



Persimmon Old Fashioned

A seasonal take on a textbook cocktail

- 2 oz. Rye Whiskey
- $\frac{1}{4}$ oz. Simple Syrup
- 3 dashes Bitters
- Garnish:
 - Orange Peel
 - Maraschino Cherry
- Glass type:
 - Old Fashioned

1. Add the bourbon, syrup, bitters to a cocktail shaker with ice and shake.
2. Grab your old-fashioned glass and put in one big piece of ice
3. Pour and strain your cocktail over the glass.
4. Spueeze the oil of the orange peel over the glass, then drop in with cherry.



Coffee Pecan Manhattan

A Texas rendition of a classic cocktail

- 2 oz. Bourbon
- 1 oz. Sweet Vermouth
- 3 dashes Coffee Pecan Bitters
- Garnish:
 - brandied cherry
- Glass type:
 - Chilled Coupe

1. Add the bourbon, vermouth, bitters to a cocktail shaker with ice and shake.
2. Pour and strain your cocktail over the chilled coupe glass.
3. Garnish with a brandied cherry.



Ginger Yaupon Gimlet

A spicy herbal twist to a refreshing cocktail

- $2\frac{1}{2}$ oz. Gin
- $\frac{1}{2}$ oz. Lime Juice
- $\frac{1}{2}$ oz. Simple Syrup
- Garnish:
 - Yaupon Finishing Spray
 - Lime Wheel
- Glass type:
 - Chilled Cocktail

1. Add the gin, lime juice, simple syrup to a cocktail shaker with ice and shake.
2. Grab your chilled cocktail glass and spritz the inside with the yaupon finishing spray.
3. Pour and strain your cocktail over the glass.
4. Garnish with lime wheel and spritz once more with the yaupon finishing spray.



Persimmon Mocktail

A non-alcoholic holiday drink

- 2 oz. Apple Cider
- $\frac{1}{2}$ oz. Lemon Juice
- $\frac{1}{4}$ oz. Simple Syrup
- Tonic Water
- Garnish:
 - Orange Peel
 - Maraschino Cherry
- Glass type:
 - Old Fashioned

1. Add the cider, lemon juice, persimmon simple syrup to a cocktail shaker with ice and shake.
2. Grab your old-fashioned glass and put in one big piece of ice
3. Pour and strain your cocktail over the glass and top with tonic water.
4. Squeeze the oil of the orange peel over the glass, then drop in cherry.



Ginger Yaupon Mule

A non-alcoholic twist to a seasonal refresher

- $\frac{3}{4}$ oz. Simple Syrup
- $\frac{3}{4}$ oz. Lime Juice
- $\frac{1}{2}$ oz. Cranberry Juice
- Ginger Beer
- Garnish:
 - Yaupon Finishing Spray
 - Cranberries
- Glass type:
 - Moscow Mule

1. Add the simple syrup, lime juice, cranberry juice to a cocktail shaker with ice and shake.
2. Grab your moscow mule and spritz the inside with the yaupon finishing spray.
3. Pour and strain your cocktail over the mug.
4. Top with ginger beer and garnish with cranberries and spray once more with the yaupon finishing spray.



Lamplighter Inn

A spritzy non-alcoholic and creamy drink

- $1\frac{1}{2}$ oz. Heavy Cream
- $1\frac{1}{2}$ oz. Cold Brew
- 3 dashes Coffee Pecan Bitters
- $\frac{1}{2}$ oz. Lemon Juice
- $\frac{1}{2}$ oz. Egg White
- Seltzer
- Glass type: Highball

1. Add ingredients to a cocktail shaker and shake.
2. Add ice and shake again.
3. Pour and strain into a highball glass.
4. Top with seltzer and garnish with coffee beans.