



CHOCOLAT FRANCAIS

Ingredients:

8 ounces whole milk

1 packet hot chocolate mix

1 ounce green chartreuse

2-3 ounces heavy cream

¼ ounce simple syrup

Grated chocolate for garnish (optional)

Instructions:

In a coffee mug, heat the milk to piping hot (using a microwave is fine, just make sure to stop and stir every 45 seconds to avoid scalding). Add the hot chocolate mix and stir to combine completely. Measure and add the chartreuse and stir briefly. In a cocktail shaker tin, add the cream and simple syrup. Shake without ice for 60-90 seconds. Using a bar spoon, scrape the lightly whipped cream onto the hot drink. Garnish with shaved chocolate, if desired.

DIY Simple Syrup:

1 cup water

1 cup sugar

In a pan, combine water and sugar and bring to a boil. Once sugar has dissolved remove from heat and cool completely.



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HOLIDAY EGG NOG

Ingredients:

2 ounces rum (for an upgrade, use 1 ounce each of funky Jamaican and grassy Martinique rums)

$\frac{3}{4}$ ounce maple syrup

$\frac{1}{2}$ ounce cream

$\frac{3}{4}$ ounce pumpkin butter (or $\frac{1}{2}$ ounce pumpkin puree and $\frac{1}{4}$ ounce spiced syrup)

1 egg white from a large egg (or $\frac{1}{2}$ ounce pasteurized egg whites)

$\frac{1}{4}$ ounce lemon juice

Cinnamon stick for garnish

Instructions:

In a cocktail shaker, add the rum, maple syrup, cream, pumpkin (and syrup if needed), egg white and lemon juice. Shake without ice for ten seconds to integrate the ingredients. Add ice and shake well, about 30 seconds. Strain into a coupe and garnish with a whole or grated cinnamon stick, or grated nutmeg.



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CRANBERRY GINGER GIMLET

Ingredients:

2 ounces gin

$\frac{3}{4}$ ounce lemon juice

$\frac{1}{2}$ ounce cranberry juice

$\frac{3}{4}$ ounce ginger syrup

Fresh cranberries, cloves and star anise for garnish

Instructions:

In a cocktail shaker, add the gin, lemon juice, cranberry juice and ginger syrup. Add ice and shake. Fine strain into a coupe. Pierce a few cranberries with whole cloves, and float on top for garnish along with a whole star anise.

DIY Ginger Simple Syrup:

1 cup water

1 cup sugar

4 inch ginger root, cut into wheels

In a pan, combine water and sugar and bring to a boil. Add ginger and simmer for 6-8 minutes. Remove from heat and strain into bottle or glass jar. Allow to cool completely.