**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, barspoon, 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, barspoon, 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 (⅙ 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