THE IOI MOST POPULAR COCKTAILS MADE IN BARS TODAY



BY THEREALBARMAN

VODKA-BASED COCKTAILS

I. SCREWDRIVER



Glass: Bucket

Mixing Method: Build

Garnish: Orange

Ingredients: 1/2 oz. Vodka, OJ

2 CAPE COD



Glass: Bucket

Mixing Method: Build

Garnish: Lime

Ingredients: 1/2 oz. Vodka, cranberry

3. SEA BREEZE



Glass: Bucket

Mixing Method: Build

Garnish: Lime (or grapefruit)

Ingredients: 1/2 oz. Vodka, grapefruit,

cranberry

4. BAY BREEZE



Glass: Bucket

Mixing Method: Build

Garnish: Lime

Ingredients: 1/2 oz. Vodka, pineapple,

cranberry



Glass: Bucket

Mixing Method: Build

Garnish: Orange

Ingredients: 1/2 oz. Vodka, OJ, cranberry

6. GREYHOUND

5. MADRAS



Glass: Bucket

Mixing Method: Build

Garnish: Lime (or grapefruit)

Ingredients: 1/2 oz. Vodka, grapefruit Variation: Salty Dog is a Greyhound

with a salted rim on the glass

1. BLACK RUSSIAN



Glass: Rocks

Mixing Method: Build

Garnish: None

Ingredients: I oz. Vodka, I oz. Kahlua

8. WHITE RUSSIAN



Glass: Bucket

Mixing Method: Build

Garnish: None

Ingredients: I oz. Vodka, I oz. Kahlua,

cream

9. VODKA GIMLET



Glass: Rocks or Martini

Mixing Method: Shake & strain

Garnish: Lime

Ingredients: 1/2 oz. Vodka, Rose's Lime

Juice

Note: Served on the rocks or in a martini glass. Can also be served w/

fresh lime juice

10. MOSCOW MULE



Glass: Copper Mug Mixing Method: Roll

Garnish: Lime

Ingredients: 2 oz. Vodka, lime juice,

ginger beer

II. BLOODY MARY



Glass: Pint or Hurricane

Mixing Method: Roll

Garnish: Celery, Green Bean, lime, Olive Ingredients: 11/2 oz. Vodka, Bloody Mary mix, celery salt, Worcestershire sauce Note: Bloody Mary mixes and additives

will vary from Bar to Bar

12 COSMOPOLITAN (COSMO)



Glass: Martini

Mixing Method: Shake and strain

Garnish: Lime

Ingredients: 1/2 oz. Citron vodka, 3/4 oz.

triple sec, cranberry, lime juice

13. LEMON DROP



Glass: Martini or shot

Mixing Method: Shake and strain

Garnish: Lemon wedge on a sugar rim Ingredients: 1/2 oz. citron Vodka, 3/4 oz.

triple sec, lemon juice, simple syrup

14. APPLETINI



Glass: Martini

Mixing Method: Shake and strain Garnish: Cherry or apple slice

Ingredients 1/2 oz. Vodka, 3/4 oz. apple

pucker, splash of sweet/sour

15. CHOCOLATE MARTINI



Glass: Martini

Mixing Method: Shake and strain

Garnish: Chocolate syrup swirled in Glass Ingredients: 1/2 oz. Vanilla vodka, 3/4 oz. Godiva liqueur, 1/2 oz., 1/2 oz. Baileys,

cream

Note: Recipe varies

16. KAMIKAZE



Glass: Shot or cocktail

Mixing Method: Shake and strain

Garnish: None

Ingredients: 1 oz. Vodka, 1/2 oz. triple sec,

Rose's Lime Juice

17. CHI-CHI (VODKA PINA COLADA)



Glass: Hurricane

Mixing Method: Blend

Garnish: Pineapple cherry flag

Ingredients: 1/2 oz. Vodka, pineapple, coco

Lopez or coconut flavoring, cream

18. SEX ON THE BEACH



Glass: Collins

Mixing Method: Roll

Garnish: Flag

Ingredients: 34 oz. Vodka, 34 oz. peach

schnapps, cranberry, OJ



Glass: Collins

Mixing Method: Roll Garnish: Lemon twist

Ingredients: I oz. Vodka, I oz. peach

schnapps, cranberry



Glass: Rocks

Mixing Method: Build

Garnish: None

Ingredients: I oz. Vodka, I oz. amaretto

19. WOO WOO

20. GODMOTHER

GIN-BASED COCKTAILS

21. GIBSON (MARTINI WITH ONION)



Glass: Martini or Rocks

Mixing Method: Stir and strain

Garnish: Onion

Ingredients: 2.5 oz. Gin, dash of dry

vermouth

22 RAMOS GIN FIZZ



Glass: Collins

Mixing Method: Shake and strain

Garnish: Lemon

Ingredients: 1 ½ oz. Gin, heavy cream, egg white, lemon & lime juice, sugar,

flower water

23. SINGAPORE SLING



Glass: Hurricane or Collins

Mixing Method: Shake & strain over ice

Garnish: Pineapple cherry flag

Ingredients: 1 oz. Gin, 34 oz. sloe gin, 34

oz. Herring Cherry Liqueur, 1/2 oz.

Benedictine, grenadine, pineapple, lemon

juice, Angostura Bitters

24. NEGRONI



Glass: Bucket

Mixing Method: Stir & strain over ice

Garnish: Lemon twist

Ingredients: 1/2 oz. Gin, 3/4 oz. sweet

vermouth, 3/4 oz. Campari

25. CORPSE RIVER #2



Glass: Martini or Coupe

Mixing Method: Stir & strain

Garnish: Lemon twist

Ingredients: I oz. Gin, 34 oz. Cointreau, 1/2 oz. Lillet Blanc, lemon juice, dash of

absinthe

26. FRENCH 15



Glass: Champagne flute

Mixing Method: Shake and strain

Garnish: Lemon twist

Ingredients: 1 oz. Gin, lemon juice, 1/2 oz.

Cointreau, champagne

Note: Shake and strain Gin, lemon juice and Cointreau, then fill with champagne

27. TOM COLLINS



Glass: Collins

Mixing Method: Build

Garnish: Lime or lemon twist Ingredients: 1 ½ oz. Gin, soda,

sweet/sour

28. AVIATION



Glass: Martini or Coupe

Mixing Method: Shake \$ strain Garnish: Lemon twist or cherry

Ingredients: I oz. Gin, ½ oz. maraschino liqueur, lemon juice, ½ oz. crème de

violette

29. BRONY COCKTAIL



Glass: Martini

Mixing Method: Shake & strain

Garnish: Orange twist

Ingredients: 1 oz. Gin, 34 oz sweet vermouth, 34 oz dry vermouth, OJ

30. PERFECT MARTINI



Glass: Martini

Mixing Method: Stir & strain Garnish: Olives or lemon twist

Ingredients: 1 1/2 oz. Gin, 3/4 oz. sweet

vermouth, 3/4 oz. dry vermouth

31. LAST WORD



Glass: Martini

Mixing Method: Shake & strain

Garnish: None

Ingredients: I oz. Gin, 34 oz. Green Chartreuse, 34 oz. maraschino liqueur,

lime juice

32 WHITE LADY



Glass: Martini or Coupe

Mixing Method: Shake & strain

Garnish: Lemon Twist

Ingredients: 1 ½ oz. Gin, ½ oz. Cointreau, egg white, lemon juice

33. BEES KNEES



Glass: Martini or Coupe

Mixing Method: Shake & strain over ice

Garnish: Lemon twist

Ingredients: 2 oz. gin, honey water,

lemon juice

34. VESPER



Glass: Martini

Mixing Method: Stir & strain

Garnish: Lemon Twist

Ingredients: 1 1/2 oz. Gin, 3/4 oz. 1/2 oz.

Lillet Blanc

RUM-BASED COCKTAILS

35. MOJITO



Glass: Pint or Collins

Mixing Method: Muddle, Shake and Roll

Garnish: Mint and Limes (in drink) Ingredients: 2 oz. Light rum, simple

syrup, limes, mint, soda water

36. BLUE HAWAIIAN



Glass: Hurricane

Mixing Method: Shake & strain over ice

Garnish: Pineapple flag

Ingredients: 1 oz. Rum, 1 oz. vodka, ½ oz. Blue curacao, pineapple, sweet \$ sour mix

37. DARK & STORMY



Glass: Pint or collins Mixing Method: Build

Garnish: Lime

Ingredients: 2 oz. Goslings dark rum,

ginger Beer

38. DAIQUIRI



Glass: Multiple options

Mixing Method: Blend or shake & strain

Garnish: Lime

Ingredients: 1 1/2 oz. Rum, lime juice,

simple syrup

39. PINA COLADA



Glass: Hurricane

Mixing Method: Blend

Garnish: Pineapple cherry flag

Ingredients: 2 oz. Rum, pineapple, coco

Lopez, cream

40. HURRICANE



Glass: Hurricane

Mixing Method: Shake & strain over ice

Garnish: Pineapple cherry flag

Ingredients: 3/4 oz. Dark rum, I oz. light

rum, passion fruit syrup, lime juice

Note: Float dark rum on top

41. MAI TAI



Glass: Hurricane or collins

Mixing Method: Shake & strain over ice

Garnish: Pineapple flag

Ingredients: I oz. Light rum, ½ oz. orange curacao, ½ oz. orgeat syrup, pineapple, OJ, lime juice, ¾ oz. dark rum

Note: Float dark rum on top

42 ZOMBIE



Glass: Hurricane

Mixing Method: Shake & strain over ice

Garnish: Pineapple flag

Ingredients: I oz. Light rum, ¾ oz. dark rum, ¾ oz. apricot Brandy, pineapple, OJ, simple syrup, lime juice, ½ oz. Bacardi 151 Note: Float dark rum and 151 on top

43. RUM RUNNER



Glass: Hurricane

Mixing Method: Shake & strain or Blend

Garnish: Pineapple flag

Ingredients: I oz Light rum, ¾ oz. dark rum, ½ oz. crème de Banana, ½ oz. BlackBerry Brandy, Grenadine, Rose's

Lime Juice

44. BAHAMA MAMA



Glass: Hurricane

Mixing Method: Shake & strain or Blend

Garnish: Pineapple flag

Ingredients: 1 1/2 oz. Malibu rum, 3/4 oz.

dark rum, coco Lopez, red punch

45. CAIPIRINHA



Glass: Bucket

Mixing Method: Muddle, shake & roll

Garnish: Limes (already in drink)

Ingredients: 2 oz. cachaça, limes, 1 oz.

simple syrup

46 EL PRESIDENTE



Glass: Martini or Coupe

Mixing Method: Stir & strain

Garnish: Orange peel

Ingredients: 2 oz. Rum, ½ oz. dry

vermouth, dash of Grenadine

47. SCORPION



Glass: Collins or hurricane

Mixing Method: Build Garnish: Pineapple flag

Ingredients: I oz light rum, ½ oz Brandy, ½ oz. orgeat, OJ, lemon juice, ½ oz.

Bacardi 151 float

48. PAINKILLER



Glass: Bucket

Mixing Method: Shake & strain

Garnish: Nutmeg

Ingredients: 2 oz. rum, pineapple, coco

Lopez, OJ

49. JAMAICAN ME CRAZY



Glass: Bucket or pint Mixing Method: Build Garnish: Pineapple flag

Ingredients: 1 oz. light rum, ½ oz. Malibu,

1/2 oz. Banana liqueur, cranberry,

pineapple

TEQUILA-BASED DRINKS

50. MARGARITA



Glass: Margarita, Bucket, pint, Collins
Mixing Method: Shake & strain or Blend

Garnish: Lime

Ingredients: 2 oz. Tequila, 2 oz. lime

juice, 1 1/2 oz. agave nectar

Note: Margaritas are often made with

triple sec and sweet/sour as well.

51. PALOMA



Glass: Margarita, Bucket, pint, Collins Mixing Method: Shake 🕈 strain over

Blend

Garnish: Lime

Ingredients: 2 oz. Tequila, 2 oz. lime juice, 1 ½ oz. agave nectar, grapefruit,

soda water

52 TEQUILA SUNRISE



Glass: Collins

Mixing Method: Build

Garnish: Orange & cherry

Ingredients: 1/2 oz. Tequila, OJ,

grenadine

53. TEQUILA SUNSET



Glass: Collins

Mixing Method: Build

Garnish: Cherry

Ingredients: 1/2 oz. Tequila, OJ, 3/4 oz.

Blackberry Brandy

54. EL DIABLO



Glass: Collins

Mixing Method: Build

Garnish: Cherry

Ingredients: 1/2 oz. Tequila, 1/2 oz. crème

de cassis, lime juice, ginger bee

55. BLOODY MARIA



Glass: Pint or Hurricane Mixing Method: Roll

Garnish: Celery, green Bean, lime, olive Ingredients: 1/2 oz. Tequila, Bloody Mary mix, celery salt, Worcestershire sauce Note: Bloody Mary mixes and additives

will vary from Bar to Bar

WHISKEY-BASED COCKTAILS

56. SAZERAC



Glass: Bucket

Mixing Method: Muddle, stir, strain

Garnish: Lemon twist

Ingredients: 2 oz. Rye Whiskey, sugar cube, Peychaud's Bitters, absinthe

51. MINT JULEP



Glass: Copper mug or Bucket

Mixing Method: Muddle, shake & strain

Garnish: Mint sprig

Ingredients: 2 oz. Bourbon, sugar, mint,

water

58. OLD FASHIONED



Glass: Bucket

Mixing Method: Muddle, roll

Garnish: Orange peels

Ingredients: 2 oz. Bourbon or rye,

sugar, Angostura Bitters, splash of soda Note: Classic version is orange or peel only. Modern version is orange slices

and cherries muddled.

59. MANHATTAN



Glass: Martini or rocks

Mixing Method: Stirred & strained in

martini glass or on the rocks

Garnish: Cherry

Ingredients: 2 oz Bourbon, 34 oz sweet vermouth, Angostura bitters

60. JOHN COLLINS



Glass: Collins

Mixing Method: Build

Garnish: Lime & cherry on a pick Ingredients: 1/2 oz. Bourbon, sweet/sour, soda water

6. LYNCHBURG LEMONADE



Glass: Collins or pint Mixing Method: Build

Garnish: Lemon

Ingredients: 1/2 oz. Jack Daniels, 3/4 oz.

triple sec, lemon juice, 7-up

62 AMERICANA



Glass: Collins

Mixing Method: Build and stir

Garnish: Orange peel

Ingredients: loz. Campari, l oz. sweet

vermouth, soda water

63. BOULEVARDIER



Glass: Rocks

Mixing Method: Stir Garnish: Orange twist

Ingredients: ½ oz. rye whiskey, ½ oz. Campari, ½ oz. sweet vermouth

SCOTCH-BASED COCKTAILS

64. RUSTY NAIL



Glass: Rocks

Mixing Method: Stir

Garnish: None

Ingredients: 1 oz. Scotch, 1 oz. Drambuie

65. GODFATHER



Glass: Bucket

Mixing Method: Stir

Garnish: None

Ingredients: I oz. Scotch, I oz. amaretto

66. ROB ROY



Glass: Martini or rocks

Mixing Method: Stir and strain

Garnish: Cherry

Ingredients: 2 oz. Scotch, 3/4 oz. sweet

vermouth, Angostura Bitters

67. AGGRAVATION



Glass: Bucket

Mixing Method: Build

Garnish: None

Ingredients: I oz. Scotch, I oz. Kahlua,

cream

Note: Float cream on top

68. BLOOD & SAND



Glass: Martini or coupe

Mixing Method: Shake \$ strain Garnish: Cherry or lemon twist

Ingredients: 1/2 oz. Scotch, 1/2 oz. sweet vermouth, 1/2 oz. cherry Herring, OJ

BRANDY-BASED COCKTAILS

69. BRANDY ALEXANDER



Glass: Martini or snifter

Mixing Method: Shake & strain

Garnish: Nutmeg

Ingredients: 1/2 oz. Brandy, 3/4 oz. dark

crème de cacao, cream

10. HOT TODDY



Glass: Coffee mug or handled glass

Mixing Method: stir

Garnish: Lemon or lemon twist

Ingredients: 2 oz. Brandy, lemon juice,

honey, hot water

71. SIDECAR



Glass: Martini

Mixing Method: Shake \$\frac{1}{2}\$ strain

Garnish: Lemon sugar-rimmed glass
Ingredients: 1/2 oz. Brandy, 3/4 oz.

Cointreau, lemon juice, simply syrup



Glass: Martini

Mixing Method: Stir & strain

Garnish: None

Ingredients: 1/2 oz. Brandy, 3/4 oz. white

crème de menthe

THE TEAS

13. LONG ISLAND



Glass: Collins or pint

Mixing Method: Shake & roll

Garnish: Lemon

Ingredients: ½ oz. Vodka, ½ oz. rum, ½ oz. gin, ½ oz. triple sec, sweet/sour,

coke

Note: Original Long Island adds tequila

74. TEXAS TEA

15. TOKYO TEA



Glass: Collins or pint

Mixing Method: Shake & roll

Garnish: Lemon

Ingredients: ½ oz. Vodka, ½ oz. rum, ½ oz. gin, ½ oz. triple sec, ½ oz. Bourbon,

sweet/sour, Coke



Glass: Collins or pint

Mixing Method: Shake & roll

Garnish: Lemon, cherry

Ingredients: 1/2 oz. Vodka, 1/2 oz. rum, 1/2

oz. Gin, 1/2 oz., melon liqueur,

sweet/sour

76. LONG BEACH ICED TEA



Glass: Collins or pint

Mixing Method: Shake & roll

Garnish: Lemon

Ingredients: ½ oz. Vodka, ½ oz. rum, ½ oz. gin, ½ oz. triple sec, sweet/sour,

cranberry

TI. ADIOS MOTHERFUCKER (AMF)



Glass: Collins or pint

Mixing Method: Shake & roll

Garnish: Lemon

Ingredients: ½ oz. Vodka, ½ oz. rum, ½ oz. gin, ½ oz. triple sec, sweet/sour, ½

Oz. Blue curacao

18. BLACK WIDOW (GRATEFUL DEAD)



Glass: Collins or pint

Mixing Method: Shake & roll

Garnish: Lemon

Ingredients: ½ oz. Vodka, ½ oz. rum, ½ oz. gin, ½ oz. triple sec, sweet/sour, ½

oz. Chambord

19. GEORGIA PEACH



Glass: Collins or pint

Mixing Method: Shake & roll

Garnish: Lemon

Ingredients: ½ oz. Vodka, ½ oz. rum, ½

oz. gin, ½ oz. peach schnapps, OJ,

cranberry

ALL THE REST

80. BOILERMAKER



Glass: Pint or Beer Mug Mixing Method: Drop

Garnish: None

Ingredients: 1/2 oz. Whiskey, Beer

Note: Drop shot of whiskey into Beer

81. PISCO SOUR



Glass: Marini or coupe

Mixing Method: Shake & strain

Garnish: Lime

Ingredients: 2 oz. Pisco, lime juice, simple

syrup, egg white, dash of Bitters

82 ORGASM



Glass: Bucket

Mixing Method: Shake & strain over ice

Garnish: None

Ingredients: 1/2 oz. Grand Marnier, 1/2 oz.

Bailey's, ½ oz. Cointreau

83. SCREAMING ORGASM



Glass: Martini

Mixing Method: Shake & strain

Garnish: None

Ingredients: I oz. Vodka, ½ oz. amaretto, ½ oz. crème de cacao, ½ oz. triple sec,

cream

84. ALABAMA SLAMMER



Glass: Bucket

Mixing Method: Shake & strain over ice

Garnish: Orange slice

Ingredients: 1 oz. Southern Comfort, 1/2

oz. amaretto, ½ oz. sloe gin, OJ,

sweet/sour

85. GRASSHOPPER



Glass: Martini or hurricane

Mixing Method: Shake & strain or Blend

Garnish: Mint sprig

Ingredients: I oz. White crème de cacao, I oz. green crème de menthe, cream

86. FUZZY NAVEL



Glass: Collins

Mixing Method: Build Garnish: Orange slice

Ingredients: 1/2 oz. Peach schnapps, OJ

87. HARVEY WALLBANGER



Glass: Bucket

Mixing Method: Build Garnish: Orange slice

Ingredients: I oz. Vodka, 3/4 oz. Galliano,

OJ

88. IRISH COFFEE



Glass: Coffee mug Mixing Method: Build Garnish: Whipped cream

Ingredients: 2 oz. Irish whiskey, coffee Note: Modern version uses ½ irish

whiskey, 1/2 Bailey's

89. PIMM'S CUP



Glass: Collins

Mixing Method: Shake & strain

Garnish: Cucumber

Ingredients: 2 oz. Pimm's Cup, muddled cucumber, lemon juice, lemon-lime soda

90. FRENCH MARTINI



Glass: Martini

Mixing Method: Shake, strain & float

Garnish: Pineapple wedge

Ingredients: 1/2 oz. Vodka, 1/2 oz. Chambord, pineapple, champagne Note: Float champagne on top

91. CREAMSICLE



Glass: Martini

Mixing Method: Shake & strain

Garnish: Orange slice

Ingredients: I oz. Vanilla vodka, ½ oz. triple sec, ½ oz. amaretto, pineapple, OJ,

simple syrup, cream

92 POMTINI



Glass: Martini

Mixing Method: Shake, strain & float

Garnish: Lemon Twist

Ingredients: 1/2 oz Pomegranate vodka, 1/2 oz triple sec, pomegranate juice,

sweet/sour, champagne

Note: Float champagne after shake \$

strain

93. KIR



Glass: Champagne flute Mixing Method: Pour Garnish: Lemon twist

Ingredients: Champagne, I oz. crème de

cassis

94. KIR ROYALE



Glass: Champagne flute Mixing Method: Pour Garnish: Lemon twist

Ingredients: Champagne, I oz. Chambord

95. MIMOSA



Glass: Champagne flute Mixing Method: Pour Garnish: Orange peel

Ingredients: Champagne, OJ

96. BELLINI



Glass: Champagne flute Mixing Method: Pour & stir Garnish: Peach or orange peel Ingredients: 2 oz. peach nectar,

Champagne

97. MUDSLIDE



Glass: Bucket or hurricane

Mixing Method: Shake & strain or Blend

Garnish: None

Ingredients: I oz. Vodka, 3/4 oz. Kahlua, 3/4

oz. Bailey's, cream

98. NUTTY IRISHMAN



Glass: Rocks or shot Mixing Method: Build

Garnish: None

Ingredients: I oz. Bailey's, I oz. Frangelico

99. ESPRESSO MARTINI



Glass: Martini

Mixing Method: Shake & strain Garnish: Espresso Beans or Lemon

twist

Ingredients: I oz. vanilla vodka, ½ oz. Bailey's, ½ oz. Kahlua, espresso shot

100. FRENCH KISS



Glass: Martini

Mixing Method: Shake & strain

Garnish: Raspberries or lemon twist Ingredients: I oz. vodka, ½ Chambord, ½

oz. Grand Marnier, whipped cream

101. PINK SQUIRREL



Glass: Martini

Mixing Method: Shake & strain

Garnish: None

Ingredients: 3/4 oz. crème de noyaux, 3/4

oz. white crème de cacao, cream