

Aperol

Candy Trail

Ingredients

- 6 basil leaves
- $\frac{3}{4}$ ounce lemon juice
- $\frac{1}{2}$ ounce apricot brandy
- $\frac{1}{2}$ ounce peach liqueur
- 1 ounce Aperol

Instructions

Add all liquids to a cocktail shaker filled with ice. Tear and rub together the basil leaves in your hand to bring out the flavour. Add the leaves to the shaker and shake vigorously. Double strain into a chilled coupe glass. Garnish with one or more basil leaves.

COMPREHENSIVE COCKTAIL MANUAL

Gin

Basil Smash

Ingredients

- 2 ounces Gin
- $\frac{3}{4}$ ounce Fresh Lemon Juice
- $\frac{3}{4}$ ounce Simple Syrup
- 4–6 Leaves of Fresh Basil

Instructions

Add two ounces of gin to a cocktail shaker, followed by three quarters of an ounce of both fresh lemon juice and simple syrup, and finally four to six leaves (torn in half) of fresh basil. When you shake the cocktail, the ice will bruise the basil, imparting its herbal notes on the drink. Fill the cocktail shaker with ice, shake vigorously, and strain over ice into an old fashioned glass. Garnish with a sprig of basil.

COMPREHENSIVE COCKTAIL MANUAL

Bramble

Ingredients

- 1-1/2 ounces Gin
- 3/4 ounce Fresh Lemon Juice
- 1/2 ounce Simple Syrup
- 3/4 ounce Crème de Mure

Instructions

This cocktail is build in the glass. Fill half the glass with crushed ice and add one and a half ounces of your preferred gin, three quarters of an ounce of fresh lemon juice, and half an ounce of simple syrup. Overload the glass with ice and add three quarters of an ounce of Crème de Mure over the top of the ice to cascade down the sides of the glass. Garnish with raspberries or blackberries.

COMPREHENSIVE COCKTAIL MANUAL

Clover Club

Ingredients

- 1-1/2 ounces Gin
- 3/4 ounce Fresh Lemon Juice
- 3/4 ounce Raspberry Syrup
- Fresh Egg White

Instructions

Add one and a half ounces of gin and three quarters of an ounce of both lemon juice and raspberry syrup to a mixing glass. Add an egg white to the glass and dry shake; this will emulsify the egg. Add ice to the glass and shake again. Finish by straining into a chilled coupe glass. This drink does not traditionally have a garnish but you may add one.

COMPREHENSIVE COCKTAIL MANUAL

Corpse Reviver N° 2

Ingredients

- 1 ounce Gin
- 1 ounce Cointreau orange liqueur
- 1 ounce Lillet Blanc¹
- 1 ounce fresh lemon juice
- Dash of Absinthe

Instructions

To a cocktail shaker, add an ounce of gin, Cointreau, Lillet Blanc, and fresh lemon juice. Add a splash of absinthe and fill the shaker with ice. Shake well and strain into a chilled stemmed cocktail glass. Garnish with a twist of lemon, twisting to squeeze some of the oils over the drink.

¹ *Substitutable with dry vermouth.*

COMPREHENSIVE COCKTAIL MANUAL

Green Eyes

Ingredients

- 1/2 ounce egg white
- 1-1/2 ounces gin
- 3/4 ounce Green Chartreuse
- 3/4 ounce fresh lime juice
- 1/2 ounce rich (2:1) simple syrup

Instructions

Add half an ounce of egg white to your cocktail shaker, followed by a single ice cube, and dry shake. Next, add an ounce and a half of gin and three quarters of an ounce of both Green Chartreuse and fresh lime juice. To finish, add half an ounce of rich simple syrup, fill with ice, shake, and serve in a chilled double old fashioned glass.

COMPREHENSIVE COCKTAIL MANUAL

Green Ghost

Ingredients

- 2 ounces gin
- 1/2 ounce Green Chartreuse
- 1/2 ounce fresh lime juice

Instructions

Fill a cocktail shaker with ice. Add two ounces of gin and half an ounce of both Green Chartreuse and fresh lime juice. Shake and strain into a martini glass.

COMPREHENSIVE COCKTAIL MANUAL

The Last Word

Ingredients

- 3/4 ounce Gin
- 3/4 ounce Green Chartreuse
- 3/4 ounce Maraschino Liqueur
- 3/4 ounce Fresh Lime Juice

Instructions

Starting with a shaker, add equal parts — three quarters of an ounce — of gin, green Chartreuse, Maraschino liqueur, and fresh lime juice. Fill your cocktail shaker with ice and give it a good shake. Double strain into a chilled coupe glass. Though often left ungarnished, a lime twist is an appropriate garnish.

COMPREHENSIVE COCKTAIL MANUAL

Negroni

Ingredients

- 1/2 ounce Campari
- 1/2 ounce sweet vermouth
- 1-1/2 ounces gin

Instructions

This cocktail is built directly in the glass. Place a large sphere or cube of ice in an old fashioned glass and pour in half an ounce of both Campari and sweet vermouth, followed by an ounce and a half of gin. Stir a little to incorporate and reach the desired dilution. Garnish with the zest of a lemon.

COMPREHENSIVE COCKTAIL MANUAL

The Sky is the Lemon

Ingredients

- 1 ounce Lab Infernal Ginger syrup
- $\frac{3}{4}$ ounce fresh lemon juice
- $\frac{1}{2}$ ounce Galliano vanilla liqueur
- $\frac{1}{2}$ ounce Massenez lime and ginger liqueur
- 1 ounce gin
- 35% cream, whipped
- Vanilla sugar

Instructions

Whip the cream until thick but unable to form light peaks and set aside. Pour all ingredients (except cream and sugar) into a cocktail shaker filled with ice. Shake vigorously. Filter into a martini glass. Gently pour the partially-whipped cream on the top of the cocktail. Sprinkle with vanilla sugar. Garnish with grated lime peel.

COMPREHENSIVE COCKTAIL MANUAL

Southside

Ingredients

- 2 ounces gin
- $\frac{3}{4}$ ounce fresh lime juice
- $\frac{3}{4}$ ounce simple syrup
- 4–5 mint leaves

Instructions

Fill a Boston glass with ice. Add two ounces of gin, followed by three quarters of an ounce of both fresh lime juice and simple syrup. Finish by adding four or five mint leaves to your glass and shake. Double strain into a chilled coupe glass.

COMPREHENSIVE COCKTAIL MANUAL

Vermouth

No-'Merica

Ingredients

- 3 dashes of cherry bitters
- 1 ounce Aperol
- 1 ounce sweet vermouth
- Elderflower tonic water

Instructions

Build this cocktail in an old fashioned glass. Fill the glass with ice and add three dashes of cherry bitters, an ounce of Aperol, an ounce of vermouth, and then the tonic. Stir gently with a bar spoon. Garnish with a slice of lemon.

COMPREHENSIVE COCKTAIL MANUAL

Vodka

Cosmolab

Ingredients

- 1-1/2 ounces vodka
- 1/2 ounce Pierre Ferrand Dry Curaçao
- 1/4 lime, pressed
- 1/4 ounce Lab Infernal Ginger syrup
- 1-1/2 ounces cranberry juice

Instructions

Place all ingredients in a shaker and add ice. Shake well and pour with a strainer into a martini glass. Sprinkle with golg and garnish with a cherry.

COMPREHENSIVE COCKTAIL MANUAL

Caipiroska

Ingredients

- 2 ounces vodka
- 1/2 to 3/4 of a lime
- 3 bar spoons sugar

Instructions

Place four to six eighths of a lime into a cocktail shaker and add three bar spoons of sugar, then muddle the ingredients in the shaker. Fill the cocktail shaker with ice and add two ounces of vodka. Shake and pour into a chilled old fashioned glass.

COMPREHENSIVE COCKTAIL MANUAL

Harvey Wallbanger

Ingredients

- 1/4 ounce Galliano
- 2 ounces vodka
- 4 ounces fresh orange juice

Instructions

Build this cocktail in a highball or rocks glass by adding one quarter of an ounce of Galliano liqueur, followed by two ounces of vodka. Fill your glass with ice and pour in four ounces of fresh orange juice. Stir and serve.

COMPREHENSIVE COCKTAIL MANUAL

Sex on the Beach

Ingredients

- 1-1/2 ounces Vodka
- 1/2 ounce Peach Liqueur
- 1-1/2 ounces Fresh Orange Juice
- 1-1/2 ounces Fresh Cranberry Juice

Instructions

Start with a hurricane glass. Fill the glass with ice and add an ounce and a half of vodka, followed by half an ounce of peach liqueur. Next add one and a half ounces of fresh orange juice. Top up the glass with ice and *gently* add an ounce and a half of fresh cranberry juice. Garnish with a slice of orange and a maraschino cherry on a cocktail pick.

COMPREHENSIVE COCKTAIL MANUAL

Rum

Long Island Iced Tea

Ingredients

- 1/2 ounce White Rum
- 1/2 ounce Vodka
- 1/2 ounce Gin
- 1/2 ounce Tequila
- 1/2 ounce Cointreau
- Coke
- 3/4 ounce Fresh Lemon Juice

Instructions

Build this cocktail in a highball glass. Fill the glass half way with ice and add half an ounce of white rum, vodka, gin, tequila, and Cointreau. Top the glass up with ice and fill almost to the top with coke. Don't add too much coke; you should still be able to see through the drink. Add three quarters of an ounce of lemon juice and then garnish with a lime wedge.

COMPREHENSIVE COCKTAIL MANUAL

The President

Ingredients

- 1-1/2 ounces amber rum
- 1/2 ounce dry vermouth
- 1 tablespoon Cointreau orange liqueur
- 1 bar spoon vintage Grenadine

Instructions

Add ice to a mixing glass, followed by all of the ingredients. Stir with a bar spoon to cool and reach the desired dilution. Strain into a chilled coupe glass. Garnish with a candied cherry or orange zest.

COMPREHENSIVE COCKTAIL MANUAL

Rastafire

Ingredients

- 2 bar spoons of maple syrup
- 2 drops Jamaican Jerk bitters
- 1 dash chocolate bitters
- 1/2 ounce peated single malt scotch
- 1-1/2 ounces dark rum

Instructions

Add ice to a mixing glass then add two bar spoons of maple syrup, two drops of Jamaican Jerk bitters, a dash of chocolate bitters, half an ounce of a peaty single malt scotch, and one and a half ounces of dark rum. Stir gently with a bar spoon to mix. Pour by filtering into an old fashioned glass containing a large ball or cube of ice. Garnish with an orange zest.

COMPREHENSIVE COCKTAIL MANUAL

Tequila

Strawberry Fields

Ingredients

- 1-1/2 ounces Tequila
- 1/2 ounce Campari
- 1/2 ounce Orgeat
- 1/2 ounce Fresh Lime Juice
- 3/4 ounce Strawberry Syrup

Instructions

Add an ounce and a half of tequila to a cocktail shaker, followed by half an ounce of Campari, Orgeat, and fresh lime juice. Then add three quarters of an ounce of strawberry syrup and fill the cocktail shaker with ice. Fill an old fashioned glass with ice and strain the cocktail into the glass. Garnish with half of a strawberry.

COMPREHENSIVE COCKTAIL MANUAL

Whiskey

Blood & Sand

Ingredients

- 3/4 ounce Scotch Whiskey²
- 3/4 ounce Sweet Vermouth
- 3/4 ounce Heering Cherry Liqueur
- 3/4 ounce Fresh Orange Juice

Instructions

This cocktail is a shaken cocktail so add three quarters of an ounce of Scotch whiskey to your cocktail shaker, followed by equal measures of sweet vermouth, cherry liqueur, and fresh orange juice. Fill your shaker with ice and shake vigorously. Strain into a chilled coupe glass and add a twist of orange as a garnish.

²Smokey whiskies may be overpowering in this drink. For this reason, avoid Islay whiskies here; steer towards a blended whiskey.

COMPREHENSIVE COCKTAIL MANUAL

Bobby Burns

Ingredients

- 1-1/2 ounces Blended Scotch Whiskey
- 1-1/2 ounces Sweet Vermouth
- 3/4 ounce Dom Benedictine

Instructions

Build this cocktail in a mixing glass by adding an ounce and a half of blended Scotch whiskey, followed by one and half ounces of sweet vermouth and finally three quarters of an ounce of Dom Benedictine. Fill the mixing glass with ice and stir for about thirty seconds. Strain into a chilled Nick and Nora glass. To garnish add a twist of lemon, bending or twisting it over the drink to express the oils in the lemon.

COMPREHENSIVE COCKTAIL MANUAL

The Expat

Ingredients

- 2 ounces Bourbon Whiskey
- 1 ounce Fresh Lime Juice
- $\frac{3}{4}$ ounce Simple Syrup
- 2 dashes Angostura Bitters

Instructions

Add two ounces of bourbon to a cocktail shaker, followed by an ounce of fresh lime juice and three quarters of an ounce of simple syrup. Finish with two dashes of Angostura bitters and ice. Shake well and strain into a chilled coupe glass. Garnish with a mint leaf.

COMPREHENSIVE COCKTAIL MANUAL

Greenpoint

Ingredients

- 2 ounces Rye Whiskey
- 1/2 ounce Yellow Chartreuse
- 1/2 ounce Sweet Vermouth
- Dash of Angostura Bitters
- Dash of Orange Bitters

Instructions

Add two ounces of rye whiskey to a mixing glass, followed by half an ounce of both yellow Chartreuse and sweet vermouth. Splash in a dash of Angostura bitters and orange bitters. Fill the mixing glass with ice and stir for about thirty to forty seconds. Strain into a chilled coupe glass and garnish with a twist of lemon.

COMPREHENSIVE COCKTAIL MANUAL

The Mean Fiddler

Ingredients

- 1 ounce Irish Whiskey
- $\frac{3}{4}$ ounce Green Chartreuse
- $\frac{3}{4}$ ounce Sweet Vermouth
- $\frac{1}{2}$ ounce Single Malt Scotch
- $\frac{1}{2}$ ounce Campari
- 1 bar spoon Cinnamon Syrup
- 2 dashes Angostura Bitters

Instructions

To a mixing glass with ice, add an ounce of your preferred Irish whiskey, followed by three quarters of an ounce of both Green Chartreuse and sweet vermouth, and then half an ounce of both a peaty single malt scotch and Campari. Finally add a bar spoon of cinnamon syrup and two dashes of Angostura bitters. Stir for about thirty seconds and strain into a chilled Nick and Nora glass.

COMPREHENSIVE COCKTAIL MANUAL

Old Barrel

Ingredients

- 2 ounces Rye Whiskey
- 1/2 ounce Dom Benedictine
- 1/2 ounce Amontillado Sherry
- 2 dashes Angostura bitters

Instructions

Build this cocktail in an old fashioned glass starting with two ounces of rye whiskey, followed by half an ounce of both Dom Benedictine and Amontillado sherry. Finish with two dashes of Angostura bitters. Add ice to the glass and stir for about thirty seconds. Garnish with a large lemon twist, bending to express the oils over the drink.

COMPREHENSIVE COCKTAIL MANUAL

Needle in the Hay

Ingredients

- 1 ounce Laphroaig Islay Scotch
- $\frac{3}{4}$ ounce Apple Brandy
- 1 tea spoon Maple Syrup
- 2 dashes Angostura Bitters

Instructions

In a mixing glass, combine an ounce of peated Scotch, three quarters of an ounce of apple brandy, a tea spoon of maple syrup, and two dashes of Angostura bitters. Fill the mixing glass with ice and stir for twenty to thirty seconds. Strain over fresh ice into an old fashioned glass and garnish with a twist of lemon.

COMPREHENSIVE COCKTAIL MANUAL

Penicillin

Ingredients

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Instructions

COMPREHENSIVE COCKTAIL MANUAL

Queen Bee

Ingredients

- 1-1/2 ounces Bourbon Whiskey
- 3/4 ounce Amontillado Dry Sherry
- 3/4 ounce Honey-Thyme Syrup
- 1/2 ounce Fresh Lemon Juice
- Dash of Angostura Bitters

Instructions

To your cocktail shaker, add an ounce and a half of bourbon, followed by three quarters of an ounce of both dry sherry and honey-thyme syrup (equal parts honey and water with thyme sprigs added), and then half an ounce of fresh lemon juice. Finally, add a dash of Angostura bitters, fill the shaker with ice, and shake. Fill a stemmed cocktail glass with ice and strain the cocktail into the glass. Garnish with a piece of thyme.

COMPREHENSIVE COCKTAIL MANUAL

Rob Roy

Ingredients

- 1-1/2 ounces Scotch Whiskey
- 3/4 ounce Sweet Vermouth
- 2 dashes Angostura Bitters

Instructions

Add to your mixing glass one and a half ounces of your preferred Scotch whiskey, followed by three quarters of an ounce of sweet vermouth and half an ounce of Angostura bitters. Fill the mixing glass with ice and stir for about thirty seconds. Strain into a chilled coupe glass and garnish with a maraschino cherry.

²The Rob Roy is essentially a Scotch Manhattan. It will be a slightly less sweet version of a classic Manhattan.

COMPREHENSIVE COCKTAIL MANUAL

Tipperary

Ingredients

- 1-1/2 ounces (or 1 ounce) Irish Whiskey
- 1 ounce Sweet Vermouth
- 1/2 ounce (or 1 ounce) Green Chartreuse

Instructions

To a mixing glass add an ounce and a half of whiskey, an ounce of sweet vermouth, and half an ounce of Green Chartreuse. If you are a fan of Chartreuse, feel free to use equal parts (one ounce) of all ingredients instead. Fill the mixing glass with ice and stir using a bar spoon for thirty to forty seconds. Strain into a chilled coupe glass and garnish with a maraschino cherry on a cocktail pick.

COMPREHENSIVE COCKTAIL MANUAL

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