



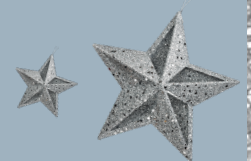
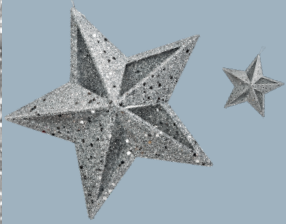
Cheers to the Holidays

**SIGNATURE
FESTIVE DRINK RECIPES**



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CULLINA**
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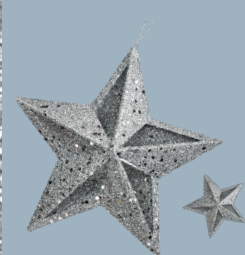


**AS WE CELEBRATE THE HOLIDAY SEASON,
MANY OF OUR FONDEST MEMORIES
REVOLVE AROUND TOASTING TO THE
HOLIDAYS WITH FAMILY AND FRIENDS.**

**OFTEN, IT'S A SIGNATURE HOLIDAY DRINK
THAT ADDS A SPECIAL TOUCH TO THESE
GATHERINGS.**

**EMBRACING THIS FESTIVE TRADITION, WE
ARE DELIGHTED TO SHARE A COLLECTION
OF OUR FAVORITE HOLIDAY DRINK
RECIPES WITH YOU. WE HOPE THEY ADD A
DASH OF CHEER TO YOUR CELEBRATIONS.**

**HAPPY HOLIDAYS AND WARM WISHES
FROM EVERYONE AT MURTHA CULLINA!**



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IN THIS RECIPE BOOK

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POMEGRANATE MOJITO MOCKTAIL

POMEGRANATE SPRITZ

SAL'S WINTER WARMER

SRI LANKAN ICED COFFEE

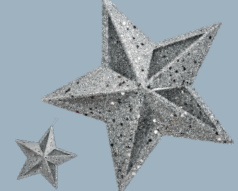
SUGAR COOKIE MARTINI

THE GRINCH-TINI

WASSAIL



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BLENDED MOCHA ESPRESSO MARTINI

By Deirdre Foley
Associate

Recipe from Ashley Paige on TikTok

INGREDIENTS

(2 servings)

- 16 oz cold brew ice cubes
- 4 1/2 oz vodka
- 1/2 cup almond milk
- 1/4 tsp peppermint extract
- 2 tbsp simple or maple syrup to taste
- 1 1/2 tbsp cacao powder

DIRECTIONS

- *Make ice cubes with 16 oz of cold brew coffee.*
- *Combine ice cubes, vodka, almond milk, peppermint extract, simple or maple syrup and cacao powder in blender and mix until smooth.*
- *Divide into two glasses and garnish with a sprinkle of cacao powder.*





CARAMEL APPLE MIMOSAS

By Carrie Samperi
Director of Marketing

INGREDIENTS

(4 servings)

- 2 tbsp caramel sauce
- 2 tbsp cinnamon sugar
- 1 cup apple cider
- 8 oz caramel vodka
- 1 bottle Champagne
- Apple slices for garnish

DIRECTIONS

- *Pour caramel sauce into a small dish. In another small dish, pour cinnamon sugar. Dip glasses into caramel to rim glass then dip in cinnamon sugar.*
- *Mix apple cider and vodka and pour 1/4 of the mixture into each glass.*
- *Top with Champagne.*
- *Garnish each with an apple slice.*





COCOA OLD FASHIONED

By Nick Vitti
Partner

Recipe from The Spruce Eats

INGREDIENTS

For the Chocolate-Infused Whiskey:

- 750 ml bottle rye whiskey
- 1/4 cup cacao nibs

For the Cocktail (1 serving):

- 2 brandied cherries, divided
- 1 orange slice cut in half
- 1/2 oz demerara syrup
- 3 dashes mole bitters
- 2 1/2 oz chocolate-infused rye whiskey

DIRECTIONS

To infuse the whiskey:

- *In an infusion jar, add cacao nibs and fill the jar with rye whiskey.*
- *Shake well and allow the infusion to set for 3 days or until you get a nice, balanced flavor.*
- *Once it reaches your desired flavor intensity, strain out the nibs and rebottle the whisky. Store like any other whiskey.*

To make the cocktail:

- *In an old-fashioned glass, add one brandied cherry and half an orange slice along with the demerara syrup and mole bitters and muddle together.*
- *Fill the glass with ice and add the cocoa-infused whiskey, stirring lightly.*
- *Garnish with the remaining cherry and orange slice along with zest of an orange if desired.*
- *Serve and enjoy.*





FRENCH 75

By Andrew Wailgum
Partner

Recipe from Wholefully.com

INGREDIENTS

(1 serving)

- 1 oz gin
- 1/2 oz freshly squeezed lemon juice
- 1/2 oz simple syrup
- 3 oz Champagne
- Lemon twist for garnish

DIRECTIONS

- *Add the gin, lemon juice and simple syrup to a cocktail shaker with ice and shake until well-chilled.*
- *Strain into Champagne flute and top with Champagne.*
- *Garnish with a lemon twist.*





FROZEN ESPRESSO PEPPERMINT MARTINI

By Chelsey Lombardo
Senior Paralegal

Recipe by Cocktails Remixed

INGREDIENTS

(servings vary)

- 3 tbsp melted chocolate
- 2 tbsp crushed candy cane
- Your choice of vodka to taste
- Your choice of coffee liqueur (like Bailey's) to taste
- Peppermint flavored coffee creamer (like Nutpods) to taste
- A few frozen espresso ice cubes

DIRECTIONS

- *Make espresso, let cool and freeze in an ice cube tray.*
- *Dip rim of glass in melted chocolate then in crushed candy cane.*
- *Add espresso cubes, vodka, coffee liqueur and creamer into blender and mix until smooth.*
- *Serve in prepared glasses and enjoy.*





GINGERBREAD MARTINI

By Joe Szerejko
Associate

Recipe inspired by Southern Living

INGREDIENTS

For the Ginger Syrup:

- 1/2 cup water
- 1/2 cup granulated sugar
- 3 tbsp chopped fresh ginger

For the Martini (1 serving):

- 4 gingersnaps, divided
- 1 tbsp honey
- 1 1/2 oz Sambuca or vanilla vodka
- 1 oz Irish cream liqueur (such as Bailey's)
- 2 tbsp homemade Ginger Syrup (recipe above) or store-bought ginger syrup
- 2 tbsp half-and-half
- Whipped cream

DIRECTIONS

To make the Ginger Syrup:

- *Stir together water, granulated sugar and chopped fresh ginger in a small saucepan. Bring to a simmer, stirring occasionally, until sugar is dissolved about 5 minutes.*
- *Remove from heat and let stand 30 minutes. Pour through a fine mesh strainer into an airtight container.*

To make the Martini:

- *Place 3 of the gingersnaps in a large resealable plastic bag and pound them using a rolling pin until coarsely crushed. Transfer crushed gingersnaps to a small plate.*
- *Place honey in a small shallow bowl. Dip rim of a martini glass into honey then into crushed gingersnaps to lightly coat.*
- *Fill cocktail shaker two-thirds full with ice. Add vodka, Irish cream, ginger syrup and half-and-half. Shake until well-combined and chilled, 1 to 2 minutes.*
- *Strain into martini glass. Garnish with whipped cream and remaining gingersnap and serve immediately.*





POMEGRANATE MOJITO MOCKTAIL

By Sara Bryant
Partner

INGREDIENTS

For the Pomegranate Ice Cubes
(optional):

- 3 tbsp pomegranate seeds
- Water

For the Mocktail (3-4 servings):

- 1 bunch of mint
- 2 limes quartered plus slices for garnish
- 2 cups pomegranate juice
- 1 cup lemonade

DIRECTIONS

- *Fill ice cube trays with pomegranate seeds and water a day in advance to make pomegranate ice cubes.*
- *Reserve some mint for garnish and tear the rest into a large pitcher with lime quarters.*
- *Muddle the mint and lime to release the flavor.*
- *Add pomegranate juice and lemonade.*
- *Put the ice cubes in each glass, then strain the mixture over pomegranate cubes through a sieve or cocktail shaker.*
- *Garnish with lime slices and mint leaves.*

Note: To make a cocktail, add white rum and swap out half of the lemonade with soda to make it less sweet.





POMEGRANATE SPRITZ

By Lindsey McComber
Associate

Recipe from Ashley Paige on TikTok

INGREDIENTS

(1-2 servings)

- 1 1/2 oz vodka
- 3 oz pomegranate juice
- 1/2 oz ginger juice
- Champagne or sparkling wine
- Honey or simple syrup (optional)
- Pomegranate seeds (optional)
- Ice

DIRECTIONS

- *Fill a cocktail shaker with ice and add vodka, pomegranate juice and ginger juice and shake for 30 seconds.*
- *Pour into two glasses over ice and garnish with pomegranate seeds.*
- *Top with Champagne or sparkling wine.*





SAL'S WINTER WARMER

By Salvatore Gangemi
Partner

INGREDIENTS

(1 serving)

- 1 1/2 oz vodka
- 1/4 oz amber maple syrup
- 2 oz freshly squeezed pink grapefruit juice
- 1-2 sprigs rosemary
- 1 pinch of salt
- 1 slice grapefruit for garnish

DIRECTIONS

- *Crush rosemary leaves from one sprig with maple syrup and salt in glass.*
- *Fill glass with ice and pour in vodka.*
- *Top with fresh grapefruit juice and stir.*
- *Garnish with a sprig of rosemary and a slice of grapefruit.*





SRI LANKAN ICED COFFEE

By Andy Corea
Managing Partner

Recipe by Andy's Grandmother

INGREDIENTS

(12 servings)

- Ground coffee
- Water
- 14 oz sweetened condensed milk
- 1 tsp almond extract
- Splash of brandy (optional)
- Ice

DIRECTIONS

- *Brew a pot (12 cups) of coffee double strong (1.5x to 2x as much ground coffee as normal).*
- *Let the coffee cool to room temperature.*
- *Stir in sweetened condensed milk, almond extract and a splash of brandy (optional).*
- *Transfer to a bottle and chill.*
- *Serve in a glass over ice.*
- *Enjoy!*





SUGAR COOKIE MARTINI

By Michelle Doran
Chief Operating Officer

Recipe from [Wholefully.com](https://www.wholefully.com)

INGREDIENTS

(1 serving)

- Vanilla frosting and sprinkles for rimming the glass
- 1 1/2 oz vanilla vodka
- 1 oz amaretto
- 1 1/2 oz Irish cream
- 2 oz whole milk
- 1 tsp powdered sugar

DIRECTIONS

- *Spread the frosting along the rim of a martini glass (you can also dip it into the frosting if you prefer).*
- *Pour the sprinkles into a shallow dish or saucer and dip the frosting-covered glass into the sprinkles. Set glass aside.*
- *In a cocktail shaker, combine the vanilla vodka, amaretto, Irish cream, milk, powdered sugar and ice. Shake until well-chilled.*
- *Pour into the prepared glass. Serve immediately.*

Note: If you choose not to rim the martini glass with frosting, add an extra teaspoon of powdered sugar to the cocktail.





THE GRINCH-TINI

By Olivia Pepe
Human Resources Manager

INGREDIENTS

(1-2 servings)

- 2 oz Midori
- 2 oz vodka
- 2 oz lemon juice
- 1 oz simple syrup or honey
- Raspberries or Maraschino cherries for garnish

DIRECTIONS

- *Combine all ingredients in a cocktail shaker with ice.*
- *Shake vigorously, then strain into a chilled martini glass.*
- *Garnish with fruit of your choice on a cocktail skewer.*





WASSAIL

By Danielle Sovereign
Marketing Specialist

Recipe from The Food Network

INGREDIENTS

(8-10 servings)

- 8 cups apple cider
- 2 cups orange juice
- 1/2 cup lemon juice
- 1/4 tsp ground ginger, plus more for garnish
- 1/4 tsp nutmeg, plus more for garnish
- 12 whole cloves
- 4 whole cinnamon sticks
- Brandy or cognac (optional)
- Apple slices or orange wheels for garnish

DIRECTIONS

- *In a medium pot set over medium heat, add the apple cider, orange juice, lemon juice, ginger, nutmeg, cloves and cinnamon sticks.*
- *Bring to a simmer and cook for 20 minutes.*
- *Ladle the wassail into mugs.*
- *Add brandy/cognac to mugs and stir (optional).*
- *Garnish with spices and apple slices or orange wheels.*





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