



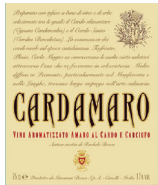
Bonal Gentiane-Quina

Spicy, earthy aperitif of the French Alps. Top with hot apple cider.



Cocchi Barolo Chinato

Barolo infused with quinine and other aromatic spices. Serve warm with an orange slice, like at the original Bar Cocchi.



Cardamaro Vino Amaro

Cardoon- and blessed thistle-infused amaro rested in oak. Top with hot ginger tea.



Hayman's Sloe Gin

Traditional English liqueur with bittersweet berry flavors and hints of holiday spice. Top with your favorite spiced tea.



Averell Damson Plum Gin Liqueur

Exceptionally bright liqueur of the fresh-pressed juice of heirloom Damson Plums. Excellent in rooibos.



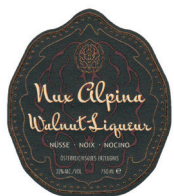
Rothman & Winter Orchard Cherry Liqueur

Made from Weichsel cherries distinguished by vivid flavors of sweet and tart. Pour into espresso.



Purkhart Pear Williams Eau-de-Vie

Made from Williams pears, prized for their opulent fruit fragrance. Add to green tea and honey.



Nux Alpina Walnut Liqueur

Rich and flavorful walnut liqueur that is not overly sweet. Add to warm milk or a whiskey toddy.



Extra Cover

1.5 oz Scarlet Ibis Trinidad Rum
0.75 oz John D. Taylor's Velvet Falernum
0.25 oz lemon juice
4 oz hot water
Build in warm mug. Cinnamon stick.

Bonal Toddy

1 oz Bonal Gentiane-Quina
0.5 oz rye or Scotch whiskey
0.25 oz lemon juice
0.5 tbsp honey
3 oz hot water
Build in warm mug. Lemon wheel.

Flurries on East Bay Street

1.5 oz H&H 5-yr Doce Generoso Madeira
1 oz Wheated Bourbon
1 tbsp sugar
0.5 oz lemon juice
6 oz hot water
Build in warm mug. Cinnamon stick.

Real Thing Toddy

1 oz Scarlet Ibis Trinidad Rum
0.5 oz Zirbenz Stone Pine Liqueur of the Alps
0.5 oz lemon juice
1 tsp sugar or honey
4 oz hot water
Build in warm mug. Cinnamon stick, lemon peel.

Bittered Ruby Punch

1.5 oz Byrrh Grand Quinquina
0.5 oz Batavia-Arrack van Oosten
0.5 tbsp sugar
0.5 oz lemon juice
6 oz hot black tea
Build in warm mug. Lemon wheel.

Simply Red

2 oz Averell Damson Plum Gin Liqueur
0.5 tbsp sugar or honey
6 oz Rooibos Tea
Build in warm mug. Cinnamon stick.

Génépy Chaud

2 oz Dolin Génépy le Chamois Liqueur
8 oz hot cocoa
Build in warm mug. Whipped cream.

Cascara

1 oz R&W Orchard Cherry Liqueur
1 oz espresso
Build in demitasse cup.

Dolin Génépy le Chamois

Intensely herbal liqueur from the French Alps. Essential in hot chocolate.



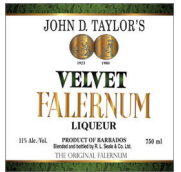
Zirbenz Stone Pine Liqueur of the Alps

Made from the freshly picked fruit of the Arolla Stone Pine. Adds ample aroma to mulled wine or a hot toddy.



John D. Taylor's Velvet Falernum

With just a hint of the islands, the perfect sweetener for a variety of hot drinks.



KRONAN Swedish Punsch

Historic liqueur made from rums of the West & East Indies. Dark, smoky complexity...A toddy in itself.



The Scarlet Ibis Trinidad Rum

Toffee, tobacco and dark honey notes on a firm, dry backbone. Use in any classic brown-spirit toddy.



St. Elizabeth Allspice Dram

Jamaican liqueur critical to tropical drinks. The perfect spice for everything warm.



Smith & Cross Traditional Jamaican Rum

Notes of caramelized banana and an earthy finish. A little splash adds great aroma to a toddy.



Batavia Arrack van Oosten

Cane distillate with smoky fruitiness and a vegetal funk. The classic base for hot punches with tea.

