

## AFTER DINNER DRINKS A little something sweet

### Grasshopper

2 oz. Crème de Cacao

2 oz. Peppermint liqueur or Syrup

2 oz. fresh Cream

*Garnish with Chocolate Chips or shaved chocolate*

### Rusty Nail

4 oz Scotch Whisky

2 oz Drambuie

### Black Russian

4 oz Vodka

2 oz Kahlua Coffeeliqueur

Make a White Russian by floating the Drink with cream!

### Golden Nail

3 oz. Bourbon Whiskey

2 oz. Southern Comfort

### Russian Side Car

4 oz Vodka

1 oz Galliano

1 oz Crème de Cacao

4 ozcl fresh Cream

### Jamaica Kiss

2 oz dark Rum

2 oz Crème de Café

2 oz fresh Cream

### Golden Cadillac

1 oz white Crème de Cacao

1 oz Galliano

1 oz light cream

Shake and strain into a cocktail glass.

### Banana Daiquiri

2 pt rum

1 pt banana liqueur

1/2 banana

4-6 cl citron juice

crushed ice

Mix all the ingredients in a blender or mixer.

Serve in a large cocktail glass.

### White Russian

The white cap makes this black russian sweet

This layered drink uses Kahlua, Bailey's, and Grand Marnier.

Use a 1:1:1 ratio

Put in the Kahlua first. Using an upside down spoon, pour the Bailey's gently on the spoon so it fans out against the inside of the glass, drizzling gently on top of the Kahlua.

It'll form a second layer. Do the same with the Grand

Marnier for the top layer. Enjoy!

## CHAMPAGNE COCKTAILS

### Champagne Framboise

Fill a champagne glass with champagne or sparkling wine, pour in a couple of teaspoons of raspberry liqueur or framboise, and float some raspberries in the glass.

### Kir Royale

Fill a champagne glass with champagne or sparkling wine, pour in a couple of teaspoons of cassis, and float some strawberries on top.

### Bellini

Fill a champagne glass about two-thirds full with champagne or sparkling wine. Top with peach nectar and garnish with a peach slice.

### Easy Mimosas

Fill a champagne glass two-thirds full with champagne. Top with orange juice and garnish with a orange slice.

### Kir Royale

1 part crème de cassis

5 parts chilled Veuve Clicquot

lemon twist or strawberry

Pour crème de cassis into a champagne flute. Add a splash of Veuve. Wait a moment, then fill with champagne. Garnish with a twist of lemon or a strawberry on the rim of the glass. Enjoy.

### The Velvet Swing

It's the rose petals ..... Absolute class, sweetie.

splash of cognac

splash of port

chilled champagne

small rose petals

Pour cognac and port into a champagne flute. Fill with champagne. Garnish with rose petals and scatter a few more about your person.

### Champagne Cocktail

Ah, the classic.

1 cube sugar

Angostura bitters

chilled champagne

Soak sugar cube with Angostura bitters and place in the bottom of a large champagne flute. Fill with champagne. Garnish with a lemon twist. Drink. Refill