 ¼ c) orange juice
- 10 oz (1 ¼ c) cranberry juice
- 5 oz (⅝ c) grenadine
- 10 oz (1 ¼ c) lemon juice

- 15 oz (2 c) ginger ale to top (add just before serving)
- Orange slices for garnish
- Fresh cranberries for garnish

Method

1. Add vodka, orange juice, cranberry juice, grenadine, and lemon juice to a shaker tin. Add ice and shake.
    - If making a large batch ahead of time, add all ingredients to a large pitcher and chill in the fridge for 1-2 hours.
    - Add in orange wheels and cranberries to garnish
    - To serve, pour into shaker tin with ice and shake.
2. Strain the cocktail over fresh ice in a short rocks glass
3. Garnish with an orange wedge and some cranberries
5. Serve immediately and enjoy Rudolph's Tipsy Punch!

Cranberry Limoncello Spritz



Cranberry Limoncello Spritz brings bright citrus, tart berry flavor, and lively bubbles together in a light holiday cocktail. Limoncello supplies sweet lemon notes, while cranberry juice adds seasonal color and a pleasantly tart finish. Prosecco gives the drink its sparkling character, and sparkling water keeps each sip crisp without making the mixture heavy. Fresh cranberries add another festive touch, while a rosemary sprig provides a fresh winter aroma. Serve this spritz over ice at Christmas parties, holiday dinners, or winter gatherings when you want something colorful and bubbly. Its balanced fruit and citrus flavors also pair nicely with rich seasonal foods.

Ingredients

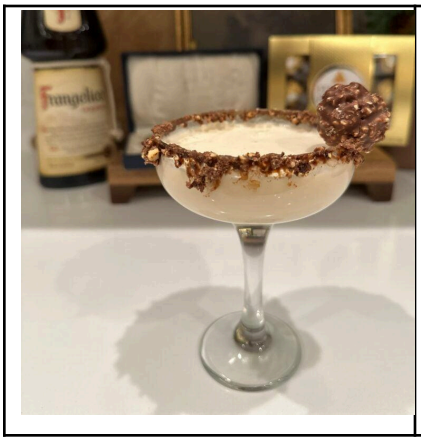
- 1 oz limoncello
- 1.5 oz cranberry juice
- 2 oz prosecco
- 1 oz sparkling water (cranberry flavored if avail)

- cranberries for garnish
- rosemary for garnish

Method

1. Fill a cocktail glass with ice.
2. Pour in the limoncello, cranberry juice, prosecco, and sparkling water.
3. Stir gently to combine the ingredients.
4. Top the drink with cranberries and garnish with a sprig of rosemary.
5. Serve immediately and enjoy the festive fizz!

Ferrero Rocher Martini



Baileys adds a creamy base, while Crème de Cacao gives it a soft chocolate taste. Frangelico brings the hazelnut note forward. Vodka keeps the drink steady without adding sweetness. Heavy cream creates a full texture. Nutella strengthens the chocolate hazelnut flavor, and crushed hazelnuts add a satisfying crunch.

Ingredients

- 1 oz vodka
- 0.5 oz Frangelico
- 1 oz Crème de Cacao
- 1 oz Baileys Irish Cream
- 1 oz heavy cream
- 1 tbsp Nutella
-
- Nutella for rimming & garnish
- Hazelnuts, crushed, for rimming (high quality, freshly crushed)
- Ferrero Rocher candy for garnish

Method

1. Spread a small amount of warmed Nutella onto a plate. Dip the rim of a martini or coupe glass into the Nutella, coating it evenly. Dip into crushed hazelnuts to coat the rim for an elegant garnish.
2. Add vodka, Frangelico, Crème de Cacao, Baileys, heavy cream, and 1 tablespoon of warmed Nutella to a cocktail shaker; fill with ice.
3. Secure the lid and shake vigorously for about 20 seconds until well combined and chilled.
4. Strain the mixture into the prepared martini or coupe glass.
5. Add a dollop of Nutella or a Ferrero Rocher candy as a garnish for extra indulgence.