

Brookshire's FALL FAVORITES

CHECK OUT OUR WEEKLY SPIRITS SPECIALS

32⁹⁹

Tito's Texas Handmade Vodka
1.75 Liter Bottle

Apple Harvest Tonic

INGREDIENTS

1 sage leaf, plus more for garnish	1 oz vodka
2 tsp lemon juice	1 oz triple sec
1 tsp fresh ginger, chopped	1/2 cup apple juice
1 tsp agave nectar	tonic water
Ice	Rockit™ or SugarBee® apple slices, for garnish

DIRECTIONS

In a cocktail shaker, muddle together the sage, lemon juice, ginger and agave. Fill with ice. Add vodka, triple sec and apple juice. Shake for 10 to 15 seconds, and strain into a goblet filled with ice. Top with tonic water. Garnish with additional sage and apple slices.

45⁹⁹

Crown Royal Whisky
Selected Varieties
1.75 Liter Bottle

23⁹⁹

Jim Beam Bourbon Whiskey
Selected Varieties
1.75 Liter Bottle



39⁹⁹

Avión Tequila
Reposado Or Silver
750 ML Bottle



24⁹⁹

Milagro Tequila
Silver Or Reposado
750 ML Bottle



PRICING VALID FROM AUGUST 28-SEPTEMBER 24

9250 MANSFIELD RD., SHREVEPORT, LA
Store Hours: Mon.-Thurs. • 9 am - 9 pm Fri.-Sat. • 9 am - 10 pm Closed Sunday



19⁹⁹
Sailor Jerry Rum
 750 ML Bottle



27⁹⁹
Teremana Tequila
 Blanco Or Reposado
 750 ML Bottle



23⁹⁹
Seagram's VO Canadian Whisky
 1.75 Liter Bottle



32⁹⁹
Penelope Bourbon Whiskey
 750 ML Bottle



21⁹⁹
JT Meleck Rice Vodka
 750 ML Bottle



9⁹⁹
On The Rocks Premium Cocktails
 Selected - 375 ML Bottle



22⁹⁹
Four Roses Bourbon Whiskey
 750 ML Bottle



79⁹⁹
Jefferson's Ocean Bourbon Whiskey
 750 ML Bottle

SAY SOMETHING HERE



27⁹⁹
Espolòn Tequila Blanco
 750 ML Bottle

Spicy Strawberry-Jalapeño Margarita

INGREDIENTS

- 2 small jalapeños
- Tajín Clásico Seasoning or sea salt, for rimming glass and garnish
- 1 cup strawberries, hulled (about 4 large strawberries, plus extra for garnish)
- 1 to 2 oz fresh lime juice (from 1 lime)
- 2 oz blanco tequila
- 1 oz Grand Marnier
- ice, for mixing and serving
- 1 squeeze honey (optional)
- lime slices, for garnish

Char the jalapeños on a grill or over a flame until blackened. Reserve one for garnish. Slice the other jalapeño, removing the stem. Rim a cocktail glass with lime juice. Dip in Tajín seasoning, and set the glass aside. Place the strawberries, lime juice, tequila and Grand Marnier in a blender. Blend until combined, but strawberries are still chunky.

In a cocktail shaker filled with ice, add a few slices of charred jalapeño, the honey and the strawberry mixture. Shake until well-chilled. Strain into prepared cocktail glass filled with ice. Skewer a strawberry sprinkled with Tajín, the other charred jalapeño and a lime slice to use as a garnish.

APÉRITIF

DRINKS SERVED BEFORE DINNER

- VERMOUTH
- FORTIFIED WINES
- CAMPARI
- DUBONNET
- LILLET



DIGESTIF

SERVED AFTER A MEAL, IN THEORY TO AID DIGESTION

- BRANDY
- FORTIFIED WINES
- LIQUEURS
- DISTILLED LIQUORS
- LIQUOR COCKTAILS



Brookshire's

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