



# Happy St. Patrick's Day SLO Liquor Outlet Newsletter

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Sun – Thurs: 9am – 10pm  
Fri – Sat: 9am – 11pm

Newsletter for Springs Liquor Outlet

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Dear Valued Customers,

Our next Family Card Weekend will be **March 19<sup>th</sup>, 20<sup>th</sup>, and 21<sup>st</sup>, (THURSDAY, Friday, and Saturday)**. During Family Card Weekend, Family Card members receive 15% off all non-sale wines and liquors. Beer remains at 5% off (discount excludes sale items, kegs or cigarettes). No rain checks; no exceptions. Remember that you must be registered at SLO and show a valid I.D. to receive the Family Card Discount. Discounts from other stores will not be honored. Please have your I.D. ready when using a credit card. We are protecting your identity.

“We’ll Leave the Cooler on for You.”  
- The SLO Staff

## Family Card *Wine* Specials 20% OFF Everyday Low Price



- Cable Car 750ml All Types
- Covey Run Chardonnay 750ml
- Cupcake Vineyards wine All Types
- Di Majo Cabernet Sauvignon 750ml
- Falesco Sangiovese 750ml
- Falesco Vitiano Cab/Merlot/Sangiovese 750ml
- Good White 750ml
- Insatiable 750ml All Types
- Jargon Pinot Noir 750ml
- Kenwood Merlot 750ml
- Meridian Chardonnay 750ml
- Smoking Loon 750ml All Types
- Tin Roof Chardonnay 750ml
- Woop Woop Shiraz 750ml

## St. Patrick's Day Irish Car Bomb Recipe



- 3/4 pint Guinness stout
- 1/2 shot Bailey's Irish cream
- 1/2 shot Jameson Irish whiskey

Add the Bailey's and Jameson to a shot glass, layering the Bailey's on the bottom. Pour the Guinness into a pint glass or beer mug 3/4 of the way full and let settle. Drop the shot glass into the Guinness and chug. Drink it fast or it will curdle and increasingly taste worse.

## BEER SALE!!

### Family Card Members

**GUINNESS**  
\$12.99  
12-Pak Bottles

**GUINNESS**  
\$10.99  
8-Pak Cans

**Smithwick's**  
\$11.99  
12-Pak Bottles

**HARP**  
\$10.99  
12-Pak Bottles



Three Beers Strong

All Sales and Specials may end anytime without further notice, while supplies last. No rain checks.

If you would like to receive the Newsletter and the Family Card Weekend notice via email, please send your request to [support@slo1.net](mailto:support@slo1.net)



**Irish Whiskey History 101:** Roughly translated, Irish whiskey or Irish “water of life” has been produced in Ireland since the mid – 1100s (12<sup>th</sup> century). While there are only 3 distilleries in Ireland, Old Bushmills Distillery claims to be the oldest in the world having been licensed by King James I in 1608. Cooley Distillery is the only one left of complete Irish ownership, and New Midleton Distillery is still producing Jameson after its Scot-creator, John Jameson first distilled it in Dublin in 1818. Enjoy your Irish “water of life” responsibly this St. Paddy’s Day.

*Timely Cocktail*

**Irish Cream Cafe**

Ingredients:

- 1/2 oz Bushmills Irish Cream
- 1/2 oz coffee liqueur
- 1/2 oz hazelnut liqueur
- 6 oz coffee
- whipped cream

Garnish: cinnamon



Pour ingredients into a tall Irish coffee glass. Top with fresh hot coffee and finish with whipped cream on top. Garnish with cinnamon stick and powder.

**Drowned Irish Coffee**

Ingredients:

- 1/2 cup hot espresso
- 1 tsp sugar
- 2 oz Baileys Original Irish Cream
- Lemon zest



Dissolve the sugar in espresso. Pour into a small plastic container and freeze until solid. Once frozen, scrape the frozen coffee mixture with a fork or knife to make icy crystals. Spoon the crystals into a glass and add Irish Cream over the top. Garnish with a twirl of lemon zest and serve with a spoon for the option of drinking or spooning.

**Dublin Dream**

Ingredients:

- 1 1/2 oz Irish Mist Liqueur
- 1 1/2 oz Carolan’s Irish Cream
- 1 1/2 oz SKYY Vodka
- 1 oz Chambord Liqueur
- 1 oz fresh cream

Garnish: mint sprig



Mix all ingredients in a cocktail shaker with ice. Strain into a chilled rocks glass or martini glass. Garnish with a mint sprig.

**Leprechaun’s Irish Coffee**

Ingredients:

- 1 part Jameson Irish Whiskey
- 2 parts Kahlua
- 2 parts half & half

Garnish: fresh mint sprig and vanilla bean



Shake all ingredients in a cocktail shaker with ice. Strain into a chilled martini glass. Garnish with fresh mint sprig and vanilla bean.

**Springs is finally here! Celebrate the warm weather with some freshing cocktails**

**Blue Margarita**

Ingredients:

- 2 oz Tequila
- 1 oz Blue Curacao
- 1 oz Triple Sec
- 1 oz Lime Juice
- Salt
- Garnish: Lime Wedge



Mix all ingredients in a cocktail shaker with ice. Strain into a margarita glass rimmed with salt (optional). Garnish with lime wedge.

**Raspberry Mojito Pitcher**

Ingredients:

- 6 oz Cruzan light rum
- 4 oz simple syrup
- 6 lime halves
- handful of raspberries
- 30 - 40 sprigs of fresh mint leaves
- club soda



Build in mixing pitcher. Press 6 lime halves and simple syrup. Add rum, mint leaves, raspberries, crush, fill with ice. Stir and top with club soda

**Mango & Pineapple Mojito**

Ingredients:

- 2 1/2 oz pineapple flavored rum
- 1 1/2 oz lime juice
- 1 1/2 oz simple syrup
- 6 mint leaves
- Mango Puree

Garnish: pineapple wedge and leaf



Shake all ingredients vigorously in a cocktail shaker with ice. Strain the mixture into a rocks glass with a generous serving of fresh ice. Finish with a pineapple wedge and pineapple leaf.

**Pear Cachaça Slushy**

Ingredients:

- 1 oz cachaça
- 1/4 cup orange juice
- 1 tsp honey
- 1 cup crushed ice
- 2 tsp fresh lime or lemon juice
- 1 cup cored, pared, and coarsely chopped USA Pears

Garnish: slice of pear



Place all ingredients in blender container; blend for 45 - 60 seconds or until smooth. Pour into a chilled 8 oz glass. Garnish with a slice of fresh pear, if desired.