

# upscale

## Six Festive Christmas Holiday Cocktail Recipes



With Christmas and the new year just around the corner, get ready to toast to the holiday festivities with these six refreshing cocktail recipe ideas- specifically curated from hotels, resorts, and restaurants across the globe.

THE **ZIMMERMAN** AGENCY

Whether you choose to whip and serve them up in the comfort of your own home, or toast to family and friends at the various locations, these festive cocktails are sure to keep you sipping in the holiday spirit- all season long.

## The Polar Espresso at Mother Pizzeria- Newport, Rhode Island



The Polar Espresso

Let the holiday spirit take you with this sweet, iconic holiday twist on a chilled-to-perfection espresso martini, combining the flavors of fresh espresso, sweet vermouth, Campari, and cinnamon syrup (made from scratch!).

## **Ingredients:**

- 1 1/2 oz fresh espresso
- 1 oz Raina Numero Uno Sweet Vermouth
- 1 oz Campari
- 3/4 oz cinnamon syrup\*

## **Instructions:**

Combine all ingredients and shake vigorously. Double strain into your favorite cocktail glass and garnish with freshly grated cinnamon.

**Cinnamon Syrup:** Combine a cup each of sugar and water and 4 cinnamon sticks. Bring to a boil, lower the heat, and stir until sugar is dissolved. Strain once cooled and refrigerate for up to 2 weeks.