



Other Cocktails

Bloody Good Time

- 2 oz Vodka
- Sonoma Syrup Company Olive Mary Mix
- ½ oz Bella Cucina Maple Syrup Balsamic
- Sprig of Rosemary
- Celery Stalk

Combine vodka, olive mary mix, and balsamic in Boston shaker, add ice, stir to chill and for slight dilution. Garnish with a sprig of rosemary (slightly charred), and a celery stalk!

Espresso Martini

- 1 oz Sonoma “Espresso” Shine (our traditional Sonoma Shine, infused with espresso beans!)
- ¾ oz Chauvet Grand Orange Brandy
- 1 tbsp Nocino
- ½ oz Sonoma Vanilla Almond Syrup

Combine Shine, Brandy, Nocino, and Syrup in cocktail shaker and fill with ice. Shake well and double strain into chilled coup glass. Garnish with 3 Rum Barrelled Coffee Beans.

Peppermint Prancer

- ½ oz Peppermint Sonoma Shine (Sonoma Shine infused with candy canes)
- 1 tbsp Nocino

- Cream
- Bella Cucina Espresso Balsamic

Combine Peppermint Sonoma Shine and Nocino, pour cream warmed or chilled as your preference. Dash of Bella Cucina Espresso Balsamic to top!

Gingerbread Eggnog Martini

- 1 oz Solano Vodka
- 1 oz Kahlua
- 1 tbsp Nocino
- 1/8 tsp ginger root
- 1 tbsp Vanilla Almond Syrup
- 1 oz eggnog

Combine all ingredients and gently give a couple shakes to fully mix! Strain into chilled martini/coup. Grate nutmeg as garnish, or charred cinnamon stick.