# Winter Cocktails,

## Glassware & Cozy Vibes at Home!

Winter is here, and what better way to embrace the season than with a cozy cocktail in hand? Whether you're lounging at home, hosting friends, or just unwinding after a long day, the right drink can make all the difference. In today's edition, we're bringing you everything from famous winter cocktails to easy-to-make recipes, and of course, the best glassware to elevate your sips. Let's get started!

## Warm up your winter with Spezia's cocktail guide





#### Famous Winter Cocktails: The Classics

Some cocktails are simply meant for winter -warm, comforting, and full of seasonal flavors. Here's a roundup of some of the most iconic winter drinks to enjoy:

#### Hot Toddy

This classic winter warmer is perfect for battling the cold. Made with whiskey, honey, lemon, and hot water, it's like a hug in a mug.



### Eggnog

Holiday favorite that never gets old. Add a little rum or bourbon for an adult twist.

**▼** Rich

Creamy

✓ Full of spices



speziabistro



#### Mulled Wine

A blend of red wine, spices, and citrus, mulled wine has been warming hearts and hands for centuries. It's the perfect drink for sipping by the fire.

### Irish Coffee

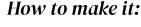
Coffee and whiskey—what's not to love? This winter cocktail combines the warmth of coffee with the smoothness of Irish whiskey and a dollop of cream.



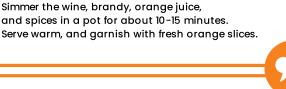
## DIY: Make your own Mulled Wine

## What you'll need:

- 1 bottle red wine
- 1/4 cup brandy
- 1/4 cup orange juice Cinnamon sticks, cloves,
- orange slices



and spices in a pot for about 10-15 minutes.



## Which one are you trying first?

Whether you're making it at home or enjoying it at Spezia Bistro, we hope these drinks bring some extra warmth to your winter nights.

Don't forget to tag us in your cocktail creations (@SpeziaBistro) on Instagram we'd love to see your cozy winter moments!

Stay warm, stay cozy, and sip on!

## The Right Glassware: Sip in Style

Now that you've got your cocktails ready, let's talk about how to serve them. The glass you choose can really elevate the experience and make your drinks feel even more special. Here's a quick guide:



#### Highball Glass

Great for cocktails like sangria, mojitos, or any drink served with a mixer. It's tall, slender, and perfect for big, refreshing drinks.



#### Rocks Glass

Also known as an old-fashioned glass, it's ideal for spirits served neat or with a splash of water or ice. Think whiskey, rum, and cocktails like the Old Fashioned

## Martini Glass

The go-to glass for any shaken cocktail, like the Gingerbread Martini. Its wide, angled bowl allows

the drink to breathe and adds a touch of elegance.