



SCROOGE SOUR

BY EVAN HOSAKA AT THE DORSEY COCKTAIL BAR

\$18

1.5 oz. Tito's Handmade Vodka

0.5 oz. Yellow Chartreuse

0.75 oz. Lemon

0.5 oz. Grenadine

Egg White

In a small tin, combine all ingredients except egg white. In a large tin, separate egg white from yolk, then add the rest of the ingredients, and dry shake for 30 seconds. Add ice and shake vigorously. Strain into a chilled coupe.

THE DORSEY COCKTAIL BAR

THE COCKTAIL COLLECTIVE



REINDEER GAME



BY DANIEL YANG AT ELECTRA COCKTAIL CLUB

\$18

1.5 oz. Tito's Handmade Vodka

0.5 oz. Amaro Montenegro

0.75 oz. Lemon

0.75 oz. Orgeat

2 Dashes of Allspice Dram

Combine all ingredients in a mixing tin and dry shake. Pour into a double Old Fashioned glass over crushed ice. Garnish with freshly grated cinnamon.

ELECTRA COCKTAIL CLUB

THE COCKTAIL COLLECTIVE



PUMPKIN SPICED CARAJILLO



BY LEWIS CAPUTA AT ROSINA COCKTAIL LOUNGE

\$18

1.5 oz. Licor 43

1.5 oz. Espresso

0.5 oz. Tito's Handmade Vodka

0.5 oz. Pumpkin Spice Syrup

Combine all ingredients into mixing tin with ice, shake and strain into a double Old Fashioned glass over a big square cube. Garnish with freshly grated cinnamon.

ROSINA COCKTAIL LOUNGE

THE COCKTAIL COLLECTIVE