

# a fully stocked bar

A FEW ESSENTIAL SPIRITS AND A CROWD-PLEASING SIGNATURE COCKTAIL RECIPE ARE ALL YOU NEED TO HAVE UP YOUR SLEEVE TO HOST A PARTY AT A MOMENT'S NOTICE.



**A Beckett Bar Cart**  
*Exclusive* A 1930s industrial trolley lent its lines to our refined design in tempered glass and polished metal. Handles are wrapped in leather. Swiveling casters. Antique Brass or Polished Nickel.  
 \$160 delivery (✓) #54-4303665 Reg. \$999.00 Special \$799.00

**B Red Cut-Crystal Collection**  
*New & Exclusive* Lead-crystal cocktail glasses are hand cut by artisans at a glassworks in Eastern Europe.  
 Decanter #54-3941002 \$249.95  
 Double Old-Fashioned, set of four #54-3940889 \$119.95  
 Highball, set of four #54-3940384 \$119.95

**C Brown Bone Collection**  
 Accents of smooth, polished water-buffalo bone add rich, earthy hues to this collection.  
 Bottle Opener #54-3535101 \$10.00  
 Coasters, set of four #54-9063264 \$24.00  
 Wine Pull #54-3537628 \$14.00  
 Double Jigger #54-3535218 \$14.00  
 Stir Spoon #54-3536745 \$10.00  
 Nut Bowl #54-8593782 \$59.00

**D Stag Bottle Stopper**  
*New* Silver-plated brass. #54-3721487 \$12.95

**E Stag Ice Bucket**  
*New* Silver-plated brass. #54-3721818 \$89.95

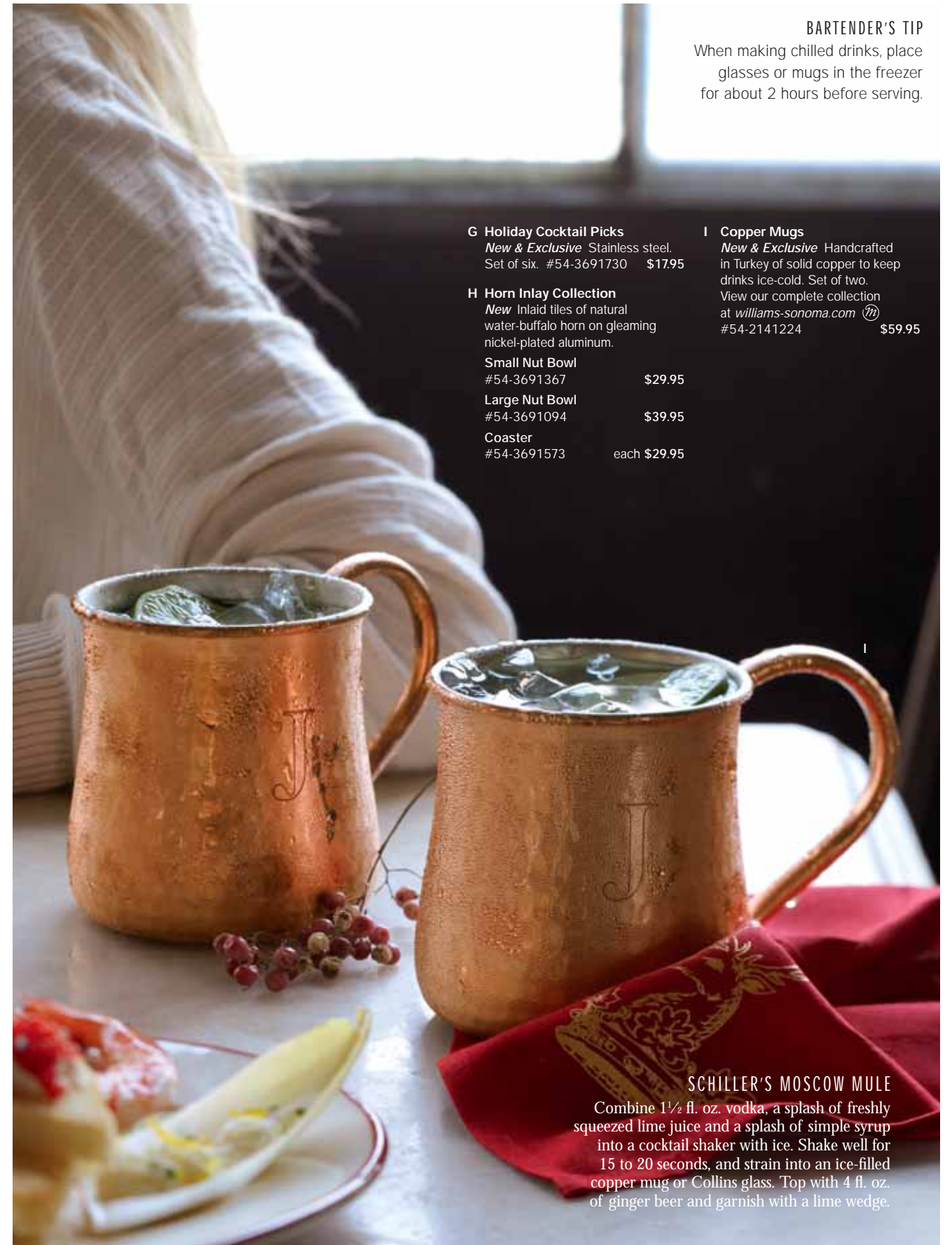
**F Dorset Glass & Barware Collection**  
 See page 37.

**BARTENDER'S TIP**  
 When making chilled drinks, place glasses or mugs in the freezer for about 2 hours before serving.

**G Holiday Cocktail Picks**  
*New & Exclusive* Stainless steel. Set of six. #54-3691730 \$17.95

**H Horn Inlay Collection**  
*New* Inlaid tiles of natural water-buffalo horn on gleaming nickel-plated aluminum.  
 Small Nut Bowl #54-3691367 \$29.95  
 Large Nut Bowl #54-3691094 \$39.95  
 Coaster #54-3691573 each \$29.95

**I Copper Mugs**  
*New & Exclusive* Handcrafted in Turkey of solid copper to keep drinks ice-cold. Set of two. View our complete collection at [williams-sonoma.com](http://williams-sonoma.com) #54-2141224 \$59.95



**SCHILLER'S MOSCOW MULE**  
 Combine 1½ fl. oz. vodka, a splash of freshly squeezed lime juice and a splash of simple syrup into a cocktail shaker with ice. Shake well for 15 to 20 seconds, and strain into an ice-filled copper mug or Collins glass. Top with 4 fl. oz. of ginger beer and garnish with a lime wedge.