

Brookshire's

SPICE THINGS UP!

CHECK OUT OUR WEEKLY SPIRITS SPECIALS



35⁹⁹

Bulleit Bourbon Whiskey
750 ML Bottle

HOLIDAY EGGNOG

INGREDIENTS

6 large eggs	1/2 cup brandy or bourbon
2 egg yolks	1 Tbs McCormick® Pure Vanilla Extract
1/2 cup plus 2 Tbs granulated sugar	1/2 tsp McCormick® Ground Nutmeg, plus extra for garnish
1/4 tsp salt	1/2 cup heavy cream
4 cups whole milk	

DIRECTIONS

Whisk eggs, yolks, sugar and salt in heavy 4-quart saucepan. Stir in the milk 1/2 cup at a time, blending well after each addition. Heat slowly over lowest possible flame (stirring constantly) until the custard registers 160° F on an instant-read thermometer, thickens and coats back of spoon (about 25 to 30 minutes). Pour custard through sieve into large bowl. Stir in the liquor, vanilla and nutmeg. Cover with plastic wrap. Refrigerate until well-chilled, at least 3 hours or up to 3 days.

Just before serving, whip the cream in medium bowl to very soft peaks. Gently fold into custard mixture until incorporated. Serve in chilled punch bowl or cups. Garnish with nutmeg, if desired.

32⁴⁹

Tito's Texas Handmade Vodka
1.75 Liter Bottle

45⁹⁹

Crown Royal Whisky
Selected Varieties
1.75 Liter Bottle



9⁹⁹

Evan Williams Egg Nog
750 ML Bottle



19⁹⁹

Pennsylvania Dutch Egg Nog
1.75 Liter Bottle



PRICING VALID FROM 10/30/24-12/3/24



9250 MANSFIELD RD., SHREVEPORT, LA

Store Hours: Mon.-Thurs. • 9 am - 9 pm Fri.-Sat. • 9 am - 10 pm Closed Sunday



28⁹⁹
**Seagram's 7
 Crown Whiskey**
 1.75 Liter Bottle



15⁹⁹
**Captain Morgan
 Spiced Rum**
 Original - 750 ML Bottle



26⁹⁹
**Baileys
 Liqueur**
 Selected Varieties
 750 ML Bottle



9⁹⁹
**E & J Gallo
 Brandy**
 750 ML Bottle



26⁹⁹
**Grey Goose
 Vodka**
 Selected Varieties
 750 ML Bottle



39⁹⁹
**Hennessy
 Very Special
 Cognac**
 750 ML Bottle



44⁹⁹
**WhistlePig
 PiggyBack
 Rye Whiskey**
 750 ML Bottle



44⁹⁹
**Don Julio
 Blanco Tequila**
 750 ML Bottle



99⁹⁹
**The Macallan
 Scotch 12 Year**
 750 ML Bottle



32⁹⁹
**Four Roses
 Small Batch
 Bourbon**
 750 ML Bottle

GETTING INTO FALL SPIRITS



29⁹⁹
**Yellowstone
 Select
 Bourbon
 Whiskey**
 750 ML Bottle



42⁹⁹
**Patrón
 Silver Tequila**
 750 ML Bottle

KUMQUAT PALOMA

INGREDIENTS

4 kumquats, sliced
 1 Tbs rosemary leaves
 1/2 cup fresh grapefruit juice
 2 Tbs simple syrup
 2 Tbs fresh lime juice
 (reserve lime wedge)

4 oz tequila
 ice, for shaking and serving
 1/4 cup salt
 club soda, for serving
 additional kumquats and
 rosemary sprigs, for garnish

DIRECTIONS

Place kumquats and rosemary leaves in a cocktail shaker. Muddle them aggressively. Add grapefruit juice, simple syrup, lime juice and tequila. Top with ice. Shake for 20 to 30 seconds.

Pour a layer of salt on a plate. Rub the rim of two glasses with a lime wedge. Dip rim of glasses in salt. Fill glasses with ice. Strain the cocktail evenly between the glasses. Top with club soda. Garnish with kumquat slices and rosemary sprigs.



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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Items And Prices Good Only At:
 9250 Mansfield Rd., Shreveport, LA
 Store Hours: Mon. - Thurs. - 9 am - 9 pm | Fri - Sat. - 9 am - 10 pm | Closed Sunday



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