



John C Amanda G Russ John Scott

Stu

Lisa

Matt

Amanda C

Wael

Alyx

Leo

Don M.

Megan

Rob

Jerry

Don

Garry

Trish

Heath

Paul

Kath
Kelly D.

Kelly C

Season's greetings!
Enjoy these holiday drink
recipes handcrafted
by your friends at M.

Cheers!



Just add your
favorite holiday movie
for a cozy night.

*Recipe by John McGeehan,
President*



WINTER WARMER

INGREDIENTS

1 bottle dry red wine | ¼ cup sugar | 1 orange | 1 cinnamon stick
1 whole star anise | 1 whole nutmeg | 1 tsp whole cloves
1 tbsp allspice berries | cheesecloth or big mesh tea ball | ½ cup brandy (optional)



DIRECTIONS

Add wine, brandy, sugar and orange slices to a medium-sized saucepan. Blend spices with a food processor or mortar and pestle, then place into a cheesecloth or tea ball. Tie up cheesecloth. Add spices to saucepan. Heat on low until hot but not boiling. Pour and serve garnished with cinnamon stick.

עֵשֶׂה דַּאֶזֶ

INGREDIENTS

1 oz B&B | 1 oz Manischewitz® | ½ oz lemon juice
fresh mint | splash of tonic



DIRECTIONS

Muddle mint. Combine B&B, Manischewitz and lemon in a cocktail shaker. Shake well. Serve over ice with a sprig of mint and a splash of tonic.

This drink is
the chosen one –
Challah!

*Recipe by Steve Linchuk,
Associate Creative Director*



This winter,
raise your glass and toast
to brighter days ahead.

*Recipe by Ryan Starr,
Professor, Defense Against the Dark Arts*



SOLSTICE SIPPER

INGREDIENTS

2 oz vodka | 2 oz apple cider | 1 oz ginger beer | lemon wedge
cinnamon stick & star anise for garnish



DIRECTIONS

Combine vodka, apple cider and ginger beer in a glass with ice.
Add a squeeze of lemon and garnish with a cinnamon stick.

M[•]HATTEN

INGREDIENTS

1 oz SNAP® | 2½ oz rye whiskey | 1 dash Angostura® bitters
1 amarena cherry | 1 orange twist



DIRECTIONS

Gently blend SNAP, rye whiskey and bitters with 2-3 ice cubes in a cocktail shaker. Stir gently – don't shake. Place cherry in a chilled martini glass and strain spirits over top. Rub the cut edge of the orange peel over rim and twist over drink.

Elevate this
classic cocktail
in a snap.

*Recipe by Tim Koen,
Production Artist*



Ready, aim, pour.

Just don't shoot your eye out.

*Recipe by Kelly Glah,
Account Manager*



The RED RYDER

INGREDIENTS

1½ oz Bulleit® bourbon | 1½ oz cranberry juice | ½ oz lime juice
½ oz grenadine syrup | 1 tsp simple syrup



DIRECTIONS

Combine all ingredients in a cocktail shaker. Shake well.
Serve over ice in a highball glass, garnished with cranberries.

MAGICAL MINTY MELTDOWN

INGREDIENTS

1½ cups heavy cream | 1½ cups milk | ¼ cup sugar | ⅛ tsp salt
6 oz bittersweet chocolate, chopped | 3 drops peppermint oil
whipped cream, candy cane & marshmallow for garnish



DIRECTIONS

Combine cream, milk, sugar and salt in a saucepan over medium-low heat. When it begins to steam, add chocolate and stir, until melted. Add peppermint oil. Divide hot chocolate amongst four mugs and top with garnish of your choice!



A decadent way
to warm up
your little snow angels.

*Recipe by Matt Roosa,
Lead Interactive Developer*



Extra protein to
power through
wrapping all those gifts.

*Recipe by Adam Louie,
UX Design Strategist*

eggcellent HOLIDAYS

INGREDIENTS

1 oz bourbon | ½ oz SNAP® | 1 whole egg*
2 oz maple syrup | ground cinnamon for garnish



DIRECTIONS

Combine all ingredients in a cocktail shaker. Shake well. Add ice and shake until the shaker gets frosty. Strain into a fancy glass. Sprinkle with ground cinnamon.

** Wash the egg with soap and water before using.*



WHIPPED RUSSIAN

INGREDIENTS

Kahlúa® | whipped cream vodka | heavy cream | whipped cream
cocoa powder for garnish



DIRECTIONS

Fill a rocks glass with ice cubes. Add Kahlúa and whipped cream vodka.
Pour heavy cream over the back of a spoon to create a lovely layer.
Top with whipped cream and cocoa powder.

Measurements are for wimps.
In Mother Russia,
we just pour.

*Recipe by Suzy Grimberg,
Copywriter*



The hair of the
dog never tasted
so good.

*Recipe by Aly Paveletz,
Senior Account Manager*



B · L · O · O · D · Y merry

INGREDIENTS

12 oz V8® or tomato juice | 2 shots Absolut Peppar® | 2 tbsp horseradish
1½ tbsp pepperoncini juice | 2 tbsp sriracha | 1 tbsp worcestershire sauce
1 tsp Frank's RedHot® | 1 tsp fresh lime juice | 1 tsp fresh lemon juice

Mike's Hot Honey® | St. Lucifer® Spice #11
Celery, pepperoncini peppers & stuffed jalapeño olives for garnish



DIRECTIONS

Combine first nine ingredients in a cocktail shaker. Shake well. Pour into a tall glass. For an extra kick, rim the glass with Mike's Hot Honey and St. Lucifer spice before pouring. Garnish as desired.

**In lieu of St. Lucifer Spice #11, you can use a mixture of salt, pepper, Old Bay® and Cajun seasonings.*

Join us as we raise
a glass to the talented
DOM SAVINI
for bringing our creations to life.



domsavini.com