

Cocktail- Mocktail Trail



Nov 22 - Dec 31



For details visit
ACTINSELTOWN.COM

GRAB A CUP OF HOLIDAY CHEER AND HAVE A REALLY FESTIVE TIME!

COCKTAIL TRAIL

MOCKTAIL TRAIL

ANGELONI'S CLUB MADRID

Jingle 75: Alibi gin, cranberry, citrus, rosemary, bubbles.



BALLY'S - PHIL'S CAROUSEL BAR

Peppermint Espresso Martini: Tito's handmade vodka, rumchata peppermint liqueur, caffe Borghetti, espresso, candy cane garnish.

Light of Spirit: Seltzer, honey, lemon, lime, strawberry, mint

BAR 32 - ORANGE LOOP

The North Pole: Spiced up chocolate Manhattan on the rocks from a BAR|32 coffee mug. Cacao infused Dad's Hat rye whiskey, Carpano Antica and Luxardo Maraschino stirred and served over fresh ice with a cherry on top!

Jack Frost: A boozy shake served in a coupe glass dusted with sugar snow, Empress 1908 Gin blended into vanilla ice cream with blueberry simple syrup and a touch of pineapple.

The George Bailey: Spiked hot chocolate with Baileys topped with light whipped cream and shaved chocolate from a BAR|32 mug.

CUBA LIBRE RESTAURANT & RUM BAR AT THE QUARTER

Coquito: Brinley Shipwreck Rum Cream & Spiced rum, Coco Lopez coconut cream, cream, dash of nutmeg.

DAVE AND BUSTER'S

Holiday Spiced Martini: Vanilla vodka martini with holiday twist! Cinnamon on top with Cinnamon sugar on Rim.

CARDINAL

Flannel Season: Prosperity Rum, Cranberry, Maple Syrup, Apple, Nutmeg.



TENNESSEE AVENUE BEER HALL

Winter Wonderland Cosmo: Skyy Vodka, Cointreau, white cranberry and fresh lime served up in a St. Germain elderflower misted shimmering coupe glass.

Mistletoe Margarita: Perfectly balanced with, fresh ingredients and of course Espolon Tequila. Housemade cranberry simple with touch of cinnamon and spice.

Poinsettia Punch: Abuelita's secret sangria Christmas edition. It's red and that's all we're saying!

TONY'S BALTIMORE GRILL

TBG Xmas: Vanilla vodka, baileys, espresso & peppermint.



SUPERFRICO

Ho-Ho-Hot Cocoa:

A cup of hot cocoa and a Penguin cookie

"Naughty" options of Forester Bourbon or Captain Morgan to add to the cup of hot cocoa.