

TALES OF THE *Toddy*

Posados Flip

Created By Chris Hannah

1 1/4 oz Benchmark whiskey
1/2 oz Gran Gala
1/10 avocado
1/2 oz pineapple juice
1 demerera sugar cube
1 egg yolk

The Ginger Franklin

Created by Chris Patino

1.5 oz Absolut vodka
1 oz Domaine de Canton
1 oz Unfiltered Apple Juice
.5 oz Fresh Lemon
.25 oz Pernod absinthe
Garnish with grated cinnamon

The Darkwood Bounce

Created by Cole Newton

1.5 oz Buffalo Trace Bourbon
0.5 oz Cherry Heering
0.5 oz Dry Sack Oloroso sherry
0.5 oz Benedictine
0.5 oz Maggie's Verjuice
3 drops Fee Brothers Aztec Chocolate Bitters
Garnish with Luxardo Marasche cherry

This is a cold cocktail, served on the rocks.

Under the Weather

Created by Daniel Victory

1 oz Bombay Sapphire gin
1 oz Eucalyptus syrup
1/4 oz lemon juice
2 oz SerendipiTea green matcha tea
Dash of Peychaud's bitters

Spirit of Mr. Bingle

Created by Daniel Victory

1 oz Bombay Sapphire gin
1 oz Eucalyptus syrup
1/4 oz lemon juice
1/2 oz egg white
Dash of Peychaud's bitters

The Mad Hatter's Toddy

Created by Lisa Nahay

5 oz. Freshly Brewed SerendipiTea Buccaneer tea
1 1/2 oz. Christian Brothers V.S.O.P. Brandy
1 oz. Nocello Liqueur
1 1/2 tsp. Honey
1/2 Orange Slice (squeezed into drink, rind disposed after)
3 (generous) dashes of Nutmeg

Stir well, enjoy even more!!!

Makes about 9 oz.

Stubborn Mule

Created by Marvin Allen

1.25 oz Absolut 100
.25 oz Absolut Vanilla
5 oz Heated Fentiman's Ginger Beer
Garnish with a Lime Wedge

Bayou Moon

Created by Michael Glassberg

2 oz Apple Cider
1.5 oz Catdaddy
.5 oz Steens Molasses
.25 oz Gran Gala
.25 oz Laird's Bonded Applejack
Sprinkle of Cinnamon

serve warm

Axis of Everything

Created by Neal Bodenheimer

1.5 oz Sazerac Rye
.75 oz Avera
.75 oz Mathidle Pear Liqueur
8 drops Bitter Truth Celery Bitters
Lemon Peel

Served chilled and up in a rocks glass.

The Bitter Pumpkin

Created by Rhiannon Enlil

1.5 Sazerac rye whiskey
.5 Avera
.5 pumpkin spice cordial
2 hot chocolate
float heavy cream

Mistletoe Punch

Created by Rhiannon Enlil

2 Plymouth gin
.25 Pernod absinthe
.75 cranberry juice
.5 lime juice
.5 simple syrup
.75 SerendipiTea spearmint white tea
Yellow Tail sparkling wine
cold punch, ice molds with cranberries and mint

The Gin Glühwein

Created by Sharon Floyd

1.5 oz Hendrick's gin
.75 oz satsuma juice
.5 oz Meyer lemon juice
2 tsp mulled wine syrup

Grey Pear

Created by Stahili Glover

1 oz Grey Goose La Poire Vodka
1 teaspoon honey
2 dashes of vanilla extract
3 oz peach juice
2 slices of Asian pears

Doorstop Cocktail

Created by Talia Neal

1 1/2 oz Sailor Jerry
1/4 oz Frangelico
1/8 oz Blueberry shrub
1/8 oz Molasses syrup
Dash of Fee Brothers Whiskey Barrel Aged Bitters

Cranberry Cooler

Created by Tiffany Soles

2 oz G'Vine Floraison Gin
6 cranberries
1 orange slice
1/2 oz Falernum
Splash of club soda

In a rocks glass, muddle cranberries, orange slice and Falernum. Add gin and stir. Add ice and top with a splash of club soda. Garnish with cranberries and a wedge of lime.

Tattoo Toddy

Created by Wayne Curtis

1-1/2 oz Sailor Jerry Rum
1 oz fresh lemon juice
3/4 oz simple syrup
1-1/2 oz piping Serendipitea hot red tea (Kalahari Reserve)
dash orange bitters
fresh nutmeg

Mix first three ingredients in small mug, then add hot tea and dash of orange bitters. Garnish with fresh nutmeg.

Pearango

(non-alcoholic)

Created by Shawn Harris

1 package of SerendipiTea What a Pear tea
1 oz mango puree
4-6 torn mint leaves
1 lemon squeeze
4 oz hot water

Garnish with mint spring and lemon wheel

Makes 4 servings