



THE BOOZE CLUES

The Fall Dinner Party

THREE COCKTAILS / THREE COURSES / ONE EASY EVENING

A simple, beautiful menu for gathering around the table.

A free guide from theboozeclues.com

THE PLAN

An evening in three pours

Start crisp and bright, settle into something cozy, then finish with a slow sipper. Each recipe makes one drink; scale ingredients to your guest count.

01 WELCOME

Cranberry Gin Fizz

Goat cheese crostini with honey, thyme, and toasted walnuts.

02 DINNER

Apple Cider Bourbon Smash

Herb-roasted chicken or pork tenderloin with roasted squash.

03 AFTER DINNER

Maple Old Fashioned

Dark chocolate squares or a small slice of pecan tart.

HOSTING NOTE

Set out garnishes before guests arrive. Chill the soda water and apple cider, and slice citrus and garnishes just before serving.

Cranberry Gin Fizz

Tart, botanical, and sparkling - an easy first glass.

1 COCKTAIL | 5 MINUTES

INGREDIENTS

- 2 oz gin
- 1 oz cranberry juice
- 1/2 oz fresh lemon juice
- 1/2 oz simple syrup
- 2 oz chilled soda water
- Rosemary sprig and cranberries, to garnish

MAKE IT

- 01** Shake gin, cranberry, lemon, and syrup with ice.
- 02** Strain into a tall glass filled with fresh ice.
- 03** Top with soda water. Stir gently and garnish.

PAIR IT WITH

Goat cheese crostini with honey, thyme, and walnuts.

The tart cranberry and lemon lift the creamy goat cheese; rosemary and thyme echo one another.

Apple Cider Bourbon Smash

Apple and bourbon with a touch of maple and lemon.

1 COCKTAIL | 5 MINUTES

INGREDIENTS

- 2 oz bourbon
- 2 oz unsweetened apple cider
- 1/2 oz fresh lemon juice
- 1/4 oz maple syrup
- Apple slice or cinnamon stick, to garnish

MAKE IT

- 01** Shake bourbon, cider, lemon, and maple syrup with ice.
- 02** Strain into a rocks glass over fresh ice.
- 03** Garnish with an apple slice or cinnamon stick.

PAIR IT WITH

Herb-roasted chicken or pork tenderloin with roasted squash.

Apple and maple complement roasted vegetables and savory herbs without making the main course feel heavy.

Maple Old Fashioned

A warm, spirit-forward finish for a crisp night.

1 COCKTAIL | 4 MINUTES

INGREDIENTS

- 2 oz bourbon
- 1/4 oz maple syrup
- 2 dashes Angostura bitters
- Orange peel, to garnish

MAKE IT

- 01** Stir bourbon, maple syrup, and bitters with ice until chilled.
- 02** Strain over a large ice cube in a rocks glass.
- 03** Express orange peel over the drink and drop it in.

PAIR IT WITH

A square of dark chocolate or a small slice of pecan tart.

The bitters and orange keep the drink balanced alongside a rich dessert.