

Alexander

1 oz. gin

1 oz. crème de cacao

1 oz. cream

Shake ingredients with ice, strain into a coupe, and sprinkle with grated nutmeg.

A *Brandy Alexander* substitutes brandy for gin, and a *Coffee Alexander* substitutes coffee liqueur for gin.

Almond Drop

1 oz. vodka

1 oz. amaretto

1/2 oz. simple syrup

1 oz. Meyer lemon juice

Shake ingredients with ice, strain into a coupe, and garnish with a maraschino cherry.

Aviation

2 oz. gin

1/2 oz. maraschino liqueur

1/2 oz. lemon juice

1/4 oz. crème de violette

Shake ingredients with ice, strain into a coupe, and garnish with a maraschino cherry.

Between the Sheets

1 oz. brandy

1 oz. white rum

1 oz. triple sec

1/2 oz. lemon juice

Shake ingredients with ice, pour into a coupe, and garnish with a lemon twist.

Boilermaker

1¹/₂ oz. whiskey

12 oz. beer

Pour the whiskey into a shot glass, and pop the cap off a beer.

Brain-Duster

1 oz. rye whiskey

1 oz. absinthe

1 oz. Italian vermouth

a dash of Angostura bitters

Stir ingredients with ice, and strain into a coupe.

Brandy Crusta

2 oz. brandy

1 tsp. triple sec

1 tsp. maraschino liqueur

1/2 tsp. simple syrup

2 tsp. lemon juice

2 dashes of Angostura bitters

Prepare a coupe by moistening rim with lemon juice and dipping in superfine sugar. Shake ingredients with ice, strain into glass, add one small ice cube, and garnish with a wide lemon twist.

Bronx

1 oz. gin

1/2 oz. sweet red vermouth

1/2 oz. dry vermouth

1/2 oz. orange juice

Shake ingredients with ice, strain into a coupe, and garnish with an orange twist.

Brooklyn

2 oz. rye whiskey

1 oz. dry vermouth

$\frac{1}{4}$ oz. maraschino liqueur

$\frac{1}{4}$ oz. Amer Picon or Torani Amer

Stir ingredients with ice, strain into a coupe, and garnish with a lemon twist. In the absence of Amer Picon or Torani Amer, a few dashes of orange bitters may be used.

Brown Derby

2 oz. dark rum

1 tsp. maple sugar or maple syrup

1 oz. lime juice

Shake ingredients with ice, and strain into a coupe.

Caipirinha

1½ oz. cachaça

half a lime, cut into 3 or 4 wedges

2 tsp. sugar

Muddle lime and sugar together in an old fashioned glass, fill the glass with ice, and add the cachaça, and you've made Brazil's national cocktail.

Cachaça, like rum, is fermented from sugar cane, so in a pinch, rum can be substituted for cachaça.

Camarón

2 oz. tequila

1/2 oz. dry vermouth

4–6 oz. tonic water

Pour tequila and vermouth into a highball or Collins glass, add ice, top with tonic water, gently stir, and garnish with a maraschino cherry.

Cape Codder

1½ oz. vodka

3–6 oz. cranberry juice

Pour ingredients into ice-filled highball glass, stir, and garnish with a lime wedge.

To make a *Harpoon*, add ½ oz. lime juice.

Casablanca Crusta

1½ oz. gin

¼ oz. chamomile-honey syrup

¼ oz. lemon juice

a few dashes of triple sec

a dash of bitters

Rim a cordial glass or coupe with sugar. Shake ingredients with ice and strain into prepared glass, then garnish with lemon twist and a sprig of mint.

Casino

1¹/₄ oz. gin*

2 tsp. maraschino liqueur

2 tsp. orange bitters

2 tsp. lemon juice

Thoroughly shake ingredients with ice, strain into a coupe,
and garnish with a lemon twist and a maraschino cherry.

*Old Tom Gin is preferred.

Corpse Reviver № 2

$\frac{3}{4}$ oz. gin

$\frac{3}{4}$ oz. triple sec

$\frac{3}{4}$ oz. Lillet Blanc or Cocchi Americano

$\frac{3}{4}$ oz. lemon juice

a dash of absinthe

Shake ingredients with ice, strain into a coupe, and garnish with a lemon twist or a maraschino cherry.

To make a *Kentucky Corpse Reviver*, substitute bourbon for gin, and garnish with a sprig of mint.

Cosmopolitan

1¹/₂ oz. vodka

1/2 oz. triple sec

1 oz. cranberry juice

1/2 oz. lime juice

Thoroughly shake ingredients with ice, double strain into a coupe, and garnish with a slice of lemon or a lime wedge.

Cuba Libre

1½ oz. white rum

3–4 oz. cola

Pour ingredients into ice-filled highball glass, and garnish with a lime wedge.

Daiquiri

2 oz. white rum

1/2 oz. lime juice

1/4 oz. simple syrup

Shake ingredients with ice, strain into coupe, and garnish with a lime slice.

While this drink seems similar to a *Caipirinha*, the latter differentiates itself by its use of muddled limes instead of lime juice and simple syrup and by being served on the rocks instead of straight up.

Dark & Stormy

1½ oz. dark or black rum

4–6 oz. ginger beer

Pour ginger beer over ice, then pour in the rum. Squeeze in a lime wedge and drop it into the drink.

Derby

1 oz. bourbon

$\frac{1}{2}$ oz. triple sec

$\frac{1}{2}$ oz. sweet vermouth

$\frac{3}{4}$ oz. lime juice

Shake ingredients with ice, strain into a coupe, and garnish with a lime wedge or sprig of mint.

Fancy Free

2 oz. bourbon

1/2 oz. maraschino liqueur

a dash of Angostura bitters

a dash of orange bitters

Rim a coupe with sugar, stir ingredients with ice, and strain into the prepared glass.

French 75

1¹/₄ oz. gin

1/2 oz. simple syrup

1/2 oz. lime juice

2–4 oz. dry sparkling white wine

Shake gin, simple syrup, and lime juice with ice, strain into a champagne flute, and top with sparkling white wine.

French Connection

1¹/₄ oz. brandy[†]

1¹/₄ oz. amaretto

Pour ingredients into ice-filled old fashioned glass or snifter
and gently stir.

[†]Cognac is preferred.

Gimlet

2 oz. gin

1/2 oz. simple syrup

1/2 oz. lime juice

Shake ingredients with ice, strain into coupe, and garnish with a slice of lime.

1/2–1 oz. Rose's lime juice may be used in place of simple syrup and even the lime juice, although Rose's isn't what it used to be.

Gin & Tonic

2 oz. gin

4–6 oz. tonic water

Pour ingredients into ice-filled glass and garnish with a lemon or lime wedge.

Also known as a *G&T*.

Gin Fizz

1½ oz. gin

1 oz. simple syrup (or ½ oz. gomme syrup)

1 oz. lemon juice

3 oz. club soda

Combine gin, simple syrup, and lemon juice over ice, gently stir, and top with club soda.

Gin Rickey

2 oz. gin

1/2 a lime

3–4 oz. club soda

Squeeze and drop the lime into a highball glass, add gin and ice, stir, and top with club soda.

The *Joe Rickey*, made with bourbon instead of gin, is the original *Rickey* cocktail.

Greyhound

2 oz. vodka

4–6 oz. grapefruit juice

Stir ingredients with ice in a highball glass and serve; alternately, shake ingredients with ice and strain into highball glass.

A *Salty Dog* is simply a Greyhound with a salted rim.

Harvard

1½ oz. brandy

1 oz. Italian vermouth

a few dashes of Angostura bitters

a splash of club soda

Stir the brandy, vermouth, and bitters with ice, strain into a coupe, and top with an ounce or so of club soda.

Harvey Wallbanger

1½ oz. vodka

½ oz. Galliano

3 oz. orange juice

Pour vodka and orange juice into an ice-filled highball glass, gently stir, and float Galliano on top. Garnish with orange slices and a maraschino cherry.

The *Freddie Fudpucker* substitutes tequila for vodka.

Hawaiian

2 oz. gin

1/2 oz. triple sec

1/2 oz. pineapple juice

Shake ingredients with ice, pour into a coupe, and garnish with a maraschino cherry and an orange slice.

Horse's Neck

1½ oz. brandy

4 oz. ginger ale

a dash of Angostura bitters

Pour brandy and ginger ale into ice-filled old fashioned glass, add a dash of bitters, and garnish with a lemon twist.

Kamikaze

1 oz. vodka

1 oz. triple sec

1 oz. lime juice

Shake ingredients with ice, strain into a coupe, and garnish with a slice of lime or a lime twist.

Long Island Iced Tea

1/2 oz. vodka

1/2 oz. tequila

1/2 oz. gin

1/2 oz. white rum

1/2 oz. triple sec

1 1/2 oz. simple syrup (or 1 oz. gomme syrup)

1 oz. lemon juice

a splash of cola

Stir ingredients with ice in highball glass and garnish with a slice of lemon.

Manhattan

2 oz. rye whiskey

1/2 oz. sweet vermouth

a dash of Angostura bitters

Stir ingredients with ice, strain into a coupe, and garnish with a maraschino cherry.

Margarita

1¹/₂ oz. tequila blanco or reposado

³/₄ oz. triple sec

³/₄ oz. lime juice

Salt the rim of an old fashioned glass if serving on the rocks or a coupe if serving straight up. Shake the ingredients with ice, strain into the prepared glass, and garnish with a lime wedge.

Martini

2 oz. gin

1/2 oz. dry vermouth

Stir* ingredients with ice, strain into a cocktail glass, and garnish with a green olive or lemon twist. To make a *Gibson*, instead garnish with a cocktail onion.

A *Vodka Martini* substitutes vodka for gin.

*Shaking is for James Bond and people who like frothy martinis.

Mary Pickford

2 oz. white rum

2 tsp. maraschino liqueur

2 oz. pineapple juice

2 tsp. grenadine

Shake ingredients with ice, strain into a large coupe or an old fashioned glass, and garnish with a maraschino cherry.

Metropolitan

2 oz. brandy

$\frac{3}{4}$ oz. sweet vermouth

a dash of Angostura bitters

Stir brandy and vermouth with ice, strain mixture into bitters-coated coupe, and garnish with a maraschino cherry.

Mint Julep

3 oz. bourbon

a few sprigs of mint

sugar, to taste

Muddle the mint into the sugar and a little bit of bourbon, then let stand to allow the mint to release its flavor. Strain the liquid into a crushed ice-filled julep cup or old fashioned glass, and pour in the remainder of the bourbon. Garnish with a sprig of mint.

Mojito

1½ oz. white rum

1 oz. lime juice

2 tsp. sugar

a few mint leaves

a splash of club soda

In a Collins glass, muddle mint leaves into sugar and lime juice, add ice, pour in rum, and top with club soda. Garnish with a sprig of mint and, optionally, a slice of lime.

Monkey Gland

1½ oz. gin

1 oz. orange juice

2 drops of absinthe

2 drops of grenadine

Shake ingredients with ice and strain into a coupe.

Moscow Mule

2 oz. vodka

1 oz. lime juice

3–4 oz. ginger beer

Pour ingredients into ice-filled copper cup or highball glass and stir.

Mr. Shirley Temple

1½ oz. tequila

1 oz. triple sec

½ oz. grenadine

4–6 oz. lemon-lime soda

Combine tequila, triple sec, and grenadine in highball glass. Add ice, and top with lemon-lime soda to preserve a pale pink-to-red color gradient. Garnish with a maraschino cherry.

Negroni

1 oz. gin

1 oz. Campari

1 oz. sweet red vermouth

Stir into an old fashioned glass over ice and garnish with an orange twist.

To make an *Americano*, substitute club soda for gin and garnish with an orange slice instead of an orange twist.

To make a *Boulevardier*, substitute 1–2 oz. bourbon for gin and garnish with a maraschino cherry, lemon twist, or orange twist.

Old Fashioned

1½ oz. whiskey

a few dashes of Angostura bitters

1 sugar cube

a splash of club soda

Saturate sugar cube with bitters in an old fashioned glass, add a splash of club soda, and muddle the sugar until dissolved. Fill the glass with ice, add the whiskey, and garnish with an orange slice, a lemon twist, and two maraschino cherries.

Bourbon is the most commonly used type of whiskey, although rye whiskey is also acceptable. The *Brandy Old Fashioned* was once a popular variation—simply substitute brandy for whiskey.

Pink Gin

2 oz. gin

a dash of Angostura bitters

Stir ingredients with ice in an old fashioned glass, squeeze in the oils from a lemon zest, and garnish with a lemon slice.

The drink is sometimes topped with tonic water to make a *Pink Gin and Tonic*, which is also garnished with a lemon slice.

Pink Lady

1 oz. gin

1 egg white

a couple dashes of grenadine

Thoroughly shake ingredients with ice, strain into a coupe,
and garnish with a maraschino cherry.

Pisco Sour

2 oz. pisco

1 egg white

$\frac{3}{4}$ oz. simple syrup

1 oz. lime juice

a dash of Angostura bitters

Combine all ingredients except bitters and shake vigorously with ice. Strain into an old fashioned glass and add a dash of bitters to the foamy head.

Piscola

2 oz. pisco

4–6 oz. cola

Fill a highball glass with ice, pour in pisco, and top with cola. To make it a *White Piscola* use ginger ale, tonic water, or lemon-lime soda in place of cola. Garnish with a lemon or lime slice.

Piscolas are Chilean drinks, and as such are probably best made with Chilean pisco.

Planter's Punch

1¹/₂ oz. dark rum

1 oz. orange juice

1 oz. pineapple juice

³/₄ oz. lemon juice

¹/₂ oz. grenadine

¹/₄ oz. simple syrup

a few dashes of Angostura bitters

Shake all ingredients except bitters with ice, strain into an ice-filled highball glass, add the bitters, and garnish with a pineapple slice and a maraschino cherry.

Queens

1½ oz. gin

½ oz. sweet vermouth

½ oz. dry vermouth

a slice of pineapple

Muddle the pineapple with the gin, add ice, sweet vermouth, and dry vermouth, and shake well. Traditionally, the drink is strained into a coupe, although you may opt to pour in the pineapple slice.

Revolver

2 oz. high rye bourbon

1/2 oz. coffee liqueur

a couple dashes of orange bitters

Stir ingredients with ice, strain into a coupe, and garnish with a wide orange twist.

Rob Roy

1½ oz. scotch

1 oz. sweet vermouth

a dash of Angostura bitters

Stir ingredients with ice and strain into a coupe, then garnish with a maraschino cherry and lemon twist.

Rusty Nail

1¹/₂ oz. scotch

³/₄ oz. Drambuie

Pour ingredients into ice-filled old fashioned glass, stir, and garnish with a lemon twist.

Rye & Ginger Ale

2 oz. rye whiskey

4–6 oz. ginger ale

Pour whiskey into a Collins or highball glass, add a few ice cubes, and top with ginger ale.

Sazerac

2 oz. rye whiskey

a splash of absinthe or pastis

a sugar cube

a dash of Peychaud's bitters

Muddle the sugar with the bitters, and add the rye. Coat a chilled old fashioned glass with absinthe, then pour in the rye, sugar, and bitters mixture into the chilled, absinthe-coated glass. Twist a lemon peel over the glass and wipe the rim with the peel, then garnish with that twist.

Scofflaw

2 oz. bourbon or rye whiskey

1 oz. dry vermouth

1/2 oz. grenadine

1/4 oz. lemon juice

2 dashes of orange bitters

Shake ingredients with ice, and strain into a coupe.

Screwdriver

1½ oz. vodka

3–4 oz. orange juice

Pour ingredients into an ice-filled highball glass, and garnish with an orange slice.

Sea Breeze

1½ oz. vodka

4 oz. cranberry juice

1 oz. grapefruit juice

Pour ingredients into ice-filled highball glass, stir, and garnish with a lime wedge.

To make a *Bay Breeze*, substitute pineapple juice for grapefruit juice.

Sidcar

2 oz. brandy

1/2 oz. triple sec

1/4 oz. lemon juice

Shake the ingredients with ice, strain into a sugar-rimmed coupe, and garnish with a lemon twist.

Sneaky Pete

1 oz. rye whiskey

1 oz. coffee liqueur

4 oz. cream

Pour coffee liqueur into ice-filled old fashioned glass, then add the whiskey and cream; stir well.

Suburban

1½ oz. rye whiskey

½ oz. dark rum

½ oz. port

a dash of orange bitters

a dash of Angostura bitters

Stir ingredients with ice, and strain into a coupe.

Suffering Bastard

1 oz. bourbon or brandy

1 oz. gin

1 oz. lime juice

a dash of Angostura bitters

2–4 oz. ginger ale

Shake all ingredients except ginger ale with ice, strain into an ice-filled old fashioned glass, top with ginger ale, and garnish with an orange slice or a sprig of mint.

Tequila & Tonic

2 oz. tequila

4–6 oz. tonic water

Pour ingredients into an ice-filled highball glass, stir, and garnish with a lemon or lime wedge.

This drink is also known as a *TnT* or *Teqtonic*.

Tequila Sunrise

1½ oz. tequila

½ oz. grenadine

3–6 oz. orange juice

Pour tequila and orange juice into an ice-filled highball glass, then add grenadine by pouring it over the back of a bar spoon. Let the grenadine settle to create a “sunrise” gradient and garnish with an orange slice and cherry.

Tom Collins

1½ oz. gin[‡]

1 oz. simple syrup

1 oz. lime juice

4–6 oz. club soda

Pour ingredients into ice-filled highball glass, gently stir, and garnish with a lemon slice and a maraschino cherry. If so desired, a dash of Angostura bitters may be added as well.

To make a *John Collins*, substitute bourbon for gin.

[‡]Old Tom Gin is preferred, hence the Tom in Tom Collins.

Tuxedo

1 oz. gin[§]

1 oz. dry vermouth

1/2 tsp. maraschino liqueur

1/4 tsp. absinthe

3 dashes of orange bitters

Stir all ingredients with ice, strain into a coupe, and garnish with a lemon twist and a maraschino cherry.

[§]Old Tom Gin is preferred.

Vesper

2 oz. gin

$\frac{1}{2}$ oz. vodka

$\frac{1}{4}$ oz. Lillet Blanc or Cocchi Americano

Shake[†] ingredients with ice, strain into a coupe, and garnish with a lemon twist.

[†]This recipe originally appeared in the novel *Casino Royale* (1953). Although James Bond prefers his cocktails shaken, stirring is the traditional method for combining and cooling spirit cocktails.

¡Viva Perú, los gatos y tu!

2 oz. moonshine from of Ollantaytambo or 1¹/₂ oz. pisco

3–6 oz. Inka Cola

1 mL (about 20 drops) ginger tincture

a dash of Angostura bitters

Pour moonshine into an ice-filled highball glass, top with Inka Cola, add ginger tincture, stir, and add a dash of bitters. Garnish your hair with confetti, say the name of the drink, and enjoy.

Whiskey Smash

2 oz. rye whiskey

1 sugar cube

1 oz. lemon juice or half a lemon cut into a few pieces

a sprig of mint

Muddle lemon, mint, and sugar, add whiskey, and shake with ice. Strain into an ice-filled old fashioned glass, and garnish with a sprig of mint and, optionally, a lemon wedge.

Whiskey Sour

1½ oz. bourbon

¾ oz. simple syrup

¾ oz. lemon juice

Shake ingredients with ice, strain into an ice-filled old fashioned glass if serving on the rocks or a coupe if serving straight up, and garnish with a maraschino cherry.

White Russian

1¹/₂ oz. vodka

1 oz. coffee liqueur

1 oz. cream

Pour vodka and coffee liqueur into an ice-filled old fashioned glass. Float the fresh cream on top, then gently stir.

Yellow Bird

$\frac{3}{4}$ oz. white rum

$\frac{3}{4}$ oz. Galliano

$\frac{3}{4}$ oz. triple sec

$\frac{3}{4}$ oz. lime juice

Shake ingredients with ice, strain into coupe, and garnish with a lemon slice.

Bloody Mary

1¹/₂ oz. vodka

3 oz. tomato juice

1/2 oz. lemon juice

a dash of Worcestershire sauce

a dash of Tabasco sauce

a dash of salt

a dash of pepper

Add Worcestershire sauce, Tabasco sauce, salt, and pepper to a highball glass, fill with ice, add vodka, tomato juice, and lemon juice, stir gently, and garnish with a celery stalk and, optionally, a lemon wedge.

Mimosa

2 oz. champagne or dry sparkling white wine

2 oz. orange juice

Pour chilled, stirred mixture into a champagne flute.

A *Buck's Fizz* is similar, although the ratio is one part champagne to two parts orange juice, and the champagne is poured on top of the orange juice rather than being stirred with it.

Zombie

1 oz. white rum

1 oz. golden rum

1 oz. dark rum

1 oz. apricot brandy

1/2 oz. 151-proof rum

1 oz. pineapple juice

1 oz. lime juice

Shake all ingredients except 151-proof rum with ice, strain into an ice-filled Collins glass, top with 151-proof rum, and garnish with a maraschino cherry.

Left Hand

1½ oz. bourbon

½ oz. sweet vermouth

½ oz. Campari

a couple dashes of bitters¶

Stir ingredients with ice, strain into a coupe, and garnish with a maraschino cherry.

¶Bittermens Xocolatl Bitters are preferred.

It Happened One Night

1½ oz. tequila

½ oz. white rum

½ oz. amaretto

½ oz. triple sec

½ oz. dry vermouth

a dash of Peychaud's bitters

4–6 oz. tonic water

Pour ingredients into an ice-filled highball glass, stir, and garnish with a maraschino cherry.

Mad Cat

1½ oz. bourbon or rye whiskey

1 oz. Lillet Blanc[†]

½ oz. raspberry liqueur

¼ oz. Campari

Stir ingredients with ice, strain into a coupe, and garnish with an orange slice.

[†]Cocchi Americano is said to more closely match the original Kina Lillet than Lillet Blanc's current formulation.

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The Fifth Element

Bijou

1½ oz. dry gin

½ oz. green Chartreuse

½ oz. sweet vermouth

a dash of orange bitters

Stir ingredients with ice, strain into a coupe, and garnish with a lemon twist.

A more traditional interpretation calls for a ratio of 1 : 1 : 1 for the gin, Chartreuse, and vermouth.

El Presidente

1½ oz. white rum

¾ oz. dry vermouth

¾ oz. orange curaçao or triple sec

a dash of grenadine

Stir ingredients with ice, strain into a coupe, and garnish with an orange twist.

Amaretto Sour

2 oz. amaretto

1 oz. lemon juice

Shake ingredients with ice, strain into a coupe, and garnish with a maraschino cherry.

American Beauty

1 oz. brandy

$\frac{3}{4}$ oz. dry vermouth

$\frac{1}{2}$ oz. port

a dash of crème de menthe

$\frac{1}{2}$ oz. grenadine

1 oz. orange juice

Shake all the ingredients except the port with ice, strain into a coupe, and float the port. A rose petal may be used for garnish.

Attention

2 oz. gin

$\frac{1}{4}$ oz. dry vermouth

$\frac{1}{4}$ oz. crème de violette

$\frac{1}{4}$ oz. absinthe or herbsaint

a couple dashes of orange bitters

Stir ingredients with ice, strain into a coupe, and garnish with a lemon twist.

Barbary Coast

$\frac{3}{4}$ oz. scotch

$\frac{3}{4}$ oz. gin

$\frac{3}{4}$ oz. crème de cacao

$\frac{3}{4}$ oz. cream

Shake ingredients with ice, strain into a coupe, and garnish with grated nutmeg.

Beachcomber

2 oz. white rum

$\frac{3}{4}$ oz. triple sec

$\frac{3}{4}$ oz. lime juice

a couple dashes of maraschino liqueur

a dash of simple syrup

Blend ingredients with ice and pour into a coupe.

Black Rose

2 oz. bourbon

a couple dashes of Peychaud's bitters

a dash of grenadine

Pour ingredients into an ice-filled old fashioned glass, stir,
and garnish with a flamed lemon peel.

Blinker

2 oz. rye whiskey

1/2 oz. grapefruit juice

1/4 oz. raspberry liqueur

Shake ingredients with ice, strain into a coupe, and garnish with a lemon twist or a grapefruit twist.

Blue Moon

2 oz. gin

1/2 oz. crème de violette or Crème Yvette

1/2 oz. lemon juice

Shake ingredients with ice, strain into a coupe, and garnish with a lemon twist.

Chicago

2 oz. brandy

a dash of triple sec

a dash of Angostura bitters

a splash of sparkling white wine

Rim a champagne flute or coupe with sugar, stir brandy, triple sec, and bitters with ice, strain into the prepared glass, and top with sparkling white wine.

Clover Club

1½ oz. gin

2 tsp. raspberry liqueur or raspberry syrup

¾ oz. lemon juice

1 egg white

Vigorously shake ingredients without ice, add ice, shake again, and strain into a coupe.

Daisy

2 oz. base spirit (brandy, gin, rum, tequila, vodka, or whiskey)

1 tsp. grenadine

1 tsp. simple syrup

1 oz. lemon juice

3–6 oz. club soda

Shake all ingredients except club soda with ice, strain into an ice-filled highball glass or julep cup, top with club soda, and garnish with seasonal fresh fruit.

Diplomat

1½ oz. dry vermouth

1½ oz. sweet vermouth

a dash of maraschino liqueur

a dash of Angostura bitters

Stir ingredients with ice, strain into a coupe, and garnish with a maraschino cherry. Some might call this cocktail perfect.

El Diablo

1½ oz. tequila reposado

½ oz. crème de cassis

½ oz. lime juice

3–4 oz. ginger beer

Shake non-carbonated ingredients with ice, strain into an ice-filled highball glass, top with ginger beer, and garnish with a lime wedge or fresh blackberries.

Frisco

2 oz. rye whiskey[¶]

1/2 oz. Bénédictine

1/2 oz. lemon juice

Shake ingredients with ice and strain into a coupe.

[¶]Old Overholt is preferred.

Gypsy

2 oz. vodka

1 oz. Bénédictine

a dash of Angostura bitters

Stir ingredients with ice and strain into a coupe.

Hot Toddy

2 oz. bourbon or rye whiskey

2 tsp. honey

$\frac{3}{4}$ oz. lemon juice

4–6 oz. boiling water

Pour ingredients into a toddy glass or mug, stir, and garnish with a lemon slice, cinnamon stick, and, optionally, star anise.

Hurricane

1 oz. white rum

1 oz. dark rum

1/2 oz. Galliano

1 oz. simple syrup

2 oz. pineapple juice

2 oz. orange juice

1 oz. passion fruit nectar

3/4 oz. lime juice

a dash of Angostura bitters

Shake ingredients with ice, strain into an ice-filled highball or Collins glass, and garnish with a maraschino cherry and a pineapple wedge, orange slice, or lemon slice.

Income Tax

1½ oz. gin

½ oz. dry vermouth

½ oz. sweet vermouth

¾ oz. orange juice

a couple dashes of Angostura bitters

Shake ingredients with ice, strain into a coupe, and garnish with an orange slice or an orange twist.

Irish Coffee

1½ oz. Irish whiskey

1 Tbsp. (brown) sugar

4–6 oz. hot coffee

a splash of lightly whipped heavy cream

In a toddy glass or mug, dissolve the sugar into the coffee, stir in the Irish whiskey, and float the cream. A roasted coffee bean may be used as garnish.

Jack Rose

2 oz. applejack

a few dashes of grenadine

$\frac{3}{4}$ oz. lemon or lime juice

Shake ingredients with ice, strain into a coupe, and garnish with a lemon or lime wedge.

Jackson Punch

2 oz. brandy

1 oz. golden rum

1/2 oz. raspberry liqueur or raspberry syrup

1/2 oz. simple syrup

3/4 oz. lemon juice

2 oz. club soda

Shake all ingredients except club soda with ice, strain into an ice-filled Collins glass, top with club soda, stir gently, and garnish with raspberries or an orange slice.

Last Word

$\frac{3}{4}$ oz. London dry gin

$\frac{3}{4}$ oz. green Chartreuse

$\frac{3}{4}$ oz. maraschino liqueur

$\frac{3}{4}$ oz. lime juice

Shake ingredients with ice, strain into a coupe, and garnish with a lime wheel.

Morning Glory

1 oz. rye whiskey

1 oz. brandy

1 tsp. absinthe

1 tsp. orange curaçao

1 tsp. simple syrup

a couple dashes of Angostura bitters

1–2 oz. club soda

Stir all ingredients except club soda with ice, strain into an ice-filled old fashioned glass, top with club soda, and garnish with a lemon twist.

Painkiller

2 oz. navy (i.e. above 80 proof) rum

2 oz. pineapple juice

1 oz. coconut cream

1 oz. orange juice

Vigorously shake ingredients with ice, strain into an ice-filled highball or Collins glass, and garnish with grated nutmeg.

Pimm's Cup

2 oz. Pimm's N° 1

1/4 oz. lemon juice (optional)

3–4 oz. ginger ale or ginger beer

Pour ingredients into an ice-filled highball glass, stir gently, and garnish with a cucumber slice and a lemon twist.

Prohibition

1½ oz. dry gin

1½ oz. Lillet Blanc or Cocchi Americano

a couple dashes of orange juice

a dash of apricot brandy

Shake ingredients with ice, strain into a coupe, and garnish with lemon twist.

Rosita

1½ oz. tequila reposado

½ oz. dry vermouth

½ oz. sweet vermouth

½ oz. Campari

a dash of Angostura bitters

Stir ingredients with ice, strain into an ice-filled old fashioned glass, and garnish with a lemon twist.

Satan's Whiskers

1/2 oz. gin

1/2 oz. Grand Marnier, orange curaçao, or triple sec

1/2 oz. dry vermouth

1/2 oz. sweet vermouth

1/2 oz. orange juice

a dash of orange bitters

Shake ingredients with ice and strain into a coupe.

Solera Sour

1½ oz. brandy

¾ oz. simple syrup

¾ oz. lemon juice

1 egg white

a dash of Angostura bitters

Shake ingredients with ice, strain into an ice-filled old fashioned glass, and garnish with a brandied or maraschino cherry.

Southside Fizz

2 oz. dry gin

1/4 oz. simple syrup

3/4 oz. lemon juice

8–10 mint leaves

3–4 oz. club soda

Muddle the mint leaves in the simple syrup, add the gin and lemon juice, and shake gently. Strain into an ice-filled highball glass, top with club soda, and garnish with a sprig of mint.

Spanish Coffee

2 oz. coffee liqueur

$\frac{3}{4}$ oz. 151-proof rum

$\frac{1}{2}$ oz. triple sec

3–4 oz. hot coffee

a splash of lightly whipped heavy cream

Add the rum and triple sec to a sugared toddy glass or other tempered glass and ignite. Pour in coffee liqueur to extinguish the flame, add the coffee, stir, top with cream, and garnish with grated nutmeg.

Tipperary

2 oz. Irish whiskey

$\frac{3}{4}$ oz. sweet vermouth

$\frac{1}{2}$ oz. green Chartreuse

Stir ingredients with ice, strain into a coupe, and garnish with a lemon twist.

Toronto

2 oz. Canadian whisky

1/4 oz. Fernet Branca

1/4 oz. simple syrup

Stir ingredients with ice, strain into a coupe, and garnish with an orange twist. Rye whiskey may be used in place of Canadian whisky for a bolder flavor.

Turf

2 oz. gin

$\frac{3}{4}$ oz. dry vermouth

$\frac{1}{4}$ oz. maraschino liqueur

a dash of absinthe

a dash of orange bitters

Stir ingredients with ice, strain into a coupe, and garnish with a lemon twist.

Twentieth Century

1¹/₂ oz. gin

³/₄ oz. Lillet Blanc or Cocchi Americano

¹/₂ oz. white crème de cacao

¹/₂ oz. lemon juice

Shake ingredients with ice, strain into a coupe, and garnish with a lemon twist.

Vieux Carré

1 oz. rye whiskey

1 oz. brandy**

1 oz. sweet vermouth

1/4 oz. Bénédictine

a couple dashes of Angostura bitters

a couple dashes of Peychaud's bitters

Stir ingredients with ice, strain into an ice-filled old fashioned glass, and garnish with a maraschino cherry.

**Cognac is preferred.

Ward Eight

2 oz. rye whiskey

$\frac{1}{4}$ oz. grenadine

$\frac{1}{2}$ oz. lemon juice

$\frac{1}{4}$ oz. orange juice

a splash of club soda

Shake all ingredients except club soda with ice, strain into a coupe, and top with a splash of club soda.

Mai Tai

1½ oz. white rum

½ oz. dark rum

½ oz. orange curaçao

½ oz. orgeat or almond syrup

½ oz. lime juice

Shake all ingredients except dark rum with ice, strain into an ice-filled highball or old fashioned glass, float the dark rum, and garnish with a pineapple wedge and a maraschino cherry.

Sangria

750 mL dry red wine

4–8 oz. brandy

2–8 oz. rich or simple syrup

sliced fresh fruit (e.g. oranges, lemons, pears, apples, etc.)

Combine ingredients in a pitcher and let steep in the refrigerator for at least an hour. If desired, top with club soda when serving.

There are many variations on sangria, some using white wine, some using gin, some adding mint—the main idea is that sangria is wine, liquor, sugar, fruit, and whatever else you'd like.

Shandy

4–6 oz. cold lager beer

1–1½ oz. simple syrup

1–1½ oz. lemon juice

3–4 oz. club soda

Pour ingredients into a highball glass and stir gently.

Passionless Kiwicha

1½ oz. pisco

half a kiwi

½ oz. simple syrup

½ oz. lemon juice

a couple dashes of lemon bitters (optional)

Muddle the kiwi, add the rest of the ingredients, shake with ice, double strain into an ice-filled old fashioned glass, and garnish with a kiwi slice.

The original *Kiwicha* calls for passion fruit syrup, but given how specialized that is, the “passionless” version is an acceptable alternative.

Emerald City

1½ oz. gin

¾ oz. Thai basil simple syrup

½ oz. lime juice

Shake ingredients with ice, strain into a coupe, and garnish with a slice of lime.

Thai basil simple syrup is made by boiling 2 cups of water, turning off the heat, adding an ounce or so of Thai basil leaves, straining the leaves, adding to the simple syrup, and thoroughly puréeing the mixture. It will keep for a few days if refrigerated.

Queen's Park Swizzle

3 oz. anejo rum

1/2 oz. rich simple syrup

1/2 oz. lime juice

8–10 mint leaves

a couple dashes of Angostura bitters

Muddle the mint leaves in a highball glass and swirl the leaves around the sides of the glass. Add the remaining ingredients, fill the glass with ice, swizzle* until condensation forms on the glass, and garnish with a sprig of mint or a lime shell squeezed into the drink.

*That is, twirl the bar spoon in between your hands.

Shifting Sands

1½ oz. dry gin

2 tsp. maraschino liqueur

1½ oz. grapefruit juice

½ oz. lemon juice

2–4 oz. club soda

Shake all ingredients except club soda with ice, strain into an ice-filled highball or Collins glass, and garnish with a grapefruit or lemon slice.

Châtelaine

1¹/₂ oz. crisp white wine

³/₄ oz. gin or vodka

2 tsp. St. Germain

³/₄ oz. pomegranate juice

Shake ingredients with ice, strain into a coupe, and garnish with pomegranate arils.

Rose Pearl

2 oz. cachaça

$\frac{3}{4}$ oz. Lillet Rosé

$\frac{1}{2}$ oz. lime juice

2 oz. San Pelligrino Limonata or sparkling lemonade

Shake all ingredients except Limonata with ice, strain into an ice-filled highball glass, top with Limonata, and garnish with a slice of lime.

Pomegranatequila

1½ oz. tequila blanco

2 tsp. triple sec

1½ oz. pomegranate juice

¼ oz. lime juice

Add the spirits and pomegranate juice to an ice-filled old fashioned glass, stir, top with lime juice, and garnish with pomegranate arils.

Xanadu

1½ oz. gin^{††}

¼ oz. simple syrup

3–4 oz. grapefruit juice

a basil leaf

2 oz. club soda

Muddle the basil leaf and simple syrup in an old fashioned glass, fill the glass with ice, and add the gin and grapefruit juice. Stir ingredients, top with club soda, and garnish with a basil leaf and a slice of grapefruit.

^{††}Hendrick's Gin is preferred.

Algonquin

2 oz. white rum

1/2 oz. blackberry brandy

1/2 oz. Bénédictine

1/2 oz. lime juice

Shake ingredients with ice, strain into a coupe, and garnish with a maraschino cherry.

Apple Jack

2 oz. Calvados or applejack

$\frac{3}{4}$ oz. orange curaçao

$\frac{1}{2}$ oz. lime juice

a couple dashes of orange bitters

Shake ingredients with ice, strain into a coupe, and garnish with an orange peel and an apple slice.

Bee's Kiss

1¹/₂ oz. white rum

³/₄ oz. honey syrup

1 oz. cream

Shake ingredients with ice and strain into a coupe.

Bee's Knees

2 oz. gin

$\frac{3}{4}$ oz. honey syrup

$\frac{1}{2}$ oz. lemon juice

Shake ingredients with ice and strain into a coupe.

Grasshopper

1 oz. green crème de menthe

1 oz. white crème de cacao

1 oz. cream

Shake ingredients with ice and strain into a coupe.

A *Banshee* is made with crème de banane instead of crème de menthe.

Perl

ħ

There's more than one way to do it!

Python

There should be one—and preferably only one—way to make a *Python*.

Panda Belly

1 oz. spiced rum

1/2 oz. amaretto

1 egg white

3 oz. almond milk

and garnish with grated nutmeg.

Anna's Drink

1 oz. white rum

1/2 oz. triple sec

3/4 oz. grenadine

3 oz. pineapple juice

Shake ingredients with ice, strain into a champagne flute or old fashioned glass, and garnish with a maraschino cherry.

Paloma

2 oz. tequila reposado

1/2 oz. lime juice

4–6 oz. grapefruit soda

Pour the tequila and lime juice into an ice-filled, salt-rimmed highball glass, top with grapefruit soda, and garnish with a lime wedge. A variant of this drink is made by squeezing the juice of half a lime, adding a pinch of salt directly to the drink instead of rimming the glass, and garnishing with the spent lime shell.

Pegu Club

2 oz. dry gin

$\frac{3}{4}$ oz. triple sec

$\frac{1}{2}$ oz. lime juice

a dash of Angostura bitters

a dash of orange bitters

Shake ingredients with ice, strain into a coupe, and garnish with a slice of lime.

Picon Punch

2 oz. Amer Picon or Torani Amer

1 oz. brandy

1/4 oz. grenadine

4–6 oz. club soda

Fill an old fashioned glass with ice, add Amer Picon and grenadine, fill almost completely with club soda, stir gently, and float the brandy. A maraschino cherry or a lemon twist may be used as garnish.

This drink is popular with the Central California Basque community, so say, “Topa!” |tōp'ah| (Basque for “Cheers!”) and enjoy on a warm afternoon.

L'amour en fuite

1½ oz. gin^{‡‡}

1 oz. Lillet Blanc or Cocchi Americano

½ oz. St. Germain

a spritz of absinthe or pastis

Spray the inside of a coupe with absinthe and set aside. Stir other ingredients with ice and strain into the prepared glass.

The name of this cocktail is French for “love on the run.”

^{‡‡}Plymouth Gin or something sweeter than London Dry is preferred.

St. Jim

2 oz. bourbon

1/2 oz. Campari

1/2 oz. St. Germain

Stir ingredients with ice, strain into a coupe, and garnish with a maraschino cherry.

If you substitute Tennessee whiskey for bourbon, call it a *St. Jack*, and if you substitute gin for bourbon, you've made a *St. George*.

Russian Tart

1¹/₂ oz. cherry-infused vodka

³/₄ oz. amaretto

¹/₂ oz. lemon juice

Shake ingredients with ice, strain into a coupe, and garnish with a maraschino cherry.

The Pear Dream

1½ oz. brandy

½ oz. St. Germain

½ oz. pear juice

¼ oz. lemon juice

¼ oz. Laird's straight apple brandy

Shake ingredients with ice, strain into a coupe, and garnish with a slice of fresh pear.

Julie's Drink

1¹/₂ oz. bourbon

1/2 oz. St. Germain

1/2 oz. maraschino liqueur

1/4 oz. Campari

Stir ingredients with ice, strain into a coupe, and garnish with a lemon twist.

Mood Ring

1½ oz. Highland or Speyside scotch

½ oz. St. Germain

½ oz. crème de violette

½ oz. sweet vermouth

a couple dashes of Peychaud's bitters

Stir all ingredients except crème de violette with ice, strain into an ice-filled old fashioned glass, and pour in crème de violette over the back of a cocktail spoon. The latter will settle to the bottom, and over time, the drink will change color, almost like a mood ring.

American Poet

2 oz. bourbon^{§§}

1/2 oz. green Chartreuse

1/2 oz. maraschino liqueur

1/2 oz. lime juice

a couple dashes of orange bitters

Shake ingredients with ice, strain into a coupe, and garnish with an orange twist.

^{§§}Buffalo Trace is preferred.

Black Derby

1½ oz. bourbon ¶¶

2 oz. pink grapefruit juice

½ oz. non-blackstrap molasses

Vigorously shake ingredients with ice and strain into a coupe.

¶¶ Four Roses is preferred.

Primary Colors

1¹/₂ oz. cachaça

³/₄ oz. crème de violette

The Scissor

1 oz. brandy

$\frac{1}{4}$ oz. gin[†]

$\frac{3}{4}$ oz. grapefruit juice

$\frac{1}{2}$ oz. St. Germain

$\frac{1}{2}$ oz. Cointreau

a dash of Angostura bitters

a dash of absinthe

Shake all ingredients except absinthe with ice, strain into an absinthe-rinsed coupe, and garnish with a lemon twist.

[†]Citadelle produces a more interesting drink; New Amsterdam leaves it rounder and more subtle.

*Fantabulon: Avalanche! 2014

Holiday Spirit

1½ oz. gin

½ oz. St. Germain

½ oz. Chambord

½ oz. lime juice

a dash of Angostura bitters

Shake ingredients with ice, strain into a coupe, and garnish with a lime wedge.

Red Hook

2 oz. rye whiskey

1/2 oz. Punt e Mes sweet vermouth

1/4–1/2 oz. maraschino liqueur

a dash of Angostura bitters (optional)

a dash of orange bitters (optional)

Stir ingredients with ice, strain into a coupe, and garnish with a cherry.

The Jessica C.

1 oz. keffir lime leaf and lavender New Amsterdam gin

1/2 oz. St. Germain

1/2 oz. triple sec

1/2 oz. crème de violette

1/2 oz. lemon juice

Shake ingredients with ice, strain into a coupe, and garnish with a lemon twist.

*Fantabulon: Summer Camp! (June 2013)

The Laura

1 oz. tangelo peel vodka

1 oz. gin

1/2 oz. triple sec

1/2 oz. dry vermouth

a dash of Angostura bitters

Stir ingredients with ice, strain into a coupe, and garnish with an orange wheel.

*Fantabulon: Summer Camp! (June 2013)

Whiskey Kick

1½ oz. bourbon

a quarter of a lemon, chopped in half

a few sprigs of mint

½ oz. rich simple syrup

¼ oz. Bergamot mint & black peppercorn vodka

Muddle the lemon and mint with the simple syrup, then add the remaining ingredients and shake with ice. Strain into an ice-filled old fashioned glass, and garnish with a sprig of mint and half of a lemon wheel.

*Fantabulon: Summer Camp! (June 2013)

Martinez

2 oz. London dry gin

1/2 oz. Luxardo maraschino liqueur

1/2 oz. Dolin blanc vermouth

a couple dashes of absinthe bitters

Stir ingredients with ice, strain into a coupe, and garnish with a lemon twist.

Nerina

1 oz. Plymouth gin

1 oz. Meletti amaro

1 oz. Punt e Mes sweet vermouth

Stir ingredients with ice, strain into a coupe, and garnish with an orange twist.

Provençal

1½ oz. lavender-infused Plymouth gin

1 oz. vermouth de Provence

½ oz. Cointreau

Stir ingredients with ice, strain into a coupe, and garnish with an orange twist.

Cosmopolitan

1 oz. Meyer lemon vodka

$\frac{3}{4}$ oz. Cointreau

$\frac{3}{4}$ oz. cranberry juice

$\frac{1}{2}$ oz. lime juice

Shake ingredients with ice, strain into a coupe, and garnish with an orange twist.

Aviation

1½ oz. Plymouth gin

½ oz. Luxardo maraschino liqueur

¾ oz. lemon juice

¼ oz. simple syrup

a dash of Angostura bitters

Shake ingredients with ice, strain into a coupe, and garnish with a lemon wheel and a brandied cherry.

A note on bourbon mash bills

There are only three main bourbon mash bills—“traditional” bourbon, high rye bourbon, and wheat bourbon. As such, substitute from within the same mash bill type when necessary and where possible.

- High rye bourbon
 - Old Grand Dad
 - Basil Haydens
 - Four Roses
 - Bulleit
 - Very Old Barton
 - Kentucky Tavern
 - 1792
 - Old Forester
- Wheat bourbon
 - W.L. Weller
 - Makers Mark
 - Old Fitzgerald
 - Van Winkle
 - Rebel Yell
 - Larceny
- Traditional bourbon (everything else)
 - Jim Beam
 - Evan Williams
- Bookers
- Wild Turkey
- Knob Creek
- Eagle Rare
- J.T.S. Brown
- Woodford Reserve
- Elijah Craig
- Buffalo Trace
- Old Crow
- Heaven Hill

The Millionaire

1½ oz. bourbon

½ oz. Grand Marnier

1 egg white

¼ oz. grenadine

¼ oz. lemon juice

a rinse of absinthe

Vigorously shake ingredients except absinthe without ice to develop frothiness, then shake with ice until chilled. Strain into an absinthe-rinsed coupe, and garnish with grated nutmeg.

New York Sour

1½ oz. rye whiskey

¾ oz. lemon juice

¾ oz. simple syrup

¾ oz. dry red wine (e.g. Malbec or Syrah)

Shake ingredients except wine with ice, strain into an ice-filled old fashioned glass, and float the wine on top. Garnish with half and orange wheel and a brandied cherry.

Jack Rose

1¹/₂ oz. Laird's straight apple brandy

³/₄ oz. lemon juice

¹/₂ oz. simple syrup

¹/₄ oz. grenadine

Shake ingredients with ice and strain into a coupe.

Calvados Sidecar

1 oz. Daron Fine calvados

1 oz. Cointreau

1 oz. lemon juice

Rim a coupe with superfine sugar with just a dash of cinnamon mixed in (4 Tbsp. sugar to 1/2 tsp. cinnamon) and let the glass chill in the freezer. Shake other ingredients with ice, strain into the prepared coupe, and garnish with an orange twist.

White Lady

1½ oz. Plymouth gin

¾ oz. Cointreau

¾ oz. lemon juice

Shake ingredients with ice, strain into a coupe, and garnish with an orange twist.

Yellow Jacket

1½ oz. Partida reposado tequila

¾ oz. St. Germain

½ oz. yellow Chartreuse

a dash of orange bitters

Stir ingredients with ice, strain into a coupe, and garnish with a lemon twist.

Widow's Kiss

1 oz. Daron Fine calvados

$\frac{3}{4}$ oz. yellow Chartreuse

$\frac{3}{4}$ oz. Bénédictine

a dash of Angostura bitters

Stir ingredients with ice, strain into a coupe, and garnish with an lemon twist.

Two Brothers

1½ oz. Leopold Bros. rye whiskey*

*Or other Maryland-style rye (i.e. a mash bill of 95% rye, 5% malted rye)

Les cousins dangereux

1 oz. Rittenhouse rye whiskey

1/2 oz. London dry gin

1/2 oz. green Chartreuse

1/2 oz. Bénédictine

a dash of Angostura bitters

a dash of Peychaud's bitters

Stir ingredients with ice, strain into a coupe, and garnish with a lemon twist.

Diamondback

1¹/₂ oz. rye whiskey

³/₄ oz. green Chartreuse

³/₄ oz. Laird's straight apple brandy

Stir ingredients with ice and strain into a coupe.

ml

Monte Carlo

2 oz. rye whiskey

1/2 oz. Bénédictine

a couple dashes of Angostura bitters

Stir ingredients with ice and strain into a coupe.

Kill Devil

2 oz. rhum agricole

$\frac{3}{4}$ oz. green Chartreuse

$\frac{1}{4}$ oz. simple syrup

3 dashes of Angostura bitters

Stir ingredients with ice, strain into a coupe, and garnish with a flamed lime peel.

Show Horse

2 oz. rye whiskey

1/2 oz. crème de pêche

1/2 oz. dry vermouth

4–5 basil leaves

Muddle the basil leaves, then add ice and the rest of the ingredients. Stir, strain into a coupe, and garnish with a basil leaf.

ml

Singapore Sling

$\frac{3}{4}$ oz. London dry gin

$\frac{3}{4}$ oz. Bénédictine

$\frac{3}{4}$ oz. Cherry Heering

$\frac{3}{4}$ oz. lime juice

1–2 oz. club soda

Shake ingredients except club soda with ice, strain into an ice-filled Collins glass, top with club soda, and garnish with a lime peel.

Nopa, SF

Cherry Samba

1¹/₂ oz. cachaça

³/₄ oz. Cherry Heering

¹/₂ oz. Islay scotch

¹/₂ oz. lemon juice

1 egg white

Vigorously shake the ingredients without ice, add ice, then shake until cold. Strain into a champagne flute.

Chocolate Choo-Choo

a few drops of cocoa nib tincture

Bourbon Bug's Blood

1½ oz. high rye bourbon

½ oz. lemon juice

½ oz. grenadine

1 egg white

a dash of Campari

dry shake, shake, strain

ml

Lavender Diamond

2 oz. gin

1/2 oz. crème de violette

1/2 oz. dry vermouth

a dash of orange bitters

Stir ingredients with ice, strain into a coupe, and garnish with a cocktail onion.

Lime Cordial

4 cups lime juice

2¹/₂ cups raw light agave nectar

40 kaffir lime leaves

Heavily bruise the kaffir lime leaves to allow them to release their flavor. Place the ingredients in a medium saucepan over medium heat. Once boiling, lower the heat and simmer until the mixture is syrupy enough to coat the back of a spoon. Discard the leaves and strain through a fine mesh sieve. The cordial will keep for up to 7 days, refrigerated.

Makes about 1¹/₃ qt. (1¹/₄ L).

Gimlet

2 oz. Plymouth gin

$\frac{3}{4}$ oz. lime cordial

Shake ingredients briefly but vigorously, strain into an ice-filled old fashioned glass, and garnish with a lime wheel.

Grand Fashioned

2 oz. Grand Marnier

$\frac{3}{4}$ oz. lime juice

3 dashes of Angostura bitters

1 tsp. superfine sugar

3 blood orange wedges, peeled

Muddle the sugar, bitters, and oranges, then add the Grand Marnier and juice. Add enough ice cubes so that the whole mixture—including the soon-to-be-used ice—fits in an old fashioned glass. Shake hard but briefly and pour the whole thing, *unstrained*, into an old fashioned glass.

Martini Vanilli

2 oz. oak-aged Meyer lemon New Amsterdam gin

1/2 oz. dry vermouth

1/2 oz. sweet vermouth

a dash of Angostura bitters

Stir ingredients with ice, strain into a coupe, and garnish with a lemon twist.

Aviation

2 oz. London dry gin

$\frac{3}{4}$ oz. lemon juice

$\frac{1}{2}$ oz. Luxardo maraschino liqueur

$\frac{1}{4}$ oz. crème de violette

Shake ingredients with ice, and strain into a coupe.

Bobby Burns

2 oz. scotch

1 oz. sweet vermouth

$\frac{1}{3}$ oz. Bénédictine

Bobby Burns

2 oz. Highland scotch

$\frac{3}{4}$ oz. sweet vermouth

$\frac{1}{2}$ oz. Bénédictine

Shylock

1½ oz. Rittenhouse rye whiskey

½ oz. Fernet Branca

½ oz. grenadine

½ oz. lemon juice

¼ oz. lemon juice

Shake ingredients with ice, strain into a coupe, and garnish with a lemon twist.

*Fantabulon: Avalanche! (January 2014)

Northern Lights

1 oz. keffir lime leaf and lavender New Amsterdam gin

1 oz. green Chartreuse

1 oz. lime juice

1–2 oz. champagne

Shake gin, Chartreuse, and lime juice with ice, strain into an ice-filled Collins glass, top with champagne, and garnish with a lime wheel.

*Fantabulon: Avalanche! (January 2014)

Margarita

1½ oz. reposado tequila

1½ oz. lime juice

1 oz. simple syrup

3 dashes of orange bitters

Salt the rim of an old fashioned glass and add one or two large ice cubes. Shake the ingredients with ice, and strain into the prepared glass.

Ramble

gin

lemon juice

sugar

raspberries

served on the rocks in an old fashioned glass

Don Guillermo

Peligroso tequila reposado

lime juice

brown sugar

green V. E. P. Chartreuse

crème de cassis

served on the rocks in an old fashioned glass (Chartreuse
sinks to the bottom? or maybe the crème de cassis?)

Howard Hughes

cognac

maraschino liqueur

lemons

crème de violette

muddle the lemons?

Water Lily

$\frac{3}{4}$ oz. Plymouth gin

$\frac{3}{4}$ oz. crème de violette

$\frac{3}{4}$ oz. lemon juice

$\frac{3}{4}$ oz. Cointreau

Shake with ice, strain into a coupe, and garnish with an orange twist.

Hemingway Daiquiri

1 oz. 10 Cane rum

$\frac{3}{4}$ oz. lime juice

$\frac{1}{2}$ oz. Luxardo maraschino liqueur

$\frac{1}{2}$ oz. grapefruit juice

$\frac{1}{4}$ oz. simple syrup

Shake ingredients with ice, strain into a coupe, and garnish with a lime-cherry “flag” (a lime wheel skewered with a brandied cherry in the middle).



Clover Club

gin

lemon juice

sugar

1 egg white

grenadine

Presbyterian

1½ oz. scotch

1–2 oz. ginger ale

1–2 oz. club soda

Add scotch to an ice-filled Collins glass, top with equal parts ginger ale and club soda, stir gently, and garnish with a lemon twist if you so desire.

Newer interpretations of the drink may call for anything from wheat bourbon to rye instead of scotch or may substitute ginger beer for ginger ale. Some even forego the ginger ale entirely, replacing it with ginger syrup and possibly a splash of lime juice. Candied ginger is a popular alternative garnish, as is a dash or two of Angostura.

212

1½ oz. Partida reposado tequila

1½ oz. grapefruit juice

¾ oz. Aperol

Shake ingredients with ice, strain into an ice-filled Collins glass, and garnish with an orange twist.

Airmail

1 oz. Banks 5 Island rum*

1/2 oz. lime juice

1/2 oz. honey syrup

1 oz. champagne

Shake rum, lime juice, and honey syrup with ice, strain into a coupe, top with champagne, and garnish with a lime wheel.

*A flavorful white rum or rhum agricole will do in a pinch.

Albert Mathieu

1½ oz. Plymouth gin

¾ oz. Lillet Blanc or Cocchi Americano

¾ oz. green Chartreuse

a dash of St. Germain

a dash of orange bitters

Stir ingredients with ice, strain into a coupe, and garnish with an orange twist.

Aperol Spritz

2 oz. Aperol

1 oz. prosecco

1 oz. club soda

1/2 oz. orange juice

Add ingredients to an old fashioned glass, fill with ice, stir gently, and garnish with half an orange wheel.

Taken from the Aperol bottle, it's regarded as an excellent summer cocktail.

Applejack Rabbit

1½ oz. Laird's straight apple brandy

½ oz. lemon juice

½ oz. orange juice

½ oz. maple syrup

Shake ingredients with ice, and strain into a coupe.

Apricot Flip

2 oz. Hine V.S.O.P. cognac

$\frac{3}{4}$ oz. Rothman & Winter Orchard Apricot

$\frac{1}{2}$ oz. simple syrup

1 egg white

Dry shake ingredients, then shake with ice, strain into an old fashioned glass, and garnish with grated nutmeg.

Archangel

2 oz. Plymouth gin

$\frac{3}{4}$ oz. Aperol

2 slices of cucumber

Muddle the cucumber and Aperol, add the gin and ice, and stir. Fine strain into a coupe and garnish with a lemon twist.

Berlioni

1½ oz. London dry gin

¾ oz. Cynar

½ oz. dry vermouth

Stir ingredients with ice, strain into an old fashioned glass with one large ice cube, and garnish with an orange twist.

This drink is a Cynar/dry vermouth spin on the classic *Negroni*.

Betula

1 oz. birch-infused Rittenhouse rye whiskey

1 oz. Matusalem Gran Reserva rum

1/2 oz. lemon juice

1/2 oz. grade B maple syrup

Shake ingredients with ice, strain into a coupe, and garnish with a star anise pod. The drink is reminiscent of birch beer.

To make the infused rye, infuse about 2 oz. birch bark for about 12 hours at room temperature, then fine strain.

Blood and Sand

1½ oz. Famous Grouse scotch

¾ oz. orange juice

½ oz. Cherry Heering

½ oz. sweet vermouth

Shake ingredients with ice, and strain into a coupe.

Caprice

1¹/₄ oz. London dry gin

1¹/₄ oz. dry vermouth

¹/₂ oz. Bénédictine

Stir ingredients with ice, strain into a coupe, and garnish with an orange twist.

Champagne Cocktail

4–5 oz. champagne

a few dashes of Angostura bitters

1 sugar cube

Pour champagne into a flute, soak the sugar cube with bitters on a bar spoon, add the cube to the champagne, and garnish with a spiral lemon twist.

Champs-Élysées

1 $\frac{3}{4}$ oz. Hine V.S.O.P. cognac

$\frac{3}{4}$ oz. lemon juice

$\frac{1}{2}$ oz. green Chartreuse

$\frac{1}{4}$ oz. simple syrup

a dash of Angostura bitters

Shake ingredients with ice, strain into a coupe, and garnish with a lemon twist.

Chrysanthemum

2 oz. Dolin dry vermouth

$\frac{3}{4}$ oz. Bénédictine

$\frac{1}{4}$ oz. Vieux Pontarlier absinthe

a dash of orange bitters

Stir ingredients with ice, strain into a coupe, and garnish with an orange twist.

This drink is one of many early 20th century cocktails named for a flower.

Cloister

1½ oz. London dry gin

½ oz. yellow Chartreuse

½ oz. grapefruit juice

¼ oz. lemon juice

¼ oz. simple syrup

Shake ingredients with ice, strain into a coupe, and garnish with a grapefruit twist.

The recipe looks like it's from a bygone era, and indeed it is—the 1970s!

Corpse Reviver № 2

$\frac{3}{4}$ oz. London dry gin

$\frac{3}{4}$ oz. Cointreau

$\frac{3}{4}$ oz. Lillet Blanc or Cocchi Americano

$\frac{3}{4}$ oz. lemon juice

a dash of absinthe

Shake ingredients with ice, and strain into an absinthe-rinsed coupe.

Death Bed

1 oz. Pampero Anniversario rum

$\frac{3}{4}$ oz. Barbancourt rhum blanc

$\frac{3}{4}$ oz. Cherry Heering

$\frac{3}{4}$ oz. lime juice

$\frac{1}{2}$ oz. pineapple juice

Build in a Collins glass, fill with pebble ice, and swizzle.
Top with ice, and garnish with a lime wheel and brandied
cherries on a pick.

de la Lousiane

1½ oz. rye whiskey

½ oz. Dolin sweet vermouth

½ oz. Bénédictine

3 dashes of absinthe

3 dashes of Peychaud's bitters

Stir ingredients with ice, strain into a coupe, and garnish with two brandied cherries.

This drink is something of a New Orleans take on the classic *Manhattan*.

Deshler

1¹/₂ oz. Rittenhouse rye whiskey

1 oz. Dubonnet rouge

¹/₄ oz. Cointreau

2 dashes of Peychaud's bitters

Stir ingredients with ice, strain into a coupe, and garnish with an orange twist.

*

Old Fashioned

Dewey D.

2 oz. Old Overholt rye whiskey

$\frac{3}{4}$ oz. Lustau East India sherry

$\frac{1}{2}$ oz. Aperol

2 dashes of orange bitters

Stir ingredients with ice, strain into a coupe, and garnish with an orange twist.

Donizetti

1½ oz. London dry gin

¼ oz. Amaro CioCiaro

¼ oz. Rothman & Winter Orchard Apricot

1 oz. champagne

Stir ingredients except champagne with ice, strain into a coupe, top with champagne, and garnish with a lemon twist.

East Village Athletic Club

1½ oz. Siembra Azul Blanco tequila

¾ oz. lemon juice

½ oz. yellow Chartreuse

½ oz. Grand Marnier

Shake ingredients with ice, and strain into a coupe.

This cocktail is a riff on the *Last Word*, which is attributed to the Detroit Athletic Club.

Eclipse

1½ oz. El Tesoro añejo tequila

½ oz. Aperol

½ oz. Cherry Heering

½ oz. lemon juice

a dash of Del Maguey Vida mezcal

Shake all ingredients except mezcal with ice, strain into a coupe rinsed with mezcal, and garnish with a lemon twist.

El Diablo

2 oz. tequila blanco

1 oz. ginger beer

$\frac{3}{4}$ oz. crème de cassis

$\frac{3}{4}$ oz. lemon juice

Stir ingredients with ice, strain into an ice-filled old fashioned glass, and garnish with a lemon wheel and candied ginger.

El Molino

1½ oz. Sombra mezcal

¾ oz. Lustau Palo Cortado sherry

¼ oz. allspice dram

¼ oz. crème de cacao

Stir ingredients with ice, and strain into a coupe.

Field Cocktail

1½ oz. cognac

¾ oz. Noilly Prat dry vermouth

½ oz. pineapple juice

Stir ingredients with ice, strain into a coupe, and garnish with a pineapple leaf.

Flora Astoria

1³/₄ oz. Hendrick's gin

1/2 oz. Dolin blanc vermouth

1/2 oz. Dolin dry vermouth

a few drops of lavender tincture

Stir ingredients with ice, and strain into a coupe, and garnish with a sprig of dried lavender.

Flying Dutchman

$\frac{3}{4}$ oz. Clear Creek plum brandy

$\frac{3}{4}$ oz. Bols genever

$\frac{1}{2}$ oz. Crème Yvette

$\frac{1}{2}$ oz. lemon juice

$\frac{1}{2}$ oz. pineapple juice

a dash of Luxardo maraschino liqueur

Shake ingredients with ice, strain into a coupe, and garnish with a brandied cherry.

Fog Cutter

1 oz. Barcardi 8 year rum

1 oz. Hine V.S.O.P. cognac

1/2 oz. London dry gin

1/2 oz. Lustau cream sherry

1 1/2 oz. lemon juice

3/4 oz. orange juice

1/2 oz. orgeat syrup

Shake ingredients except sherry with ice, pour unstrained into a tiki mug, float the sherry, and garnish with a sprig of mint.

This cocktail from *Trader Vic's Bartender's Guide* has been called “the Long Island Iced Tea of exotic drinks.”

Gilchrist

1¹/₄ oz. Compass Box Asyla scotch***

³/₄ oz. Clear Creek pear brandy

¹/₂ oz. Averna amaro

³/₄ oz. grapefruit juice

2 dashes of Fee Brothers grapefruit bitters

Shake ingredients with ice, strain into a coupe, and garnish with a lemon twist.

*** A light Highland or Speyside single malt would also work.

Gold Rush

2 oz. Clear Creek plum brandy

1 oz. honey syrup

$\frac{3}{4}$ oz. lemon juice

Shake ingredients with ice, and strain into an old fashioned glass with a single large ice cube.

Green Deacon

1½ oz. Plymouth gin

¾ oz. Plymouth sloe gin

1 oz. grapefruit juice

a dash of St. George absinthe

Rinse a coupe with absinthe, shake remaining ingredients with ice, and strain into prepared coupe.

Hanky Panky

1½ oz. London dry gin

1½ oz. sweet vermouth

2 dashes of Fernet Branca

Stir ingredients with ice, strain into a coupe, and garnish with an orange twist.

Harvest Moon

1½ oz. Wild Turkey rye whiskey

1 oz. Lillet Blanc or Cocchi Americano

½ oz. Laird's straight apple brandy

¼ oz. green Chartreuse

3 dashes of Abbott's bitters

Stir ingredients with ice, strain into a coupe, and garnish with an orange twist.

Harvest Sling

1½ oz. Laird's straight apple brandy

½ oz. Martini sweet vermouth

½ oz. lemon juice

½ oz. Bénédictine

½ oz. Cherry Heering

½ oz. ginger beer

Shake ingredients with ice, strain into an ice-filled Collins glass, and garnish with a cherry and orange flag.

Honeymoon

1½ oz. Laird's straight apple brandy

½ oz. curaçao

½ oz. Bénédictine

½ oz. lemon juice

Shake ingredients with ice, and strain into a coupe.

Hôtel d'Alsace

2 oz. Bushmills Irish whiskey

1/2 oz. Cointreau

1/2 oz. Bénédictine

1 sprig of rosemary

Muddle the Cointreau and Bénédictine with the bottom half of the rosemary sprig, add the whiskey and ice, and stir. Strain into an old fashioned glass with one large ice cube, and garnish with the top half of the rosemary sprig.

Hotel Nacional Special

1½ oz. aged rum

¾ oz. pineapple juice

½ oz. lemon juice

½ oz. simple syrup

a dash of apricot brandy

Shake ingredients with ice, strain into a coupe, and garnish with a lime wheel.

Imperial Blueberry Fizz

2 oz. Hine V.S.O.P. cognac

1/2 oz. Crème Yvette

2–3 oz. champagne

4–6 blueberries

Muddle the blueberries and Crème Yvette, add cognac and ice, and shake. Strain into a flute, top with champagne, and garnish with an edible orchid.

Improved Whiskey Cocktail

2 oz. Rittenhouse rye whiskey

1/4 oz. Luxardo maraschino liqueur

1/4 oz. simple syrup

2 dashes of Angostura bitters

a dash of absinthe

Prepare an old fashioned glass by rinsing with absinthe and chilling with a large cube. Stir remaining ingredients with ice, strain into the prepared glass, and garnish with a lemon twist.

Japanese Cocktail

2 oz. Hine V.S.O.P. cognac

1/2 oz. orgeat syrup

2 dashes of Angostura bitters

Stir ingredients with ice, strain into a coupe, and garnish with a lemon twist.

This cocktail was originally made for Japanese dignitaries visiting New York in 1860, which explains the distinctly un-Japanese feeling of this drink.

Jimmie Roosevelt

1 oz. Rémy Martin V.S.O.P. cognac

1 demerara sugar cube

a few dashes of Angostura bitters

2 oz. champagne

a dash of green Chartreuse

Stir the cognac with ice, and strain into an old fashioned glass filled with two large ice cubes. Soak the sugar cube with bitters, add it to the cognac, top with champagne, and float the Chartreuse.

Junior

2 oz. Rittenhouse rye whiskey

1/2 oz. Bénédictine

3/4 oz. lime juice

2 dashes of Angostura bitters

Shake ingredients with ice, and strain into a coupe.

Kansai Kick

1½ oz. Yamazaki 12 year Japanese whisky

¾ oz. Blandy's Sercial madeira

¾ oz. lime juice

½ oz. orgeat syrup

Shake ingredients with ice, and strain into a coupe.

The drink is named for the Kansai plains of Japan where the Yamazaki is aged.

Koyo

2 oz. Masumi Okuden Junmai sake

1/2 oz. Dubonnet rouge

1/4 oz. Cynar

1/4 oz. yellow Chartreuse

a dash of St. Germain

Rinse a coupe with St. Germain, stir remaining ingredients with ice, strain into prepared glass, and garnish with a lemon twist.

Koyo is Japanese for colorful leaves and refers to the period when they take on autumnal hues.

Lacrimosa

2 oz. Rittenhouse rye whiskey

$\frac{3}{4}$ oz. Luxardo bitter

$\frac{3}{4}$ oz. Amaro CioCiaro

Stir ingredients with ice, strain into an old fashioned glass with one large cube, and garnish with a flamed orange peel.

This cocktail's name is Latin for “tears,” which may be the response to this *Negroni* variation—love it or hate it.

Lake George

1 oz. Glenlivet 12 year scotch

1 oz. Jameson Irish whiskey

$\frac{1}{2}$ oz. Drambuie

$\frac{1}{2}$ oz. lemon juice

Shake ingredients with ice, and strain into a coupe.

La Louche

1½ oz. Hendrick's gin

1 oz. Lillet rouge

½ oz. lime juice

¼ oz. yellow Chartreuse

¼ oz. simple syrup

Shake ingredients with ice, and strain into a coupe.

Lawn Dart

1 oz. Partida blanco tequila

1 oz. London dry gin

$\frac{3}{4}$ oz. agave syrup

$\frac{3}{4}$ oz. lime juice

$\frac{1}{4}$ oz. green Chartreuse

5 in. slice of green bell pepper

Muddle the bell pepper and agave syrup, add the remaining ingredients, and shake with ice. Strain into an ice-filled Collins glass, and garnish with an umbrella and a lime wheel.

The aroma of this cocktail is reminiscent of freshly-cut grass, and as such, is a perfect summer libation.

Improved Whiskey Sour

2 oz. orange peel-infused bourbon

$\frac{3}{4}$ oz. lemon juice

$\frac{1}{2}$ oz. simple syrup

$\frac{1}{4}$ oz. maraschino liqueur

1 egg white

a dash of orange bitters

Dry shake ingredients except bitters, shake with ice, and strain into an old fashioned glass. Add a dash of bitters to the foam, and garnish with an orange wheel.

Long Tall Sally

1½ oz. almond & hazelnut-infused Korbel V.S.O.P.

½ oz. ginger syrup

¾ oz. lemon juice

3–4 oz. club soda

Shake ingredients except soda with ice, strain into an ice-filled Collins glass, top with soda, and garnish with an orange-cherry flag.

Leapfrog

1½ oz. Plymouth gin

¾ oz. lemon juice

½ oz. Rothman & Winter Orchard Apricot

¼ oz. simple syrup

2 dashes of orange bitters

a sprig of mint

Muddle the mint sprig and simple syrup, add the remainder of the ingredients, shake with ice, and strain into a coupe.

Left Coast

$\frac{3}{4}$ oz. Clear Creek plum brandy

$\frac{3}{4}$ oz. Anchor Genevieve

$\frac{1}{2}$ oz. Luxardo maraschino liqueur

$\frac{1}{2}$ oz. lemon juice

$\frac{1}{2}$ oz. pineapple juice

a dash of crème de violette

Shake ingredients with ice, and strain into a coupe.

Le père bis

1½ oz. Ardbeg 10 year scotch

½ oz. St. Germain

½ oz. honey syrup

4 oz. chamomile tea

Add ingredients to toddy glass or mug, stir, and garnish with a lemon wedge studded with a few cloves.

L. E. S. Globetrotter

1¹/₄ oz. Wild Turkey rye whiskey

³/₄ oz. Hine V. S. O. P. cognac

³/₄ oz. Bénédictine

¹/₂ oz. Rhum Clément Creole Shrub

Stir ingredients with ice, strain into an old fashioned glass with a single large cube, and garnish with an orange twist.

Luau

P_{D_T}