

# 2020 HOUSING MATTERS!

## Lift your Spirits

Pick one or two or even all of the following cocktails to make with us! Don't worry if you need to make a substitution. Non-alcoholic modifications available for the On The House cocktail & Hot Toddy.



### On the House

AKA Stone Fence

- Whiskey
  - Substitute ginger beer for non-alcoholic version
- Cider (*hard or otherwise; whichever you prefer or have on hand*)
- Maple syrup
- Cinnamon sugar powder (*optional; for garnish; prepare beforehand*)
- Materials: glass, ice, bar spoon

### Hot Toddy

- Whiskey
  - Substitute black tea/black teabag for non-alcoholic version
- Hot water
- Lemon wedge (*optional; for garnish*)
- Whole cloves (*optional; to press into peel of lemon wedge*)
- Honey simple syrup (*optional; prepare beforehand*)
  - Substitute regular honey or even maple syrup if preferred
- Materials: mug

### Classic Manhattan

- Whiskey
- Sweet vermouth
- Angostura bitters
- Brandied cherries or orange peel (*optional; for garnish*)
- Materials:
  - glass, ice, bar spoon, shaker/mixing glass & strainer
  - pick for cherries (*if using*)

alcohol of the hour:

*whiskey*

**PREP BEFOREHAND**  
(optional)

#### Cinnamon Sugar Powder

Keeps indefinitely; store in a cool, dry place.

- 2 tablespoons sugar
- 1 teaspoon cinnamon
- 1/4 teaspoon kosher salt

Combine in coffee grinder & grind for one minute.

#### Honey Simple Syrup

Yields 32 oz.

- 16 oz. filtered water
- 24 oz. honey

Simmer water & honey in a pot over medium heat (approx. 180 degrees F) until honey is dissolved. Allow to cool; bottle. Store in fridge.