

# 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.

This 1941 cocktail is said to make you “fly high.”

\*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.

This drink is named after the person who proposed the Chunnel—all the way back in 1802!



# 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.

# Beachbum

1 oz. Mount Gay Eclipse amber rum

1 oz. Flor de Caña silver dry rum

1 oz. pineapple juice

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

$\frac{1}{2}$  oz. Rothman & Winter orchard apricot

$\frac{1}{2}$  oz. Kassatly Chtaura orgeat syrup

Shake ingredients with ice, strain into an ice-filled tiki mug or large glass, and garnish with an orange-cherry flag and an umbrella.

This drink is named after Jeff “Beachbum” Berry, whose books have helped resurrect tiki drinks in the 21st century.





# 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. Carpano Antica sweet vermouth

Shake ingredients with ice, and strain into a coupe.



# Brown Bomber

2 oz. George Dickel № 12 Tennessee whisky

$\frac{3}{4}$  oz. Lillet blanc

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

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

This variation on the *White Negroni* is named after boxer Joe Louis, the “Brown Bomber of Detroit.”

# Brown Derby

1½ oz. Maker's Mark bourbon

¾ oz. grapefruit juice

½ oz. honey syrup

Shake ingredients with ice, and strain into a coupe.

This drink was originally found in the 1930s book *Hollywood Cocktails*.

# Bubbaloo

2 oz. Macchu Pisco

1/2 oz. Carpano Antica sweet vermouth

1/2 oz. Rothman & Winter orchard apricot

3 dashes of Amargo Chunchu Peruvian bitters

Stir ingredients with ice, and strain into a coupe.

# Caprice

1<sup>1</sup>/<sub>4</sub> oz. London dry gin

1<sup>1</sup>/<sub>4</sub> oz. Dolin dry vermouth

1/2 oz. Bénédictine

a dash of orange bitters

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

# Cameron's Kick

1 oz. Famous Grouse scotch

1 oz. Jameson Irish whiskey

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

$\frac{1}{2}$  oz. Kassatly Chtaura orgeat syrup

Shake ingredients with ice, and strain into a coupe.



# 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!

# Clover Club

2 oz. Plymouth gin

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

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

1 tsp. raspberry preserves

1 egg white

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

# 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.

# Cuzco

2 oz. Barsol Quebranta pisco

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

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

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

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

a rinse of Clear Creek Kirschwasser

Shake ingredients except Kirschwasser with ice, strain into a Kirschwasser-rinsed, ice-filled Collins glass, and garnish with a grapefruit twist.

# 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

1<sup>1</sup>/<sub>2</sub> oz. Rittenhouse rye whiskey

1 oz. Dubonnet rouge

1<sup>1</sup>/<sub>4</sub> oz. Cointreau

2 dashes of Peychaud's bitters

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

# 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.

# Diamondback

2 oz. Rittenhouse rye whiskey

1/2 oz. yellow Chartreuse

1/2 oz. Laird's straight apple brandy

Stir ingredients with ice, and strain into a coupe.



# Donizetti

1½ oz. London dry gin

¼ oz. Amaro CioCiario

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 India Cocktail

1<sup>3</sup>/<sub>4</sub> oz. Martell V. S. O. P. cognac

1/2 oz. Marie Brizard orange curaçao

1/2 oz. pineapple juice

1/4 oz. Pampero Aniversario rum

2 dashes of orange bitters

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

According to Harry Johnson's *Bartender's Manual*, this was a favorite drink of the English living in East India.



# 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.



# Edgewood

1½ oz. Plymouth gin

¾ oz. grapefruit juice

½ oz. Punt e Mes

½ oz. Lillet blanc

Shake ingredients with ice, strain into a coupe, and garnish with a pinch of kosher salt.

# 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.

This drink comes from the 1972 edition of *Trader Vic's Bartenders Guide*.

# El Molino

1<sup>1</sup>/<sub>2</sub> oz. Sombra mezcal

<sup>3</sup>/<sub>4</sub> oz. Lustau Palo Cortado sherry

<sup>1</sup>/<sub>4</sub> oz. allspice dram

<sup>1</sup>/<sub>4</sub> 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

1<sup>3</sup>/<sub>4</sub> 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.

This drink takes after the classic *Astoria* cocktail.

# 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.”

# Foreign Legion

1½ oz. Mount Gay X. O. rum

½ oz. Aperol

½ oz. Dubonnet rouge

½ oz. Lustau Manzanilla sherry

a dash of Marie Brizard dark crème de cacao

a dash of Fee Brothers rhubarb bitters

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



# French 75

1 oz. London dry gin

1/2 oz. lemon juice

1/2 oz. simple syrup

1 oz. champagne

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



# Frisco

2 oz. Old Potrero Hotaling's rye whiskey

1/2 oz. Bénédictine

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

# Gilchrist

1<sup>1</sup>/<sub>4</sub> oz. Compass Box Asyla scotch\*

<sup>3</sup>/<sub>4</sub> oz. Clear Creek pear brandy

<sup>1</sup>/<sub>2</sub> oz. Averna amaro

<sup>3</sup>/<sub>4</sub> 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.

This drink comes from the venerable Milk & Honey.

# 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. Carpano Antica sweet vermouth

2 dashes of Fernet Branca

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

This classic drink can be found in the *Savoy Cocktail Book*.

# Harvest Moon

1½ oz. Wild Turkey rye whiskey

1 oz. Lillet blanc

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.



# Judgment Day

1½ oz. Macchu Pisco

½ oz. St. Germain

½ oz. lime juice

½ oz. lemon juice

½ oz. simple syrup

1 egg white

2 spritzes of St. Elizabeth's allspice dram

a rinse of Pernod

Dry shake ingredients except allspice dram and absinthe, then shake with ice, strain into a absinthe-rinsed old fashioned glass, and top with 2 spritzes of allspice dram.

This cocktail is heavily inspired by the classic *Pisco Sour*.



# 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

1 $\frac{1}{2}$  oz. Ardbeg 10 year scotch

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

$\frac{1}{2}$  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

1<sup>1</sup>/<sub>4</sub> oz. Wild Turkey rye whiskey

<sup>3</sup>/<sub>4</sub> oz. Hine V.S.O.P. cognac

<sup>3</sup>/<sub>4</sub> oz. Bénédictine

<sup>1</sup>/<sub>2</sub> 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.

# Crux of the Matter

1 oz. El Dorado 12-year-old rum

1/2 oz. Hennessy V.S. cognac

3/4 oz. lime juice

1/2 oz. Combier triple sec

1/4 oz. Byrrh\*

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

\*Quinine-infused fortified wine.

# Son of the Serpent

1½ oz. Siete Leguas blanco tequila

½ oz. Aperol

½ oz. grapefruit juice

½ oz. lime juice

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

# Unearthed

2 oz. Russels Reserve rye whiskey

1/2 oz. lemon juice

1/2 oz. honey-chamomile syrup

1/2 oz. Averna

Shake ingredients except Averna with ice, strain into an old fashioned glass with a single large cube, then add Averna, letting it sink to the bottom. Garnish with a thick lemon twist.



# Jamaican Stallion

№

2 oz. Plantation rum

1/2 oz. Cocchi Americano

1/2 oz. Aperol

a couple dashes of charred pineapple bitters

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

# Sour Baron

1½ oz. Hennessy V.S. cognac

½ oz. calvados

½ oz. lemon juice

1 egg white

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

# Kentucky Stone

2 oz. Buffalo Trace bourbon

1/2 oz. Averna

1/2 oz. apricot juice

a couple dashes of Angostura bitters

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

# El Capataz

1 oz. Lustau cream sherry

1 oz. Martin Miller gin

1 oz. Luxardo maraschino liqueur

a dash of Angostura bitters

(unsure)

# Sex with a View

1½ oz. Monopolowa vodka

1 oz. pineapple juice

1 oz. Starvation Alley Farms cranberry juice

½ oz. peach juice

½ oz. lime juice

¼ oz. Fernet Branca

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

# Luau

$\frac{3}{4}$  oz. Wray & Nephew overproof rum

$\frac{3}{4}$  oz. Appleton Estate V. X. rum

$\frac{3}{4}$  oz. El Dorado 15-year-old rum

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

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

$\frac{1}{4}$  oz. passion fruit purée

$\frac{1}{4}$  oz. Kassatly Chtaura orgeat syrup

a dash of Angostura bitters

Shake ingredients with ice, strain into a pebble ice-filled Collins glass, fill glass with pebble ice, and garnish with an umbrella, a lime wheel, an orange slice, and two large straws.

# Mai-Tai

1 oz. Banks 5 Island rum

1 oz. Rhum Clément V. S. O. P.

1 oz. lime juice

1/2 oz. Marie Brizard orange curaçao

1/2 oz. Kassatly Chtaura orgeat syrup

Shake ingredients with ice, strain into a pebble ice-filled old fashioned glass, and garnish with a sprig of mint.



# Margarita

2 oz. El Tesoro Platinum tequila

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

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

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

Shake ingredients with ice, strain into a salt-rimmed, ice-filled old fashioned glass or a salt-rimmed coupe, and garnish with a lime wheel.





# Mariner

2 oz. Compass Box Oak Cross blended malt scotch

1/2 oz. black cardamom syrup

1/4 oz. pineapple juice

1/4 oz. lemon juice

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

To make the black cardamom syrup, combine 48 oz. simple syrup and 3 oz. black cardamom pods, boil for 7–8 min over high heat, stirring constantly. Without pressing on the beans, fine strain, bottle, and store in the refrigerator.

Cardamom is typically dried over an open flame, thus the syrup sweetens while enhancing the smokiness of the scotch.

# Matasaka Swizzle

1½ oz. Nikka Taketsuru 12-year-old Japanese whisky

½ oz. Luxardo amaretto

½ oz. lemon juice

a dash of demerara syrup

3 dashes of Peychaud's bitters

Add ingredients except bitters to an old fashioned glass, fill with pebble ice, swizzle, refill with pebble ice, top with bitters, and garnish with a sprig of mint.

This cocktail is named for the founder of Nikka Whisky.

# May Daisy

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

1 oz. lemon juice

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

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

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

# May Day

1/2 oz. Plymouth gin

1/2 oz. Aperol

1/2 oz. lemon juice

a dash of simple syrup

3 dashes of Fee Brothers rhubarb bitters

2 oz. Moët Imperial champagne

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

Workers of the world, unite!



# Melon Stand

2 oz. Plymouth gin

2 oz. watermelon juice

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

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

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

Shake ingredients with ice, strain into a pebble ice-filled Collins glass, and garnish with three watermelon balls on a pick.

# Mexicano

1 oz. Partida reposado tequila

1/2 oz. Gran Classico Bitter

3 1/4 in. slices of cucumber

1 1/2 oz. Moët Imperial champagne

Muddle the cucumber, add the spirits, shake with ice, fine strain into a coupe, top with champagne, and garnish with a lemon twist.

This is an oblique, vegetal riff on the classic *American*o.

# Milk Punch

1 oz. Pierre Ferrand Ambre cognac

1 oz. Myers's dark rum

1<sup>1</sup>/<sub>2</sub> oz. whole milk

<sup>3</sup>/<sub>4</sub> oz. simple syrup

Shake ingredients with ice, strain into an old fashioned glass with one large ice cube, and garnish with grated nutmeg.

This cocktail is a New Orleans brunch staple dating back to the 1860s.



# Montgomery Smith

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

$\frac{1}{2}$  oz. Bénédictine

$\frac{1}{4}$  oz. Fernet Branca

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





# Morango Fizz

2 oz. strawberry-infused Mãe de Ouro cachaça

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

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

1 egg white

1 oz. club soda

Dry shake ingredients, then shake with ice, strain into an old fashioned glass, and top with club soda.

To make the strawberry-infused cachaça, combine 750 mL cachaça and 16 quartered strawberries sans stems for 12 hours at room temperature, then fine strain and bottle.

# Navy Grog

1 oz. Gosling's Black Seal rum

1 oz. Appleton Reserve rum

1 oz. El Dorado 15-year-old rum

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

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

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

Add ingredients to a Collins glass, fill with pebble ice, swizzle, and top with more pebble ice.

Although grog dates back many years to the British Royal Navy, this cocktail was yet another creation of Don the Beachcomber.



# New Amsterdam

2 oz. Bols genever

1 oz. Clear Creek Kirschwasser

a dash of demerara syrup

2 dashes of Peychaud's bitters

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

# Newark

2 oz. Laird's straight apple brandy

1 oz. Vya sweet vermouth

a dash of Fernet Branca

a dash of Maraska maraschino liqueur

Stir ingredients with ice, and strain into a coupe.

# New York Flip

1 oz. Elijah Craig 12-year-old bourbon

1/2 oz. heavy cream

1/4 oz. simple syrup

1 egg yolk

3/4 oz. Noval Black port

Dry shake ingredients, then shake with ice, strain into a coupe, top with port, and garnish with grated nutmeg.

# Noce Royale

1 oz. London dry gin

1/2 oz. Plymouth sloe gin

1/4 oz. Monteverdi Nocino

1 1/2 oz. Moët Imperial champagne

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

*Noce* is Italian for walnut, and royales are champagne-topped cocktails. This recipe suggests the possibility of other Italian nut liqueur royales.

# Nouveau Carré

1½ oz. Ocho añejo tequila

¾ oz. Lillet blanc

¼ oz. Bénédictine

3 dashes of Peychaud's bitters

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

This cocktail's name makes overt reference to its forebear, the *Vieux Carré*.



# Nth Degree

1 oz. Rhum Clément V. S. O. P.

1 oz. Laird's straight apple brandy

1/2 oz. green Chartreuse

1 demerara sugar cube

2 dashes of Fee Brothers whiskey barrel aged bitters

Muddle the sugar cube and bitters, add the remaining ingredients, stir with ice, strain into an old fashioned glass with one large ice cube, and garnish with an orange and lemon twist.

This cocktail was inspired by Milk & Honey's old fashioned-style cocktails that split the base between two spirits.





# Occidental

2 oz. Linie Aquavit

$\frac{3}{4}$  oz. Grand Marnier

$\frac{1}{2}$  oz. Amaro Nonino

a rinse of Fernet Branca

Rinse a coupe with Fernet, stir remaining ingredients with ice, strain into prepared coupe, and garnish with an orange twist.

# Old Flame

1½ oz. Plymouth gin

½ oz. lemon juice

½ oz. simple syrup

1 egg white

½ oz. green Chartreuse V. E. P.

Dry shake ingredients except Chartreuse, then shake with ice, strain into a coupe, and pour flaming Chartreuse over the drink.

# Old Pal

2 oz. Old Overholt rye whiskey

1/2 oz. Dolin dry vermouth

1/2 oz. Campari

Stir ingredients with ice, and strain into a coupe.

# Opera Cocktail

1½ oz. Plymouth gin

1 oz. Dubonnet Rouge

¼ oz. Mandarine Napoleon

a dash of orange bitters

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

# Paddy Wallbanger

1<sup>1</sup>/<sub>4</sub> oz. Black Bush Irish whiskey

1<sup>1</sup>/<sub>4</sub> oz. Dolin dry vermouth

1/2 oz. Galliano

2 dashes of orange bitters

Stir ingredients with ice, and strain into a coupe.



# Parkside Fizz

2 oz. Hangar One Buddha's Hand vodka

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

$\frac{1}{2}$  oz. Kassatly Chtaura orgeat syrup

8 mint leaves

1 oz. club soda

Muddle the mint leaves and orgeat syrup, add remaining ingredients, shaken with ice, strain into an ice-filled old fashioned glass, top with club soda, and garnish with a sprig of mint.



# Pearl Button

2 oz. Mãe de Ouro cachaça

$\frac{3}{4}$  oz. Lillet Blanc

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

$1\frac{1}{2}$  oz. San Pellegrino limonata

Shake ingredients except limonata with ice, strain into an ice-filled Collins glass, top with limonata, and garnish with half a grapefruit wheel.

# Pearl of Puebla

1½ oz. Sombra mezcal

¾ oz. yellow Chartreuse

¾ oz. lime juice

4 sprigs of fresh oregano

a dash of Ricard pastis

a dash of agave nectar

Muddle the oregano and agave nectar, add remaining ingredients, shake with ice, and fine strain into a coupe.



# Pharaoh Cooler

1½ oz. Partida blanco tequila

1 oz. watermelon juice

¾ oz. grenadine

½ oz. lime juice

4 drops of rose water

1 oz. club soda

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

# Persephone

1 oz. Laird's straight apple brandy

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

$\frac{1}{2}$  oz. Plymouth sloe gin

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

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

Stir (yes, *stir*) ingredients with ice, and strain into a coupe.

# Prince Edward

2 oz. Compass Box Oak Cross blended malt scotch

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

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

2 dashes of orange bitters

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

The original recipe did not call for the bitters, but anything added to a *Rusty Nail* is likely to improve it.

# Prince of Wales

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

1 oz. Blandy's Sercial madeira

$\frac{1}{4}$  oz. Grand Marnier

a dash of Angostura bitters

1 oz. Moët Imperial champagne

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

# Don's mix

@

3 cinnamon sticks

1 cup unrefined sugar

1 cup water

2 cups fresh grapefruit juice\*

Break cinnamon sticks into a few large pieces, combine with sugar and water, and bring to a boil. Simmer for 10 min, let steep for another 15 min, and fine strain into a nonreactive container. Keep refrigerated for up to 5 days.

*Yields about 28 oz.*

@<http://www.seriousseats.com/recipes/2012/10/how-to-make-dons-mix-for-tiki-drinks-cocktails.html> (viewed on 2014-06-05)

\*requires approximately 3–4 grapefruits

# Don Ryan

@

1 oz. Rittenhouse rye whiskey

1 oz. Carpano Antica sweet vermouth

1½ oz. Don's mix

Shake ingredients with ice, strain into an ice-filled old fashioned glass, garnish with a sprig of mint.

@<http://drinks.seriousseats.com/2012/10/tiki-cocktails-don-the-beachcomber-dons-mix-grapefruit-cinnamon.html> (viewed on 2014-06-05)

# Professor

2 oz. Rhum Clément V. S. O. P.

$\frac{3}{4}$  oz. Dow's tawny port

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

a dash of Angostura bitters

a dash of orange bitters

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

This drink takes inspiration from the *Chancellor* cocktail from Frederick Birmingham's *Esquire Drink Book*.

# ... — (Three Dots & a Dash)

GF

1½ oz. Amber Martinician Rhum

½ oz. demerara rum

½ oz. lime juice

½ oz. orange juice

½ oz. honey syrup

¼ oz. falernum

¼ oz. pimento dram

6 oz. crushed ice

Combine ingredients in a blender, blend at high speed for about 5 seconds, pour into a Collins glass, and garnish with 3 cherries and a pineapple spear.



# Mai Tai

GF

1 oz. Jamaican rum

1 oz. Martinician rum

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

$\frac{1}{2}$  oz. orange curaçao

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

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

Shake ingredients with ice, strain into an ice-filled old fashioned glass, and garnish with a lime shell and a sprig of mint.

# Life's Rich Pageant

GF

$\frac{3}{4}$  oz. black strap rum

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

$\frac{1}{4}$  oz. Velvet Falernum

$\frac{1}{4}$  oz. Amontillado sherry

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

$\frac{3}{4}$  oz. passion fruit cinnamon syrup

Shake ingredients with ice, strain into an ice-filled Collins glass, and garnish with grated cinnamon.

To make the passion fruit cinnamon syrup, combine equal parts strong cinnamon demerara syrup and puréed passion fruit.

# Zombie Punch

GF

1<sup>1</sup>/<sub>2</sub> oz. Jamaican rum

1<sup>1</sup>/<sub>2</sub> oz. falernum

1<sup>1</sup>/<sub>2</sub> oz. Puerto Rican gold rum

a dash of grenadine

1 oz. 151-proof demerara rum

a dash of Angostura bitters

<sup>3</sup>/<sub>4</sub> oz. lime juice

<sup>1</sup>/<sub>8</sub> tsp. pastis

<sup>1</sup>/<sub>2</sub> oz. Don's mix

6 oz. crushed ice

Add ingredients to a blender, saving ice for last. Blend at high speed for 5 seconds, pour everything into a chimney glass, fill with ice, and garnish with a sprig of mint.

# Queens Park Swizzle

2 oz. Barbancourt 8-year-old Rhum

1 oz. lime juice

1/2 oz. demerara syrup

8 mint leaves

2 dashes of Peychaud's bitters

2 dashes of Angostura bitters

Muddle the mint leaves and demerara syrup in Collins glass, add remaining ingredients except bitters, top with pebble ice, swizzle, add more pebble ice, add bitters, and garnish with a sprig of mint.

# Rack & Rye

1½ oz. Russell's Reserve 6-year-old rye whiskey

¾ oz. van Oosten Batavia Arrack

¼ oz. demerara syrup

2 dashes of Angostura bitters

2 dashes of orange bitters

Stir ingredients with ice, strain into an ice-filled old fashioned glass, twist an orange peel and a lemon peel over the surface, discard peels, and garnish with a rock candy swizzle.



# Ramos Gin Fizz

2 oz. London dry gin

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

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

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

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

5 drops of orange flower water

1 egg white

1 oz. club soda

Dry shake ingredients except club soda, then shake with ice, strain into a Collins glass, and top with club soda.

# Rapscallion

2<sup>1</sup>/<sub>4</sub> oz. Talisker 10-year-old scotch

<sup>3</sup>/<sub>4</sub> oz. Lustau Pedro Ximénez sherry

a rinse of St. George absinthe

Stir ingredients with ice, strain into an absinthe-rinsed coupe. Twist a lemon peel over the surface and discard.

# Rattlesnake

1½ oz. Rittenhouse rye whiskey

¾ oz. lemon juice

½ oz. simple syrup

1 egg white

a rinse of Vieux Pontarlier absinthe

Dry shake ingredients, then shake with ice, strain into an absinthe-rinsed coupe.

*The Savoy Cocktail Book* says this drink, “will cure [a] rattlesnake bite, or kill rattlesnakes, or make you see them.”



# Remember the Maine

2 oz. Russell's Reserve 6-year-old rye whiskey

1/2 oz. Carpano Antica sweet vermouth

1/2 oz. Cherry Heering

a dash of Pernod pastis

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



# Red-Headed Saint

2 oz. Beleza Pura cachaça

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

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

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

4 dashes of A. B. Smeby verbena bitters

4 dashes Peychaud's bitters

Shake ingredients except Peychaud's with ice, strain into a pebble ice-filled Collins glass, and top with Peychaud's.

# Remember Maine

2 oz. Rhum Clément V.S.O.P.

1½ oz. Red Jacket orchard apple cider

¼ oz. St. Elizabeth allspice dram

2 dashes of Angostura bitters

Stir ingredients with ice, strain into an old fashioned glass with a single large ice cube, and garnish with a sea salt-sprinkled apple fan.

# Resting Point

1½ oz. Siete Leguas reposado tequila

½ oz. yellow Chartreuse

½ oz. Punt e Mes

½ oz. lemon juice

½ oz. agave syrup

1 strawberry

Muddle the strawberry, add remaining ingredients, shake ingredients with ice, strain into a coupe, and garnish with a strawberry fan.



# Rio Bravo

2 oz. Sagatiba cachaça

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

$\frac{1}{2}$  oz. Kassatly Chtaura orgeat syrup

3 quarter-sized slices peeled ginger

Muddle the ginger and orgeat syrup, add remaining ingredients, shake with ice, fine-strain into a coupe, and garnish with an orange twist.



# Rob Roy

2<sup>1</sup>/<sub>2</sub> oz. Famous Grouse blended scotch

<sup>3</sup>/<sub>4</sub> oz. Dolin sweet vermouth

2 dashes of Angostura orange bitters

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

# Rosita

1½ oz. Partida reposado tequila

½ oz. Martini sweet vermouth

½ oz. Dolin dry vermouth

½ oz. Campari

a dash of Angostura bitters

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



# Royal Bermuda Yacht Club

1 $\frac{1}{2}$  oz. Mount Gay Eclipse amber rum

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

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

$\frac{1}{2}$  oz. Velvet Falernum

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



# Rust Belt

1½ oz. Barbancourt 8-year-old rum

½ oz. Navan vanilla liqueur

½ oz. lemon juice

½ oz. lime juice

¼ oz. Kassatly Chtaura orgeat syrup

1 egg white

2 spritzes of Angostura bitters

Dry shake ingredients except bitters, then shake with ice, strain into an old fashioned glass, and spritz with bitters.



# Rusty Nail

2 oz. Famous Grouse blended scotch

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

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



# Rye Witch

2 oz. Rittenhouse rye whiskey

1/4 oz. Strega

1/4 oz. Lustau Palo Cortado sherry

1 sugar cube

2 dashes of orange bitters

Muddle the sugar cube and bitters, add remaining ingredients, stir with ice, and strain into an old fashioned glass. Twist an orange peel over the surface and discard.

# Sazerac

2 oz. Rittenhouse rye whiskey

3 dashes of Peychaud's bitters

2 dashes of Angostura bitters

1 demerara sugar cube

a rinse of Vieux Pontarlier absinthe

Muddle the sugar and bitters, then add the whiskey, stir with ice, strain into an absinthe-rinsed old fashioned glass, twist a lemon peel over the surface, and discard the peel.

This drink was named after its original base spirit, Sazerac de Forge et Fils cognac; it wasn't until the 1870s that rye was used.

# Seelbach Cocktail

1 oz. high rye bourbon

1/2 oz. Cointreau

3 dashes of Peychaud's bitters

2 dashes of Angostura bitters

1 1/2 oz. champagne

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



# Shaddock Rose

2 oz. El Tesoro reposado tequila

1/2 oz. grapefruit cordial

a dash of Peychaud's bitters

a dash of orange bitters

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

This cocktail is a grapefruit/tequila variation on the *Gimlet*.



# Sidecar

2 oz. Rémy Martin V.S.O.P. cognac

1/2 oz. Cointreau

1/2 oz. lemon juice

1/4 oz. simple syrup

Shake ingredients with ice, and strain into a half sugar-rimmed coupe.



# Siesta

1½ oz. El Tesoro Platinum tequila

½ oz. lime juice

½ oz. grapefruit juice

½ oz. simple syrup

¼ oz. Campari

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

The inspiration for this cocktail was the *Hemingway Daiquiri*.



# Caramelized simple syrup

1 cup superfine sugar

2 Tbsp. + 10 oz. water

Add superfine sugar and 2 Tbsp. water into a saucepan, place over medium-high heat, and stir until the sugar begins to bubble. Stop stirring, allowing the sugar to brown. Once it begins to brown, stir in remaining 10 oz. water, continuing until all the caramelized sugar is dissolved. Cool, bottle, and store in the refrigerator.

*Yields about 15 oz.*

# Silver Lining

1½ oz. Old Overholt rye whiskey

¾ oz. Licor 43

¾ oz. lemon juice

¼ oz. simple syrup

1 egg white

1 oz. club soda

Dry shake ingredients, then shake with ice, strain into an old fashioned glass, and top with club soda.

# Singapore Sling

1½ oz. Plymouth gin

2 oz. pineapple juice

½ oz. Cherry Heering

½ oz. grenadine

¼ oz. Cointreau

¼ oz. Bénédictine

a dash of Angostura bitters

Shake ingredients with ice, strain into an ice-filled Collins glass, garnish with a cherry and a splice of pineapple.

# Sloe Gin Fizz

1 oz. Plymouth gin

1 oz. Plymouth sloe gin

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

quarter oz. simple syrup

3 oz. club soda

Shake ingredients except club soda with ice, strain into an old fashioned glass, and top with club soda.

# Solstice

1½ oz. Rittenhouse rye whiskey

½ oz. Laird's straight apple brandy

½ oz. Amaro Nonino

½ oz. Dubonnet Rouge

¼ oz. grenadine

Stir ingredients with ice, and strain into a coupe.

Although the drink's name doesn't specify a particular solstice, it's best served on the year's darkest day.



# Southside

2 oz. Plymouth gin

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

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

4 mint leaves

Muddle the simple syrup and mint leaves, then add remaining ingredients, shake with ice, and strain into a coupe.



# South Slope

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

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

$\frac{3}{4}$  oz. Lillet Blanc

$\frac{1}{2}$  oz. Marie Brizard orange curaçao

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

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

# Statesman

2 oz. London dry gin

1/2 oz. Rothman & Winter Orchard Pear

a dash of green Chartreuse

a dash of Regan's orange bitters

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



# Swollen Gland

2 oz. Berkshire Mountain Distillers' Greylock gin

1/2 oz. orange juice

1/4 oz. yellow Chartreuse

4 dashes of Peychaud's bitters

a rinse of Vieux Pontarlier absinthe

Shake ingredients except absinthe with ice, fine-strain into an absinthe-rinsed coupe, and garnish with a cucumber ribbon on a pick.

As the name suggests, this cocktail is a variation on the classic *Monkey Gland*.

# Tipperary

2 oz. Black Bush Irish whiskey

1 oz. Carpano Antica sweet vermouth

a rinse of green Chartreuse

Stir ingredients with ice, and strain into a green Chartreuse-rinsed coupe.

This recipe hails from 1916's *Recipes for Mixed Drinks* by Hugo Ensslin, although *Cocktails: How to Mix Them* by Robert Vermeire includes a *Tipperary* with a gin base, grenadine, orange juice, sweet vermouth, and mint.



# Ti-Punch

2 oz. Neisson Rhum Réserve Spéciale

a dash of Martinique sugar cane syrup

a lime disc\*

Squeeze the lime disc into an old fashioned glass on both sides to express oil from the peel and juice from the flesh, add remaining ingredients, top with pebble ice, swizzle, and more pebble ice, and swizzle again.

\*A silver dollar-sized twist cut straight off the side to retain the flesh with the peel.

# Tom Collins

2 oz. Old Tom gin

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

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

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 lemon slice.



# Tommy's Margarita

2 oz. L & J blanco tequila

1 oz. lime juice

1 oz. agave syrup

Shake ingredients with ice, and strain into an ice-filled old fashioned glass.

# Triborough

2 oz. Wild Turkey rye whiskey

1/2 oz. Clear Creek Kirschwasser

1/2 oz. Punt e Mes

1/2 oz. Amaro CioCiaro

a dash of Angostura bitters

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



# Trident

1<sup>1</sup>/<sub>4</sub> oz. Krogstad Aquavit

1<sup>1</sup>/<sub>4</sub> oz. Lustau Manzanilla sherry

1<sup>1</sup>/<sub>2</sub> oz. Cynar

2 dashes of Fee Brothers peach bitters

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

# Tuxedo

1½ oz. Plymouth gin

1 oz. Dolin dry vermouth

¼ oz. Luxardo maraschino liqueur

2 dashes of orange bitters

a rinse of Vieux Pontarlier absinthe

Stir ingredients except absinthe with ice, strain into a absinthe-rinsed coupe, and garnish with a lemon twist and a cherry.



# Up to Date

2 oz. Wild Turkey rye whiskey

$\frac{3}{4}$  oz. Lustau Manzanilla sherry

$\frac{1}{2}$  oz. Grand Marnier

2 dashes of Angostura bitters

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

The original recipe from *Recipes from Mixed Drinks* simply calls for sherry, and while an Oloroso would work, the Manzanilla adds salinity and acidity to the drink.



# Velvet Club

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

1/2 oz. Lillet Blanc

1/2 oz. Marie Brizard white crème de cacao

1 oz. Moët Imperial champagne

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

# Vieux Mot

1 $\frac{1}{2}$  oz. Plymouth gin

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

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

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

Shake ingredients with ice, and strain into a coupe.

# Vieux Carré

1 oz. Sazerac 6-year-old rye whiskey

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

1 oz. Carpano Antica sweet vermouth

$\frac{1}{4}$  oz. Bénédictine

a dash of Angostura bitters

a dash of Peychaud's bitters

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

# Ward Eight

2 oz. Rittenhouse rye whiskey

1/2 oz. orange juice

1/2 oz. lemon juice

1/4 oz. simple syrup

a dash of Al Wadi pomegranate molasses

Shake ingredients with ice, and strain into a coupe.



# Water Lily

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

$\frac{3}{4}$  oz. crème de violette

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

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

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



# Weeski

2 oz. Jameson 12-year-old Irish whiskey

$\frac{3}{4}$  oz. Lillet Blanc

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

2 dashes of orange bitters

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



# Whiskey Smash

2 oz. Rittenhouse rye whiskey

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

3 lemon wedges

6 mint leaves

Muddle the lemon wedges, mint leaves, and simple syrup, add the rye, shake with ice, fine-strain into an ice-filled old fashioned glass, and garnish with a sprig of mint.



# White Birch Fizz

1½ oz. Plymouth gin

¾ oz. lemon juice

½ oz. Strega

½ oz. Rothman & Winter Orchard Apricot

1 egg white

2 oz. club soda

a spritz of Suze

Dry shake ingredients except club soda and Suze, then shake with ice, strain into a Collins glass, top with club soda, and spritz with Suze.

# White Lady

2 oz. London dry gin

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

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

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

1 egg white

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

# White Negroni

1½ oz. Plymouth gin

¾ oz. Lillet Blanc

½ oz. Suze

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

# Widow's Kiss

2 oz. Laird's straight apple brandy

1/4 oz. yellow Chartreuse

1/4 oz. Bénédictine

2 dashes of Angostura bitters

Stir ingredients with ice, and strain into a coupe.

# Untitled Cocktail #1

1<sup>1</sup>/<sub>2</sub> oz. Leblon cachaça

<sup>3</sup>/<sub>4</sub> oz. Meyer lemon juice

<sup>1</sup>/<sub>2</sub> oz. Aperol

<sup>1</sup>/<sub>4</sub> oz. Amaro CioCiaro

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

# Untitled Cocktail #2

*the  $\hbar$*

2 oz. orange peel & cacao nib, oak-aged Svedka vodka

1/2 oz. Aperol

1/2 oz. Luxardo maraschino liqueur

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

# Brown as a Berry

2 oz. Meyer lemon peel, oak-aged New Amsterdam gin

1/2 oz. Meyer lemon juice

1/2 oz. Amaro CioCiaro

1/4 oz. crème de violette

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

# Charles de Gaulle

2 oz. Citadelle gin

1/2 oz. Meyer lemon juice

1/2 oz. St. Germain

1/4 oz. crème de violette

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

Even non-francophiles may prefer this variation on the *Aviation* named after Paris' principal airport to the original.



# Untitled #3

$\frac{3}{4}$  oz. Leblon cachaça

$\frac{3}{4}$  oz. Korbel V. S. O. P. brandy

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

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

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

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

# Arrowhead

TV

1½ oz. bourbon

½ oz. sweet vermouth

½ oz. dry vermouth

½ oz. lemon juice

1 egg white

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

# Barbary Coast

TV\*

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

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

$\frac{3}{4}$  oz. crème de cacao

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

Shake ingredients with ice, and strain into a coupe.

# Black Hawk

TV

1½ oz. rye whiskey

1½ oz. sloe gin

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

# Rosita

MrB\*

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.

# Grenadine

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2 cups fresh pomegranate juice or store-bought 100% pomegranate juice

2 cups unbleached sugar

2 oz. pomegranate molasses

1 tsp. orange blossom water\*

1 oz. vodka (optional, for preservation)

Heat pomegranate juice and sugar in the microwave for 1–2 min (or just enough that the sugar dissolves, but not enough to boil the juice). Add the remaining ingredients to the warm mixture, bottle, and refrigerate.

@<http://www.jeffreymorgenthaler.com/2009/how-to-make-your-own-grenadine/> (viewed on 2014-06-29)

\*These last two ingredients may require a trip to the local Persian market.

# A note on bourbon mash bills

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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

@<http://www.whiskeyprof.com/theres-only-3-general-bourbon-recipes-yall/> (viewed on 2014-06-29)