

Holiday Cocktail Recipes To Make The Season Merry & Bright

Say cheers to the season with these festive concoctions from California mixologists!

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SAN FRANCISCO, CA — Toast the season with unique, festive drinks!

Crafted by mixologists at San Francisco Union Square restaurants Jasper's Corner Tap & Kitchen, Tratto, Bar Drake and Lizzie's Starlight, these holiday cocktails can be ordered at the eateries or, thanks to the recipe shares, you can craft them at home.

Enjoy, and happy holidays from Patch!

Holiday Coquito: Courtesy of Jasper's Corner Tap & Kitchen



Holiday Coquito: Instead of traditional eggnog this season, create a beverage with its Puerto Rican cousin: the Coquito (meaning "little coconut"). Jasper's Holiday Coquito is a blend of sweet and creamy coconut, vanilla, cinnamon and RumChata. Garnish with a sprig of rosemary and a cinnamon stick!

INGREDIENTS:

- 1 can of evaporated milk
- 1 can of condensed milk
- 1 can of coconut cream

- 1 cup of house-made RumChata
- ½ tablespoon of vanilla extract
- 6-8 cinnamon sticks
- 2 egg yolks or egg beaters
- Sprig of rosemary for garnish

DIRECTIONS: Whisk batch of milks, coconut cream, RumChata and vanilla. Shake aggressively with egg yolks or egg beaters. Garnish with rosemary and cinnamon stick.

See [more here](#) on Jasper's Corner Tap & Kitchen.

Warming Spiced Sangria: Courtesy of Jasper's Corner Tap & Kitchen

Warming Spiced Sangria: Similar to a traditional Spanish sangria, but with some cranberries and a kick of whiskey.



INGREDIENTS:

- 2 oz Red Wine Blend
- 1 oz Jack Daniels
- 1 oz Cranberry Juice
- 1 oz Orange Juice
- ½ oz Dry Curacao
- ½ oz Simple Syrup

DIRECTIONS: Combine and stir fruits, juices, wine and liquors. Garnish with another apple slice and cranberry with dashes of cinnamon.