

Cocktails

By Bridget Shirvell - November 12, 2014



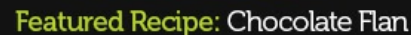
Beautiful Booze

This holiday season surprise your guests by serving celebratory cava cocktails instead of the expected French bubbles. From sweet to herbal, cava can stand up to a host of flavor profiles, while adding a bit of that signature party fizz. For brunch, lunch, or dinner, these cocktails are ready to party. It's time to pop open some bottles!

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These vegetarian tamales are the perfect blend of sweet, salt and spice!



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A tall, slender glass filled with a golden beer and a thick, white head of foam sits on a dark wooden bar counter. The background is a blurred bar interior with shelves of bottles and a brick wall.

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Get the full recipe.

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Featured Recipe: Chocolate Flan

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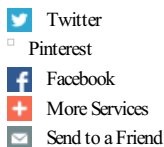
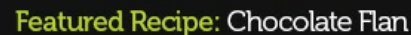
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The coolness and refreshing flavor of the cucumber in this drink balances the sweetness of the honey and dryness of the cava to make a cocktail you'll want to serve all year long. Lead mixologist of **Whisknadle Hospitality** Adam Lockridge created the cucumber honey mimosa of cucumber water, simple syrup, and cava with celebratory toasting in mind, specifically at brunch. After all, brunch without a cocktail is just a sad little breakfast.

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Celebrate the Season with 6 Bright Cava Cocktails

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Cuba Libre Restaurant & Rum Bar

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Mojito Royale

Cava is all this favorite drink of summer needs to make the transition to holiday cocktail. The Mojito Royale from **Cuba Libre Restaurant & Rum Bar** is made with cava, rum, sores liqueur, guarapo, lime juice, *hierba buena*, and a lime wedge. It's a classic, refreshing mojito with a splash of cava for a bit of party fizz.

[Get the full recipe.](#)

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Butternut Squash Tamales

These vegetarian tamales are the perfect blend of sweet, salt and spice!

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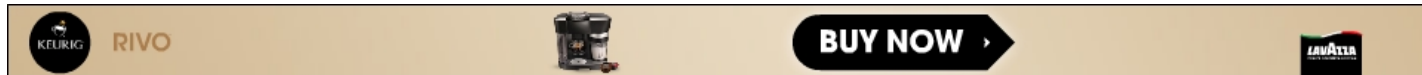
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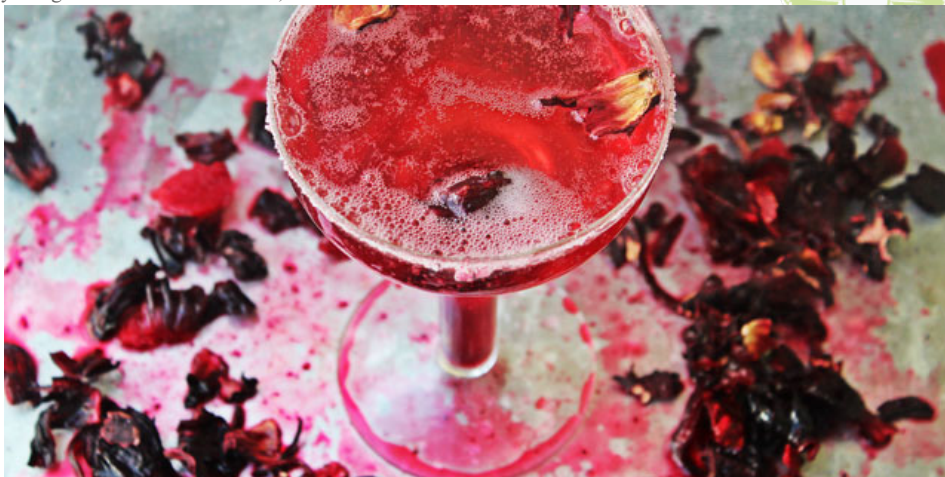
Poll of the week



Celebrate the Season with 6 Bright Cava Cocktails

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Beautiful Booze

Hibiscus Spiked Cava

For those with a sweet tooth, look no further than this hibiscus spiked cava. The drink starts with a syrup of dried hibiscus flowers, ginger, cinnamon, sugar, and water and is topped off with lots of fun bubbly.

Get the full recipe.

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Butternut Squash Tamales

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