

WORDS LAINEY ARROL | PHOTO JAYDEN JAMES | DESIGN MARIA HERNANDEZ

FIRESIDE MARTINIS

Shake up your cocktail game with these seasonal martini recipes.



Gingerbread Martini

Total Time: 10 minutes
Serves: 4

Ingredients:
2 Tbsp. vanilla frosting for garnish
Gingerbread cookie crumbs for garnish
Ice
5 oz vodka
3 oz gingerbread syrup
5 oz Irish cream liqueur

1. Coat martini glass rims in frosting and crushed gingerbread cookies.
2. Fill a cocktail shaker with ice, vodka, gingerbread syrup, and Irish cream liqueur.
3. Shake 30 seconds.
4. Strain into a martini glass.

Cranberry Martini

Total Time: 10 minutes
Serves: 4

Ingredients:
Ice
8 oz vodka
4 oz cranberry juice
2 oz triple sec
2 oz lime juice
Cranberries for garnish
Cocktail picks

1. Fill a cocktail shaker with ice, vodka, cranberry juice, triple sec, and lime juice.
2. Shake 30 seconds.
3. Strain into a martini glass and garnish with cranberries on cocktail picks.

Espresso Martini

Total time: 10 minutes
Serves: 4

Ingredients:
Ice
8 oz vodka
4 oz Kahlua
4 espresso shots
2 oz simple syrup
Espresso beans for garnish

1. Fill a cocktail shaker with ice, vodka, Kahlua, espresso, and simple syrup.
2. Shake 30 seconds or until foamy.
3. Strain into a martini glass and garnish with espresso beans.

Apple Cider Martini

Total Time: 10 minutes
Serves: 4

Ingredients:
2 Tbsp. simple syrup
Ice
12 oz apple cider
12 oz vodka
4 oz triple sec
4 oz lemon juice
4 oz maple syrup
Dried apple slices for garnish

1. Coat martini glass rim in simple syrup and dried apple slices.
2. Fill a cocktail shaker with ice, apple cider, vodka, triple sec, lemon juice, and maple syrup.
3. Shake 30 seconds.
4. Strain into a martini glass.