



## WESTSIDE LIQUOR LIQUOR NEWSLETTER



Westside Liquor Newsletter

October 2013

Autumn has found its way to blow into our lives already? And I ask myself, "Where did summer go?" However, fall is one of my favorite seasons. I can see myself sitting out by a bonfire, wrapped up in a snuggly blanket, just waiting for the frost to settle. This is the time of year that I love the smell of cinnamon, nutmeg, and apples in the air. The liquors I am going to feature this month are going to reflect my feelings on the new season that has fallen upon us.

Smirnoff Vodka is pumping out new vodka flavors on a consistent basis these days. The fact they are being introduced so fast should not scare you away from the potential that Smirnoff has provided for our drinking pleasure. Vodka is a very versatile spirit that you can do so many things with. Just this last week we stocked our shelves with the two new flavors to their ever growing line, Cinna-Sugar Twist and Wild Honey. Perfect flavors for fall!

Smirnoff Cinna-Sugar Twist has a very light, flaky cinnamon pastry taste to it. Depending on how you mix this one it can be more cinnamon forward or sugar and sweetness taste. And with it bearing the Smirnoff name you know you can trust this smoothness that this vodka has.

### Cheeky Churro

1 oz. Smirnoff Cinna-Sugar Twist Vodka

½ oz. Orange Liqueur

½ oz. Bailey's Irish Cream

½ oz. Light Cream

Add all ingredients together, shake well and pour into a glass over ice.

Garnish with grated cinnamon.

#### Cinnamon Snap

1 ½ oz. Smirnoff Cinna-Sugar Twist Vodka

3 oz. Limeade

2 oz. Ginger Beer

Add Vodka and limeade to an ice-filled rocks glass.

Shake well and top with ginger beer. Garnish with a lime wedge.

#### Man of the Hour

1 oz. Smirnoff Cinna-Sugar Twist Vodka

¾ oz. Anejo Tequila

3 dashes of bitters

½ oz. Simple Syrup

Add ingredients to an ice-filled rocks glass, stir well, garnish with a twist of orange and a cinnamon stick.

Smirnoff Wild Honey combines a golden sweet honey flavor with a light floral fruitiness. This one you can mix with just about anything you would like to have a little extra honey flavor with.

#### Honey Cider

1 ½ oz. Smirnoff Wild Honey

2 ½ oz. Apple Juice

2 ½ oz. Cider

Combine all ingredients into a shaker, shake and pour over ice.

Garnish with an apple wedge.

#### Nutty Honey Love

1 oz. Smirnoff Wild Honey

½ oz. Hazelnut Liqueur

½ oz. Crème de Cacao Liqueur

1 oz. Cream

Add ingredients to an ice-filled shaker, shake then strain into a martini glass. Garnish with grated nutmeg to taste.

Last but not least I would like to highlight Bird Dog Maple. This is old fashioned Kentucky bourbon with a butterscotch, dark maple flavor added to it. It's a very warm and smooth whiskey. I personally have always been a fan of Bird Dog and I was excited to try this new flavor. Maple whiskey is a bit tricky to find mixers for. I have found through some experimentation that root beer or cream soda make an excellent complement to the maple flavor. Standard cola seems to hide the maple and did not go well with it at all.

#### Rise-n-Shine

1 ½ oz. Bird Dog Maple  
1 oz. Whipped Cream Vodka  
½ oz. Coffee Liqueur  
Cinnamon

Add whiskey, vodka, and liqueur to shaker filled with ice.  
Shake well and strain into a martini glass.  
Sprinkle with cinnamon to finish it off.

#### Golden Retriever

1 ½ oz. Bird Dog Maple  
1 ½ oz. Butterscotch Schnapps  
Pour over ice into a Collins glass, stir well and enjoy!

#### Maple Cider

1 ½ oz. Bird Dog Maple  
2 oz. Cider  
Splash of hot water  
Shake all ingredients, except water and pour into a coffee mug.  
Garnish with a pat of butter.