Holiday Cocktail Recipes

Wulf Cocktail Den

American Apple

Tools

- Shaker
- Glass or jigger that can measure in half ounce volume or less (a regular shot glass is fine)
- Strainer (Hawthorne or julep preferred, must be large enough to keep out ice)
- Bar spoon (long thin metal spoon or knife will work)
- Ice
- Serving glass

Drink Recipe

- 1.5 ounces bourbon
- .75 ounces apple brandy or applejack
- Juice from 1/8 lemon
- .5 ounces super simple syrup
- 2 dashes cinnamon
- Combine in a shaker with ice, shake, and strain into a chilled glass.
- Apple slice and/or nutmeg garnish optional.
- Read more about the drink in this blog post.

Champagne Cocktail

Tools

- Bar spoon (long thin metal spoon or knife will work)
- Serving glass

Drink Recipe

- 1 sugar cube or 1/2 teaspoon sugar
- 1-2 dashes Angostura bitters
- Champagne, sparkling wine, or prosecco
- Place the sugar cube in a champagne flute, add the bitters, then add the sparkling wine. Stir briefly if at all.
- Read more about the drink in this blog post.

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Wulf Cocktail Den

The Cheerful Cherry (an original creation)

Tools

- Shaker
- Glass or jigger that can measure in half ounce volume or less (a regular shot glass is fine)
- Strainer (Hawthorne or julep preferred, must be large enough to keep out ice)
- Bar spoon (long thin metal spoon or knife will work)
- Ice
- Serving glass

Drink Recipe

- 2 ounces cognac or brandy
- 1 ounce cherry Heering
- .25 ounces lemon juice
- .25 ounces super simple syrup
- 2 dashes Angostura or aromatic bitters
- Combine in a shaker with ice, shake festively (or if you celebrate Festivus, shake as if it is a Feat of Strength), and strain into a chilled glass.
- Amarena or Luxardo cherry garnish optional.
- Read more about the drink in this blog post.

Peruvian Christmas

Tools

- Shaker
- Glass or jigger that can measure in half ounce volume or less (a regular shot glass is fine)
- Strainer (Hawthorne or julep preferred, must be large enough to keep out ice)
- Ice
- Serving glass

Drink Recipe

- 1.5 ounces pisco
- .5 ounces amaretto
- .25 ounces Luxardo maraschino liqueur
- Juice from 1/4 lemon
- .5 ounces super simple syrup
- 3-4 dashes Peychaud's bitters
- Combine a shaker with ice, shake like you're Rudolph the Reindeer going on a bender (why do you think his nose is red?), and strain into a chilled glass.
- Read more about the drink in this blog post.