

OCTOBER SPECIALS



750ml
\$14.99

TROPICAL GHOST

Ingredients

- 1 1/2 oz BACARDÍ Limón Flavored Rum
- 3/4 oz Master Mix Piña Colada Mix
- 3 oz ginger beer
- 1-2 dashes Bitters



HOT BUTTERED RUM

Ingredients

- 2 oz BACARDÍ Spiced rum
- 3 oz hot water
- 1 cinnamon stick(s)
- 1 star anise
- 1/4 heaping tsp soft brown sugar
- 1 1/2 knobs unsalted butter lemon

MASTER MIXES



LUNAZUL
Tequila

750ml
\$24.49



JACK DANIEL'S
OLD NO. 7
BRAND

750ml
\$24.99



BAILEYS

750ml
\$27.99



Crown Royal

750ml
\$27.49



Salvador's
Ready-to-Drink Cocktails

1.75L
\$10.99



SMIRNOFF

1.75L
\$21.49

Prices goods October 1st – 31st
10% off when purchase 6 or more 750ml bottles of wine. Stock up and save!

Check us out on Facebook
Please Drink Responsibly

PriceCutter

KEEPING IT LOCAL SINCE 1967

OCTOBER SPECIALS



750ml
\$15.49



200ml
\$3.49



1.75L
\$34.49



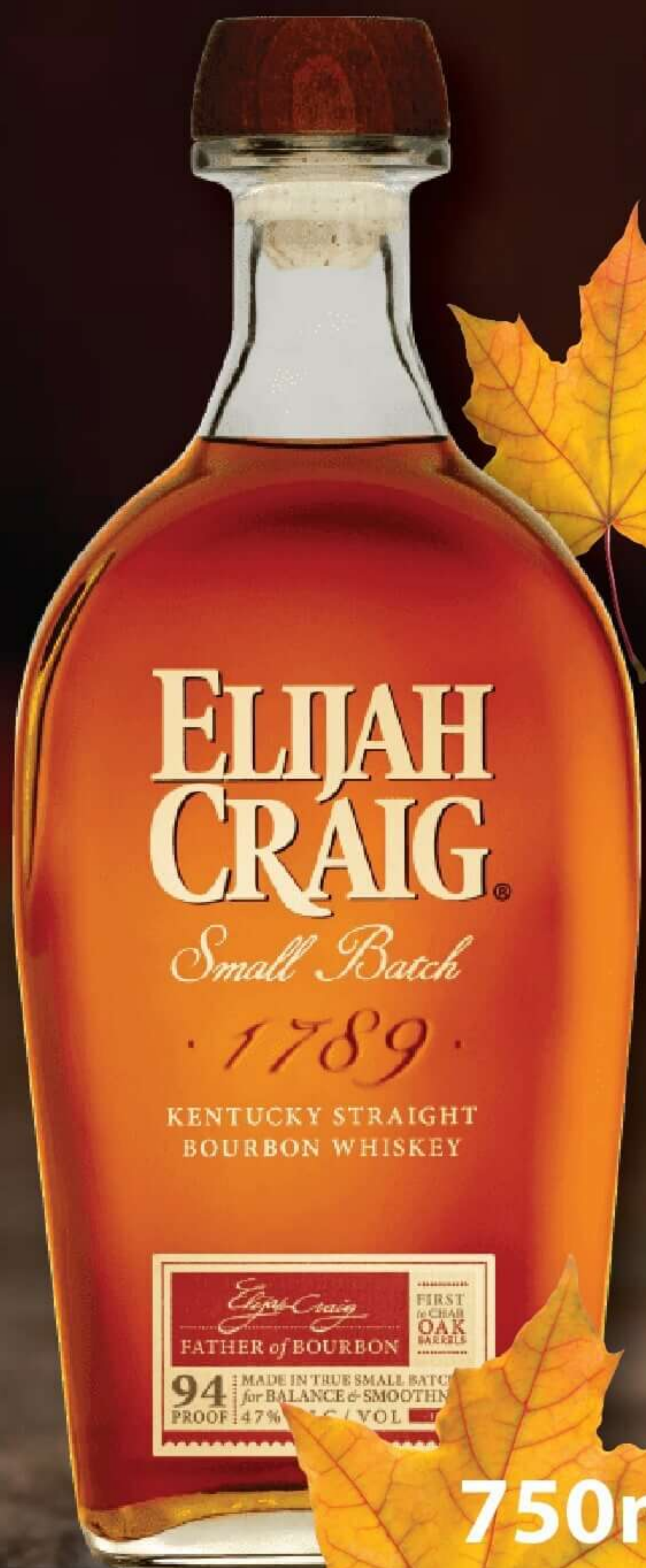
8PK
\$8.99



750ml
\$20.49



750ml
\$15.49



750ml
\$32.99

THE OLD FASHIONED

Elijah Craig Small Batch

INGREDIENTS

- 2 oz. Elijah Craig Small Batch Bourbon
- .25 oz. Simple Syrup
- 3 Dashes of Bitters
- Orange Swath
- 1 Brandied Cherry (optional)

INSTRUCTIONS

In a mixing glass add bitters, simple syrup, Elijah Craig Small Batch, and ice. Stir until well chilled. Strain cocktail over a large ice cube in a double old-Fashioned glass. Garnish with a swath of orange and a brandied cherry

AUTHENTIC MICHELADA

Transform your beer into a savory and refreshing cocktail with a michelada, where bold spices, tangy tomato juice, and zesty citrus elevate each sip.

Ingredients

- 1 part Zing Zang Michelada Mix
- 3 parts ice cold Mexican or American pilsner beer

Directions

Serve in a chilled glass rimmed with chile-lime seasoning and garnish with lime



32oz
\$5.99

Prices goods October 1st – 31st
10% off when purchase 6 or more 750ml bottles of wine.

Stock up and save!
Check us out on Facebook
Please Drink Responsibly



KEEPING IT LOCAL SINCE 1967

October Specials



1.75L
\$23.49

SKYY FIRST DAY OF FALL

INGREDIENTS

1.5 parts SKYY Vodka
.75 fresh lemon juice
.5 parts syrup
Top with sparkling apple cider

HOW TO MAKE IT

Add SKYY, lemon juice, and simple syrup into a shaker tin and give it a quick shake. Strain into a Collins glass filled with ice, top off with sparkling apple cider. Garnish and enjoy.

GARNISH

Apple and cinnamon.



SKYY SPUMANTE

INGREDIENTS

1 parts SKYY Infusions Citrus
0.5-part Grand Marnier Cordon Rouge
2 dashes orange bitters
3 parts Prosecco
1.5 parts soda water

HOW TO MAKE IT

Add the first three ingredients to ice filled wine glass. Top with prosecco and soda water. Garnish.

GLASS

Wine glass

GARNISH

Lemon peel



6PK
\$13.99



KEEPING IT LOCAL SINCE 1967

Prices goods October 1st – 31st
10% off when purchase 6 or more 750ml bottles of wine. Stock up and save!
Check us out on Facebook
Please Drink Responsibly



OCTOBER SPECIALS



WITCHES BREW

Ingredients:

- 4 oz Stella Rosa Black
- 1 oz tequila
- 1/4 cup strawberries, sliced
- Mint sprigs
- Strawberry slice (for garnish)
- Orange Brew Glitter
- Lime juice

Instructions:

1. In a shaker, add: tequila, strawberry slices, and mint.
2. Muddle until berries are smooth. Set aside.
3. Rim a skull glass with lime juice and coat evenly in orange Brew Glitter.
4. Add ice and then strain mixture into glass.
5. Top off with Stella Rosa Black.
6. Garnish with a mint sprig and a strawberry slice.

750ml
\$10.99



Please Drink Responsibly
Prices goods October 1st – 31st
10% off when purchase 6 or more 750ml bottles of wine. Stock up and save!
Check us out on Facebook



KEEPING IT LOCAL SINCE 1967