

# Classic Cocktails

## Finding Inspiration Behind the Bar

Savory or sweet Classic Cocktail Seasonings bring a new twist to favorite dishes



Classic Cocktails are a tradition that will never go out of style. Mixologists put their spin on old standards to make signature drinks for their menus but the base flavor profiles remain the same.

But what if you took the flavor profile of your favorite Classic Cocktail and added it to a meal or snack?

Let our talented food scientists customize an answer to that question.

- Turn BBQ into happy hour by serving a savory pulled pork seasoned with a Bourbon Manhattan rub.
- Make popcorn worthy of a cocktail umbrella with shake-on Pina Colada flavoring.
- Pull up a barstool for dessert by adding seasoning into batter or frosting to create decadent treats such as Gin & Tonic cheesecake or Mint Julep frosted cupcakes.

The possibilities are endless when you move your favorite cocktail out of the glass and onto the plate.

### Cocktail Seasoning Menu

Apple Brandy	Lavender Merlot
Apple Brandy Sangria	Long Island
Belgian Ale	Iced Tea
Bloody Mary	Mai Tai
Bourbon Manhattan	Margarita
Burgundy Sangria	Merlot
Cinnamon Whiskey	Mint Julep
Cosmo	Mojito
Dark and Stormy	Negroni Cocktail
Gin & Tonic	Old Fashioned
Harvey Wallbanger	Pina Colada
Hot Buttered Rum	Rum Appletini
IPA "Hop" Salt	Singapore Sling
Irish Cream and Coffee	Tequila Sunrise
Kentucky Mule	Zombie/Hurricane



*Bloody Mary  
Shrimp Pasta*



*Mai Tai Halbut with  
Pineapple Salsa*



*Mint Julep  
Cupcakes*



*Hot Buttered  
Rum Cake*



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