

# COCKTAILS + CHEER

A 21c HOLIDAY COCKTAIL BOOK



21c

# CHEERS TO THE HOLIDAYS CHEERS TO BEING TOGETHER

*From family gatherings over a turkey and cozy cocktails by the fireplace to ringing in the New Year in your sweatpants and everything in between -- our flock has a cocktail for every occasion this holiday season.*

*- Cheers from 21c*



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Trying one of these recipes at-home?  
Share with us on social by using hashtags **#Cocktailswith21c**

# All-American

Proof on Main, made by Kelsee Bryant

All the rich flavors of fall combined into one delicious Old Fashioned.

## INGREDIENTS

- 2 oz Hazelnut Infused Old Forester Signature
- 0.25 oz Spiced Pear Syrup
- 2 dashes Orange Bitters

### For the Hazelnut Infused Old Forester

- 100 grams chopped Hazelnuts (about 7/8 cups)
- 1 liter Old Forester Signature

### For the Spiced Pear Syrup

- 6 oz Hot Water
- 2 oz Angostura Bitters
- 2 cups Light Brown Sugar
- 2 chopped Pears

## INSTRUCTIONS

1. For Hazelnut Infused Old Forester: Add hazelnuts to Old Forester. Let sit for 4 hours, then strain and pour back into the bottle for storage.
2. For Spiced Pear Syrup: Combine all ingredients and cook on low to medium heat for 15 minutes. Let it cool for 30 minutes and then strain and store in the fridge for up to 2 weeks.
3. Once syrup and Old Forester are ready, stir, strain and serve on the rocks. Garnish with ground hazelnut.



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# Lyons Tail

Lockbox, a riff off of William J. Tarling's 1937 The Lion's Tale from the Café Royal Cocktail Book by Jake Parry

*A delicious take on a fall whiskey sour. The allspice dram blends with the smokey Scotch to bring you to a cool fall night, sitting around the campfire with your friends and loved ones. It will warm you up, while still staying bright enough with the lime to be a refreshing sipper!*

## INGREDIENTS

- 1.75 oz Pearse Lyons Reserve Whiskey
- 0.75 oz Lime Juice
- 0.5 oz Honey Syrup
- 0.25 oz St. Elizabeth's Allspice Dram
- 2 dashes of Angostura Bitters

### For Honey Syrup

- 1 cup Honey
- 1 cup Water

## INSTRUCTIONS

1. To make honey syrup: boil water, add honey and stir until fully dissolved.
2. Add all ingredients to a shaker tin. Shake and strain into a couple glass and garnish with a lime wheel.



# Artemesia

Metropole, a Thanksgiving cocktail  
made by Moira McGuire

*A light cranberry spritzer.*

## INGREDIENTS

- 1.5 oz cranberry infused Cocchi Vermouth Di Torino
- 0.5 oz orange curacao
- soda water
- cranberry garnish



## INSTRUCTIONS

1. Add your ingredients to your glass and top with soda water.
2. To make homemade cranberry infused Cocchi Vermouth Di Torino: Infuse a full bottle of vermouth with 2.5 cups of cranberries, zest of 1 orange and a grated 3-inch piece of ginger.



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# Scarlet Cardigan

Gray & Dudley

The opposite of an ugly sweater contest, this drink is tart, sassy, and full of spice.

## INGREDIENTS

- 1.5 oz Laird's Applejack
- 1 oz Cranberry-Cinnamon Shrub  
(may sub. cranberry)
- .25 oz Lemon
- .25 oz Grenadine



## INSTRUCTIONS

1. Shake ingredients together in a cocktail shaker.
2. Strain over a Big Rock ice cube.
3. Garnish with Apple and a Cinnamon Stick.

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# The Basic Witch

The Hive

*"Our boozy version of the tried and true combination of Pumpkin and baking spices."*

## INGREDIENTS

- 1.5 oz Plantation Dark
- .5 oz Plantation Silver
- 1.5 oz Pumpkin Syrup
- .25 oz Allspice Dram
- .25 Pierre Ferrand Dry Curacao
- .25 Lemon
- 3 dashes Angostura

### FOR THE PUMPKIN SPICE SYRUP

- 1 smaller Pumpkin (roughly 10 lbs)
- 4 cups White Granulated Sugar
- 4 cups Light Brown Sugar
- 12 cups Water
- 8 Cinnamon Sticks
- 24 Cloves
- 20 Whole Allspice
- 1 piece Nutmeg (quartered)
- 2 tsp Salt



## INSTRUCTIONS

### FOR THE PUMPKIN SPICE SYRUP

1. Cut the pumpkin in half and remove seeds and ribs.
2. Roast the pumpkin face down on a parchment paper-lined sheet pan at 350 degrees for one hour. After carefully remove the skin of the pumpkin.
3. Measure out 8 cups of pumpkin meat and mix it with sugar and 12 cups of water in a large pot. Add cinnamon sticks, nutmeg, and clove. Bring to a boil for 5 minutes.
4. Reduce to medium heat and let the mixture simmer for 20 minutes (goal is to reduce somewhat).
5. Remove from the heat and allow to cool. Strain through chinois without pressing too hard on the solid matter so it doesn't push through. \* Shelf life approx. 2 weeks.

### FOR THE COCKTAIL:

1. Combine all ingredients into a mixer, shake well.
2. Strain into a collins glass packed full of ice.
3. Enjoy!



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# Family Getaway

Mary Eddy's

*This is a festive, spiced version of a rum old fashioned with tons of funky fruit flavor. It's a little taste of the tropics that is suitable for the colder months.*

## INGREDIENTS

- 1.5 oz Appleton Estate Rum
- .25 oz Velvet Falernum
- .25 oz vanilla liqueur
- .5 oz chai simple syrup
- 3 dashes Angostura Bitters
- Garnish with a cinnamon stick



## FOR THE CHAI SYRUP

1. Steep one chai teabag of your choosing in 8 oz of water for 5 minutes.
2. Add 8 oz of brown sugar and stir until completely dissolved.

## INSTRUCTIONS

1. Combine all ingredients in a mixing glass.
2. Stir for 20 seconds.
3. Strain over ice into a rocks glass.
4. Garnish with a cinnamon stick.

Mary Eddy's

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# Pretty and Pink

Counting House, made by Travis Daye

*The citrus makes this a refreshing cocktail perfect for Thanksgiving. It's going to pair well with all the rich and delicious food during the holidays.*

## INGREDIENTS

- 1.5 oz Vodka
- 0.5 oz Dubonnet Rouge
- 0.75 oz Cranberry Syrup
- 0.5 oz Lemon
- 1 spritz Rose water
- fresh Rosemary sprig

### For Cranberry Syrup

- 430 grams frozen cranberries
- 635 grams granulated white sugar
- 705 grams plain water

## INSTRUCTIONS

1. For Cranberry Syrup: In a large metal stock pot, add all ingredients. Let simmer for about 15 minutes, stirring frequently. Strain through a fine mesh strainer.
2. Add all ingredients except rose water to a shaker tin with ice. Shake, strain contents into an empty rocks glass. Spritz with rose water onto a completed cocktail. Garnish with a rosemary sprig.



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# Black Boulevardier

The Savoy

*Spiced, dark and just boozy enough to get you through the holidays.*

## INGREDIENTS

- 1 oz High West Double Rye!
- 1 oz Cnia Mata Vermouth Tinto
- .75 oz Cynar 70
- .25 oz Fernet Vallet
- 1 Orange

## INSTRUCTIONS

1. Combine all ingredients.
2. Stir until diluted.
3. Strain with a Julep Strainer.
4. Serve up in a Coupe Glass.
5. Garnish with a twist of orange.



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# Sufganiyah Sour

Proof on Main, made by Ethan Coonce

You're going to want another one as soon as you finish drinking it.

## INGREDIENTS

- 1.5 oz Olive Oil Washed JTS Brown
- 1 oz Strawberry Preserves
- 0.75 oz Lemon Juice
- 1 dash Angostura
- 1 Egg White

### For Olive Oil Washed JTS Brown

- 100 grams Olive Oil
- 1 liter JTS Brown

## INSTRUCTIONS

1. For Olive Oil Washed JTS Brown: Add olive oil to JTS Brown. Let sit for 24 hours. Strain with a coffee filter. Pour back into the bottle for storage.
2. Shake ingredients without ice. Add ice and shake again. Strain and serve up. Garnish with a dash of Angostura.



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# A Card for Rosemary

Lockbox, made by Jake Parry

*Need a drink to celebrate with this holiday season? Look no further than this cranberry spritz! Rosemary and cardamom blend perfectly with cranberry to remind you of the holiday meals we often enjoy in this season. Then, we add sparkling blanc de blanc to top everything off, just perfect for a refreshing holiday toast!*

## INGREDIENTS

- 1 oz Cranberry-Infused Castle & Key Gin
- 0.5 oz Lime Juice
- 0.25 oz Rosemary/Cardamom Syrup
- 2 oz Pierre Delize Blanc de Blanc Brut

### For Cranberry Infused Gin

- 750 ml Castle and Key Gin
- 1/2 cup of muddled Cranberry

### For Rosemary Cardamom Syrup

- 1 cup Sugar
- 1 cup Water
- 1/2 cup lightly chopped Rosemary
- 1/4 cup muddled Cardamom
- 1 Lime, peeled

## INSTRUCTIONS

1. For Cranberry Infused Gin: Combine ingredients, let steep for 1 hour, strain and discard all solids.
2. For Rosemary Cardamom Syrup: Add sugar and water to pot and bring to a boil. Add all other ingredients, lower to a simmer. Simmer for 30 minutes, strain and discard all solid ingredients.
3. Add all ingredients except champagne into a shaker tin. Shake and strain into a champagne flute. Garnish with a sugar rim and rosemary sprig.



# The Admiral

Metropole, a holiday cocktail made by Moira McGuire

*A sweeter, less boozy Manhattan.*



## INGREDIENTS

- 1.5 oz bourbon
- 1 oz orange juice
- 0.5 oz cherry liquor
- 2 dashes of Angostura bitters
- 2 dashes of Peychaud bitters
- garnish with an orange peel and a cherry

## INSTRUCTIONS

1. Add all ingredients to a mixing tin and shake for 10 seconds.
2. Strain into a coupe glass and enjoy.



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# Feliz Navi-daddy

Gray & Dudley

Be the center of the party with this bright and colorful take on the Manhattan.

## INGREDIENTS

- 2 oz Four Roses Yellow Label
- 1 oz Dolin Dry Vermouth
- .25 oz Combier Creme de Cassis
- 3 dashes Angostura Aromatic Bitters

## INSTRUCTIONS

1. Stir all ingredients together
2. Pour into a Nic&Nora Glass
3. Garnish with Luxardo Cherry



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# Warm and Classy

## The Hive

*"No cuddle session next to a roaring fireplace is complete without the Warm & Classy. It's warm, spirit-forward, and full of warming baking spices; what more could you ask for on a cold evening?"*

### INGREDIENTS

- 3 cups Four Roses Yellow Label
- 3 cups of Mulled Wine
- 1/2 cup of Honey
- 1/2 cup of Benedictine Liqueur

#### FOR THE MULLED WINE

- 90 grams of Sugar
- 90 grams of Brown Sugar
- peel of 1 Lime
- peel of 1 Lemon
- 1 Orange
- 1 small drop of Vanilla Paste
- 2 Star Anise
- 8 Cloves
- 7 Cardamom Pods (Popped Open)
- 28 Coriander
- 20 Pink Peppercorn
- 2 Cinnamon Sticks (Broken into Small Pieces)
- 1/8 tsp Grated Nutmeg
- .75 cup Apple Cider
- 1 bottle of New World, Fruit Forward Red Wine  
(Sin Zin Zinfandel from Alexander Valley)



### INSTRUCTIONS

1. Combine together 3 cups of Four Roses Yellow Label, 3 cups Mulled Wine, 1/2 cup of honey syrup, and 1/2 cup of Benedictine Liqueur.
2. Serve and enjoy!

\*Mulled Wine recipe on the next page



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# Warm and Classy

The Hive

## INSTRUCTIONS for the Mulled Wine

1. First, toast all the spices, except for the nutmeg and star anise, for a few minutes until their aromas start to be released. Crack the cardamom pods after toasting. Set aside.

2. Next, combine all the ingredients, except for the anise, nutmeg, apple cider, and sliced orange, into a saucepot. Add enough red wine to fully cover the mixture (about 1/5 of the bottle) and stir together. The goal is to create an extremely rich, spiced red wine syrup that will end up flavoring the rest of the wine. This process must get everything very hot and it will end up cooking off the entire bottle if not done this way.

3. Heat the mixture and let it come to a light boil over medium-high heat and maintain the temperature for 5 minutes. Make sure you're stirring frequently. The mixture should start to thicken into a syrup

4. After 5 minutes of cooking the mixture and ensuring it is very hot, add the rest of the bottle of the wine and stir into the mixture. Let this new mixture come back to a light boil and hold the temp for 5 minutes making sure the wine and the very hot syrup coalesce.

5. Now knock the temperature down to low and simmer. At this time you can add the apple cider, nutmeg, star anise, and sliced orange wheels. Let this mixture steep on low for an hour and a half. Continue to stir frequently and ensure the mix does not come back to a boil. The mixture should thicken but should not come to a syrup-like consistency, taking out small amounts and examining on a spoon should help you maintain desired consistency. After it has simmered for an hour and a half, take it off heat and strain through a chinois. Place in an ice bath to allow it to cool. After it is cooled, put into bottles, label, date, and refrigerate.



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# Snow Angel

Mary Eddy's

*This is a beautiful, creamy, pink version of the classic minty "Grasshopper" cocktail. Lighter in body than a traditional Grasshopper, you can have a few of these without weighing yourself down!*

## INGREDIENTS

- 2 oz Pisco
- 1 oz candy cane syrup
- 1 oz coconut creamer
- 1 dash Peychaud's
- 6 drops saline
- Shaved baking chocolate



## FOR THE CANDY CANE SYRUP

1. Add 8 oz of peppermint candy medallions to 8 oz of boiling water.
2. Stir until dissolved.

## INSTRUCTIONS

1. Combine all ingredients into a shaker tin and shake.
2. Garnish coupe glass with dark chocolate shavings.
3. Double-strain into glass.

Mary Eddy's

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# Fate & Fury

Counting House, made by Dustin Hall

*Treat yourself to spiced Apple cider and dark aged rum. This cocktail is definitely a gift to yourself. The Malbec float adds fuller body to this cocktail, and exhibits rich, dark fruit nose and flavors like blackberry and red plum. The result is a profound structure spiced with notes of cinnamon and clove, whose smoky quality adds texture.*

## INGREDIENTS

- 3 oz Spiced Apple Cider
- 1.5 oz Aged Rum (we recommend Plantation Original Dark)
- your favorite wine (we recommend a Malbec)

### For Spiced Apple Cider

- 4 cups unsweetened Apple Cider
- 6 whole cloves
- 6 allspice berries
- 3 – 4 cinnamon sticks, plus more for garnish
- 3 star anise
- ¼ cup honey
- 1 – 2 oranges, peeled

## INSTRUCTIONS

1. For the Spiced Apple Cider: In a medium saucepan over medium heat, combine all ingredients. Bring to a simmer (not a boil), then reduce heat to medium-low. Simmer gently over low heat for 30-45 minutes.
2. Add ingredients to a mixing glass with ice. Stir and strain into a coupe glass. Top with your favorite red wine.
3. Garnish with an apple slice and cinnamon stick.



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# Winter Flip

The Savoy

*A Winter month staple, the nog or lip, is full of sugar, spice and everything nice.*

## INGREDIENTS

- 1.25 oz El Dorado 12 Year
- .75 oz Averna Amaro
- .25 oz Becherovka
- .25 oz St. Elizabeth Allspice Dram
- 1 Whole Egg
- .5 oz Heavy Whipping Cream
- Nutmeg



## INSTRUCTIONS

1. Carefully crack one egg into Shaker Tin.
2. Combine all ingredients in Shaker Tin with ice.
3. Shake with ice until sufficiently chilled and diluted.
4. Strain out the ice with Hawthorne Strainer.
5. Shake once again without ice until frothy and creamy.
6. Strain through Fine Wire Mesh Strainer into Irish Coffee Mug
7. Top with Freshly Nutmeg to garnish.

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# This is the New Year

Proof on Main, made by Davy Butterworth

A low ABV cocktail you can drink all night as you ring in the new year.

## INGREDIENTS

- 1 oz Cappelletti
- 0.5 oz Pierre Ferrand Dry Curacao
- 0.75 oz Lemon Juice
- 0.25 oz Orange Simple Syrup

### For Orange Simple Syrup

- 1 cup Hot Water
- 2 cups Sugar
- 8 Orange Peels

## INSTRUCTIONS

1. For Orange Simple Syrup: Combine all ingredients and cook on low to medium heat for 15 minutes. Let it cook for 30 minutes, then strain and store in the fridge for up to 2 weeks.
2. Shake and strain. Top with Prosecco. Garnish with a Lemon Twist.



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# Into the Woods

Lockbox, made by Jake Parry

*This is our black walnut Manhattan. It consists of a delicious black walnut liquor that plays as a bittersweet vermouth. It is rich in fall flavors and the nuttiness starts bitter and finishes very sweet. This cocktail is sure to make any booze-forward cocktail drinker happy, and maybe even turn some into a booze-forward fan!*

## INGREDIENTS

- 2 oz Bourbon of your choice
- 1 oz Watershed Nocino
- 2 dashes Fee Brothers Black Walnut bitters

## INSTRUCTIONS

1. Add all ingredients to a mixing glass. Stir thoroughly (about 60 rotations) and strain into a coupe. Garnish with a maraschino cherry.



LOCKBOX



## I-75

Metropole, a NYE cocktail made by  
Moira McGuire

*A classic booze forward sparkling wine  
cocktail.*

### INGREDIENTS

- Absinthe rinse
- 1 smoked sugar cube
- 3 dashes of orange bitters
- 0.5 oz bourbon
- 0.5 oz sweet vermouth
- 4 oz sparkling wine
- garnish is an orange peel

### INSTRUCTIONS

1. Build in a glass. Start with the absinthe rinse, sugar, then bitters.
2. Add bourbon and vermouth then top with sparkling wine.



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# Dead Lawn Society

Gray & Dudley

Ditch yard work. Lean back in your lawn chair with this bittersweet martini variation and watch the leaves fall.

## INGREDIENTS

- 2 oz New Amsterdam Gin
- 1 oz Carpano Punt e Mes
- 1 dash Regan's Orange Bitters
- 1 dash Angostura di Amaro

## INSTRUCTIONS

1. Stir all ingredients together.
2. Pour into a coupe.
3. Garnish with a lemon twist.



**GRAY &  
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# New Year's Eve Punch

The Hive

*“Our New Year’s Eve Punch is the perfect way to celebrate all the possibilities of 2022! Roses are known to symbolize new beginnings, and pineapples are the international symbol for hospitality. Not only are these two ingredients a great flavor match, but they represent the optimistic goals for every new year.”*

## INGREDIENTS

- 1.5 qt Vodka
- 1.5 qt Pineapple Juice
- 25 dashes of Orange Bitters
- .5 qt Agave Syrup (1 part agave, 1 part water)
- 20 oz Rose/Hibiscus infused Rose Wine Syrup
- 12 oz Lemon Juice
- 2 tsp Salt Solution (Salt and Water)

## INSTRUCTIONS

1. Combine all ingredients together.
2. Serve in a punch bowl.
3. Cheers and Ring in the New Year!



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# Glitz & Glam

Mary Eddy's

*What better way to bring in the new year than with a visually stunning cocktail? Topped with butterfly pea, a naturally pH reacting edible flower, this will change colors when mixed with lemon juice.*

## INGREDIENTS

- 1 oz gin
- .25 oz Espirit D'june
- .25 oz Lychee Liqueur
- .5 oz lemon juice
- .5 oz simple syrup
- Tonic water
- Butterfly pea flower tea

## INSTRUCTIONS

1. Combine all ingredients (except butterfly pea) in shaker tin and shake.
2. Strain over ice into a wine glass.
3. Carefully float the butterfly pea on top.
4. Dust with edible glitter.



Mary Eddy's

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# Midway Island Sangria

Counting House, made by Dustin Hall

*A light and fruity cocktail perfect for making a big batch and sharing it with family and friends.*

## INGREDIENTS

- 3 bottles of White Wine
- 6 oz Elderflower Liqueur
- 4 oz Triple Sec
- 8 oz Brandy
- 8 oz orange juice
- 4 oz lemon & lime juice
- 8 oz pineapple juice
- 4 cranberry juice
- 6 oz peach slices
- 6 oz strawberry slices

## INSTRUCTIONS

1. Add all ingredients to a large punch bowl.
2. Mix well and let sit overnight.
3. Serve over ice, garnish with a peach slice.



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# Corpse Reviver #Blue

The Savoy

*This fizzy and festive cocktail is perfect for ringing in the New Year. Essentially a twist on a Corpse Reviver #2 with the addition of bubbles and Giffard Blue Curacao.*

## INGREDIENTS

- .5 oz St. George Botanivore Gin
- .5 oz Giffard Blue Curacao
- 2 dashes Regan's Orange Bitters
- Spritz of Kubler Absinthe
- .5 oz Fresh Lemon Juice
- Dash of Hubert Clavelin 'Brut Comte', Cremant du Jura, France NV



## INSTRUCTIONS

1. Combine all ingredients (sans sparkling wine) and in shaker tin.
2. Shake until incorporated and fully diluted
3. Double strain with Hawthorne Strainer and Fine Wire Mesh Strainer into Coupe Glass.
4. Top with Hubert Clavelin 'Brut Comte', Cremant du Jura, France NV or sparkling wine of your choice.
5. Spritz glass with Kubler Absinthe to garnish.

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