

# 12 DAYS OF CHRISTMAS COCKTAILS





## **Happy Holidays from All of Us – to All of You!**

'Tis the season for joy, merriment, celebration – and perhaps just a few holiday-inspired headaches. And at the Estipona Group, we don't think of ourselves as solely a marketing firm or an advertising agency; we prefer to simply serve as problem-solvers. Hence the 12 Days of Christmas Cocktails: a compendium of 12 holiday drink recipes, paired perfectly with your potential holiday hassles. It's the gift you didn't even know you needed (but you'll be SO glad you have)!

Thank you for helping to make our 2018 joyous, and may 2019 bring us all together in creative, fulfilling ways.

**Season's Greetings from  
The Estipona Group Team**



# ABSOLUTELY OVERSTUFFED NIGHTCAP

Mix one up after a day snacking on crab puffs, spinach dip and deep-fried sausage balls. Or have it ready to go approximately three minutes after taking that second helping of honey glazed ham and green bean casserole. It won't make you less full, you'll just forget your discomfort sooner.



# ABSOLUTELY OVERSTUFFED NIGHTCAP

## Ingredients

1½ oz vodka  
1 oz heavy cream  
1 oz egg white  
1 oz lavender honey  
syrup\*  
lavender blossoms

## Instructions

Add first 4 ingredients to a cocktail shaker and fill with ice.

Shake gently for 30 seconds.

Strain into a chilled cocktail glass.

Garnish with a few lavender blossoms.

Serve with 3 Tums. On the side, because you're not an animal.

\*Lavender honey syrup: Combine ¼ cup lavender honey with ¼ cup boiling water. Stir gently until honey is dissolved. Let cool and store in a squeeze bottle.

For a non-alcoholic version, skip the vodka.





# MOTHER'S BLACK FRIDAY HELPER

We recommend you enjoy one (or three) of these before you hit the stores. And then, of course, take an Uber. You'll find inspiration for even the most difficult people to shop for. Or not. In fact, you may deem it more constructive to settle in at the closest IHOP for chicken and waffles. We don't judge.



# MOTHER'S BLACK FRIDAY HELPER

## Ingredients

1 oz cranberry juice cocktail  
½ oz peach schnapps  
¾ oz Jägermeister

## Instructions

Combine all ingredients in a cocktail shaker with ice.

Shake to blend and chill.

Strain into a large shot glass – or into one of those cups that ironically says, “There’s a good chance this is vodka.” Because it’s not. But it might as well be.

# HOLIDAY LIGHTS CHASER

Because after spending way too much time untangling them, there will be burned-out bulbs. And you'll spend way too much time trying to locate and replace said bulb(s). You will not succeed and will eventually buy a new strand. You'll repeat this a year later. So, here's a stiff drink that's quick to make and easy to drink that pairs well with frustration and tears.







# HOLIDAY LIGHTS CHASER

## Ingredients

2 oz vodka  
½ oz lime juice  
6 oz ginger beer

## Instructions

Squeeze lime juice into a Collins glass (or copper mug) and drop in the spent rind.

Add 2 or 3 ice cubes, then pour in the vodka and fill with cold ginger beer.

Serve with a stirring rod, which you'll want to use to stab yourself with, but that is not recommended.

For a non-alcoholic version, skip the vodka.





# UNCOMFORTABLE LAUGHTER PUNCH

The perfect accompaniment to your Uncle Ted's drawn out sexist/racist/homophobic joke. Sometimes told at the dinner table, or perhaps while tree decorating, but always where young children and teens are present. Trigger words include "Orientals," "rainbow flag" and "stacked."



# UNCOMFORTABLE LAUGHTER PUNCH

## Ingredients

3 oz tequila  
1½ oz Campari  
½ oz pink grapefruit juice  
1 oz fresh lime juice  
1 oz fresh lemon juice  
¾ oz simple syrup  
6 oz chilled Italian orange soda  
pinch of salt

## Instructions

Pour first 6 ingredients into a mixer.

Fill with ice and shake.

Add orange soda and strain over a glass with ice.

Add pinch of salt and garnish with a grapefruit twist.

Serve immediately, taking long sips to avoid eye contact as the joke unfolds.

For a non-alcoholic version, substitute cactus juice for tequila and skip the Campari.

A hand-drawn illustration of a glass of eggnog. The glass is filled with a yellowish liquid and has a cinnamon stick inside. There are two stars: a yellow one in the top left and a pink one in the bottom right. The background is a purple wash.

# UNEXPECTED GUEST NOG

It's the holidays, of course you're happy to see them! I mean, it's not like you have 22 gifts to wrap and hide from nosy family members, 150 cards to write and a meal for 15 to plan and prepare. So please, come in, and stay awhile. I was just mixing myself up a drink.



# UNEXPECTED GUEST NOG

## Ingredients

- 4 egg yolks\*
- $\frac{1}{3}$  c sugar, plus 1 tablespoon
- 1 pt whole milk
- 1 c heavy cream
- 3 oz bourbon
- 1 tsp freshly grated nutmeg
- 4 egg whites\*

\*Consumption of raw or undercooked eggs may increase the risk of foodborne illness. There. Now our attorneys are happy.

## Instructions

Beat the egg yolks (but not the guests) with a mixer until the yolks lighten in color.

Gradually add  $\frac{1}{3}$  cup sugar until dissolved.

Add milk, cream, bourbon and nutmeg and stir to combine.

Beat egg whites until they form soft peaks. With the mixer still running, gradually add 1 tablespoon of sugar and beat until stiff peaks form.

Whisk the egg whites into the mixture.

Chill and serve. Repeat. Repeat again. Really, just repeat until they leave.

For a non-alcoholic version, substitute a teaspoon of vanilla extract for the bourbon.

# CANDY CANE CRUSHED THE SHOPPING LIST

Whether you started your holiday shopping in July or endured a frantic 24-hour online buying spree on the 21<sup>st</sup> with guaranteed rush delivery, if your list is complete, we salute you. Toast yourself and the end to gift-buying chaos with this candy cane-inspired cocktail. Cheers!



# CANDY CANE CRUSHED THE SHOPPING LIST

## Ingredients

$\frac{3}{4}$  oz berry-flavored vodka  
 $\frac{3}{4}$  oz peppermint schnapps  
 $\frac{3}{4}$  oz white crème de cacao  
 $\frac{1}{4}$  oz grenadine  
3 oz half and half (more or  
less to fill glass)  
splash soda water

## Instructions

Pour vodka, peppermint schnapps, white  
creme de cacao, and grenadine into a  
cocktail shaker with ice.

Shake well.

Strain into a cocktail glass rimmed with  
crushed peppermint candy.

Fill with half and half.

Top with a splash of soda water.

Sit back, put your feet up, and drink until you  
forget you now have to wrap everything.



An illustration featuring three glasses of beer with a golden head and a brown body, set against a blue and purple watercolor background. A snowman wearing a top hat is faintly visible in the background.

# JUST "SHOT" ME NOW

Oh yeah, now you have to wrap everything. Here's the deal: With or without alcohol on board, you'll still manage to lose the tape and scissors (they were just RIGHT THERE!) and end up too short on the wrapping for at least 74 packages. So isn't it more fun to have the alcohol on board? Thought so.



# JUST "SHOT" ME NOW

## Ingredients

4 oz Baileys Irish Cream  
2 oz butterscotch schnapps  
1 oz Cointreau  
½ oz Kahlua

## Instructions

Measure out all ingredients into a cocktail shaker full of ice.

Shake vigorously until chilled thoroughly.

Strain liquid equally into 4 shot glasses.

Find a partner in wrapping crime, and enjoy – one before wrapping, one after.

For a non-alcoholic version – yeah never mind, it's all alcohol. Just pour some prepared Ovaltine in a shot glass and call it good.

# SECRET SAUCE FOR WRITER'S BLOCK

Trying to tackle the holiday cards? We've got you covered. Whip up this wintry sangria, and your writer's block will be cured. Seriously: Look up "wine as cure for writer's block" on Google, and you'll see we do not tell a lie. Because science.





# SECRET SAUCE FOR WRITER'S BLOCK

## Ingredients

- 1 pen
- 1 stack of cards
- 2 bottles pinot grigio or chardonnay
- $\frac{3}{4}$  c sparkling apple cider
- $\frac{1}{4}$  c sugar
- $\frac{1}{4}$  c cranberries, halved
- $\frac{3}{4}$  c cranberries, whole
- 1 Granny Smith apple, chopped
- 3 rosemary sprigs

## Instructions

Combine all ingredients (except the pen and cards, but you knew that) in a large pitcher.

Stir until the sugar dissolves.

Refrigerate for at least 4 hours before serving.

Serve chilled with a garnish of rosemary sprigs. Make sure to get fruit in every glass.

Drink. Write. Repeat.

# WHITE RUSSIAN ELEPHANT



Tired of being “that guy” who receives the absolute worst white elephant gift every year in a row? Same. Well here’s a solution. Bring this to your holiday party, serve in abundance, then they won’t even notice when you slyly swap your Big Mouth Billy Bass for their Golden Girls Clue game. (It was Blanche, in the kitchen, with a can of hairspray, by the way.)



# WHITE RUSSIAN ELEPHANT

## Ingredients

$\frac{3}{4}$  oz Kahlua  
 $\frac{3}{4}$  oz vodka  
 $\frac{3}{4}$  oz peppermint schnapps  
half and half  
ice  
crushed candy canes  
corn syrup

## Instructions

Fill an old fashioned glass with ice (rimmed with corn syrup and dipped in crushed candy cane, if you're feeling extra festive).

Pour in Kahlua, vodka and peppermint schnapps.

Top off the glass with half and half.

# BOUNCING BUBBLY ELF SEEDS

To be clear: If you plant these seeds, you will not grow elves. So don't try. But if you're looking for a cocktail that can both entertain your senses and satisfy your taste buds, this is a sure-fire winner. Plus it's guaranteed to be more fun than watching the Claymation version of Rudolph the Red-Nosed Reindeer (spoiler alert: Yukon Cornelius actually lives! You're welcome.) P.S. This doubles as a FABULOUS New Year's Eve cocktail.





# BOUNCING BUBBLY ELF SEEDS

## Ingredients

- 1 pomegranate
- ½ c brandy
- 2 bottles of your favorite champagne (chilled)

## Instructions

Soak pomegranate seeds in brandy (best if done the night before).

Add a heaping teaspoon of seeds to each flute of champagne before serving.

Be prepared to be dazzled as the seeds dance and explode in the glass.

For a non-alcoholic version, just add fresh pomegranate seeds to chilled sparkling cider.

# HAIR OF THE "I WANT A DOG"



If you have children, or have ever been around children, you know holidays + kids = constant asking for pets. If you've endured this, you may have gotten a little carried away with recipes 1-10. No worries; here's a hangover cure that will make you forget all about the damn dog.



# HAIR OF THE "I WANT A DOG"

## Ingredients

4 oz Scotch  
2 oz honey  
2 oz cream

## Instructions

Shake then pour in a cocktail glass over ice cubes.  
Contemplate your dog-gift alternative: We hear hamsters are practically the same thing.

Happy Holidays.



# THE ULTIMATE DE-STRESSER ELIXIR

What if we told you there was a drink so magical, it could cure you of illness, improve energy levels and brain function, help you lose weight and make your skin all dewey and glowy and sparkly? Well here you go. You're welcome.





# THE ULTIMATE DE-STRESSER ELIXIR

## Ingredients

8 oz water

## Instructions

Pour. Drink. Serve. Repeat x 12.

For an extra special experience, infuse with fruit.  
Or frozen water. Frozen-water-infused water is  
our favorite.