

# Cocktails Dreßler

# Table of Contents

Amaretto Mule .....	1
Anjeho Highball .....	1
Bitter Bee .....	1
Caipiroska .....	1
Daiquiri .....	2
El Diablo .....	2
Errickson's shot .....	2
Ford .....	2
Gimlet .....	2
Gin Basil Smash .....	3
Gin Gin Mule .....	3
Juliet & Romeo .....	3
Mojito .....	3
Moscow Mule .....	4
Penicillin .....	4
Rusty Nail .....	4
Tom Collins .....	4
Übersee Mule .....	4
Whiskey Smash .....	5

## Amaretto Mule

- 50 ml Amaretto
- 1/8th of a lime
- Ginger beer
- 1 slice of cucumber

Muddle the lime and cucumber in a glass, add the amaretto and ice, top with ginger beer.

## Anjeho Highball

- 45 ml aged rum
- 15 ml orange curacao
- 10 ml lime juice
- 2 dashes Angostura bitters
- gingerbeer

Shake all ingredients except gingerbeer with ice and strain into a highball glass filled with ice. Top with gingerbeer and garnish with a lime wedge.

## Bitter Bee

- 60 ml vodka
- 22.5 ml lemon juice
- 22.5 ml honey syrup
- 1 Tablespoon cane sugar
- 8 mint leaves
- 4-5 dashes Angostura bitters

Muddle mint leaves, sugar, and bitters in a shaker. Add vodka, lemon juice, and honey syrup. Shake with ice and strain into a chilled cocktail glass. Garnish with a mint leaf.

## Caipiroska

- 1 lime
- 60 ml vodka
- 1 tablespoon sugar
- 22.5 ml sugar syrup

Muddle the lime and sugar in a shaker. Add the vodka and sugar syrup. Fill with ice and shake. Strain into a chilled glass.

## Daiquiri

- 60 ml white rum
- 30 ml lime juice
- 20 ml sugar syrup

Shake with ice and strain into a chilled cocktail glass. Garnish with a lime wheel.

## El Diablo

- 45 ml tequila blanco
- 15 ml sugar syrup
- 1/2 lime
- 15 ml creme de cassis
- ginger beer

Shake tequila, sugar syrup and lime juice with ice. Strain into a highball glass filled with ice. Top with ginger beer and float creme de cassis on top. Garnish with a lime wedge.

## Errickson's shot

- 20 ml Benedictine
- 20 ml green chartreuse
- 20 ml Angostura

Stirred, served up, lemon twist

## Ford

- 45 ml Gin
- 7.5 ml Benedictine
- 3 dashes orange bitter

Stir with ice and strain into a chilled cocktail glass. Garnish with a orange twist.

## Gimlet

- 60 ml Gin
- 22.5 ml Lime Juice
- 22.5 ml Simple Syrup

Muddle the lime and simple syrup in a shaker. Add the gin and ice. Shake and strain into a chilled cocktail glass. Garnish with a lime wedge.

## Gin Basil Smash

- 60 ml Gin
- 30 ml Lime Juice
- 22.5 ml Simple Syrup
- 8-10 Basil Leaves

Muddle basil leaves with simple syrup in a shaker. Add gin and lime juice. Shake with ice and double strain into a chilled cocktail glass. Garnish with a basil leaf.

## Gin Gin Mule

- 50 ml Gin
- 30 ml Lime Juice
- 20 ml Simple Syrup
- Ginger Beer

Shake the gin, lime juice and simple syrup with ice. Strain into a highball glass filled with ice. Top with ginger beer. Garnish with a lime wedge.

## Juliet & Romeo

- 3 cucumber slices
- 1 pinch salt
- 60 ml gin
- 22.5 ml lime juice
- 22.5 ml sugar syrup

Muddle cucumber and salt in a shaker. Add gin, lime juice and sugar syrup. Shake with ice and strain into a chilled cocktail glass. Garnish with a cucumber slice.

## Mojito

- 60 ml white rum
- 15 ml sugar syrup
- 1 sugar cube
- 1/2 lime
- 6-8 mint leaves

Muddle the mint leaves, sugar syrup and lime in a highball glass. Add the rum and crushed ice. Stir well and top up with soda water. Garnish with a mint sprig.

## Moscow Mule

- 60 ml vodka
- 22.5 ml lime juice
- Gingerbeer

Build in a copper mug filled with ice. Garnish with a lime wedge.

## Penicillin

- 3-4 slices ginger
- 60 ml monkey shoulders
- 22.5 ml lemon juice
- 22.5 ml honey syrup
- 7.5 ml Laphroaig 10

Shake and strain over ice. Garnish with a slice of Lemon.

## Rusty Nail

- 60 ml Monkey Shoulder
- 30 ml Drambuie

Stirred, served in a rocks glass with a large ice cube. Garnish with a lemon twist.

## Tom Collins

- 60 ml Gin
- 22.5 ml Sugar Syrup
- 22.5 ml Lemon Juice
- Soda Water

Shake the gin, sugar syrup and lemon juice with ice. Strain into a tall glass filled with ice. Top with soda water. Garnish with a lemon wedge and a cherry.

## Übersee Mule

- 60 ml Overseas rum
- 22.5 ml lime juice
- 2-3 dashes Angostura bitters
- Gingerbeer
- Mint sprig

Stir the rum with the lime juice and bitters in a highball glass. Add ice and top with gingerbeer. Garnish with a mint sprig.

## Whiskey Smash

- 60 ml Bourbon
- 1/2 Lemon cut into wedges
- mint leaves

Muddle lemon and mint in a shaker. Add bourbon and ice. Shake and strain into a rocks glass filled with crushed ice. Garnish with a mint sprig.