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## Infusions & Batch Cocktails Holiday Season 2009

### **Lemon Drops**

Your choice of classic lemon, vanilla, blueberry or pomegranate lemon drops, made with house infused Monopolowa vodka, lemon juice, and a touch of sweet. Tangy and delicious no matter which variation you choose.

\$75/gallon

### **Pom-Mo**

Cascade Mountain Gin and Cointreau, mixed with pomegranate and lime juices. A holiday spin on the classic cosmopolitan.

\$90/gallon

### **Pineapple-Lemongrass Infusion**

We start by stacking freshly sliced pineapple and stalks of lemongrass in a beautiful glass infusion jar. We top it with Oregon's own Organic Nation Vodka and a couple secret ingredients to create a spectacle for the eye, and for the taste buds.

\$105/gallon

### **Ginger Drop**

Stoli Vanilla Vodka and Domain de Canton Ginger Liqueur, added to a little bit of sweet and a little bit of sour, to make one delicious holiday cocktail.

\$120/gallon

### **White Christmas**

The addition of white chocolate liqueur to eggnog and Southern Comfort make this a decadent cocktail not to be missed.

\$95/gallon

### **Holly Berry**

A little holiday favorite: Plymouth gin combined with cranberry and pomegranate juices and a little sparkling soda, garnished with berries galore. Crisp, clean and delicious.

\$65/gallon

### **Cran-Apple Cobbler**

Smirnoff Cranberry Twist vodka mixed with fresh apple cider, cranberry & lime juices to create a drink that reminds you of the old-fashioned dessert.

\$65/gallon

### **Oregon Berry Cosmo**

A puree of Oregon berries combined with Cascade Mountain Gin, triple sec, white cranberry and lime juices creates a sweet, memorable drink, worthy of skipping dessert!

\$85/gallon

### **Ginger Joy**

Grey Goose La Poire and Domain de Canton Ginger Liqueur, combined with simple syrup and lemon create an elegant cocktail, perfect for the holiday table.

\$120/gallon

### **Winter's Night**

Absolute Vanilla Vodka, paired with peppermint schnapps and simple syrup start this tasty creation. Shaken over ice with a little bit of cream and you have the solution to a cold winter's night.

\$90/gallon

### **Crème Brule Cocktail**

Our own house-infused vanilla vodka, combined with Frangelico and Cointreau create this dessert-worthy cocktail.

\$105/gallon