



SPARKLING MULE

Cocktail shaker filled with ice, add:

1 oz Wiseacre Lazy Ass Vodka

½ oz fresh lime juice

1-2 oz pomegranate molasses (to taste)

Shake!

Strain over ice-filled copper Moscow Mule mug

Top with:

2 oz Intrigue Social Sparkling

1 oz Fentimans Ginger Beer

Garnish with dehydrated orange wheel + candied dried ginger

Pomegranate Molasses

Ingredients:

4 cups pomegranate juice

½ cup sugar

2 tbsp lemon juice

Prep:

Heat the pomegranate juice, sugar, and lemon on medium high until the sugar has dissolved. Simmer for an hour or until the juice has a syrupy consistency. Keep refrigerated for up to a week.

AS FEATURED ON HOMES FOR THE HOLIDAYS



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CRAN ROYALE

4 oz Intrigue Social Sparkling or Intrigue I DO Bubbly
1 oz Wiseacre Cranberry Liqueur

Start with sugared rim (optional):

Turn champagne flute upside down and dip rim lightly in lemon juice
Dip rim in mix of sugar and/or edible gold flakes
Carefully right the champagne flute

Two options to build cocktail:

1. Pour Cranberry Liqueur into the flute first, then add the Sparkling.
The drink will mix as you pour.
2. Pour the Sparkling, then slowly drizzle the cranberry liqueur over top.
Enjoy the lovely moment of watching them combine.

Optional garnishes:

1. Sugared rim - as above
2. Vanilla orange candied cranberries - see HFH website for full recipe.
Pop a few candied cranberries straight into champagne flute (and watch the sugar dissolve!) Or, skewer the cranberries either on a cocktail pick or sprig of rosemary (with bottom half of needles removed). Lay the skewer across the top of the flute.

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