

DRINKS

to sleigh the season and beyond



Lucky's

WINE & MORE

TAKE ADVANTAGE OF THE SAVINGS!

7 Lucky Cool Weather Drinks

The air is crisp, the lights are twinkling, and everyone's smile is merry and bright. The cool weather is finally here, and there's nothing better than getting a hug in a mug with some brisk weather boozy drinks. See some of our favorite wintery weather and holiday drinks to warm you from within.



Holiday Party Peppermint Mimosas

This drink gets everyone in the holiday spirit. There's nothing better than the combination of a bit of booze and a sweet treat. The crushed candy rim not only tastes divine, but gives this drink a holiday-themed wink.

Main Ingredient: Prosecco

Flavor: Dry and Sweet

Directions:

- Melt chocolate in the microwave for 15-20 seconds and pour onto a plate.
- Place crushed candy canes onto a separate plate.
- Dip rims of champagne flutes, or glass of your choice, in chocolate, then in crushed candy canes to coat.
- Add an ounce of peppermint schnapps to each glass
- Top with champagne or Prosecco.
- Garnish with full candy canes



Ingredients:

- 1/4 c. semisweet chocolate chips, melted
- 3 candy canes, crushed
- 6 oz. peppermint schnapps, divided
- 1 bottle champagne or Prosecco
- 6 candy canes, whole

Fun Fact:

Most Prosecco wines are dry, but the grapes also have a fruity flavor that adds sweetness

Holly Hot Toddy

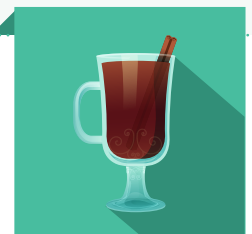
This classic cocktail will keep you comfy and cozy during these chilly months. The warming bourbon, along with the hint of cinnamon will keep you sipping all season.

Main Ingredient: Bourbon

Flavor: Oaky

Directions:

- In a teapot or a small pan, bring water to simmer.
- In a mug or, combine bourbon, honey, and lemon juice.
- Pour hot water in a mug and stir to combine.
- Garnish with a cinnamon stick and lemon slice.



Ingredients:

- 1/2 c. water
- 1 1/2 oz. bourbon
- 1 tbsp. honey
- 2 tsp. lemon juice
- Cinnamon stick
- Lemon slice

Fun Fact:

To mix it up, add apple cider instead of water

Very Merry Cranberry Mimosas

If you are looking for a fun, festive and delicious cocktail to serve for brunch this holiday season, choose this Cranberry Mimosa recipe! They're light, refreshing and so festive. These mimosas will be a hit this holiday season – promise!

Main Ingredient: Champagne

Flavor: Dry and Tart

Directions:

- Rim champagne flutes with lime juice and dip in sugar.
- Pour 1/4 cup cranberry juice into each flute and top with champagne.
- Add cranberries to toothpick and thread rosemary skewer through cranberries and add as garnish



Ingredients:

- 1 lime, halved
- 2 tbsp. sugar
- 1 c. sweetened cranberry juice
- 1 bottle champagne
- 12 fresh cranberries
- 4 small sprigs fresh rosemary

Fun Fact:

A standard glass of Champagne emits 30 bubbles every second



Fun Fact:

The original Moscow Mule was created in Hollywood, not Russia

Mistletoe Mules

This twist on a classic will wow your guests and keep you heated during those nippy nights. The combination of red wine and vodka may sound odd, but they complement each other perfectly with the bubbles of ginger beer.

Main Ingredient: Red Wine

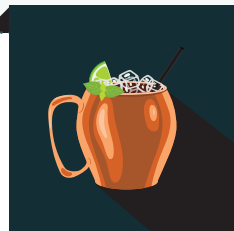
Flavor: Bitter and Sweet

Directions:

- Divide wine, vodka, and lime juice between two glasses of your choice.
- Top glass with ice and ginger beer.
- Garnish with lime.

Ingredients:

- 8 oz. red wine
- 2 oz. vodka
- Juice of 1 lime
- Ice
- 1 can ginger beer
- 2 lime rounds, for serving



Winter White Christmas Margarita

This twist on the margarita adds the sweet treat of coconut milk to the mix to make this glass a winter winner.

Main Ingredient: Tequila

Flavor: Sweet and Tangy

Directions:

- Combine coconut milk, tequila, triple sec, lime juice and ice in a blender.
- Blend until smooth.
- Rim glasses with lime wedge and dip in sugar.
- Pour into glass and garnish with lime and cranberries.



Ingredients:

- 1 (14-oz.) can unsweetened coconut milk
- 12 oz. silver tequila
- 8 oz. triple sec
- 1/4 c. Lime juice
- 4 c. ice
- Lime wedge, sugar and cranberries for garnish

Fun Fact:

Coconut milk has a host of health benefits

Ring in - Rum & Berry Cocktail

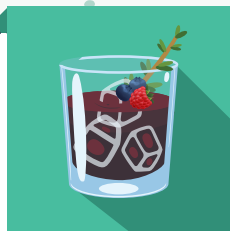
Celebrate the (almost) new year in style with this fun and fruity cocktail.

Main Ingredient: Rum

Flavor: Bitter and Sweet

Directions:

- Pour the rum, pomegranate juice, Cointreau and ginger beer into a large pitcher and stir
- Half fill 4-6 glasses with frozen berries
- Fill glasses with cocktail
- Top with fresh berries and thyme



Ingredients:

- 90 ml spiced rum
- 510 ml of non diluted pomegranate juice
- 30 ml Cointreau
- 240 ml ginger beer
- Frozen mixed berries
- Ice
- Fresh raspberries
- Sprig of fresh thyme

Fun Fact:

Pomegranates can be stored up to 2 months in the refrigerator. Pomegranate trees can live for over 200 years.

Fun Fact:

February 18th is National Drink Wine Day. Mulled wine goes by many names—spiced wine, hot wine, grogg, and vin chaud.

Hot Spiced Wine

This mulled wine recipe can be made in batches in the slow cooker, or you can quickly whip up on your stovetop. Enjoy every warm and aromatic sip while observing a starlit night.

Main Ingredient: Red Wine (dry and richly flavored red wine is perfect for this recipe)

Flavor: Dry and richly flavored

Directions:

- Pour the wine into a large pot or slow cooker
- Add whole spices, apple cider, and citrus
- Cook on low until warm (30 mins to 1 hr) Simmer to allow the spices to infuse the wine with their warmth and other ingredients to marry
- Stir in brandy
- Add to mugs, serve with an orange slice and garnish with cinnamon



Ingredients:

- 750 ml Red Wine
- 2 C. Apple Cider
- ¼ C. Honey
- Orange - zested and juiced
- 5 whole cloves
- 4 cardamom pods,
- 2 cinnamon sticks
- 1 whole star anise
- ¼ C. Brandy
- Cinnamon sticks - for garnish

3 steps to become the "Merry Mixologist"

1

Select the drinks you want to make

2

Head to one of Lucky's 3 locations

3

Be the hit of the party!
Cheers!

Lucky's
WINE & MORE

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