

CHEERS



FOR THE NEW YEAR'S

Make another resolution—pledge to abandon the same old boring habits of the past. And, for starters, plan your NYE celebration with an unexpected twist.

We count down three fun and exciting drink options to toast to 2016.

BY NINA HEMPHILL REEDER



A SPARKLING SEND-OFF

Okay, sometimes it's hard to ignore tradition. Does it just not feel like New Year's Eve without the glass of bubbly? Have the bubbly, but ditch the champagne flutes and drink straight from the bottle with these mini Moët champagne bottles.



1. THE NOISE MAKER

Keep your party popping with this smooth yet dazzling mix. The spiced vermouth with the sweetness of the Martini's classic Prosecco is palate pleaser. Drop in your favorite fruit for some added flair.

INGREDIENTS:

- 2 OUNCES MARTINI ROSATO
- 2 OUNCES MARTINI PROSECCO
- SQUEEZE OF ORANGE
- FAVORITE FRUIT GARNISH

DIRECTIONS:

Pour all ingredients into champagne flute. Gently stir to combine.

2. THE KANPAI COCKTAIL

Adopt the Japanese custom of the New Year's Eve sake toast, which is believed to bring good fortune and health. Try out this East-meets-West cocktail, which combines TY KU sake and Daily's daiquiri mix.

INGREDIENTS:

- 1½ OUNCES TY KU SILVER SAKE
- ½ OUNCE DAILY'S STRAWBERRY DAIQUIRI MIX
- SQUEEZE OF LEMON
- 1-2 OUNCES SPARKLING WINE

DIRECTIONS:

Shake sake, daiquiri mix and lemon juice over ice. Strain into champagne flute. Top with sparkling wine.

3. THE PARTY STARTER

Don't be the one who falls asleep before midnight. Get your caffeine and kicks with the smooth hazelnut taste of Frangelico blended with a little coffee and Wild Turkey Bourbon.

INGREDIENTS:

- 1 OUNCE FRANGELICO
- 1 OUNCE WILD TURKEY BOURBON
- ½ OUNCE COLD COFFEE
- ½ OUNCE CREAM
- ½ OUNCE COCONUT MILK
- PINCH NUTMEG

DIRECTIONS:

Shake everything except nutmeg over ice. Strain into a glass. Garnish with nutmeg.