

COZY COCKTAILS

# Houston's 5 Best Holiday Handwarmers

Try these five seasonal cocktails this winter before they're gone—or worse, the hot weather returns.

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By Natalie Harms

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Image: Natalie Harms

## Eastside Smore at Voodoo Queen: \$10

322 Milby St.

[facebook.com/liquorandladies](https://www.facebook.com/liquorandladies)

This [EaDo dive](#) has a whole slew of handwarmers for winter. You could opt for the traditional [Nein Kinder Wassel](#), which has all the workings of a great apple drink, but we recommend the decadent [Eastside Smore](#). Loaded with dark rum, Kahlua, irish cream, hot chocolate, and topped with toasted marshmallows, you'll love every creamy-but-not-too-creamy sip—and may easily imagine you're next to a campfire with actual s'mores.



Image: [Bar Boheme](#)

### **The Greenway at Bar Boheme: \$10**

307 Fairview St.  
[barboheme.com](http://barboheme.com)

The mostly outdoor scene of [Boheme](#) warrants a warm drink to accompany the outdoor fires and heaters. The drink contains Jameson Black Barrel Irish whiskey and locally roasted coffee from Greenway with, most importantly, a cinnamon-flavored whipped topping. The sweet coffee drink goes great with the Boheme's baked goods, whether you get the fresh-baked cake balls or flourless chocolate cake.





Image: [Sanctuari Bar at Triniti](#)

### **The Smoking Jacket at Sanctuari Bar at Triniti: \$12**

2815 S. Shepherd Dr.

[trinitirestaurant.com](http://trinitirestaurant.com)

This is a drink for the special-effects lovers. Barkeeps at this [swanky Montrose locale](#) give you a show with your drink. Before adding the Monkey Shoulder Scotch flavored with cedar and rosewood, pine-scented Dolin Genepy, and white port, the bartenders burn a piece of wood and turn the brandy glass upside down to catch the smoke. Once the glass is smoked, it's flipped back over, the cocktail is poured inside, and flamed apple bitters are added. It won't warm your hands, but it *will* make you look like a villain in a Bond movie.



## Tequila Toddy at Julep: \$10

1919 Washington Ave.

julephouston.com

The hot toddy, a tried and true handwarmer, typically touts brandy, rum, or whiskey with tea and honey. But **Julep**, ever the inventors, mix tequila, sherry, sugar, cinnamon tea, and lemon zest garnished with a cinnamon stick. The resulting cocktail with its cinnamon-y twist is half off during happy hour every day from 4 to 6:30 p.m. Grab one for an excellent tea-quila afternoon pick me up.



Image: **Alex Negranza**

## Stingers at Anvil Bar & Refuge: \$10

This historical New York nightcap made with Lustau Solera Reserva Brandy de Jerez and Giffard Menthe Pastille, an herb spiced liqueur, was the favored drink of WWII flyboys. During the late '40s and early '50s, it was popularized in films. So channel your inner Frank Sinatra or Dean Martin and belly up to the bar for one of these on a cool night.

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