

This was probably the most enjoyable fall release to write. There's nothing better than a seasonal mixed drink, and we can't wait to hear if you try any of these! I'll be taking a trip to the liquor store this weekend and can pretend I'm a bartender who knows what I'm doing (instead of an amateur who buys drink mixes pre-made from the grocery store) as I try some of these myself. I doubt any will be Insta-worthy thanks to my lack of bartending skills, but as long as they taste good, right?

Cheers!
- Mallory



This Fall, We Hope an Apple Cocktail a Day Keeps the Doctor Away

September 10, 2020 – Let's be honest ... between the pandemic, quarantine and virtual working and/or learning, there have been at least two days this week (probably more) that you've said to yourself, "I need a drink." You may already be slumping in your chair after being hit by every curveball today has thrown at you ... and it's still early.

We at MBPR and our client destinations hear you ... and the destinations have gathered their favorite seasonal cocktail recipes to share with you. In case your young kids feel left out – or you prefer not to imbibe – there's a mocktail recipe, too!

Raid your liquor cabinet, make yourself a fall drink and take some time for yourself tonight. And if you don't have the destination-specific liquor, not to worry. We're all learning to improvise these days; we think whatever you come up with will be spectacular!

Autumn's Belle

[Level 2 Steakhouse](#) at the Hilton Branson Convention Center in [Branson, Missouri](#)

Branson is known for its gorgeous fall foliage as the Ozark Mountains transition from greens to golden yellows and deep reds, so it only makes sense for them to have such a delicate, majestic cocktail that reflects those seasonal changes. With notes of pear, lime and ginger, "Autumn's Belle" might just be as enjoyable as those famous mountain views.



AUTUMN'S BELLE

Ingredients

- 1.5 ounces Grey Goose La Poire Vodka
- .75 ounces fresh lime juice
- .5 ounces Barrow's Intense Ginger liqueur
- .5 ounces Belle de Brillet pear liqueur
- Candied ginger, for garnish
- Sprig of rosemary, for garnish

Directions

1. Mix the pear vodka, lime juice and ginger liqueur and pour over ice.
2. Float the Belle de Brillet.
3. Garnish with candied ginger and a sprig of rosemary.





Purple Rain

Fishers in [Orange Beach, Alabama](#)

This seasonal cocktail is the embodiment of fall in Alabama. Blueberries are just ending their season now (in Alabama, at least) and the rosemary and rhubarb really bring out the true flavors of autumn. The lemon juice and ginger beer add a refreshing note that goes well with the warmer fall weather they have in the South. For the best flavor possible, Fishers recommends using local blueberries – they always taste better! (But we understand if you can't get Alabama blueberries in, say, California. Any will work ... including frozen, if you must!)



PURPLE RAIN

Ingredients

- 2 ounces Buffalo Trace bourbon
- 10 blueberries
- Leaves of 1 sprig of fresh rosemary
- 2 dashes rhubarb bitters
- 1 ounce fresh lemon juice
- Barritt's Ginger Beer

Directions

1. Muddle the blueberries, rosemary and bitters.
2. Add the bourbon and lemon juice.
3. Shake well and strain over new ice in highball (Collins) glass.
4. Top with ginger beer and garnish with fresh blueberries and rosemary sprig.





Autumn Gin Fizz

[Dollywood's DreamMore Resort and Spa](#) in Pigeon Forge, Tennessee

Anything at Dollywood's DreamMore Resort and Spa has to be just like Dolly – fun and whimsical with subtle class and a whole lotta sass! With a simple base of gin, lemon juice and agave syrup, this cocktail is anything but plain. To achieve that cool and comfy fall-day feel, top the drink with some sparkling apple cider and go one step further with an apple slice and some thyme as garnish.

<p style="text-align: center;"></p> <p style="text-align: center;"><i>AUTUMN GIN FIZZ</i></p> <p>Ingredients</p> <ul style="list-style-type: none">• 1.5 ounces Bombay Sapphire gin• .75 ounces lemon juice• .75 ounces agave syrup• Sparkling apple cider• Apple slice, for garnish• Sprig of thyme, for garnish <p>Directions</p> <ol style="list-style-type: none">1. Mix gin, lemon juice and agave syrup.2. Pour over ice.3. Top with sparkling apple cider and garnish with a fresh apple slice and sprig of thyme. <p style="text-align: center;"></p>	
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Just a Dram

[The Southern Hotel](#) in [Covington, Louisiana](#)

Shannon Stansbury, the Beverage Director for Cypress Bar at the Southern Hotel, had fall in mind with this soul-warming concoction. Cool fall nights will be no match for this drink that features notes of honey and gingersnaps. The orange and cherry from the Campari liqueur round out the flavor profile for a smooth, sultry drink that's perfect for sipping by a bonfire.



JUST A DRAM

Ingredients

- 1.5 ounces Drambuie liqueur
- .5 ounces Old Overholt or rye whiskey
- .5 ounces Campari liqueur
- .25 ounces lemon juice
- .25 ounces rich simple syrup
- 3 dashes Buckspace bitters
- Splash of club soda
- Optional: long lemon curl for garnish

Directions

1. Add Drambuie, whiskey, Campari, lemon juice, simple syrup and one dash of bitters to a shaker and shake to combine.
2. Strain over ice into a rocks glass.
3. Top with a splash of soda and two dashes of bitters.
4. Garnish with lemon curl.



Cooperstown Harvest

[Hawkeye Bar & Grill](#) at [The Otesaga Resort Hotel](#) in [Cooperstown, New York](#)

The Cooperstown Harvest exemplifies the spirit of Cooperstown, which is known for its apple orchards. You can bring a little bit of New York state home with you with this cocktail that uses locally sourced ingredients, including Cooperstown's very own Fly Creek Original Hard Cider. (But another hard cider will do in a pinch. We doubt you can find that awesome baseball skewer anywhere but Cooperstown, however.) Hawkeye's bartender, Brian Douglass, encourages you to put your own spin on it. "Cocktail recipes should be looked at as guidelines. Each person's taste is different, so you shouldn't be afraid to change a recipe to your personal taste."



COOPERSTOWN HARVEST

Ingredients

- 1.5 ounces Beanball Bourbon
- .5 ounces apple cider
- .25 ounces apple shrub or apple cider vinegar
- .25 ounces maple syrup
- .25 ounces Fly Creek Original Hard Cider
- 3-4 leaves of sage
- Thinly sliced apple pieces, for garnish

Directions

1. Take your sage and give it a firm slap. This will "wake up" your sage and primes the release of the sage oils. Place in cocktail shaker.
2. Add syrup and shrub/vinegar to the shaker.
3. Add bourbon and cider to the shaker and add ice.
4. Shake vigorously for 30 seconds - just enough time for the sage to release oils into the cocktail.
5. Strain into rocks glass and top with hard cider.
6. Garnish with a slice of apple and another sage leaf.



And for the kids or those who prefer to go alcohol-free ...

Candy Corn Cider Mocktail

[Dollywood](#) in Pigeon Forge, Tennessee

This Candy Corn Cider Mocktail will satisfy your sweet tooth while being a fun way to celebrate autumn. Using only four ingredients (that most families with young kids already have in their homes), this mocktail is both easy and delicious. It's sure to have at least the little ones jumping for joy. (Or is that the sugar taking effect?)

Dollywood

CANDY CORN CIDER MOCKTAIL

Ingredients

- 4 ounces pineapple juice with pineapple tidbits
- 5 ounces orange soda
- 2 ounces whipped topping
- 4 pieces candy corn

Directions

1. Combine pineapple juice, tidbits and orange soda.
2. Garnish with whipped topping and candy corn.





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