



Creepy Cocktails

Enjoy a signature cocktail or mocktail while attending Creepy Tales from the Vault

Werewolf Moon

Ingredients:

- 2 orange wheels
- Dash of bitters
- 3 drops of vanilla extract
- ½ oz of maple syrup
- 2 oz of bourbon
- Maraschino cherry

Directions:

1. In a double rocks glass, muddle one of the oranges with the maple syrup, vanilla extract, and bitters.
2. Pour in bourbon, add a large ice cube, and stir until well combined.
3. Garnish with orange wheel and cherry.



Autumn Art-tini

Ingredients:

- 2 oz of RumChata
- 1 oz of Vanilla Vodka *
- 3 tbsp of Pumpkin puree
- Pumpkin Pie Spice
- Cinnamon sugar (optional)
- Cinnamon stick (optional)

Directions:

1. Optional: rim a martini glass with cinnamon sugar.
2. Add ingredients to dry shaker.
3. Fill shaker with ice and shake until well combined.
4. Pour into martini glass and garnish with a cinnamon stick.

* you can substitute with unflavored vodka and a few drops of vanilla extract



Not-So-Poisoned-Apple

Ingredients:

- 3 slices of fresh ginger
- 1 oz of honey syrup*
- 1 oz of fresh lemon juice
- 4+ oz of sparkling apple cider
- Candied ginger (optional)

Directions:

1. * Make the honey syrup by combining equal parts hot water and honey.
2. Add honey syrup, lemon juice, and ginger to a dry shaker.
3. Muddle the ginger in the shaker.
4. Add ice and shake. Double-strain into a wine glass and top with sparkling apple cider.
5. Garnish with candied ginger.

