

IAMGALLA

Holiday Cocktails

By [Nick Pierce](#) · On November 20, 2014



We're quickly entering the holiday season and that means parties. Parties of course means there will be libations (cocktails, drinks, boooooze). No, we keep it classy at IAMGALLA and whether you're hosting an event or simply just enjoy a classy festive drink, we've got you covered.



First we have the *Manhattan*, a whiskey based drink. The Manhattan is said to be one of the oldest cocktails and naturally has many origin stories and variations. Some say the name comes from the Manhattan Club and another account credits the drink to a bartender named Black. Whichever story you choose to believe there's no doubt that this drink is tasty. The ingredients and preparation are simple. Although rye whiskey is the original base you can try different whiskeys and find your perfect variation.

We're using Jack Daniels for our own little spin. Here is how to make the simplest version of the Manhattan.

2 oz. Whiskey

½ oz. Sweet Vermouth

2-3 dashes of Angostura Bitters

Garnish with Maraschino cherry

1.Pour all the ingredients into a mixing glass with ice

2.Stir well

3.Strain into a chilled glass

4.Garnish with the Maraschino cherry



Whiskey isn't your liquor of choice? No problem, let's look at the vodka based *Greyhound*. This drink is quite simple to make as well. Because of its simplicity, there isn't much history on the Greyhound. Closely related to the Salty dog (add salt to the rim and substitute gin for vodka) make sure to specify what you want in yours if you order at a bar. The Greyhound is perfect if you get too cold this fall and want to remember warmer days or if you just enjoy the warmth from the bittersweet grapefruit juice. Try this mixed drink at your next brunch if Mimosas aren't up your alley or spice things up with some infused vodkas.

2 oz. Vodka

4 oz. Grapefruit juice

Lemon, lime, or grapefruit wedge for garnish

1.Pour the ingredients into a collins glass

2.Stir well

3.Garnish with lemon, lime, or grapefruit wedge



Okay gin fans, pay attention! The *Ginger Smash* is the perfect fall drink. What else says holidays like apple cider, cinnamon, and cranberries? This drink has a couple more ingredients than the last two we've talked about but the preparation time is only slightly longer. The crispness and spice from the ginger and apple cider are perfect for wetting the appetite for that big holiday meal you're about to eat. Serve these at your party and it's sure to be a hit.

2 Thin slices of fresh ginger

9-10 Fresh whole cranberries

2 tsp. of sugar

1.5 oz. Gin

1.5 oz. Apple cider

.75 oz. Fresh lemon juice

Cinnamon stick

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- 1. In a shaker, muddle ginger, cranberries, and sugar**
 - 2. Add the remaining ingredients and ice**
 - 3. Shake hard and briefly**
 - 4. Pour unstrained into a rocks glass**
 - 5. Garnish with grated cinnamon**
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All of these drinks are served cold but the flavors are sure to warm you up. Or maybe that's just the liquor? Either way you should try one or all of these delicious cocktails We've prepared the Manhattan, Greyhound, and Ginger Smash very traditionally but feel free to take liberties and add your own twist.

Who knows, we could all be drinking your version one day. Don't forget to drink responsibly, kids.

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