

thanksgiving!

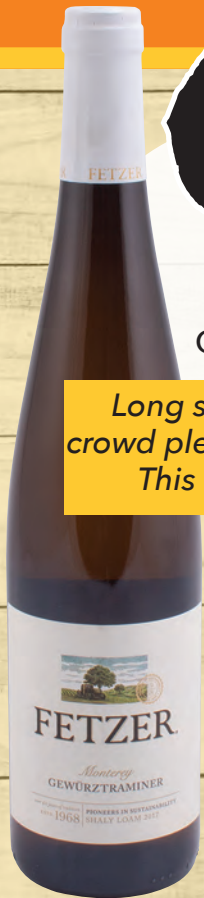
WITH family & friends

6⁹⁸

Fetzer

750 ml
Gewurztraminer

Long standing Thanksgiving crowd pleaser! Ham on the menu? This works excellent too!



11⁹⁸

Louis Jadot

750 ml
Beaujolais Villages

Great with any or all of ham, turkey, cranberries, squash & sweet potatoes.

Parmesan Acorn Squash

INGREDIENTS

2 Small Acorn Squash, halved and seeded
1 Tbsp. Butter, melted
1 Tbsp. Brown Sugar
1 Tbsp. Olive Oil
2 Tbsp. Grated Parmesan Cheese
1/4 tsp. Ground Cinnamon

INSTRUCTIONS

1. Heat oven to 375°F.
2. Cut each squash piece in half, scrape out the seeds and place cut sides up in 13"x9" baking dish.
3. Add 1/2 C. of water to dish; cover.
4. Bake 40 minutes or until squash is tender.
5. Mix butter, sugar and oil; spoon over squash.
6. Top with cheese and cinnamon. Bake uncovered for another 5 minutes.
7. Slice squash halves into strips for a more elegant serving option.



thanksgiving!

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1898

Daou

750 ml
Rose

*Any dish with bacon,
especially stuffing.*

EARN
2X
POINTS

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more
liquor rewards

1298

Hitch

750 ml
Santa Barbara
Pinot Noir

*Good with white & dark meat
turkey, cream based dishes
and/or casseroles.*

INGREDIENTS

- 1 Loaf French Bread
- 1 Lb. Bacon
- 2 C. Chopped Celery
- 1 Medium Onion, chopped
- 1/2 tsp. Sage
- 1/2 tsp. Basil
- 1/2 tsp. Oregano
- 1/2 tsp. Thyme
- Salt & Pepper, to taste
- 2 C. Chicken Broth



Holiday Stuffing

INSTRUCTIONS

1. Preheat oven to 350°F.
2. Cut or rip french bread into 1 inch cubes. Place in large bowl and set aside.
3. Cook bacon to desired doneness. Allow to cool, then crumble or cut into small pieces, reserving bacon fat. Add bacon to large bowl with bread.
4. Sauté celery and onions in reserved bacon grease until softened, then add to large bowl with bread and bacon.
5. Add seasonings and chicken broth to bowl; mix well.
6. Transfer stuffing mix into a greased 9×13 dish and bake covered for 30 minutes.
7. Uncover and bake for another 20 minutes, or until golden brown.

thanksgiving!

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798

Bogle
750 ml
Old Vine
Zinfandel

*Pairs with the common
Thanksgiving spices &
Dark Meat Turkey*



998

Bonterra
750 ml
Sauvignon Blanc

*Great choice with the green sides like
asparagus, green bean casserole and/or
brussel sprouts. Palate cleanser too.*



Green Beans with Parmesan-Garlic Crumbs

INGREDIENTS

- 1 Garlic Clove
- 2 1/2 C. Packed Cubed French Baguette
- 5 Tbsp. Unsalted Butter
- 2 Tbsp. Grated Parmesan Cheese
- 3/4 tsp. Salt
- 2 1/2 Lbs. Fresh Green Beans, trimmed
- 1 Tbsp. plus 1 tsp. Dijon Mustard
- 1 Tbsp. plus 1 tsp. Fresh Lemon Juice
- 1/2 tsp. Ground Black Pepper

INSTRUCTIONS

1. Heat large covered saucepot of salted water to boiling over high heat. In food processor with knife blade attached, pulse garlic until chopped. Add bread and process 15 seconds or just until coarse crumbs form. In large skillet, melt 2-1/2 tablespoons butter over medium heat. Add breadcrumb mixture and cook 12 to 14 min. or until crisp and golden brown, stirring frequently. Remove skillet from heat and cool 5 minutes; stir in cheese and 1/4 teaspoon salt.
2. Meanwhile, add green beans to boiling salted water and return water to boiling. Reduce heat to medium and cook 5 minutes or until crisp-tender; drain beans.
3. In same saucepot, melt remaining 2-1/2 tablespoons butter over medium heat. Stir in mustard, lemon juice, remaining 1/2 teaspoon salt and pepper. Add green beans and toss to coat. Add breadcrumb mixture and toss until well combined.



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17.98

Mumm Napa
750 ml
Brut Rose

Great pre-meal aperitif. Acts as a palate cleanser to rich gravy & meat and it accentuates cranberry dishes.



11.98

Hahn Founders Series
750 ml
GSM Red Blend

Pairs well with smoked turkey, roasted squash, stuffing & turkey gravy



Turkey Cranberry Salad Sandwiches

INGREDIENTS

4 C. Leftover Cooked Turkey, shredded or cubed
1/2 C. Cranberries, chopped
1/2 C. Pecans, chopped
2/3 C. Mayonnaise or Plain Greek Yogurt
1 tsp. Dijon Mustard
1 tsp. Fresh Rosemary, chopped or 1/2 tsp. Dried Rosemary
1 tsp. Salt
1/2 tsp. Ground Black Pepper
Lettuce Leaves
Sliced Bread

INSTRUCTIONS

1. In a large bowl combine turkey, chopped pecans, cranberries, mayonnaise or plain greek yogurt, Dijon mustard, rosemary, salt and pepper.
2. Arrange lettuce on slices of bread and top with a generous scoop of turkey cranberry salad mixture.
3. Add a slice of bread to the top and serve immediately.
4. Store any leftover turkey cranberry salad in the fridge for up to 1 week.



thanksgiving!



798

Maturo

750 ml

Montepulciano d'Abruzzo

This wine's acidity provides amazing versatility. Cuts through fatty dishes or cured food.



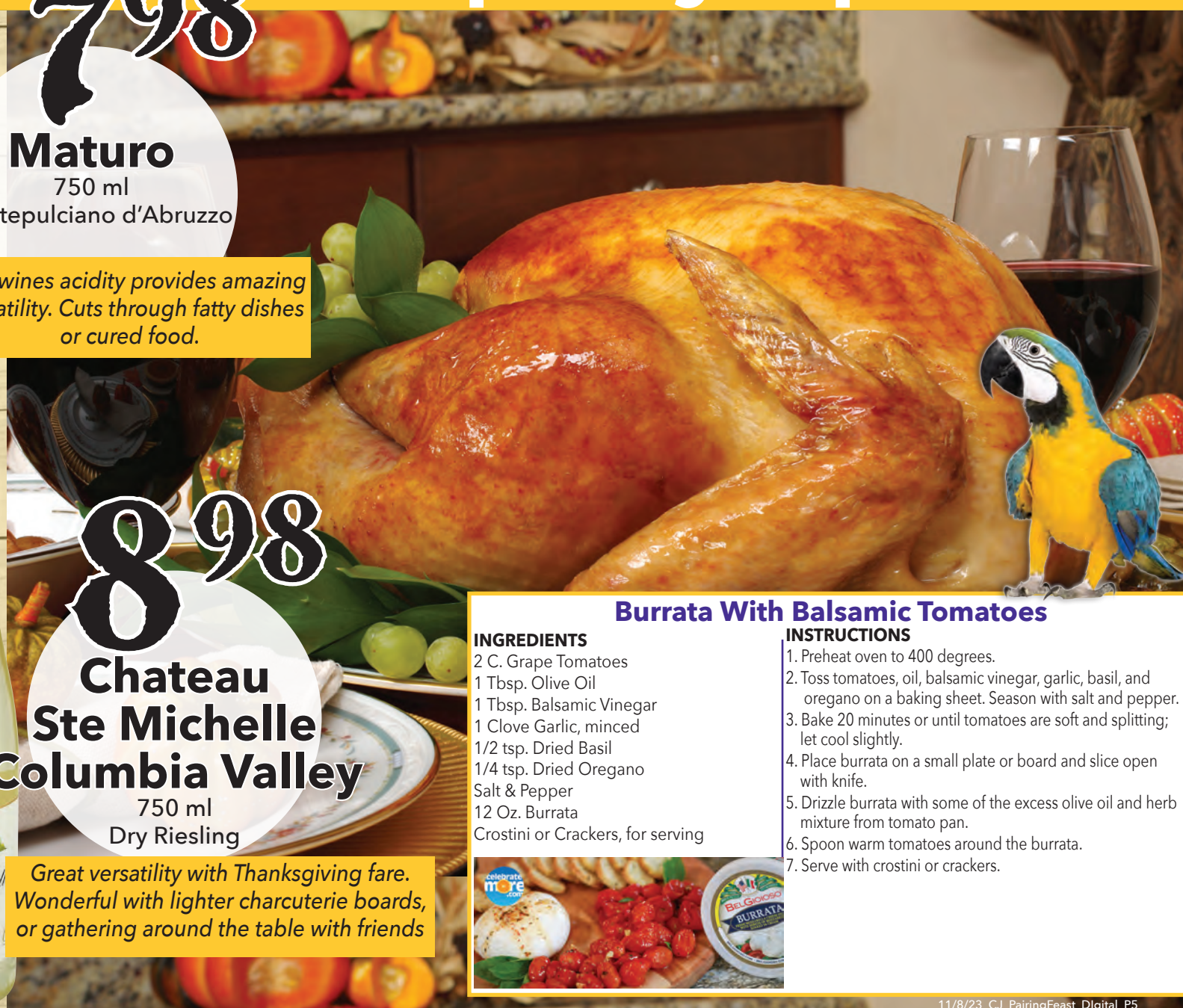
898

Chateau Ste Michelle Columbia Valley

750 ml

Dry Riesling

Great versatility with Thanksgiving fare. Wonderful with lighter charcuterie boards, or gathering around the table with friends



Burrata With Balsamic Tomatoes

INGREDIENTS

2 C. Grape Tomatoes
1 Tbsp. Olive Oil
1 Tbsp. Balsamic Vinegar
1 Clove Garlic, minced
1/2 tsp. Dried Basil
1/4 tsp. Dried Oregano
Salt & Pepper
12 Oz. Burrata
Crostini or Crackers, for serving

INSTRUCTIONS

1. Preheat oven to 400 degrees.
2. Toss tomatoes, oil, balsamic vinegar, garlic, basil, and oregano on a baking sheet. Season with salt and pepper.
3. Bake 20 minutes or until tomatoes are soft and splitting; let cool slightly.
4. Place burrata on a small plate or board and slice open with knife.
5. Drizzle burrata with some of the excess olive oil and herb mixture from tomato pan.
6. Spoon warm tomatoes around the burrata.
7. Serve with crostini or crackers.



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14⁹⁸

Pair with Pumpkin Pie

**Alaskan
Amber**
12-Pack Bottles

Pumpkin Pie

INGREDIENTS

15 Oz. Can Pumpkin
14 Oz. Can Sweetened Condensed Milk
2 Large Eggs
1 tsp. Ground Cinnamon
1/2 tsp. Ground Ginger
1/2 tsp. Ground Nutmeg
1/2 tsp. Salt
1 (9 inch) Pie Crust, unbaked

INSTRUCTIONS

1. Preheat the oven to 425°F.
2. Whisk pumpkin puree, condensed milk, eggs, cinnamon, ginger, nutmeg, and salt together in a medium bowl until smooth. Pour into crust.
3. Bake for 15 minutes at 425°F.
4. Reduce oven temperature to 350°F and continue baking until a knife inserted 1 inch from the crust comes out clean, approximately 35-40 minutes.
5. Let cook before serving. Top with whipping cream and pinch of cinnamon.



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.com



16⁹⁸

Surly Furious
12-Pack Cans

Pair with Well Seasoned
Turkey

thanksgiving!

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13.98

Lagunitas IPA
12-Pack Cans

Pair with Traditional Stuffing



13.98

Sierra Nevada
Pale Ale
12-Pack Bottles

Pair with Friends



9.98

Cutwater
Ready to Drink
Cocktails
12 Oz. Cans
4-Pack



Mini Creamy Au Gratin Potatoes

INGREDIENTS

Nonstick Cooking Spray
3 Tbsp. Unsalted Butter
1 Small White Onion, halved & chopped
3 Garlic Cloves, minced
3 Tbsp. All-Purpose Flour
2 C. Whole Milk
2 tsp. Chopped Fresh Thyme
1 tsp. Salt
1 tsp. Ground Black Pepper
1 C. Plus 2 Tbsp. Grated Parmesan Cheese
4 Medium Yukon Gold Potatoes, peeled & thinly sliced crosswise (about 1 3/4 pounds), divided
Sliced Fresh Chives for Garnish (optional)

INSTRUCTIONS

1. Preheat oven to 350°; spray 12-cup standard muffin pan with cooking spray.
2. In medium saucepot, melt butter over medium-low heat. Add onion; cook 5 minutes or until tender, stirring occasionally. Add garlic; cook 1 minute or until fragrant, stirring frequently. Add flour; cook 3 minutes or until lightly browned, stirring occasionally. Whisk in milk, thyme, salt and pepper; cook 5 minutes or until slightly thickened, whisking occasionally. Whisk in 1 cup cheese; cook 1 minute or until smooth, whisking constantly. Makes about 3 cups.
3. Fill prepared muffin cups halfway with 1/2 the potatoes; divide 1 1/2 cups butter mixture over potatoes. Repeat layers with remaining 1/2 the potatoes and 1 1/2 cups butter mixture; sprinkle with remaining 2 tablespoons cheese. Bake gratins 40 minutes or until golden brown. Makes 12 gratins.
4. Serve gratins sprinkled with chives, if desired.



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448
**Four Brothers
Bloody Mary
Mix**
32 Oz.



2398
**1941
Craft Vodka**
1.75 Liter



INGREDIENTS

Celery Salt
1 Lemon Wedge

1 Lime Wedge
2 Oz. Vodka
4 Oz. Tomato Juice
2 tsp. Prepared Horseradish
2 Dashes Tabasco Sauce
2 Dashes Worcestershire Sauce
1 Pinch Ground Black Pepper
1 Pinch Smoked Paprika

Garnish Ideas:

Parsley Sprig, Green Olives, Lime Wedge, Celery Stalk, Pickle, Cooked Shrimp, Candied Bacon, Cherry Tomato

Bloody Mary

INSTRUCTIONS

1. Pour some celery salt onto a small plate. Rub the juicy side of the lemon or lime wedge along the lip of a pint glass. Roll the outer edge of the glass in celery salt until fully coated, then fill the glass with ice and set aside.
2. Squeeze the lemon and lime wedges into a shaker and drop them in.
3. Add the vodka, tomato juice, horseradish, Tabasco, Worcestershire, black pepper, paprika, plus a pinch of celery salt along with ice and shake gently.
4. Strain into the prepared glass.
5. Garnish with desired items and enjoy!

798
**Zing Zang
Bloody Mary
Mix**
1.75 Liter

1998

**Kurvball BBQ
Whiskey**
750 ml



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22⁹⁸

Titos Handmade Vodka
1 Liter



16⁹⁸

Bartram's Botanical Gin
750 ml

Espresso Martini

INGREDIENTS

2 Oz. Vodka
1/2 Oz. Coffee Liqueur
1 Oz. Freshly Brewed Espresso
1/2 Oz. Simple Syrup
Coffee Beans, for garnish

INSTRUCTIONS

1. Brew espresso; cool completely.
Add ice to cocktail shaker followed by espresso, simple syrup, coffee liqueur and vodka.
Shake vigorously to create foam, then strain into martini glass.
Garnish with coffee beans, if desired.



25⁹⁸

Tia Maria
750ml

Gin-vincible Punch

INGREDIENTS

1 C. Club Soda, chilled
3/4 C. Granulated Sugar
3 C. Ice
2 C. Grapefruit Juice, chilled
1 1/2 C. Gin
1/2 C. Fresh Lemon Juice, chilled
1/2 C. Sweet Vermouth, chilled
2 C. Sparkling White Wine
Grapefruit and/or lemon wedge for garnish (optional)

INSTRUCTIONS

1. In punch bowl, stir club soda and sugar until sugar dissolves; add ice. Stir in grapefruit juice, gin, lemon juice and vermouth; slowly add sparkling wine and gently stir. Add grapefruit and/or lemon wedges for garnish (optional). Makes about 7-1/2 cups.



5⁹⁸

Fever Tree
4-Pack 200ml



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23⁹⁸

**Praire
Vodka**
1.75 Liter



6⁹⁸

**Goslings
Ginger Beer**

6-Pack 12 Oz. Cans
Regular and Light



22⁹⁸

**Sauza
Hornitos**
750 ml
Plata or Reposado



8⁹⁸

**Tres Agave
Organic
Margarita Mix**
Liter



Moscow Mule

INGREDIENTS

Ice
1 Oz. Lime Juice
2 Oz. Vodka
Ginger Beer
Lime Wedge

INSTRUCTIONS

1. Add ice to copper mug.
2. Add lime juice and vodka.
3. Top off with ginger beer.
4. Garnish with lime wedge.

Classic Margarita

INGREDIENTS

2 Oz. Blanco Tequila
Juice of 1 Whole Lime
½ Oz. Triple Sec
Salt for Rim (optional)
Lime Wedge, for garnish

INSTRUCTIONS

1. Fill a cocktail shaker with ice and add tequila, lime juice and triple sec. Shake. Pour, with the ice, into salted rim glass and garnish with lime.



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16⁹⁸
**Blind Squirrel
Peanut Butter
Whiskey**
750 ml



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13⁹⁸
**Cayman Reef
Kona Coffee**
750 ml



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13⁹⁸
**Michaels
Irish Cream**
750 ml

INGREDIENTS

- .5 Oz. Caymen Reef Kona Coffee
- .5 Oz. Blind Squirrel Peanut Butter Whiskey
- .5 Oz. Michaels Irish Cream

Snickler Shot

INSTRUCTIONS

1. Pour Caymen Reef Kona Coffee in the bottom of the shot glass
2. Place cocktail spoon bowl side up touching the inside of the glass but above the Caymen Reef Kona Coffee
3. Slowly pour Blind Squirrel Peanut Butter Whiskey over the bowl of the spoon
4. Place cocktail spoon back in the glass and slowly pour Michaels Irish Cream over the bowl on top of the Blind Squirrel Peanut Butter Whiskey
5. Pick up glass and shoot the contents

