



Lychee Martini Cocktail Recipe

Ingredients

For one lychee martini

- 1 oz vodka
- 1 oz sake
- 1 oz lychee syrup (from a can of lychees in syrup)
- lychee (for garnish)
- Cocktail shaker
- Ice

Directions

1. Add ice, vodka, sake, and lychee syrup to your cocktail shaker.
2. Shake vigorously for about ten seconds and strain into a martini glass.
3. Garnish with a lychee and enjoy!

Mexican

JANUARY

SUN	MON	TUE	WED	THU	FRI	SAT
31	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31	1	2	3

Classic Egg White Whiskey Sour Recipe

Ingredients

- 2 ounces whiskey
- 1 ounce lemon juice
- ¾ ounce simple syrup
- 1 egg white, or
2 tablespoons aquafaba
- Orange or lemon peel, plus a
maraschino cherry, for garnish
- Ice (optional)

Directions

1. Add the whiskey, lemon juice, simple syrup, and egg white to a cocktail shaker. Shake for 15 seconds.
2. Add ice to the shaker, and shake for another 30 seconds.
3. Strain the drink into a lowball whiskey glass, and serve with ice if you're using it, and garnishes.



FEBRUARY

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Easy Espresso Martini Recipe

Ingredients

- 2 ounces of vodka
- 1 ounce of Kahlua
- 1 ounce of cooled brewed espresso
- Optional: ½ ounce simple syrup (if you want a sweeter version of our espresso martini)
- Optional: coffee beans to garnish
- Optional: whipped cream

Directions

1. Brew your espresso and set to the side to cool completely. (Preferably use an espresso machine).
2. Shake! Grab your cocktail shaker and combine the espresso, vodka, Kahlua, and ice. If you want to make your drink sweeter, add the simple syrup. Shake vigorously until foam has formed and all ingredients are combined.
3. Strain your cocktail into a glass. To garnish, use coffee beans and dust with espresso powder. Cheers!

MARCH

SUN	MON	TUE	WED	THU	FRI	SAT
25	26	27	28	29	1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
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Simple Elderflower Champagne Cocktail Recipe

Ingredients

Makes about 6-7 servings

- 1 bottle of Champagne (can substitute Prosecco)
- 12 oz. (1 1/2 cups) seltzer/club soda
- 3-4 tablespoons Elderflower Syrup
- 1 large orange, sliced
- Large handful of fresh mint leaves
- Few sprigs of fresh rosemary

Directions

1. Mix together Champagne, Elderflower Syrup, and club soda in a large pitcher.
2. Mix in desired garnish.
3. Pour into glasses over ice.

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Easy Cucumber Mojito Cocktail Recipe

Ingredients

- 4 cucumber slices
- 3 wedges of lime
- 10 mint leaves
- 1 ½ tablespoons of sugar
- 1 cup of ice
- 1 ½ ounces of cucumber vodka*
- 4-6 ounces of club soda

Directions

1. Cut some cucumber and lime into slices and combine them with fresh mint leaves and sugar into a glass.
2. Muddle your cucumber mojito ingredients together in order to release all the juices and oils. (Pro tip: If you don't have a muddler on hand, you can use the handle of a spatula or a rolling pin and it will do just the trick!) Give it a few twists until the ingredients are combined.
3. Simply top with ice and then add in your cucumber-flavored vodka and club soda. To make your cocktail look extra pretty, garnish with an extra cucumber slice and a lime wedge!



MAY



SUN	MON	TUE	WED	THU	FRI	SAT
28	29	30	1	2	3	4
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12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	1

Refreshing Gin Basil Cocktail Recipe

Ingredients

For one serving

- 2 ounces of gin (we used Hendrick's)
- ¾ ounce simple syrup
- 1 ounce lemon juice
- Basil leaves (and extra to garnish)

Directions

1. Start by muddling the basil leaves. This will ensure that your basil flavor is bold and well blended.
2. Add the remaining ingredients and ice into your shaker, then shake until chilled.
3. Strain your cocktail into desired glass, and garnish with basil leaves.

JUNE

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Frosé Recipe

Ingredients

Makes enough for 4-6

- 1 750 ml Bottle of Rosé
- ½ Cup Sugar
- 8 Ounces Strawberries - hulled and quartered
- ½ Ounce of Lemon Juice

Directions

1. Pour rosé into a 13x9" pan and freeze for at least 6 hours. (Pro tip: Put it in the freezer the night before the party so it's ready to go!)
2. Add sugar and ½ cup of water to a saucepan. Bring to a boil and stir constantly until sugar dissolves (about 3 minutes).
3. Add strawberries to the pan and remove from heat. Let the strawberries sit in the syrup for about 30 minutes.
4. Transfer rosé into a blender.
5. Add lemon juice, some strawberry syrup, and 1 cup of ice. Blend until smooth (should be a slushy consistency).



COME ON
Barbie
LET'S GO PARTY

JULY

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28	29	31	31	1	2	3

Cotton Candy Champagne Cocktail Recipe

Ingredients

- A bottle of your favorite Champagne or Prosecco
- Cotton Candy (any flavor/color you prefer)
- Edible glitter or colored sugar (optional)
- Cocktail glasses
- Custom Stir Sticks

Directions

1. Rim the champagne glasses with a bit of water or honey. Then dip them into edible glitter or colored sugar for an extra pop of color and a festive touch. Set rimmed glasses aside.
2. To create your cloud topper, you'll need to gently gather a good amount of cotton candy and form it into your cloud shape. Don't press it down! Place the cotton candy on some wax paper, shaping it into little clouds wide enough to rest on the rim of your champagne glasses.
3. Next, fill the champagne glasses about two-thirds full.
4. Once the glasses are filled, gently secure your cotton candy cloud with a custom stir stick. This will ensure that your cloud stays where it needs to, and as a bonus will make your drink look extra cute!
5. Now, this is the exciting part! Have your guests watch as you place the cotton candy cloud on top of the glass. The cotton candy will begin to dissolve into the Champagne, creating a whimsical cloud effect while adding a hint of sweetness to your drink.

AUGUST

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Simple Cherry French 75 Recipe

Ingredients

For one serving

- 3 oz prosecco, chilled
- 1 ½ oz of dry gin (we used Bombay Sapphire)
- ½ oz maraschino cherry syrup
- ½ oz of lemon juice
- Ice
- Lemon twist to garnish
- Maraschino cherry

Directions

1. Add gin, maraschino cherry syrup, and lemon juice to a cocktail shaker filled with ice. Shake vigorously for 15 seconds.
2. Strain the cocktail into glass and top with prosecco.
3. Garnish with a maraschino cherry and lemon rind twist.

SEPTEMBER

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Liquid Ghost Cocktail Recipe

Ingredients

- 1 part Vodka
- 1 part Vanilla Syrup
- 1 part Cream
- 1 part Lemon Lime Soda
- Black Licorice for garnish

Directions

1. Fill a shaker with ice cubes.
2. Add vodka, vanilla syrup, and cream.
3. Shake well until the mix is well-chilled.
4. Strain the concoction into a glass.
5. Top it off with lemon lime soda.
6. Garnish with an eerie strand of black licorice.
7. Serve and let the spooky fun begin!

OCTOBER

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Fig & Thyme Cocktail Recipe

Ingredients

For the Thyme Simple Syrup:

- 1/2 cup sugar
- 1/2 cup water
- 1 large bunch fresh thyme leaves (leave out a few for garnish)

For two servings:

- 4 fresh figs
- 1.5 oz fresh lemon juice
- 1.5 oz thyme syrup
- 3 oz top-shelf vodka
- 3 oz hard cider (out a few for garnish)

Directions

1. In advance, make the thyme syrup: In a small saucepan over low heat, simmer the sugar, water, and thyme leaves for 5 minutes. Remove from heat and allow to sit for at least 10 more minutes. Thyme simple syrup will keep for at least a week in the fridge.
2. Muddle figs and lemon juice in a cocktail shaker.
3. Add in a scoop of ice, along with the lemon juice, 1.5 ounces of the thyme syrup, and 3 ounces your favorite top-shelf vodka.
4. Shake until well chilled, then strain into two coupe glasses.
5. Top with 3 ounces hard cider.
6. Garnish with a slice or two of fig and a sprig of thyme!

NOVEMBER

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Mistletoe Mule Cocktail Recipe

Ingredients

Makes a pitcher

- 2 parts vodka
- 1 cup elderflower liqueur
- 3 parts clementine juice (blood orange or orange juice will do in a pinch)
- 6 parts ginger beer
- Thyme sprigs or mint leaves, to taste
- Arils of 1 pomegranate

Directions

1. In a large pitcher or punch bowl, combine vodka, elderflower liqueur, and citrus juice.
2. When it's time to serve, add ice, ginger beer, and pomegranate arils.
3. Garnish with thyme or mint and serve!

DECEMBER

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15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31	1	2	3	4