

Elf Pop-Up Bar Cocktails  
The Commoner Bar Program  
December 2018  
Lead Bartender Alex Dando

#### THE FOUR MAIN FOOD GROUPS

*Candy, Candy Canes, Candy Corns, and Syrup.*

Spiced Gumdrops, Wigle Organic Pennsylvania Corn Whiskey, Allspice Dram, Bourbon Barrel Aged Pennsylvania Maple Syrup, Local Apple Cider, Candy Cane Infused Grand Marnier Whipped Cream.

“BYE BUDDY, I HOPE YOU FIND YOUR DAD.”

Génépy des Alpes, Malted Hot Chocolate, Angostura Marshmallow.

“YOU DID IT! CONGRATULATIONS! WORLD’S BEST CUP OF COFFEE! GREAT JOB, EVERYBODY! IT’S GREAT TO BE HERE.”

Ron Zacapa 23 Centenario Rum, Wigle Organic Coffee Liqueur, Bourbon Barrel-Aged Vanilla Bean Reduction, Cinnamon Toast Crunch Cereal Milk.

#### MAPLE SYRUP? IT’S SPAGHETTI?

Ketel One Vodka, Parmigiano-Reggiano Infused Noilly Prat Dry Vermouth, Pennsylvania Maple Syrup-Black Pepper Pasta Water Reduction.

#### SON OF A NUTCRACKER

*“You sit on a throne of lies!”*

Cap’n Crunch Crunch Berries Cereal Milk Washed Old Grand-Dad Bonded Bourbon, Flaked Oat Infused Wigle Organic Maple Liqueur, Blueberry-Grapefruit Oleo-Saccharum, Orange Blossom Oolong Tea.

“BUDDY THE ELF, WHAT’S YOUR FAVORITE COLOR?”

Pineapple Rind Infused Belvedere Vodka, Senior & Company Blue Curaçao, Key Lime, White Cranberries, Hawaiian Punch Berry Blue Typhoon.

“YOU HAVE SUCH A PRETTY FACE. YOU SHOULD BE ON A CHRISTMAS CARD.”

Coconut Fat Washed Plantation 3 Star Rum, Hennessy VS Cognac, Clarified Pineapple, Key Lime, Madagascar Vanilla Bean, Pink Himalayan Sea Salt, Mikkeller Hallo Ich Bin Berliner Weiss.