AUTUMN COCKTAILS

Boulevardier	1.5 oz bourbon 1 oz sweet vermouth 1 oz Campari Stir, strain over fresh ice (unless we get smaller glasses), garnish with lemon twist
Jack's Rose	2 part applejack .5 part lemon .5 part grenadine Shake, strain over ice, garnish with lemon twist
Thanksgiving Apple	.25 part crown royal maple finish .75 part crown royal regular 1 part cranberry juice 1 part sour pucker apple shake, strain over ice, garnish with cherry, serve with straw
Maple Perfect Manhattan	2 ounces rye 1/2 ounce dry vermouth 1 tablespoon pure maple syrup 2 dashes bitters Shake the rye, vermouth, maple syrup and bitters into cocktail shaker. Strain over ice, garnish with cherry.

WINTER COCKTAILS

Irish Coffee	2 shots espresso, 5/5 strength, 4/5 water 2 part Jameson Irish Whiskey 2 part heavy cream 1 teaspoon sugar Stir the coffee, whiskey, and sugar. Float the heavy cream over a bar spoon.
Mitt Rumney Returns	3 oz tomato juice 1 oz White Rum 1/2 oz lemon juice Red tobasco Green tobasco Worcestershire sauce salt pepper Roll back and forth between two glasses Garnish with a celery stalk
Hot Toddy	2 shots brandy 1 tbsp honey black tea hot water Stir together the brandy, water, and honey. Add tea bag. Garnish with lemon slice. Let them know to let the tea steep.
Chocolate Snow	1 part vanilla vodka 1 part white creme de cacao chocolate syrup Swirl the syrup in the glass, creating a spiral. Shake and strain the liquid.

MASKTAILS (non-alcoholic)

The Mask of Zorro	Irish Coffee without the Jameson
Snorkling on the Beach	3 oz cranberry juice 3 oz grapefruit juice 2 oz peach nectar Stir & garnish with cherry
The Virgin Mitt Rumney	Mitt Rumney, without the rum.
The Angry Bird Mask	1 part lemon .5 part simple syrup 3 parts water .25 parts grenadine Shake the lemon, simple syrup, water. Add layer of grenadine to cup, add ice, strain the lemonade, garnish with cherry. Should be a red->yellow gradient
Assortment of other juices / mixers	