

Royal Bermuda Yacht Club

- 50 ml Rum
- 20 ml Fresh lime juice
- 15 ml Falernum
- 5 ml Dry Curacao
- Lime wheel to garnish

1. Add all of your ingredients to your shaker tins and fill full with ice.
2. Seal the tins together and shake as hard as you can.
3. Double strain into coupe glass.
4. Garnish with lime wheel.

Tools: Jigger, Shaker tins, Hawthorn strainer, Fine strainer, Coupe glass

Corn 'n' Oil

- 60 ml Plantation Rum
- 30 ml Falernum
- 10 ml Lime juice
- 2 dashes Angostura bitters

1. Shake everything with ice.
2. Strain into rocks glass.
3. Optionally serve with lime wedges.

Tools: Jigger, Shaker tins, Hawthorn strainer, Rocks glass

Saturn

- 40 ml Gin
- 15 ml Lemon juice
- 15 ml Passion fruit syrup
- 7 ml Falernum
- 7 ml Orgeat syrup
- Garnish: Orange twist

1. Add all (non-garnish) ingredients to shaker with crushed ice.
2. Shake a few seconds until smooth.
3. Pour unstrained into highball glass.
4. Garnish with orange twist and serve.

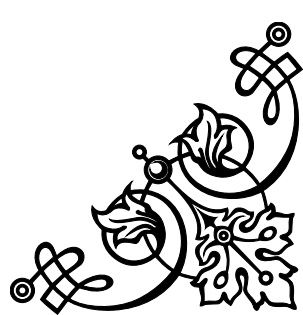
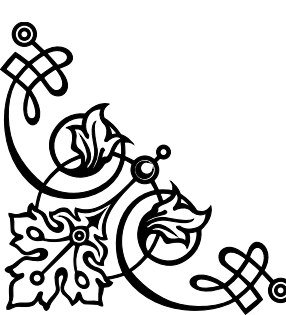
Tools: Jigger, Shaker Tins, Highball glass, Crushed ice

Mai Thai

- 60 ml Dark rum
- 25 ml Fresh lime juice
- 15 ml Triple sec or curacao
- 10 ml Orgeat syrup
- 5–10 ml Rich demerara sugar syrup
- Spent lime husk to garnish
- Mint sprig to garnish

1. Squeeze your lime juice, keeping one of the half husks.
2. Add all of the ingredients except mint into shaker tin. Fill with ice and shake as hard as you can.
3. Dump unstrained into glass and garnish like a tropical island!

Tools: Jigger, Shaker tins, Highball glass



Singapore Sling

- 30 ml Gin
- 15 ml Cherry liqueur
- 8 ml Bénédictine
- 8 ml Cointreau
- 2 dashes of Angostura Bitters
- 100 ml Pineapple Juice
- 15 ml Lime Juice
- 10 ml Grenadine
- Sparkling water to top

1. Pour ingredients in a shaker and dry shake it all up.
2. Drop ice cubes in a tall Collins glass and just pour the Sling over.
3. Top with soda water and serve.

Tools: Jigger, Shaker tins, Collins glass, about 4 ice blocks

ZOMBIE

- 50 ml Dark Rum
- 25 ml Triple Sec
- 15 ml Lime Juice
- 40 ml Orange Juice
- 25 ml Passionfruit Puree
- 7.5 ml Grenadine
- 2 Dashes Angostura Bitter

1. Add all ingredients to a cocktail shaker.
2. Add ice and shake well for around 30 seconds.
3. Strain using a hawthorn strainer into a Collins glass.
4. Optionally garnish with mint sprig & orange slice.

Tools: Jigger, Shaker tins, Hawthorne Strainer, Highball glass

Mojito

- 60 ml White rum
- 20 ml Fresh lime juice
- 20 ml Sugar syrup or brown sugar at bottom
- 6 – 8 Mint leaves
- Top soda water (optional)
- Crushed ice
- Mint sprig to garnish

1. Add all ingredients to glass and fill with crushed ice to just under top of glass.
2. Give the mint a gentle clap and put it in.
3. Churn through with barspoon until the mint is suspended through the drink.
4. Top with a cap of crushed ice and soda water if desired.
5. Garnish with mint sprig.

Tools: Jigger, Barspoon, Highball glass, Crushed ice

Treacle

- 60 ml Dark rum
 - 10 ml Demerara sugar syrup
 - 15 ml Cloudy apple juice
 - 2 Dashes walnut or Angostura bitters
 - Orange twist to garnish
1. Add all ingredients except the apple juice to the mixing glass, add plenty of ice and stir until chilled and diluted.
 2. Strain over a big block of ice and float the apple juice on top.
 3. Give orange twist a sharp fold over the top to expel oils and drop in to garnish.

Tools: Jigger, Mixing glass, Barspoon, Julep strainer, Rocks glass, Big block of ice

Hemingway Daiquiri

- 60 ml White rum
 - 15 ml Lime juice
 - 15 ml Grapefruit juice
 - 10 ml Maraschino liqueur
 - 5 ml Sugar syrup
 - Optional: Maraschino cherry to garnish
1. Add all non-garnish ingredients to shaker tins with ice.
 2. Shake hard until tins get frosted.
 3. Taste test with straw, esp. for grapefruit bitterness.
 4. Double strain into chilled coupe glass.
 5. Optionally pop Maraschino cherry in.

Tools: Jigger, Shaker tins, Hawthorne strainer, Fine strainer

1934 Cosmopolitan

- 60 ml Gin
 - 15 ml Cointreau
 - 25 ml Lemon Juice
 - 10 ml Raspberry Syrup
 - 2 dashes of orange bitters
1. Shake all ingredients with ice.
 2. Fine strain into chilled coupe glass.

Tools: Jigger, Shaker tins, Fine strainer, Chilled coupe glass

Whiskey Sour

- 60 ml Bourbon
 - 30 ml Lemon juice
 - 15 ml Sugar syrup
 - 2 dashes of orange bitters
 - 15 ml Egg white (optional)
 - Orange twist to garnish
1. Add all ingredients to a shaker tin. If using an egg white, add that too.
 2. First dry shake hard to get a nice froth.
 3. Then shake with ice and double strain over good quality ice.
 4. Squeeze the orange twist to expel the citrus oil over the drink then add the twist to the drink.

Tools: Jigger, Shaker tins, Hawthorn strainer, Fine strainer, Rocks glass, Good Ice

*Hint: In a similar way, **Gin Sour** and **Rum Sour** (with Angostura bitters) can be made.*

Mezcal Sour

- 60 ml Mezcal
 - 30 ml Lime juice
 - 15 ml Cointreau
 - 15 ml Syrup
 - 15 ml egg white
 - Angostura bitters for garnish
1. Add mezcal, lime juice, Cointreau, simple syrup and egg white to a cocktail shaker without ice. Dry shake for 15 seconds.
 2. Add ice, shake again for 30 seconds.
 3. Strain drink into a cocktail glass. Garnish with a dash of bitters on the foam.

Tools: Jigger, Shaker tins, Hawthorn strainer, Coupe glass, Good Ice

Rum Monte Sour

- 45 ml Amaro Montenegro
 - 15 ml Dark rum
 - 30 ml Lemon juice
 - 5 ml Sugar syrup
 - 15 ml Egg white
 - Orange twist to garnish
1. Add all ingredients to shaker tins, dry shake to emulsify – hold tins tightly!
 2. Shake again with ice, then double strain over good ice in to your rocks glass.
 3. Fold twist over the top of the drink to expel the oils, then arrange in glass to garnish.

Tools: Jigger, Shaker tins, Hawthorn strainer, Fine strainer, Rocks glass, Large ice block

Final Ward

- 22.5 ml Rye whiskey
 - 22.5 ml Green Chartreuse
 - 22.5 ml Maraschino
 - 22.5 ml Lemon juice
 - Optional: Maraschino cherry to garnish
1. Combine all ingredients in cocktail shaker.
 2. Shake with ice, strain into coupe glass.
 3. Optionally garnish with Maraschino cherry.

Tools: Jigger, Shaker tins, Fine strainer, Chilled coupe glass

Eastern Bramble

- 50 ml Gin
 - 30 ml Lime Juice
 - 15 ml Chambord
 - 15 ml Yuzu sirup
 - 15 ml Egg White
1. Add all ingredients to a shaker tin.
 2. First dry shake hard to get a nice froth.
 3. Then shake with ice and double strain over good quality ice.

Tools: Jigger, Shaker tins, Hawthorn strainer, Fine strainer, Rocks glass, Good Ice

Thyme of my Life

- 45 ml Thyme and black tea infused gin
 - 20 ml St. Germain
 - 20 ml Lemon juice
 - 10 ml Sugar sirup
1. Add all ingredients to shaker tin with ice.
 2. Shake hard and strain over ice cubes into glass.

Tools: Jigger, Shaker tins, Hawthorn strainer, Fine strainer, Rocks glass, Ice cubes

Gin Basil Smash

- 60 ml Gin
 - 20 ml Lemon juice
 - 10 ml Sugar sirup
 - 10 fresh basil leaves
1. Cut the basil into small pieces.
 2. Shake everything with ice.
 3. Double strain into glass with ice cubes.

Tools: Jigger, Shaker tins, Hawthorn strainer, Fine strainer, Collins glass

Pornstar Martini

- 45 ml (Vanilla-infused) Vodka
 - 20 ml Passion fruit sirup
 - 15 ml Lime juice
 - 15 ml Vanilla sirup
 - 60 ml Chilled sparkling wine
 - Optionally passion fruit slice as garnish
1. Shake hard all ingredients except sparkling wine with ice.
 2. Double strain into chilled coupe.
 3. Serve sparkling wine on the side and optionally garnish with slice of passion fruit.

Tools: Jigger, Shaker tins, Hawthorn strainer, Fine strainer, Chilled Martini glass

Fleur de Paradis

- 60 ml Gin
 - 22.5 ml St-Germain
 - 30 ml Grapefruit juice
 - 30 ml Lemon juice
 - 15 ml Simple syrup
 - 1 Dash orange bitters
 - Chilled sparking wine to top
1. Shake hard everything except sparkling wine with ice.
 2. Double strain into chilled coupe.
 3. Top with sparkling wine.

Tools: Jigger, Shaker tins, Hawthorn strainer, Fine strainer, Chilled coupe glass

Ruby

- 45 ml Vodka
 - 22.5 ml St-Germain
 - 30 ml Aperol
 - 22.5 ml Lemon juice
 - 22.5 ml Ruby red grapefruit juice
 - 1 tablespoon egg white
1. First dry shake hard all ingredients (without ice).
 2. Then shake again with ice.
 3. Strain into chilled coupe.

Tools: Jigger, Shaker tins, Hawthorn strainer, Chilled coupe glass

Division Bell

- 45 ml Mezcal
- 20 ml Aperol
- 10 ml Maraschino
- 25 ml Lime juice

1. Shake ingredients with ice.
2. Double strain into coupe glass.
3. Optionally twist grapefruit over the top in order to expel oils and use as garnish.

Tools: Jigger, Shaker tins, Hawthorne and Fine Strainer, Coupe glass

Cherry Merry

- 45 ml Mezcal
- 20 ml Maraschino
- 15 ml Lemon juice
- 2 dashes Amaretto syrup

1. Shake ingredients with ice.
2. Strain into coupe glass.
3. Optionally garnish with cherry.

Tools: Jigger, Shaker tins, Hawthorne Strainer, Coupe glass

Scottish Scofflaw

- 50 ml Scotch
- 25 ml Vermouth
- 10 ml Grenadine
- 15 ml Lemon juice
- 2 Dashes of orange bitters

1. Add all ingredients to shaker tin.
2. Shake hard with ice.
3. Double strain into a chilled coupe.
4. Optionally squeeze lemon twist over drink to expel citrus oil, then add it to drink.

Tools: Jigger, Shaker tins, Hawthorn strainer, Fine strainer, Coupe glass, Good ice

Boulevardier

- 40 ml Bourbon
- 20 ml Sweet Vermouth
- 20 ml Campari
- Orange twist to garnish

1. Stir ingredients in mixing glass, using as much ice as possible.
2. Strain over ice. Optionally squeeze prepped orange twist over drink and add twist to glass.

Tools: Jigger, Mixing glass, Bar spoon, Julep strainer, Rocks glass, Good Ice

*Hint: Switch bourbon for gin or mezcal to make a **Classic / Mezcal Negroni**.*

Martini

- 60 ml Gin
- 5 ml Vermouth

1. Pour chilled vermouth & gin into mixing glass. Stir with as much ice as possible.
2. Strain into Martini glass.

Tools: Jigger, Mixing glass, Bar spoon, Julep strainer, Chilled Martini glass

Hint: This drink famously has many known variations.

For instance, switching the gin for vodka and using a 2:1 ratio yields a **Wet Martini**.

Manhattan

- 50 ml Rye whiskey
- 20 ml Sweet vermouth
- 2 Good dashes Angostura bitters
- Orange twist
- Good ice
- Good quality cherry to garnish

1. Prep your twist.
2. Add all ingredients to the mixing glass, fill with as much ice as possible.
3. Stir until diluted, strain into chilled coupe.
4. Squeeze the orange twist over the drink, then discard. Add cherry to garnish.

Tools: Jigger, Mixing glass, Bar spoon, Julep strainer, Chilled coupe glass

Old Fashioned

- 60 ml Rye whiskey
- 8 ml Sugar syrup
- 2 good dashes of Angostura bitters
- Lemon twist

1. Prep your twist.
2. Add ingredients to mixing glass, fill with as much ice as possible and stir.
3. Strain over good quality ice. Squeeze the lemon twist over drink, then insert twist.

Tools: Jigger, Mixing glass, Bar spoon, Julep strainer, Rocks glass

Vieux Carré

- 30 ml Rye whiskey
- 30 ml Cognac
- 30 ml Red Vermouth
- 7 ml Bénédictine
- 2 dashes Peychaud's Bitters

1. Stir all ingredients with ice until chilled and diluted.
2. Double strain into rocks glass on a large ice block.


Tools: Jigger, Mixing glass, Barspoon, Fine Strainer, Julep strainer, Rocks glass, Ice Block

Sazerac


- 60 ml Rye whiskey
- 10 ml Sugar syrup
- 15 ml Absinthe to rinse
- 4 Dashes Peychaud's bitters

1. Fill serving glass with ice, add the absinthe, give a stir and leave to chill.
2. Add all other ingredients to mixing glass.
3. Fill with ice, stir by pushing the ice around with back of your spoon against the inside of the glass.
4. Once chilled and diluted, strain the absinthe from the serving glass into the shot glass. Discard the ice, then strain the drink into the serving glass.
5. Serve Sazerac with absinthe on the side.

Tools: Jigger, Mixing glass, Barspoon, Julep strainer, Rock glass, Shot glass



Highballing



Vodka Fizz

- 40 ml Vodka
 - 20 ml Sugar syrup
 - 20 ml Lemon juice
 - 200 ml Soda water
1. Fill a shaker with ice cubes.
 2. Add Vodka, Lemon juice, and syrup.
 3. Shake and strain into a glass with ice.
 4. Top up with soda water.

*Hint: Swap vodka for gin to obtain a **Gin Fizz**.*

Moscow Mule

- 40 ml Vodka
 - 80 ml Ginger Beer
 - 10 ml Lime juice
 - Mint as optional garnish
1. Fill vodka, ice and lime juice in cup.
 2. Pour ginger beer on top.
 3. Garnish with gently clapped mint.

Wildberry Lillet

- 30 ml Lillet
 - 75 ml Wildberry soda
 - Frozen mixed fruits
1. Put fruits and ice in glass.
 2. Fill with Lillet and Wildberry.

Gin Tonic


- 30 ml Gin
 - 60 ml Tonic water
1. Fill both ingredients in glass with ice.

Whiskey Tonic

- 30 ml Whiskey
 - 5 ml Lime juice
 - 60 ml Tonic water
 - Optionally lime wedge as garnish
1. Fill whiskey and lime juice in glass with ice.
 2. Pour tonic on top and stir gently.
 3. Optionally garnish with lime wedge(s).

Dark 'n' Stormy

- 30 ml Dark rum
 - 60 ml Ginger Beer
 - 8 ml Lime juice
 - Optionally lime wedge as garnish
1. Pour dark rum into glass with ice.
 2. Top with ginger beer, then add lime juice.
 3. Gently stir to combine, optionally garnish with lime wedge.



Highballing



Americano

- 30 ml Campari
- 30 ml Sweet vermouth
- 120 ml Soda water
- Optional lime wedge as garnish

1. Stir Campari and vermouth together in a glass with ice.
 2. Fill up with soda water and optionally garnish.
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Floradora

- 60 ml Gin
- 15 ml Raspberry sirup or Chambord
- 15 ml Lime juice
- 90 ml Ginger Beer

1. Pour gin, raspberry sirup (or liqueur) and lime juice in glass with ice.
 2. Stir until diluted, then fill up with ginger beer.
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Stone Cold Larceny

- 45 ml Bourbon
- 30 ml Apple juice
- 90 ml Ginger beer

1. Pour bourbon and apple juice in glass with ice.
 2. Stir until diluted, then fill up with ginger beer.
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Hemingway

- 60 ml White rum
- 15 ml Lime juice
- 45 ml Grapefruit juice
- 8 ml Maraschino liqueur
- Soda water to top

1. Fill glass with (crushed) ice.
 2. Pour in main ingredients, then stir gently.
 3. Top with soda water.
 4. Alternatively this drink call also be shaken to fully disperse the lime flavour.
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Alabama Slammer

- 30 ml Bourbon
- 30 ml Gin
- 20 ml Amaretto sirup
- 90 ml Orange juice
- Optional orange wheel as garnish

1. Fill all ingredients in a glass with ice and stir heavily.
2. Optionally garnish with orange wheel and/or cocktail cherry.