

The Tipperary

Ingredients:

60ml single pot still Irish whiskey

20ml sweet vermouth

10ml green Chartreuse

2 dashes orange bitters

Lemon twist to garnish

Equipment: jigger, mixing glass, julep strainer, chilled coupe glass

Method:

- Prepare your lemon twist.
- Add all of your ingredients to your mixing glass and fill with ice.
- Stir with barspoon by placing the back of the spoon against the inside of the glass and pushing the ice around until chilled and diluted.
- Use julep strainer to hold the ice back in the glass and pour into chilled coupe.
- Fold twist over the drink to express the oils, twist, and place in the drink to garnish.

The Treacle

Ingredients:

60ml (2oz) dark rum

10ml (1/3oz) demerara sugar syrup

15ml (1/2oz) cloudy apple juice

2 dashes black walnut bitters

Orange twist to garnish

Equipment: jigger, mixing glass, barspoon, julep strainer, rocks glass, big block of ice

Method:

- Prep your orange twist.
- Add all ingredients except the apple juice to the mixing glass, add plenty of ice and stir until chilled and diluted.
- Strain over a big block of ice and float the apple juice on top.
- Give orange twist a sharp fold over the top to expel oils and drop in to garnish.

The Scofflaw

Ingredients:

50ml (1 & 3/4oz) rye whiskey

25ml (3/4oz) dry vermouth

10ml (1/3oz) grenadine

2 dashes of orange bitters

15ml (1/2oz) lemon juice

Lemon twist to garnish

Good ice

Equipment: coupe glass, jigger, shaker tins, hawthorn strainer, fine strainer

Method:

- Add all of the ingredients to your shaker tin.
- Fill shaker tin full with ice.
- Combine tins and shake until the tins become frosted.
- Open tins, double strain into a chilled coupe.
- Squeeze lemon twist to expel the citrus oil over it, add the twist to the drink.

Rum Monte Sour

Ingredients:

45ml (1 1/2oz) Amaro Montenegro

15ml (1/2oz) dark rum

30ml (1 oz) lemon juice

5ml (1/6oz) sugar syrup

10-15ml egg white

Orange twist to garnish

Equipment: jigger, shaker tins, hawthorn strainer, fine strainer, rocks glass, large ice block

Method:

- Add all ingredients to shaker tins, dry shake (without ice) to emulsify – hold tins tightly!
- Add ice and shake again, then double strain over good ice in to your rocks glass (using the hawthorn strainer and fine strainer).
- Fold twist over the top of the drink to expel the oils, then arrange in glass to garnish.

Mojito

Ingredients:

60ml (2oz) white rum
20ml (2/3oz) fresh lime juice
20ml (2/3oz) sugar syrup
6 – 8 mint leaves
Top soda water (optional)
Crushed ice
Mint sprig to garnish

Equipment: jigger, barspoon, highball glass, tea towel, wooden mallet/rolling pin, bar napkin (unless you're making it for yourself!)

Method:

- Crush your ice if you don't have a crushed ice machine to hand. Use tea towel and wooden mallet for this (wrap ice in tea towel, then smash)
- Add all ingredients to glass and fill with ice to just under top of glass.
- I don't muddle – just give the mint a gentle clap – so as to keep the drink lighter and fresher, but if you do, do it gently.
- Place barspoon in the glass and cover the top with the bar napkin.
- Churn through, add more ice and repeat until the glass is pretty much full and the mint is suspended through the drink.
- Top with a cap of crushed ice and some soda water if you like a little spritz.
- Garnish with a mint sprig, and enjoy!

Long Island Ice Tea

Ingredients:

15ml (1/2oz) vodka

15ml (1/2oz) gin

15ml (1/2oz) white rum

15ml (1/2oz) tequila

15ml (1/2oz) curacao/triple sec

15ml (1/2oz) sugar syrup

30ml fresh lemon juice

Around 45ml coca cola

A skewered lemon wheel and cocktail cherry to garnish

Equipment: jigger, shaker tins, hawthorn strainer, highball glass

Method:

- Add all of your ingredients except your coca cola to your shaker tins.
- Pour the coca cola in to your serving glass.
- Fill your shaker tin with ice, seal and shake hard.
- Pop the tins open, but before you pour, add ice to your serving glass.
- Use hawthorn strainer to hold the ice back in your tins and pour slowly over fresh ice – this should create a layered effect.
- Garnish with your skewered lemon and cherry, and enjoy!

Mai Thai

Ingredients:

60ml (2oz) dark rum

25ml (5/6oz) fresh lime juice

15ml (1/2oz) triple sec or curacao

10ml (1/4oz) orgeat syrup*

5-10ml (1/4oz) rich demerara sugar syrup**

Spent lime husk

Mint sprig to garnish

Equipment: jigger, shaker tins, rocks glass (for tiki spirit!), straw

Method:

- Squeeze your lime juice, keeping one of the half husks.
- In to your shaker tin add all of the ingredients except the mint
- Fill your tin with ice, seal and shake as hard as you can.
- I like to serve this drink as a 'shake and dump', that is with no strainers. It is a no fuss beach drink, after all!
- Just pour the entire contents of your shaker tin in to your rocks glass, garnish to look like a tropical island, and enjoy!

ZOMBIE

Ingredients:

25ml Dark Rum

25ml Golden Rum

25ml Triple Sec

15ml Lime Juice

40ml Orange Juice

25ml Passionfruit Puree

7.5ml Grenadine

2 Dashes Angostura Bitters

- Add all ingredients to a cocktail shaker.
- Add ice to the mix and then shake well for around 30 seconds.
- Strain using a hawthorn strainer into a Collins or Hi-Ball glass
- Garnish with mint sprig & orange slice

Negroni

Ingredients:

30ml (1oz) London Dry gin

30ml (1oz) sweet vermouth

30ml (1oz) Campari

Orange twist to garnish

Good ice

Equipment: rocks glass, mixing glass, jigger, bar spoon, julep strainer

Method:

- Prep twist.
- Add all of the ingredients to the mixing glass, fill with as much ice as possible
- Stir until desired dilution.
- Strain over good quality ice
- Squeeze the orange twist to expel the citrus oil over the drink, add the twist to drink.

London Calling

Ingredients:

40ml (1 & 1/3 oz) London Dry gin (Navy Strength if you can find it)

15ml (1/2 oz) fresh lemon juice

15ml (1/2 oz) fino sherry

15ml (1/2 oz) sugar syrup

2 dashes of orange bitters

Good ice

Grapefruit twist to garnish

Equipment: coupe, jigger, shaker tins, hawthorn strainer, fine strainer

Method:

- Add all of the ingredients to your shaker tin.
- Fill shaker tin full with ice. Combine tins and shake hard until the tins get frosted.
- Open tins and double strain (use the hawthorn strainer to hold the ice back in the tin and pour through the fine strainer) into a chilled coupe.
- Squeeze the grapefruit twist to expel the citrus oil over the drink then add the twist to the drink.

1934 Cosmopolitan Cocktail

Ingredients:

60ml Gin

15ml Cointreau

25ml Lemon Juice

10ml Raspberry Syrup

2 dashes of orange bitters

Equipment: jigger, shaker tins, fine strainer, chilled coupe glass

Method:

- Shake all ingredients with ice
- Fine strain into chilled coupe glass

Saturn

Ingredients:

1,25 ounces gin

1/2 ounce lemon juice, freshly squeezed

1/2 ounce passion fruit syrup*

1/4 ounce falernum

1/4 ounce orgeat

Garnish: edible flower

Garnish: orange twist

Equipment: blender (alternatively shaker tins), crushed ice, jigger, highball glass

Method:

- Add all (non-garnish) ingredients to a blender (or shaker) with crushed ice
- Blend (or shake) a few seconds until smooth
- Pour unstrained into a Tiki mug or highball glass
- Garnish with an edible flower and an orange twist

The Sazerac (TODO)

Ingredients:

60ml (2oz) rye

10ml (1/3 oz) sugar syrup

4 dashes Peychaud's bitters

Optional: 10 – 15ml (1/3 – 1/2oz) absinthe to rinse

Lemon twist to garnish

Equipment: jigger, mixing glass, (another) rocks glass, bar spoon, julep strainer

Method:

- Prepare a small coin of lemon peel.
- Fill your serving glass with ice and add the absinthe, drizzling around as much as possible.
- Give it a stir and leave to chill.
- Add all of the other ingredients to your mixing/other rocks glass.
- Fill with ice and stir by pushing the ice around with the back of your spoon against the inside of the glass.
- Once chilled and diluted, strain the absinthe in to the shot glass and discard the ice; strain the drink in to the serving glass.
- Fold your lemon peel sharply over the drink from a height to expel the oils, and discard.
- Serve your Sazerac with the absinthe on the side (if you like!).

Manhattan

Ingredients:

50ml (1 & 2/3oz) rye whiskey

20ml (2/3oz) sweet vermouth

2 good dashes Angostura bitters

Orange twist

Good ice

Good quality cherry (e.g. Morello) to garnish

Equipment: chilled coupe glass, mixing glass, jigger, julep strainer, bar spoon

Method:

- Prep your twist (doesn't have to be pretty, you will be discarding it)
- Add all ingredients to the mixing glass, fill with as much ice as possible
- Stir until desired dilution
- Strain into chilled coupe glass
- Squeeze the orange twist to expel the citrus oil over the drink, then discard
- Add your cherry to garnish, and enjoy!

Hemingway Daiquiri

Ingredients:

60ml (2oz) white rum

15ml (½ oz) lime juice

15ml (½ oz) grapefruit juice

10ml (⅓ oz) maraschino liqueur

5ml (⅓ oz) sugar syrup

Maraschino cherry to garnish

Grapefruit zest to twist and discard

Equipment: shaker tins, jigger, hawthorne strainer, fine strainer, straw for tasting

Method:

- Add all non-garnish ingredients to shaker tins with ice
- Shake hard until the tins get frosted
- Taste test with straw (grapefruit is sometimes quite bitter depending on the season)
- Double strain into chilled coupe glass
- Twist grapefruit zest over drink, then discard
- Pop maraschino cherry into drink as garnish

