

SWCB_SOBEYS_FW34_SK_PO1





SAVE^{\$}6



SAVE^{\$}8



Wayne Gretzky



SAVE TO 12

Bacardi

Top up your holiday bar



Jose Cuervo Especial Silver or Gold Tequila, 750 mL



SAVE^{\$}7 100 PTS when you buy 1

Crown Royal Canadian Whisky, 1.14 L

3999



SAVE^{\$}8



Bulleit Bourbon Frontier Whiskey, 750 mL



SAVE^{\$}15



Aberfeldy 12-Year-Old Highland Single Malt Scotch Whisky, 750 mL

7899



SAVE^{\$}5



Tanqueray London Dry Gin 750 mL



Winter Spiced Negroni

- 1 oz Tanqueray
 London Dry Gin
 ½ oz bitter apéritif
 - ½ oz tawny port

orange zest

- freshly grated nutmeg star anise and strip of
- In a mixing glass, add the Tanqueray gin, bitter apéritif and port; gently stir. Pour into a lowball glass with ice. Sprinkle with the nutmeg. Garnish with the star anise and orange zest.



SWCB_SOBEYS_FW34_SK_PO3



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Offer valid December 19-25, 2024 at all Sobeys Liquor locations in Saskatchewan. Minimum qualifying purchase must be made in a single transaction. No base Scene+ points earned. Scene+ digital or physical membership card must be presented at time of transaction. Minimum spend does not include taxes, deposits and environmental charges. Offer excludes event tickets, gift cards, tobacco products, lottery and other goods and services which are non-discountable or excluded by law. Coupons have no cash value and cannot be combined with any other offers. Visit https://www.sceneplus.ca/terms-and-conditions to see full Terms and Conditions. Offer subject to change and may be withdrawn without notice.



HURRY IN FOR THESE HOT HOLIDAY I DAY DEALS

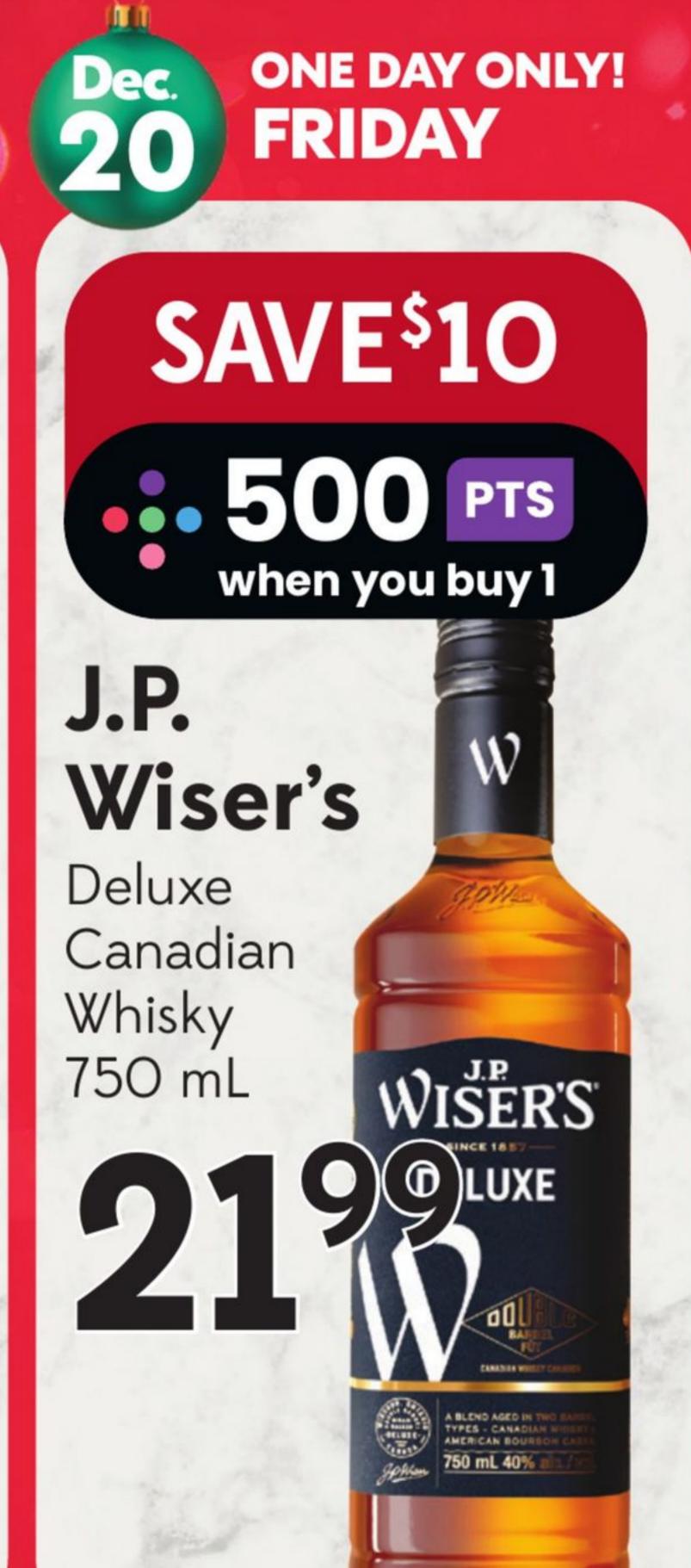
12 Days. 12 Hot Holiday Deals.

December 12-23, 2024

While quantities last.
No rainchecks.
No substitutions.
No additional discount.

Stores reserve the right to limit quantities for purchase.













Impress holiday guests with festive drinks

Jobeys Liquor



Pom Pomtini

- 1½ oz vodka
- 2 oz pomegranate juice
- ½ oz fresh lime juice
- ½ oz simple syrup
- l oz sparkling clementine soda
- ice
- 1 chunk pomegranate
- I clementine twist
- 1/4 tsp pumpkin pie spice

In a cocktail shaker filled with ice, add the vodka, pomegranate juice, lime juice and simple syrup; shake well. Strain into a chilled martini glass. Top with the soda. Garnish with the pomegranate chunk and clementine twist; carefully sprinkle the fruit with the pumpkin pie spice without getting any in the cocktail.

Makes I drink.



Mistletoe Float

- 1½ oz rum
- 1 oz espresso (or strong coffee)
- 1 tbsp granulated sugar
- 3 oz cola
- I scoop mint chocolate chip ice cream
- 1 oz 1% milk
- ½ tsp cocoa powder
- 2 wafer rolls (or any cookie stick)

Make the espresso and stir in the sugar until dissolved; refrigerate until chilled, about 30 minutes. In a soda fountain—style ice cream sundae glass, add the rum, chilled espresso and cola. Add the ice cream. Top with the milk. Sprinkle with the cocoa powder. Garnish with the wafer rolls.

Makes 1 drink.



Spiked Milk and Cookies

- 1½ oz bourbon
- 1½ oz 2% milk (or whipping cream)
- ½ oz dark maple syrup
- ½ tsp vanilla
- 1/8 tsp nutmeg
- ice
- I maple cream cookie

In a cocktail shaker filled with ice, add the bourbon, milk, maple syrup and vanilla; shake well for 45 seconds. Strain into a brandy snifter; sprinkle with the nutmeg. Garnish with the cookie on a pick.

Makes 1 drink.



Dirty Caesar

- 1½ oz gin
- Cajun seasoning for rimming
- 4 oz tomato clam cocktail
- 1 oz olive brine
- ½ oz fresh lime juice
- Tabasco sauce (to taste)
- Worcestershire sauce (to taste)
- ice
- 1 snow crab or lobster claw (optional)
- 1 queen olive (optional)

Rim the outside of a large tulip glass with the Cajun seasoning without getting any inside the glass. Fill the glass with ice. Add the gin, tomato clam cocktail, olive brine and lime juice. Season to taste with the Tabasco sauce and Worcestershire sauce. Using a long bar spoon, stir a few times. Garnish with the claw clamping the olive (if using).

Makes I drink.



Cranberry Paloma

- 1 oz blanco tequila
- 1 oz cranberry juice
- ½ oz fresh lime juice
- ½ oz agave syrup
- 4 oz pink grapefruit soda
- ice
- sprig rosemary and 5 cranberries

In a cocktail shaker filled with ice, add the tequila, cranberry juice, lime juice and agave syrup; shake well. Strain into a highball glass filled with ice. Top with the soda. Using a long bar spoon, stir a few times. Garnish with the rosemary and cranberries on a pick.

Makes 1 drink.



Canadian Tuxedo

- 1½ oz whisky
- ¾ oz fresh lemon juice
- ½ oz dark maple syrup
- 5 oz ginger beer
- ice
- sprig mint and
 l cocktail cherry

In a cocktail shaker filled with ice, add the whisky, lemon juice and maple syrup; shake well for 30 seconds. Strain into a chilled flute. Top with the ginger beer. Garnish with the mint and cherry.

Makes 1 drink.