

The Grapes & Friends 2020 Cocktail Menu

Grape Squeeze

*A fine bourbon alongside a bold bock or lager
taken thoughtfully alongside those who are dear to you*

Grandpa's Old Cough Medicine

*Traditional christmas eggnog
mixed with an unassuming whiskey spirit*

B-Gold Blast

*A frosty pint of an outspoken stout or other dark lager
drunk in quiet reflection by a warm hearth*

Grape Squeeze

Ingredients:

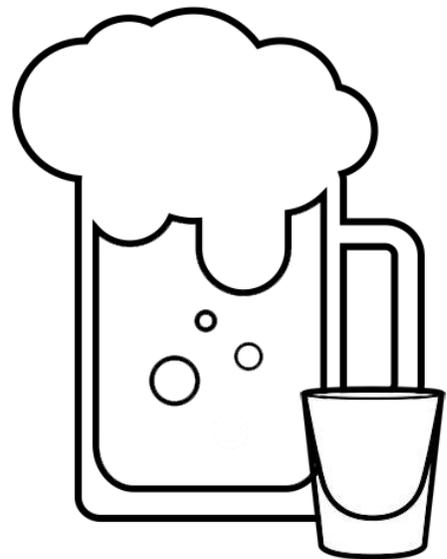
- 2 oz. of American Bourbon or Rye whiskey, preferably low to mid shelf
- Bock or lager-style beer
- Pint glass
- Shot glass

Preparation Instructions:

1. In your shot glass (measured for 2 oz.) pour the whiskey spirit carefully filling to the top of the shot glass, slightly over the measurement line.
2. In the pint glass, open your bock or lager beer (Shiner Bock is recommended), tilt the glass at a 45 degree angle and slowly pour the beer in with confidence, allowing the liquid to flow down the inside of the glass.
3. Once all the beer has been transferred, set the pint glass down and allow a moment to settle. You will want about an index finger width of head.

Consumption Instructions:

1. Hold the shot glass in your dominant hand, and firmly grasp the pint glass of beer in the other.
2. With friends nearby, hoist the shot glass of American bourbon or rye whiskey at eye level and make a statement of honor or homage to those you love and hold dear. Give those near you the chance to do the same, continuing to hold the shot glass up. Eye contact is important for this cocktail.
3. Once the toast is complete, you'll then bring the shot glass to your lips and tilt the top towards yourself, thrusting the whiskey into your mouth.
4. Relax the back of your mouth swallow as quickly and effectively as possible trying not to let your brain process the taste of the spirit before it is down. You should feel a slight warmth emanating from the back of your neck, moving down to your gut. You'll also have the aroma of alcohol and wheat in your sinus cavity. This is normal.
5. Set the shot glass down.
6. Then, with brevity, bring the pint glass to your lips and take 2 generous gulps of your beer. You'll notice the whiskey flavor dissipate.
7. Set your pint glass down and wipe your mouth.



Grandpa's Old Cough Medicine

Ingredients:

- 4 oz. of Traditional Christmas Eggnog
- 2 oz. whiskey
- Ice
- Rocks glass
- Cinnamon powder (optional)

Preparation Instructions:

1. In your rocks glass, pour 2 oz. of whiskey
2. Add 2 - 3 cubes of ice
3. Stir slightly to chill the whiskey
4. Pour in 4 oz. of Traditional Christmas Eggnog. The recommended ratio is 2:1 eggnog to whiskey, however in some Christmas cultures, it is customary to have a 1:1 ratio.
5. Stir the eggnog and whiskey in the rocks glass with the ice, ensuring that the two liquids fully incorporate. This usually takes 10 - 20 seconds
6. If desired, sprinkle cinnamon powder on top

Consumption Instructions:

1. Meaningfully bring the rocks glass to your mouth and sip Grandpa's Old Cough Medicine
2. As the cocktail warms, the ice will melt and the mixture will start to dilute so don't dwell too long between sips



B-Gold Blast

Named after one of our founding members, the B-Gold blast is intended to be a digestive for a night of holiday cheer, celebration, and debauchery. Intended to be consumed in the wee hours near a warm hearth with nothing but the crackle of wood and the glow of firelight filling one's senses, it is said that this cocktail provides solace for man's soul. When celebration, excitement, and adrenaline have all run out and you're left with the meddling thoughts and anxieties of things said and done during the festivities – some of which you may come to regret – the B-Gold Blast offers clarity, comfort, and condolences.

Ingredients:

- 16 oz. of a stout or similar dark ale
- Chilled pint glass

Preparation Instructions:

1. Open your ale
2. Tilt your chilled pint glass at 45 degree angle
3. Pour the stout or dark ale into the tilted pint glass with slow confidence, with the liquid meeting the glass around two thirds the way up the inside of the glass
4. As the glass nears filling, slowly tilt it upright, continuing to pour until the original ale vessel is empty
5. Set down and allow the head to settle

Consumption Instructions:

1. Find a quiet hermitage near a warm hearth or fire
2. Take a seat nearby
3. Gaze into the fire
4. Bring the pint glass to your mouth and draw deeply from the dark brew, filling your mouth before swallowing
5. Repeat as needed

