



## “The Incredible Grinch” (oh, yes, it's green!)

3 oz Hpnotiq  
1.5 oz Hennessy  
Sprinkle of bitters  
Lime wedge  
(optional)

In a glass combine  
Hennessy,  
Hpnotiq, and  
bitters. Stir 'til you  
become a green  
monster. Add ice  
and garnish with a  
lime wedge.

### **Amber Sellers**

Sr. Manager  
Brand Leadership







## “MiO Vodka”

(drink this regularly, and you may end up looking as good as this guy)

6 oz seltzer water  
1.5 oz (or 3) vodka  
1 squirt of favorite MiO liquid water enhancer flavor

Fill 4 glasses with ice.  
Pour in 1 shot of vodka,  
4 oz. of COLD sparkling water, and 1 squeeze of MiO lemonade drops in each glass.

Give a slight stir, garnish with lemon wedges, and enjoy!

### **Bill Zachry**

Vice President  
Brand Strategy

*“The MiO just makes everything taste better”*







## “Benicillin”

(Well ... dude's name is Ben. Get it?)

2 oz. blended Scotch

3/4 oz. lemon juice

3/4 oz. honey-ginger syrup (Combine 1 c. honey, 1 c. water, and 6" piece of ginger – peeled and sliced – in a small saucepan. Bring to boil, reduce heat to low, and simmer for 5 minutes. Refrigerate overnight and strain, discarding the solids.)

1/4 oz. Islay Scotch (such as Laphroaig, Ardbeg or Lagavulin)

Candied ginger, for garnish

Combine blended Scotch with honey-ginger syrup and lemon juice in your PSP shaker. Add ice and shake shake shake until chilled. Strain into a rocks glass filled with one big ol' ice cube. Top with your Islay Scotch of choice and garnish with candied ginger. Cure what ails you – down the hatch!



**Ben Crook**

Director, Digital





## **“Espresso *slay* Martini”**

(strong, sweet and daring ...  
like our young designer!)

1 oz. or 1 shot espresso or cold  
brew concentrate  
1 oz. coffee liqueur such  
as Kahlúa or Mr. Black  
1/2 oz. simple syrup  
1 1/2 oz. vodka

Add all ingredients in  
your brand-new  
shaker with ice.

Shake and strain  
into a martini glass.

Garnish with coffee  
beans.

**Callie Moerschell**  
Creative Designer







## “Easy Punch”

(for the mom who’s not messing around with long prepped cocktails, and wants to get to the point quickly)

1 litre Sprite  
1 gallon cranberry juice  
1 bottle sweet white wine  
Fresh fruit sliced

Just throw the stuff in.  
Shake with ice.  
And ... bye!

### Alicia Vanghel

Director, Brand Leadership







## **“Bee's Knees”**

(Because everybody **LOVES** this one. Oh, and the drink, too!)

½ oz. honey  
1 oz. lemon juice  
(about ½ medium lemon)  
2 oz.s gin  
Lemon twist, for garnish

Fill your cocktail shaker with ice.  
Pour in the honey, lemon juice and gin.

Securely fasten the lid and shake until the mixture is very cold, about 30 seconds.

**Colleen O'Mara**  
Sr. Manager  
Brand Leadership







## “Wake Up & Relax”

(in case you’ve decided what to drink ... but not really)

10 oz. hot coffee  
4 oz. Irish Cream  
Stir

Think about it: once you get all the ingredients, you’ll know what to do.

### **Erik Pulverenti**

Executive Director  
Business Development







## **“Fancy Mariachi”**

(for the over-confident tequila enthusiast who claims to sing better than the mariachi on stage)

2 oz. tequila  
3/4 oz. blanc vermouth  
1/4 oz. lemon juice,  
freshly squeezed  
2 dashes orange bitters  
Garnish: lemon twist

Add the tequila, blanc vermouth, lemon juice and bitters into your brand new cocktail shaker, filled with ice.

Shake until well-chilled.  
Strain into a cocktail glass.

Garnish with lemon twist.

**Gabe Flores**  
Creative Director







## “Holiday Mojito”

(Make every day feel like the weekend!)

1 lime, juiced  
8 mint leaves  
1 tablespoon sugar  
1.5 oz white rum  
1.5 oz coconut rum  
1/4 cup canned unsweetened coconut milk  
Sparkling water  
Pomegranate (optional)

In a glass, muddle the lime juice, sugar and mint leaves until the leaves have broken down. Fill the glass halfway with ice.

In a blender, combine the white rum, coconut rum, and coconut milk and pulse until smooth.

Pour over the ice and stir to combine. Top with sparkling water, mint and pomegranate.

Drink!!

**Heather Prowse**

Brand Leadership,  
Coordinator







## “Sidecar”

(for the daredevils out there looking for spiritual expeditions!)

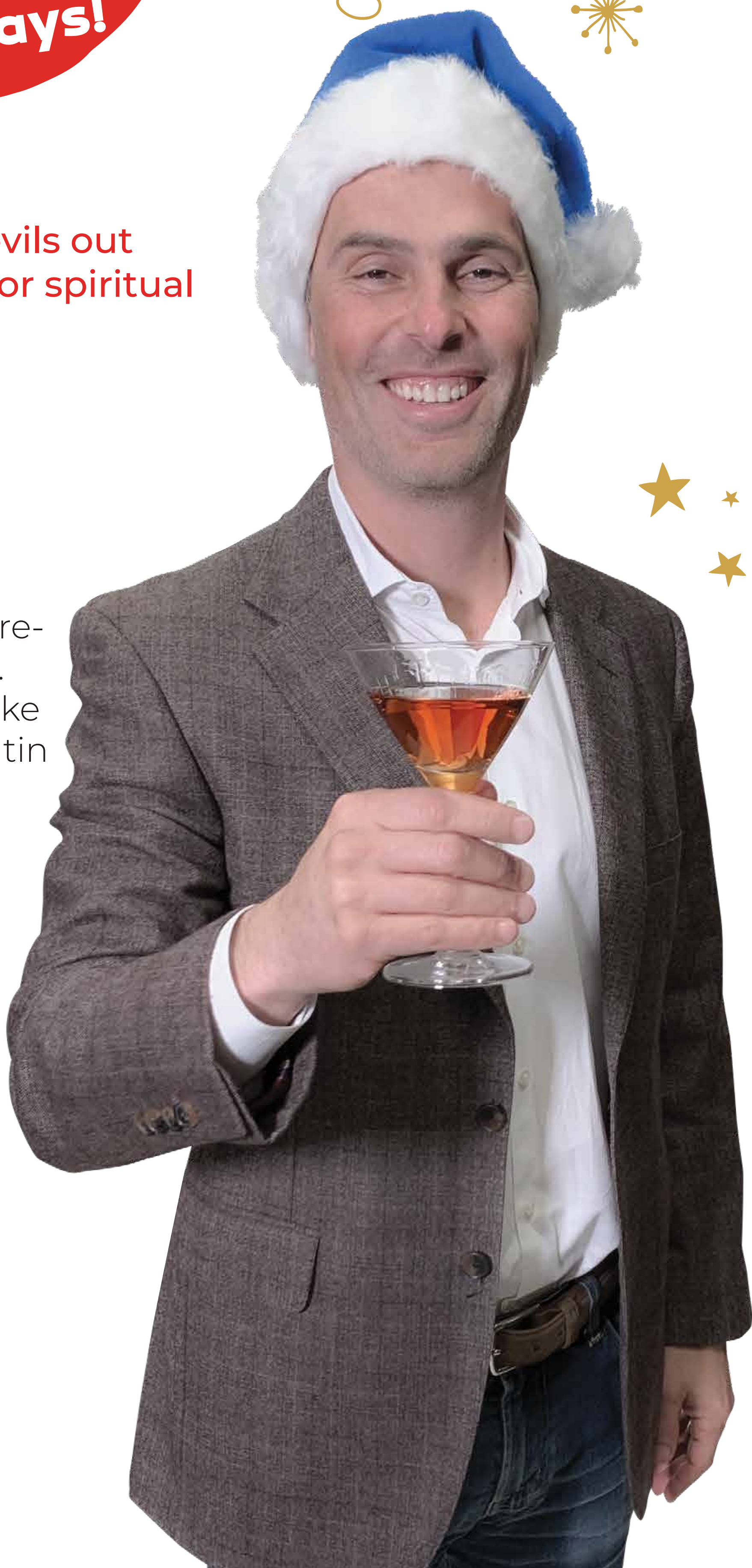
1  $\frac{3}{4}$  oz brandy  
1 oz lemon  
 $\frac{3}{4}$  oz triple sec

Combine all ingredients in shaker.  
Add ice and shake vigorously, until tin is frosted over.

Strain into chilled cocktail glass, rimmed with sugar.

Garnish with lemon twist and enjoy.

**Jason Kohll**  
CEO







## “Reindeer Mule”

(No-alcohol so you can get the job done. Like a reindeer. Like a project manager!)

4-5 slices of cucumber  
1 oz honey syrup  
1.5 oz mango puree  
1.5 oz fresh lime juice  
1.5 oz ginger beer  
Ice

Muddle cucumber and honey syrup in the bottom of a cocktail shaker. Add the mango puree and lime juice and shake with ice vigorously. Strain into copper mug.

Top with ginger beer and stir.

**Kristin Boetsch**  
Project Manager







## **“Tamarindo Margarita”**

(palatable, flammable,  
Instagrammable)

Tamarind syrup  
Tequila of choice  
1 lime (for juice and garnish)  
Ice  
Tajin

Add Tajin seasoning to the rim of your glass by running a lime wedge around the rim and dipping the glass in the seasoning; set aside.

Stir tequila, tamarind syrup, and fresh lime juice in a glass.

Fill  $\frac{3}{4}$  of the glass with crushed ice, then pour the margarita ingredients over ice and stir.

Garnish with a lime slice and enjoy!

**Kristina Marin**  
Social Media







## **“Big Apple”** (straight from the top skyscrapers of Omaha, Nebraska)

3 oz D'usse  
Apple juice  
Sour apple mixer  
Splash of Sprite  
Lime wedge

Shake all the  
ingredients while  
singing the tunes  
of your favorite  
Broadway  
musicals.

**Kyiia Rollag**  
Brand Leadership,  
Coordinator







## “Hot Toddy” (this stuff cures ... for real!)

¾ cup water  
1 ½ oz whiskey  
2 to 3 tsps. honey, to taste  
2 to 3 tsps. lemon juice, to taste  
1 lemon round  
1 cinnamon stick  
(optional, for garnish)

In a teapot or saucepan, bring the water to a simmer. Pour the hot water into a mug.

Add the whiskey, 2 teaspoons honey, and 2 tsps. lemon juice. Stir until the honey has disappeared into the hot water. Taste, and add 1 teaspoon honey for more sweetness, and/or 1 teaspoon more lemon juice for more zing.

**Lauren Kirsner**

Sr. Brand Leadership Coordinator







## Matt & Jack

(if you feel like your drink is talking to you, finish it quickly. and get another one)

12 oz of quality Coca-Cola  
6 oz of quality Jack Daniel's  
Optional - straw

### Matthew Rutherford

Partnership Marketing  
Coordinator







## “Summer Beer”

(yeah, because your winter is somebody else’s summer)

1-12 oz. can frozen limeade concentrate

6 Mexican cervezas ... sí, señor!

12 oz. vodka - use the limeade container to measure

Mix all ingredients together in a pitcher, pour over ice if desired, and share with friends!



**Megan Gilchrist**  
Business Operations  
Director





## **“Quick Sangría”** (notice the accent on the “í”)

Merlot or your favorite  
red wine  
Sprite Zero  
Orange juice  
Pineapple juice  
Fresh or canned  
fruit cocktail

In shaker, add ice,  
wine, orange and  
pineapple juice  
and shake it like  
you know what  
you’re doin’!

Strain into  
cocktail glass.

Add chopped  
fruits, Sprite,  
and top with  
Ice.

**Mimi Boneta**  
Associate  
Creative Director







## **“Down & Dirty Paloma”** (trust us: it does the job!)

2 oz. tequila  
4 oz. grapefruit soda – like Squirt, Fresca,  
or Jarritos – or if you're watching your  
calories, Squirt Zero is a fantastic option)  
1 tbsp. fresh lime juice

Glass rim:  
3 tbsp. Tajin (chili lime salt)  
1/4 cup chamoy sauce

To coat the rim, pour the Tajin  
onto a small plate and spread  
it evenly. Do the same with  
the chamoy.

Dip your glass in the  
chamoy and then into  
the Tajin. Fill the glass  
halfway with ice.  
(Sometimes these  
go great in a Yeti to  
keep cold while  
you're on the beach).

Add the tequila, grapefruit  
soda, and lime juice to the  
prepared glass and gently stir  
to combine.

**Patty De La Garza**  
Director, Brand Leadership







## **“Sasser Sour”**

(drink classy. Go sassy)

Whiskey glass

Large ice cube

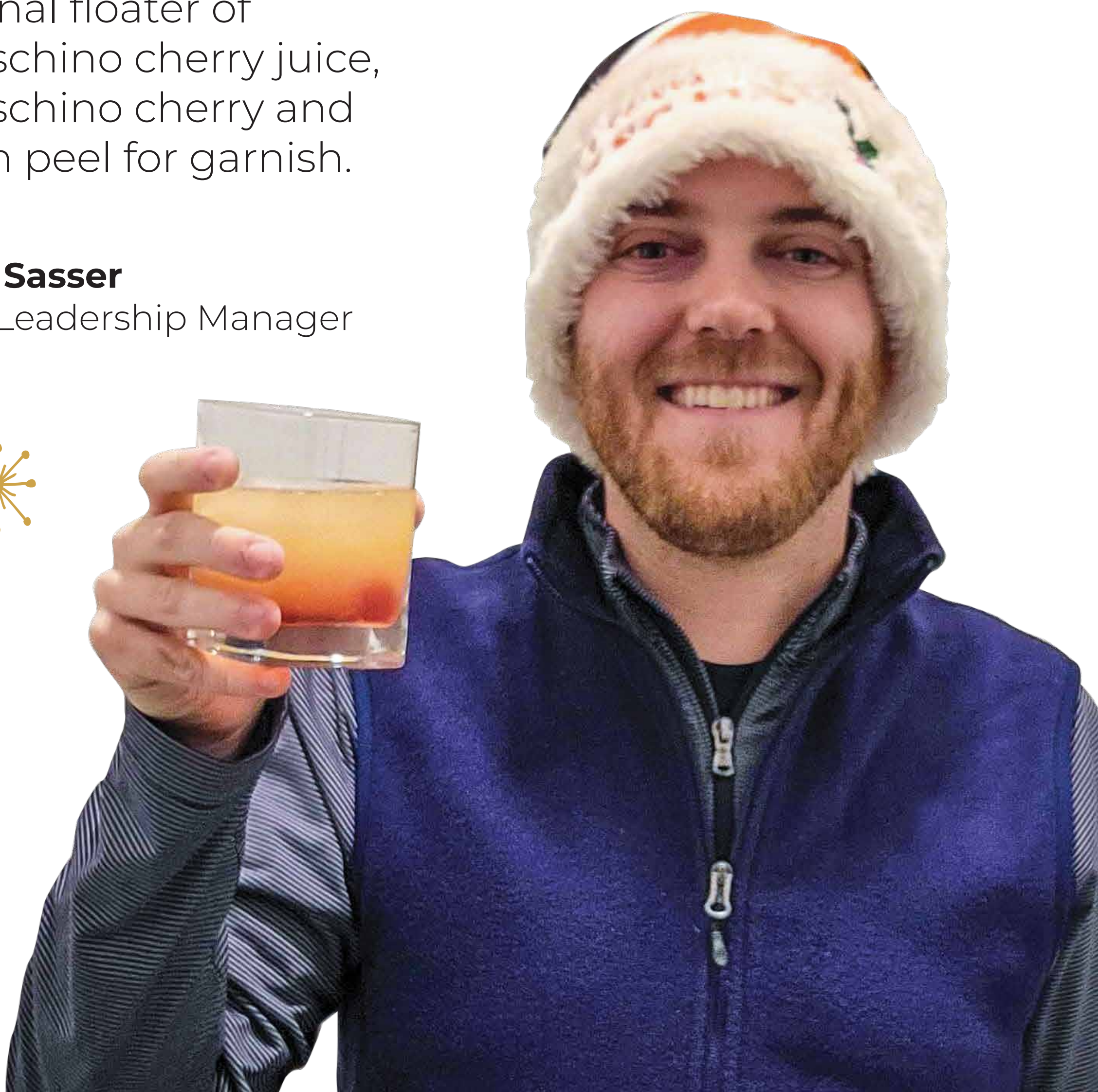
Strong pour of your bourbon of choice

Fill the rest of the glass with lemonade (preferably from Toomer's Drug Store in Auburn, AL)

Optional floater of maraschino cherry juice, maraschino cherry and lemon peel for garnish.

**Phillip Sasser**

Brand Leadership Manager







## “Steph 75”

(“why 75?” you ask? Why the hell not? we respond)

1.5 oz gin  
3/4 oz lemon juice  
1/2 oz simple syrup  
3 oz Champagne  
Lemon twist for garnish

Place the gin, lemon juice, and syrup in a cocktail shaker with ice. Shake 15 seconds until cold. Strain the liquid into a Champagne flute. (You can also pour these ingredients right into the flute, but the classic method is to use a cocktail shaker. If desired, shake up to 4 drinks at one time.)

Top off the glass with Champagne.  
Garnish and serve.

### **Stephanie McKee**

Sr. Director  
Brand Leadership







## **“Poinsettia”**

(A holiday spin on a classic.)

A holiday spin on a classic - just like me!  
1:1 share of your favorite Champagne or Prosecco  
with cranberry juice (personally, I will weight to more  
bubbles).

Garnish with fresh cranberries & a sprig of rosemary  
if you're feeling fancy.

Cheers!

**Tamara Lupo**  
COO

