

# 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**



## 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 Blanc<sup>1</sup>
- 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.

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<sup>1</sup> *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, 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 peaty 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

# Whiskey





## 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

## 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.