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ASSOCIATION

***IBA***  
***Official Cocktails***  
***Contemporary Classics***



# Contemporary Classics

## BELLINI (SPARKLING)

### INGREDIENTS

100 ml Prosecco

50 ml White Peach Puree

### METHOD

Pour peach puree into the mixing glass with ice, add the Prosecco wine. Stir gently and pour in a chilled flute glass.

### **Note:**

PUCCINI – Fresh Mandarin Orange Juice;

ROSSINI – Fresh Strawberry Puree;

TINTORETTO – Fresh Pomegranate Juice.



### GARNISH

N/A

## BLACK RUSSIAN (AFTER DINNER)

### INGREDIENTS

50 ml Vodka

20 ml Coffee Liqueur

### METHOD

Pour the ingredients into the old fashioned glass filled with ice cubes. Stir gently.

### **Note:**

WHITE RUSSIAN – Float fresh cream on the top and stir in slowly.



### GARNISH

N/A



# Contemporary Classics

## BLOODY MARY (ALL DAY/PICK ME UP)

### INGREDIENTS

45 ml Vodka  
90 ml Tomato Juice  
15 ml Fresh Lemon Juice  
2 dashes Worcestershire Sauce  
Tabasco, Celery Salt, Pepper (Up to taste)

### METHOD

Stir gently all the ingredients in a mixing glass with ice, pour into rocks glass.

### **Note:**

If requested served with ice, pour into highball glass.

### GARNISH

Celery, Lemon Wedge (Optional)



## CAIPIRINHA (ALL DAY)

### INGREDIENTS

60 ml Cachaça  
1 Lime cut into small wedges  
4 Teaspoons White Cane Sugar

### METHOD

Place lime and sugar into a double old fashioned glass and muddle gently. Fill the glass with cracked ice and add Cachaça. Stir gently to involve ingredients.

### **Note:**

CAIPIROSKA - Instead of Cachaça use Vodka;  
CAIPIRISSIMA - Instead of Cachaça use Rum.

### GARNISH

N/A





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## CHAMPAGNE COCKTAIL

### INGREDIENTS

90 ml Chilled Champagne  
10 ml Cognac  
2 dashes Angostura bitters  
Few drops of Grand Marnier (optional)  
1 sugar cube

(SPARKLING)

### METHOD

Place the sugar cube with 2 dashes of bitters in a large Champagne glass, add the cognac. Pour gently chilled Champagne.



### GARNISH

Garnish with orange zest and maraschino cherry.

## COSMOPOLITAN (ALL DAY)

### INGREDIENTS

40 ml Vodka Citron  
15 ml Cointreau  
15 ml Fresh Lime Juice  
30 ml Cranberry Juice

### METHOD

Add all ingredients into cocktail shaker filled with ice. Shake well and strain into large cocktail glass.



### GARNISH

Garnish with lemon twist.



# Contemporary Classics

## CORPSE REVIVER #2

### INGREDIENTS

(ALL DAY)

- 30 ml Gin
- 30 ml Cointreau
- 30 ml Lillet Blanc
- 30 ml Fresh Lemon Juice
- 1 dash Absinthe

### METHOD

Pour all ingredients into shaker with ice. Shake well and strain in chilled cocktail glass.

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## CUBA LIBRE (LONG DRINK)

### INGREDIENTS

- 50 ml White Rum
- 120 ml Cola
- 10 ml Fresh Lime Juice

### METHOD

Build all ingredients in a highball glass filled with ice.

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### GARNISH

Garnish with lime wedge.



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## FRENCH 75 (SPARKLING)

### INGREDIENTS

30 ml Gin  
15 ml Fresh Lemon Juice  
15 ml Sugar Syrup  
60 ml Champagne

### METHOD

Pour all the ingredients, except Champagne, into a shaker. Shake well and strain into a Champagne flute. Top up with Champagne. Stir gently.

### GARNISH

N/A



## FRENCH CONNECTION

### INGREDIENTS

35 ml Cognac  
35 ml Amaretto

(AFTER DINNER)

### METHOD

Pour all ingredients directly into old fashioned glass filled with ice cubes. Stir gently.

### GARNISH

N/A





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## GOLDEN DREAM (AFTER DINNER)

### INGREDIENTS

20 ml Galliano  
20 ml Triple Sec  
20 ml Fresh Orange Juice  
10 ml Fresh Cream

### METHOD

Pour all ingredients into shaker filled with ice. Shake briskly for few seconds. Strain into chilled cocktail glass.

### GARNISH

N/A



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## GRASSHOPPER (AFTER DINNER)

### INGREDIENTS

20 ml Crème de Cacao (White)  
20 ml Crème de Menthe (Green)  
20 ml Fresh Cream

### METHOD

Pour all ingredients into shaker filled with ice. Shake briskly for few seconds. Strain into chilled cocktail glass.

### GARNISH

N/A, optional mint leave.



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## HEMINGWAY SPECIAL

### INGREDIENTS

(ALL DAY)

60 ml Rum  
40 ml Grapefruit Juice  
15 ml Maraschino  
15 ml Fresh Lime

### METHOD

Pour all ingredients into a shaker with ice. Shake well and strain into a large cocktail glass.



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### GARNISH

N/A

## HORSE'S NECK (LONG DRINK)

### INGREDIENTS

40 ml Cognac  
120 ml Ginger Ale  
Dash of Angostura Bitters (optional)

### METHOD

Pour Cognac and ginger ale directly into highball glass with ice cubes. Stir gently.  
If preferred, add dashes of Angostura Bitter.



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### GARNISH

Garnish with rind of one lemon spiral.



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## IRISH COFFEE (HOT DRINK)

### INGREDIENTS

50 ml Irish Whiskey  
120 ml Hot coffee  
50 ml Fresh cream (Chilled)  
1 teaspoon Sugar

### METHOD

Warm black coffee is poured into a pre-heated Irish coffee glass. Whiskey and at least one teaspoon of sugar is added and stirred until dissolved. Fresh thick chilled cream is carefully poured over the back of a spoon held just above the surface of the coffee. The layer of cream will float on the coffee without mixing.

Plain sugar can be replaced with sugar syrup

### GARNISH

N/A



## KIR (BEFORE DINNER)

### INGREDIENTS

90 ml Dry White Wine  
10 ml Crème de Cassis

### METHOD

Pour Crème de Cassis into glass, top up with white wine.

### Note:

KIR ROYAL - Use Champagne instead of white wine

### GARNISH

N/A





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## LONG ISLAND ICED TEA

### INGREDIENTS

15 ml Vodka  
15 ml Tequila  
15 ml White rum  
15 ml Gin  
15 ml Cointreau  
25 ml Lemon juice  
30 ml Simple syrup  
Top with Cola

(LONG DRINK)

### METHOD

Add all ingredients into highball glass filled with ice.  
Stir gently.



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### GARNISH

Lemon Slice (Optional)

## MAI-TAI

(LONG DRINK)

### INGREDIENTS

30 ml Amber Jamaican Rum  
30 ml Martinique Molasses Rhum\*  
15 ml Orange Curacao  
15 ml Orgeat Syrup (Almond)  
30 ml Fresh Lime Juice  
7.5 ml Simple Syrup

### METHOD

Add all ingredients into a shaker with ice. Shake and pour into a double rocks glass or an highball glass.

\* The Martinique molasses rum used by Trader Vic was not an Agricole rum but a type of "rummy" from molasses.



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### GARNISH

Garnish with pineapple spear, mint leaves and lime peel.



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## MARGARITA (ALL DAY)

### INGREDIENTS

50 ml Tequila 100% Agave  
20 ml Triple Sec  
15 ml Freshly Squeezed Lime Juice

### METHOD

Add all ingredients into a shaker with ice.  
Shake and strain into a chilled cocktail glass

### GARNISH

Half salt rim (Optional)



## MIMOSA (SPARKLING)

### INGREDIENTS

75 ml Fresh orange juice  
75 ml Prosecco

### METHOD

Pour orange juice into flute glass and gently pour the sparkling wine. Stir gently.

### Note:

Also known as Buck's Fizz.



### GARNISH

Garnish with orange twist (optional).



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## MINT JULEP (ALL DAY)

### INGREDIENTS

60 ml Bourbon Whiskey  
4 fresh Mint sprigs  
1 tsp Powdered Sugar  
2 tsp Water

### METHOD

In Julep Stainless Steel Cup gently muddle the mint with sugar and water. Fill the glass with cracked ice, add the Bourbon and stir well until the cup frosts.



### GARNISH

Garnish with a mint sprig.

## MOJITO (LONG DRINK)

### INGREDIENTS

45 ml White Cuban Ron  
20 ml Fresh Lime Juice  
6 pcs Mint Sprigs  
2 tsp White Cane Sugar  
Soda Water

### METHOD

Mix mint springs with sugar and lime juice. Add splash of soda water and fill the glass with ice. Pour the rum and top with soda water. Light stir to involve all ingredients.



### GARNISH

Garnish with sprigs of mint and slice of lime.



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## MOSCOW MULE (ALL DAY)

### INGREDIENTS

45 ml Smirnoff Vodka  
120 ml Ginger Beer  
10 ml Fresh lime juice

### METHOD

In an Mule Cup or rocks glass, combine the vodka and ginger beer. Add lime juice and gently stir to involve all ingredients.

### GARNISH

Garnish with a lime slice



## PINA COLADA (LONG DRINK)

### INGREDIENTS

50 ml White Rum  
30 ml Coconut Cream  
50 ml Fresh Pineapple Juice

### METHOD

Blend all the ingredients with ice in a electric blender, pour into a large glass and serve with straws.

### Note:

Historically a few drops of fresh lime juice was added to taste. 4 slices of fresh pineapple can be used instead of juice

### GARNISH

Garnish with a slice of pineapple with a cocktail cherry.





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## PISCO SOUR (ALL DAY)

### INGREDIENTS

60 ml Pisco  
30 ml Fresh Lemon Juice  
20 ml Simple Syrup  
1 Raw Egg White

### METHOD

Add all ingredients into a shaker with ice.  
Shake and strain into a chilled goblet glass.

### GARNISH

Few dashes of Amargo bitters on top as an aromatic garnish.



## SEA BREEZE (LONG DRINK)

### INGREDIENTS

40 ml Vodka  
120 ml Cranberry Juice  
30 ml Grapefruit Juice

### METHOD

Build all ingredients in a highball glass filled with ice.

### GARNISH

Garnish with an orange zest and cherry





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## SEX ON THE BEACH

### INGREDIENTS

(LONG DRINK)

- 40 ml Vodka
- 20 ml Peach Schnapps
- 40 ml Fresh Orange Juice
- 40 ml Cranberry Juice

### METHOD

Build all ingredients in a highball glass filled with ice.



## SINGAPORE SLING

(LONG DRINK)

### INGREDIENTS

- 30 ml Gin
- 15 ml Cherry liqueur
- 7.5 ml Cointreau
- 7.5 ml DOM Bénédictine
- 120 ml Fresh Pineapple Juice
- 15 ml Fresh Lime Juice
- 10 ml Grenadine Syrup
- A dash of Angostura bitters

### METHOD

Pour all ingredients into cocktail shaker filled with ice cubes. Shake well. Strain into Hurricane glass.



### GARNISH

Garnish with pineapple and maraschino cherry



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### TEQUILA SUNRISE (LONG DRINK)

#### INGREDIENTS

45ml Tequila  
90 ml Fresh Orange Juice  
15 ml Grenadine Syrup

#### METHOD

Pour tequila and orange juice directly into highball glass filled with ice cubes. Add the grenadine syrup to create chromatic effect (sunrise), do not stir.

#### GARNISH

Garnish with half orange slice or an orange zest



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### VESPER (MARTINIS)

#### INGREDIENTS

45 ml Gin  
15 ml Vodka  
7.5 ml Lillet Blanc

#### METHOD

Pour all ingredients into cocktail shaker filled with ice cubes. Shake and strain into a chilled cocktail glass.

#### GARNISH

Lemon zest



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## ZOMBIE (LONG DRINK)

### INGREDIENTS

45 ml Jamaican dark rum  
45 ml Gold Puerto Rican rum  
30 ml Demerara Rum  
20 ml Fresh lime juice  
15 ml Falernum  
15 ml Donn's Mix\*  
1 tsp Grenadine syrup  
1 dash Angostura bitters  
6 drops Pernod

### METHOD

Add all ingredients into an electric blender with 170 grams of cracked ice. With pulse bottom blend for a few seconds. Serve in a tall tumbler glass.

### Note:

\*Dunn's Mix: 2 parts of fresh yellow grapefruit and 1 part of cinnamon syrup

### GARNISH

Garnish with mint leaves.





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# The Unforgettables

## ALEXANDER (AFTER DINNER)

### INGREDIENTS

30 ml Cognac  
30 ml Crème de Cacao (Brown)  
30 ml Fresh Cream

### METHOD

Pour all ingredients into cocktail shaker filled with ice cubes. Shake and strain into a chilled cocktail glass.



## AMERICANO (BEFORE DINNER)

### INGREDIENTS

30 ml Bitter Campari  
30 ml Sweet Red Vermouth  
A splash of Soda Water

### METHOD

Mix the ingredients directly in an old fashioned glass filled with ice cubes. Add a splash of Soda Water. Stir gently.



### GARNISH

Garnish with half orange slice and a lemon zest.



# The Unforgettables

## ANGEL FACE (MARTINIS)

### INGREDIENTS

30 ml Gin  
30 ml Apricot Brandy  
30 ml Calvados

### METHOD

Pour all ingredients into cocktail shaker filled with ice cubes. Shake and strain into a chilled cocktail glass.

### GARNISH

N/A



## AVIATION (MARTINIS)

### INGREDIENTS

45 ml Gin  
15 ml Maraschino Liqueur  
15 ml Fresh Lemon Juice  
1 Bar Spoon Crème de Violette

### METHOD

Add all ingredients into a cocktail shaker. Shake with cracked ice and strain into a chilled cocktail glass.

### GARNISH

Optional Maraschino Cherry.





# The Unforgettables

## BETWEEN THE SHEETS

### INGREDIENTS

(ALL DAY)

30 ml White Rum  
30 ml Cognac  
30 ml Triple Sec  
20 ml Fresh Lemon Juice

### METHOD

Add all ingredients into a cocktail shaker. Shake with ice and strain into a chilled cocktail glass.

### GARNISH

N/A



## BOULEVARDIER (BEFORE DINNER)

### INGREDIENTS

45 ml Bourbon or Rye Whiskey  
30 ml Bitter Campari  
30 ml Sweet Red Vermouth

### METHOD

Pour all ingredients into mixing glass with ice cubes. Stir well. Strain into chilled cocktail glass.

### GARNISH

Garnish with a orange zest, optionally a lemon zest.





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## BRANDY CRUSTA (ALL DAY)

### INGREDIENTS

52,5 ml Brandy  
7,5 ml Maraschino Luxardo  
1 Bar Spoon Curacao  
15 ml Fresh Lemon Juice  
1 Bar Spoon Simple Syrup  
2 Dashes Aromatic Bitters

### METHOD

Mix together all ingredients with ice cubes in a mixing glass and strain into prepared slim cocktail glass.

### GARNISH

Rub a slice of orange (or lemon) around the rim of the glass and dip it in pulverized white sugar, so that the sugar will adhere to the edge of the glass. Carefully curling place the orange/lemon peel around the inside of the glass.



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## CASINO (ALL DAY)

### INGREDIENTS

40 ml Old Tom Gin  
10 ml Maraschino Liqueur  
10 ml Fresh Lemon Juice  
2 Dashes Orange Bitters

### METHOD

Pour all ingredients into cocktails shaker, shake well with ice, strain into chilled rocks glass with ice.

### GARNISH

Garnish with a lemon zest and a maraschino cherry.



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## CLOVER CLUB (ALL DAY)

### INGREDIENTS

45 ml Gin  
15 ml Raspberry Syrup  
15 ml Fresh Lemon Juice  
30 ml Egg White

### METHOD

Pour all ingredients into cocktails shaker, shake well with ice, strain into chilled cocktail glass.

### GARNISH

Fresh raspberries.



## DAIQUIRI (BEFORE DINNER)

### INGREDIENTS

60 ml White Cuban Ron  
20 ml Fresh Lime Juice  
2 Bar Spoons Superfine Sugar

### METHOD

In a cocktail shaker add all ingredients. Stir well to dissolve the sugar. Add ice and shake. Strain into chilled cocktail glass.

### GARNISH

N/A





# The Unforgettables

## DRY MARTINI (MARTINIS)

### INGREDIENTS

60 ml Gin

10 ml Dry Vermouth

### METHOD

Pour all ingredients into mixing glass with ice cubes. Stir well. Strain into chilled martini cocktail glass.

### GARNISH

Squeeze oil from lemon peel onto the drink, or garnish with a green olives if requested.



## GIN FIZZ (LONG DRINK)

### INGREDIENTS

45 ml Gin

30 ml Fresh Lemon Juice

10 ml Simple Syrup

Splash of Soda Water

### METHOD

Shake all ingredients with ice except soda water. Pour into thin tall Tumbler glass , top with a splash soda water.

### NOTE:

Serve without ice.

### GARNISH

Garnish with lemon slice, optional lemon zest.





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## HANKY PANKY (MARTINIS)

### INGREDIENTS

45 ml London Dry Gin  
45 ml Sweet Red Vermouth  
7.5 ml Fernet Branca

### METHOD

Pour all ingredients into mixing glass with ice cubes. Stir well. Strain into chilled cocktail glass.

### GARNISH

Orange zest.



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## JOHN COLLINS (LONG DRINK)

### INGREDIENTS

45 ml Gin  
30 ml Fresh Lemon Juice  
15 ml Simple Syrup  
60 ml Soda Water

### METHOD

Pour all ingredients directly into highball filled with ice. Stir gently.

### NOTE:

Use 'Old Tom' Gin for Tom Collins.

### GARNISH

Garnish with lemon slice and maraschino cherry.



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# The Unforgettables

## LAST WORD (BEFORE DINNER)

### INGREDIENTS

22.5 ml Gin  
22.5 ml Green Chartreuse  
22.5 ml Maraschino Liqueur  
22.5 ml Fresh Lime Juice

### METHOD

Add all ingredients into a cocktail shaker. Shake with ice and strain into a chilled cocktail glass.

### GARNISH

N/A



## MANHATTAN (BEFORE DINNER)

### INGREDIENTS

50 ml Rye Whiskey  
20 ml Sweet Red Vermouth  
1 dash Angostura Bitters

### METHOD

Pour all ingredients into mixing glass with ice cubes. Stir well. Strain into chilled cocktail glass.

### GARNISH

Garnish with cocktail cherry.





# The Unforgettables

## MARTINEZ (MARTINIS)

### INGREDIENTS

45 ml London Dry Gin  
45 ml Sweet Red Vermouth  
1 Bar Spoon Maraschino Liqueur  
2 Dashes Orange Bitters

### METHOD

Pour all ingredients into mixing glass with ice cubes. Stir well. Strain into chilled cocktail glass.

### GARNISH

Lemon zest.



## MARY PICKFORD (ALL DAY)

### INGREDIENTS

45 ml White Rum  
45 ml Fresh Pineapple Juice  
7.5 ml Maraschino Liqueur  
5 ml Grenadine Syrup

### METHOD

Pour all ingredients into cocktail shaker, shake well with ice, strain into chilled cocktail glass.

### GARNISH

N/A





# The Unforgettables

## MONKEY GLAND (ALL DAY)

### INGREDIENTS

45 ml Dry Gin  
45 ml Fresh Orange Juice  
1 Table Spoon Absinthe  
1 Table Spoon Grenadine Syrup

### METHOD

Pour all ingredients into cocktail shaker, shake well with ice, strain into chilled cocktail glass.

### GARNISH

N/A



## NEGRONI (BEFORE DINNER)

### INGREDIENTS

30 ml Gin  
30 ml Bitter Campari  
30 ml Sweet Red Vermouth

### METHOD

Pour all ingredients directly into chilled old fashioned glass filled with ice , Stir gently.

### GARNISH

Garnish with half orange slice.





# The Unforgettables

## OLD FASHIONED (BEFORE DINNER)

### INGREDIENTS

45 ml Bourbon or Rye Whiskey  
1 Sugar Cube  
Few Dashes Angostura Bitters  
Few Dashes Plain Water

### METHOD

Place sugar cube in old fashioned glass and saturate with bitter, add few dashes of plain water. Muddle until dissolved. Fill the glass with ice cubes and add whiskey. Stir gently.

### GARNISH

Garnish with orange slice or zest, and a cocktail cherry.



## PARADISE (ALL DAY)

### INGREDIENTS

30 ml Gin  
20 ml Apricot Brandy  
15 ml Fresh Orange Juice

### METHOD

Pour all ingredients into cocktail shaker, shake well with ice, strain into chilled cocktail glass.

### GARNISH

N/A





# The Unforgettables

## PLANTERS PUNCH (LONG DRINK)

### INGREDIENTS

45 ml Jamaican Rum  
15 ml Lime Juice  
30 ml Sugar Cane Juice

### METHOD

Pour all ingredients directly in a small tumbler or a typical terracotta glass.

### **NOTE:**

Add dilution up to taste, it can be given by water, ice or fresh juices.

### GARNISH

Garnish with orange zest.



## PORTO FLIP (AFTER DINNER)

### INGREDIENTS

15 ml Brandy  
45 ml Red Tawny Port Wine  
10 ml Egg Yolk

### METHOD

Pour all ingredients into cocktail shaker, shake well with ice, strain into chilled cocktail glass.

### GARNISH

Sprinkle with fresh ground nutmeg.





# The Unforgettables

## RAMOS FIZZ (LONG DRINK)

### INGREDIENTS

45 ml Gin  
15 ml Fresh Lime Juice  
15 ml Fresh Lemon Juice  
30 ml Sugar Syrup  
60 ml Cream  
30ml Egg white  
3 Dashes Orange Flower Water  
2 Drops Vanilla Extract  
Soda Water

### METHOD

Pour all ingredients except soda water in a cocktail shaker with ice, Shake for two minutes, double strain in a glass, pour the drink back in the shaker and hard shake without ice for one minute. Strain into a highball glass, top up with soda.

### **NOTE:**

The drink was invented by Henry Ramos in 1888, at his bar Meyer's Table d'Hôtel Internationale in New Orleans. The Ramos Fizz was originally shaken for 12 minutes by a crew of 30 bartenders who passed the shaker from one to another.

### GARNISH

N/A



## RUSTY NAIL (AFTER DINNER)

### INGREDIENTS

45 ml Scotch Whisky  
25ml Drambuie

### METHOD

Pour all ingredients directly into an old fashioned glass filled with ice. Stir gently.

### GARNISH

Garnish with lemon zest.





# The Unforgettables

## SAZERAC (AFTER DINNER)

### INGREDIENTS

50 ml Cognac  
10 ml Absinthe  
1 Sugar Cube  
2 Dashes Peychaud's Bitters

### METHOD

Rinse a chilled old-fashioned glass with the absinthe, add crushed ice and set it aside. Stir the remaining ingredients over ice in a mixing glass . Discard the ice and any excess absinthe from the prepared glass, strain the mixed drink into the glass.

### NOTE:

The original recipe changed after the American Civil War, Rye Whiskey substituted Cognac as it became hard to obtain.

### GARNISH

Garnish with lemon zest.



## SIDECAR (ALL DAY)

### INGREDIENTS

50 ml Cognac  
20 ml Triple Sec  
20 ml Fresh Lemon Juice

### METHOD

Pour all ingredients into cocktail shaker, shake well with ice, strain into chilled cocktail glass.

### GARNISH

N/A





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## STINGER

(AFTER DINNER)

### INGREDIENTS

50 ml Cognac

20 ml White Crème de Menthe

### METHOD

Pour all ingredients into mixing glass with ice cubes. Stir well. Strain into chilled martini cocktail glass.



## TUXEDO

(MARTINIS)

### INGREDIENTS

30 ml Old Tom Gin

30 ml Dry Vermouth

1/2 Bar Spoon Maraschino Liqueur

1/4 Bar Spoon of Absinthe

3 Dashes Orange Bitters

### METHOD

Pour all ingredients into mixing glass with ice cubes. Stir well. Strain into chilled martini cocktail glass.



### GARNISH

Garnish with cherry and lemon zest



# The Unforgettables

## VIEUX CARRÉ (AFTER DINNER)

### INGREDIENTS

30 ml Rye Whiskey  
30 ml Cognac  
30 ml Sweet Vermouth  
1 Bar Spoon Bénédictine  
2 Dashes Peychaud's Bitters

### METHOD

Pour all ingredients into mixing glass with ice cubes. Stir well. Strain into chilled cocktail glass.

### GARNISH

Garnish with orange zest and maraschino cherry.



## WHISKEY SOUR (BEFORE DINNER)

### INGREDIENTS

45 ml Bourbon Whiskey  
25 ml Fresh Lemon Juice  
20 ml Sugar Syrup  
30 ml Egg White (Optional)

### METHOD

Pour all ingredients into cocktail shaker filled with ice. Shake well. Strain into cobbler glass. If served "On the rocks", strain ingredients into old fashioned glass filled with ice.

### NOTE:

If egg white is used shake little harder to release and incorporate the foam from the egg white.

### GARNISH

Garnish with half orange slice and maraschino cherry, optionally use orange zest.





# The Unforgettables

## WHITE LADY (ALL DAY)

### INGREDIENTS

40 ml Gin  
30 ml Triple Sec  
20 ml Fresh Lemon Juice

### METHOD

Pour all ingredients into cocktail shaker, shake well with ice, strain into chilled cocktail glass.

### GARNISH

N/A





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# New Era

## BARRACUDA (SPARKLING)

### INGREDIENTS

45 ml Gold Rum  
15 ml Galliano  
60 ml Fresh Pineapple Juice  
1 dash Fresh Lime Juice  
Top up with Prosecco

### METHOD

Pour all ingredients into cocktail shaker except the Prosecco, shake well with ice, strain into chilled highball glass filled with ice and top up with Prosecco.

### GARNISH

Pineapple and Cherry, optional mint spring for additional aroma.



## BRAMBLE (ALL DAY)

### INGREDIENTS

50 ml Gin  
25 ml Fresh Lemon Juice  
12,5 ml Sugar Syrup  
15 ml Crème de Mûre

### METHOD

Pour all ingredients into cocktail shaker except the Crème de Mûre, shake well with ice, strain into chilled old fashioned glass filled with crushed ice, then pour the blackberry liqueur (Crème de Mûre) over the top of the drink, in a circular motion.

### GARNISH

Garnish optionally with a lemon slice and blackberries.





# New Era

## BEE'S KNEES (ALL DAY)

### INGREDIENTS

52.5 ml Dry Gin  
2 teaspoons Honey Syrup  
22.5 ml Fresh Lemon Juice  
22.5 ml Fresh Orange Juice

### METHOD

Stir honey with lemon and orange juices until it dissolves, add gin and shake with ice. Strain into a chilled cocktail glass.



### GARNISH

Optionally garnish with a lemon or orange zest.

## CACHANCHARA (ALL DAY)

### INGREDIENTS

60 ml Cuban Aguardiente  
15 ml Fresh Lime Juice  
15 ml Raw Honey  
50 ml Water

### METHOD

Mix honey with water and lime juice and spread the mixture on the bottom and sides of the glass. Add cracked ice, and then the rum. End by energetically stirring from bottom to top.



### GARNISH

Lime wedge.



# New Era

## DARK 'N' STORMY (LONG DRINK)

### INGREDIENTS

60 ml Goslings Rum

100 ml Ginger Beer

### METHOD

In a highball glass filled with ice pour the ginger beer and top floating with the Rum.

### GARNISH

Garnish with a lime wedge or slice.



## ESPRESSO MARTINI

### INGREDIENTS

50 ml Vodka

30 ml Kahlúa

10 ml Sugar Syrup

1 strong Espresso

(AFTER DINNER)

### METHOD

Pour all ingredients into cocktail shaker, shake well with ice, strain into chilled cocktail glass.

### GARNISH

N/A





# New Era

## FERNANDITO (LONG DRINK)

### INGREDIENTS

50 ml Fernet Branca  
Fill up with Cola

### METHOD

Pour the Fernet Branca into a double old fashioned glass with ice, fill the glass up with Cola. Gently stir.

### GARNISH

N/A



## FRENCH MARTINI (ALL DAY)

### INGREDIENTS

45 ml Vodka  
15 ml Raspberry Liqueur  
15 ml Fresh Pineapple Juice

### METHOD

Pour all ingredients into cocktail shaker, shake well with ice, strain into chilled cocktail glass.

### GARNISH

Squeeze oil from lemon peel onto the drink.





# New Era

## ILLEGAL (ALL DAY)

### INGREDIENTS

30 ml Espadin Mezcal  
15 ml Jamaica Overproof White Rum  
15 ml Falernum  
1 Bar Spoon Maraschino Luxardo  
22.5 ml Fresh Lime Juice  
15 ml Simple Syrup  
30 ml Egg White (Optional)

### METHOD

Pour all ingredients into the shaker. Shake vigorously with ice. Strain into a chilled cocktail glass, or "on the rocks" in a traditional clay or terracotta mug.

### GARNISH

N/A



## LEMON DROP MARTINI

### INGREDIENTS

30 ml Vodka Citron  
20 ml Triple Sec  
15 ml Fresh Lemon Juice

(ALL DAY)

### METHOD

Pour all ingredients into cocktail shaker, shake well with ice, strain into chilled cocktail glass.

### GARNISH

Garnish with sugar rim around the glass.





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## New Era

### NAKED AND FAMOUS

(ALL DAY)

#### INGREDIENTS

22.5 ml Mezcal  
22.5 ml Yellow Chartreuse  
22.5 ml Aperol  
22.5 ml Fresh Lime Juice

#### METHOD

Pour all ingredients into cocktail shaker, shake well with ice, strain into chilled cocktail glass.



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#### GARNISH

N/A

### NEW YORK SOUR

(ALL DAY)

#### INGREDIENTS

60 ml Rye Whiskey or Bourbon  
22.5 ml Simple syrup  
30 ml Fresh lemon juice  
30 ml Egg white  
15 ml Red wine (Shiraz or Malbec)

#### METHOD

Pour all ingredients into the shaker. Shake vigorously with ice. Strain into a chilled rocks glass filled with ice. Float the wine on top.



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#### GARNISH

Garnish with lemon or orange zest with cherry.



# New Era

## OLD CUBAN (ALL DAY)

### INGREDIENTS

6/8 pcs Mint Leaves  
45 ml Aged Rum  
22.5 ml Fresh Lime Juice  
30 ml Simple Syrup  
2 Dashes Angostura Bitters  
60 ml Brut Champagne or Prosecco

### METHOD

Pour all ingredients into cocktail shaker except the wine, shake well with ice, strain into chilled elegant cocktail glass. Top up with the sparkling wine.

### GARNISH

Garnish with mint springs.



## PALOMA (ALL DAY)

### INGREDIENTS

50 ml 100% Agave Tequila  
5 ml Fresh lime  
A pitch of Salt  
100 ml Pink Grapefruit Soda

### METHOD

Pour the tequila into a highball glass, squeeze the lime juice. Add ice and salt, fill up pink grapefruit soda. Stir gently.

### GARNISH

Garnish with a slice of lime.





# New Era

## PAPER PLANE (BEFORE DINNER)

### INGREDIENTS

30 ml Bourbon Whiskey  
30 ml Amaro Nonino  
30 ml Aperol  
30 ml Fresh Lemon Juice

### METHOD

Pour all ingredients into cocktail shaker, shake well with ice, strain into chilled cocktail glass.



## PENICILLIN (ALL DAY)

### INGREDIENTS

60 ml Blended Scotch Whisky  
7.5 ml Lagavulin 16y Whisky  
22.5 ml Fresh Lemon Juice  
22.5 ml Honey Syrup  
2-3 quarter size Sliced Fresh Ginger

### METHOD

Muddle fresh ginger in a shaker and add the remaining ingredients, except for the Islay single malt whisky. Fill the shaker with ice and shake. Double-strain into a chilled old fashioned glass with ice. Float the single malt whisky on top.



### GARNISH

Garnish with a candied ginger.



# New Era

## RUSSIAN SPRING PUNCH

### INGREDIENTS

25 ml Vodka  
25 ml Fresh Lemon Juice  
15 ml Crème de Cassis  
10 ml Sugar syrup  
Top up Sparkling wine

(SPARKLING)

### METHOD

Pour all ingredients into cocktail shaker except the sparkling wine, shake well with ice, strain into chilled tall tumbler glass filled with ice and top up with sparkling wine.



## SOUTHSIDE (ALL DAY)

### INGREDIENTS

60 ml London Dry Gin  
30 ml Fresh Lemon Juice  
15 ml Simple Syrup  
5/6 Mint Leaves  
30 ml Egg White (Optional)

### METHOD

Pour all ingredients into a cocktail shaker, shake well with ice, double-strain into chilled cocktail glass.

Note:

If egg white is used shake vigorously.



### GARNISH

Garnish with mint springs.



# New Era

## SPICY FIFTY (ALL DAY)

### INGREDIENTS

50 ml Vodka Vanilla  
15 ml Elderflower Cordial  
15 ml Fresh Lemon Juice  
10 ml Monin Honey Syrup  
2 thin Slices Red Chili Pepper

### METHOD

Pour all ingredients into a cocktail shaker, shake well with ice, double-strain into chilled cocktail glass.



## SPRITZ (ALL DAY)

### INGREDIENTS

90 ml Prosecco  
60 ml Aperol  
Splash of Soda water

### METHOD

Build all ingredients into a wine glass filled with ice. Stir gently.

### NOTE:

There are other versions of the Spritz that use Campari, Cynar or Select instead of Aperol.



### GARNISH

Garnish with a slice of orange.



# New Era

## SUFFERING BASTARD

### INGREDIENTS

(LONG DRINK)

30 ml Cognac or Brandy  
30 ml Gin  
15 ml Fresh Lime Juice  
2 Dashes Angostura Bitters  
Top up Ginger beer

### METHOD

Pour all ingredients into cocktail shaker except the ginger beer, shake well with ice, Pour unstrained into a Collins glass or in the original S. Bastard mug and top up with ginger beer.



## TIPPERARY (ALL DAY)

### INGREDIENTS

50 ml Irish Whiskey  
25 ml Sweet Red Vermouth  
15 ml Green Chartreuse  
2 Dashes Angostura Bitters

### METHOD

Pour all ingredients into mixing glass with ice cubes. Stir well. Strain into chilled martini cocktail glass.



### GARNISH

Garnish with a slice of orange.



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# New Era

## TOMMY'S MARGARITA

### INGREDIENTS

(ALL DAY)

- 45 ml Tequila 100% agave
- 15 ml Fresh Lime Juice
- 2 Bar Spoon of Agave Nectar

### METHOD

Pour all ingredients into a cocktail shaker, shake well with ice, strain into chilled rocks glass filled with ice.

### GARNISH

Garnish with a lime slice.



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## TRINIDAD SOUR

(ALL DAY)

### INGREDIENTS

- 45 ml Angostura Bitters
- 30 ml Orgeat Syrup
- 22.5 ml Fresh Lemon Juice
- 15 ml Rye Whiskey

### METHOD

Pour all ingredients into mixing glass with ice cubes. Stir well. Strain into chilled cocktail glass.

### GARNISH

N/A



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### YELLOW BIRD (ALL DAY)

#### INGREDIENTS

30 ml White rum  
15 ml Galliano  
15 ml Triple Sec  
15 ml Fresh Lime Juice

#### METHOD

Pour all ingredients into a cocktail shaker, shake well with ice, strain into chilled cocktail glass.

#### GARNISH

N/A



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### VE.N.TO. (ALL DAY)

#### INGREDIENTS

45 ml White Smooth Grappa  
22.5 ml Fresh lemon Juice  
15 ml Honey mix (replace water with chamomile)\*  
15 ml Chamomile cordial  
30 ml Egg White (Optional)

#### METHOD

Pour all ingredients into the shaker. Shake vigorously with ice. Strain into a chilled small tumbler glass filled with ice.

#### Notes:

\*If desired water can be replaced by chamomile infusion in the honey mix.

#### GARNISH

Garnish with lemon zest and white grapes.



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