

# 1859

Oregon's Magazine

## *Winter Cocktails*



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## Seasons Greetings

Whether you're hosting a party or spending a quiet night in, no holiday is complete without a winter cocktail to warm you from the inside out. 1859 Magazine has curated some of its best holiday cocktail recipes, brought to you by bartenders and restaurants from around the state of Oregon. Recreate the taste of Oregon in your own kitchen during this celebratory season.

**Cheers!**

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# Apple Cider Slider

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## INSTRUCTIONS:

1. Start with 6 ounces hot, fresh apple cider.
2. Add 1 ounce spiced rum of your choice.
3. Add 1 ounce Dekuyper Sour Apple Pucker and a dash of Dekuyper Hot Damn (a little goes a long way).
4. Drop in two cinnamon sticks for garnish.

Recipe by bartender Tiana Brooks of Bridgewater Fresh Fish House and Zebra Bar in Florence

## INGREDIENTS:

- 1 ounce spiced rum
- 1 ounce Dekuyper Sour Apple Pucker
- Splash Dekuyper Hot Damn
- 6 ounces hot apple cider
- Garnish w/cinnamon sticks





## The “Really Good” G&T

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### INSTRUCTIONS:

1. Fill a rocks glass with ice.
2. Add tonic syrup and gin.
3. Top with soda water.
4. Garnish with hibiscus petals, juniper berries and a lime wedge for extra flair.

Recipe by Cody Huddleson of The Liquor Store in Portland

### INGREDIENTS:

- 2 ounces Aviation Gin
- ¾ ounce Bradley’s Kina Tonic Syrup
- Soda water
- Hibiscus petals, juniper berries, lime wedge (for garnish)







## The Fall Fig

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### INSTRUCTIONS:

1. Muddle figs with sugar cane syrup.
2. Add rum, bitters, and lime juice.
3. Add ice, shake and serve.

Recipe by bartender Ben Caruso of  
Jefferson Spirits Bar in Medford

### INGREDIENTS:

- 2 ounces Smith & Cross Rum
- Black Mission figs
- 3 dashes barrel-aged  
cardamom bitters
- Sugar cane syrup
- $\frac{3}{4}$  ounce fresh lime juice







# Ale Punch

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## INSTRUCTIONS:

1. Combine all ingredients in a punch bowl, finishing with a generous grating of nutmeg.
2. Slip a large block of ice into the bowl and ladle the punch into tumblers or punch glasses, or serve it over large cubes in individual glasses.

## INSTRUCTIONS (Capillaire syrup):

1. Combine the sugar and water in a pot over medium heat and stir until the sugar has dissolved.
2. Stir in the orange flower water.
3. Transfer the syrup to a bottle, seal and refrigerate. It should keep for several weeks.

Recipe by Jacob Grier, Portland bartender and author of *Cocktails on Tap: The Art of Mixing Spirits and Beer*

## INGREDIENTS (Serves 6-8):

- 1 quart ale (Deschutes Brewery's Jubelale recommended)
- 2 ounces fresh lemon juice
- 2 ounces Capillaire syrup
- 2 ounces brandy
- 2 ounces dry white wine
- Peel of 1 lemon, cut into wide swaths
- Freshly grated nutmeg, for garnish

## INGREDIENTS (Capillaire syrup):

- 2 cups sugar
- 1 cup water
- 1/8 teaspoon orange flower water







## Smithfields' Bloody Mary

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### INSTRUCTIONS:

1. Rim glass with Himalayan salt.
2. Cut celery stick and place in glass.
3. In shaker, add ice, vodka, seasoning, horseradish, citrus juice, olive juice, triple sec and bacon bits.
4. Shake to mix and pour into glass.
5. Spear garnish (bacon, quail egg, pickle, olive and onion) onto celery stick. Add a slice of lemon and lime to rim of glass.

Recipe provided by Smithfields  
Restaurant & Bar in Ashland

### INGREDIENTS:

Himalayan pink salt  
Celery stick  
1 ½ ounces bacon-infused vodka  
Seasoning of your choice  
Horseradish  
Splash of lemon juice  
Splash of lime juice  
Splash of olive juice  
Splash of triple sec  
1 ounce bacon bits  
1 piece cured bacon  
1 pickled quail egg  
1 pickle to garnish  
1 olive  
Slice of onion  
Lemon and lime wedges





# Bend Whiskey Sour

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## INSTRUCTIONS:

1. Fill a rocks glass with ice.
2. Add tonic syrup and gin.
3. Top with soda water.
4. Garnish with hibiscus petals, juniper berries and a lime wedge for extra flair.

Recipe provided by Chi Chinese & Sushi Bar in Bend

## INGREDIENTS:

- 2 ounces Oregon Spirit Distillers Whiskey
- $\frac{3}{4}$  ounce fresh-squeezed lemon juice
- $\frac{3}{4}$  ounce simple syrup
- $\frac{3}{4}$  ounce red blend wine
- Orange slice, brandy cherry





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