

LIQUID
ALCHEMIST



Est. 2009

Holiday Recipe Guide



RASPBERRY CHOCOLATE COFFEE



INGREDIENTS

- 1 ½ oz Aged Rum
- ¾ oz [Liquid Alchemist Raspberry Syrup](#)
- 2 oz Brazilian Med Roast Coffee
- 2 oz Chocolate Stout
- Dollop Heavy Cream

METHOD

1. Add all ingredients except for heavy cream to a coffee mug.
2. Roll ingredients between a mug and a large glass to combine.
3. Garnish with a dollop of heavy cream.

TODDY OR NICE



INGREDIENTS

- 1 oz Dewers Blended Scotch
- 1 oz Plantation Dark Rum
- $\frac{3}{4}$ oz [Liquid Alchemist Peach Syrup](https://liquidalchemist.com)
- $\frac{1}{2}$ oz Lemon Juice
- 2 oz Hot Water

METHOD

1. Bring water to a soft boil and add to room temperature glass.
2. While waiting for the water to cool to a drinkable heat, combine the scotch, rum, liquid alchemist peach syrup, and lemon juice in a shaker and dry shake to combine.
3. Pour mixed ingredients over hot water and garnish with Rosemary and Thyme.

FUYU TODDY



INGREDIENTS

- 2 oz Akashi White
- $\frac{3}{4}$ oz [Liquid Alchemist Strawberry Syrup](#)
- $\frac{1}{2}$ oz Lemon Juice
- 2 oz Hojicha Tea (or smokey black tea)

METHOD

1. Steep hojicha tea until hot and ready.
2. Dry shake the whiskey, liquid alchemist strawberry syrup, and lemon juice and pour over 2 oz of hojicha tea in glass.

WINTER VACATION HOME



INGREDIENTS

- 1 oz Blanco Tequila
- 1 oz Mezcal
- 1 oz [Liquid Alchemist Blood Orange Syrup](#)
- 1 oz [Liquid Alchemist Almond Orgeat](#)
- ¾ oz Fresh Lime Juice

METHOD

1. Rim a large coupe glass with pink salt or a pink peppercorn/pink salt combo.
2. Combine all ingredients in a tin with ice.
3. Shake and double strain into the garnished large coupe glass.

GINGERBREAD MARTINI



INGREDIENTS

- 1 ½ oz Vodka
- 1 oz Baileys Almond Milk Liqueur
- ¾ oz [Liquid Alchemist Ginger Syrup](#)
- ½ oz Pimento Dram
- ¼ oz Cinnamon Syrup*
- 2 dashes Chocolate Bitters

METHOD

1. Rim a large coupe glass with a 1:1 brown sugar cinnamon mix.
2. Combine all ingredients in a tin with ice.
3. Shake and double strain into the rimmed large coupe glass.
4. Garnish with a light dusting of nutmeg.

**TO MAKE CINNAMON SYRUP*

In a small pot, add 1 cup water and 2 cinnamon sticks. Simmer for 10 minutes. Remove the cinnamon sticks and add ¾ sugar. Stir until combined.

MELTED SNOWMAN MARGARITA



INGREDIENTS

- 2 oz Blanco Tequila
- 1 oz Lime Juice
- $\frac{3}{4}$ oz [Liquid Alchemist Coconut Syrup](https://liquid-chemist.com)
- $\frac{1}{2}$ oz Triple Sec

METHOD

1. Add all ingredients to a cocktail shaker with ice.
2. Rim a margarita glass with whipped cream.
3. Shake ingredients and strain up into rimmed glass.
4. Make a snowman's face on a marshmallow with baking gel and float as the garish.

CRANBERRY RASPBERRY COCKTAIL



INGREDIENTS

- 1 oz Vodka
- ½ oz [Liquid Alchemist Raspberry Syrup](#)
- ½ oz [Hipstirs Cranberry Pie Syrup](#)
- 2 oz Cranberry Juice
- 1 oz Lemon Juice
- 3 oz Sparkling Wine
- Fresh cranberries and rosemary for garnish.

METHOD

1. Mix together all ingredients except for sparkling wine in a shaker tin with ice.
2. Add 3 oz sparkling wine and ice to wine glass.
3. Shake tin and strain contents into wine glass.
4. Garnish with fresh cranberries and rosemary sprig.

APPLE MIMOSA



INGREDIENTS

- 5 oz Champagne
- 1 oz [Liquid Alchemist Apple Spice Syrup](https://liquid-chemist.com/products/apple-spice-syrup)

METHOD

1. Add all ingredients together.
2. Gently stir to combine.

WINTER COSMO



INGREDIENTS

- 1 ½ oz Vodka
- ½ oz Peppermint Schnapps
- ¾ oz [HipStirs Cranberry Pie](#)
- ½ oz Lime Juice

METHOD

1. Shake ingredients with ice.
2. Strain into a martini glass.
3. Garnish with a lime wedge.

WINTER ZOMBIE



INGREDIENTS

- 1 oz White Rum
- 1 oz Dark Rum
- ½ oz 151 Rum
- ½ oz Orange Liqueur
- ½ oz [Liquid Alchemist Falernum](#)
- ½ oz [Liquid Alchemist Grenadine](#)
- 1 oz Cranberry Juice
- 1 oz Lime Juice
- dash Ground Cinnamon

METHOD

1. Pulse Blend With 1 ½ cups Crushed Ice For 6-9 Seconds.
2. Pour Into Zombie Glass.
3. Top With Crushed Ice.
4. Garnish wit mint and swizzle stick.

CRANBERRY BLISS



INGREDIENTS

- 1 ½ oz Citrus Vodka
- ½ oz Orange Liqueur
- ¾ oz [HipStirs Cranberry Pie](#)
- ¾ oz Lime Juice
- Top with Ginger Ale

METHOD

1. Add all ingredients to a highball glass with ice.
2. Stir.
3. Garnish with lime wedge.

REPOSADO GINGER OLD FASHIONED



INGREDIENTS

- 2 oz Reposado Tequila
- ½ oz [Liquid Alchemist Ginger Syrup](#)
- 3 Dashes Allspice Dram

METHOD

1. Stir all ingredients together and pour over a large rock in a rocks glass.
2. Garnish with a gingerbread cookie or candied ginger.

WINTER OLD FASHIONED



INGREDIENTS

- 2 oz Bourbon
- ¼ oz [Liquid Alchemist Falernum](#)
- ¼ oz [HipStirs Old Fashioned Syrup](#)
- 2 dash aromatic bitters
- 1 dash of cacao bitters

METHOD

1. Stir all ingredients together.
2. Pour over a large rock in a rocks glass.
3. Garnish with a dried orange wheel.

CRANBERRY PIE OLD FASHIONED



INGREDIENTS

- 2 oz Single Malt Scotch
- ¼ oz [HipStirs Cranberry Pie Syrup](#)
- ¼ oz [HipStirs Old Fashioned Syrup](#)
- 2 dash Aromatic Bitters

METHOD

1. Stir all ingredients together.
2. Pour over a large rock in a rocks glass.
3. Garnish with a lemon twist.

PUMPKIN SPICE OLD FASHIONED



INGREDIENTS

- 2 oz Bourbon
- ½ oz [Hipstirs Pumpkin Spice Syrup](#)
- 2 dashes Angostura Bitters

METHOD

1. Combine all ingredients in a rocks glass with a large rock.
2. Stir for 5-10 seconds until combined and diluted.
3. Garnish with piece of pumpkin pie on a skewer and a hard candy

PEACH OLD FASHIONED



INGREDIENTS

- 2 oz Rye
- ¼ oz [Liquid Alchemist Peach](#)
- ¼ oz [HipStirs Old Fashioned Syrup](#)
- 2 dash Orange Bitters
- 1 dash Aromatic Bitters

METHOD

1. Build in glass with ice, stir until cold.
2. Garnish with a half peach moon & grated cinnamon.

PUMPKIN WHITE RUSSIAN



INGREDIENTS

- 1 oz Vodka
- 1 oz Mr Black Cold Brew Liqueur
- 1 oz Barista Style Oat Milk
- ½ oz [Hipstirs Pumpkin Spice Syrup](#)

METHOD

1. Rim a rocks glass with pumpkin spice cinnamon and nutmeg.
2. Combine all ingredients in a cocktail shaker with ice.
3. Shake and strain over rocks glass with fresh ice.
4. Garnish with a cinnamon stick, whipped cream, and more pumpkin spice.

PUMPKIN EGGNOG



INGREDIENTS

- 1 ½ oz Cognac
- 1 oz [Hipstirs Pumpkin Spice Syrup](#)
- 4 oz Eggnog

METHOD

1. Add all ingredients to a cocktail shaker with ice.
2. Shake and strain up into a short rocks glass.
3. Garnish with a dollop of whipped cream dusted with pumpkin spice.

MAPLE CRANBERRY SMASH



INGREDIENTS

- 2 oz Bourbon
- $\frac{3}{4}$ oz Lemon Juice
- $\frac{1}{2}$ oz Apple Juice
- 1 tsp Pure Maple Syrup
- $\frac{1}{2}$ oz [Hipstirs Cranberry Pie Syrup](#)
- Sprig of rosemary

METHOD

1. Add all ingredients including rosemary to a cocktail shaker with ice.
2. Shake hard and finely strain into a rocks glass filled with ice.
3. Garnish with fresh sprig of rosemary.

CAN-BERRY SAUCE SUPREMACY



INGREDIENTS

- 1 ½ oz Dark Rum
- ½ oz Mezcal
- 1 oz Lime Juice
- 1 oz [Hipstirs Cranberry Pie Syrup](#)
- 4 oz Fever Tree Ginger Beer

METHOD

1. Combine all ingredients except ginger beer in a shaker with ice.
2. Shake and strain into a highball glass or mug.
3. Add Ginger beer and ice to fill.

GONE FOR THE HOLIDAYS



INGREDIENTS

- 1 ½ oz Reposado Tequila
- ½ oz Mezcal
- ½ oz [Liquid Alchemist Falernum](#)
- ¼ oz [Liquid Alchemist Ginger](#)
- 1 oz Lemon Juice

METHOD

1. Shake all ingredients
2. Dump into a rocks glass
3. Garnish with a lemon peel

BRONX CHEER



INGREDIENTS

- 2 oz Rye
- $\frac{3}{4}$ oz [Liquid Alchemist Falernum](#)
- $\frac{3}{4}$ oz [Liquid Alchemist Raspberry Syrup](#)
- 1 oz Lime

METHOD

1. Shake with ice.
2. Dump into a Double Old Fashioned glass with crushed ice.
3. Garnish with a lime wheel.

SANTA'S PRIVATE STASH



INGREDIENTS

- 1 oz Blended Scotch
- 1 oz Dark Rum
- $\frac{3}{4}$ oz [Liquid Alchemist Falernum](#)
- $\frac{1}{2}$ oz Lemon Juice
- 4 oz Smoky Black Tea

METHOD

1. Heat Toddy Glass with hot water.
2. Dump water.
3. Add Scotch, Rum, Falernum, and Lemon and Lemon Clove Wheel.
4. Pour fresh tea over and serve.

WINTER DESSERT SPRITZ



INGREDIENTS

- 3 oz PX Sherry
- 1 oz [HipStirs Cranberry Pie](#)
- 3 oz Ginger Beer

METHOD

1. Add ingredients to a highball glass with ice
2. Stir.
3. Garish with Rosemary and Fresh Grated Nutmeg.

CRANBERRY NEGRONI



INGREDIENTS

- 1 oz Gin
- $\frac{3}{4}$ oz Campari
- $\frac{3}{4}$ oz Sweet Vermouth
- $\frac{1}{2}$ oz [HipStirs Cranberry Pie](#)

METHOD

1. Add ingredients to a old fashioned glass with large ice cube.
2. Stir.
3. Garish with an orange peel.

MIDNIGHT MANHATTAN



INGREDIENTS

- 2 oz Whiskey
- ½ oz Amaro
- ½ oz [Liquid Alchemist Apple Spice](#)
- 2 dash Chocolate Bitters
- 2 dash Orange Bitters

METHOD

1. Serve up in a coupe glass.
2. Garnish with a dehydrated apple slice.

BLOOD ORANGE WINTER MULE



INGREDIENTS

- 2 oz Tequila Blanco
- ½ oz [Liquid Alchemist Blood Orange](#)
- ½ oz [Liquid Alchemist Ginger](#)
- ½ oz Fresh Lime Juice
- 1 oz Cranberry Juice
- Top With Club Soda

METHOD

1. Combine all ingredients in a highball glass with pebble ice.
2. Swizzle to combine.
3. Garnish with a lime wedge and cranberries.