

MALIBU

winter 2023

magazine

Food & Wine Edition

SAVORING THE SEASON

Holiday-inspired cocktails
and festive mocktail

A PROGRESSIVE HOLIDAY DINNER

Meet the Chefs: Five eclectic Malibu
restaurants for five courses of delights

Special Section

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Savoring the Season

Holiday-Inspired Cocktails and a Festive Mocktail

By Elyse Glickman

Nestled in the sunny paradise of Malibu, a place often associated with endless summers rather than winter wonderlands, you will find an unexpected treasure trove of holiday-inspired creations at local bars and restaurants. Esteemed venues like Calamigos Guest Ranch, V's Restaurant and Bar, Lucky's Malibu, The Blue Lounge at Moonshadows, and the Surfrider Hotel have teamed up with bartender and consultant Kyle Branche to craft exciting additions to their seasonal menus.

In addition to these exquisite libations, we are delighted to share a holiday mocktail that allow you to embrace the festive spirit without a drop of alcohol. So whether you are hosting friends and family, seeking a fireside refreshment, or simply in need of a special treat to brighten your holidays, these cocktail and mocktail recipes offer the perfect solution. From the invigorating Espresso Martini Mocktail to the sophisticated V's Manhattan Mocktail and the savory Cranberry Sparkler Mocktail, each sip encapsulates the essence of the season, delivering a burst of flavors and a dash of elegance. Cheers to the holidays!



V'S MANHATTAN

V's Restaurant & Bar

Ingredients:

- 2 oz Rye Whiskey
- 1/2 oz Amaro Nonino
- 1 oz Punt e Mes (a type of vermouth)
- 2 dashes Aromatic Bitters
- Brandied cherry for garnish

Directions:

Gather a mixing glass and fill it with ice to chill the ingredients without diluting the cocktail too much.

Pour the rye whiskey, Punt e Mes, Amaro Nonino, and aromatic bitters over the ice.

Stir the mixture gently but thoroughly for about 30 seconds. The goal is to chill the drink and achieve a slight dilution.

Strain the cocktail into a chilled martini glass or a rocks glass over a large ice cube if you prefer it on the rocks.

Garnish with a brandied cherry, dropping it into the glass or spearing it on a cocktail pick.

Serve and savor the complex, herbaceous, and slightly sweet symphony of flavors in your Manhattan.

TEQUILA REPOSADO OLD FASHIONED

Made for Calamigos Ranch
& Lucky's Malibu



Ingredients:

- 2 oz Nosotros Reposado Tequila
- 3 dashes Angostura Bitters
- 1/4 oz agave syrup

Directions:

In a mixing glass, combine all the ingredients and several cubes of ice.

Stir for 30 seconds with a bar spoon (about 30 turns of the spoon). Strain drink over a large rock of ice. Garnish with an orange peel.



ESPRESSO MARTINI

The Blue Lounge
inside Moonshadows

Ingredients:

- 1 1/2 oz Absolut Vanilla Vodka
- 1/2 oz Kahlua (coffee liqueur)
- 1/2 oz Irish Cream (such as Baileys)
- 1 oz freshly brewed espresso (cooled to room temperature)
- Coffee beans for garnish

Directions:

Begin by brewing your espresso. Allow it to cool slightly so it doesn't melt the ice too quickly, and dilute your drink.

Fill a shaker with ice, enough to chill the cocktail but not so much that it will over-dilute it.

Pour the Absolut Vanilla vodka, Kahlua, Irish cream, and the cooled espresso over the ice in the shaker.

Seal the shaker tightly and shake vigorously for about 15-20 seconds. The goal is to create a nice froth from the espresso and to ensure the cocktail is well-chilled.

Strain the mixture into a chilled martini glass.

Garnish with three coffee beans placed in the center of the drink. Serve immediately and enjoy the rich, creamy, and aromatic flavors of your Vanilla Espresso Martini.

ORCHARD BLISS MARTINI

Calamigos Ranch



Ingredients:

- 1½ oz vodka
- 2 oz unfiltered apple cider
- ½ oz Cointreau
- ½ oz lemon juice
- ½ oz brown sugar/ cinnamon simple syrup
- green apple slices, dipped in brown sugar and torched

Directions:

Combine liquid ingredients in a shaker and shake well. Pour into a chilled martini glass and garnish with sugared apple slices.



THE NUTTY NEGRONI

Calamigos Ranch

Ingredients:

- 1 oz peanut butter whiskey
- 1 oz Campari
- 1 oz sweet vermouth
- 2-3 dashes chocolate bitters
- 3 raspberries
- Orange twist

Directions:

Combine liquid ingredients in a shaker and shake well. Pour into a glass filled with ice and add the bitters. Garnish with the orange twist, and top with three raspberries on a toothpick.

WALK IN THE WOODS

Calamigos Ranch



Ingredients:

- 2 oz of Bowen's Smoky and Smooth California Whiskey
- 2 Sprays Crude's Spruce and Birch Bitters
- 1 Spray Token Cloverdale Cedar Bitters
- Orange slices
- 1 Filthy brand Cherry
- Garnish: fresh zest of orange peel

Directions:

Gently muddle orange slice and the Filthy-brand cherry in bottom of a large tumbler glass. Add Bowen's Smoky and Smooth California Whiskey. Fill tumbler with ice, and spin glass a little to meld. Finish with two sprays of each bitter, and top with the orange peel.

NON-ALCOHOLIC



CRANBERRY SPARKLER MOCKTAIL

Calamigos Ranch

Ingredients:

- 1 cup cranberry juice
- 1/2 cup sparkling water or club soda
- 2 tsp fresh lime juice
- 1 tablespoon honey or maple syrup (to taste)
- Ice cubes
- Fresh cranberries and lime slices for garnish
- Rosemary sprig for garnish (optional)

Directions:

In a shaker or mixing glass, combine the cranberry juice, fresh lime juice, and honey or maple syrup. Stir or shake until the sweetener is completely dissolved. Fill a glass with ice cubes and pour the cranberry mixture over the ice. Top off the mocktail with sparkling water or club soda. Gently stir to combine. Garnish your cranberry sparkler mocktail with a few fresh cranberries, a slice of lime, and a sprig of rosemary for a festive touch. Serve immediately and enjoy your refreshing holiday mocktail! 🍷