



Van Gogh Vodka's

Holiday Cocktail Book

VAN GOGH®

THE ART OF VODKA



**Make every sip
a celebration.**



These holidays, give yourself the gift of expression. Every drink is a blank canvas for you to create with. So have fun with it and embrace your inner artist!

The bold, refined flavors of Van Gogh Vodka make it easy to create your ultimate cocktail with a few simple ingredients.

What will you create?

The Masterpiece



1½ oz. Van Gogh Vodka
¾ oz. Aperol
½ oz. fresh lemon juice
¼ oz. simple syrup



glassware:
wine/spritz



garnish:
orange slice

Add all ingredients to a cocktail shaker with ice and shake well. Strain into a wine or spritz glass. Garnish with a floating orange slice, fresh or dried.

2 oz. Van Gogh Vodka
½ oz. dry vermouth



glassware:
martini



garnish:
olives

Add all ingredients to a mixing glass filled with ice. Shake vigorously and strain into a chilled martini glass. Garnish with olives.



Classic Martini

Cool Peach Bellini

1 oz. Van Gogh
Cool Peach

1 oz. white peach purée

1 glass sparkling wine



glassware:
champagne flute



garnish:
mint leaf and a peach slice

In a mixing glass, add ingredients with ice and gently fold together without overstirring. Then strain into a chilled champagne flute. Garnish with a floating mint leaf and a peach slice.



Dutch Rickey



- 1 oz. Van Gogh Double Espresso or Van Gogh Espresso
- 1 oz. coffee liqueur
- 1 oz. half & half

 **glassware:**
old fashioned

 **garnish:**
half & half

Pour coffee liqueur and vodka into an old fashioned glass filled with ice. Float half & half on top and stir slowly.

- 1½ oz. Van Gogh Dutch Caramel
- ½ oz. ginger liqueur
- ½ oz. fresh lime juice
- ginger ale or ginger beer

 **glassware:**
rocks

 **garnish:**
candied ginger

Shake first three ingredients with ice, and strain over ice into a rocks glass. Top with ginger ale or ginger beer. Gently stir. Garnish with candied ginger on a pick.



Dutch Russian



Holland Holiday Punch

- 750ml bottle Van Gogh Pomegranate
 - 3 cups cranberry juice
 - 2 cups fresh cranberry-honey mix*
 - 2 tsp. pumpkin pie spice
anise
fresh rosemary
-



glassware:
punch bowl



garnish:
slices of orange

Add all ingredients to a punch bowl with ice and stir well to chill and dilute. Garnish with slices of orange. Serves 25.

*Cranberry-honey mix: Add 2 cups fresh cranberries to a container and muddle with 1 cup honey and ½ cup warm water.

The Dutchess

- 1½ oz. Van Gogh Dutch Chocolate
 - ½ oz. Orange Curaçao
 - ½ oz. fresh lemon juice
 - 1 egg white
 - 5 raspberries
-



glassware:
coupe



garnish:
raspberries

Dry shake all ingredients, then add ice and shake vigorously. Strain into a coupe glass. Garnish with three raspberries on a pick.



Dutch Berry Gimlet

- 2 oz. Van Gogh Raspberry
 - ¾ oz. fresh lime juice
 - ¾ oz. simple syrup
-



glassware:
martini/rocks



garnish:
raspberries

Shake ingredients with ice and strain into martini glass or over ice into a rocks glass. Garnish with raspberries.



Italian Caramel

1 oz. Van Gogh Dutch Caramel

1 oz. Campari

1 oz. sweet vermouth

3 dashes Angostura bitters



glassware:
rocks



garnish:
orange peel

Stir ingredients very well with ice and strain over ice into a rocks glass. Garnish with an orange peel.



Dutch

Mule



-
- 1½ oz. Van Gogh Double Espresso
 - 1 oz. chilled espresso
 - ¾ oz. coffee liqueur
 - ¼ oz. Marie Brizard Crème de Cacao White
-



glassware:
martini



garnish:
coffee beans

Add all ingredients into a mixing glass with ice and shake. Strain into a chilled martini glass. Garnish with three coffee beans.

-
- 2 oz. Van Gogh Vodka
 - 4 oz. ginger beer
 - 2 lime wedges
-



glassware:
copper mug



garnish:
limes

Pour vodka into a copper mug filled with ice. Top with ginger beer and squeezed limes.



Espresso

Martini

Holland Hattan



2 oz. Van Gogh Dutch Chocolate

1 oz. Aperol

2 dashes Angostura bitters



glassware:
rocks



garnish:
cherry &
orange peels

Shake ingredients very well with ice and strain over ice into a rocks glass. Garnish with cherries and orange peels.

Gingersnap

- 1 oz. Van Gogh Vanilla
 - 1 oz. hazelnut liqueur
 - ½ oz. butterscotch schnapps
 - 2 oz. ginger beer
-



glassware:
tall



garnish:
candied ginger

Combine all ingredients in a shaker with ice. Shake well and pour into a tall glass. Garnish with candied ginger.



Caffe Après Ski

- 1 oz. Van Gogh Double Espresso or Van Gogh Espresso
 - 2 oz. espresso
 - ½ oz. Antica Sambuca
 - ½ oz. cherry liqueur
-



glassware:
espresso cup



garnish:
orange peel

Build directly in an espresso cup, and garnish with an orange peel.



Starry Night Gimlet

- 2 oz. Van Gogh Vodka
3/4 oz. fresh lime juice
3/4 oz. simple syrup
1 oz. sparkling wine
fresh berries
(see below)
-



glassware:
low ball or snifter



garnish:
seasonal fruit and herbs

Muddle 8 raspberries, 5 blackberries, or 2 strawberries. Add all ingredients (except for sparkling wine) into a mixing glass and shake with ice. Strain into a low ball or snifter glass. Top with sparkling wine. Garnish with seasonal fruit and herbs.



**Fill your mug
with coffee.**



Add 1½ oz of your choice:

Van Gogh Vodka

Van Gogh Double Espresso

Van Gogh Dutch Chocolate

Van Gogh Dutch Caramel



glassware:
mug



garnish:
marshmallows

Top it off with
marshmallows.

Add 1½ oz of your choice:

Van Gogh Vodka

Van Gogh Double Espresso

Van Gogh Dutch Chocolate

Van Gogh Dutch Caramel



glassware:
mug



garnish:
cinnamon stick

Top it off with a cloud
of whipped cream
and sprinkles. Add a
cinnamon stick.

**Fill your mug
with hot chocolate.**





Fill your flute with sparkling wine.

Add 1½ oz of your choice:

Van Gogh Vodka

Van Gogh Pomegranate

Van Gogh Açai-Blueberry

Van Gogh Raspberry



glassware:
champagne flute



garnish:
cranberries

Top it off with cranberries.

Fill your mug with eggnog.

Add 1½ oz of your choice:

Van Gogh Vodka

Van Gogh Double Espresso

Van Gogh Dutch Chocolate

Van Gogh Dutch Caramel



glassware:
mug



garnish:
cinnamon stick
and nutmeg
powder

Top it off with a dusting of nutmeg and a cinnamon stick.



Fill your mug with cider.

Add 1½ oz of your choice:

Van Gogh Vodka

Van Gogh Dutch Caramel

Van Gogh Wild Appel

Van Gogh Vanilla



glassware:
mug



garnish:
cinnamon sticks

Top it off with a cinnamon stick.



Fill your glass with club soda.

Add 1½ oz of your choice:

Van Gogh Vodka

Van Gogh Pomegranate

Van Gogh Açai-Blueberry

Van Gogh Pineapple



glassware:
rocks



garnish:
citrus wedge and fresh herbs

Top it off with a citrus wedge and fresh herbs.



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Imported by 375 Park Avenue Spirits,
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35% alc. by vol., 40% alc. by vol.
Please enjoy responsibly.