

## A Word on Cocktails

My relationship with cocktails began when I was in high school. The first acquaintance of many was with a saccharine concoction by the name Blue Curacao & Pineapple. In college, I learned how to increase the alcohol content of my drinks while keeping the lowest possible price. This translated to a lot of spirits by themselves (151 rum, anyone? We got beer chasers.) and spirits with cheap mixers (Cuba libre, Malibu-pineapple, Jack and Coke, Captain Morgan with root beer).

On the other hand, the crafted cocktail has always fascinated me. Toward the end of my undergraduate years — which were filled with piss-flavored beer and ethanol-tasting liquors — I was drawn to higher-quality spirits and mixed drinks whose construction required more care. It's difficult to determine the main reason why I was so attracted to mixology. Was it its creative aspect, which called to my inner artist? Maybe it was that these recipes conjured images of old men offering wise advice while polishing glasses. Likely, it's a combination. One thing was certain; it wasn't about curing my sobriety anymore. It wasn't a means to obtain the state of half-consciousness I chased throughout my bachelor's.

One of the first reference materials I had the good luck to stumble upon was a little black book titled "Old Man Drinks." It was written by a self-proclaimed old man with seemingly little patience for nincompoopery. I don't know if this text resonated with me because of my love for all things old-fashioned, or if it was the other way around; that it shaped my perspective on mixology. In any case, it helped define my philosophy on cocktail crafting:

- Quality is important, but pretentiousness is uncalled for.
- Simple does not mean boring; and complex creations are not proof of mastery.
- The classic cocktails are called so for a reason.

Throughout my time behind the bar, I was able to continually re-define and augment this philosophy. However, the core values and love for elegant simplicity remains unchanged. This collection of recipes is a tribute to the timelessness of the classics and the fascinating, unique, and clever subculture of bar-tending.

## Manhattan

2 oz whiskey  
1 oz sweet vermouth  
Dash Angostura bitters

- Shake with ice.
- Strain over chilled martini glass.
- Garnish with a cherry.

## Matador

3 oz pineapple juice  
1½ oz tequila  
Juice of one lime

- Shake with ice.
- Strain into a Champagne flute.

## Pink Gin

2 oz gin  
2 dashes Angostura bitters

- Shake with ice.
- Strain over chilled martini glass.

## Presidente

1½ oz white rum  
¾ oz triple sec  
¾ oz dry vermouth  
Dash grenadine

- Shake with ice
- Strain over chilled martini glass.



## *Salty Dog*

*2 oz vodka*

*3 oz grapefruit juice*

- Salt the rim of a highball glass.*
- Fill with ice.*
- Shake ingredients with ice.*
- Strain into the highball glass.*