EST 1998
BAYOU BLUEGRASS CATERING

Seasonal Cocktails

AVAILABLE SEPTEMBER – DECEMBER

Apple Cider Old Fashioned
Bourbon, apple cider, Angostura bitters, housemade brown sugar simple syrup
Thin apple slices with cinnamon dusting

S'more Old Fashioned
Woodford Reserve bourbon, cocoa bitters, brown sugar simple syrup
Toasted marshmallow skewer and graham cracker rim

Autumn's End
Russell's Reserve rye, maple syrup, walnut and Angostura bitters
Orange peel and cloves

Kentucky Wassail
Spiked mulled cider, batched and served hot or iced · bourbon, apple cider, orange juice, cinnamon sticks, mulling spices (star anise, allspice, cloves), apple slices, housemade brown sugar simple syrup
Half rim of raw sugar and cinnamon sticks

Rosemary the Pear
Grey Goose, housemade rosemary-pear syrup, lemon juice, soda water
Rosemary and dehydrated lemon

Yule Mule
Vodka, cranberry juice, lime juice, housemade ginger syrup, ginger beer
Rosemary sprig and cranberry skewer

Mistletoe Margarita
Tequila, cranberry juice, pomegranate juice, lime juice, agave
Salt rim, cranberry skewer and dehydrated lime

Brown Sugar Fig Bubbly
Housemade brown sugar-fig syrup, prosecco
Dried fig skewer

Mulled Wine Spritz
Cabernet Sauvignon, allspice dram, housemade cinnamon syrup, orange juice, soda water
Orange peel and cinnamon dusting