



Drinking Compendium

A guide to the Soho House drinks style



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Cocktail glasses

Our glasses have been specifically crafted and chosen for the drinks that we make. Below is an overview of the glassware we use throughout our locations.



- | | |
|-----------------------------|-------------------------------|
| 1. WINE GLASS | 9. SNIFFER |
| 2. CUT CRYSTAL COLLINS | 10. MINI MANHATTAN (OPTIONAL) |
| 3. SMOOTHIE (OPTIONAL) | 11. CUT CRYSTAL COUPE |
| 4. STEMMED PINT | 12. GEORGIAN |
| 5. NICK & NORA | 13. HALF PINT |
| 6. WATER (MULTIPLE OPTIONS) | 14. BELLINI (OPTIONAL) |
| 7. CUT CRYSTAL ROCKS | 15. FRESH JUICE (OPTIONAL) |
| 8. DIGESTIVE (OPTIONAL) | 16. BORDEAUX GLASS |

Bar equipment

All the essentials that appear on each of our bars globally.



Cocktail families

To help understand classic cocktails we have divided them into families, each of which starts with a simple concept or recipe that influences all other drinks in the group. These families don't always look or act the same, but share some form of drinks DNA. By understanding the families, we hope that a Soho House bartender can improve the level of service that they offer guests, and hopefully their appreciation of cocktails overall.



House Tonics

Every House or site's menu features four classic drinks that were chosen to be made globally, based on the flavours of the most popular sellers. These classic House Tonics reflect our philosophy and build a home-away-from-home feeling for our members and guests.



Picante de la Casa

INGREDIENTS

2oz/50ml reposado tequila
.75oz/20ml agave nectar
1oz/25ml fresh lime juice
Chilli pepper (about ¼ inch wide)
10 coriander (cilantro) leaves with stem

METHOD

Cut the small piece of chilli and press it with the muddler in the shaker tin. Hand-clap the coriander (cilantro) and drop in. Build the rest of the ingredients and shake and fine strain into an ice-filled rocks glass. Cut the top end off the chilli pepper and place – stem upwards – up in the drink to garnish.

GARNISH

Top end (stem) of the chilli pepper

GLASS

Rocks

VARIATIONS

Mezcal picante
Sub reposado with mezcal

NOTES

The picante de la casa combines some of the ingredients of the margarita with chilli and coriander, which add a little extra heat and spice. It is based on the much-loved Tommy's margarita, built up with ingredients that are popular at our Houses in Miami, New York and London.



Casa Verde

INGREDIENTS

4 lime wedges
1.25oz Gekkeikan sake
.5oz Leblon Cachaca
.25oz Bacardi Coconut
.75oz passionfruit/green chili syrup

METHOD

Add lime wedges to the shaker tin and press it with the muddler. Build the rest of the ingredients, add 4-5 ice cubes and shake. Dump into a rocks glass and top with fresh ice. Cut the top end off the chilli pepper and place – stem upwards – up in the drink to garnish.

GARNISH

Top end (stem) of the chilli pepper

VARIATIONS

GLASS

Rocks

NOTES

Casa Verde, crafted for our new São Paulo House, is a vibrant twist on the classic Caipirinha, featuring a refreshing touch of passion fruit and a hint of the green chili.

Inspired by São Paulo's rich Japanese influence, we've done this cocktail with Sake for an extra layer of sophistication. Cheers to a fusion of flavors and cultures!



Soho Mule

INGREDIENTS

2oz/50ml vodka
1oz/25ml fresh lime juice
1.25oz/35ml ginger syrup
Top soda water

GARNISH

Two ginger candies on a pick

GLASS

Highball

METHOD

Build all ingredients in shaking tin and add only one ice cube. Whip and dump into highball glass. Fill with ice and top with soda water. Use barspoon to give a slight stir and garnish with the ginger candy on a pick.

VARIATIONS

Dark 'n' stormy: replace vodka with Gosling's rum
London buck: replace vodka with gin
Rye buck or Presbyterian: replace vodka with rye whiskey
Mamie Taylor (Scotch buck):
replace vodka with Scotch (blended)

NOTES

A classic drink created by John Martin, Jack Morgan and a third party in 1941 in Los Angeles' famous Cock 'N Bull pub, which was directly opposite the site of Soho House West Hollywood. John Martin owned the rights to distribute Smirnoff Vodka – a gamble at the time, as relations with Russia were tense – Jack Morgan, the pub's owner, made a ginger beer that he couldn't sell and his unnamed friend made copper mugs that weren't doing well commercially either.

The trio decided to combine all three elements into a cocktail they would feature at the Cock 'N Bull; its celebrity regulars helped make the drink popular.

The Soho mule uses home-made ginger syrup as its base; when added to soda water the ginger is activated, making our home-made ginger beer.



Eastern Standard

INGREDIENTS

2oz / 50ml vodka or gin

1oz / 25ml fresh lime juice

.75oz / 20ml simple syrup

3 cucumber slices, muddled (hothouse variety, sliced 1/8 inch thin)

3 mint leaves, hand-clapped

GARNISH

A slice of cucumber rubbed on the rim of the glass and placed in the cocktail

GLASS

Coupe

METHOD

Muddle the cucumber slices in a shaker tin, add the mint once you have hand-clapped it to release the oils. Add the rest of the ingredients in the shaker, ice and shake and strain into a cocktail glass. Fine strain into cocktail glass, to ensure the cocktail is smooth. Rub the slice of cucumber around the rim of the glass before placing in the cocktail.

VARIATIONS

Eastside: with mint added

Eastside fizz: vodka or gin in a long glass filled with ice and topped with soda water

NOTES

The eastern standard is based on a classic, The Southside, but includes muddled cucumber that provides a refreshing element. The recipe was inspired by a cocktail called The Eastside, created at Milk & Honey in New York by bartender Christy Pope.

The base recipe for this drink can be used with almost any spirit.



Old fashioned

The old fashioned family is based around spirit-forward cocktails that are based around spirits, sugar, bitters and water. The family takes the old fashioned cocktail as its grandfather and evolves from there, sometimes replacing the bitter ingredient with something more herbal, or the water with another form of dilution.



Old fashioned

INGREDIENTS

2oz/50ml bourbon

1 bar spoon/5ml old fashioned syrup

GARNISH

Orange peel (rough cut)

GLASS

Rocks

METHOD

Measure the syrup into a rocks glass, then add your chosen bourbon. Add cubed ice to fill the glass and stir until correct dilution is reached by tasting. Ensure you are topping with ice as you go, then finish by capping the drink with ice. Add orange zest by releasing the aromas on top and around the drink, then place the orange peel in the side of the glass facing the customer.

VARIATIONS

Replace the bourbon with any dark spirit, for example: rye, Scotch or rum

NOTES

The definition of a cocktail was given in 1806 in relation to a newspaper reader's question about an old fashioned; *The Balance and Columbia Repository* defined it as follows: 'a cocktail, aka bittered sling, is any variation of spirit, water, sugar and bitters'. At the time there was already a drink called a sling, so this definition was based on a 'biting of the sling'.



Mint julep

INGREDIENTS

2oz / 60ml bourbon
.5oz / 15ml simple syrup
8-10 mint leaves

GARNISH

Mint sprig (hand-clapped)
and caster sugar for dusting

GLASS

Julep cup / rocks

METHOD

Start by adding your hand-clapped mint and simple syrup into our vessel, lightly rub the mint around the inside with your muddler, then add your bourbon. Add crushed ice and swizzle thoroughly until the cup has frosted. Cap off with ice, garnish with a sprig of mint and dust the ice and mint with powdered sugar to finish.

VARIATIONS

Brandy peach julep: replace the bourbon with cognac and add ½oz / 15ml of peach brandy or liqueur

NOTES

Julep takes its name from the Arabic 'julab', meaning rose water. The mint julep was very popular in the southern states of the United States, particularly during the Kentucky Derby – they were known to be drunk in the morning to cleanse the palate from the night before.



Rusty nail

INGREDIENTS

1.75oz / 40ml *blended scotch*

.75oz / 20ml *Drambuie*

GARNISH

None

GLASS

Rocks

METHOD

Add all ingredients straight into your rocks glass, add ice and stir.

VARIATIONS

Godfather: replace Drambuie with Amaretto

NOTES

The rusty nail is a classic Scotch cocktail recipe that mixes your favourite whiskey with Drambuie. The drink had a bit of an identity crisis, changing names over the years after appearing as the 'BIF' at a British Industries Fair held in New York in 1937.



Champagne cocktail

INGREDIENTS

.5oz/15ml cognac

1 sugar cube

3-4 dashes of Angostura bitters

Top champagne

METHOD

Cover the sugar cube with Angostura bitters in the base of your coupe glass, be careful not to over-dash. Then add your cognac and top with champagne. Express the lemon over the drink and discard the peel.

GARNISH

Lemon peel (discarded)

VARIATIONS

N/A

GLASS

Coupe

NOTES

Many historians say that the Champagne cocktail as we know it today, which was invented in 1806, was pre-dated by a less refined version; it is thought to have been made as far back as 1690 with Stoughton's Elixir (bitters).



Sazerac

Question: rye or cognac?

INGREDIENTS

2oz/50ml rye whiskey
1 bar spoon 5ml absinthe
1 white sugar cube
3 dashes Peychaud's bitters
1 dash Angostura bitters

GARNISH

Lemon peel (discarded)

GLASS

Rocks

METHOD

In your rocks/ small aromatic glass, pour 1 bar spoon/ 5ml of absinthe. Add crushed ice so the absinthe begins to louche. Alternatively, you can mist with 3 sprays from an atomiser. In your mixing glass pour in all ingredients (except the absinthe) then add cubed ice and stir, keeping a close eye on dilution (note: this cocktail doesn't require much dilution) and tasting as you go. Once you have hit the correct dilution, pour into an absinthe-rinsed glass and garnish with essence from lemon peel (discarded).

VARIATIONS

Use either rye or cognac for a different balance of flavour.

NOTES

The state of Louisiana recently proclaimed the Sazerac a historic treasure, naming it its official cocktail. The Sazerac was originally made using only cognac but, with the outbreak of the phylloxera epidemic that damaged all the grapes in France in the late 19th century, it was quickly changed to rye. We use both cognac and rye in our recipe to get a taste of the true original. The cocktail was created after apothecary-turned-pharmacist Antoine Amedee Peychaud invented his bitters – he couldn't sell Peychaud's as a health tonic, so instead sold his mixture as a way to improve a drink. This is one of those rare cocktails that actually tastes better the warmer it gets.



Negroni

INGREDIENTS

1oz / 25ml gin
1oz / 25ml sweet vermouth
1oz / 25ml Campari

GARNISH

Orange peel (discarded)
and orange slice

GLASS

Rocks

METHOD

Add all ingredients to rock glass one by one using a jigger to measure each. Add cubed ice and stir until the mixture has been chilled and diluted the correct amount. Garnish with essence of the orange peel (discarded) and an orange slice placed in the drink.

VARIATIONS

N/A

NOTES

This classic Italian aperitif, built in the glass, is great to enjoy before dinner as its savoury flavours open the palate.



Soho White Negroni

INGREDIENTS

1oz/25ml gin
1oz/25ml Suze
1oz/25ml Martini Bianco

GARNISH

Orange peel (rough cut)

GLASS

Rocks

METHOD

Add all ingredients to mixing glass one by one using a jigger to measure each. Add cubed ice and stir until the mixture has been chilled and diluted to the correct amount. Strain into chilled rocks glass and garnish with rough-cut orange peel.

VARIATIONS

N/A

NOTES

A twist on a classic Italian aperitif enjoyed before dinner to open the palate, the Negroni takes its name from Count Camillo Negroni who asked for an Americano with a bit more of a 'kick'; a new drink was born.



Old pal

INGREDIENTS

1oz / 30ml bourbon whiskey

1oz / 30ml Campari

1oz / 30ml dry vermouth

METHOD

Add all ingredients into your mixing glass, add cubed ice and stir until you reach the correct dilution.

GARNISH

Lemon peel

VARIATIONS

N/A

GLASS

Rocks/Coupe

NOTES

Harry MacElhone (of Harry's New York Bar in Paris) credited his 'old pal' journalist William 'Sparow' Robertson, with the inspiration for his drinks. Robertson visited Harry's enough to get a mention in *Harry's ABC Of Mixing Cocktails* (1922).



Boulevardier

INGREDIENTS

1oz / 30ml bourbon

1oz / 30ml Campari

1oz / 30ml sweet vermouth

METHOD

Add all your ingredients into a mixing glass and stir until you reach the correct dilution.

GARNISH

Orange zest

VARIATIONS

N/A

GLASS

Rocks/Coupe

NOTES

The boulevardier was first invented during Prohibition and was known as the signature drink of writer Erskine Gwynne. Gwynne left America for Paris in the 1920s and became the editor of a monthly publication called – what else? – *Boulevardier*.



Americano

INGREDIENTS

1oz/25ml sweet vermouth

1oz/25ml Campari

Top with soda

METHOD

Add your Martini Rosso and Campari to your highball glass, then add ice and top with soda. Ensure you mix all the ingredients around the glass with a bar spoon.

GARNISH

Orange slice

VARIATIONS

N/A

GLASS

Highball

NOTES

A true classic, the Americano was first served in the 1860s at Gaspare Campari's bar in Milan, Italy. It was originally named Milano-Torino in reference to the origins of its ingredients.



Martini

Another spirit-forward family, Martinis begin with a spirit and vermouth modifier. As this humble family grows, the addition of bitters is the most notable mutation, as is the addition of other modifiers.



Martini

Martinis should always be a conversation: Vodka or gin? Wet or dry? Olive or twist? Stirred or shaken?

INGREDIENTS

2oz / 60ml vodka or gin

.5oz / 15ml vermouth

Dry

2.5oz / 70ml vodka or gin

1 bar spoon / 5ml vermouth

Dirty

2oz / 60ml vodka or gin

.5oz / 15ml olive brine

METHOD

Pour all ingredients needed for the corresponding drink into a mixing glass, add ice and stir gradually, moving the ice in a continuous motion. Once the ice starts to melt, keep adding fresh ice on top – this will further chill the drink without adding dilution. Taste as you go; a Martini with either gin or vodka should taste very clean with only tasting notes of the spirit used. A Martini takes time to chill down and dilute to deliver the perfect taste.

VARIATIONS

Extra dry Martini: Add 5ml vermouth, stir and discard. Then add vodka or gin.

Gibson Martini: Gin Martini but 1 or 3 onions to garnish.

Hoffman House: Gin Martini with 2 dashes of orange bitters.

Filthy Martini: A full 1oz of olive brine.

GARNISH

3 olives or lemon peel, based on preference

GLASS

Coupe

NOTES

The Martini has many origin stories. Its rise in popularity is widely accepted as coming off the back of the Manhattan. At the time bartenders were mixing Old Tom gin with sweet vermouth to make the Martinez – a drink known as the ‘godfather’ of the Martini, created by ‘Professor’ Jerry Thomas in 1887. The dry Martini (meaning the addition of dry vermouth) came about with the arrival of London dry gins in the United States, when the shift in taste moved away from the sweet and into a dry age – dry Champagne, gin and cocktails.



Manhattan

Question: sweet, dry or perfect?

INGREDIENTS

Sweet

2oz / 50ml bourbon/ rye (US)
1oz / 25ml sweet vermouth
2 dashes Angostura bitters

Dry

2oz / 50ml bourbon/ rye (US)
1oz / 25ml dry vermouth
2 dashes Angostura bitters

Perfect

2oz / 50ml bourbon/ rye (US)
.5oz / 12.5ml sweet vermouth
.5oz / 12.5ml dry vermouth
2 dashes Angostura
bitters

GARNISH

Sweet Washed Amarena cherry
Dry Lemon peel (rough cut)
Perfect No garnish needed
(it is already perfect)

METHOD

Add all ingredients to mixing glass starting with bitters and chosen vermouth, and pouring the whiskey last. Add ice and stir several times moving the ice around until it starts to dilute. Add fresh ice on top to keep chilling a drink without over diluting. Strain into chilled coupe glass.

VARIATIONS

Rob Roy: replace whiskey with Scotch
Harvard: replace whiskey with cognac
Palmetto: replace bourbon with rum
Bobby Burns: 2oz / 50ml blended scotch
75oz / 20ml sweet vermouth
25oz / 10ml Benedictine.

GLASS

Coupe

NOTES

A native New York cocktail, the Manhattan was created somewhere in the 1860s to 1880s. There are several stories of how it came about, including its being served at a reception thrown by Lady Randolph Churchill for US presidential candidate Samuel J. Tilden at The Manhattan Club. The most credible story being about 'a man named Black' who had a bar ten doors below Houston Street on Broadway in the 1860s. The recipe of 2-1-2 is also the area code of Manhattan.



Rob Roy

INGREDIENTS

2oz / 50ml *blended Scotch*
1oz / 25ml *sweet vermouth*
2 dashes *Angostura bitters*

GARNISH

Cherry

GLASS

Small coupe / Nick and Nora

METHOD

Add all ingredients to your mixing glass, add ice and stir until you have reached the correct dilution.

VARIATIONS

N/A

NOTES

Consisting primarily of Scotch whisky, the Rob Roy was created in 1894 by a bartender at the Waldorf-Astoria Hotel in Manhattan. Like the Manhattan cocktail, the Rob Roy can be made sweet, dry or perfect.



Vieux Carré

INGREDIENTS

.75oz / 20ml cognac
.75oz / 20ml rye whiskey
.75oz / 20ml sweet vermouth
2 dashes Angostura bitters
2 dashes Peychaud's bitters
1 barspoon Benedictine

GARNISH

Lemon zest

GLASS

Rocks

METHOD

Add all ingredients to your mixing glass, add ice and stir until you reach the right dilution. Strain into a rocks glass filled with cubed ice.

VARIATIONS

N/A

NOTES

Invented in the 1930s by Walter Bergeron, a bartender at the French Quarter's Carousel Bar, this cocktail first appeared in print in the famous *New Orleans Drinks And How To Mix 'Em* (1936).



Brooklyn

INGREDIENTS

2oz/50ml rye whiskey
1oz/25ml dry vermouth
.25oz/15ml Amer Picon/China
china
.25oz/10ml Maraschino

GARNISH

Lemon zest (discarded), cherry

METHOD

Add all ingredients into your mixing glass and stir. Strain into a Nick and Nora glass and garnish.

VARIATIONS

N/A

GLASS

Nick and Nora

NOTES

Named after the borough in New York,
the Brooklyn appears in Jacob Grohusko's
1908 *Jack's Manual*.



Martinez

INGREDIENTS

2oz / 50ml dry gin
1oz / 25ml Martini rosso
.25oz / 10ml Maraschino liqueur
3 dashes Angostura bitters

GARNISH

Orange peel (discard) and
washed amarena cherry

GLASS

Coupe / Georgian

METHOD

Add all ingredients to a mixing glass then
add cubed ice and stir. Keep adding ice to
make sure you control your dilution. Strain
out into chilled coupe/Georgian glass.

VARIATIONS

N/A

NOTES

Probably the forerunner of the Martini, the first known recipe of
the Martinez is found in *The Modern Bartender* (1884) by
OH Byrons, where it was listed as a variation of the Manhattan.

Drinks historian David Wondrich and others believe it was first made
using Oude Genever, but we use a dry gin (preferably St. George
Dry Rye) that balances nicely with the sweet aspects of this drink.



Corpse reviver no.1

INGREDIENTS

2oz/50ml cognac
1oz/25ml calvados
1oz/25ml sweet vermouth

METHOD

Add all ingredients to your mixing glass
add ice and stir until you have reached
correct dilution.

GARNISH

Cherry

VARIATIONS

N/A

GLASS

Nick and Nora

NOTES

This drink, intended as a pick-me-up hangover cure, is generally credited to Frank Meier – the bar manager at the Ritz Bar in Paris during the 1920s and 1930s. Although he makes no claim to the drink, it is featured in his 1936 book, *The Artistry Of Mixing Drinks*.



Bijou

INGREDIENTS

1oz/25ml gin
1oz/25ml Martini Rosso
1oz/25ml green Chartreuse
2 dashes orange bitters

GARNISH

Lemon zest (discarded)

GLASS

Small coupe

METHOD

Add all ingredients to your mixing glass, add ice and stir until you have reached correct dilution.

VARIATIONS

N/A

NOTES

The bijou dates back to the 1890s. Even then it was one of the oldest cocktails in *Harry Johnson's New And Improved Bartender's Manual*, which simply stated 'mix with a spoon and serve'.



Hanky panky

INGREDIENTS

1.25oz/35ml gin
1.25oz/35ml Punt e Mes
1 bar spoon Fernet-Branca

METHOD

Add all ingredients to your mixing glass, add cubed ice and stir thoroughly making sure everything is well mixed and the correct dilution is reached. Garnish with orange peel.

GARNISH

Orange peel (rough cut)

VARIATIONS

N/A

GLASS

Georgian / Mini coupe

NOTES

Created in 1925 by Ada Coleman, who was head bartender of the American Bar in London's Savoy Hotel for 23 years.



Sour

The great-grandfather of the sour cocktail family is the daiquiri; its root recipe is based on citrus, sweetener and spirit. The sour is a varied family; modifiers and serve styles can change wildly, but the core trio of ingredients stays the same.



Daiquiri

INGREDIENTS

2oz / 50ml Bacardí white rum

1oz / 25ml fresh lime juice

.75oz simple syrup

METHOD

Add all ingredients to your shake, then add ice, shake, and fine strain into a coupe

GARNISH

Lime wheel

GLASS

Coupe

VARIATIONS

Fruit daiquiri: fresh fruit (such as strawberry, raspberry, blueberry, passion fruit) muddled in.

NOTES

Invented around the end of the 19th century by an American engineer, Jennings Cox, who was working in Cuba in the town of Daiquiri – which gave the cocktail its name. The drink came about due to the abundance of citrus that grew around the area in which Cox was working. The daiquiri became a classic drink – one that guests will always identify. It's also a great recipe to assess one's skill at balancing sweet and sour.

The daiquiri is perfectly balanced and uses understated, fresh ingredients; exemplifying the House Tonic philosophy.



Mojito

INGREDIENTS

2oz / 50ml Bacardí Carta Blanca

1.25oz / 35ml lime juice

1oz / 25ml demerara syrup

10 mint leaves

GARNISH

Mint sprig garnish, ensure the garnish looks presentable and is placed right by the straw. Make sure the mint has been hand-clapped to release the oils and aroma over the drink.

GLASS

Highball

METHOD

Pour all ingredients into a highball glass, starting with the sugar and citrus, then hand-clap mint and add to the glass. Add the rum and crushed iced and swizzle so the different flavours are distributed in the drink and the outside begins to frost. Cap the drink with crushed ice, add a straw and mint sprig.

VARIATIONS

Queen's Park swizzle: mojito spec with the addition of Angostura and Peychaud's bitters on top (approx. 60:40 of Angostura to Peychaud's).

Rum swizzle: no mint. Add 0.25 oz/ 10ml of Velvet Falernum. Nutmeg and mint garnish

NOTES

Lime and rum were originally mixed to prevent sailors working for the Dutch East India Company contracting scurvy. The mint was added later to flavour this mixture, creating the essence of the mojito.



Old Cuban

INGREDIENTS

.75oz / 40ml Bacardí Ocho

.75oz / 20ml lime juice

.25oz / 10ml simple syrup

2 dashes Angostura bitters

6 mint leaves

Top with champagne

METHOD

Add all ingredients (except champagne) to your tin, add ice and shake. Fine strain into your coupe glass and then top with champagne.

GARNISH

Mint leaf

GLASS

Coupe

NOTES

Pegu Club owner Audrey Saunders created a number of modern classics but the old Cuban, a hybrid between a mojito and a French 75, is the most enduring of them all.



Air Mail

INGREDIENTS

.2oz / 40ml Bacardí Carta Oro
.5oz / 15ml lime
.5oz / 15ml honey water
1oz / 25ml Champagne

GARNISH

None

GLASS

Coupe

METHOD

Combine all ingredients, except Champagne, into a shaker tin. Add ice and lightly shake, strain then top with Champagne.

VARIATIONS

N/A

NOTES

No one is sure why the air mail is called that, but we do know that the first time the cocktail was documented was in *Esquire's* 1949 edition of its *Handbook For Hosts*. The drink has been described as a Caribbean version of a French 75.



Caipirinha

INGREDIENTS

2oz/50ml *cachaça*
1 whole lime (*cut into squares*)
.75oz/20ml *simple syrup*
1 brown sugar cube

GARNISH

None

GLASS

Rocks

METHOD

Cut lime into 8 squares (cutting the lime into small squares will make muddling easier and help to extract the juice better) and place in the base of your short tin. Add simple syrup and then the sugar cube. Muddle the three ingredients, making sure that the sugar cube is crushed and the juice of the lime extracted. Add the *cachaça* and cubed ice, shake quickly and dump all ingredients into an empty rocks glass.

VARIATIONS

Fruit caipirinha: fresh fruit can be muddled in, but then scale back to .5oz / 15ml on the sugar syrup.

NOTES

A classic Brazilian drink that farmers traditionally enjoyed after a full day of work in the sun. Note the use of rocks instead of crushed ice. This helps bruise the limes for flavour and wakes up the drink with the shake.



Bramble

INGREDIENTS

.175oz / 40ml gin
.25oz / 10ml Crème de Mure
.75oz / 20ml lemon juice
.5oz / 15ml simple syrup

GARNISH

3 raspberries on a pick

GLASS

Rocks

METHOD

Build all ingredients in a rocks glass (except Crème de Mure) then top with crushed ice. Lightly churn or swizzle all ingredients until thoroughly mixed and cap with more crushed ice. Leave room at the top of your glass and drizzle the Crème de Mure. Be careful not to over-pour as this will make the drink too sweet. Garnish with three raspberries on a pick.

VARIATIONS

Many different spirits and flavours can be combined using this recipe. Be creative.

NOTES

Created by the London 'Godfather of cocktails', Dick Bradsell, during his time at Fred's Club in the UK, the Bramble is a refreshing gin cocktail combining a spirit, citrus and sugar over crushed ice. Based on the 'fix' family of cocktails, when Bradsell made this modern-day classic for a group of bartenders and garnished it with a raspberry they suggested he use blackberries instead. His response? 'It's my drink and the garnish is going to be a raspberry'. This is why we also garnish with raspberries.

Bees knees

INGREDIENTS

2oz / 50ml *gin*
1oz / 25ml *fresh lemon juice*
.75oz / 20ml *honey water*

GARNISH

None

GLASS

Coupe

METHOD

Add all ingredients to your tin and shake hard and fast.
Fine strain into your glass.

VARIATIONS

The Business: replace lemon with lime
Gold Rush: replace the gin with bourbon

NOTES

Served super chilled, this Prohibition-era cocktail takes its name from the slang of the time – ‘the bees knees’ means ‘the best’.



Gimlet

INGREDIENTS

North America

2oz Plymouth Navy Strength gin
.75oz lime juice
.75oz simple syrup

UK

60ml Plymouth Navy Strength gin
20ml Rose's lime cordial

GARNISH

None

GLASS

Coupe

METHOD

North America: Combine all ingredients in shaker tin, add ice, shake and strain into a chilled cocktail glass.

UK: Combine all ingredients in shaker tin, add ice, stir and strain into a chilled cocktail glass.

VARIATIONS

Vodka gimlet using either recipe above, replace gin with vodka

NOTES

Created for British naval officers by surgeon general Sir Thomas D. Gimlette, the drink now known as the Gimlet was introduced as a means of combating scurvy, caused by a lack of vitamin C while at sea. In 1867, the year that Lauchlan Rose patented the method to preserve citrus juice without using alcohol, the Merchant Shipping Act required all ships of the Royal Navy and Merchant Navy to provide a daily lime ration to sailors.



French 75

INGREDIENTS

*1oz/25ml gin
.5oz/15ml lemon juice
.5oz/15ml simple syrup
Top champagne*

GARNISH

Lemon peel (rough cut)

GLASS

Coupe

METHOD

Combine all ingredients, except champagne, into a shaker tin add ice and lightly shake. Strain then top with champagne

VARIATIONS

Substitute the gin for cognac.

NOTES

Created by head barman Harry MacElhone at Harry's New York Bar in Paris, the French 75 was named after the 75mm Howitzer artillery piece used during WWI.

The recipe first appeared in print in the Savoy Cocktail Book.



White lady

INGREDIENTS

.15oz / 40ml gin
.75oz / 20ml lemon
.75oz / 20ml house orange
Egg white

GARNISH

None

GLASS

Coupe

METHOD

In a large shaker tin place your egg white only. In your smaller shaker tin pour the rest of the ingredients and dry shake (without ice) to aerate your cocktail before it's diluted with water. This whipping creates tiny bubbles and a smooth froth when mixed with ice. Add ice and shake again before fine straining into your coupe glass.

VARIATIONS

Perfect lady: replace Cointreau /
house orange with apricot

NOTES

The white lady that we know today was created in 1929 by Harry MacElhone at his Parisian bar, Harry's New York Bar.



Clover club

INGREDIENTS

2oz/50ml gin
1oz/25ml lemon juice
.75oz/20ml raspberry syrup
1 egg white

GARNISH

None

GLASS

Coupe

METHOD

Add egg white to your large tin and then gin, raspberry syrup and lemon juice to your short shaker tin. Dry shake together, making sure you're whipping hard to ensure you create foam. Transfer everything to your short tin, add cubed ice to your larger tin and shake hard. Fine strain into a chilled coupe glass

VARIATIONS

N/A

NOTES

The clover club dates back to the 1890s, when it was said to be the drink of choice for the Philadelphia men's club of the same name, which met in the Bellevue-Stratford Hotel. The first written recipe featured in Paul E Lowe's *How To Mix Drinks And How To Serve* (1909). Using our House-made raspberry syrup gives the drink a much more intense flavour.



Bourbon Sour

INGREDIENTS

.2oz/.50ml bourbon
.75oz/.20ml lemon juice
.75oz/.20ml simple syrup
1 egg white

GARNISH

3 drops Angostura bitters
on the top of the drink

GLASS

Sour

METHOD

Place your egg white only in a large shaker tin. Pour the rest of the ingredients into your smaller shaker tin and dry shake (without ice) to aerate your cocktail before it's diluted with water. This whipping creates tiny bubbles and a smooth froth when mixed with ice. Add ice and shake again then fine strain into your sour glass and garnish with 3 drops of Angostura bitters.

VARIATIONS

Any spirit can be subbed for the whiskey but here are a couple of alternative specs

Rattlesnake: replace bourbon with rye, with an absinthe rinse

New York sour: a traditional sour on the rocks with a red wine float (0.25 oz or 10ml)

NOTES

A traditional 'sour' recipe is made using egg white to round off the edges of the spirit. The non-traditional method is without the egg white and without the bitters.



Penicillin

INGREDIENTS

.2oz / 50ml blended Scotch
.75oz / 20ml lemon juice
.25oz / 10ml honey water
.25oz / 10ml ginger syrup
Float smoky whiskey

GARNISH

2 ginger candies on a pick

GLASS

Rocks

METHOD

Pour all ingredients into a shaker tin (except the smoky whiskey) add ice, shake hard and strain (remembering to close the gate on your hawthorn) over cubed ice into a rocks glass. Drizzle the smoky whiskey over the top of the drink and garnish with the ginger candies on a pick.

VARIATIONS

Penicilina: replace the blended scotch with tequila and smoky whiskey with mezcal.

NOTES

This cocktail was created by Sam Ross from Milk & Honey in New York City.



Blinker

INGREDIENTS

2oz / 50ml rye whiskey
1oz / 25ml grapefruit juice
.5oz / 15ml raspberry syrup

METHOD

Add all ingredients to your tin, add ice and shake. Strain into your glass and serve.

GARNISH

None

VARIATIONS

N/A

GLASS

Mini Coupe / Nick and Nora

NOTES

This cocktail's origins are unknown but first appeared in 1934 in Patrick Duffy's book *The Official Mixer's Manual*. Ted Haigh also tweaked the recipe with delicious results.



Smash

INGREDIENTS

2oz / 50ml spirit
Half a lemon
Half an orange
.5oz / 25ml simple syrup
4 mint leaves

GARNISH

Mint sprig

GLASS

Rocks

METHOD

Cut your citrus into squares, place in the bottom of your shaker tin and muddle. Add in your spirit and syrup, shake and then fine strain into a rocks glass filled with cubed ice.

VARIATIONS

N/A

NOTES

One of the earliest examples of a smash appears in the form of a julep recipe in Jerry Thomas' *How To Mix Drinks Or The Bon Vivant's Companion* (1862). Though Thomas doesn't mention the smash by name, his definition of the julep clearly lays the foundation for the future of the category. He begins by calling the julep a 'peculiarly American beverage' and setting it up as a drink that is most popular in the South.



Hot Toddy

INGREDIENTS

2oz/50ml *blended whiskey*
25oz/10ml *honey water*
.5oz/20ml *lemon juice*
3.5oz/100ml *boiling water*

METHOD

Firstly preheat your glass, then add honey, lemon and whiskey. Add boiling water, then quickly stir to combine all ingredients.

GARNISH

Lemon slice, nutmeg, cloves
(other spices optional)

VARIATIONS

N/A

GLASS

Toddy

NOTES

The hot toddy was originally made as a cure for colds. The word 'toddy' comes from the British colonial era, and refers to a drink that was made from the fermented sap of toddy palm.



Bloody Mary

INGREDIENTS

2oz / 50ml vodka
.70oz / 20ml lemon juice
1oz / 25ml Worcestershire sauce
4.2oz / 120ml tomato juice
 $\frac{1}{4}$ teaspoon Tabasco
2 turns black pepper
1 pinch Maldon sea salt

GARNISH

Celery stick, 2 olives, lemon wedge

METHOD

Build cocktail in a small cheater tin, ice and throw back and forth between another tin three times. Strain into an ice-filled highball glass.

VARIATIONS

N/A

GLASS

Highball

NOTES

UK/EU version
(one-litre batch)
720ml tomato juice
125ml lemon juice
155ml Worcestershire sauce
1.5 teaspoons Tabasco
12 turns of black pepper
6 pinches Maldon sea salt

US version
(one-litre batch)
26oz tomato juice
2oz lemon juice
2oz Worcestershire sauce
24 dashes Tabasco sauce
2oz olive brine
12 turns of celery salt
12 turns of pepper



Daisy

The daisy is essentially a modified sour; the sweetener is replaced with an alcoholic modifier, often a fruit liqueur. The original daisy is the margarita – made of spirit, citrus and fruit liqueur. From there, two other well-known classics were developed: the sidecar and cosmopolitan. The daisy family is eccentric and borderline dysfunctional, but if you look closely, you will always see its drinks DNA.



Tommy's Margarita

INGREDIENTS

2oz / 50ml tequila blanco

.75oz / 20ml agave syrup

1oz / 25ml lime juice

METHOD

Add all ingredients into your shaker and shake.

Strain into a cubed ice-filled rocks glass.

GARNISH

Lime, salt on request

GLASS

Rocks

VARIATIONS

Cadillac Margarita: Top with .5oz Grand Marnier

NOTES

The Tommy's margarita was invented in San Francisco, California by Julio Bermejo at Tommy's Mexican Restaurant.



Classic Margarita

INGREDIENTS

2oz / 50ml tequila blanco

1oz / 25ml Cointreau/house orange

.75oz / 20ml lime juice

GARNISH

Half-rimmed cocktail glass
with sea salt as standard
(if salt is requested)

GLASS

Coupe (up) | Rocks (short)

METHOD

Combine all ingredients in the shaker
with ice, shake and strain into glass.

VARIATIONS

Havana Cocktail: Substitute tequila
and Cointreau with gin and apricot
liqueur, respectively

Toreador: replace house orange with apricot.

Cadillac Margarita: Top with .5oz Grand
Marnier

NOTES

Meaning 'daisy' in Spanish, the margarita was originally part of a group of cocktails known as the 'daisy' family, in which a spirit is mixed with citrus and an orange Curacao. This drink was made popular after prohibition when the Hollywood set would vacation in Mexico. It was also was featured at a bar called

Tail o'the Cock, which claimed to be the first to serve it in LA.



Sidecar

Question: would you like a sugar rim?

INGREDIENTS

.2oz/.50ml cognac
.75 oz/.20ml house orange
1oz/.25ml lemon juice
.5oz/.10ml simple syrup

GARNISH

Half sugar rim

GLASS

Coupe

METHOD

Add all ingredients to your shaker tin, add cubed ice, shake and strain into a chilled coupe glass.

VARIATIONS

NOTES

In the 1948 book *The Fine Art Of Mixing Drinks*, David. A Embury explains the origin of the Sidecar: 'It was invented by a friend of mine in a bar in Paris during World War One. It was named after the motorcycle sidecar in which the good Captain drove from the little bistro where the drink was born and christened. The drink was later popularised by Pat McGarry at London's Buck's Club.'



Cosmopolitan

INGREDIENTS

.2oz / 40ml citrus vodka
.75oz / 20ml Cointreau / house orange
.5oz / 15ml cranberry juice
.5oz / 15ml lime juice

GARNISH

Lime wedge

GLASS

Coupe

METHOD

Build all ingredients in a shaker, add ice, shake and strain into a chilled cocktail glass. Garnish with flamed orange peel.

VARIATIONS

N/A

NOTES

The Cosmopolitan was originally created by Miami bartender Cheryl Cook for the release of Absolut's new citrus-flavoured vodka, but the drink was perfected and popularised when Dale DeGroff made it for Madonna and the writer of the *Sex And The City* at Rainbow Room in New York. The Cosmo is known for its strong pink colour, but be aware of using too much cranberry – it can ruin the drink by making it too sweet and red.



Pegu Club

INGREDIENTS

1.75oz / 40ml gin
.25oz / 10ml Cointreau/ house orange
.25oz / 10ml lime juice
1 bar spoon simple syrup
1 dash orange bitters
1 dash Angostura

GARNISH

None

METHOD

Add all ingredients to your tin, add ice and shake. Strain into your glass and serve.

VARIATIONS

N/A

GLASS

Mini coupe

NOTES

This gin-based cocktail was the signature drink of Burma's Pegu Club, a bar that was named after a Burmese river. As the British colonised their way across continental Asia in the 19th century they set up outposts, including one located in Yangon, Myanmar, which provided a gathering place. Each outpost had its own rituals and drinking rights – the Pegu club was their house cocktail. The Pegu club eventually made it into print in 1927 in Harry MacElhone's *Barflies And Cocktails*, and was further immortalised by Audrey Saunders at her New York City bar of the same name.



Brandy Crusta

INGREDIENTS

*2oz / 50ml brandy
1oz / 25ml lemon juice
.25oz / 10ml Maraschino liqueur
.25oz / 10ml Cointreau/ house orange*

METHOD

Add all ingredients to a small shaker tin then add cubed ice and shake. Strain into a chilled goblet glass laced with sugar, and garnish with rough-cut lemon peel.

GARNISH

Sugar rim and lemon
peel (rough cut)

VARIATIONS

N/A

GLASS

Goblet / dessert wine

NOTES

Created in New Orleans in the 1940s by Joseph Santina, the name brandy crusta refers to the crusted sugar rim around the top of the glass.



Corpse Reviver No.2

INGREDIENTS

.75oz / 20ml gin
.75oz / 20ml lemon juice
.75oz / 20ml Cointreau / house orange
.75oz / 20ml Lillet Blanc
Absinthe rinse

METHOD

Rinse/ spray a coupe with absinthe ensuring it is around the whole inside of the glass. Add all other ingredients to a small shaker tin, add cubed ice and shake. Fine strain the drink into the absinthe-rinsed cocktail glass and drop in the cherry.

GARNISH

Amarena cherry

GLASS

Coupe

NOTES

From *The Savoy Cocktail Book* in 1930: 'Four of these taken in swift succession will unrevive the corpse again'.



Last Word

INGREDIENTS

.75oz / 20ml gin
.75oz / 20ml Maraschino liqueur
.75oz / 20ml green Chartreuse
.75oz / 20ml lime juice

GARNISH

None

GLASS

Coupe

METHOD

Add all ingredients to a small shaker tin, add cubed ice to your larger tin then shake. Fine strain into a chilled coupe glass.

VARIATIONS

Final Ward: equal parts of rye, lemon, green Chartreuse and Maraschino.

NOTES

First published in Ted Saucier's *Bottom's Up* (1951), this cocktail owes some of its popularity to the bartenders at the Pegu Club in New York.



Aviation

INGREDIENTS

.15oz/.40ml gin
.75oz/.20ml lemon juice
.5oz/.15ml Maraschino liqueur
.25oz/.10ml Crème de Violette
1 bar spoon/5ml simple syrup

GARNISH

Lemon peel (discarded)
and Amarena cherry

GLASS

Coupe

METHOD

Add all ingredients to your short tin, add ice to your larger tin. Shake and double strain. Express lemon zest over the top of the drink to release aromas. Discard the peel and drop in the cherry.

VARIATIONS

N/A

NOTES

Created during an age when air travel was glamorous and only the rich could afford it, the aviation first appeared in Hugo R Ensslin's 1916 book *Recipes For Mixed Drinks*. Ensslin was the bartender at Hotel Wallick in New York's Times Square, where he is credited for creating the drink. The Crème de Violette gives the drink a pale sky-blue colour.



Paper Plane

INGREDIENTS

.75oz / 20ml bourbon
.75oz / 20ml Amaro Nonino
.75oz / 20ml lemon
.75oz / 20ml Aperol

METHOD

Add all ingredients to your tin and shake. Fine strain and serve.

GARNISH

None

VARIATIONS

N/A

GLASS

Coupe

NOTES

Invented by Sam Ross, this was originally made with Campari – it was later switched out for Aperol and Amaro Nonino. At one time, it was (apparently) on every cocktail menu in Toronto.



Blood and Sand

INGREDIENTS

.75oz / 20ml blended Scotch
.75oz / 20ml Cherry Heering
.75oz / 20ml Martini Rosso
.75oz / 20ml orange juice

METHOD

In your shaker, add all ingredients, cubed ice and shake. Fine strain into a coupe.

GARNISH

None

VARIATIONS

N/A

GLASS

Coupe

NOTES

The blood and sand is one of a few classics that uses Scotch whisky. It was named after Rudolph Valentino's 1922 bullfighter movie.

The recipe is first known to have been printed in *The Savoy Cocktail Book* in 1930.



Bronx

INGREDIENTS

.2oz/.50ml gin
.5oz/15ml sweet vermouth
.5oz/15ml dry vermouth
.5oz/15ml orange juice

GARNISH

Orange zest

GLASS

Nick and Nora

METHOD

Add all ingredients into your shaker, shake with ice and strain into your Nick and Nora glass.

VARIATIONS

N/A

NOTES

Said to have been created by Johnny Solon, a bartender at New York's Waldorf-Astoria Hotel, the cocktail was named after the newly opened Bronx Zoo. This was also the first of the hotel's cocktail to use fruit juice.



Millionaire

INGREDIENTS

.75oz / 20ml dark rum
.75oz / 20ml apricot brandy
.75oz / 20ml lime juice
.75oz / 20ml sloe gin
1 bar spoon raspberry syrup

GARNISH

Cherry

METHOD

Add all ingredients to your shaker tin, add ice and shake hard and fast. Fine strain into your coupe glass and garnish.

VARIATIONS

N/A

GLASS

Coupe

NOTES

A Prohibition-era cocktail, the millionaire is covered by roughly five different recipes – calling for rum, gin or bourbon. Which you choose is up to you.

Confusingly, Harry Craddock listed two completely different (unrelated) recipes – Millionaire No. 1 and Millionaire No. 2 – the first calling for rum, the second using egg white, gin and absinthe.



Mai Tai

INGREDIENTS

2oz/50ml Gold rum

.75oz/20ml orgeat

.5oz/15ml Cointreau /house orange

2 bar spoons /10ml dark rum

1 bar spoon /5ml overproof rum

1oz/25ml lime juice

METHOD

Combine all ingredients in a shaker and shake with 1 ice cube. Slowly pour into a rocks glass and top with crushed ice. Garnish with a healthy sprig of mint and a short straw.

VARIATIONS

N/A

GARNISH

Mint sprig

GLASS

Rocks

NOTES

The origins to this particular drink start and stop in California where Don Beach's bar, Don the Beachcomber in Los Angeles, and Victor Jules Bergeron, Jr, founder of Trader Vic's both claim to have created the Mai Tai. The recipe above reflects more of a Trader Vic's style but, by adding a bit of overproof rum,

we also give a nod to Beach – while adding extra depth of flavour.



Zombie

INGREDIENTS

1oz / 25ml light or gold rum

1oz / 25ml overproof rum

.75oz / 20ml lime juice

.25oz / 10ml falernum

.25oz / 10ml grapefruit juice

1 bar spoon old fashioned syrup

1 bar spoon grenadine

1 bar spoon demerara sugar

GARNISH

Half lime shell, mint sprig

METHOD

Add all ingredients to your shaker tin, add in half crushed ice and half cubed ice and shake. Strain into your cubed ice-filled highball.

VARIATIONS

N/A

GLASS

Highball

NOTES

Because of the high proof rum, this cocktail could be lit if desired. The zombie is a cocktail made of fruit juices, liqueurs and various rums. Invented by Don Beach (of Hollywood's Don the Beachcomber) it first appeared in late 1934, and was popularised soon afterwards when it appeared at the 1939 New York World's Fair.



Singapore sling

INGREDIENTS

.125oz / 35ml gin
.5oz / 15ml Cherry Heering
1 barspoon / 5ml Benedictine
.25oz / 5ml Cointreau
1oz / 35ml pineapple juice
.5oz / 15ml lime juice
Bar spoon / 5ml grenadine
2 dash Angosturas

GARNISH

Pineapple wedge and washed amarena cherry on a pick

METHOD

Pour all ingredients to your short tin, add ice to your larger tin, then shake and strain into a highball glass. Garnish with a pineapple wedge and an amarena cherry on a pick.

VARIATIONS

N/A

GLASS

Highball

NOTES

The Singapore sling was invented by Chinese-born Ngiam Boon in the long bar at the Raffles Hotel, Singapore, between 1911 and 1915. The term 'sling' had been applied to a mixed drink at least 100 years before, but the earliest references to 'slings' in Singapore appeared in the local newspaper *The Straits Times* in 1903. There are many debates about the true Singapore sling recipe – it's believed the drink was originally called a 'Straits Sling' and that, potentially, the name changed due to its popularity in the city.



French Martini

INGREDIENTS

2oz/50ml vodka
1.5oz /45ml fresh pineapple juice
1oz /25ml Chambord

GARNISH

1 raspberry placed
carefully facing up

GLASS

Coupe

METHOD

Add all ingredients in a shaker with ice and shake hard. Strain into a chilled cocktail glass. If shaken properly you should have a smooth foam on top of the drink (from the pineapple juice) giving a full texture. Garnish with one raspberry facing up on the side.

VARIATIONS

Muddle fresh raspberries with simple syrup in place of Chambord liqueur.

NOTES

Why is the French Martini called a Martini even though it does not contain vermouth? Simply, the term was used to identify popular drinks in late 1980s and early 1990s that were presented in V-shaped glasses. Obviously named for its use of French raspberry liqueur, the French Martini was invented in one of Keith McNally's restaurants in New York in the late 1980s.



Fizz

By definition a fizz is a drink that contains spirit and carbonation. Traditionally, fizzes also contained citrus but many recipes now omit it. You will also see the carbonation coming from many different sources – soda, lemonade and Champagne are just three examples.



Tom Collins

INGREDIENTS

2oz/50ml gin
1oz/25ml lemon juice
.75oz/20ml simple syrup
Top soda water

GARNISH

Lemon wedge and washed Amarena cherry on a pick

GLASS

Highball

METHOD

Build all ingredients in a highball glass with cubed ice and top with soda water. Use your bar spoon to evenly mix the ingredients. Place the lemon wedge and cherry on a pick in the glass.

VARIATIONS

You can use this format and just replace the spirit with another, or change the type of sugar used for a different modifier. Changing the gin can completely alter the taste of the drink.

NOTES

There are many stories surrounding the history of the Tom Collins; for instance, it was originally called a 'John Collins' and was based on a gin punch served at the Garrick Club in London.



Ramos Gin Fizz

INGREDIENTS

.2oz/.50ml gin
.5oz/.15ml lemon juice
.5oz/.15ml lime juice
.75oz/.20ml simple syrup
.75oz/.20ml heavy cream
Egg white
3 dashes orange water
Top soda water

GARNISH

None

METHOD

Add all ingredients into your shaker and dry shake. Add in your cubed ice and shake hard and long. Strain into your glass (with no ice) and top with soda.

VARIATIONS

N/A

GLASS

Small highball

NOTES

Invented in 1888 by Henry C Ramos at his New Orleans bar, the Imperial Cabinet saloon, the Ramos gin fizz is also known as the Ramos fizz or New Orleans gin fizz.

Before Prohibition, the drink's popularity and exceptionally long 12-minute mixing time meant each cocktail passed through an assembly line of 12 'shaker boys' before making it into the glass.



Paloma

INGREDIENTS

2oz/50ml tequila blanco

.5oz/15ml fresh lime juice

Top grapefruit soda

Pinch sea salt

GARNISH

Grapefruit wedge and
a pinch of sea salt

GLASS

Highball

METHOD

Add tequila and lime juice to your highball glass, then add cubed ice and top up with grapefruit soda. Finish with a wedge of grapefruit topped with a touch of sea salt.

VARIATIONS

Mezcal paloma: Replace tequila with mezcal.

NOTES

The paloma – the Spanish word for ‘dove’ – is by far the most popular way of drinking tequila in Mexico (other than swigging it straight from the bottle).

There are many different brands of grapefruit soda that can be used in this drink, including Jarritos, Squirt and Ting.



Moscow Mule

INGREDIENTS

.2oz/.50ml vodka
.75oz/.20ml lime juice
Top with ginger beer

METHOD

Pour in your lime and vodka into a highball glass, then add ice and top up with ginger beer. Stir ingredients with a bar spoon.

GARNISH

Half lime wheel, dash of bitters

VARIATIONS

N/A

GLASS

Highball

NOTES

The Moscow mule was invented around 1941. Although it was claimed by John Martin and Jack Morgan – owner of LA-based British pub The Cock 'N Bull – it's uncertain if that's actually the case.



Dark and Stormy

INGREDIENTS

2oz/50ml Goslings dark rum

.5oz/15ml lime juice

Top with ginger beer

METHOD

To the glass, add your lime juice then add your rum, ice and top up with ginger beer. Ensure you stir and distribute ingredients around the glass.

VARIATIONS

N/A

GARNISH

Lime wheel dashed with Angostura

GLASS

Highball

NOTES

In 1806, The Mercury – a chartered English clipper commandeered by James Gosling – managed to avoid a fearsome coral reef, steering onto Bermuda's shores after 91 days at sea, their charter having run out.

The Goslings decided to stay, later becoming one of the most prominent families on the island after entering the rum production business in 1857.

Another favourite drink, ginger beer, was also produced on the island, including at a factory operated as a subsidiary to the Royal Naval Officer's Club. It didn't take a genius to realise that Gosling's molasses-y Black Seal rum (named for the wax used to seal bottles) was the perfect compliment to the piquant bite of ginger beer. And so, the dark and stormy was born.

At Harry's, a popular watering hole and seafood restaurant for Bermuda's power players, the dark and stormy remains the most frequently ordered cocktail today.



El Diablo

INGREDIENTS

2oz / 50ml tequila blanco
1oz / 25ml lime juice
.5oz / 15ml crème de cassia
Top with ginger beer

METHOD

Add all ingredients (except the ginger beer) to your tin and lightly shake.
Strain into a highball filled with cubed ice, then top with ginger beer.

GARNISH

Lime wedge

VARIATIONS

N/A

GLASS

Highball

NOTES

The drink first appeared in *Trader Vic's Book Of Food And Drink* in 1946, where it is referred to as the 'Mexican' el diablo (the devil).



Pimm's Cup

INGREDIENTS

2oz/50ml Pimm's #1
 1 lime wedge
 1 lemon wedge
 1 orange wedge
 2 mint leaves
 1/2 strawberry (alternatively seasonal berries)
 Top Sprite and ginger ale, equal portions

METHOD

Add all fruit into the base of your glass, then add ice, along with the same amount of both Sprite (lemonade) and ginger ale. Add Pimm's on top and mix in with a bar spoon, ensuring all ingredients are evenly spread around the glass. Garnish with 2 cucumber slices on a pick tucked next to the straw.

GARNISH

2 cucumber slices on a pick

GLASS

Collins

VARIATIONS

All the variations to this drink were created by Pimm's himself. He created six different kinds of Pimm's, including rum, vodka, whiskey, cognac and Scotch.

Pimm's Rangoon: add ½ oz/ 15ml of ginger syrup and top with soda for a ginger kick.

NOTES

A traditional British summer drink that's famously served at Wimbledon and at polo matches, the Pimm's cup was originally invented by James Pimm as a health tonic – the mixture features a high level of quinine and other herbs. The 'cup' in the name came from the kind of tankard the drink was served in, hence the No. 1 cup.



Long Island Iced Tea

INGREDIENTS

.25oz / 10ml vodka
.25oz / 10ml white rum
.25oz / 10ml gin
.25oz / 10ml tequila
.25oz / 10ml Cointreau/ house orange
1oz / 20ml lemon juice
.5oz / 20ml simple syrup
Top with Coke

GARNISH

Lemon wedge

METHOD

Add all ingredients (except Coke) into your shaker tin, add cube of ice and shake quickly. Strain over cubed ice in a highball glass then top with Coke.

VARIATIONS

N/A

GLASS

Highball

NOTES

Created as part of a 1972 contest to create a new mixed drink with triple sec, the Long Island iced tea was claimed by Robert 'Rosebud' Butt, who worked at the Oak Beach Inn on Long Island, New York.



Aperol Spritz

INGREDIENTS

2oz/50ml Aperol
3oz/75ml prosecco
1oz/25ml soda water

GARNISH

Orange wedge

GLASS

Wine

METHOD

Pour Aperol into a wine glass, then fill with cubed ice. Add prosecco then finish with the soda, topping again with cubed ice ensuring the glass is filled to the top. Give the drink a quick stir to mix all the ingredients together, then garnish with an orange wedge.

VARIATIONS

You can use any other bitter-based aperitif including Suze, Cynar and Campari in place of Aperol.

NOTES

A classic Italian aperitif cocktail made popular in the northern part of Italy, the Aperol spritz dates back to the end of the 19th century, when Venice was still part of the Austrian empire. The cocktail is based on the (then) popular Austrian spritz, which was a combination of white wine and soda water.



Bellini

INGREDIENTS

1.25oz / 35ml peach puree

4.25oz / 125ml prosecco

GARNISH

None

GLASS

Coupe / small highball

METHOD

Carefully add all your ingredients into a chilled shaker tin (trying not to created too many bubbles). Stir together the peach puree and Prosecco ensuring you get a consistent peach flavour throughout the whole drink. Pour into your glass and serve.

VARIATIONS

N/A

NOTES

The bellini was invented somewhere between 1934 and 1948 by Giuseppe Cipriani, founder of Harry's Bar in Venice, Italy. The drink's unique pink colour reminded Cipriani of the toga of a saint in a painting by the 15th-century artist Giovanni Bellini, hence the name.



Mimosa

INGREDIENTS

1.25oz / 30ml *freshly sq*

3oz / 90ml *Champagne*

METHOD

Slowly pour all ingredients into your coupe (trying not to create too many bubbles), then stir to mix the Champagne and orange juice together.

GLASS

Coupe (ice optional. If ice is requested, use a wine glass)

GARNISH

None

NOTES

Originally called a 'Champagne orange', the mimosa is said to have been created by Frank Meier at the Ritz Hotel in Paris in 1925. The bucks fizz and mimosa are very similar cocktails; classically, the mimosa formerly was served using equal parts while the bucks fizz uses two parts Champagne to one part orange juice. The recipe for a bucks fizz is what we consider a mimosa contemporarily.



Cream

The black sheep of the cocktail families are cream-based drinks. We begin with the Alexander and progress into the world of coffee. This family takes spirits and cream as its base, although the latter can be modified and altered.



Alexander

INGREDIENTS

2oz / 50ml spirit of choice
1oz / 25ml crème de cacao
.75oz / 20ml double cream

METHOD

Add all ingredients to your small shaker, add ice to your large shaker and shake. Fine strain into your glass and garnish

GARNISH

Nutmeg

VARIATIONS

N/A

GLASS

Small coupe

NOTES

The Alexander can be found in Hugo Ensslin's 1917 *Recipes For Mixed Drinks*. A variation of an earlier gin-based cocktail simply called an 'Alexander', the brandy Alexander became popular during the 20th century.



Eggnog

INGREDIENTS

2oz / 50ml aged spirit
.5oz / 15ml double cream
1oz / 25ml milk
.5oz / 15ml simple syrup
1 egg white

METHOD

Add egg white to your large tin and then add aged spirit, milk, cream and simple syrup to your small tin. Combine ingredients and dry shake until you have a nice smooth texture. Add ice and shake hard and quick with cubed ice. Fine strain into your glass.

GARNISH

Nutmeg

GLASS

Tasting glass

NOTES

Most agree the eggnog originated from posset – a hot, milky ale-like drink served in early medieval Britain. By the 13th century, monks were known to drink posset with eggs and figs.



Piña Colada

INGREDIENTS

1.75oz / 40ml aged rum

.75oz / 20ml light rum

1.25oz / 35ml House coconut blend

1.75oz / 45ml pineapple juice

METHOD

Add all ingredients to your shaker tin then add cubed ice and shake. Strain into your glass over cubed ice. Cap the drink with crushed ice and garnish.

GARNISH

Pineapple leaf and Angostura bitters

VARIATIONS

N/A

GLASS

Snifter

NOTES

The 'modern' piña colada relies on coconut cream as an ingredient; something that didn't appear on the scene until 1948, when Don Ramon – looking for an easier way to extract the cream from the pulp of the coconut – wound up creating the well known Coco Lopez product. In actuality, Coco Lopez is a mix of coconut cream and cane syrup.

This is where the trail gets a bit muddy. As with the Martini, and a litany of other drinks, the piña colada has had its share of claimants – accounts of similar drinks date back as far as the late 17th century.



Irish Coffee

INGREDIENTS

1.5oz / 50ml Jameson
 1.5oz / 50ml espresso
 1.5oz / 50ml boiling water
 .5oz / 15ml rich simple
 Top fresh whipped cream

GARNISH

None

GLASS

Georgian

METHOD

Firstly heat up your Irish coffee glass. Prepare your coffee while your glass is warming. Drop in the sugar cubes and pour your fresh espresso and hot water (Americano) over them. Mix together quickly, ensuring the sugar cubes have dissolved. Pour in the whisky and, once mixed together, carefully top with double cream. Quickly whip the double cream in a tin before pouring over the top – this will ensure your cream is a little lighter and will sit on top of the drink. The cream should only be 1cm thick (about a finger's width) on top to ensure the guest can drink the hot drink through the cream.

VARIATIONS

N/A

NOTES

The Irish coffee was invented in the 1940s by a chef called Joe Sheridan, who lived in Foyes (a small village in the mid-west of Ireland). The drink was conceived after a group of American passengers disembarked from a Pan Am flying boat on a miserable winter evening, and Sheridan added whiskey to their coffee to warm them up. When the passengers asked if they were having a Brazilian coffee, Sheridan told them it was an ‘Irish coffee’. Travel writer Stanton Delaplane brought the drink back with him to San Francisco, where – on 10 November 1952 – he encouraged the owner of The Buena Vista cafe to help him perfect it. Since then, the venue has sold more than 30 million Irish cofees (and counting).



White Russian

INGREDIENTS

1.5oz / 40ml vodka

1oz / 25ml Kahlua

Half and half

METHOD

Add the vodka and Kahlua into a rocks glass, add ice and stir. Add a little more ice and layer your half and half over the top.

GARNISH

None

VARIATIONS

N/A

GLASS

Rocks

NOTES

The traditional black Russian cocktail first appeared in 1949; it became a white Russian with the addition of cream. Neither drink is Russian in origin, but both names come from vodka being the drinks primary ingredient.



Black Russian

INGREDIENTS

1.5oz / 40ml vodka
.75oz / 20ml Kahlua
Optional Coke

METHOD

Add the vodka and Kahlua into a rocks glass, add ice and stir. Add a little more ice and serve with a small carafe of Coke on the side.

GARNISH

None

VARIATIONS

N/A

GLASS

Rocks

NOTES

This combination first appeared in 1949 and is ascribed to a Belgian barman, Gustave Tops, who created it at the Hotel Metropole in Brussels in honour of Perle Mesta, then United States Ambassador to Luxembourg.



Espresso Martini

INGREDIENTS

2oz/50ml vodka
1oz/25ml Kahlua or coffee liqueur
1oz/25ml espresso

METHOD

Combine all the ingredients in a shaker.
Add ice and shake aggressively. Strain
everything into a chilled coupe. Garnish with
3 espresso beans in the center of the glass.
Espresso should be made fresh daily.

GARNISH

3 espresso beans

GLASS

Coupe

VARIATIONS

N/A

NOTES

Created by Dick Bradsell, the success of this drink lies in making the espresso fresh to order. Busier sites should make a bottle of espresso, which must be used within four hours. Espresso will not keep overnight so throw it out at the end of shift. Shaking with aggression is critical in order to create the head on the drink look similar to a Guinness.



Syrups recipes

We make our own cocktail sugar syrups, following these tried-and-tested recipes

SIMPLE SYRUP

1000g water
1000g caster sugar
7g salt

Put all ingredients in a big mixing container and stir until the solids dissolve. Store, date and label.

RASPBERRY SYRUP

1000g water
1500g caster sugar
250g fresh Raspberries

Put the water and raspberries in a saucepan. Steep until raspberries soften. Add sugar and simmer for 5-10 minutes. Strain using a sieve. Store, date and label.

GINGER SYRUP

1000g ginger juice
862g caster sugar
Juice fresh ginger root and then double strain, place in container and store in the fridg for 12 hours. Strain off any white residue and then mix with caster sugar until sugar has completely dissolved. Store, date and label.

DEMERARA (RICH) SYRUP

1000g water
1000g demerara sugar
7g salt

Put the ingredients in a big mixing container and stir until the solids dissolve. Store, date and label.

HONEY WATER

825g honey
250g water

Place the ingredients in a big mixing container and stir until all ingredients are evenly mixed together. Store, date and label.

AGAVE SYRUP

2040g Worcesterhire sauce
95g tabasco
8g ground pepper
11.5g sea salt
Put the ingredients in a big mixing container and stir until all ingrdients are evenly mixed together. Store, date and label.

HOUSE COCONUT BLEND

275g Coconut cream
40g Coconut water
20g Coconut milk
4 dash Angostura bitters

Put the ingredients in a big mixing container and stir until evenly mixed together. Store, date and label.

OLD FASHIONED SYRUP

200g Caster sugar
96g Angostura
45g Bourbon
45g Rye Whiskey
50g Water

Place the sugar with the Angostura, bourbon and water in a saucepan, slowly dissolve all the sugar, ensuring it does not overheat. Remove the syrup from the pot let it cool and then add the rye whiskey. Store, date and label.





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