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# Spotlight On Holiday Cocktails



#### **Fun and Fabulous Cocktails from Old Dominick Distillery**

'Tis the season to be jolly, and what better way than to make up a batch of yummy holiday cocktails from renowned local distillery Old Dominick?

was the first time that whiskey had been distributed legally in Memphis since Prohibition! Since then, the distillery has grown to offer stellar products including the Huling Station whiskeys, Formula No. 10 Gin, Memphis Vodka, and Honeybell Citrus Vodka.

When Old Dominick produced its first batch of Tennessee Whiskey in 2017, it

During the holiday season, the distillery recommends their Memphis Toddy. A blend of Old Dominick's signature high-rye bourbon and carefully-curated natural ingredients, Memphis Toddy is great for sipping -- and perfect for a hot drink on a cold winter's evening.



### **Memphis Toddy Cider**

#### For one:

- 4 ounces apple cider
- 1 teaspoon lemon juice
- 2 teaspoons honey
- 1 cinnamon stick
- Combine the apple cider, lemon juice, honey, and cinnamon stick in a small saucepan. Bring to a boil over medium-low heat, then reduce heat and simmer

• 2 ounces Memphis Toddy

## Make it for a crowd:

immediately.

- 1/2 gallon of apple cider
- 1/4 cup lemon juice • 2/3 cup honey
- 4 cinnamon sticks
- 1 750 ml bottle of Memphis Toddy

Makes 16 glasses. Keep simmering on the stove with a ladle and mugs nearby, or pour all into a slow cooker, and let cook on high for two hours before serving.

And of course, there's nothing like a bourbon-based cocktail for celebrations!

for about five minutes. Remove from heat, stir in the Memphis Toddy, and serve

The Huling Station Straight Bourbon tempts the palate with opening notes stone fruit, dark cherries, and creamy vanilla, followed by hints of cinnamon and rich caramel. It makes for a tasty cold-weather sipper!



ingredients -- at the link below.

# • 2 oz. Huling Station Straight

Maple Old Fashioned

- Bourbon • 1 teaspoon pure maple syrup
- A dash of Angostura bitters An orange peel for garnish

until syrup is dissolved. Add a single large ice cube, then garnish with orange peel. Stock up on your Old Dominick spirits -- and any other holiday cocktail

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from 9:00 a.m. to 5:00 p.m. to selected zip codes. You can place your order directly with us or on the Drizly app. Cheers!











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