

MAKE COCKTAILS AT HOME

22 classic & contemporary

cocktail recipes for all occasions



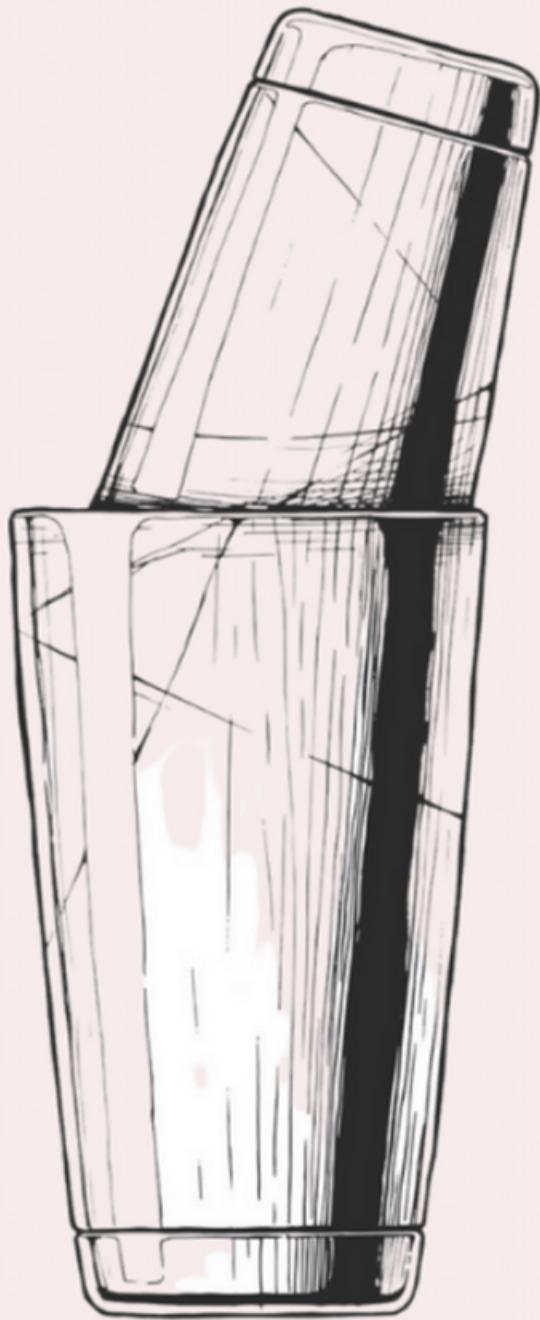
COCKTAIL MENU

Our top picks

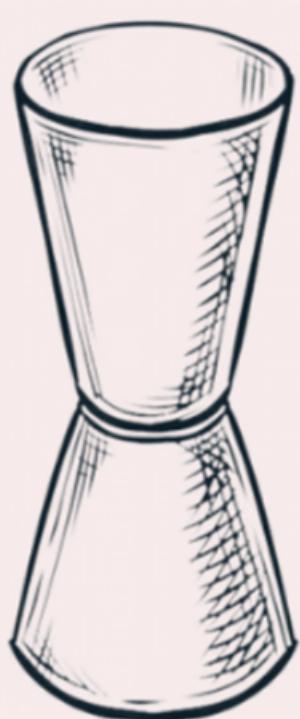
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TOOLS OF THE TRADE

Boston shaker



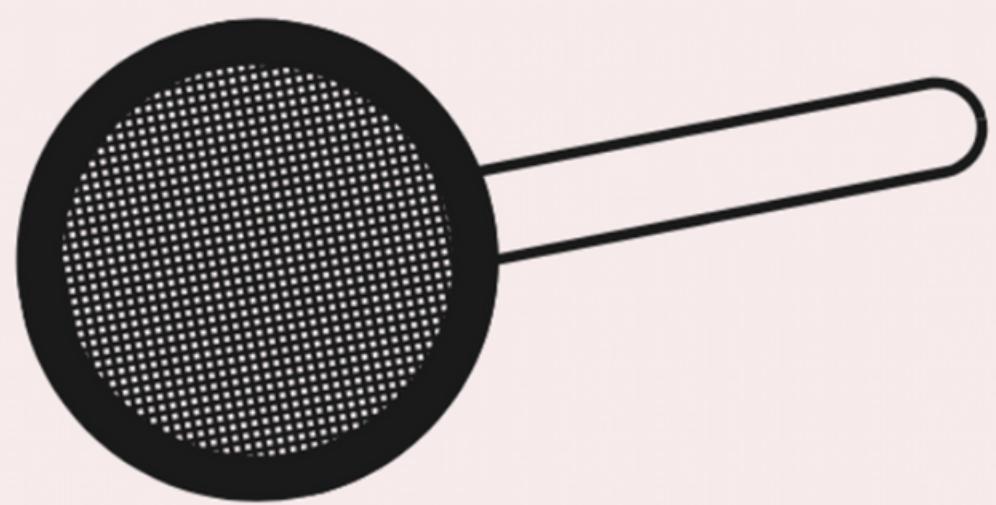
Jigger



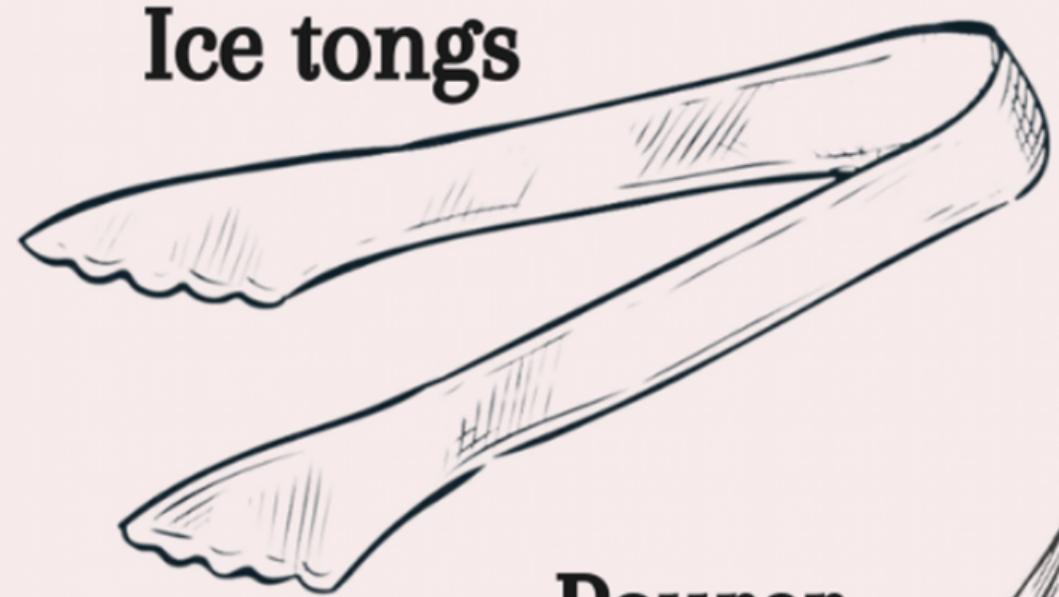
Spoon



Mesh strainer



Ice tongs



Pourer



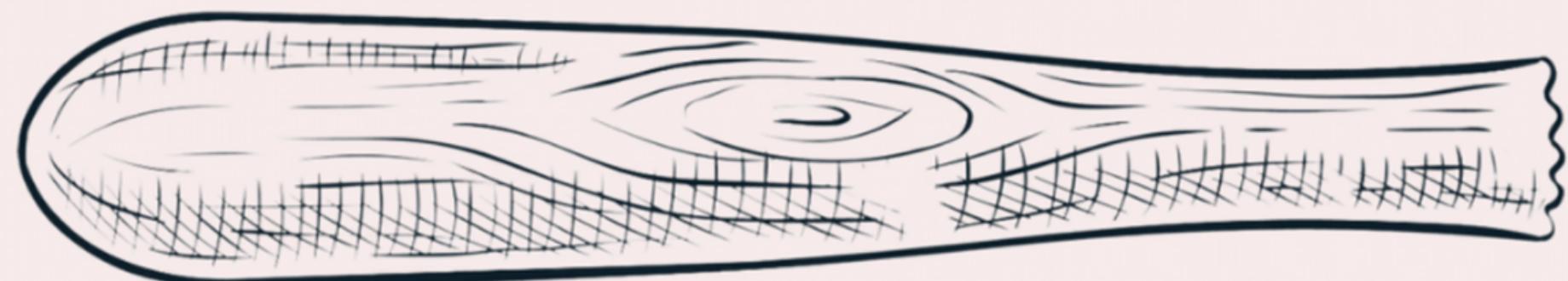
Julep strainer



Hawthorne



Corkscrew



Muddler

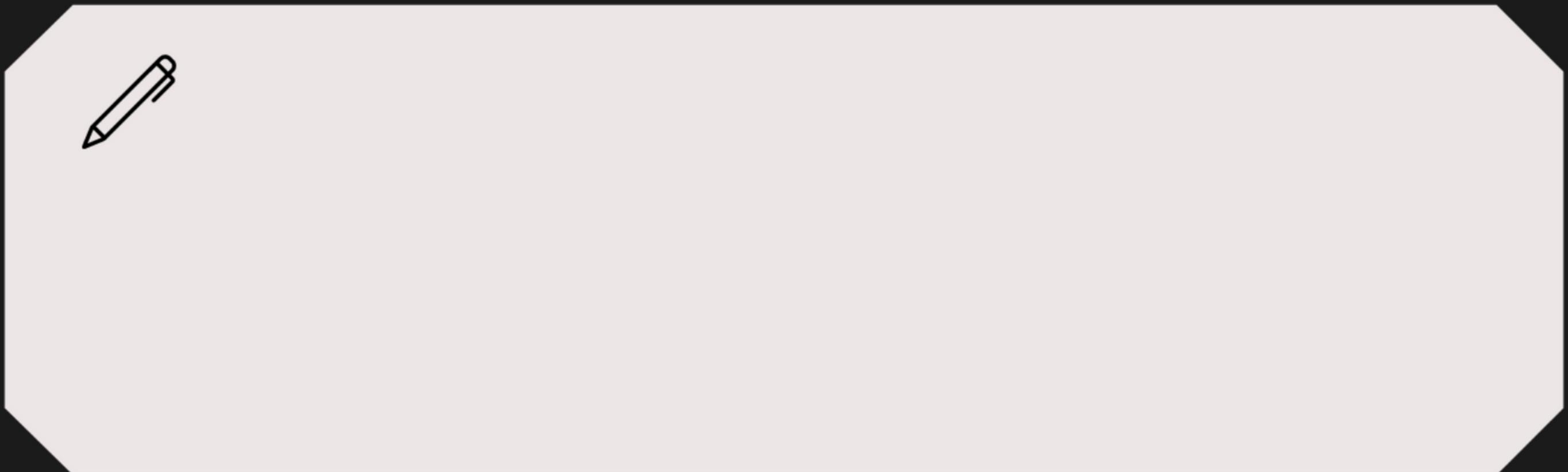
AMARETTO SOUR

Method: *Shake hard & fine strain*

Glass: *Coupette or Rocks*

Ingredients: *2 oz Amaretto Liqueur
1 oz Fresh lemon Juice
1/4 oz Simple Syrup*

Garnish: *Lemon zest*



CAIPIRINHA

Method: *Muddle lime in glass. Fill with crushed ice, add other ingredients and stir.*

Glass: *Rocks*

Ingredients: *2 oz Cachaca
4 wedges Lime
1/2 oz Simple Syrup*

Garnish: *Lime wedge*



CLOVER CLUB

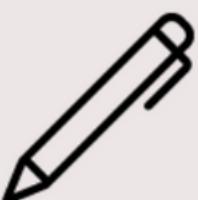
Method: *Shake hard & fine strain*

Glass: *Coupette*

Ingredients: *2 oz Dry Gin
1 oz Lemon Juice
1/2 oz Raspberry Syrup
Dash Egg White*



Garnish: *Fresh berries*



COSMOPOLITAN

Method: *Shake hard & fine strain*

Glass: *Cocktail*

Ingredients:

- 1 1/3 oz Lemon Vodka*
- 3/4 oz Triple Sec*
- 3/4 oz Fresh Lime Juice*
- 1 oz Cranberry Juice*
- 1 Dash Orange Bitters (optional)*

Garnish: *Orange twist*



**Top tip: Swap Vodka with Tequila for a 'Rude Cosmo'*

DAIQUIRI

Method: *Shake hard & fine strain*

Glass: *Cocktail*

Ingredients: *2 oz Cuban style Rum
1 oz Fresh Lime Juice
1/2 oz Simple Syrup*



Garnish: *Lime wedge*



ESPRESSO MARTINI

Method: *Shake hard & fine strain*

Glass: *Cocktail*

Ingredients: *1 1/2 oz Vodka
1 oz Espresso coffee
2/3 oz Coffee Liqueur*

Garnish: *3 coffee beans floated*



FRENCH 75

Method:

Shake ingredients and strain into glass - top up with sparkling wine

Glass:

Sparkling wine

Ingredients:

1 oz Gin

1/2 oz Fresh Lemon Juice

1/3 oz Simple Syrup

Top with Sparkling Wine

Garnish:

Lemon twist



FRENCH MARTINI

Method: *Shake hard & fine strain*

Glass: *Cocktail*

Ingredients: *1 1/4 oz Vodka
1/2 oz Chambord liqueur
1 1/4 oz Pineapple juice*

Garnish: *None*



MAI TAI

Method: *Shake hard & fine strain over crushed ice*

Glass: *Rocks*

Ingredients: *1 oz Light Rum (Jamaican)
1 oz Dark Rum (Jamaican)
1 oz fresh Lime juice
1/2 oz Triple sec
1/3 oz Orgeat (almond) syrup*



Garnish: *Lime wedge & 1 cherry*



MANHATTAN

Method: *Stir in mixing glass then julep strain*

Glass: *Cocktail or Rocks*

Ingredients: *2 oz Rye or Bourbon Whiskey
2 Dashes Angostura Bitters*

Plus:

*Sweet Manhattan: $\frac{3}{4}$ oz Sweet Vermouth
Dry Manhattan: $\frac{3}{4}$ oz Dry Vermouth
Perfect Manhattan: $\frac{1}{3}$ oz each Dry & Sweet Vermouth*

Garnish: *Sweet: Maraschino cherry
Dry: Lemon twist
Perfect: Orange twist*



MARGARITA

Method: *Shake hard & fine strain*

Glass: *Cocktail*

Ingredients: *1 1/4 oz Tequila
2/3 oz Triple Sec
2/3 oz fresh Lime juice*

Garnish: *Lime wedge*



MARTINI

Method: *Stir in mixing glass then julep strain*

Glass: *Cocktail*

Ingredients: *2 oz Dry Gin
1/2 oz Dry Vermouth
(Optional) Dash of Orange
Bitters*

Garnish: *Lemon twist or olive*



**Top tip: "Dry" means less vermouth, "Wet" is more vermouth. A "Gibson" uses a pickled onion as garnish*

MINT JULEP

Method:

Lightly muddle ingredients (except Bourbon) in Boston tin. Strain into glass half filled with crushed ice, add Bourbon, churn and refill with ice until full.

Glass:

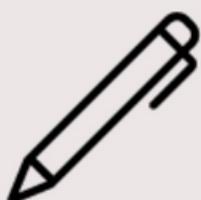
Highball

**Ingredients:**

*2 oz Bourbon
10-12 fresh Mint leaves
1/2 oz gomme syrup
3 dashes Angostura bitters*

Garnish:

Mint sprig



MOJITO

Method:

Slap mint in hands then add to glass with other ingredients. Fill with crushed ice and churn.

Glass:

Highball

Ingredients:

2 oz Cuban style Rum

1 oz fresh Lime juice

1/2 ozl gomme syrup

Approx 8-12 fresh mint leaves

Top up with soda water

Garnish:

Lime wedge and mint sprig



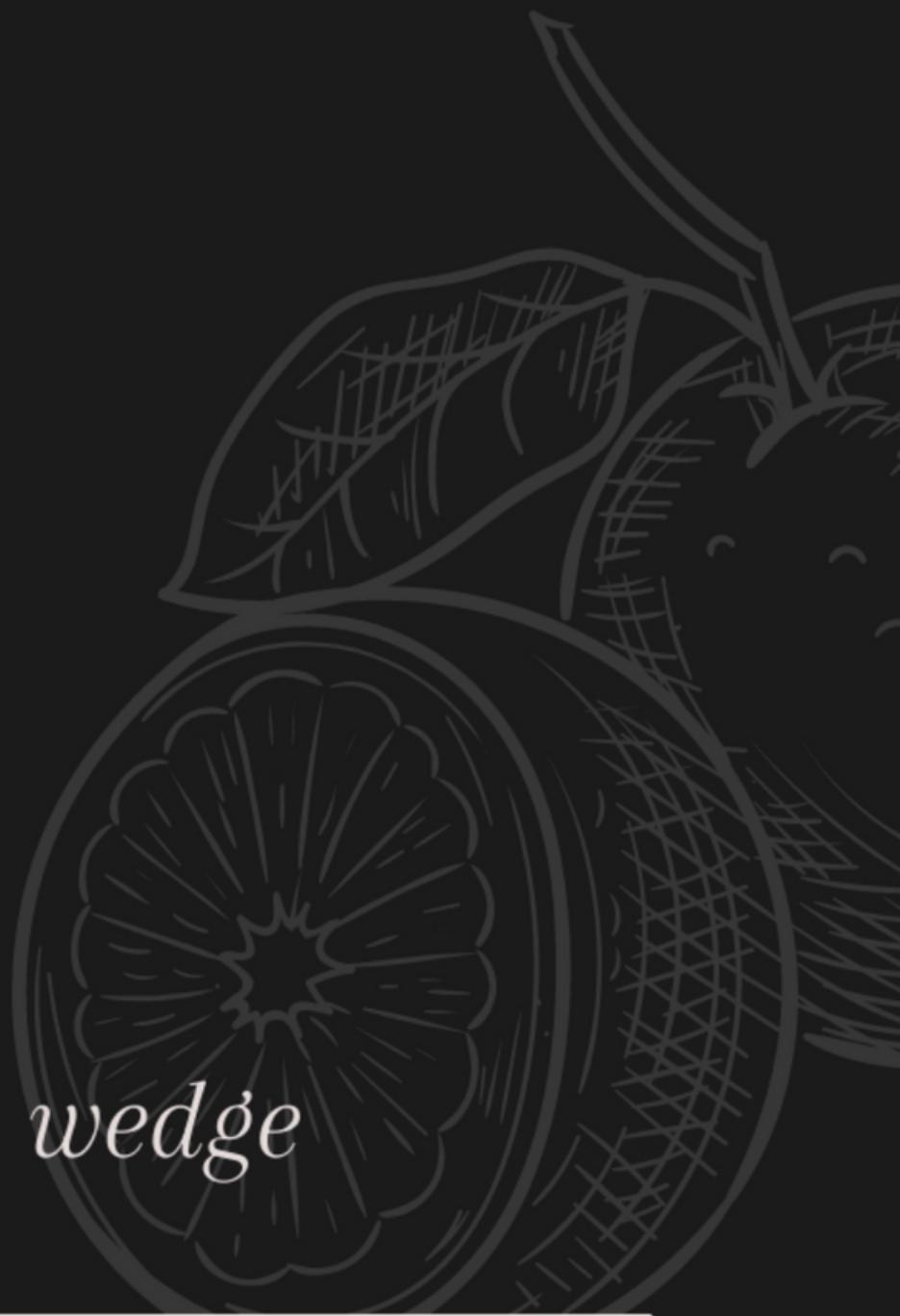
NEGRONI

Method: *Stir in mixing glass, julep strain*

Glass: *Rocks*

Ingredients: *1 oz Dry Gin
1 oz Sweet Vermouth
1 oz Campari*

Garnish: *Orange twist or orange wedge*



OLD FASHIONED

Method:

Stir in glass. Add ingredients slowly, stirring until ice is melting then top up with more ice.

Glass:

Rocks

Ingredients:

2 oz Bourbon or Rye

1 sugar cube

3 dashes Angostura bitters

Garnish:

Orange twist



- *Top tip: For a 'Call me old fashioned' - substitute Bourbon with Cognac



PINA COLADA

Method: *Shake and strain*

Glass: *Highball*

Ingredients:

- 1 oz light Rum*
- 1 oz Coconut rum*
- 1/2 oz fresh lime juice*
- 1/2 oz Coconut cream*
- 1/3 oz Cream*
- 2 1/2 oz Pineapple juice*

Garnish: *Lime wedge and pineapple slice*



SAZERAC



Method: *Stir in mixing glass, julep strain into Absinthe-rinsed glass (no ice)*

Glass: *Rocks*

Ingredients: *2 oz Rye whiskey or Cognac
1 sugar cube
Dash Peychaud's Bitters*

Garnish: *Lemon twist*



SIDECAR

Method: *Shake hard and fine strain*

Glass: *Cocktail*

Ingredients: *2 oz Cognac
1 oz Triple Sec
3/4 oz fresh Lemon juice*

Garnish: *1/2 Sugar rim on glass*



TOM COLLINS

Method: *Build in glass*

Glass: *Collins*

Ingredients: *2 oz Gin
1 oz fresh Lemon juice
1/2 oz Sugar syrup
Top with Soda water*

Garnish: *Lemon slice*



WHISKEY SOUR

Method:

Shake hard and fine strain

Glass:

Coupette or Rocks

Ingredients:

2 oz Whiskey (usually American)

1 oz fresh Lemon juice

1/4 oz Sugar syrup

Optional: Dash of Angostura bitters

Optional: 1/4 oz egg white

Garnish:

Orange twist



WHITE LADY

Method: *Shake hard and fine strain*

Glass: *Coupette*

Ingredients: *1.5 oz Gin
3/4 oz Triple Sec
1/3 oz Sugar syrup
Optional: 1/4 oz Egg white*

Garnish: *Lemon zest*



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