INEBRIOUS

Winter 2026–2027 · Free 3-drink sample

Three drinks from the ten-drink Winter 2026–2027 seasonal package: two cocktails and one non-alcoholic drink, with complete single-drink recipes and the two shared syrups they need. Recipes have not been physically tested by Inebrious in your venue; taste and adjust before service.

The full package adds seven more drinks, twenty-drink batching for every drink, the cocoa syrup, holding and purchasing guidance, staff pitches and guest questions, trend references, a printable guest menu and the costing workspace. $20 once plus applicable tax at inebrious.com/seasonal.

W01 · Brown Sugar Orange Old Fashioned

Bourbon, cinnamon brown sugar and aromatic bitters, finished with orange oils.

Cocktail · Spirit-forward / warming / citrus aroma · Glass: Rocks, 9-10 oz · Garnish: Expressed orange peel

Ingredients

- 2 oz bourbon
- 0.25 oz cinnamon demerara syrup
- 2 dash aromatic bitters
- 1 each orange peel

Method

1. Add bourbon, syrup and bitters to a mixing glass. Fill with solid ice.
2. Stir 20-30 seconds, until cold and lightly diluted. Strain over one large fresh cube.
3. Express a wide orange peel over the drink, wipe the rim and place the peel in the glass.

Quality

Bourbon should lead. Cinnamon is an accent, and fresh orange oil supplies the top note. Avoid a sugared rim or added spice garnish.

Staff pitch

A bourbon Old Fashioned with a little winter spice and fresh orange aroma.

Pairing: Roast beef, mushrooms or aged cheddar.

Notes: Contains alcohol. Check bitters label for allergens.

W03 · Pomegranate Winter Margarita

Reposado tequila, pomegranate, orange liqueur and lime with a touch of cinnamon.

Cocktail · Tart / fruit-led / lightly spiced · Glass: Rocks, 10-12 oz · Garnish: Lime wheel

Ingredients

- 1.5 oz reposado tequila
- 0.5 oz orange liqueur
- 0.75 oz pomegranate juice
- 0.75 oz lime juice
- 0.25 oz cinnamon demerara syrup
- 1 each lime wheel

Method

1. Add all liquid ingredients to a shaker. Fill with ice.
2. Shake firmly for 10-12 seconds. Strain over fresh ice in the rocks glass.
3. Add the lime wheel. The standard build has no salt rim.

Quality

Fresh lime leads the acidity; pomegranate supplies tart fruit and color. Use 100% pomegranate juice without added sugar, not grenadine or a sweetened cocktail blend.

Staff pitch

A tart pomegranate Margarita with reposado tequila and just a hint of winter cinnamon.
Pairing: Pork tacos, grilled chicken or roasted squash.

Notes: Contains alcohol. Verify juice and liqueur labels.

W09 · Winter Tea Collins

Earl Grey honey and fresh lemon with a long soda finish.

Non-alcoholic · Citrusy / honeyed / gently tannic · Glass: Collins, 12 oz · Garnish: Expressed lemon peel

Ingredients

- 0.75 oz Earl Grey honey syrup
- 0.75 oz lemon juice
- 3 oz soda water
- 1 each lemon peel

Method

1. Add Earl Grey honey syrup and lemon juice to a shaker. Short-shake with ice for 5 seconds.
2. Strain over fresh ice into the Collins glass. Add 3 oz chilled soda and lift gently.
3. Express lemon peel over the surface and add it to the glass.

Quality

Fresh lemon, a floral citrus tea aroma and a light honey finish. The same strong tea syrup used in the rum sour supplies all the tea flavor; no separate tea brew is needed.

Staff pitch

A sparkling lemon and Earl Grey tea drink, lightly sweetened with honey.
Pairing: Salads, grilled fish or lemon shortbread.

Notes: Contains caffeinated tea and honey. Honey is not vegan. No alcoholic ingredients specified.

Shared prep for these drinks

Cinnamon demerara syrup · yield 600 ml

• 400 g demerara sugar
• 8 g cinnamon sticks
• 400 ml filtered water (includes top-up allowance)

Method
Combine 400 g demerara sugar, 350 ml water and 8 g cinnamon sticks, broken once. Heat gently, stirring until dissolved. Cover off heat for 15 minutes. Strain, cool promptly, then add filtered water to a final measured volume of 600 ml. The costing allowance includes up to 50 ml top-up water.

Check
Warm cinnamon and brown sugar, with no gritty ground spice. Use sticks rather than powdered cinnamon.

Hold
Refrigerate; 7-day house quality limit.

Earl Grey honey syrup · yield 750 ml

• 500 g honey
• 20 g Earl Grey tea
• 500 ml filtered water (includes top-up allowance)

Method
Steep 20 g plain Earl Grey tea in 400 ml water at about 195 F / 90 C for 4 minutes. Fine-strain without squeezing. Measure 350 ml brewed tea and stir in 500 g honey while warm. Cool promptly, then add filtered water to a final measured volume of 750 ml. The costing allowance includes up to 100 ml top-up water.

Check
Honey with a clear bergamot aroma and gentle tea tannin. Choose plain black tea with bergamot, without vanilla, flowers or dairy additives.

Hold
Refrigerate; 7-day house quality limit.

Starting costs in the full package are planning assumptions, not supplier quotes. © Inebrious · inebrious.com