

BARTENDERS
SPICE UP
TRADITIONAL
EGGNOG

SAN FRANCISCO

The Eggman at Cotogna is made with a combination of gin, nocino (liquor made from green almonds), lemon, house-made eggnog, St. Germain and nutmeg. The cocktail is topped with soda water and St. Germain foam, then finished off with a dollop of whipped cream.

The Eggman at Cotogna is given a cool and refreshing twist.

ALEX OROZCO

rum, heavy cream, an egg (whisked) and cinnamon-infused

Megy Karydes

Special for USA TODAY

Americans love their eggnog, to the tune of millions of gallons consumed from the week before Thanksgiving through Christmas all the way to the New Year. The popular holiday beverage, which consists of eggs, milk, cream, sugar and an assortment of spices and spirits, can be enjoyed straight up or with a twist.

Creative bartenders and mixologists have given us healthier versions, since many traditional recipes can be as high as 400 calories a drink. Resist the urge to buy the sugar-laced prepackaged kind from the store and opt for a handmade one at these locations around the country this holiday season.

CHARLESTON, S.C.

Magnolias pastry chef Andrea Upchurch loves the spice and molasses in her version of this popular winter drink. “The combination of just cream, creates a lighter version of this traditional cocktail that lets the flavor through,” she says.

CHICAGO

State and Lake Chicago introduces its first Built Own Eggnog Bar for enjoy on Saturdays and through Dec. 28. Guests choose from a number and decadent condiments Valrhona Dulcey crisp compose their DIY eggnog.

INCLINE VILLAGE, NEV.

Don't let the name of make you sad. Lone Eas Melted Snowman featuring ham's 20-year-old porc Amer Apertif and espresso garnish among its ingredients and is served in a martini glass. The smooth, après-ski drink is meant to be enjoyed overlooking Lake Tahoe and commend pairing it with and mistletoe for the full

MEMPHIS

Twilight Sky Terrace pays homage to the city's musical history with its Blues City Egg Nog featuring Jack Daniel's Winter Jack Tennessee Cider, spiced

CHARLESTON, S.C.

Magnolias pastry chef Andrea Upchurch loves the layers of spice and molasses in her version of this popular wintery drink. “The combination of milk, not just cream, creates a lighter version of this traditional Christmas cocktail that lets the flavors come through,” she says.



SARAH MAREN PHOTOGRAPHY, THE FAT HAM, TOMMY BAHAMA RESTAURANT AND MARLIN BAR

The Egg Nog Manhattan, top, at Grange Restaurant & Bar is served with an “Egg Nog Lollipop.” The Fat Ham’s version has a meringue-like texture. The Coconut Eggnog Martini at Tommy Bahama Restaurant and Marlin Bar has a tropical feel.

twist on the Speculoos Egg Nog, which features Biscoff cookies, Biscoff cookie butter, Hennessy XO and 10 Cane rum.