

*Good Bourbon.
Great Food.*

FROM BARREL TO TABLE PRESENTS

Halloween Bourbon & Table

25 seasonal dishes · 25 bourbon cocktails · curated pairings for fall entertaining

A spirited collection for the nights when dinner should feel just a little darker.



Good food. Good bourbon. Just enough mischief.

Halloween does not need novelty food to feel festive. It needs a table that leans into the season: roasted squash, pumpkin, sage, maple, smoke, spice, dark fruit and a good pour.

This book brings together 25 fall dishes and 25 original bourbon-friendly cocktails from From Barrel to Table. Every dish includes a featured bourbon pairing and a cocktail companion. Every cocktail points you back to a dish worth making.

The result is less “theme party” and more candlelight supper: warm, practical, generous and built for people who care about what is in the glass as much as what is on the plate.

How to use this book

Cook: Choose a dish and follow the recipe as written.

Pour: Start with the featured bourbon pairing.

Mix: Prefer a cocktail? Use the companion drink on each recipe page.

Explore: Visit From Barrel to Table for the full pairing library.

*Good Bourbon.
Great Food.*

The Halloween Table

Twenty-five seasonal dishes made for bourbon, candlelight and cool-weather gatherings.

01	Spiced Bourbon Pumpkin Risotto with Sage and Crispy Pancetta
02	Maple Bourbon-Spiced Pumpkin Pork Tenderloin with Roasted Root Vegetables
03	Spiced Pumpkin Bourbon Chili with Toasted Pepitas
04	Spiced Pumpkin and Bourbon-Glazed Pork Tenderloin with Roasted Autumn Vegetables
05	Spiced Bourbon-Glazed Pumpkin Gnocchi with Sage Brown Butter
06	Spiced Pumpkin and Sage Bourbon Risotto
07	Spiced Bourbon Butternut Squash Risotto with Crispy Sage
08	Spiced Pumpkin Bourbon Risotto with Crispy Sage
09	Spiced Bourbon-Maple Glazed Roasted Butternut Squash with Toasted Pecans
10	Smoky Bourbon Glazed Spiced Pumpkin and Sausage Stuffed Acorn Squash
11	Spiced Bourbon Pumpkin and Sage Risotto
12	Spiced Bourbon Pumpkin Risotto with Crispy Sage
13	Maple Bourbon Roasted Pumpkin with Candied Pecans and Sage

14	Smoky Bourbon Pumpkin Risotto with Crispy Sage
15	Spiced Pumpkin Bourbon Glazed Pork Tenderloin with Roasted Autumn Vegetables
16	Maple Bourbon-Glazed Roasted Pumpkin with Sage and Toasted Pecans
17	Smoky Bourbon Pumpkin Chili with Black Beans and Butternut Squash
18	Smoky Maple Bourbon Glazed Roasted Pumpkin Wedges with Sage Butter
19	Smoky Bourbon-Spiced Pumpkin Meatballs with Maple Chipotle Glaze
20	Spiced Pumpkin Bourbon Risotto with Crispy Sage and Pancetta
21	Spiced Bourbon Pumpkin and Black Bean Chili
22	Spiced Bourbon Pumpkin Gnocchi with Sage Brown Butter
23	Spiced Bourbon Pumpkin Chili with Roasted Pepitas
24	Smoky Bourbon-Butternut Squash Risotto with Sage and Crispy Pancetta
25	Smoky Bourbon-Spiced Pumpkin Chili with Toasted Pepitas

The Halloween Bar

Twenty-five bourbon-forward cocktails with fall flavors and a darker after-hours mood.

01 Midnight Pumpkin Bourbon

02 Haunted Hollow Bourbon

03 Spiced Ember Bourbon

04 Wicked Maple Bourbon

05 Harvest Moon Bourbon

06 Smoky Pumpkin Noir

07 Harvest Spell Bourbon

08 Dusky Orchard Bourbon

09 Witches' Barrel Aged Boulevard

10 Spiced Pumpkin Ember

11 Crimson Cloak Bourbon

12 Midnight Orchard Spell

13 Smoky Moonlit Orchard

14 Harvest Haze Boulevardier

15 Autumn Veil Bourbon

16 Midnight Ember Elixir

17 All Hallows' Amber

18 Midnight Pumpkin Whisper

19 Twilight Oak Elixir

20 Smoky Cinnamon Harvest

21 Harvest Moon Spell

22 Crimson Hearth Bourbon

23 Witching Hour Smash

24 Wicked Elm Bourbon

25 Cedar Smoke Bourbon Elixir

THREE WAYS TO HOST

Build a Halloween table, not a theme park.

Use these as starting points. Pick one centerpiece dish, one supporting plate and one drink direction. The rest is candlelight.

The Candlelight Supper

A cozy, savory dinner built around warm spice and bourbon depth.

ON THE TABLE

Spiced Bourbon Pumpkin Risotto with Sage and Crispy Pancetta

Maple Bourbon-Spiced Pumpkin Pork Tenderloin with Roasted Root Vegetables

Spiced Bourbon-Maple Glazed Roasted Butternut Squash with Toasted Pecans

IN THE GLASS

Midnight Pumpkin Bourbon

Autumn Veil Bourbon

The Porch After Dark

Smoky, shareable dishes and darker cocktails for a relaxed Halloween gathering.

ON THE TABLE

Smoky Bourbon Glazed Spiced Pumpkin and Sausage Stuffed Acorn Squash

Smoky Bourbon-Spiced Pumpkin Meatballs with Maple Chipotle Glaze

Smoky Bourbon-Spiced Pumpkin Chili with Toasted Pepitas

IN THE GLASS

Smoky Pumpkin Noir

Witching Hour Smash

The Harvest Table

A fall-forward spread centered on pumpkin, squash, sage and maple.

ON THE TABLE

Spiced Bourbon-Glazed Pumpkin Gnocchi with Sage Brown Butter

Maple Bourbon Roasted Pumpkin with Candied Pecans and Sage

Smoky Maple Bourbon Glazed Roasted Pumpkin Wedges with Sage Butter

IN THE GLASS

Wicked Maple Bourbon

Harvest Moon Spell



PART I

The Halloween Table

Roasted, smoky, maple-sweet and sage-scented dishes built for the season.



01 HALLOWEEN TABLE

SEASONAL RECIPE

Spiced Bourbon Pumpkin Risotto with Sage and Crispy Pancetta

50 minutes
4 servings
Medium

A luscious, creamy risotto infused with bourbon and pumpkin puree, enhanced with crispy pancetta and fresh sage for a warming Halloween-inspired main dish.

PORK

MAIN COURSE

STOVETOP

Ingredients

- 1 cup Arborio rice
- 4 cups chicken or vegetable broth, warmed
- 1/2 cup pumpkin puree (unsweetened)
- 1/4 cup bourbon
- 4 oz pancetta, diced
- 1 small yellow onion, finely chopped
- 2 cloves garlic, minced
- 2 tbsp unsalted butter
- 1/2 cup grated Parmesan cheese
- 1 tsp fresh sage, chopped
- Salt and freshly ground black pepper to taste

Method

1. In a large skillet, cook diced pancetta over medium heat until crisp. Remove pancetta with a slotted spoon and set aside, leaving the rendered fat in the pan.
2. Add butter to the pancetta fat and sauté the onion and garlic until translucent and fragrant, about 3-4 minutes.
3. Add Arborio rice and stir to coat grains with the fat and butter mixture, cooking for 1-2 minutes until slightly translucent around the edges.
4. Pour in bourbon carefully and let it simmer, allowing alcohol to evaporate while stirring.
5. Begin adding warm broth one ladle at a time, stirring frequently. Wait until broth is mostly absorbed before adding the next ladle.
6. After about 20 minutes, stir in pumpkin puree and continue adding broth as needed until the rice is creamy and cooked al dente.
7. Stir in Parmesan cheese, sage, cooked pancetta, and season with salt and pepper. Mix well and remove from heat.
8. Serve immediately, garnished with extra sage leaves and a sprinkle of Parmesan if desired.

FEATURED BOURBON

Booker's Standard

89% match

It has sweetness and spice work with savory poultry or pork.

COCKTAIL COMPANION

Harvest Moon Bourbon

Find the full cocktail recipe in Part II.

[Explore this recipe online →](#)



02 HALLOWEEN TABLE

SEASONAL RECIPE

Maple Bourbon-Spiced Pumpkin Pork Tenderloin with Roasted Root Vegetables

65 minutes
4 servings
Medium

Tender pork tenderloin glazed with a maple bourbon-spiced sauce, roasted alongside a medley of fall root vegetables for a cozy Halloween-inspired meal.

PORK MAIN COURSE ROASTING

Ingredients

- 1.5 lb pork tenderloin
- 1/3 cup bourbon
- 1/4 cup pure maple syrup
- 1 tbsp Dijon mustard
- 1 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 1/2 tsp smoked paprika
- 3 medium carrots, peeled and cut into sticks
- 2 medium parsnips, peeled and cut into sticks
- 1 small butternut squash, peeled and cubed
- 2 tbsp olive oil
- Salt and freshly ground black pepper to taste

Method

1. Preheat oven to 400°F (200°C). In a small bowl, whisk together bourbon, maple syrup, Dijon mustard, cinnamon, nutmeg, and smoked paprika.
2. Season pork tenderloin generously with salt and pepper. Place in a roasting pan.
3. Toss carrots, parsnips, and butternut squash with olive oil, salt, and pepper. Arrange around the pork in the roasting pan.
4. Brush half the bourbon-maple glaze over pork and vegetables.
5. Roast for 25 minutes, then baste pork and vegetables with remaining glaze.
6. Continue roasting for another 15-20 minutes or until pork reaches an internal temperature of 145°F (63°C) and vegetables are tender.
7. Remove from oven and let pork rest for 5 minutes before slicing. Serve alongside the roasted root vegetables, drizzled with any pan juices.

FEATURED BOURBON

Elijah Craig Barrel Proof

94% match

It has sweetness and spice work with savory poultry or pork.

COCKTAIL COMPANION

Midnight Pumpkin Whisper

Find the full cocktail recipe in Part II.

[Explore this recipe online →](#)



03 HALLOWEEN TABLE

SEASONAL RECIPE

Spiced Pumpkin Bourbon Chili with Toasted Pepitas

60 minutes
6 servings
Medium

A rich, hearty chili infused with pumpkin and a touch of bourbon, perfectly spiced with autumn warmth and topped with crunchy toasted pepitas for a festive Halloween main dish.

TURKEY

MAIN COURSE

STOVETOP

Ingredients

- 1 lb ground turkey
- 1 cup pumpkin puree
- 1 small onion, diced
- 2 cloves garlic, minced
- 1 bell pepper, diced
- 1 can (15 oz) black beans, drained and rinsed
- 1 can (14.5 oz) diced tomatoes
- 1 cup chicken broth
- 2 tbsp bourbon
- 2 tsp chili powder
- 1 tsp smoked paprika
- 1/2 tsp ground cinnamon
- Salt and black pepper, to taste
- 1/4 cup toasted pepitas, for garnish

Method

1. In a large pot over medium heat, sauté onion, bell pepper, and garlic until softened, about 5 minutes.
2. Add the ground turkey, breaking it up, and cook until browned and cooked through.
3. Stir in chili powder, smoked paprika, cinnamon, salt, and pepper, cooking for 1 minute to toast the spices.
4. Pour in the diced tomatoes, pumpkin puree, black beans, chicken broth, and bourbon. Stir well to combine.
5. Bring chili to a simmer, cover partially, and let cook for 30 minutes, stirring occasionally.
6. Adjust seasoning with salt and pepper to taste.
7. Serve hot, garnished with toasted pepitas for crunch and a festive look.

FEATURED BOURBON

Elijah Craig Barrel Proof

93% match

It has sweetness and spice work with savory poultry or pork, oak and smoke reinforce charred flavors.

COCKTAIL COMPANION

Haunted Hollow Bourbon

Find the full cocktail recipe in Part II.

Explore this recipe online →



04 HALLOWEEN TABLE

SEASONAL RECIPE

Spiced Pumpkin and Bourbon-Glazed Pork Tenderloin with Roasted Autumn Vegetables

60 minutes
4 servings
Medium

A rich and aromatic pork tenderloin glazed with a spiced bourbon pumpkin sauce, served alongside roasted root vegetables for a perfect Halloween dinner.

PORK

MAIN COURSE

ROASTING

Ingredients

- 1.5 lbs pork tenderloin
- 1/2 cup bourbon
- 1/2 cup pumpkin puree
- 2 tbsp brown sugar
- 1 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 1/4 tsp ground cloves
- 3 cups diced butternut squash
- 2 cups diced carrots
- 1 red onion, quartered
- 2 tbsp olive oil
- Salt and pepper to taste

Method

1. Preheat oven to 400°F (200°C). Toss butternut squash, carrots, and red onion with olive oil, salt, and pepper. Spread on a baking sheet and roast for 30-35 minutes until tender.
2. In a small saucepan, combine bourbon, pumpkin puree, brown sugar, cinnamon, nutmeg, and cloves. Simmer over low heat for 10 minutes until thickened, stirring frequently. Remove from heat.
3. Season pork tenderloin with salt and pepper. Heat a skillet over medium-high heat and sear the pork on all sides until browned, about 2-3 minutes per side.
4. Brush the pork tenderloin generously with the bourbon-pumpkin glaze.
5. Transfer the pork to a roasting pan and roast in the oven for 20-25 minutes, brushing with more glaze halfway through, until internal temperature reaches 145°F (63°C).
6. Remove pork from oven and let rest for 5 minutes before slicing.
7. Serve sliced pork with the roasted autumn vegetables alongside, drizzled with any remaining bourbon-pumpkin glaze.

FEATURED BOURBON

Buffalo Trace Standard

95% match

It has sweetness and spice work with savory poultry or pork, sweetness helps tame heat.

COCKTAIL COMPANION

Crimson Cloak Bourbon

Find the full cocktail recipe in Part II.

[Explore this recipe online →](#)



05 HALLOWEEN TABLE

SEASONAL RECIPE

Spiced Bourbon-Glazed Pumpkin Gnocchi with Sage Brown Butter

35 minutes
4 servings
Medium

Tender pumpkin gnocchi tossed in a luscious spiced bourbon glaze and crispy sage brown butter creates a decadent autumnal main course perfect for Halloween gatherings.

VEGETARIAN

MAIN COURSE

PAN SAUT ED

Ingredients

- 1 pound pumpkin gnocchi (fresh or store-bought)
- 3 tablespoons unsalted butter
- 2 tablespoons fresh sage leaves
- 1/4 cup bourbon
- 2 tablespoons brown sugar
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- Salt and freshly ground black pepper to taste
- Grated Parmesan cheese for garnish (optional)

Method

1. Bring a large pot of salted water to a boil. Cook pumpkin gnocchi according to package instructions until they float to the surface, about 2-3 minutes. Drain and set aside.
2. In a large skillet over medium heat, melt butter until it begins to foam.
3. Add sage leaves to the butter and sauté until crispy, about 1-2 minutes. Remove sage leaves and set aside on paper towels.
4. Carefully add bourbon to the skillet and stir, allowing the alcohol to cook off for about 1 minute.
5. Stir in brown sugar, cinnamon, and nutmeg, cooking until the sugar dissolves and the glaze thickens slightly, about 2 minutes.
6. Add the cooked gnocchi to the skillet, tossing gently to coat them evenly with the bourbon glaze.
7. Season with salt and freshly ground black pepper to taste.
8. Serve gnocchi garnished with crispy sage leaves and a sprinkle of grated Parmesan if desired.

FEATURED BOURBON

Pappy Van Winkle 15 Year

86% match

Pappy Van Winkle 15 Year complements this vegetarian dish and its pan saut ed profile.

COCKTAIL COMPANION

Dusky Orchard Bourbon

Find the full cocktail recipe in Part II.

Explore this recipe online →



06 HALLOWEEN TABLE

SEASONAL RECIPE

Spiced Pumpkin and Sage Bourbon Risotto

50 minutes
4 servings
Medium

Creamy risotto infused with roasted pumpkin, fresh sage, and a splash of bourbon, delivering a comforting and elegant autumn dish perfect for Halloween dinner.

VEGETARIAN

MAIN COURSE

STOVETOP

Ingredients

- 1 1/2 cups Arborio rice
- 1 1/2 cups roasted pumpkin puree
- 4 cups chicken or vegetable broth, kept warm
- 1/2 cup dry white wine
- 1/4 cup bourbon
- 1 small onion, finely chopped
- 2 cloves garlic, minced
- 3 tbsp unsalted butter
- 1/2 cup grated Parmesan cheese
- 2 tbsp olive oil
- 1 tbsp fresh sage, finely chopped
- Salt and freshly ground black pepper to taste

Method

1. In a large pan, heat olive oil over medium heat and sauté the onion until translucent, about 3-4 minutes.
2. Add the garlic and cook for another minute until fragrant.
3. Stir in the Arborio rice and toast it for 2 minutes, ensuring each grain is coated.
4. Pour in the white wine and cook, stirring, until it has mostly evaporated.
5. Add the bourbon and continue stirring until reduced by half.
6. Begin adding the warm broth one ladle at a time, stirring frequently, allowing the liquid to absorb before adding more.
7. When half the broth has been incorporated, stir in the roasted pumpkin puree and fresh sage.
8. Continue adding broth until the rice is creamy and al dente, about 18-20 minutes total.
9. Remove from heat and stir in butter and Parmesan cheese. Season with salt and pepper.
10. Serve immediately garnished with a few sage leaves.

FEATURED BOURBON

Pappy Van Winkle 15 Year

86% match

Pappy Van Winkle 15 Year complements this vegetarian dish and its stovetop profile.

COCKTAIL COMPANION

Midnight Orchard Spell

Find the full cocktail recipe in Part II.

[Explore this recipe online →](#)



07 HALLOWEEN TABLE

SEASONAL RECIPE

Spiced Bourbon Butternut Squash Risotto with Crispy Sage

50 minutes
4 servings
Medium

A creamy, indulgent risotto infused with warm bourbon spices and tender roasted butternut squash, topped with crispy sage leaves for an autumnal Halloween meal.

VEGETARIAN

MAIN COURSE

ROASTING AND SIMMERING

Ingredients

- 1 medium butternut squash, peeled and diced
- 1 1/2 cups Arborio rice
- 1 small onion, finely chopped
- 3 tbsp unsalted butter
- 1/2 cup bourbon
- 5 cups vegetable broth, kept warm
- 1/2 cup grated Parmesan cheese
- 12 fresh sage leaves
- 2 tbsp olive oil
- 1/2 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- Salt and black pepper to taste

Method

1. Preheat oven to 400°F (200°C). Toss diced butternut squash with 1 tbsp olive oil, cinnamon, nutmeg, salt, and pepper. Roast on a baking sheet for 25 minutes until tender and caramelized.
2. Heat 1 tbsp butter and 1 tbsp olive oil in a large pan over medium heat. Add chopped onion and sauté until translucent.
3. Stir in Arborio rice to coat grains in butter and oil, cook for 1-2 minutes until rice is slightly toasted.
4. Pour in bourbon carefully and cook, stirring constantly, until mostly absorbed.
5. Add warm vegetable broth one ladle at a time, stirring frequently, allowing liquid to absorb before adding more, until rice is creamy and al dente (about 25 minutes).
6. While risotto cooks, heat remaining olive oil in a small skillet over medium heat. Fry sage leaves until crisp, then drain on paper towels.
7. When risotto is nearly done, fold in roasted butternut squash, remaining butter, and Parmesan cheese. Adjust seasoning with salt and pepper.
8. Serve risotto garnished with crispy sage leaves, offering a delightful texture contrast and herbal note.

FEATURED BOURBON

Pappy Van Winkle 15 Year

86% match

Pappy Van Winkle 15 Year complements this vegetarian dish and its roasting and simmering profile.

COCKTAIL COMPANION

Harvest Spell Bourbon

Find the full cocktail recipe in Part II.

[Explore this recipe online →](#)



08 HALLOWEEN TABLE

SEASONAL RECIPE

Spiced Pumpkin Bourbon Risotto with Crispy Sage

50 minutes

4 servings

Medium

A creamy and indulgent autumn risotto featuring pumpkin puree, warm spices, and a subtle bourbon infusion, topped with crispy sage leaves for a perfect Halloween dinner.

VEGETARIAN

MAIN COURSE

STOVETOP

Ingredients

- 1 1/2 cups Arborio rice
- 4 cups vegetable broth, kept warm
- 1 cup pumpkin puree
- 1/2 cup dry white wine
- 1/4 cup bourbon
- 1 small onion, finely chopped
- 2 cloves garlic, minced
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/4 cup grated Parmesan cheese
- 2 tablespoons unsalted butter
- Fresh sage leaves
- Olive oil
- Salt and freshly ground black pepper

Method

1. In a large skillet, heat a tablespoon of olive oil over medium heat. Add the sage leaves and fry until crisp, about 1-2 minutes. Remove and drain on paper towels.
2. In a large saucepan, melt 1 tablespoon butter with a bit of olive oil. Add chopped onion and sauté until translucent, about 5 minutes.
3. Add minced garlic and cook for 1 minute more until fragrant.
4. Stir in the Arborio rice, coating it well with the butter and oil, and cook for about 2 minutes.
5. Pour in the white wine and bourbon, stirring until mostly absorbed.
6. Begin adding warm broth one ladle at a time, stirring frequently, allowing each addition to absorb before adding the next.
7. After about 20 minutes of gradual broth addition, stir in pumpkin puree, cinnamon, and nutmeg.
8. Continue adding broth and stirring until rice is creamy and al dente, about 10 minutes more.
9. Remove from heat, stir in remaining butter and Parmesan cheese. Season with salt and pepper to taste.
10. Serve warm, garnished with crispy sage leaves on top.

FEATURED BOURBON

Booker's Standard

86% match

Booker's Standard complements this vegetarian dish and its stovetop profile.

COCKTAIL COMPANION

Harvest Moon Spell

Find the full cocktail recipe in Part II.

[Explore this recipe online →](#)



09 HALLOWEEN TABLE

SEASONAL RECIPE

Spiced Bourbon-Maple Glazed Roasted Butternut Squash with Toasted Pecans

55 minutes
4 servings
Medium

A cozy, autumnal side featuring roasted butternut squash glazed with a warm spiced bourbon-maple sauce and topped with crunchy toasted pecans—perfect for Halloween gatherings and seasonal dinners.

VEGETARIAN

SIDE DISH

ROASTING

Ingredients

- 1 medium butternut squash, peeled and cut into 1-inch cubes
- 3 tablespoons bourbon
- 3 tablespoons pure maple syrup
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves
- 2 tablespoons unsalted butter, melted
- Salt and freshly ground black pepper, to taste
- 1/2 cup toasted pecans, roughly chopped

Method

1. Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper.
2. In a large bowl, combine bourbon, maple syrup, melted butter, cinnamon, nutmeg, cloves, salt, and pepper.
3. Add butternut squash cubes to the bowl and toss well to coat evenly with the glaze.
4. Spread the coated squash in a single layer on the prepared baking sheet.
5. Roast for 35-40 minutes, stirring halfway through, until the squash is tender and caramelized.
6. Remove from oven and transfer to a serving dish.
7. Sprinkle toasted pecans over the top and gently toss to combine.
8. Serve warm as a rich, flavorful side that pairs beautifully with bourbon.

FEATURED BOURBON

Elijah Craig Small Batch

88% match

Elijah Craig Small Batch complements this vegetarian dish and its roasting profile.

COCKTAIL COMPANION

Witches' Barrel Aged Boulevard

Find the full cocktail recipe in Part II.

Explore this recipe online →



10 HALLOWEEN TABLE

SEASONAL RECIPE

Smoky Bourbon Glazed Spiced Pumpkin and Sausage Stuffed Acorn Squash

65 minutes

4 servings

Medium

This elegant Halloween main pairs roasted acorn squash filled with a hearty bourbon-spiced sausage and pumpkin mixture, glazed with a smoky bourbon sauce for a perfect balance of savory, sweet, and smoky flavors.

PORK

MAIN COURSE

ROASTING

Ingredients

- 2 medium acorn squashes, halved and seeded
- 1/2 lb ground sausage (spicy or sweet)
- 1 cup pumpkin puree
- 1 small onion, finely chopped
- 2 cloves garlic, minced
- 1/4 cup pecans, chopped
- 2 tablespoons bourbon
- 1 tablespoon brown sugar
- 1 teaspoon smoked paprika
- 1/4 teaspoon ground cinnamon
- Salt and freshly ground black pepper to taste
- 1 tablespoon olive oil

Method

1. Preheat the oven to 400°F (200°C). Brush the cut sides of acorn squash with olive oil and season with salt and pepper. Place cut side down on a baking sheet and roast for 30 minutes until tender.
2. Meanwhile, heat a skillet over medium heat. Add ground sausage and cook until browned and cooked through, breaking it apart as it cooks. Remove sausage and set aside.
3. In the same skillet, add onion and garlic; sauté until softened and fragrant, about 3 minutes.
4. Return sausage to the skillet. Stir in pumpkin puree, bourbon, brown sugar, smoked paprika, cinnamon, and pecans. Cook for 5 minutes, stirring occasionally, allowing flavors to meld. Adjust seasoning with salt and pepper.
5. Remove the squash from oven and turn cut side up. Spoon the sausage and pumpkin mixture evenly into each squash half.
6. Return stuffed squash to the oven and bake for an additional 15 minutes. For an optional glaze, brush tops with a mixture of bourbon and brown sugar before baking.
7. Serve warm, garnished with fresh herbs if desired.

FEATURED BOURBON

Elijah Craig Barrel Proof

93% match

It has sweetness and spice work with savory poultry or pork, oak and smoke reinforce charred flavors.

COCKTAIL COMPANION

Cedar Smoke Bourbon Elixir

Find the full cocktail recipe in Part II.

[Explore this recipe online →](#)



11 HALLOWEEN TABLE

SEASONAL RECIPE

Spiced Bourbon Pumpkin and Sage Risotto

50 minutes

4 servings

Medium

A creamy, savory risotto infused with pumpkin puree, fragrant sage, and a hint of bourbon, perfect for a cozy Halloween dinner.

VEGETARIAN

MAIN COURSE

STOVETOP

Ingredients

- 1 cup Arborio rice
- 2 tablespoons unsalted butter
- 1 small onion, finely chopped
- 2 cloves garlic, minced
- 1 cup pumpkin puree
- 1/2 cup dry white wine
- 4 cups vegetable or chicken broth, warmed
- 1/4 cup bourbon
- 1/2 cup grated Parmesan cheese
- 2 tablespoons fresh sage, chopped
- Salt and freshly ground black pepper to taste
- 2 tablespoons olive oil

Method

1. In a large skillet or saucepan, heat the olive oil and 1 tablespoon butter over medium heat. Add the onion and garlic; sauté until translucent and fragrant, about 3-4 minutes.
2. Add the Arborio rice and stir to coat the grains with the butter and oil, cooking for 1-2 minutes until the edges become translucent.
3. Pour in the white wine and cook, stirring constantly, until it has mostly evaporated.
4. Begin adding the warm broth one ladle at a time, stirring frequently and allowing the liquid to be absorbed before adding the next ladle.
5. After about 15 minutes of adding broth and stirring, stir in the pumpkin puree and bourbon. Continue adding broth and stirring until the rice is creamy and al dente, about 10 more minutes.
6. Remove from heat and stir in the remaining butter, Parmesan cheese, and chopped sage. Season with salt and pepper to taste.
7. Serve immediately, garnished with extra Parmesan and sage if desired.

FEATURED BOURBON

Pappy Van Winkle 15 Year

84% match

Pappy Van Winkle 15 Year works as a bridge pairing for this vegetarian dish because it shares key flavor cues with the stovetop preparation.

COCKTAIL COMPANION

Autumn Veil Bourbon

Find the full cocktail recipe in Part II.

[Explore this recipe online →](#)



12 HALLOWEEN TABLE

SEASONAL RECIPE

Spiced Bourbon Pumpkin Risotto with Crispy Sage

50 minutes

4 servings

Medium

A creamy, rich pumpkin risotto infused with warm bourbon and autumn spices, topped with crispy sage leaves for an elegant Halloween main dish.

VEGETARIAN

MAIN COURSE

STOVETOP

Ingredients

- 1 1/2 cups Arborio rice
- 1 small onion, finely chopped
- 2 cloves garlic, minced
- 1 cup pumpkin puree
- 1/2 cup bourbon
- 5 cups vegetable broth, kept warm
- 1/2 cup grated Parmesan cheese
- 1/4 teaspoon ground nutmeg
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground black pepper
- 12 fresh sage leaves
- 2 tablespoons olive oil
- Salt to taste

Method

1. Heat olive oil in a large skillet over medium heat. Add sage leaves and fry until crispy, about 1-2 minutes. Remove and drain on paper towels.
2. In the same skillet, add a bit more oil if needed, then sauté onion and garlic until translucent and fragrant.
3. Add Arborio rice and stir to coat with oil, toasting for 1-2 minutes.
4. Pour in the bourbon and cook, stirring, until mostly absorbed.
5. Begin adding warm broth one ladle at a time, stirring frequently, allowing liquid to absorb before adding more.
6. Halfway through cooking, stir in pumpkin puree, nutmeg, cinnamon, and black pepper.
7. Continue adding broth until rice is creamy and al dente, about 20-25 minutes total.
8. Remove from heat and stir in Parmesan cheese. Adjust salt to taste.
9. Serve risotto garnished with crispy sage leaves on top for a festive finish.

FEATURED BOURBON

Booker's Standard

86% match

Booker's Standard complements this vegetarian dish and its stovetop profile.

COCKTAIL COMPANION

All Hallows' Amber

Find the full cocktail recipe in Part II.

[Explore this recipe online →](#)



13 HALLOWEEN TABLE

SEASONAL RECIPE

Maple Bourbon Roasted Pumpkin with Candied Pecans and Sage

55 minutes

6 servings

Medium

A festive Halloween side featuring roasted pumpkin glazed with maple bourbon syrup, topped with crunchy candied pecans and crispy sage leaves for a warming autumn flavor.

VEGETARIAN

SIDE DISH

ROASTING

Ingredients

- 4 cups pumpkin, peeled and cut into 1-inch cubes
- 3 tbsp pure maple syrup
- 2 tbsp bourbon
- 2 tbsp olive oil
- 1 cup pecans
- 2 tbsp brown sugar
- 1 tbsp unsalted butter
- 1 tsp fresh sage, finely chopped
- Salt and freshly ground black pepper to taste

Method

1. Preheat the oven to 400°F (200°C). Line a baking sheet with parchment paper.
2. In a large mixing bowl, combine pumpkin cubes, olive oil, maple syrup, bourbon, salt, and pepper. Toss to coat evenly.
3. Spread the pumpkin in a single layer on half of the baking sheet.
4. In a small skillet over medium heat, melt butter. Add pecans, brown sugar, and chopped sage. Stir constantly until the sugar melts and coats the pecans, about 3-4 minutes. Remove from heat.
5. Spread candied pecans on the other half of the baking sheet.
6. Roast both pumpkin and pecans in the oven for 35-40 minutes, turning the pumpkin halfway through, until pumpkin is tender and pecans are crunchy.
7. Remove from oven and let cool slightly. Transfer to a serving dish, combining pumpkin with candied pecans and garnish with a few extra fried sage leaves if desired.

FEATURED BOURBON

Eagle Rare Standard

88% match

Eagle Rare Standard complements this vegetarian dish and its roasting profile.

COCKTAIL COMPANION

Wicked Maple Bourbon

Find the full cocktail recipe in Part II.

Explore this recipe online →



14 HALLOWEEN TABLE

SEASONAL RECIPE

Smoky Bourbon Pumpkin Risotto with Crispy Sage

50 minutes
4 servings
Medium

A luxurious and creamy pumpkin risotto infused with bourbon and topped with crispy sage leaves, perfect for a cozy Halloween dinner.

VEGETARIAN

MAIN COURSE

STOVETOP

Ingredients

- 1 cup Arborio rice
- 2 tablespoons unsalted butter
- 1 small onion, finely chopped
- 2 garlic cloves, minced
- 1 cup pumpkin puree
- 1/4 cup bourbon
- 4 cups vegetable or chicken broth, warmed
- 1/2 cup grated Parmesan cheese
- 1 teaspoon fresh sage, finely chopped
- Extra fresh sage leaves for frying
- Salt and black pepper to taste
- 1 tablespoon olive oil

Method

1. Heat the olive oil in a large skillet over medium heat. Add the chopped onion and sauté until translucent, about 3-4 minutes.
2. Stir in the garlic and Arborio rice, cooking for about 2 minutes until the rice is well coated and slightly toasted.
3. Pour in the bourbon and cook, stirring, until it is mostly absorbed.
4. Start adding the warm broth one ladle at a time, stirring frequently, allowing each addition to be absorbed before adding the next. Continue until the rice is creamy and al dente, about 25 minutes.
5. Stir in the pumpkin puree, butter, chopped sage, and Parmesan cheese. Season with salt and pepper to taste. Remove from heat.
6. In a small pan, heat a little oil over medium heat and fry the whole sage leaves until crisp, about 1 minute per side. Drain on paper towels.
7. Serve the risotto warm, garnished with crispy sage leaves for a smoky, festive touch.

FEATURED BOURBON

Pappy Van Winkle 15 Year

87% match

It has oak and smoke reinforce charred flavors.

COCKTAIL COMPANION

Twilight Oak Elixir

Find the full cocktail recipe in Part II.

[Explore this recipe online →](#)



15 HALLOWEEN TABLE

SEASONAL RECIPE

Spiced Pumpkin Bourbon Glazed Pork Tenderloin with Roasted Autumn Vegetables

60 minutes

4 servings

Medium

Tender pork tenderloin glazed with a rich spiced pumpkin bourbon sauce, served alongside roasted autumn vegetables for a festive Halloween meal.

PORK

MAIN COURSE

ROASTING

Ingredients

- 1.5 lbs pork tenderloin
- 1 cup pumpkin puree
- 1/4 cup bourbon
- 2 tbsp maple syrup
- 1 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 1/2 tsp ground ginger
- 3 cloves garlic, minced
- 3 cups assorted autumn vegetables (carrots, parsnips, Brussels sprouts), chopped
- 2 tbsp olive oil
- Salt and freshly ground black pepper to taste
- Fresh thyme sprigs for garnish

Method

1. Preheat oven to 400°F (200°C). Toss the autumn vegetables with 1 tbsp olive oil, salt, and pepper. Spread on a baking sheet and roast for 25-30 minutes until tender and caramelized.
2. Meanwhile, whisk together pumpkin puree, bourbon, maple syrup, cinnamon, nutmeg, ginger, and minced garlic in a bowl to create the glaze.
3. Season pork tenderloin generously with salt and pepper. Heat remaining 1 tbsp olive oil in a large ovenproof skillet over medium-high heat.
4. Sear pork on all sides until browned, about 2-3 minutes per side.
5. Brush the pumpkin bourbon glaze over the pork, reserving some for later.
6. Transfer skillet to the oven and roast pork for about 15-18 minutes or until internal temperature reaches 145°F (63°C), brushing with additional glaze halfway through.
7. Remove pork from oven, let rest for 5 minutes, then slice.
8. Serve pork slices over roasted vegetables, drizzled with remaining glaze and garnished with fresh thyme sprigs.

FEATURED BOURBON

Booker's Standard

93% match

It has sweetness and spice work with savory poultry or pork.

COCKTAIL COMPANION

Spiced Pumpkin Ember

Find the full cocktail recipe in Part II.

[Explore this recipe online →](#)



16 HALLOWEEN TABLE

SEASONAL RECIPE

Maple Bourbon-Glazed Roasted Pumpkin with Sage and Toasted Pecans

55 minutes
6 servings
Medium

A rich and festive autumn side featuring roasted pumpkin glazed with maple bourbon sauce, fresh sage, and crunchy toasted pecans for an elegant Halloween meal.

VEGETARIAN

SIDE DISH

ROASTING

Ingredients

- 4 cups peeled and cubed pumpkin (about 1.5 pounds)
- 2 tablespoons olive oil
- 1/4 cup pure maple syrup
- 2 tablespoons bourbon
- 2 tablespoons unsalted butter, melted
- 1 teaspoon fresh sage, finely chopped
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- Salt and freshly ground black pepper to taste
- 1/3 cup toasted pecans, roughly chopped

Method

1. Preheat your oven to 400°F (200°C). Line a baking sheet with parchment paper.
2. In a large bowl, toss the pumpkin cubes with olive oil, salt, and pepper until evenly coated.
3. Spread the pumpkin in a single layer on the prepared baking sheet.
4. Roast for 25 minutes, stirring halfway through, until pumpkin is tender and lightly browned.
5. While pumpkin roasts, prepare the glaze by whisking together maple syrup, bourbon, melted butter, chopped sage, cinnamon, and nutmeg.
6. Remove pumpkin from the oven and drizzle the maple bourbon glaze over the cubes. Toss gently to coat.
7. Return glazed pumpkin to the oven and roast for an additional 10-15 minutes until caramelized and sticky.
8. Remove from oven, transfer to serving dish, and sprinkle toasted pecans on top just before serving for crunch and depth.
9. Serve warm alongside your Halloween feast and enjoy the balance of sweet, smoky, and herbal notes.

FEATURED BOURBON

**Pappy Van Winkle
15 Year**

86% match

Pappy Van Winkle 15 Year complements this vegetarian dish and its roasting profile.

COCKTAIL COMPANION

**Smoky Cinnamon
Harvest**

Find the full cocktail recipe in Part II.

Explore this recipe online →



17 HALLOWEEN TABLE

SEASONAL RECIPE

Smoky Bourbon Pumpkin Chili with Black Beans and Butternut Squash

1 hour
6 servings
Medium

A hearty Halloween-inspired chili featuring bourbon, smoky spices, pumpkin, black beans, and roasted butternut squash, perfect for a cozy fall evening.

VEGETARIAN

MAIN COURSE

SIMMERING

Ingredients

- 2 tablespoons olive oil
- 1 medium onion, diced
- 3 cloves garlic, minced
- 1 pound butternut squash, peeled and cubed
- 1 (15 oz) can black beans, drained and rinsed
- 1 (15 oz) can diced tomatoes
- 1 cup pumpkin puree
- 1/2 cup bourbon
- 2 cups vegetable broth
- 1 tablespoon smoked paprika
- 1 teaspoon ground cumin
- 1/2 teaspoon chipotle chili powder
- Salt and black pepper to taste
- Fresh cilantro and lime wedges for garnish

Method

1. Heat olive oil in a large pot over medium heat. Add diced onion and sauté until translucent, about 5 minutes.
2. Add minced garlic and cook for 1 minute until fragrant.
3. Stir in cubed butternut squash, smoked paprika, cumin, chipotle chili powder, salt, and pepper. Cook for 5 minutes, stirring occasionally.
4. Pour in bourbon and let it simmer for 2 minutes to deglaze the pot and allow alcohol to reduce.
5. Add diced tomatoes, pumpkin puree, black beans, and vegetable broth. Stir well to combine.
6. Bring the chili to a boil, then reduce heat to low and simmer covered for 30 minutes, stirring occasionally, until squash is tender.
7. Adjust seasoning with additional salt and pepper if needed.
8. Serve hot, garnished with fresh cilantro and lime wedges.

FEATURED BOURBON

Elijah Craig Barrel Proof

84% match

It has oak and smoke reinforce charred flavors.

COCKTAIL COMPANION

Smoky Pumpkin Noir

Find the full cocktail recipe in Part II.

[Explore this recipe online →](#)



18 HALLOWEEN TABLE

SEASONAL RECIPE

Smoky Maple Bourbon Glazed Roasted Pumpkin Wedges with Sage Butter

50 minutes
4 servings
Medium

Tender roasted pumpkin wedges glazed with a smoky maple bourbon sauce, topped with rich sage butter—an elegant, seasonal side perfect for Halloween feasts.

VEGETARIAN

SIDE DISH

ROASTING

Ingredients

- 1 medium sugar pumpkin, peeled and cut into 8 wedges
- 3 tablespoons unsalted butter, softened
- 2 tablespoons fresh sage leaves, finely chopped
- 1/4 cup pure maple syrup
- 2 tablespoons bourbon
- 1 teaspoon smoked paprika
- 1/2 teaspoon cinnamon
- Salt and freshly cracked black pepper, to taste
- 2 tablespoons olive oil

Method

1. Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper.
2. In a small bowl, mix softened butter with chopped sage; set aside.
3. In another bowl, combine maple syrup, bourbon, smoked paprika, cinnamon, olive oil, salt, and pepper.
4. Toss pumpkin wedges with the maple bourbon glaze until evenly coated.
5. Arrange wedges in a single layer on the baking sheet.
6. Roast for 30 minutes, flipping wedges halfway through to ensure even caramelization.
7. Remove from oven; place a dollop of sage butter atop each wedge and allow to melt before serving.

FEATURED BOURBON

Pappy Van Winkle 15 Year

89% match

It has oak and smoke reinforce charred flavors.

COCKTAIL COMPANION

Witching Hour Smash

Find the full cocktail recipe in Part II.

[Explore this recipe online →](#)



19 HALLOWEEN TABLE

SEASONAL RECIPE

Smoky Bourbon-Spiced Pumpkin Meatballs with Maple Chipotle Glaze

45 minutes

4 servings

Medium

Tender pumpkin and pork meatballs infused with warm bourbon spices, finished with a glossy maple chipotle bourbon glaze, perfect for a festive Halloween main dish.

PORK

MAIN COURSE

BAKING

Ingredients

- 1 lb ground pork
- 1 cup canned pumpkin puree
- 1/2 cup panko breadcrumbs
- 1/4 cup finely chopped onion
- 2 cloves garlic, minced
- 1 large egg
- 2 tbsp bourbon
- 1 tsp smoked paprika
- 1/2 tsp ground cinnamon
- Salt and pepper to taste
- 1/4 cup maple syrup
- 1 tbsp chipotle hot sauce

Method

1. Preheat oven to 375°F (190°C) and line a baking sheet with parchment paper.
2. In a large bowl, combine ground pork, pumpkin puree, panko, onion, garlic, egg, bourbon, smoked paprika, cinnamon, salt, and pepper. Mix gently until just combined.
3. Shape mixture into 16 evenly sized meatballs and place on prepared baking sheet.
4. Bake meatballs for 20 minutes or until cooked through and golden.
5. While meatballs bake, combine maple syrup and chipotle hot sauce in a small saucepan. Heat over low heat until warmed and combined.
6. Remove meatballs from oven and brush with the maple chipotle glaze.
7. Return to oven for 5 more minutes until glaze is sticky and caramelized.
8. Serve hot, garnished with fresh herbs if desired.

FEATURED BOURBON

Elijah Craig Barrel Proof

93% match

It has sweetness and spice work with savory poultry or pork, oak and smoke reinforce charred flavors.

COCKTAIL COMPANION

Midnight Ember Elixir

Find the full cocktail recipe in Part II.

[Explore this recipe online →](#)



20 HALLOWEEN TABLE

SEASONAL RECIPE

Spiced Pumpkin Bourbon Risotto with Crispy Sage and Pancetta

50 minutes
4 servings
Medium

Creamy risotto infused with pumpkin and warm bourbon spices, topped with crispy sage leaves and pancetta for a perfect fall Halloween meal.

PORK

MAIN COURSE

STOVETOP

Ingredients

- 1 1/2 cups Arborio rice
- 4 cups chicken or vegetable broth, warmed
- 1 cup pumpkin puree
- 1/2 cup dry white wine
- 1 small onion, finely chopped
- 2 cloves garlic, minced
- 3 oz pancetta, diced
- 1 tablespoon bourbon
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 12 fresh sage leaves
- 2 tablespoons unsalted butter
- 1/2 cup grated Parmesan cheese
- Salt and black pepper to taste

Method

1. In a large skillet, cook pancetta over medium heat until crispy. Remove pancetta and drain on paper towels; reserve fat in skillet.
2. Add butter to skillet with pancetta fat, then sauté onion and garlic until translucent.
3. Stir in Arborio rice, toasting it lightly for 2 minutes.
4. Pour in white wine and stir until absorbed.
5. Begin adding warmed broth one ladle at a time, stirring frequently and allowing liquid to absorb before adding more.
6. After about 10 minutes, stir in pumpkin puree, bourbon, cinnamon, and nutmeg.
7. Continue adding broth and stirring until rice is al dente and creamy, about 15 more minutes.
8. In a separate small pan, fry sage leaves in a little oil until crisp; drain on paper towels.
9. Remove risotto from heat; stir in Parmesan and crispy pancetta. Season with salt and pepper.
10. Serve risotto topped with crispy sage leaves for garnish.

FEATURED BOURBON

Booker's Standard

93% match

It has sweetness and spice work with savory poultry or pork.

COCKTAIL COMPANION

Spiced Ember Bourbon

Find the full cocktail recipe in Part II.

[Explore this recipe online →](#)

SEASONAL RECIPE

Spiced Bourbon Pumpkin and Black Bean Chili

60 minutes

6 servings

Medium

A rich and warming pumpkin chili infused with bourbon and bold spices, perfect for a Halloween meal that offers depth and a hint of smoky sweetness.

TURKEY

MAIN COURSE

SIMMERING

Ingredients

- 2 tablespoons olive oil
- 1 large onion, diced
- 3 cloves garlic, minced
- 1 pound ground turkey
- 1 (15-ounce) can black beans, drained and rinsed
- 1 (15-ounce) can diced tomatoes
- 1 cup pumpkin puree
- 1/4 cup bourbon
- 2 teaspoons chili powder
- 1 teaspoon smoked paprika
- 1/2 teaspoon ground cumin
- Salt and black pepper to taste

Method

1. Heat olive oil in a large pot over medium heat. Add diced onion and cook until softened, about 5 minutes.
2. Stir in minced garlic and cook for an additional 1 minute until fragrant.
3. Add ground turkey to the pot, breaking it apart with a spoon. Cook until browned and cooked through.
4. Pour in bourbon carefully and allow it to simmer for 2 minutes to let the alcohol cook off.
5. Add black beans, diced tomatoes, pumpkin puree, chili powder, smoked paprika, cumin, salt, and pepper.
6. Stir well to combine all ingredients and bring the chili to a gentle boil.
7. Reduce heat to low and simmer uncovered for 30 minutes, stirring occasionally.
8. Taste and adjust seasoning as desired before serving hot, garnished with fresh cilantro or sour cream if preferred.

FEATURED BOURBON

Henry McKenna Single Barrel

95% match

It has sweetness and spice work with savory poultry or pork, oak and smoke reinforce charred flavors, sweetness helps tame heat.

COCKTAIL COMPANION

Midnight Pumpkin Bourbon

Find the full cocktail recipe in Part II.

[Explore this recipe online →](#)



22 HALLOWEEN TABLE

SEASONAL RECIPE

Spiced Bourbon Pumpkin Gnocchi with Sage Brown Butter

45 minutes

4 servings

Medium

Tender pumpkin gnocchi infused with aromatic bourbon and warm spices, tossed in sage brown butter for a rich and cozy Halloween main dish.

VEGETARIAN

MAIN COURSE

BOILED AND SAUTÉD

Ingredients

- 1 cup pumpkin puree
- 2 cups all-purpose flour, plus more for dusting
- 1 large egg
- 2 tablespoons bourbon
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon salt
- 4 tablespoons unsalted butter
- 8 fresh sage leaves
- Freshly grated Parmesan cheese, for serving

Method

1. In a large bowl, combine pumpkin puree, egg, bourbon, cinnamon, nutmeg, and salt. Mix until smooth.
2. Gradually add flour, stirring until a soft dough forms. Turn dough onto a floured surface and knead gently until smooth, adding flour as needed to prevent sticking.
3. Divide dough into 4 portions and roll each into a rope about 3/4 inch thick. Cut ropes into 1-inch pieces to form gnocchi.
4. Bring a large pot of salted water to a boil. Cook gnocchi in batches, removing them with a slotted spoon as they float to the surface, about 2-3 minutes.
5. Meanwhile, melt butter in a large skillet over medium heat. Add sage leaves and cook until butter is browned and fragrant, about 3-4 minutes.
6. Add cooked gnocchi to the skillet and toss gently to coat in sage brown butter.
7. Serve gnocchi warm, sprinkled with freshly grated Parmesan cheese.

FEATURED BOURBON

Booker's Standard

86% match

Booker's Standard complements this vegetarian dish and its boiled and sautéed profile.

COCKTAIL COMPANION

Crimson Hearth Bourbon

Find the full cocktail recipe in Part II.

[Explore this recipe online →](#)



23 HALLOWEEN TABLE

SEASONAL RECIPE

Spiced Bourbon Pumpkin Chili with Roasted Pepitas

1 hour 30 minutes
6 servings
Medium

A hearty and warming pumpkin chili infused with bourbon and warming spices, topped with crunchy roasted pepitas for a perfect Halloween meal.

TURKEY

MAIN COURSE

SIMMERING

Ingredients

- 1 lb ground turkey
- 1 cup pumpkin puree
- 1 large onion, diced
- 3 cloves garlic, minced
- 1 can (15 oz) black beans, drained and rinsed
- 1 can (14.5 oz) diced tomatoes
- 1 cup chicken broth
- 1/4 cup bourbon
- 2 tsp chili powder
- 1 tsp ground cumin
- 1/2 tsp smoked paprika
- 1/4 tsp cayenne pepper
- Salt and pepper to taste
- 1/4 cup roasted pepitas (pumpkin seeds) for garnish

Method

1. In a large pot over medium heat, cook ground turkey until browned and cooked through. Drain excess fat.
2. Add diced onion and sauté until translucent, about 5 minutes.
3. Stir in minced garlic and cook for another 1 minute until fragrant.
4. Add chili powder, cumin, smoked paprika, cayenne, salt, and pepper. Stir well to coat the meat and onions.
5. Pour in bourbon and simmer for 3 minutes to reduce slightly.
6. Add pumpkin puree, black beans, diced tomatoes, and chicken broth. Stir to combine.
7. Bring chili to a boil, then reduce heat and simmer uncovered for 1 hour, stirring occasionally.
8. Adjust seasoning with salt and pepper as needed.
9. Serve hot, garnished with roasted pepitas for crunch and visual appeal.

FEATURED BOURBON

Booker's Standard

91% match

It has sweetness and spice work with savory poultry or pork.

COCKTAIL COMPANION

Smoky Moonlit Orchard

Find the full cocktail recipe in Part II.

[Explore this recipe online →](#)



24 HALLOWEEN TABLE

SEASONAL RECIPE

Smoky Bourbon-Butternut Squash Risotto with Sage and Crispy Pancetta

55 minutes

4 servings

Medium

A rich and creamy butternut squash risotto infused with smoky bourbon, fresh sage, and topped with crispy pancetta for a luxurious fall dinner.

PORK

MAIN COURSE

SIMMERED

Ingredients

- 1 small butternut squash, peeled and diced
- 1 cup Arborio rice
- 4 cups chicken or vegetable broth, warmed
- 1/2 cup bourbon
- 1 small onion, finely chopped
- 2 cloves garlic, minced
- 3 tbsp unsalted butter
- 1/2 cup grated Parmesan cheese
- 6 slices pancetta, chopped
- 1 tbsp fresh sage, chopped
- Salt and freshly ground black pepper to taste

Method

1. In a large skillet, cook the pancetta over medium heat until crisp. Remove and set aside, reserving the fat.
2. In a separate large saucepan, melt 1 tbsp butter and a splash of the pancetta fat. Add the onion and garlic, sauté until translucent.
3. Add the diced butternut squash and cook for about 5 minutes until slightly softened.
4. Stir in the Arborio rice, coating grains in butter and toasting lightly for 2 minutes.
5. Pour in the bourbon and cook, stirring, until it's mostly evaporated.
6. Begin adding the warm broth one ladle at a time, stirring frequently and allowing the liquid to absorb before adding more.
7. Continue adding broth gradually until the rice is creamy and cooked through, about 25-30 minutes.
8. Stir in the remaining butter, Parmesan, fresh sage, and season with salt and pepper.
9. Serve the risotto topped with the crispy pancetta and an extra sprinkle of fresh sage for garnish.

FEATURED BOURBON

George T. Stagg Standard

95% match

Stagg Standard complements this pork dish and its simmered profile. It has sweetness and spice work with savory poultry or pork, oak and smoke reinforce charred flavors.

COCKTAIL COMPANION

Wicked Elm Bourbon

Find the full cocktail recipe in Part II.

[Explore this recipe online →](#)



25 HALLOWEEN TABLE

SEASONAL RECIPE

Smoky Bourbon-Spiced Pumpkin Chili with Toasted Pepitas

60 minutes

6 servings

Medium

A warming and smoky pumpkin chili infused with bourbon and topped with crunchy toasted pepitas—perfect for a cozy Halloween dinner.

TURKEY

MAIN COURSE

SIMMERING

Ingredients

- 1 tablespoon olive oil
- 1 large onion, diced
- 3 cloves garlic, minced
- 1 pound ground turkey
- 1 medium pumpkin, peeled and cubed (about 2 cups)
- 1 can (14 oz) diced tomatoes
- 1 can (15 oz) black beans, drained and rinsed
- 1 cup chicken broth
- 1/4 cup bourbon
- 1 tablespoon chili powder
- 1 teaspoon smoked paprika
- 1/2 teaspoon ground cumin
- Salt and pepper to taste
- 1/4 cup toasted pepitas (pumpkin seeds) for garnish

Method

1. Heat olive oil in a large pot over medium heat. Add diced onion and garlic; sauté until softened and fragrant, about 3-4 minutes.
2. Add ground turkey and cook until browned, breaking it up with a spoon.
3. Stir in chili powder, smoked paprika, cumin, salt, and pepper, cooking for 1 minute to toast spices.
4. Pour in the bourbon carefully and let it simmer for 2 minutes to reduce slightly.
5. Add the cubed pumpkin, diced tomatoes (with juices), black beans, and chicken broth. Stir to combine.
6. Bring the chili to a boil, then reduce heat and let simmer uncovered for 35-40 minutes, stirring occasionally, until pumpkin is tender and chili thickens.
7. Adjust seasoning with extra salt and pepper if needed.
8. Serve hot, garnished with toasted pepitas for a crunchy finish.

FEATURED BOURBON

Buffalo Trace Standard

92% match

It has sweetness and spice work with savory poultry or pork, oak and smoke reinforce charred flavors, sweetness helps tame heat.

COCKTAIL COMPANION

Harvest Haze Boulevardier

Find the full cocktail recipe in Part II.

[Explore this recipe online →](#)



PART II

The Halloween Bar

Bourbon-forward cocktails for porch weather, late dinners
and the last light of October.



01

HALLOWEEN BAR

Midnight Pumpkin Bourbon

A bourbon-forward fall cocktail layered with maple, pumpkin, citrus, aromatic bitters.

Ingredients

- 2 oz bourbon
- 1 oz pumpkin puree
- 0.5 oz maple syrup
- 0.5 oz fresh lemon juice
- 2 dashes angostura bitters

Method

1. Add bourbon, pumpkin puree, maple syrup, lemon juice, and bitters to a shaker.
2. Fill shaker with ice and shake vigorously for 15 seconds.
3. Strain into a chilled old-fashioned glass over a large ice cube.
4. Garnish with a thin lemon twist and a sprinkle of pumpkin spice.

BEST WITH

Spiced Bourbon Pumpkin and Black Bean Chili

A rich and warming pumpkin chili infused with bourbon and bold spices, perfect for a Halloween meal that offers depth and a hint of smoky sweetness.

[Explore this cocktail online →](#)



02

HALLOWEEN BAR

Haunted Hollow Bourbon

A bourbon-forward fall cocktail layered with maple, pear, orange, citrus.

Ingredients

- 2 oz bourbon
- 0.75 oz spiced pear liqueur
- 0.5 oz fresh lemon juice
- 0.25 oz maple syrup
- 2 dashes Angostura bitters
- Orange twist

Method

1. Add bourbon, spiced pear liqueur, lemon juice, maple syrup, and bitters to a shaker filled with ice.
2. Shake vigorously until well chilled.
3. Strain into a rocks glass over a large ice cube.
4. Express the orange twist over the glass and drop it in as garnish.

BEST WITH

Spiced Pumpkin Bourbon Chili with Toasted Pepitas

A rich, hearty chili infused with pumpkin and a touch of bourbon, perfectly spiced with autumn warmth and topped with crunchy toasted pepitas for a festive Halloween main dish.

[Explore this cocktail online →](#)



HALLOWEEN BAR

Spiced Ember Bourbon

A bourbon-forward fall cocktail layered with cinnamon, citrus, aromatic bitters.

Ingredients

- 2 oz bourbon
- 0.5 oz cinnamon syrup
- 0.5 oz fresh lemon juice
- 0.25 oz allspice dram
- 2 dashes angostura bitters

Method

1. Add bourbon, cinnamon syrup, lemon juice, allspice dram, and bitters to a shaker with ice.
2. Shake well until chilled.
3. Strain into a chilled rocks glass over one large ice cube.
4. Garnish with a cinnamon stick.

BEST WITH

Spiced Pumpkin Bourbon Risotto with Crispy Sage and Pancetta

Creamy risotto infused with pumpkin and warm bourbon spices, topped with crispy sage leaves and pancetta for a perfect fall Halloween meal.

[Explore this cocktail online →](#)



04

HALLOWEEN BAR

Wicked Maple Bourbon

A bourbon-forward fall cocktail layered with maple, citrus, aromatic bitters.

Ingredients

- 2 oz bourbon
- 0.5 oz maple syrup
- 0.5 oz fresh lemon juice
- 0.25 oz black walnut liqueur
- 2 dashes Angostura bitters

Method

1. Add bourbon, maple syrup, lemon juice, black walnut liqueur, and bitters into a shaker with ice.
2. Shake vigorously until well chilled.
3. Strain into a rocks glass filled with fresh ice.
4. Garnish with a cinnamon stick and a flamed orange twist.

BEST WITH

Maple Bourbon Roasted Pumpkin with Candied Pecans and Sage

A festive Halloween side featuring roasted pumpkin glazed with maple bourbon syrup, topped with crunchy candied pecans and crispy sage leaves for a warming autumn flavor.

[Explore this cocktail online →](#)



05

HALLOWEEN BAR

Harvest Moon Bourbon

A bourbon-forward fall cocktail layered with maple, pear, citrus, aromatic bitters.

Ingredients

- 2 oz bourbon
- 1 oz pear brandy
- 0.5 oz spiced maple syrup
- 0.5 oz fresh lemon juice
- 2 dashes Angostura bitters

Method

1. Add bourbon, pear brandy, spiced maple syrup, lemon juice, and bitters into a shaker with ice.
2. Shake vigorously until chilled.
3. Strain into a chilled coupe glass.
4. Garnish with a thin apple slice and a cinnamon stick.

BEST WITH

Spiced Bourbon Pumpkin Risotto with Sage and Crispy Pancetta

A luscious, creamy risotto infused with bourbon and pumpkin puree, enhanced with crispy pancetta and fresh sage for a warming Halloween-inspired main dish.

[Explore this cocktail online →](#)



06

HALLOWEEN BAR

Smoky Pumpkin Noir

A bourbon-forward fall cocktail layered with pumpkin, citrus, cocoa, aromatic bitters.

Ingredients

- 2 oz bourbon
- 0.5 oz mezcal
- 1 oz pumpkin spice syrup
- 0.75 oz fresh lemon juice
- 2 dashes chocolate bitters

Method

1. Add bourbon, mezcal, pumpkin spice syrup, lemon juice, and bitters into a shaker with ice.
2. Shake vigorously until well chilled.
3. Strain into a chilled rocks glass over a large ice cube.
4. Garnish with a thin orange twist and a light sprinkle of smoked paprika.

BEST WITH

Smoky Bourbon Pumpkin Chili with Black Beans and Butternut Squash

A hearty Halloween-inspired chili featuring bourbon, smoky spices, pumpkin, black beans, and roasted butternut squash, perfect for a cozy fall evening.

[Explore this cocktail online →](#)



07

HALLOWEEN BAR

Harvest Spell Bourbon

A bourbon-forward fall cocktail layered with cinnamon, orchard fruit, citrus, aromatic bitters.

Ingredients

- 2 oz bourbon
- 0.5 oz cinnamon syrup
- 0.5 oz fresh lemon juice
- 0.25 oz apple cider vinegar
- 2 dashes Angostura bitters

Method

1. Add bourbon, cinnamon syrup, lemon juice, apple cider vinegar, and bitters to a shaker filled with ice.
2. Shake vigorously until well chilled.
3. Strain into a rocks glass over a large ice cube.
4. Garnish with a thin apple slice and a cinnamon stick.

BEST WITH

Spiced Bourbon Butternut Squash Risotto with Crispy Sage

A creamy, indulgent risotto infused with warm bourbon spices and tender roasted butternut squash, topped with crispy sage leaves for an autumnal Halloween meal.

[Explore this cocktail online →](#)



08

HALLOWEEN BAR

Dusky Orchard Bourbon

A bourbon-forward fall cocktail layered with maple, orchard fruit, pear, citrus.

Ingredients

- 2 oz bourbon
- 1 oz apple cider
- 0.5 oz spiced pear liqueur
- 0.25 oz fresh lemon juice
- 0.25 oz maple syrup
- 2 dashes angostura bitters

Method

1. Fill a shaker with ice.
2. Add bourbon, apple cider, spiced pear liqueur, lemon juice, maple syrup, and bitters.
3. Shake vigorously until well chilled.
4. Strain into a rocks glass over a large ice cube.
5. Garnish with a thin apple slice and a cinnamon stick.

BEST WITH

Spiced Bourbon-Glazed Pumpkin Gnocchi with Sage Brown Butter

Tender pumpkin gnocchi tossed in a luscious spiced bourbon glaze and crispy sage brown butter creates a decadent autumnal main course perfect for Halloween gatherings.

[Explore this cocktail online →](#)



09

HALLOWEEN BAR

Witches' Barrel Aged Boulevard

A bourbon-forward fall cocktail layered with maple, cinnamon, pear, orange.

Ingredients

- 2 oz bourbon
- 0.5 oz spiced pear liqueur
- 0.75 oz blood orange juice
- 0.25 oz maple syrup
- 2 dashes angostura bitters
- 1 dash cinnamon bitters

Method

1. Combine bourbon, spiced pear liqueur, blood orange juice, and maple syrup into a mixing glass.
2. Add angostura bitters and cinnamon bitters.
3. Fill with ice and stir until well chilled.
4. Strain into a chilled coupe glass.
5. Garnish with a thin blood orange wheel.

BEST WITH

Spiced Bourbon-Maple Glazed Roasted Butternut Squash with Toasted Pecans

A cozy, autumnal side featuring roasted butternut squash glazed with a warm spiced bourbon-maple sauce and topped with crunchy toasted pecans—perfect for Halloween gatherings and seasonal dinners.

[Explore this cocktail online →](#)



10

HALLOWEEN BAR

Spiced Pumpkin Ember

A bourbon-forward fall cocktail layered with maple, pumpkin, citrus, ginger.

Ingredients

- 2 oz bourbon
- 1 oz pumpkin puree
- 0.5 oz ginger liqueur
- 0.5 oz lemon juice
- 0.25 oz maple syrup
- 2 dashes aromatic bitters

Method

1. Add bourbon, pumpkin puree, ginger liqueur, lemon juice, and maple syrup into a shaker filled with ice.
2. Shake vigorously until well chilled and combined.
3. Strain into a chilled coupe glass.
4. Add two dashes of aromatic bitters on top for aroma.
5. Garnish with a thin cinnamon stick and a small star anise pod.

BEST WITH

Spiced Pumpkin Bourbon Glazed Pork Tenderloin with Roasted Autumn Vegetables

Tender pork tenderloin glazed with a rich spiced pumpkin bourbon sauce, served alongside roasted autumn vegetables for a festive Halloween meal.

[Explore this cocktail online →](#)



11

HALLOWEEN BAR

Crimson Cloak Bourbon

A bourbon-forward fall cocktail layered with orange, aromatic bitters.

Ingredients

- 2 oz bourbon
- 0.5 oz cherry liqueur
- 0.5 oz blood orange juice
- 0.25 oz simple syrup
- 2 dashes Angostura bitters

Method

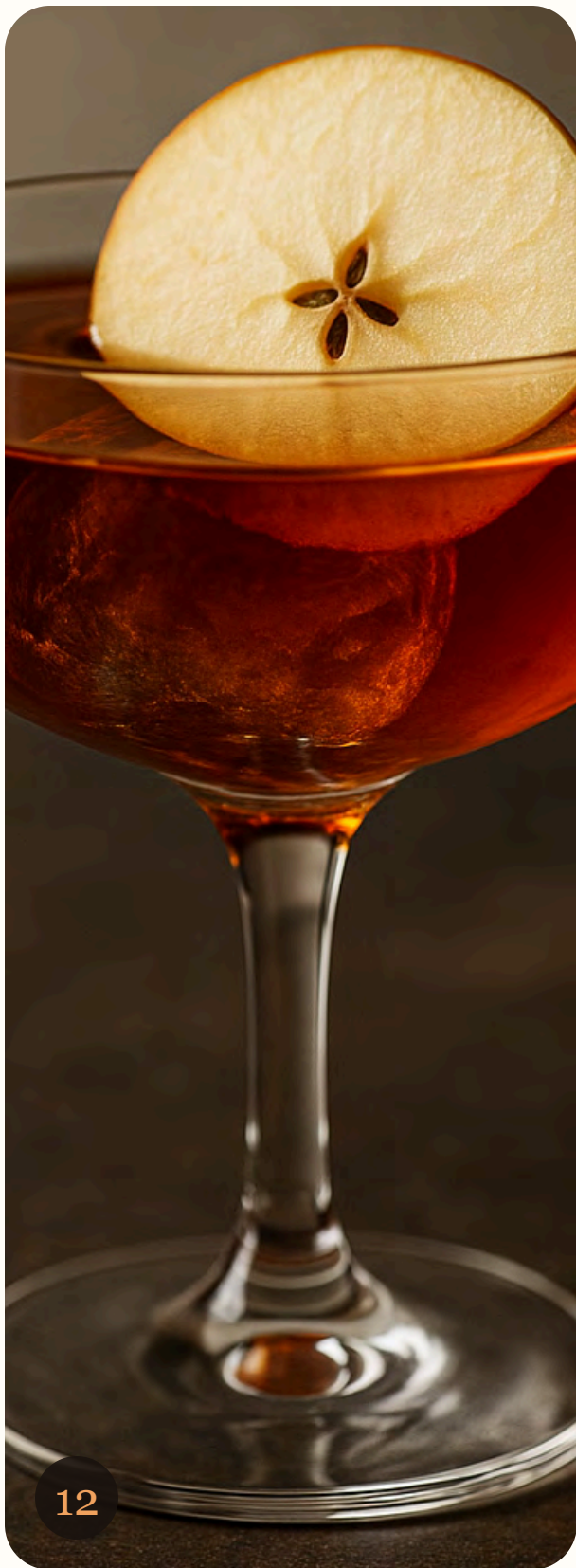
1. Add bourbon, cherry liqueur, blood orange juice, and simple syrup into a shaker with ice.
2. Shake until well chilled, about 15 seconds.
3. Strain into a rocks glass over a large ice cube.
4. Add bitters on top and gently stir once to swirl.
5. Garnish with a thin blood orange wheel resting on the rim.

BEST WITH

Spiced Pumpkin and Bourbon-Glazed Pork Tenderloin with Roasted Autumn Vegetables

A rich and aromatic pork tenderloin glazed with a spiced bourbon pumpkin sauce, served alongside roasted root vegetables for a perfect Halloween dinner.

[Explore this cocktail online →](#)



12

HALLOWEEN BAR

Midnight Orchard Spell

A bourbon-forward fall cocktail layered with orchard fruit, pear, citrus, aromatic bitters.

Ingredients

- 2 oz Bourbon
- 0.5 oz Apple brandy
- 0.75 oz Fresh lemon juice
- 0.5 oz Spiced pear syrup
- 2 dashes Angostura bitters

Method

1. Add bourbon, apple brandy, lemon juice, spiced pear syrup, and bitters to a shaker filled with ice.
2. Shake vigorously until well chilled.
3. Strain into a chilled coupe glass.
4. Garnish with a thin apple slice.

BEST WITH

Spiced Pumpkin and Sage Bourbon Risotto

Creamy risotto infused with roasted pumpkin, fresh sage, and a splash of bourbon, delivering a comforting and elegant autumn dish perfect for Halloween dinner.

[Explore this cocktail online →](#)



13

HALLOWEEN BAR

Smoky Moonlit Orchard

A bourbon-forward fall cocktail layered with maple, orchard fruit, citrus, aromatic bitters.

Ingredients

- 2 oz bourbon
- 0.5 oz mezcal
- 0.75 oz apple cider
- 0.25 oz maple syrup
- 2 dashes Angostura bitters
- lemon twist

Method

1. Fill a mixing glass with ice.
2. Add bourbon, mezcal, apple cider, maple syrup, and bitters.
3. Stir gently until chilled and well combined.
4. Strain into a rocks glass over a large ice cube.
5. Express lemon twist over the drink and garnish with the twist.

BEST WITH

Spiced Bourbon Pumpkin Chili with Roasted Pepitas

A hearty and warming pumpkin chili infused with bourbon and warming spices, topped with crunchy roasted pepitas for a perfect Halloween meal.

[Explore this cocktail online →](#)



14

HALLOWEEN BAR

Harvest Haze Boulevardier

A bourbon-forward fall cocktail layered with maple, smoke, aromatic bitters, herbal bitterness.

Ingredients

- 2 oz bourbon
- 1 oz Aperol
- 0.75 oz sweet vermouth
- 0.25 oz maple syrup
- 2 dashes smoked chili bitters

Method

1. Combine bourbon, Aperol, sweet vermouth, maple syrup, and bitters in a mixing glass with ice.
2. Stir until well chilled and properly diluted, about 30 seconds.
3. Strain into a chilled rocks glass over a large ice cube.
4. Garnish with an orange twist.

BEST WITH

Smoky Bourbon-Spiced Pumpkin Chili with Toasted Pepitas

A warming and smoky pumpkin chili infused with bourbon and topped with crunchy toasted pepitas—perfect for a cozy Halloween dinner.

[Explore this cocktail online →](#)



15

HALLOWEEN BAR

Autumn Veil Bourbon

A bourbon-forward fall cocktail layered with pear, citrus, aromatic bitters.

Ingredients

- 2 oz bourbon
- 0.5 oz pear liqueur
- 0.5 oz fresh lemon juice
- 0.25 oz spiced honey syrup
- 2 dashes Angostura bitters

Method

1. Add bourbon, pear liqueur, lemon juice, spiced honey syrup, and bitters to a shaker with ice.
2. Shake vigorously until well chilled.
3. Strain into a chilled coupe glass.
4. Garnish with a thin slice of fresh pear and a cinnamon stick.

BEST WITH

Spiced Bourbon Pumpkin and Sage Risotto

A creamy, savory risotto infused with pumpkin puree, fragrant sage, and a hint of bourbon, perfect for a cozy Halloween dinner.

[Explore this cocktail online →](#)



HALLOWEEN BAR

Midnight Ember Elixir

A bourbon-forward fall cocktail layered with maple, cinnamon, citrus, cocoa.

Ingredients

- 2 oz bourbon
- 0.5 oz cinnamon liqueur
- 0.75 oz fresh lemon juice
- 0.5 oz smoked maple syrup
- 2 dashes chocolate bitters

Method

1. Fill a shaker with ice.
2. Add bourbon, cinnamon liqueur, lemon juice, smoked maple syrup, and chocolate bitters.
3. Shake vigorously until well chilled.
4. Strain into a chilled coupe glass.
5. Garnish with a thin lemon twist and a small cinnamon stick.

BEST WITH

Smoky Bourbon-Spiced Pumpkin Meatballs with Maple Chipotle Glaze

Tender pumpkin and pork meatballs infused with warm bourbon spices, finished with a glossy maple chipotle bourbon glaze, perfect for a festive Halloween main dish.

[Explore this cocktail online →](#)



HALLOWEEN BAR

All Hallows' Amber

A bourbon-forward fall cocktail layered with orange, citrus, aromatic bitters.

Ingredients

- 2 oz bourbon
- 0.5 oz blood orange liqueur
- 0.75 oz fresh lemon juice
- 0.5 oz spiced honey syrup
- 2 dashes Angostura bitters

Method

1. Add bourbon, blood orange liqueur, lemon juice, spiced honey syrup, and bitters into a shaker with ice.
2. Shake vigorously until well chilled.
3. Strain into a chilled coupe glass.
4. Garnish with a thin blood orange wheel.

BEST WITH

Spiced Bourbon Pumpkin Risotto with Crispy Sage

A creamy, rich pumpkin risotto infused with warm bourbon and autumn spices, topped with crispy sage leaves for an elegant Halloween main dish.

[Explore this cocktail online →](#)



HALLOWEEN BAR

Midnight Pumpkin Whisper

A bourbon-forward fall cocktail layered with maple, pumpkin, citrus, aromatic bitters.

Ingredients

- 2 oz bourbon
- 0.5 oz pumpkin liqueur
- 0.5 oz maple syrup
- 0.75 oz fresh lemon juice
- 2 dashes angostura bitters

Method

1. Add bourbon, pumpkin liqueur, maple syrup, lemon juice, and bitters to a shaker filled with ice.
2. Shake vigorously until well chilled.
3. Strain into a chilled coupe glass.
4. Garnish with a thin lemon twist.

BEST WITH

Maple Bourbon-Spiced Pumpkin Pork Tenderloin with Roasted Root Vegetables

Tender pork tenderloin glazed with a maple bourbon-spiced sauce, roasted alongside a medley of fall root vegetables for a cozy Halloween-inspired meal.

[Explore this cocktail online →](#)



HALLOWEEN BAR

Twilight Oak Elixir

A bourbon-forward fall cocktail layered with maple, orange, citrus, aromatic bitters.

Ingredients

- 2 oz bourbon
- 0.5 oz blood orange liqueur
- 0.75 oz fresh lemon juice
- 0.5 oz maple syrup
- 2 dashes Angostura bitters

Method

1. Add bourbon, blood orange liqueur, lemon juice, and maple syrup to a shaker with ice.
2. Shake vigorously until well chilled.
3. Strain into a rocks glass filled with ice.
4. Add bitters on top and gently stir once.
5. Garnish with a thin blood orange wheel.

BEST WITH

Smoky Bourbon Pumpkin Risotto with Crispy Sage

A luxurious and creamy pumpkin risotto infused with bourbon and topped with crispy sage leaves, perfect for a cozy Halloween dinner.

[Explore this cocktail online →](#)



20

HALLOWEEN BAR

Smoky Cinnamon Harvest

A bourbon-forward fall cocktail layered with maple, cinnamon, citrus, aromatic bitters.

Ingredients

- 2 oz bourbon
- 0.5 oz cinnamon syrup
- 0.5 oz fresh lemon juice
- 0.25 oz maple liqueur
- 2 dashes Angostura bitters
- spritz of smoky mezcal

Method

1. Combine bourbon, cinnamon syrup, lemon juice, maple liqueur, and bitters in a shaker with ice.
2. Shake vigorously until well chilled.
3. Strain into a chilled rocks glass over a large ice cube.
4. Carefully spritz mezcal over the top to impart a smoky aroma.
5. Garnish with a cinnamon stick and a thin lemon wheel.

BEST WITH

Maple Bourbon-Glazed Roasted Pumpkin with Sage and Toasted Pecans

A rich and festive autumn side featuring roasted pumpkin glazed with maple bourbon sauce, fresh sage, and crunchy toasted pecans for an elegant Halloween meal.

[Explore this cocktail online →](#)



21

HALLOWEEN BAR

Harvest Moon Spell

A bourbon-forward fall cocktail layered with cinnamon, orchard fruit, citrus, aromatic bitters.

Ingredients

- 2 oz bourbon
- 0.5 oz apple brandy
- 0.75 oz fresh lemon juice
- 0.5 oz cinnamon syrup
- dash of aromatic bitters

Method

1. Add bourbon, apple brandy, lemon juice, cinnamon syrup, and bitters to a shaker with ice.
2. Shake vigorously until well chilled.
3. Strain into a rocks glass filled with fresh ice.
4. Garnish with a thin slice of baked pear and a cinnamon stick.

BEST WITH

Spiced Pumpkin Bourbon Risotto with Crispy Sage

A creamy and indulgent autumn risotto featuring pumpkin puree, warm spices, and a subtle bourbon infusion, topped with crispy sage leaves for a perfect Halloween dinner.

[Explore this cocktail online →](#)



22

HALLOWEEN BAR

Crimson Hearth Bourbon

A bourbon-forward fall cocktail layered with cinnamon, orange, citrus, aromatic bitters.

Ingredients

- 2 oz bourbon
- 0.5 oz blood orange liqueur
- 0.75 oz fresh lemon juice
- 0.5 oz cinnamon syrup
- 2 dashes Angostura bitters

Method

1. Add bourbon, blood orange liqueur, lemon juice, cinnamon syrup, and bitters to a shaker filled with ice.
2. Shake vigorously until well chilled.
3. Strain into a chilled coupe glass.
4. Garnish with a thin blood orange wheel on the rim.

BEST WITH

Spiced Bourbon Pumpkin Gnocchi with Sage Brown Butter

Tender pumpkin gnocchi infused with aromatic bourbon and warm spices, tossed in sage brown butter for a rich and cozy Halloween main dish.

[Explore this cocktail online →](#)



HALLOWEEN BAR

Witching Hour Smash

A bourbon-forward fall cocktail layered with citrus, aromatic bitters.

Ingredients

- 2 oz bourbon
- 0.5 oz black cherry liqueur
- 0.75 oz fresh lemon juice
- 0.5 oz spiced simple syrup
- 2 dashes Angostura bitters
- Fresh sage leaves

Method

1. In a shaker, muddle 3 sage leaves with spiced simple syrup.
2. Add bourbon, black cherry liqueur, lemon juice, and bitters to the shaker.
3. Fill shaker with ice and shake vigorously for 15 seconds.
4. Strain into a rocks glass filled with crushed ice.
5. Garnish with a sprig of fresh sage and a cherry.

BEST WITH

Smoky Maple Bourbon Glazed Roasted Pumpkin Wedges with Sage Butter

Tender roasted pumpkin wedges glazed with a smoky maple bourbon sauce, topped with rich sage butter—an elegant, seasonal side perfect for Halloween feasts.

[Explore this cocktail online →](#)



24

HALLOWEEN BAR

Wicked Elm Bourbon

A bourbon-forward fall cocktail layered with maple, pear, citrus, aromatic bitters.

Ingredients

- 2 oz bourbon
- 0.75 oz maple syrup
- 0.5 oz fresh lemon juice
- 0.5 oz spiced pear liqueur
- 2 dashes Angostura bitters

Method

1. Add bourbon, maple syrup, lemon juice, spiced pear liqueur, and bitters into a shaker with ice.
2. Shake vigorously until well chilled.
3. Strain into a rocks glass filled with fresh ice.
4. Garnish with a thin cinnamon stick and a pear slice.

BEST WITH

Smoky Bourbon-Butternut Squash Risotto with Sage and Crispy Pancetta

A rich and creamy butternut squash risotto infused with smoky bourbon, fresh sage, and topped with crispy pancetta for a luxurious fall dinner.

[Explore this cocktail online →](#)



25

HALLOWEEN BAR

Cedar Smoke Bourbon Elixir

A bourbon-forward fall cocktail layered with maple, citrus, smoke, aromatic bitters.

Ingredients

- 2 oz bourbon
- 0.5 oz maple syrup
- 0.5 oz fresh lemon juice
- 2 dashes smoked aromatic bitters
- cedar plank smoke

Method

1. Combine bourbon, maple syrup, lemon juice, and bitters in a mixing glass with ice.
2. Stir until well chilled and properly diluted, about 20 seconds.
3. Strain into a chilled old-fashioned glass over a large clear ice cube.
4. Activate cedar plank smoke with a smoking gun and trap smoke in the glass briefly before serving.
5. Garnish with a thin lemon twist expressed over the glass.

BEST WITH

Smoky Bourbon Glazed Spiced Pumpkin and Sausage Stuffed Acorn Squash

This elegant Halloween main pairs roasted acorn squash filled with a hearty bourbon-spiced sausage and pumpkin mixture, glazed with a smoky bourbon sauce for a perfect balance of savory, sweet, and smoky flavors.

[Explore this cocktail online →](#)

Read the dish before you read the label.

A few reliable ways to think about bourbon at a fall table.

01

Maple + roasted squash

Lean into caramel, vanilla and fruit. A rounder bourbon keeps sweetness from feeling flat.

02

Smoke + chili

Look for oak, spice and enough proof to stay present beside char, chipotle and slow-cooked richness.

03

Sage + brown butter

Nutty, herbal dishes love bourbon with oak, baking spice and a long finish.

04

Pork + pumpkin

Sweet-savory dishes are natural bridge pairings: bourbon's vanilla and spice echo both sides of the plate.

05

Heat

When the dish gets spicy, sweetness can be useful. Avoid turning proof into a contest.

06

When in doubt

Match intensity first, then decide whether you want the bourbon to complement, contrast or bridge the dominant flavors.

*Good Bourbon.
Great Food.*

KEEP THE TABLE GOING

This is only the first pour.

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COMING NEXT

Thanksgiving

Christmas

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