

SOREL

2024 FALL AND WINTER COCKTAILS

Fall and winter are fantastic times to explore the versatility of Sorel Liqueur. While our origins may be in the Caribbean islands, Sorel is a traditional winter holiday drink.

The ingredients in Sorel Liqueur, such as clove, nutmeg, and ginger, are perfect for the chillier weather.

The unique profile of Sorel makes it a must-have staple on bar shelves. Sip it neat as an Aperitivo, add it to club soda for a refreshing concoction, or serve it warm and delight in the rich aromas and depth of flavors.

Consider adding Sorel Liqueur to your fall and winter programming.

YOUR LOCAL SOREL CONTACT

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HARVEST MOON

APERITIVO HOUR

1 oz Sorel
1 oz Cappelletti Aperitivo
1 oz Gin
Soda Water

Directions: Build in a Collins glass over ice. Top with soda water, and garnish with a lemon wheel. Garnish with lemon wheel and pine sprig.



BROOKLYN ROOTS

APERITIVO HOUR

1 oz Sorel
2 oz Pineapple Juice
1 oz Aged Rum
.5 oz Campari
.5 oz Lime Juice
2 tsp. Rich Demerara syrup (2:1,
Demerara sugar to water)
5 Drops saline solution (25%)

Directions: Combine all ingredients in a shaking tin. Add one large ice cube and two smaller ice cubes. Shake for 30 seconds or until the smaller ice cubes have dissolved. Strain into a chilled double Old-Fashioned glass over a large ice cube. Garnish for the season.



MATADORA

APERITIVO HOUR

.5 oz Sorel
1 oz Reposado Tequila
2 oz Pineapple Juice
.75 oz Lime Juice

Directions: Combine all ingredients in a mixing tin and shake with shaved ice. Strain into a chilled cocktail glass.



DEATH IN THE AFTERNOON VARIATION

APERITIVO HOUR

1 oz Sorel
.5 oz Absinthe
Dry Sparkling Wine

Directions: Add 2 oz of sparkling wine to a Nick and Nora glass or champagne coupe. Top with Sorel and then Absinthe. Garnish with a dried hibiscus flower.

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WINTER CARNIVAL

APERITIVO HOUR

2.5 oz	Sorel
2 oz	Hot Chai
1 oz	Ginger Simple Syrup
.5 oz	Lemon Juice

Directions: Add Sorel, ginger syrup, and lemon juice to a mug, top with hot chai, stir well, and garnish with a cinnamon stick and lemon wheel



SOREL NEGRONI

APERITIVO HOUR

.5 oz	Sorel
2 oz	Gin
.5 oz	Sweet Vermouth*
.5 oz	Campari

Directions: In a mixing glass with ice, add all ingredients then stir gently for 20 seconds and strain into a cocktail glass. Garnish with expressed orange peel.

**We recommend Carpano Antica Sweet Vermouth & Tanqueray Malacca Gin*



JACK'S ESPRESSO MARTINI

APERITIVO HOUR

.5 oz	Sorel
.5 oz	Coffee Liqueur
.5 oz	Espresso
1 oz	Vodka

Directions: Shake all ingredients well with cubed ice—strain into a martini glass, and dust with shaved chocolate.



WINTER JULEP

ENDLESS SUMMER

2 oz	Sorel
6	Fresh Mint Leaves
.75 oz	Braulio
.75 oz	Bourbon
.75 oz	Nocino
3	Drops Saline Solution (1:1, salt:water)

Directions: Add the fresh mint leaves and Sorel Liqueur, Braulio, bourbon, nocino, and saline to a julep cup and stir. Fill with crushed or pebble ice. Swizzle with a bar spoon to incorporate ingredients. Top with more ice and garnish with fresh mint

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FREYA

ENDLESS SUMMER

1 oz Sorel
1.5 oz Rye Whiskey
.75 oz Grapefruit Juice
.25 oz Lemon Juice
.25 oz Cappelletti

Directions: Combine all ingredients in a shaker. Add ice and shake until chilled. Strain into a double rocks glass over fresh ice cubes. Garnish with an expressed lemon peel.



HIBISCUS MARGARITA

ENDLESS SUMMER

.75 oz Sorel
1.5 oz Tequila
.75 oz Fresh Lime Juice
.5 oz Agave Syrup

Directions: Add tequila, Sorel, lime juice and agave syrup to a cocktail shaker filled with ice and shake until well-chilled. Strain into a rocks glass over fresh ice. Garnish with lime. Salt rim optional.



SOREL SPRITZ

ENDLESS SUMMER

2 Parts Sorel
3 Parts Chilled Dry Sparking Wine

Directions: Combine ingredients in a champagne flute, stir gently or, add champagne to a wine glass over ice and top with Sorel. Garnish with an orange wedge.



ALPINE LIFT PASS

APRÈS SKI

.5 oz Sorel
1 oz Gin
.75 oz Suze
.75 oz Cocchi Americano
1 Barspoon White Crème
De Menthe
3 dsh Lemon Bitters

Directions: Combine all ingredients in a mixing glass over ice and stir until chilled. Strain into a rocks glass over a large ice cube. Garnish with a rosemary sprig.

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FREESTYLE WHITE RUSSIAN

APRÉS SKI

- .5 oz Sorel
- 2 oz Vodka or Rum*
- .5 oz Kahlúa
- 1 oz House Spirits Series Coffee Liqueur

Cream Ingredients:

- .25 oz Sorel
- 4 oz Heavy Cream

Directions: Add heavy cream and Sorel Liqueur to a cocktail shaker. Add the coil of a hawthorne shaker and dry shake, without ice, for ten seconds or more to aerate but not whip into stiffness. It must be lightened but still pourable. Add the remaining ingredients to another cocktail shaker. Add ice and shake until chilled. Strain into a chilled coupe or rocks glass. Holding a slotted spoon closely over the drink's surface, pour a finger's worth of cream through it to float atop the drink.

**Preferably Plantation 5-year Barbados Grande Réserve if using rum or Absolut Elyx if using vodka*



SOREL SPICED CIDER

APRÉS SKI

- 2 oz Sorel
- 2.5 oz Hot Apple Cider
- .5 oz Apple Brandy
- 2 dsh Aromatic Bitters

Directions: Combine all ingredients into a mug, stir well, and garnish with a dried apple slice.



HANNAH'S CARIBBEAN WINTER WALZ

PARTY FAVORITES

- 1 oz Sorel
- 2 oz Rye Whiskey
- .25 oz St. Elizabeth Allspice Dram
- 2 dshs Allspice Bitters

Directions: Batch recipe: multiply the recipe by the number of servings (use only one dash of bitters per serving) and measure into a pitcher. Measure our 2.5 oz per drink into a cocktail shaker (two or three at a time) and strain into small punch cups or Nock & Nora glasses.

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HIBISCUS HOT BUTTERED RUM

PARTY FAVORITES

- 1 oz Sorel
- 2 tbsp. Simple Batter
- 1 oz Dark Rum
- 3 oz Hot Water

Simple Batter:

(Simple batter recipe because Sorel contains the Caribbean spices typically required in this batter.)

- 1 lb Softened Butter
- 1 lb Light or Dark Brown Sugar

Combine butter and sugar until all ingredients are evenly incorporated—store covered in the refrigerator.

Directions: Preheat a glass mug by filling it with hot water, then discard it once it is heated. Add your hot buttered rum mix to the mug with water. Stir with a small whisk until the mix is incorporated into the water. Add the rum and Sorel Liqueur. Stir briefly. Garnish with freshly grated nutmeg.



SOREL PARTY PUNCH

Recipe courtesy of Martin Cate,

PARTY FAVORITES

- 12 oz Sorel
- 18 oz Blended Aged Rum
- 4 oz Rich Demerara Simple Syrup (2:1, sugar: water)
- 6 oz Lime Juice
- 24 oz Champagne To Top

Directions: Combine all ingredients and chill for 2 hours before serving. 20 minutes before serving, add chilled ingredients to a punch bowl filled with cracked ice. Top with chilled Champagne and stir gently to combine. Garnish bowl with preserved wild hibiscus flowers resting on lime wheels and mint sprigs. Ladle into cups to serve.

Servings: 12



SOREL PARTY PUNCH (Individual Serving)

PARTY FAVORITES

- 1 oz Sorel
- 1.5 oz Blended aged rum
- .33 oz Rich Demerara Simple Syrup (2:1, sugar: water)
- .5 oz Lime juice
- 2 oz Champagne, to top

Directions: Combine all ingredients and chill for 2 hours before serving. 20 minutes before serving, add chilled ingredients to a punch bowl filled with cracked ice. Top with chilled Champagne and stir gently to combine. Garnish bowl with preserved wild hibiscus flowers resting on lime wheels and mint sprigs.

Servings: 1

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LUXURIOUS LATTE

PARTY FAVORITES

- 2 oz Sorel
- 2 oz Milk*
- 1 tbsp. Cinnamon-Infused Agave Syrup
- 1 pinch Cinnamon

Directions: Add hot milk, Sorel, and syrup to a small glass mug, stir, and dust with a pinch of cinnamon. Serve warm. (Optional: Mix with a hand blender in the glass to create foam before adding the dust of cinnamon)

**Oat Milk is Preferred*



RED QUEEN (Variation #1)

PARTY FAVORITES

- 1 oz Sorel
- 3 oz Dry Red Wine
- .75 oz Lemon Juice
- .5 oz Simple Syrup

Directions: Combine the wine, bourbon, lemon juice, simple syrup, and Sorel Liqueur in a cocktail shaker. Add ice, shake, and strain over crushed ice into a tall Collins glass and garnish. Garnish with herbs like rosemary, thyme, or sage.



RED QUEEN (Variation #2)

PARTY FAVORITES

- 1 oz Sorel
- 2 oz Red Wine
- 1 oz Bourbon
- .75 oz Lemon juice
- .5 oz Simple Syrup

Directions: Combine the wine, bourbon, lemon juice, simple syrup, and amaro in a cocktail shaker. Add ice, shake, and strain over crushed ice into a tall Collins glass and garnish. Garnish with herbs like rosemary, thyme, or sage.