WINTER DRINKS

Mr. Persimmon
Bourbon, persimmon-ginger syrup, Laphroaig. Stirred. Strain, served over crushed ice. Old-fashioned glass. Persimmon shaving.
(2, 1, spl)

Lady Ginger
Prosecco, persimmon-ginger syrup, lemon. Poured. Champagne flute. Lemon shaving.
(4, 1/2, sqz)

Left Bank Martini
Dry gin, St. Germain, sauvignon blanc, lime. Shaken. Strained. Cocktail glass. Rosemary sprig.
(1-1/2, 1, 1, sqz)

Maple Bourbon Toddy
Boiling water, bourbon, maple syrup, lemon. Poured. Irish coffee glass. Cinnamon stick, lemon wedge.
(4, 1, 1-tbsp, sqz)

Fresh Brandied Eggnog
Milk, maple syrup, egg yolk, vanilla extract, brandy. Shaken. Strained. Small tumbler glass. Grated nutmeg.
(3, 1-tbsp, 1 yolk, 2 dsh, 2)

Pomegranate Island Punch
Rum, pomegranate juice, lemon. Shaken. Add sparkling wine. Wine glass. Mint, lemon slice, pomegranate seeds.
(1, 1, sqz, 4)

The PG*
Persimmon-ginger syrup, soda, lemon. Served over ice. Highball glass. Persimmon wedge.
(1/2, 5, sqz)

Pomegranate Soda*
Pomegranate juice, soda, lemon. Stirred. Wine glasses. Lemon slice, pomegranate seeds, mint.
(2, 6, sqz)

Beer - Wine - Soda*

* virgin

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Persimmon-Ginger Syrup

3 medium fuyu persimmons, cut into 1/2 inch cubes
8 oz. fresh unpeeled ginger root, cut into small strips
2 cups brown sugar
1/2 whole nutmeg, grated

Cook persimmons in large saucepan over medium-high heat until caramelized, about 5 minutes. Add 4 cups water and bring to boil. Add ginger, brown sugar, nutmeg and a pinch of salt. Simmer until reduced by half (about 45-60 minutes). Strain through cheesecloth. Transfer to glass bottle. Refrigerate up to two weeks.

For the Bar

-Spirited-

Laphroaig (10 year), bourbon, St. Germain, brandy, dry gin, light rum sauvignon blanc, prosecco, beer

-Fresh-

Fuyu persmissoms, pomegranates, lemons, limes.
100% pomegranate juice

Whole milk, fresh eggs

Rosemary sprigs, mint sprigs, whole nutmeg, cinnamon sticks

Real maple syrup

-Staples-

Club soda, ice

Menu Key:

(2,1,1) - ounces unless otherwise noted, listed in order of ingredients
dsh - dash or shake
spl - splash (about a teaspoon)
sqz - squeeze
stirred and shaken - always with ice
garnishes - listed after glass

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