

Chocolate Chip Cookies & Drinks

A Pairings Guide from DoubleTree by Hilton



DoubleTree by Hilton believes that it's the simple moments that make travel – and the holidays – unforgettable and bring a smile to your face. This holiday season, the brand is sharing a mix of cocktails and mocktails that pair well with the brand's signature DoubleTree Cookie. The Pairings Guide includes the perfect sweet concoction for everyone, with seven cocktails, two mocktails and even pairings suggestions for beer and wine aficionados.

Cocktail Pairings



Rum and Checkout this Egnog Latte

RUMCHATA EGGNOG LATTE

1.5 oz Cream Liqueur
1.5 oz Egnog
1 oz Espresso
Serve on ice and garnish with a sprinkle of nutmeg



Coming in Hot Toddy!

GINGER HOT TODDY

1.5 oz Irish Whiskey
1.5 oz Ginger Beer
0.5 oz Honey Syrup
Dash of Lemon Juice
Fill with hot tea and garnish with a sprinkle of cinnamon



Gingerbread Hotel on Ice

GINGERBREAD ON ICE

2 oz Chardonnay
1 oz Ginger-infused Vanilla Syrup
Splash of Ginger Ale
Serve on ice with a cinnamon stick garnish



Spiced Hanukkah-Chata

SPICED LECHE

1.5 oz Spiced Rum
1.5 oz Cream Liqueur
Serve on ice with a cinnamon stick garnish



Santa Baby Guinness

.75 oz Coffee Infused Tequila
.25 oz Irish Cream
Serve in a shot glass



Bedside Brandied Bourbon

Muddled Brandied Cherries
1.5 oz Cabernet Sauvignon
1 oz Bourbon
0.5 oz Clove-infused Vanilla Simple Syrup
0.5 oz Lemon Juice
Serve chilled or hot, with a lemon wheel garnish



Peppermint Passport

PEPPERMINT PATTY

1 oz Spiced Rum
1 oz White Crème de Menthe
Topped with Hot Chocolate
Serve hot, with whipped cream and a candy cane garnish

Beer and Wine Pairings



Malbec Red Wine from Argentina

It's diverse, rich and perfect for savoring slowly with a warm DoubleTree Cookie.



Irish Stout Beer

It's drier than the typical stout and pairs great with sweet treats. Although its appearance is dark, it's actually very light and refreshing.

Non-Alcoholic Pairings



Hot Vanilla

Steamed Milk
Dash of Vanilla Syrup
Serve topped with whipped cream and sprinkles



Coco for Cocoa

Hot Chocolate
Dash of Cream of Coconut
Serve topped with whipped cream and coconut flakes