



Vampire Margarita

Showcasing a deep red color, this margarita has the flavors of fall and a perfect color for Halloween. Top it off with some dry ice and it's a deliciously macabre cocktail.

2 oz **Jose Cuervo Especial Silver Tequila**

1 oz lemon juice

8 blackberries

5 leaves fresh sage

1 tsp maple syrup

1 dash orange bitters

Garnish (optional):

Dried sage leaves

Blackberries

Dry Ice

Muddle blackberries and fresh sage in a cocktail shaker. Pour in tequila, lemon juice, bitters, and maple syrup and shake. Pour mixture over ice (or dry ice). If garnishing with dried sage, light the tip of it on fire (be careful!) right before serving.

DRY ICE WARNING: DO NOT DRINK the cocktail until the dry ice has completely melted.

*Modified from <https://www.wickedspatula.com/blackberry-sage-margarita/>



Black Magic

Conjure up your own spell with this sinister iridescent black cocktail. This one takes a little more effort – not to make the cocktail itself, but to either find or make your own black vodka. But so worth it – look how pretty it is!

2.5 oz Blavod Black Vodka – or make your own with food coloring

3/4 oz lime juice

3/4 oz simple syrup

Edible Pearl Dust in white - find at craft store in baking aisle

Add a dash of pearl dust to the bottom of a martini glass. Put all ingredients into a shaker with ice. Give it a hard shake for 30 seconds. Pour cocktail into glass and serve. Add more pearl dust if it's not shimmery enough and stir to combine it.

*Modified from <https://www.elletalk.com/black-magic/>



Haunted Graveyard

For something a little heftier and smokier, try this ghoulish cocktail filled with fall flavors. Reminiscent of crunching through the fall foliage on a crisp October afternoon. You can always make a garnish out of sticking a Ghost Peep or some pumpkin-shaped candy corn on a toothpick!

1.5 oz **Bulleit Bourbon**

1 oz **Mrs. Butterworth maple syrup**

1 orange slice

1-2 splashes bitters

2 sprigs rosemary

Pour the bourbon and maple syrup into a cocktail shaker. Add ice, orange slice and sprig of rosemary. Shake well for at least 30 seconds and strain over a short whisky glass filled with ice. Garnish with a fresh stem of rosemary and (very carefully!!) use a kitchen blow torch or long match to set it on fire. Note: The fresher your rosemary, the less likely it is to set on fire and the more likely it is to smoke.

*Modified from <https://www.sprinklesandsprouts.com/haunted-graveyard-a-halloween-cocktail/>



Witches Brew

Who knew dragon scales, toads, and eye of newt could be so enchanting? The ladies of Hocus Pocus would be proud. Blue curacao is the key ingredient that turns this cocktail a beautiful shade of purple. If you're after something sweet, this one's for you.

1.5 oz **Tito's Vodka**

1 oz Blue Curacao

1 oz sweet and sour mix

1 oz grenadine

1 oz **Ocean Spray Cranberry Juice**

Combine all ingredients in a cocktail shaker filled with ice. Shake until combined, then pour into a glass filled with ice. Optional to add black or purple sanding sugar to the rim – available at most craft stores. (If adding sugar to the rim, this would be Step 1).

*Modified from <https://homemadehooplah.com/purple-people-eater-cocktail/>



Poisoned Apple

If only Snow White's apple was less poison, more tequila. The Evil Queen's got nothing on this drink. Another drink with optional dry ice for flair, just remember not to drink it until the dry ice is completely melted.

2 oz apple cider
1 oz pomegranate juice
2 oz **El Jimador Tequila**
Several chips of dry ice

Combine ingredients with ice in a martini shaker. Shake to mix and strain into a chilled martini glass. Add dry ice to the glasses just before serving.

DRY ICE WARNING: DO NOT DRINK the cocktail until the dry ice has completely melted.

*Modified from <https://www.minted.com/julep/2014/10/24/creepy-halloween-cocktails-the-poisoned-apple/>



Melted Witch Martini

The Wicked Witch wishes she were as tasty as this cocktail. You can take this a step further by adding a Twizzler broom, but otherwise we think it's just as eerily elegant as is.

1.5 oz **Tito's Vodka**
½ shot Blue Curacao
1.5 oz Pineapple Juice
1.5 oz **Nantucket Nectars Orange Juice**
Sue Bee Honey
Twizzlers (optional)
Halloween themed sprinkles

Dip the rim of a martini glass in honey, followed by sprinkles until the rim is coated. Add vodka, blue curacao, orange juice, pineapple juice and ice to a shaker. Shake and strain into the prepared cocktail glass. Garnish with a Twizzler broomstick (optional). Make your witch broomstick by shredding the end of a Twizzler with kitchen scissors.

*Modified from <https://www.3yummytummies.com/melted-witch-martini/>



Spooktacular Punch

A classic tiki drink – but make it Halloween! If you're making drinks for more than one, this punch with a 'bloody hand' is a fun way to go. Fruity flavors and easy to make, this boozy brew tastes just like those fancy umbrella drinks they serve while you sit underneath a thatched-roof tiki hut in Bermuda. (Makes 4 servings)

1/2 c. **Bacardi Superior White Rum**

1/2 c. **Sailor Jerry Spiced Rum**

3/4 c. **Nantucket Nectars orange juice**

3/4 c. Pineapple juice

Enough **Ocean Spray Cranberry Juice** to fill a disposable glove

2 tbsp. grenadine

Orange slices

La Croix Sparkling water, optional

Rinse out the inside of the glove and shake excess water out. Fill glove with cranberry juice and tie off the end securely. Place in freezer overnight. Pour the rums, orange juice, pineapple juice, and grenadine in a large bowl and stir. Add the frozen cranberry hand to the bowl. Pour punch into a glass with ice and top off with sparkling water if you want a little fizz. Garnish each glass with an orange slice.

*Modified from <https://www.delish.com/cooking/recipe-ideas/a20734317/brunch-rum-punch-recipe/>



Zombie Punch Mocktail

If the kids want in on the Halloween-themed drinks, this one's a crowd pleaser! If you want to cut back on the sugar a bit, you can replace the Sprite with Seltzer Water instead.

1 part **Canada Dry Ginger Ale**

1 part **Sprite**

1 part Lime flavored Kool Aid

Candy Pieces

Pour equal parts Ginger Ale, Sprite/Soda Water, and lime Kool Aid into a glass filled with ice. Top off with any edible decorations you'd like, such as gummy worms or candy eyeballs!