

Cupcake[®]
VINEYARDS

Holiday Cocktails



CHOOSE JOY

Our Cocktail List

CARAMEL APPLE MARTINI

PUMPKIN SPICE SPRITZER

APPLE CIDER MULE

ROSEMARY PEAR FIZZ

PEPPERMINT BARK MIMOSA

RED WINE & MAPLE OLD FASHIONED

CRANBERRY POMEGRANATE PUNCH

ORANGE CRANBERRY BOURBON

HOLIDAY BERRY SPRITZ

BLACK FOREST HOT COCOA



CARAMEL APPLE MARTINI



INGREDIENTS

ICE CUBES

1 OZ. CUPCAKE® VINEYARDS BUTTERKISSED CHARDONNAY

3 OZ. APPLE CIDER

1 OZ. CARAMEL VODKA

CARAMEL & CINNAMON SUGAR FOR RIM

APPLE SLICES & CINNAMON STICKS FOR GARNISH

DIRECTIONS

ADD ICE CUBES, CUPCAKE VINEYARDS BUTTERKISSED CHARDONNAY, APPLE CIDER, AND CARAMEL VODKA INTO A STRAINER. SHAKE WELL. RIM THE GLASS WITH CARAMEL & CINNAMON SUGAR. STRAIN COCKTAIL INTO GLASS. GARNISH WITH APPLE SLICES & CINNAMON STICKS.

PUMPKIN SPICE SPRITZER



INGREDIENTS

1 1/4 CUP CUPCAKE® VINEYARDS SAUVIGNON BLANC
1 OZ. PUMPKIN SPICE SYRUP
2 OZ. SPICED RUM
1 ORANGE PEEL
1/2 TSP PUMPKIN PIE SPICE
1 CINNAMON STICK
GINGER BEER (TO TASTE)

DIRECTIONS

IN A COCKTAIL SHAKER, ADD ICE, CUPCAKE SAUVIGNON BLANC, PUMPKIN SPICE SYRUP, AND SPICED RUM. SHAKE WELL. ADD MORE ICE INTO A DRINKING GLASS AND STRAIN COCKTAIL OVER THE TOP. FILL TO THE TOP WITH GINGER BEER. GARNISH WITH A DASH OF PUMPKIN PIE SPICE, A CINNAMON STICK, AND ORANGE PEEL.

APPLE CIDER MULE



INGREDIENTS

2 OZ. APPLE CIDER

2 OZ. SALTED CARAMEL VODKA

1/4 BOTTLE OF GINGER BEER

CUPCAKE® VINEYARDS PINOT GRIGIO

GREEN APPLE SLICES

CINNAMON STICKS

DIRECTIONS

MIX 2 OZ. APPLE CIDER, 2 OZ. SALTED CARAMEL VODKA AND 1/4 BOTTLE OF GINGER BEER INTO GLASS. TOP OFF WITH CUPCAKE VINEYARDS PINOT GRIGIO AND GARNISH WITH GREEN APPLE SLICES AND CINNAMON STICKS.

ROSEMARY PEAR FIZZ



INGREDIENTS

2 OZ. GIN

3 OZ. PEAR JUICE

3 OZ. CUPCAKE® VINEYARDS CHARDONNAY

LEMON CLUB SODA

1 SPRIG ROSEMARY

SLICED PEAR

DIRECTIONS

INTO A MIXING GLASS, ADD PEAR JUICE, GIN, AND CHARDONNAY. STIR TO COMBINE. STRAIN INTO A DRINKING GLASS. TOP WITH LEMON CLUB SODA. GARNISH WITH A ROSEMARY SPRIG AND SLICED PEAR. CHEERS!

PEPPERMINT BARK MIMOSA



INGREDIENTS

MELTED WHITE CHOCOLATE
PEPPERMINT CANDY CANES
4 OZ. PEPPERMINT SCHNAPPS
1 BOTTLE CUPCAKE® VINEYARDS PROSECCO

DIRECTIONS

RIM GLASS WITH MELTED WHITE CHOCOLATE, THEN DIP IN CRUSHED PEPPERMINT CANDY. ADD 1 OZ. PEPPERMINT SCHNAPPS TO EACH GLASS. TOP OFF EACH GLASS WITH CUPCAKE VINEYARDS PROSECCO.
GARNISH WITH A PEPPERMINT CANDY CANE AND ENJOY!

RED WINE & MAPLE OLD FASHIONED



INGREDIENTS

1 TBSP MAPLE SYRUP
2 OZ. CUPCAKE® VINEYARDS RED VELVET
2 DASHES BITTERS
1 DASH GROUND CINNAMON
2 OZ. BOURBON
1 ORANGE SLICE
1 CINNAMON STICK
1 MARASCHINO CHERRY

DIRECTIONS

ADD MAPLE SYRUP, DASH OF BITTERS, BOURBON, AND CUPCAKE VINEYARDS RED VELVET. CHILL WITH ICE & STIR. STRAIN INTO A DRINKING GLASS OVER A CUBE OF ICE. GARNISH WITH AN ORANGE SLICE, MARASCHINO CHERRY, CINNAMON STICK, AND A DASH OF CINNAMON.

CRANBERRY POMEGRANATE PUNCH



INGREDIENTS

1 BOTTLE CUPCAKE® VINEYARDS MOSCATO D'ASTI
1 CUP VODKA
4 OUNCES ELDERFLOWER LIQUEUR
4 CUPS POMEGRANATE JUICE
1 CUP FRESH CRANBERRIES
1 CUP POMEGRANATE SEEDS
3 THINLY SLICED LEMONS
ROSEMARY SPRIGS

DIRECTIONS

IN A LARGE PUNCH BOWL, ADD ICE, POMEGRANATE JUICE, CUPCAKE MOSCATO D'ASTI, VODKA, AND ELDERFLOWER LIQUEUR. TOP WITH FRESH CRANBERRIES, POMEGRANATE SEEDS, AND LEMONS. STIR TO COMBINE. POUR INTO GLASSES WITH A LADLE AND GARNISH WITH ROSEMARY.

ORANGE CRANBERRY BOURBON



INGREDIENTS

2 OZ. APPLE CIDER

2 OZ. ORANGE JUICE

2 OZ. BOURBON

DASH OF BITTERS

1 TBSP. ORANGE GINGER SIMPLE SYRUP

1 TBSP. BRANDIED CRANBERRY SIMPLE SYRUP

CUPCAKE® VINEYARDS SPARKLING ROSÉ

CRANBERRIES, ORANGE SLICES, MINT LEAVES

DIRECTIONS

IN A MIXING GLASS ADD APPLE CIDER, ORANGE JUICE, BOURBON, BITTERS, ORANGE GINGER SIMPLE SYRUP, BRANDIED CRANBERRY SIMPLE SYRUP. STIR AND POUR INTO TWO COCKTAIL GLASSES. FLOAT WITH CUPCAKE SPARKLING ROSÉ. GARNISH WITH CRANBERRIES, ORANGE SLICES & MINT LEAVES.

HOLIDAY BERRY SPRITZ



INGREDIENTS

.5 OZ. PEAR VODKA
1 OZ. CRANBERRY JUICE
4 OZ. CUPCAKE® VINEYARDS PROSECCO
1 SPRIG OF ROSEMARY
CRANBERRY SPEAR

DIRECTIONS

COMBINE PEAR VODKA AND CRANBERRY JUICE AND SHAKE OVER ICE. TOP OFF WITH CUPCAKE VINEYARDS PROSECCO. ROLL AND STRAIN INTO CHAMPAGNE GLASS. ENJOY!

BLACK FOREST HOT COCOA



INGREDIENTS

$\frac{2}{3}$ CUP SEMISWEET CHOCOLATE CHIPS
 $\frac{2}{3}$ PART CUPCAKE® VINEYARDS BLACK FOREST
 $\frac{1}{2}$ PART MILK
 $\frac{1}{2}$ PART HALF AND HALF
 $\frac{1}{8}$ PART SUGAR
1 PINCH OF SALT
SPLASH VANILLA EXTRACT

DIRECTIONS

COMBINE THE CHOCOLATE CHIPS, CUPCAKE VINEYARDS BLACK FOREST, MILK, HALF AND HALF, AND SUGAR IN A SMALL SAUCEPAN OVER MEDIUM-LOW HEAT. HEAT, STIRRING CONSTANTLY, UNTIL CHOCOLATE CHIPS ARE MELTED AND THE MIXTURE IS HOT. REMOVE FROM HEAT AND STIR IN THE VANILLA AND SALT. POUR INTO MUGS AND SERVE.