



# APPROVED COCKTAILS

AUTHORIZED BY  
THE UNITED KINGDOM BARTENDERS'  
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### ERRATUM.

The conditions on the first page of the alphabetical index of Cocktails should read:—

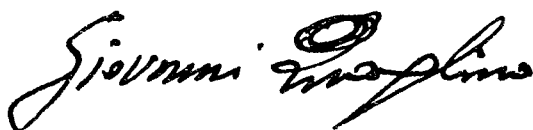
The recipes for the Cocktails given below can be obtained upon application by letter only to the “Bartender” Office, 11 Suffolk Street, London S.W.1., for a fee of One Shilling for each recipe. No charge for this service is made to Members of the Bartenders’ Guild who hold Membership under Class No. 2. The service of this Library is only extended to those who require recipes for actual use in their profession.

## FOREWORD

Although many Cocktail Books have already been published there has always been room for a Standard Work and I was indeed glad to hear that the United Kingdom Bartenders' Guild had decided to publish this book.

Not only do they give a large selection of Cocktails, but they publish the Index to their Reference Library. At first sight this may not appear to be anything out of the ordinary, but when one realises that at last our Bartenders, who mix the correct recipes, can definitely prove this to any doubting customer, and that the duplication of names can now be avoided by reference to the Index, we all ought to be grateful for the removal of two grievances—the doubt as to the correct recipe and the duplication of titles.

I wish the book every success and cordially recommend it to the boys behind the bar.

A handwritten signature in black ink, reading "Giovanni Quaglino". The script is fluid and cursive, with a large, stylized 'Q' at the end.

Chez Quaglino,  
16 Bury Street, S.W.1



## ABBREVIATIONS

**MIX.**—Put ice into mixing glass, pour in recipe, stir until cold, then strain into cocktail glass.

**SHAKE AND STRAIN.**—Put ice into shaker, pour in recipe and shake well, then strain into cocktail glass.

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## CONVERSION TABLE

of percentages and proportions:—

<b>85%</b>	<b>=</b>	<b>17/20ths</b>	<b>50%</b>	<b>=</b>	<b>half</b>
<b>80%</b>	<b>=</b>	<b>4/5ths</b>	<b>45%</b>	<b>=</b>	<b>9/20ths</b>
<b>82½%</b>	<b>=</b>	<b>33/40ths</b>	<b>40%</b>	<b>=</b>	<b>2/5ths</b>
<b>75%</b>	<b>=</b>	<b>3/4ths</b>	<b>33⅓%</b>	<b>=</b>	<b>1/3rd</b>
<b>70%</b>	<b>=</b>	<b>7/10ths</b>	<b>30%</b>	<b>=</b>	<b>3/10ths</b>
<b>66⅔%</b>	<b>=</b>	<b>2/3rds</b>	<b>25%</b>	<b>=</b>	<b>1/4th</b>
<b>65%</b>	<b>=</b>	<b>13/20ths</b>	<b>20%</b>	<b>=</b>	<b>1/5th</b>
<b>60%</b>	<b>=</b>	<b>3/5ths</b>	<b>16⅔%</b>	<b>=</b>	<b>1/6th</b>
<b>55%</b>	<b>=</b>	<b>11/20ths</b>	<b>8⅓%</b>	<b>=</b>	<b>1/12th</b>



## A.A.

- 33 $\frac{1}{3}$ % Caperatif.
- 33 $\frac{1}{3}$ % Seagram's Bourbon Whisky.
- 16 $\frac{2}{3}$ % Benedictine.
- 16 $\frac{2}{3}$ % Van de Hum.
- 1 dash Orange Bitters.
- 1 dash Absinthe.

Use mixing glass.

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## THE ABBEY.

- 50% Dry Gin.
- 25% Kina Lillet.
- 25% Orange Juice.
- 1 dash Angostura Bitters.

Shake and strain into cocktail glass.

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## ABSINTHE.

- 50% Absinthe.
- 50% Water.
- 1 dash Syrup.
- 1 dash Angostura Bitters.

Shake and strain into cocktail glass.

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## ABSINTHE DRIP.

- 1 liqueur glass Absinthe.

Dissolve 1 lump of sugar, using the French drip spoon and fill glass with cold water.

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## ABSINTHE SPECIAL.

- 2 dashes Angostura.
- 1 dash Orange Curaçao.
- 1 liqueur glass Absinthe.
- 1 teaspoonful Castor Sugar.
- A little Water.

Stir until very cold and strain into sherry glass.



# AD—AL

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## ADAM.

50% Jamaica Rum.

25% Lemon Juice.

25% Grenadine.

Shake with ice.

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## ADAM AND EVE.

50% Orange Curaçao.

16 $\frac{2}{3}$ % Yellow Chartreuse.

33 $\frac{1}{3}$ % Coates Plymouth Gin.

Use mixing glass. Serve with a piece of orange peel.

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## ADONIS.

1 dash Orange Bitters.

33 $\frac{1}{3}$ % Italian Vermouth.

66 $\frac{2}{3}$ % Dry Sherry.

Stir and strain into cocktail glass.

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## AFTER DINNER.

50% Prunelle Brandy.

50% Cherry Brandy.

4 dashes Lemon Juice.

Shake and strain into sherry glass.

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## AFTER SUPPER.

50% Apricot Brandy.

50% Curaçao.

4 dashes Lemon Juice.

Shake and strain into cocktail glass.

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## ALASKA.

75% Dry Gin.

25% Yellow Chartreuse.

Shake and strain into cocktail glass.

# AL-AN

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## ALEXANDER.

50% Dry Gin.  
25% Crème de Cacao.  
25% Sweet Cream.

Shake and strain into cocktail glass.  
As an alternative Brandy can be used instead of Gin.

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## ALLIES.

50% Dry Gin.  
50% French Vermouth.  
2 dashes Kummel.

Shake and strain into cocktail glass.

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## AMERICAN BEAUTY.

1 dash Crème de Menthe.  
25% Orange Juice.  
25% Grenadine.  
25% French Vermouth.  
25% Brandy.

Shake and strain into medium size glass and top with  
a little port wine.

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## AMERICANO.

25% Campari Bitters.  
75% Italian Vermouth.

Use medium size glass. Fill with syphon. Serve  
with slice of lemon. Do **not** shake or mix.

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## ANGEL FACE.

33 $\frac{1}{3}$ % Dry Gin.  
33 $\frac{1}{3}$ % Apricot Brandy.  
33 $\frac{1}{3}$ % Calvados.

Shake and strain into cocktail glass.

# AN

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## ANGEL'S DREAM.

33 $\frac{1}{3}$ % Maraschino.

33 $\frac{1}{3}$ % Crème Yvette.

33 $\frac{1}{3}$ % Whipped Cream.

Pour carefully into a liqueur glass and be sure they do not mix. **Do not ice.**

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## ANGEL'S KISS.

25% Crème de Cacao.

25% Prunelle Brandy.

25% Crème de Violette.

25% Sweet Cream.

Use liqueur glass and pour carefully, so that ingredients do not mix.

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## ANGEL'S TIP (Liqueur).

75% Crème de Cacao.

25% Fresh Cream.

Use liqueur glass and float cream on top.

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## ANGEL'S WING (Liqueur).

50% Crème de Cacao.

50% Prunelle Brandy.

Use liqueur glass and pour ingredients carefully so that they do not mix. Pour a little sweet cream on top.

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## ANGLER.

2 dashes Angostura Bitters.

2 dashes Orange Bitters.

33 $\frac{1}{3}$ % Hercules.

66 $\frac{2}{3}$ % Dry Gin.

Shake and strain into cocktail glass.

## ANTE.

1 dash Angostura Bitters.  
25% Hercules.  
25% Cointreau.  
50% Calvados or Apple Brandy.  
Shake and strain into cocktail glass.

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## APPLEJACK RABBIT.

33 $\frac{1}{3}$ % Applejack.  
33 $\frac{1}{3}$ % Maple Syrup.  
16 $\frac{2}{3}$ % Fresh Lemon Juice.  
16 $\frac{2}{3}$ % Fresh Orange Juice.  
Shake and strain into cocktail glass.

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## APPLE PIE.

50% Bacardi Rum.  
50% Italian Vermouth.  
4 dashes Apricot Brandy.  
2 dashes Grenadine.  
4 dashes Lemon Juice.  
Shake and strain into cocktail glass.

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## APPROVE.

Rye or Bourbon Whisky.  
2 dashes Angostura Bitters.  
2 dashes Curaçao.  
Mix and strain into wine glass. Squeeze lemon and orange peel on top.

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## ARCADIA.

Invented by F. W. Frey.  
25% Booth's Gin.  
25% French Vermouth.  
25% Calvados.  
25% Aurum.  
Shake and strain into cocktail glass.

# AR—AT

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## ARTIST'S.

33 $\frac{1}{3}$ % Whisky.

33 $\frac{1}{3}$ % Sherry.

16 $\frac{2}{3}$ % Lemon Juice.

16 $\frac{2}{3}$ % Groseille Syrup.

Shake and strain into cocktail glass.

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## AS THOUSANDS CHEER.

Invented by L. Wulff.

$\frac{1}{2}$  lump of Sugar.

1 dash Angostura.

66 $\frac{2}{3}$ % Martini Dry Vermouth.

33 $\frac{1}{3}$ % Dry Gin.

$\frac{1}{2}$  slice Orange.

1 slice Lemon.

1 Maraschino Cherry.

1 small sprig Fresh Mint.

1 dash Cointreau.

Add Cointreau last and float. Use old-fashioned glass.  
Shake.

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## ASSOCIATION.

Invented by G. R. Woollard.

50% Grand Marnier.

25% Calvados (Applejack).

25% French Vermouth.

Spot of Fernet Branca.

Shake.

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## ASTORIA.

Apple Brandy.

1 dash Orange Bitters.

Shake well.

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## ATTY.

25% French Vermouth.

75% Dry Gin.

3 dashes Crème de Violette.

Shake and strain into cocktail glass. Dash of Absinthe  
on top.

# AU—BA

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## AURUM.

25% Aurum.

25% Gin.

50% Italian Vermouth.

Mix.

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## AUTUMN SUNSET.

Invented by A. S. Djibelia.

33 $\frac{1}{3}$ % Swedish Punch.

33 $\frac{1}{3}$ % Jamaica Rum.

33 $\frac{1}{3}$ % "Pash" Passion Fruit Juice (Dry).

Shake and strain into cocktail glass.

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## AVIATION.

33 $\frac{1}{3}$ % Lemon Juice.

66 $\frac{2}{3}$ % Dry Gin.

2 dashes Maraschino.

Shake and strain into cocktail glass.

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## AZURI.

Invented by Peter Keenan.

50% Grand Marnier.

25% Orange Juice.

25% Lillet.

Shake gently and squeeze orange peel on top.

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## BABBIE'S SPECIAL.

1 dash Gin.

33 $\frac{1}{3}$ % Sweet Cream.

66 $\frac{2}{3}$ % Apricot Brandy.

Shake and strain into cocktail glass.

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## BACARDI.

33 $\frac{1}{3}$ % Lemon Juice.

16 $\frac{2}{3}$ % Grenadine.

50% Bacardi Rum.

Shake and strain into cocktail glass.



# BA

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## BACARDI BLOSSOM.

50% Orange Juice.

50% Bacardi Rum.

1 dash Maraschino.

Shake and strain.

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## BACARDI GRAPE-FRUIT BLOSSOM.

33 $\frac{1}{3}$ % Grape-fruit Juice.

66 $\frac{2}{3}$ % Bacardi Rum.

3 dashes Maraschino.

Shake and strain.

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## BACARDI LIBERAL.

66 $\frac{2}{3}$ % Bacardi Rum.

33 $\frac{1}{3}$ % Martini Vermouth.

1 dash Amer Picon.

Use mixing glass.

Popular in U.S.

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## BACARDI OLD-FASHIONED.

1 dash Angostura Bitters.

2 dashes Orange Bitters.

1 lump of Sugar dissolved in two spoonful of Water.

1 glass Bacardi Rum.

Serve in an old-fashioned glass and serve with fruit and mint.

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## BACARDI SPECIAL.

1 teaspoonful Grenadine.

33 $\frac{1}{3}$ % Gin.

66 $\frac{2}{3}$ % Bacardi Rum.

The Juice of  $\frac{1}{2}$  Lime.

Shake and strain into cocktail glass.

## BALM.

12½% Orange Juice.

12½% Cointreau.

75% Sherry.

1 dash Orange Bitters.

2 dashes Pimento Dram Liqueur.

Shake and serve with an olive.

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## BAMBOO.

1 dash Orange Bitters.

50% Dry Pale Sherry.

50% French Vermouth.

Stir up well, strain into cocktail glass, squeeze Lemon

Peel on top.

An alternative method is—

25% French Vermouth.

25% Italian Vermouth.

50% Dry Sherry.

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## BARBARA.

25% Fresh Cream.

25% Crème de Cacao.

50% Vodka.

Shake and strain into cocktail glass.

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## BARNEY BARNATO.

1 dash Angostura Bitters.

1 dash Curaçao.

50% Capertif.

50% Brandy.

Stir and strain into cocktail glass.

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## THE BARTENDER.

25% Dry Gin.

25% Sherry.

25% Dubonnet.

25% Martini Dry.

Dash of Grand Marnier.

Mix.

# BA—BE

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## BASS WYATT (6 Glasses).

Beat up 4 eggs and add 4 glasses of Dry Gin.

$\frac{2}{3}$  glass Cherry Brandy or Curacao.

$\frac{1}{2}$  glass Lemon Juice.

4 dashes Orange Bitters.

$\frac{1}{2}$  tablespoonful Powdered Sugar.

1 tablespoonful Vanilla Flavouring.

Shake and strain into medium-size glass. Grate nutmeg on top. Frost glass with castor sugar.

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## BEALS.

50% Vat 69 Whisky.

25% French Vermouth.

25% Martini Vermouth.

Shake.

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## BEAUTY.

50% Dry Gin.

25% French Vermouth.

25% Martini Vermouth.

White of an Egg.

1 dash Absinthe.

2 dashes Grenadine.

Shake.

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## BELMONT.

33 $\frac{1}{3}$ % Grenadine.

66 $\frac{2}{3}$ % Dry Gin.

1 teaspoonful Fresh Cream.

Shake and strain into cocktail glass.

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## BENGAL.

12 $\frac{1}{2}$ % Maraschino.

25% Pineapple Syrup.

12 $\frac{1}{2}$ % Curaçao.

6 dashes Angostura Bitters.

50% Old Brandy.

Mix and serve with a piece of lemon peel.

## BENTLEY.

50% Calvados or Apple Brandy.

50% Dubonnet.

Shake and strain into cocktail glass.

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## BENTLEY ROLLS.

66 $\frac{2}{3}$ % Brandy (Courvoisier XXX).

33 $\frac{1}{3}$ % "Pash."

Dash of Crème de Noyau.

Dash of Angostura Bitters.

Shake and strain.

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## BERMUDIANA ROSE.

40% Dry Gin.

20% Apricot Brandy.

20% Grenadine.

20% Lemon Juice.

Shake and strain.

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## BETWEEN-THE-SHEETS.

1 dash Lemon Juice.

33 $\frac{1}{3}$ % Brandy.

33 $\frac{1}{3}$ % Cointreau.

33 $\frac{1}{3}$ % Bacardi Rum.

Shake and strain into cocktail glass.

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## BIFFY.

25% Lemon Juice.

25% Swedish Punch.

50% Dry Gin.

Shake and strain into cocktail glass.

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## BIG BOY.

50% Brandy.

25% Cointreau.

25% Sirop-de-Citron.

Shake and strain into cocktail glass.

# BI

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## **BIJOU.**

33 $\frac{1}{3}$ % Plymouth Gin.  
1 dash Orange Bitters.  
33 $\frac{1}{3}$ % Green Chartreuse.  
33 $\frac{1}{3}$ % Italian Vermouth.

Mix; add a cherry or an olive; squeeze a piece of lemon peel on top.

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## **BIRD.**

66 $\frac{2}{3}$ % Brown Curaçao.  
33 $\frac{1}{3}$ % Brandy.

Shake.

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## **BISHOP.**

3 dashes Syrup.  
3 dashes Claret.  
1 dash Lemon Juice.  
1 glass Jamaica Rum.

Shake and strain.

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## **BITTER.**

50% Gin.  
25% Lemon Juice slightly sweetened.  
25% Green Chartreuse.  
Before shaking add a dash of Absinthe.

Shake and strain into cocktail glass.

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## **BITTER SWEET.**

Invented by Jack Saunders.

12 $\frac{1}{2}$ % Cerasella.  
50% Booth's Dry Gin.  
25% Apricot Brandy  
12 $\frac{1}{2}$ % Orange Juice.  
Lemon if required more dry.

Shake and strain.

**BLACK FRIARS.**

25% French Vermouth.

50% Gin.

10% Benedictine.

10% Orange Curaçao.

5% Brandy.

1 dash Angostura Bitters.

Use mixing glass. Serve with a cherry.

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**BLACK HAWK.**

50% Rye Whisky.

50% Sloe Gin.

Stir and serve with a cherry.

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**BLACK MAMMY.**

25% Grape-fruit Juice.

25% Lemon Juice.

50% Rum.

3 dashes Brandy.

1 dash Cloves.

1 dash Syrup.

Shake and serve with a thin strip of Orange and Lemon peels.

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**BLACKSTONE.**

25% Vermouth, Italian or French.

75% Gin.

Mix ; squeeze a piece of lemon peel with Italian Vermouth or orange peel with French Vermouth.  
A dash of Absinthe can be added if required.

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**BLACKTHORN.**

1 dash Orange Bitters.

33 $\frac{1}{3}$ % Italian Vermouth.

66 $\frac{2}{3}$ % Sloe Gin.

Stir, strain into a cocktail glass and squeeze Lemon Peel on top.



# BL

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## BLANCHE.

33 $\frac{1}{3}$ % Cointreau.  
33 $\frac{1}{3}$ % Anisette.  
33 $\frac{1}{3}$ % White Curaçao.

Shake and strain into cocktail glass.

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## BLARNEY STONE.

Invented by Dan Nugent.  
3 dashes Orange Bitters.  
33 $\frac{1}{3}$ % French Vermouth.  
33 $\frac{1}{3}$ % Irish Whisky (John Jameson).  
33 $\frac{1}{3}$ % Curaçao (Green).

Use shaker.

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## BLENTON.

1 dash Angostura Bitters.  
33 $\frac{1}{3}$ % French Vermouth.  
66 $\frac{2}{3}$ % Plymouth Gin.

Shake and strain into cocktail glass.

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## BLOOD AND SAND.

25% Orange Juice.  
25% Scotch Whisky (Johnnie Walker).  
25% Cherry Brandy.  
25% Italian Vermouth.

Shake and strain into cocktail glass.

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## BLUE BLAZER.

Use 2 large silver-plated mugs with handles.  
1 wineglass Scotch Whisky.  
1 wineglass Boiling Water.

Put the Whisky into one mug and the boiling water into the other, ignite the Whisky with fire, and while blazing mix both ingredients by pouring them four or five times from one mug to the other. If well done this will have the appearance of a continued stream of liquid fire. Sweeten with one teaspoonful of powdered white sugar, serve in a small bar tumbler with piece of lemon peel.

**BLUE BIRD.**

4 dashes Angostura Bitters.

5 dashes Orange Curaçao.

Gin.

Mix and strain into cocktail glass.

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**BLUE DANUBE.**

Invented by J. W. Fish.

75% Gin.

25% Bols Blue Curaçao.

Dash Absinthe.

Shake.

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**BLUE DEVIL.**

50% Dry Gin.

25% Lemon Juice or Lime Juice.

25% Maraschino.

1 dash Blue Vegetable Extract.

Shake and strain into cocktail glass.

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**BLUE LADY.**

Invented by Victor.

50% Blue Curaçao (Garnier).

25% Booth's Gin.

25% Fresh Lemon Juice.

Dash of white of egg.

Shake and strain.

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**BLUE MOON.**

25% Crème Yvette.

75% Dry Gin.

Shake.

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**BLUE NIGGER.**

25% Jamaica Rum.

50% Grape-fruit Juice.

25% French Vermouth.

1 dash Gomme Syrup.

Shake and strain into cocktail glass.

# BO

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## BOBBY BURNS.

50% Italian Vermouth.

50% Scotch Whisky (Johnnie Walker).

3 dashes Benedictine.

Shake and strain into cocktail glass. Squeeze lemon peel on top.

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## BON-ACCORD.

Invented by Andrew Clark.

33 $\frac{1}{3}$ % Booth's Dry Gin.

33 $\frac{1}{3}$ % Dry Sherry.

16 $\frac{2}{3}$ % Aurum.

16 $\frac{2}{3}$ % Yellow Chartreuse.

Use shaker.

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## THE BONNY SCOTT.

Invented by C. Matthews.

33 $\frac{1}{3}$ % Black and White Whisky.

33 $\frac{1}{3}$ % Drambuie.

16 $\frac{2}{3}$ % Calvados.

16 $\frac{2}{3}$ % Passion Fruit Syrup.

Shake and strain.

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## BOOBY.

75% Gin.

25% Lime Juice.

2 dashes Grenadine.

Shake.

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## BOOMERANG.

1 dash Lemon Juice.

1 dash Angostura Bitters.

33 $\frac{1}{3}$ % French Vermouth.

33 $\frac{1}{3}$ % Rye Whisky.

33 $\frac{1}{3}$ % Swedish Punch.

Shake and strain into cocktail glass.

## BOOSTER.

4 dashes Curaçao.  
The White of 1 Egg.  
1 glass Brandy.

Shake and strain into medium size glass. Nutmeg on top.

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## BOSOM CARESSER.

The Yolk of 1 Egg.  
1 teaspoonful of Grenadine.  
33 $\frac{1}{3}$ % Curaçao.  
66 $\frac{2}{3}$ % Brandy.

Shake and strain into medium size glass.

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## BOURBON.

Invented by E. Chisnall.

50% Benedictine.  
25% Bourbon (Seagrams).  
Dash Orange Curaçao.  
Dash Angostura Bitters.  
25% fresh Lemon Juice.

Shake.

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## BOURBONELLA.

Invented by W. Whitfield.

50% Walker's Bourbon Whisky.  
25% Martini, Dry.  
25% Orange Curaçao (Garnier).  
1 dash Grenadine (Garnier).

Mix.

Please note it only requires a small dash of Grenadine.

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## BOURBONNET.

50% Bourbon.  
25% Dubonnet.  
25% Orange Juice.

Shake and strain.

# BO—BR

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## BOW BELLS.

Invented by C. Frey.

50% Scotch Whisky.

50% French Vermouth.

Dash Angostura.

Dash Yellow Chartreuse.

Mix.

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## BOWMAN SPECIAL.

Invented by C. F. McDonald.

25% Martini Vermouth.

75% Dry Gin.

1 dash Crème Yvette.

Shake and strain into cocktail glass.

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## BRAHAM.

Invented by D. Cavaliere.

33 $\frac{1}{3}$ % Booth's Dry Gin.

33 $\frac{1}{3}$ % Vodka.

33 $\frac{1}{3}$ % Lemon Juice.

Dash Gomme Syrup.

Shake and strain.

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## BRAINSTORM.

Irish Whisky.

2 dashes Benedictine.

2 dashes French Vermouth.

Squeeze orange peel on top. Stir and strain into cocktail glass.

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## BRANDY.

2 dashes Angostura.

2 dashes Orange Curaçao.

Fill up with Brandy.

Stir and strain into cocktail glass. Serve drink with a Maraschino cherry.

**BRANDY BLAZER.**

Use small thick glass.

1 lump Sugar.

1 piece Orange Peel.

1 piece Lemon Peel.

1 glass Brandy.

Light with match, stir with long spoon for a few seconds and strain into a cocktail glass.

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**BRANDY CRUSTA.**

Use small Wineglass. Moisten the edge with Lemon and dip edge into Castor Sugar, which frosts the glass.

Cut the rind of half a Lemon spiral fashion. Place in glass. Fill glass with cracked ice.

3 dashes Maraschino.

1 dash Angostura Bitters.

4 dashes Lemon Juice.

25% Curaçao.

75% Brandy.

Stir and strain into prepared glass, adding slice of Orange.

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**BRANDY FIZZ.**

Use small mixing glass, into which put half of a fresh-cut Lemon and squeeze it well with a muddler. Add 1 small tablespoonful of Powdered Sugar.

1 jigger Brandy.

Small quantity of Shaved Ice.

Shake, strain into small lemonade glass and fill with seltzer.

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**BRANDY GUMP.**

Brandy.

The juice of 1 Lemon.

2 dashes Grenadine.

Shake and strain into cocktail glass.



# BR

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## OLD-FASHIONED BRANDY.

Applegreen's Recipe, 1899.

Use a large cut-glass. Put half a lump of cut sugar in the glass, dampen it slightly with water and crush well with muddler. Then put in lemon peel on the sugar and lump ice.

1 dash Angostura Bitters.

1 jigger Brandy.

Stir and serve.

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## BRANDY SCAFFA.

Take a long thin liqueur glass. Put in half a liqueur glass full of Brandy and a half of Maraschino. Add 2 dashes of Angostura Bitters on top.

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## BRANDY SKIN.

Fill tumbler with chipped ice. Put in a teaspoonful of Powdered Sugar. Squeeze in half a Lemon. Add a teaspoonful of Strawberry Syrup and half a wineglassful of Brandy. Then pare half a Lemon (same as an apple) and put in wineglass.

Shake and strain off.

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## BRANDY, SOUR.

The juice from half a Lemon squeezed into a mixing glass.

Syrup equal to the amount of lemon juice.

Brandy.

Small quantity of shaved Ice.

Stir and strain into fine, thin glass, then put in one small slice of orange and one slice of pineapple and serve.

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## BRANDY SPECIAL.

3 or 4 dashes Gomme Syrup.

2 or 3 dashes Bitters.

1 wine glass Brandy.

1 or 2 dashes Curaçao.

Squeeze lemon peel. Fill one-third full of ice and stir with a spoon.

**BRANT.**

1 dash Angostura Bitters.  
25% White Mint (Cusenier).  
75% Brandy (Courvoisier).

Shake. Serve with a piece of lemon peel.

---

**BRASSERIE SPECIAL.**

Invented by W. E. Edwards.

Dash Lemon Juice.  
Teaspoon Passion Fruit Syrup.  
50% Cointreau Triple Sec.  
50% Bourbon Whisky, Seagram's.

Shake and strain.

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**BRAZIL.**

1 dash Angostura Bitters.  
1 dash Absinthe.  
50% French Vermouth.  
50% Sherry.

Stir and strain into cocktail glass. Squeeze lemon peel on top.

---

**BREAKFAST.**

33 $\frac{1}{3}$ % Grenadine.  
66 $\frac{2}{3}$ % Dry Gin.  
The white of 1 Egg.

Shake and strain into large wine glass.

---

**BRIDAY.**

1 dash Orange Bitters.  
33 $\frac{1}{3}$ % Martini Vermouth.  
66 $\frac{2}{3}$ % Gin.  
1 dash Dutch Maraschino.

Stir and serve with a piece of orange peel.

# BR

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## BROKEN SPUR.

The Yolk of 1 Egg.

16 $\frac{2}{3}$ % Gin.

16 $\frac{2}{3}$ % Italian Vermouth.

66 $\frac{2}{3}$ % White Port.

1 teaspoonful Anisette.

Shake and strain into cocktail glass.

---

## BRONX.

50% Gin.

16 $\frac{2}{3}$ % French Vermouth.

16 $\frac{2}{3}$ % Italian.

16 $\frac{2}{3}$ % Orange Juice.

Shake and strain into cocktail glass.

---

## BRONX TERRACE.

50% Dry Gin.

25% French Vermouth.

25% Lime Juice.

Shake and strain.

---

## BROOKLYN.

1 dash Amer Picon.

1 dash Maraschino.

66 $\frac{2}{3}$ % Canadian Club Whisky.

33 $\frac{1}{3}$ % French Vermouth.

Shake and strain into cocktail glass.

---

## BROWN JACK.

Invented by J. Bowen (Joe).

33 $\frac{1}{3}$ % Gin (Booth's).

33 $\frac{1}{3}$ % Brown Sherry.

33 $\frac{1}{3}$ % Passion Fruit (Pash) (Unsweetened).

Dash Orange Curaçao (Bols).

Shake and strain.

---

## BROWN LADY.

50% Gin.

25% Lemon Juice.

25% Van der Hum.

Shake and strain.

## BROWN RUMBA.

Invented by Sidney J. Read.

50% Whisky (Seager's Bourbon).

25% fresh Pineapple Juice.

12½% Orange Syrup.

12½% Whipped Egg (white and yolk).

Shake. Rim small wine glass with sugar, add splash of soda.

---

## BROWN SUGAR.

50% Caperatif.

33⅓% French Vermouth.

16⅔% Pollen's Curaçao.

1 dash Absinthe.

Use mixing glass.

---

## BRUNELLE.

25% Absinthe.

½ tablespoonful Sugar.

75% Lemon Juice.

Shake and strain into cocktail glass.

---

## BRUT.

50% French Vermouth.

50% Calisaya.

1 dash Absinthe.

Shake.

For a Brut, French style—

4 dashes Angostura.

33⅓% Amer Picon.

66⅔% French Vermouth.

---

## BUNNY HUG.

33⅓% Absinthe.

33⅓% Whisky (Johnnie Walker).

33⅓% Gin (Seager's).

Shake and strain into cocktail glass.

# BV—CA

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## B.V.

2 dashes Orange Bitters.  
50% Bourbon.  
25% Vodka.  
25% Vermouth Dry.

Use mixing glass.

---

## B.V.D.

33 $\frac{1}{3}$ % Bacardi Rum.  
33 $\frac{1}{3}$ % Dry Gin.  
33 $\frac{1}{3}$ % French Vermouth.

Shake and strain into cocktail glass.

---

## BYRRH CASSIS.

66 $\frac{2}{3}$ % Byrrh.  
33 $\frac{1}{3}$ % Crème de Cassis.

Use medium size glass and fill up with soda water.

---

## BYRRH SPECIAL.

50% Byrrh Wine.  
50% Gin.

Shake and strain into cocktail glass.

---

## CABARET.

1 dash Absinthe.  
1 dash Angostura Bitters.  
50% Dry Gin.  
50% Caperitif.

Shake and strain into cocktail glass. Add a cherry.

---

## CAFÉ DE PARIS.

The white of 1 Egg.  
3 dashes Anisette.  
1 teaspoonful fresh Cream.  
1 glass Dry Gin.

Shake and strain into medium size glass.

## CAFÉ DE PARKE.

75% Gin.  
 White of 1 Egg.  
 3 teaspoonsful Anisette.  
 1 teaspoonful Cream.  
 Frappe. Claret glass.

---

## CAFÉ ROYAL APPETISER.

Invented by W. Tarling.  
 50% Gin.  
 50% Dubonnet.  
 The Juice of half Orange.  
 Shake and strain into cocktail glass.

---

## CAFÉ ROYAL SPECIAL.

Invented by W. Tarling.  
 25% Dry Gin.  
 25% Lemon Juice.  
 25% French Vermouth.  
 25% Sloe Gin.  
 Shaker.

---

## CALISAYA.

1 glass Calisaya.  
 1 dash Angostura Bitters.  
 Stir.

---

## CALVADOS.

33 $\frac{1}{3}$ % Calvados.  
 33 $\frac{1}{3}$ % Orange Juice.  
 16 $\frac{2}{3}$ % Cointreau.  
 16 $\frac{2}{3}$ % Orange Bitters.  
 Add plenty of ice and shake carefully.

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## CAMEO KIRBY.

50% Dry Gin.  
 50% French Vermouth.  
 4 dashes Raspberry Syrup.  
 5 drops Lime Juice.  
 Shake.

# CA—CE

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## CAPE.

33 $\frac{1}{3}$ % Dry Gin.

33 $\frac{1}{3}$ % Caperitif.

33 $\frac{1}{3}$ % Orange Juice.

Shake and strain into cocktail glass.

---

## CAPE OF GOOD HOPE.

33 $\frac{1}{3}$ % Caperatif.

33 $\frac{1}{3}$ % Benedictine.

33 $\frac{1}{3}$ % Gin.

1 dash Absinthe.

Use mixing glass.

---

## CAPETOWN.

1 dash Angostura Bitters.

3 dashes Curaçao.

50% Caperitif.

50% Canadian Club Whisky.

Stir and strain into cocktail glass.

---

## CARUSO.

33 $\frac{1}{3}$ % Dry Gin.

33 $\frac{1}{3}$ % French Vermouth (Cusenier).

33 $\frac{1}{3}$ % Green Crème de Menthe.

Shake and strain into cocktail glass.

---

## CASINO.

2 dashes Maraschino.

2 dashes Orange Bitters.

2 dashes Lemon Juice.

1 glass Gin.

Stir and add cherry.

---

## CELEBRATION.

Invented by J. W. Fish.

33 $\frac{1}{3}$ % Bacardi.

33 $\frac{1}{3}$ % fresh Grape-fruit Juice.

16 $\frac{2}{3}$ % Groseille Syrup.

16 $\frac{2}{3}$ % Gin.

Shake.

## CELEBRATION SPECIAL.

Invented by C. Toni Watkins.

**33 $\frac{1}{3}$ %** Booth's Dry Gin.

**33 $\frac{1}{3}$ %** Danzig Goldwater (Der Lachs).

**33 $\frac{1}{3}$ %** Cointreau.

Dash Lemon Juice.

Shake and strain into cocktail glass.

---

## CERASELLA CLUB.

**50%** Ceresella.

**50%** Dry Vermouth.

2 dashes Angostura Bitters.

Mix.

---

## CHAMPAGNE.

Put into a wine glass **1** lump of Sugar, and saturate it with Angostura Bitters. Having added to this **1** lump of Ice, fill the glass with Champagne, squeeze on top a piece of Lemon Peel.

A dash of Brandy as required.

---

## CHAMPS ELYSÉES.

**60%** Cognac.

**20%** Chartreuse.

**20%** Sweetened Lemon Juice.

**1** dash Angostura Bitters.

Shake and strain into cocktail glasses.

---

## CHANTICLER.

The Juice of  $\frac{1}{2}$  Lemon.

**1** tablespoonful Raspberry Syrup.

The white of **1** Egg.

**1** glass Dry Gin.

Shake and strain into medium size glass.

---

## CHARLES.

**1** dash Angostura Bitters.

**50%** Italian Vermouth.

**50%** Brandy.

Stir and strain into cocktail glass.

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# CH—CL

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## CHELSEA SPECIAL.

Invented by W. Campbell.

$66\frac{2}{3}\%$  Gin.

3 dashes Angostura Bitters.

$16\frac{2}{3}\%$  French Vermouth.

$16\frac{2}{3}\%$  Curaçao.

Shake.

---

## CHERRY BLOSSOM.

60% Cherry Brandy.

40% Brandy.

Dash Lemon Juice.

Dash Grenadine.

Dash Dry Curaçao.

Shake thoroughly and serve very cold.

---

## CHINESE.

1 dash Angostura Bitters, or

3 dashes Maraschino.

3 dashes Curaçao.

$33\frac{1}{3}\%$  Grenadine.

$66\frac{2}{3}\%$  Jamaica Rum.

Shake and strain into cocktail glass.

---

## CHOCOLATE.

The yolk of a fresh Egg.

50% Yellow Chartreuse.

50% Port.

1 teaspoonful of sweet powdered Chocolate.

Shake and strain into a small wine glass.

---

## CLARIDGE.

$33\frac{1}{3}\%$  Dry Gin.

$33\frac{1}{3}\%$  French Vermouth.

$16\frac{2}{3}\%$  Cointreau.

$16\frac{2}{3}\%$  Apricot Brandy.

Mix and strain into cocktail glass.

---

**CLASSIC.**

16 $\frac{2}{3}$ % Lemon Juice.

16 $\frac{2}{3}$ % Curaçao.

16 $\frac{2}{3}$ % Maraschino.

50% Brandy.

Shake and strain into cocktail glass. Frost rim of glass with castor sugar, squeeze lemon peel on top.

---

**CLEOPATRA.**

Invented by Leslie Shelley (Berkeley Hotel).

50% Gin.

25% San Silvestro.

25% Rowanberry.

Mix and strain.

---

**CLOVER CLUB.**

The Juice of  $\frac{1}{2}$  Lemon or 1 Lime.

33 $\frac{1}{3}$ % Grenadine.

The White of 1 Egg.

66 $\frac{2}{3}$ % Dry Gin.

Shake and strain into medium size glass.

---

**CLOVER LEAF.**

The Juice of  $\frac{1}{2}$  Lemon or 1 Lime.

33 $\frac{1}{3}$ % Grenadine.

The White of 1 Egg.

66 $\frac{2}{3}$ % Dry Gin.

Shake and strain into medium size glass with a sprig of fresh mint on top.

---

**CLUB.**

1 or 2 dashes Angostura.

3 dashes Grenadine.

Canadian Club Whisky.

Stir with a mixing spoon, strain into a cocktail glass, add a cherry and squeeze lemon peel on top.

# CL—CO

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## CLUBLAND.

Invented by A. Macintosh (Messrs. Parkington's Ltd.)

50% Clubland White Port.

50% Vodka (Wolfschmidt).

Dash Angostura Bitters.

Stir.

---

## COCK O' TH' NORTH.

Invented by Peter Keenan.

Half fill the shaker with ice and add

50% Dubonnet.

25% Heering's Cherry Brandy.

25% Booth's Gin.

Juice of  $\frac{1}{4}$  of a Lemon.

Shake and squeeze lemon peel on top and serve with cherry.

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## COFFEE (also called "Law's").

The yolk of a new-laid Egg.

33 $\frac{1}{3}$ % Brandy.

66 $\frac{2}{3}$ % Port.

2 dashes Crème de Cacao or Curaçao.

Shake these ingredients with ice and strain into a small wine glass with grated nutmeg on top.

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## COLD DECK.

25% White Crème de Menthe.

25% Italian Vermouth.

50% Brandy.

Shake and strain into cocktail glass.

---

## COLONIAL.

Invented by Fred. Gage.

25% Passion Fruit Juice.

12 $\frac{1}{2}$ % French Vermouth.

12 $\frac{1}{2}$ % Cointreau.

50% Booth's Orange Gin.

Shake and strain into cocktail glass.

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**COMBINATION.**

6 dashes fresh Lemon Juice.  
6 dashes Orange Curaçao.  
50% Gordon's Dry Gin.  
25% French Vermouth.  
25% Amer Picon.

Shake and strain.

---

**COMET.**

Invented by Dorothy Perosino.

50% Orange Gin.  
50% Lillet.  
2 dashes Maraschino.

Mix and serve with olive.

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**COMMODORE.**

80% Rye Whisky.  
20% fresh Lime Juice.  
2 dashes Orange Bitters per cocktail.

Sugar to taste. Shake and strain.

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**COO-EE SPECIAL.**

Invented by T. D. Nagle.

25% Gordon's Gin.  
25% Absinthe (Pernod Fils).  
25% Orgeat Fruit Syrup.  
25% fresh Lemon Juice.

Shake and strain.

---

**CORDOVA.**

66 $\frac{2}{3}$ % Dry Gin.  
1 dash Absinthe.  
1 teaspoonful fresh Cream.  
33 $\frac{1}{3}$ % Italian Vermouth.

Mix and strain into cocktail glass.

# CO

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## CORINTHIAN.

Invented by R. H. Abbott.

1 teaspoon Gomme.

4 dashes Orange Curaçao.

33 $\frac{1}{3}$ % Lemon Juice.

66 $\frac{2}{3}$ % Canadian Club Whisky.

Shake and strain.

---

## CORNWELL.

33 $\frac{1}{3}$ % Seville Orange Bitters.

66 $\frac{2}{3}$ % Gordon's Dry Gin.

Shake, strain into a cocktail glass, put the peel of an olive into the glass and squeeze lemon peel on top.

---

## CORONATION.

50% Sherry.

50% French Vermouth.

1 dash Maraschino.

2 dashes Orange Bitters.

Use mixing glass.

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## CORPSE REVIVER.

33 $\frac{1}{3}$ % Brandy.

33 $\frac{1}{3}$ % Orange Juice.

33 $\frac{1}{3}$ % Lemon Juice.

2 dashes Grenadine.

Shake, fill the shaker with Champagne and pour into a claret glass.

---

## COTA.

25% Hercules.

25% Cointreau.

50% Dry Gin.

Shake and strain into cocktail glass.

---

## COUÉ.

2 good dashes Cherry Brandy.

1 dash Whisky (Bourbon or Rye).

33 $\frac{1}{3}$ % French Vermouth.

33 $\frac{1}{3}$ % Italian Vermouth.

33 $\frac{1}{3}$ % Dry Gin.

Shake and serve with a cherry.

## COUP DE FOUDRE.

33 $\frac{1}{3}$ % White Unsweetened Centerbe.

33 $\frac{1}{3}$ % Red Curaçao.

33 $\frac{1}{3}$ % Gin.

Mix and serve with small piece of candied orange peel and squeeze of orange peel on top.

---

## CRAZY CROSSING.

Invented by F. G. Hunt.

50% Plymouth Gin (Coates).

25% Noilly Prat Vermouth.

25% Dubonnet.

Dash Maraschino.

Dash Van der Hum.

Shake.

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## CREATION "34."

Invented by A. Tarling.

50% Orange Gin.

25% Cream.

25% Abricotine.

Shake.

---

## CREOLE.

33 $\frac{1}{3}$ % Absinthe.

66 $\frac{2}{3}$ % Martini Vermouth.

Shake.

---

## CRESCENT.

33 $\frac{1}{3}$ % Amer Picon.

33 $\frac{1}{3}$ % Martini Vermouth.

33 $\frac{1}{3}$ % Bourbon.

3 dashes Raspberry Syrup.

Use mixing glass.

---

## CRISP.

Applegreen's recipe, 1899.

2 dashes Orange Bitters.

50% Plymouth Gin.

50% French Vermouth.

Piece Lemon Peel.

Stir and strain into cocktail glass.

# CR—DA

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## THE CROW.

33 $\frac{1}{3}$ % Whisky.

66 $\frac{2}{3}$ % Lemon Juice.

1 dash Grenadine.

Shake and strain into cocktail glass.

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## CUBAN.

25% Apricot Brandy.

50% Brandy.

25% Lime Juice.

Shake.

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## CUBAN MANHATTAN.

50% Bacardi Rum.

50% Martini Vermouth.

2 dashes Angostura Bitters.

This cocktail is popular in U.S.

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## THE CULROSS.

The Juice of  $\frac{1}{4}$  Lemon.

33 $\frac{1}{3}$ % Kina Lillet.

33 $\frac{1}{3}$ % Bacardi Rum.

33 $\frac{1}{3}$ % Apricot Brandy.

Shake and strain into cocktail glass.

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## CYCLE.

Invented by J. W. Fish.

25% Booth's Gin.

25% Yellow Izarra.

25% Lillet.

15% Grand Marnier.

10% fresh Grapefruit Juice.

Shake and strain.

---

## DAILY MAIL.

Invented by E. C. Chisnall.

25% Benedictine.

50% Booth's Gin.

25% Lemon Juice.

1 dash Angostura Bitters.

1 dash Orange Curaçao.

Shake.

## DANDY.

50% Rye or Canadian Club Whisky.  
50% Dubonnet.  
1 dash Angostura Bitters.  
3 dashes Cointreau.  
1 piece Lemon Peel.  
1 piece Orange Peel.  
Shake and strain into cocktail glass.

---

## DARB.

33 $\frac{1}{3}$ % French Vermouth.  
33 $\frac{1}{3}$ % Dry Gin.  
33 $\frac{1}{3}$ % Apricot Brandy.  
4 dashes Lemon Juice.  
Shake and strain into cocktail glass.

---

## DEAUVILLE.

25% Brandy.  
25% Calvados.  
25% Cointreau.  
25% Lemon Juice.  
Shake and strain into cocktail glass.

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## THE DECEITFUL.

Invented by H. Timms.  
50% Gin.  
25% Apricot Brandy.  
12 $\frac{1}{2}$ % Green Curaçao.  
12 $\frac{1}{2}$ % Lemon Juice.  
Shake and serve with a red cherry.

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## DELICIOUS.

Invented by S. T. Yakimovitch.  
3 dashes Maraschino.  
1 dash Angostura Bitters.  
2 dashes of Orange Bitters.  
33 $\frac{1}{3}$ % London Dry Gin.  
66 $\frac{2}{3}$ % Italian Vermouth.  
3 finely crushed heads of cloves for each glass.  
Shake and strain into cocktail glass, add cherry.



# DE—DI

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## **DEMPSEY.**

2 dashes Absinthe.

2 dashes Grenadine.

50% Gin.

50% Calvados.

Mix and strain into cocktail glass.

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## **DEPTH CHARGE BRANDY.**

50% Brandy.

50% Calvados.

2 dashes Grenadine.

4 dashes Lemon Juice.

Shake and strain.

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## **DE RIGUEUR.**

50% Whisky (Vat 69).

25% Grape Fruit Juice.

25% Honey.

Cracked Ice.

Shake and strain into cocktail glass.

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## **DEVON GEM.**

Invented by Victor Kennard, American Club (Men's).

50% Gin (Booth's London Dry).

16 $\frac{2}{3}$ % Caloric Punch.

33 $\frac{1}{3}$ % Pineapple Juice. (R. G. Booth. Bottled.)

1 dash Lemon Juice.

1 dash Grenadine.

Shake.

---

## **DIABOLA.**

66 $\frac{2}{3}$ % Dubonnet.

33 $\frac{1}{3}$ % Gin.

2 dashes Orgeat Syrup.

Mix and strain into cocktail glass.

---

## **DIKI-DIKI.**

16 $\frac{2}{3}$ % Grape Fruit Juice.

16 $\frac{2}{3}$ % Swedish Punch.

66 $\frac{2}{3}$ % Calvados.

Shake and strain into cocktail glass.

## **DINAH (6 glasses).**

First put 2 or 3 sprigs of fresh Mint in the shaker and bruise them lightly against the sides of the shaker by stirring with a silver spoon. Pour into the shaker 3 glasses of Whisky and let it stand for some minutes. Add 3 glasses of sweetened Lemon Juice and some ice. Shake very carefully and for longer than usual.

Serve with mint leaf standing in each glass.

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## **DIXIE WHISKY (6 Glasses).**

To 2 lumps of Sugar add a small teaspoonful of Angostura Bitters, another of Lemon Juice, 4 glasses of Whisky, a small teaspoonful of Curaçao and 2 teaspoonsful of Crème de Menthe. Add plenty of ice and shake carefully. Serve.

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## **DOCKER.**

66 $\frac{2}{3}$ % Brandy.

16 $\frac{2}{3}$ % Cointreau.

16 $\frac{2}{3}$ % Dubonnet.

1 dash Orange Bitters.

Use mixing glass.

---

## **DOCTOR.**

66 $\frac{2}{3}$ % Swedish Punch.

33 $\frac{1}{3}$ % Lemon or fresh Lime Juice.

Shake and strain into cocktail glass.

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## **DOLLY O'DARE.**

6 dashes Apricot Brandy.

50% French Vermouth.

50% Dry Gin.

Mix and strain into cocktail glass. Squeeze orange peel on top.

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## **D.O.M.**

75% Benedictine.

25% Italian Vermouth.

3 dashes Angostura Bitters.

Mix.

# DO—DU

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## **DOT.**

Invented by C. Matthews.

**50%** Booth's Dry Gin.

**25%** Dry Sherry.

**12½%** Bols White Curaçao, Dry.

**12½%** Apricot Syrup.

Shake.

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## **DOVER PATROL.**

**33⅓%** Grenadine.

**33⅓%** Cointreau.

**33⅓%** Coates' Plymouth Gin.

Pour carefully into a liqueur glass and be sure they do not mix. **Do not ice.**

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## **DREAM.**

**33⅓%** Curaçao.

**66⅔%** Brandy.

**1** dash Absinthe.

Mix and strain into cocktail glass.

---

## **DUBONNET.**

**50%** Dubonnet.

**50%** Dry Gin.

Stir and strain into cocktail glass.

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## **DUBONNET ROYAL.**

**2** dashes Angostura.

**2** dashes Orange Curaçao.

**66⅔%** Dubonnet.

**33⅓%** Gin.

Mix and strain into glass. Add dash of Absinthe on top. Serve with a Maraschino cherry.

---

## **DUCE.**

Invented by L. Ricardo.

**50%** Booth's Dry Gin.

**25%** Aurum Liqueur.

**25%** Orange Juice.

Shake.

## DUCHESS.

**33 $\frac{1}{3}$ %** French Vermouth.

**33 $\frac{1}{3}$ %** Italian Vermouth.

**33 $\frac{1}{3}$ %** Absinthe.

Mix and strain into cocktail glass.

---

## DUKE.

**50%** Drambuie.

**25%** Sweet Orange Juice.

**25%** Sweet Lemon Juice.

**1** Egg.

Serve in a medium size glass and dash with champagne.

---

## DUNLOP.

**66 $\frac{2}{3}$ %** Jamaica Rum.

**33 $\frac{1}{3}$ %** Sherry.

**1** dash Angostura Bitters.

Use mixing glass.

---

## DUPPY (6 Glasses).

Pour **4 $\frac{1}{2}$**  glasses of Whisky into a large glass and soak in this a few cloves. Add **5** or **6** drops of Orange Bitters, and lastly put in **1 $\frac{1}{2}$**  glasses of Curaçao.

Place the lot in the shaker. Shake and serve.

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## DURBAN.

**25%** Caperatif.

**25%** Brandy.

**25%** Apricot Brandy.

**25%** Martini Vermouth.

**1** dash Orange Bitters.

Use mixing glass.

---

## DUTCHY.

**2** dashes Angostura.

**2** dashes Curaçao.

Juice half a Lemon.

Shake. Add Bourbon. Mix.

# EA—EL

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## EAGLE'S DREAM.

1 teaspoonful Powdered Sugar.

The White of 1 Egg.

The Juice of  $\frac{1}{4}$  Lemon.

25% Crème Yvette.

75% Dry Gin.

Shake and strain into medium size glass.

---

## EAST INDIA.

Brandy.

2 dashes Angostura Bitters.

2 dashes Curaçao.

2 dashes Pineapple Juice.

Shake. Squeeze a piece of lemon peel on top and serve with a cherry.

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## EAST WEST.

2 dashes Ceracella.

75% Bourbon.

25% Gin.

Shake.

---

## EDDIE BROWN.

2 dashes Apricot Brandy.

33 $\frac{1}{3}$ % Kina Lillet.

66 $\frac{2}{3}$ % Dry Gin.

Mix and strain into cocktail glass. Squeeze lemon peel on top.

---

## ELK.

50% Prunelle Brandy.

2 dashes French Vermouth.

50% Dry Gin.

Mix and strain into cocktail glass.

---

## ELK'S OWN.

The White of 1 Egg.

50% Canadian Club Whisky.

50% Port Wine.

The Juice of  $\frac{1}{2}$  Lemon.

1 teaspoonful Sugar.

Shake, strain into wineglass and add a slice of pineapple.

## EMBASSY JUBILEE.

Invented by "Theo."

2 dashes Fleur d'Orange.

2 dashes Benedictine.

50% Gordon's Dry Gin.

50% Lillet.

Shake and strain.

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## EMERALD STAR.

Invented by J. T. Francis.

33 $\frac{1}{3}$ % Dry Gin.

33 $\frac{1}{3}$ % Bacardi Rum.

16 $\frac{2}{3}$ % Apricot Brandy.

8 $\frac{1}{3}$ % Green Curaçao.

8 $\frac{1}{3}$ % fresh Lemon Juice.

Shake. Piece of orange peel in glass.

---

## EMERSON.

33 $\frac{1}{3}$ % Lime Juice.

3 dashes Maraschino.

33 $\frac{1}{3}$ % Italian Vermouth.

33 $\frac{1}{3}$ % Gin.

Shake.

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## EMPIRE GLORY.

Invented by W. Tarling.

50% Canadian Club.

25% Ginger Wine.

25% Lemon Juice.

2 dashes Grenadine.

Shake and strain.

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## ENDEAVOUR.

Invented by P. F. Chisnall.

Dash Angostura.

33 $\frac{1}{3}$ % Seagram's Bourbon.

33 $\frac{1}{3}$ % Green Chartreuse.

33 $\frac{1}{3}$ % Lillet.

Squeeze of Orange Peel.

Mixing glass.

# ER—EY

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## EROS.

Invented by C. Frey.

Dash Lemon Juice.

Dash Grenadine.

33 $\frac{1}{3}$ % Italian Vermouth.

33 $\frac{1}{3}$ % Cointreau.

33 $\frac{1}{3}$ % Calvados.

Shake.

---

## ESMERALD.

50% Irish Whisky.

50% Italian Vermouth.

1 dash Orange Bitters.

Stir.

---

## ETON BLAZER.

Juice of  $\frac{1}{2}$  Lemon.

$\frac{1}{2}$  tablespoonful Powdered Sugar.

25% Kirsch.

75% Plymouth Gin.

Shake and strain into long tumbler; fill up with soda water.

---

## EVA.

25% Orange and Lemon Juice.

12 $\frac{1}{2}$ % Grenadine.

25% Crème de Violettes.

37 $\frac{1}{2}$ % Caperatif.

1 dash Absinthe.

Shake and strain.

---

## “EVERYBODY’S IRISH.”

3 dashes Crème de Menthe or Freezomint.

6 dashes Green Chartreuse.

Irish Whisky.

Mix and add a green olive.

---

## EYE-OPENER.

The Yolk of 1 Fresh Egg.

1 teaspoonful Powdered Sugar.

2 dashes Absinthe.

2 dashes Curaçao.

2 dashes Crème de Noyau.

1 liqueur glass Rum.

Shake and strain into cocktail glass.

## FAIR AND WARMER.

33 $\frac{1}{3}$ % Italian Vermouth.

66 $\frac{2}{3}$ % Bacardi Rum.

2 dashes Curaçao.

Mix and strain into cocktail glass.

---

## FAIRBANKS.

2 dashes Crème de Noyau.

2 dashes Orange Bitters.

33 $\frac{1}{3}$ % French Vermouth.

66 $\frac{2}{3}$ % Dry Gin.

Mix and strain into cocktail glass.

---

## FAIRY BELLE.

The White of 1 Egg.

1 teaspoonful Grenadine.

25% Apricot Brandy.

75% Dry Gin.

Shake and strain into port wine glass.

---

## FALLEN ANGEL.

1 dash Angostura Bitters.

2 dashes Crème de Menthe.

The Juice of 1 Lemon or  $\frac{1}{2}$  Lime.

75% Dry Gin.

Shake and strain into cocktail glass

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## FANTASIO.

33 $\frac{1}{3}$ % Dry Gin.

33 $\frac{1}{3}$ % Brandy.

16 $\frac{2}{3}$ % White Mint.

16 $\frac{2}{3}$ % Maraschino.

Use mixing glass.

---

## FASCINATOR.

2 dashes Absinthe.

33 $\frac{1}{3}$ % French Vermouth.

66 $\frac{2}{3}$ % Dry Gin.

1 sprig fresh Mint.

Mix and strain into cocktail glass.



# FA—FL

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## FAVOURITE.

1 dash Lemon Juice.  
33 $\frac{1}{3}$ % Apricot Brandy.  
33 $\frac{1}{3}$ % French Vermouth.  
33 $\frac{1}{3}$ % Dry Gin.  
Shake and strain into cocktail glass.

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## FERNET.

1 dash Angostura Bitters.  
2 dashes plain Sugar or Gum Syrup.  
50% Fernet Branca.  
50% Cognac Brandy or Rye Whisky.  
Stir with a spoon, strain into a cocktail glass, and  
squeeze lemon peel on top.

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## FIOUPE.

50% Brandy.  
50% Italian Vermouth.  
1 teaspoonful Benedictine.  
Mix, squeeze a piece of lemon peel on top and serve  
with a cherry.

---

## FISHERMAN'S PRAYER.

50% "Liquid Sunshine" Rum.  
25% Raspberry Syrup.  
25% Lemon Juice.  
Half a teaspoonful powdered Sugar.  
Ice. Shake, decorate with fruits in season and serve  
with straws.

---

## FIVE-FIFTEEN.

33 $\frac{1}{3}$ % Curaçao.  
33 $\frac{1}{3}$ % French Vermouth.  
33 $\frac{1}{3}$ % Sweet Cream.  
Mix and strain into cocktail glass.

---

## FLASH OF LIGHTNING.

Fill a tumbler with chipped ice, into which squeeze  
half a Lemon. Add half a teaspoonful of Sugar,  
a teaspoonful of Raspberry Syrup, half a wine-  
glassful of Brandy, a little Cayenne Pepper, then  
strain off

## **"FLU."**

75% Canadian Club Whisky.

25% Lemon Juice.

1 dash Jamaica Ginger.

3 dashes Rock Candy Syrup.

3 dashes Ginger Brandy.

Shake and strain into cocktail glass, but do not ice.

---

## **FORBIDDEN FRUIT.**

33 $\frac{1}{3}$ % Forbidden Fruit Liqueur.

33 $\frac{1}{3}$ % Dry Gin (Meyer's).

33 $\frac{1}{3}$ % White Crème de Menthe (Garnier).

Shake and strain.

---

## **FOUR FLUSH.**

1 dash Grenadine or Syrup.

25% French Vermouth.

25% Swedish Punch.

50% Bacardi Rum.

Mix and strain into cocktail glass.

---

## **FOUR SQUARE.**

25% Caperatif.

25% Swedish Punch.

25% Orange and Lemon Juice.

25% Martini Vermouth.

Shake.

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## **FOURTH DEGREE.**

33 $\frac{1}{3}$ % Dry Gin.

33 $\frac{1}{3}$ % French Vermouth.

33 $\frac{1}{3}$ % Italian Vermouth.

4 dashes Absinthe.

Mix. Serve with a cherry.

---

## **FOURTH STAR.**

Invented by J. W. Fish.

33 $\frac{1}{3}$ % Bourbon Whisky.

33 $\frac{1}{3}$ % Grand Marnier.

33 $\frac{1}{3}$ % Italian Vermouth.

Squeeze of Lemon Juice.

Shake and serve with piece of lemon rind on top.

# FO—FU

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## FOX RIVER.

4 dashes Peach Bitters.

1 lump Ice.

25% Crème de Cacao.

75% Canadian Club Whisky.

Use wine glass and squeeze lemon peel on top.

---

## FRANTIC ATLANTIC.

33 $\frac{1}{3}$ % Brandy.

33 $\frac{1}{3}$ % Absinthe.

33 $\frac{1}{3}$ % Lemon Juice.

Shake.

---

## FRASCATTI'S JUBILEE FLIP.

Invented by S. T. Yakimovitch.

Yolk of fresh Egg.

33 $\frac{1}{3}$ % Grand Marnier.

33 $\frac{1}{3}$ % Bacardi.

Shake and strain. Add grated nutmeg.

---

## FRENCH CANADIAN.

1 dash Absinthe.

50% French Vermouth.

50% Rye Whisky.

Stir.

---

## FROSTY WEATHER.

Invented by L. Ricardo.

20% Martell Three Star.

20% Jamaica Rum.

20% Calvados.

20% Grenadine.

The Juice of  $\frac{1}{4}$  of an Orange.

Shake.

---

## FUTURITY.

50% Sloe Gin.

50% Italian Vermouth.

2 dashes Angostura Bitters.

Stir.

**GAIETY.**

2 dashes Lemon Juice.

12½% Maraschino.

12½% Grand Marnier.

Shake. Add

75% Moussec.

---

**GANGADINE.**

1 teaspoonful Framboise Syrup.

33⅓% Cusenier (Freezomint).

33⅓% White Mint.

33⅓% Gin.

Mix and strain into cocktail glass.

---

**GARGOYLE.**

Invented by G. White.

33⅓% Vodka.

33⅓% Booth's High and Dry Gin.

33⅓% Passion Fruit Juice (sweetened).

Put ingredients into shaker half filled with ice, add one slice of lemon, shake and serve.

---

**GARIBALDI.**

Invented by Leopold David.

16⅔% Amer Picon.

33⅓% Doorncaat.

50% Vermouth Garibaldi.

Mix and strain into cocktail glass. Add a cherry and just a dash of lemon juice.

---

**GARLAND'S APPETISER.**

Invented by L. Spinks.

25% Dubonnet.

25% Dry Sherry.

50% Booth's Dry Gin.

Twist of Lemon Peel.

Mix.

# GI

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## GIBSON.

50% French Vermouth.

50% Gin.

Mix and strain into cocktail glass. Squeeze lemon peel on top.

---

## GILROY.

16 $\frac{2}{3}$ % Lemon Juice.

16 $\frac{2}{3}$ % French Vermouth.

33 $\frac{1}{3}$ % Cherry Brandy.

33 $\frac{1}{3}$ % Dry Gin.

1 dash Orange Bitters.

Shake and strain into cocktail glass.

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## GIN.

2 dashes Angostura.

2 dashes Orange Curaçao.

Fill up with gin.

Stir and strain into cocktail glass. Serve drink with a Maraschino cherry.

---

## GIN AND CAPE.

50% Caperitif.

50% Dry Gin.

Stir and strain into cocktail glass. Squeeze lemon peel on top.

---

## GIN BLIND.

50% Gin.

25% Curaçao.

16 $\frac{2}{3}$ % Brandy.

8 $\frac{1}{3}$ % Orange Bitters.

Mix.

---

## GIN PASH.

Invented by L. Spinks.

25% Dry Passion Fruit.

37 $\frac{1}{2}$ % Booth's Dry Gin.

12 $\frac{1}{2}$ % Aurum Liqueur.

12 $\frac{1}{2}$ % Vodka (Wolf).

12 $\frac{1}{2}$ % Courvoisier Brandy.

Shake.

## **GIN, OLD-FASHIONED.**

Applegreen's Recipe, 1899.

Use a large cut-glass.

Put  $\frac{1}{2}$  a lump of cut Sugar in the glass, dampen it slightly with water, and crush well with muddler, then put in Lemon Peel on the sugar and the lump ice.

1 dash Peychaud or Angostura Bitters.

1 jigger Gin.

Stir and serve.

---

## **GIN SKIN.**

50% Gin.

50% Lemon Juice.

Teaspoonful Powdered Sugar.

3 dashes Gum Syrup.

4 dashes Strawberry Syrup.

Shake and strain.

---

## **GIN, SOUR.**

66 $\frac{2}{3}$ % Gin.

33 $\frac{1}{3}$ % Lemon Juice.

Dash Gum Syrup.

Shake,

As an alternative with the addition of White of an Egg, or Soda, or both added if required.

---

## **GLAD EYE.**

33 $\frac{1}{3}$ % Peppermint.

66 $\frac{2}{3}$ % Absinthe.

Mix and strain into cocktail glass.

---

## **GLOOM CHASER.**

25% Lemon Juice.

25% Grenadine.

25% Grand Marnier.

25% Curaçao.

Shake and strain into cocktail glass.

# GO

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## GOLDEN DAWN.

Invented by the late T. Buttery.

25% Orange Juice.

25% Apricot Brandy.

25% Calvados (Trou Normand).

25% Gin (Booth's Dry).

A dash of Grenadine to be added after the cocktail is poured out.

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## GOLDEN GLEAM.

Invented by Chas. A. Tuck. ("Charles," Gilson's Club.)

50% Brandy.

50% Grand Marnier.

Dash Lemon.

Orange to taste.

Shake.

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## GOLDEN GLOW.

2 dashes Yellow Chartreuse.

25% Rye Whisky.

Mix.

Add 75% Moussec.

---

## GOLDEN HOPE.

16 $\frac{2}{3}$ % Eau de Vie de Danzig.

16 $\frac{2}{3}$ % Caperatif.

33 $\frac{1}{3}$ % Benedictine.

33 $\frac{1}{3}$ % Pollen's Triple Sec.

1 dash Absinthe.

Top with Whipped Cream tinted with Grenadine.

---

## GOLDEN LADY.

Invented by A. E. Leach.

16 $\frac{2}{3}$ % Lemon Juice.

16 $\frac{2}{3}$ % Grape Fruit Juice (prepared).

33 $\frac{1}{3}$ % Orange Gin (Gordon's).

33 $\frac{1}{3}$ % Brandy.

Shake

## **GOLDEN RAY.**

Invented by Frank Korhumel.

33 $\frac{1}{3}$ % Brown Cavendish Sherry.

33 $\frac{1}{3}$ % Booth's Gin.

16 $\frac{2}{3}$ % Grand Marnier.

16 $\frac{2}{3}$ % Lemon Juice.

Shake.

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## **GOOD FELLOW.**

50% Italian Vermouth.

50% Bourbon.

1 dash Angostura Bitters.

1 dash Calisaya.

Stir.

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## **GRAND SLAM.**

25% French Vermouth.

25% Italian Vermouth.

50% Swedish Punch.

Mix and strain into cocktail glass.

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## **GRAND STAND.**

1 dash fresh Lime Juice.

33 $\frac{1}{3}$ % Dry Gin.

33 $\frac{1}{3}$ % Maraschino.

33 $\frac{1}{3}$ % Brandy.

Shake.

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## **GRAPE FRUIT.**

75% Gin.

25% Grape Fruit Juice.

Sugar to taste. Plenty of ice. Shake and serve.

---

## **THE GRAPE VINE.**

25% Grape Juice.

25% Lemon Juice.

50% Gin.

1 dash Grenadine.

Shake and strain into cocktail glass.



# GR

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## GREAT DAY.

Invented by R. Harrington.

33 $\frac{1}{3}$ % Cointreau.

33 $\frac{1}{3}$ % Sloe Gin (Gordon's).

33 $\frac{1}{3}$ % Lemon Juice.

Sprig fresh Mint.

Shake.

---

## GREENBRIAR.

1 dash Peach Bitters.

33 $\frac{1}{3}$ % French Vermouth.

66 $\frac{2}{3}$ % Sherry.

1 sprig fresh Mint.

Mix and strain into cocktail glass.

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## GREEN DRAGON.

12 $\frac{1}{2}$ % Lemon Juice.

12 $\frac{1}{2}$ % Kummel.

25% Green Crème de Menthe.

50% Dry Gin.

4 dashes Peach Bitters.

Shake.

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## GREEN FIZZ.

50% Dry Gin.

16 $\frac{2}{3}$ % Green Crème de Menthe.

33 $\frac{1}{3}$ % Lemon Juice.

Sugar to taste. Shake.

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## GREENFLY.

Invented by Albert, Ritz Hotel.

66 $\frac{2}{3}$ % Booth's London Dry Gin.

16 $\frac{2}{3}$ % Lemon Juice.

16 $\frac{2}{3}$ % Green Chartreuse.

1 dash Gomme or Sugar.

Squeeze Orange Peel.

Shake.

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## GREEN LADY.

Invented by S. T. Yakimovitch.

16 $\frac{2}{3}$ % Lemon Juice.

16 $\frac{2}{3}$ % Saint Silvestro Liqueur.

66 $\frac{2}{3}$ % Woolfschmidt Green Vodka.

Shake.

## GREEN ROOM.

33 $\frac{1}{3}$ % Brandy.

66 $\frac{2}{3}$ % French Vermouth.

2 dashes Curaçao.

Mix and strain into cocktail glass.

---

## GRENADIER.

66 $\frac{2}{3}$ % Brandy.

33 $\frac{1}{3}$ % Ginger Brandy.

1 dash Jamaica Ginger.

Sugar to taste.

Mix.

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## GREYHOUND CLUB.

Invented by W. Campbell.

16 $\frac{2}{3}$ % Cognac Brandy.

66 $\frac{2}{3}$ % French Vermouth.

2 dashes Orange Bitters.

16 $\frac{2}{3}$ % Grand Marnier.

Squeeze Lemon Peel.

Shake.

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## HAPPY MOMENTS.

Invented by C. Matthews.

33 $\frac{1}{3}$ % Vat 69 Whisky.

33 $\frac{1}{3}$ % Martini Vermouth Dry.

16 $\frac{2}{3}$ % Grand Marnier.

16 $\frac{2}{3}$ % Passion Fruit Juice, sweet.

Shake.

---

## HARRY'S.

33 $\frac{1}{3}$ % Gancia Italian Vermouth.

1 dash Absinthe.

66 $\frac{2}{3}$ % Gin.

2 sprigs fresh Mint.

Mix and strain into cocktail glass. Serve with stuffed olive.

---

## HARRY'S PICK-ME-UP.

75% Brandy.

25% Lemon Juice.

3 dashes Grenadine.

Shake and strain into medium size wine glass, and fill balance with champagne.

# HA—HE

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## HART.

33 $\frac{1}{3}$ % Gin.

33 $\frac{1}{3}$ % Dubonnet.

33 $\frac{1}{3}$ % Italian Vermouth.

Mix.

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## HARVARD.

2 dashes Angostura Bitters.

1 dash Syrup.

50% Brandy.

50% Italian Vermouth.

Mix and strain into cocktail glass.

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## HAVANA.

1 dash Lemon Juice.

25% Dry Gin.

25% Swedish Punch.

50% Apricot Brandy.

Shake and strain into cocktail glass.

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## H. de P. SPECIAL.

Invented by J. Bowen (Joe).

66 $\frac{2}{3}$ % Gin (Booth's).

16 $\frac{2}{3}$ % Peach Brandy (Bols).

16 $\frac{2}{3}$ % Passion Fruit (Pash) (Unsweetened).

Dash Peach Bitters.

Shake.

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## HEART'S DESIRE.

Invented by C. S. Ferrari.

2 dashes Orange Curaçao.

33 $\frac{1}{3}$ % Swedish Punch.

33 $\frac{1}{3}$ % Bacardi Rum.

33 $\frac{1}{3}$ % Grape Fruit Juice.

Shake.

## THE HENDERSON.

Invented in honour of the President of the  
Disarmament Conference.

25% Vodka.

25% Odd Bottle Sherry.

25% Gin.

25% French Vermouth.

Dash Angostura Bitters.

Mix.

---

## HESITATION.

1 dash Lemon Juice.

25% Canadian Club Whisky.

75% Swedish Punch.

Shake and strain into cocktail glass.

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## HOAR-FROST.

Invented by Adolphe Krieger.

25% Dry Gin.

25% Cointreau.

25% Lemon Juice.

15% Jamaica Rum.

10% Grenadine Cusenier.

Shake and strain.

Moisten the edge of the glass with lemon and dip it  
in pulverized sugar.

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## HOLLANDER.

57½% Apricot Brandy.

14½% Holland Gin.

28½% Grape Juice.

Shake and strain.

---

## HOLLAND GIN.

Applegreen's Recipe, 1899.

Use small mixing glass.

2 dashes Peychaud or Angostura Bitters.

2 dashes Syrup.

1 jigger good Gin.

Piece Lemon Peel.

Small quantity shaved Ice.

Stir and strain into cocktail glass.

# HO

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## HOLLAND HOUSE.

The Juice of  $\frac{1}{4}$  Lemon.  
1 slice Pineapple.  
33 $\frac{1}{3}$ % French Vermouth.  
66 $\frac{2}{3}$ % Dry Gin.  
4 dashes Maraschino.  
Shake and strain into cocktail glass.

---

## HOLSTEIN.

1 dash Amer Picon.  
50% Brandy.  
50% Blackberry Brandy.  
Mix.

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## "HOOP LA."

25% Lemon Juice.  
25% Kina Lillet.  
25% Cointreau.  
25% Brandy.  
Shake and strain into cocktail glass.

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## "HOOTS MON."

25% Kina Lillet.  
25% Italian Vermouth.  
50% Scotch Whisky.  
Stir and strain into cocktail glass.

---

## HOP TOAD.

25% Lemon Juice.  
75% Apricot Brandy.  
Shake and strain into cocktail glass.

---

## HOT DECK.

1 dash Jamaica Ginger.  
25% Italian Vermouth.  
75% Canadian Club Whisky.  
Mix and strain into cocktail glass.

## HOT NIGHT.

Invented by Fitzgerald. (Fitz).

33 $\frac{1}{3}$ % Booth's Gin.

33 $\frac{1}{3}$ % Bacardi Rum.

16 $\frac{2}{3}$ % Orange Juice.

16 $\frac{2}{3}$ % Pollens White Curaçao.

Shake.

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## HOT SHOT.

Invented by Ben Joseph.

50% Siegert's Bouquet Rum.

33 $\frac{1}{3}$ % Heering's Cherry Brandy.

11 $\frac{1}{3}$ % Angostura Bitters.

5 $\frac{5}{9}$ % Lime Juice.

Shake.

---

## HOULA-HOULA.

1 dash Curaçao.

33 $\frac{1}{3}$ % Orange Juice.

66 $\frac{2}{3}$ % Dry Gin.

Shake and strain into cocktail glass.

---

## HUNTER.

66 $\frac{2}{3}$ % Seagram's Rye Whisky.

33 $\frac{1}{3}$ % Cherry Brandy.

Stir well.

---

## THE HURRICANE.

33 $\frac{1}{3}$ % Whisky.

33 $\frac{1}{3}$ % Gin.

33 $\frac{1}{3}$ % Crème de Menthe.

The Juice of 2 Lemons.

Shake and strain into cocktail glass.

---

## INCA.

1 dash Orgeat Syrup.

1 dash Orange Bitters.

25% Gin.

25% Sherry.

25% French Vermouth.

25% Italian Vermouth.

Mix and strain into cocktail glass.

# IN-IT

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## INFURIATOR.

66 $\frac{2}{3}$ % Brandy.  
33 $\frac{1}{3}$ % Anisette.  
Shake.

---

## INKY'S SPECIAL.

1 dash Anisette.  
1 dash Kummel.  
50% Booth's Gin.  
50% Lime Juice.  
Shake. Serve with an olive.

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## INSPIRATION.

25% Dry Gin.  
25% French Vermouth.  
25% Calvados.  
25% Grand Marnier.  
Mix. Serve with a cherry.

---

## IRISH.

2 dashes Absinthe.  
2 dashes Curaçao.  
1 dash Maraschino.  
1 dash Angostura Bitters.  
 $\frac{1}{2}$  glass Irish Whisky.  
Mix and strain into cocktail glass. Add olive and squeeze orange peel on top.

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## ISABELLE.

Put a lump of ice into a cocktail glass, and pour over it :—

50% Grenadine.  
50% Crème de Cassis.

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## ITALIAN.

50% Martini Vermouth.  
25% Grenadine.  
25% Fernet Branca.  
Mix.

## JABBERWOCK.

2 dashes Orange Bitters.

33 $\frac{1}{3}$ % Dry Gin.

33 $\frac{1}{3}$ % Dry Sherry.

33 $\frac{1}{3}$ % Caperitif.

Stir and strain into cocktail glass. Squeeze lemon peel on top.

## JACK KEARN'S.

1 dash Lemon Juice.

1 dash Syrup.

25% Bacardi Rum.

75% Dry Gin.

Shake and strain into cocktail glass.

## JACK ROSE.

Juice of  $\frac{1}{2}$  Lemon or 1 Lime.

25% Grenadine.

75% Applejack or Calvados.

Shake and strain into cocktail glass.

## JACK'S JUBILEE.

Invented by Jack Saunders.

33 $\frac{1}{3}$ % Silver Water (Der Lachs) (put into cocktail glass first).

3 dashes Orange Bitters.

33 $\frac{1}{3}$ % Booth's Gin.

16 $\frac{2}{3}$ % Grand Marnier.

16 $\frac{2}{3}$ % Aurum.

Stir in mixing glass.

Pour into silver water, livening up silver flakes.

## JACKSONIA.

Invented by C. Frey.

Dash Orange Bitters.

33 $\frac{1}{3}$ % Gordon's Gin.

33 $\frac{1}{3}$ % French Vermouth (Noilly Prat).

16 $\frac{2}{3}$ % Cherry Brandy (Fockink).

Dash Orange Curaçao and

Dash Absinthe.

Mix.



# JA—JI

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## JAPANESE.

85% Brandy.  
15% Orgeat Syrup.  
2 dashes Boker's Bitters.  
1 or 2 pieces Lemon Peel.  
Stir and strain into cocktail glass.

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## JAVANA.

Invented by John W. Emmerich.  
2 dashes Orange Bitters (Gordon).  
2 dashes Lemon Juice.  
50% Apricot Brandy (Grand Fine Bols).  
20% Arrack Cusenier.  
20% Orange Juice.  
5% Dry Gin (Booth's).  
5% Cointreau.  
Shake and strain into cocktail glass. Add chunk of pineapple.

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## JAX.

Invented by Jack Powell.  
50% Seagram's Bourbon.  
25% Pash.  
25% French Vermouth.  
1 dash Cassis.  
Shake.

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## JEFFERY.

50% Whisky.  
25% French Vermouth.  
25% Italian Vermouth.  
1 dash Orange Bitters.  
1 dash Maraschino.  
Mix.

---

## JIMMIE'S SPECIAL.

1 dash Angostura Bitters.  
33 $\frac{1}{3}$ % London Gin.  
33 $\frac{1}{3}$ % Bacardi Rum.  
33 $\frac{1}{3}$ % Swedish Punch.  
Mix. Cocktail glass.

## **JIMMY SPECIAL.**

Invented by James M. Bishop.

3 drops Orange and Angostura Bitters.

25% Dry Gin.

25% Brandy.

25% Calvados.

25% Cointreau.

Orange peel on top. Mix.

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## **JINX.**

Invented by W. E. Edwards.

33 $\frac{1}{3}$ % Passion Fruit Juice (sweetened).

33 $\frac{1}{3}$ % Gordon's Gin.

33 $\frac{1}{3}$ % Calvados (Apple-Jack Brandy).

Dash Angostura.

Shake and strain.

---

## **JOCKEY CLUB.**

1 dash Orange Bitters.

1 dash Angostura Bitters.

2 dashes Crème de Noyau.

4 dashes Lemon Juice.

75% Dry Gin.

Shake and strain into cocktail glass.

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## **JO'S SPECIAL.**

Invented by W. Tarling.

(Dedicated to E. Johansen, Esq., Café Royal.)

25% Booth's Dry Gin.

25% Booth's Sloe Gin.

25% Noilly Prat Vermouth.

12 $\frac{1}{2}$ % Lemon Juice.

12 $\frac{1}{2}$ % Bols White Curaçao.

Shake. Strain into cocktail glass.

---

## **JOHN.**

33 $\frac{1}{3}$ % Italian Vermouth.

33 $\frac{1}{3}$ % Gin.

33 $\frac{1}{3}$ % Fernet.

White of an Egg.

Shake.

# JO

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## **"JOHN McCLINTOCK."**

25% Gin.  
25% Curaçao.  
25% Lemon Juice.  
15% Rum.  
10% Grenadine.

Stir.

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## **JOHNNIE MACK.**

3 dashes Absinthe.  
33 $\frac{1}{3}$ % Orange Curaçao.  
66 $\frac{2}{3}$ % Sloe Gin.

Mix and strain into cocktail glass.

---

## **JOHN'S SPECIAL PICK-ME-UP.**

Invented by J. E. Jalla.

66 $\frac{2}{3}$ % Brandy.  
16 $\frac{2}{3}$ % Absinthe.  
16 $\frac{2}{3}$ % Curaçao.  
White of an Egg.

Shake and strain.

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## **JOUPREY.**

3 dashes Angostura Bitters.  
50% French Vermouth.  
50% Cherry Brandy.

Stir.

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## **JOURNALIST.**

2 dashes Lemon Juice.  
2 dashes Curaçao.  
1 dash Angostura Bitters.  
16 $\frac{2}{3}$ % French Vermouth.  
16 $\frac{2}{3}$ % Italian Vermouth.  
66 $\frac{2}{3}$ % Gordon's Dry Gin.

Shake and strain into cocktail glass.

## JUBILANT.

Invented by J. Perosino.

50% Booth's Dry Gin.

25% Benedictine.

12½% Lemon Juice.

12½% Orange Juice.

White of Egg.

Shake and strain.

## JUBILATION.

Invented by Jack Powell.

33⅓% Bacardi.

33⅓% Lemon Juice.

33⅓% White Curaçao.

White of Egg.

Shake. Rim of glass to be frosted with lemon and sugar.

## JUBILEE.

Invented by "Tony."

50% Gin.

25% Van der Hum.

Dash of Gomme Syrup.

25% Lemon or Lime Juice.

Shake and strain.

## JUBILEE BEACON.

Invented by Fred Gage.

4 dashes Orange Bitters.

25% Benedictine.

25% Orange Juice.

50% Bacardi Rum.

Shake and strain into cocktail glass.

## JUBILEE IDEAL.

Invented by Harry Craddock.

50% Seagram's Bourbon.

25% French Vermouth.

25% Italian Vermouth.

Squeeze of Lemon.

Mix.

# JU

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## JUBILEE JOY.

Invented by Fred Gage.

25% Lemon Juice.

25% Grand Marnier.

50% Seagram's Bourbon Whisky.

Shake and strain into cocktail glass.

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## JUBILEE MONDAY.

Invented by Victor Kennard, American Club (Men's)

50% Booth's Gin.

16 $\frac{2}{3}$ % Green Curaçao (Bols).

16 $\frac{2}{3}$ % Pineapple Juice.

16 $\frac{2}{3}$ % French Vermouth.

Shake and strain.

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## JUBILEE PARADE.

Invented by Victor Kennard, American Club (Men's).

66 $\frac{2}{3}$ % Apple Brandy (Morgan's Bra Mor).

33 $\frac{1}{3}$ % Maple Syrup.

1 dash fresh Lemon or Lime Juice.

Shake and strain.

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## JUBILEE REIGN.

Invented by W. E. Pemberton.

70% Gilbey's Crystal Gin.

15% Pollen's White Curaçao.

15% Akvavit.

Shake and strain.

---

## JUBILEE RHAPSODY.

Invented by Laurie Ross.

66 $\frac{2}{3}$ % Gin.

16 $\frac{2}{3}$ % Danzig Silver Water.

8 $\frac{1}{3}$ % Lemon Juice.

8 $\frac{1}{3}$ % Blue Curaçao.

Rim of glass crusted with sugar.

## JUBILEE SPECIAL.

Invented by Victor Kennard, American Club (Men's).

1 dash fresh Lemon Juice.

1 dash Green Curaçao.

50% Apricot Brandy (Garnier).

50% Bacardi.

Shake and strain.

---

## JUBILEE TIME.

Invented by Alex.

50% Seagram's Bourbon.

25% Red Port.

25% Cinzano Vermouth.

1 dash Orange Bitters.

1 piece Orange Peel.

Mix.

---

## JUBILEESHA.

Invented by Bert Penn.

33 $\frac{1}{3}$ % Lillet.

66 $\frac{2}{3}$ % Gin.

3 dashes Orange Bitters.

Shake and strain into cocktail glass.

Squeeze of Lemon and Orange Peel.

---

## JUBILIANA.

Invented by W. Whitfield.

36% Gilbey's Crystal Gin.

36% Martini Dry.

12% Aurum Liqueur.

8% Bacardi.

8% Calvados (Un Trou Normand).

Shake with white of egg.

---

## JUNIOR.

Invented by Sidney J. Read.

33 $\frac{1}{3}$ % Bacardi Rum.

33 $\frac{1}{3}$ % Booth's Dry Gin.

33 $\frac{1}{3}$ % Grand Marnier.

Use mixing glass, stir, strain into cocktail glass. Add cherry and squeeze orange peel on top.

# JU—KE

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## JUPITER.

1 teaspoonful Orange Juice.

1 teaspoonful Parfait Amour Liqueur.

33 $\frac{1}{3}$ % French Vermouth.

66 $\frac{2}{3}$ % Dry Gin.

Shake and strain into cocktail glass.

---

## K.C.B.

1 dash Apricot Brandy.

1 dash Lemon Juice.

25% Kirsch.

75% Dry Gin.

Shake and strain into cocktail glass.

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## "K.T."

2 dashes Orange Bitters.

33 $\frac{1}{3}$ % Booth's Dry Gin.

66 $\frac{2}{3}$ % Kola Nut Tonic.

Shake and serve in cocktail glass.

---

## KEMBLE HOUSE.

4 dashes Fernet Branca.

25% French Vermouth.

75% Orange Gin.

Mix.

---

## KENNETH.

50% Gordon's Gin.

25% Orange Curaçao.

25% French Vermouth.

1 spoonful Orange Juice.

1 spoonful Pineapple Juice.

Shake and strain into cocktail glass.

---

## KENTUCKY COLONEL.

25% Benedictine.

75% Bourbon.

Serve with a piece of lemon peel. Stir.

## KICKER.

2 dashes Italian Vermouth.

33 $\frac{1}{3}$ % Calvados.

66 $\frac{2}{3}$ % Bacardi Rum.

Mix and strain into cocktail glass.

## KILL OR CURE.

Use mixing tumbler. Half fill with ice and stir till cold.

66 $\frac{1}{3}$ % Italian Vermouth.

Then strain the cold vermouth into the cocktail glass, in which you have already put

33 $\frac{1}{3}$ % Fernet Branca.

This is a good pick-me-up.

## KING COLE.

1 glass Rye or Canadian Club Whisky.

2 dashes Syrup.

1 dash Fernet Branca.

Mix and decorate with slices of orange and pineapple.

## KING CURE No. 1.

Invented by J. W. Fish.

33 $\frac{1}{3}$ % Gin.

33 $\frac{1}{3}$ % Lillet.

33 $\frac{1}{3}$ % Vieille Cure.

Dash fresh Orange Juice.

Shake and strain.

## KING'S JUBILEE.

Invented by Harry Craddock.

25% Lemon Juice.

25% Luxardo's Maraschino (Dry).

50% Bacardi Rum.

Shake and strain into cocktail glass.

## KINGSTON.

50% Jamaica Rum.

16 $\frac{2}{3}$ % Kummel.

16 $\frac{2}{3}$ % Pimento Dram.

16 $\frac{2}{3}$ % Orange Juice.

Dash Orange Bitters.

Shake.



# KI—LE

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## KNICKERBOCKER SPECIAL.

75% Rum.  
3 dashes Raspberry Syrup.  
3 dashes Lemon Juice.  
3 dashes Orange Juice.  
2 dashes Curaçao.  
1 chunk Pineapple. Shake and strain.

---

## KNOCK OUT.

1 teaspoonful White Crème de Menthe.  
33 $\frac{1}{3}$ % Absinthe.  
33 $\frac{1}{3}$ % Dry Gin.  
33 $\frac{1}{3}$ % French Vermouth.  
Mix and strain into cocktail glass.

---

## LADIES'.

2 dashes Absinthe.  
2 dashes Anisette.  
2 dashes Angostura Bitters.  
Canadian Club Whisky.  
Stir and put small piece of pineapple in glass.

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## LASKY.

33 $\frac{1}{3}$ % Grape Fruit Juice.  
33 $\frac{1}{3}$ % Swedish Punch.  
33 $\frac{1}{3}$ % Dry Gin.  
Shake and strain into cocktail glass.

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## L'AVENIR.

Invented by W. Muller.  
33 $\frac{1}{3}$ % Groseille Syrup.  
33 $\frac{1}{3}$ % Raspberry Syrup.  
33 $\frac{1}{3}$ % Apple Syrup.  
1 Egg.  
Shake and strain.

---

## LEAP YEAR.

1 dash Lemon Juice.  
66 $\frac{2}{3}$ % Gin.  
16 $\frac{2}{3}$ % Grand Marnier.  
16 $\frac{2}{3}$ % Italian Vermouth.  
Shake and strain.

## LEAVE-IT-TO-ME.

1 dash Grenadine.  
Juice of  $\frac{1}{2}$  a Lemon.  
Gin.  
1 dash Maraschino.

Shake and pour into the sherry glass after coating the rim with sugar.

---

## LE GIVRE.

Invented by Adolphe Krieger.

25% Gin.  
25% Cointreau.  
25% Lemon Juice.  
15% Rum.  
10% Grenadine.

Shake and strain.

---

## LEONARDO.

Invented by Leonard Baigent.

33 $\frac{1}{3}$ % Brandy.  
16 $\frac{2}{3}$ % Benedictine.  
33 $\frac{1}{3}$ % Italian Vermouth.  
16 $\frac{2}{3}$ % Lemon Juice.  
1 dash Angostura Bitters.

Shake and strain.

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## LEONORA.

25% Orange Juice.  
25% Raspberry Syrup.  
50% Gin.

Shake.

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## LIBERTY.

1 dash Syrup.  
33 $\frac{1}{3}$ % Bacardi Rum.  
66 $\frac{2}{3}$ % Apple Jack.

Mix and strain into cocktail glass.

# LI

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## LI HUNG CHANG.

Invented by Joseph Manderbaugh (Joe Gans).

The Juice of 1 Lemon.

5 drops Angostura.

3 dashes Benedictine.

25% French Vermouth.

25% Italian Vermouth.

50% Brandy.

Shake and strain.

---

## LILY.

1 dash Lemon Juice.

33 $\frac{1}{3}$ % Dry Gin.

33 $\frac{1}{3}$ % Kina Lillet.

33 $\frac{1}{3}$ % Crème de Noyau.

Shake and strain into cocktail glass.

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## LINSTEAD.

50% Whisky.

50% sweetened Pineapple Juice.

Finish off before shaking with a dash of Absinthe Bitters.

Shake and serve, squeezing a little lemon peel on top of each glass.

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## LITTLE DEVIL.

16 $\frac{2}{3}$ % Orange Juice.

16 $\frac{2}{3}$ % Lemon Juice.

16 $\frac{2}{3}$ % Cointreau.

16 $\frac{2}{3}$ % Bacardi Rum.

16 $\frac{2}{3}$ % Dry Gin.

16 $\frac{2}{3}$ % Caloric Punch.

Shake and strain into cocktail glass.

---

## LITTLE PRINCESS.

50% Italian Vermouth.

50% Bacardi Rum.

Mix and strain into cocktail glass.

## LONDON.

2 dashes Orange Bitters.

2 dashes Gum Syrup.

2 dashes Absinthe.

Dry Gin.

Stir up, strain into a cocktail glass, add an olive and squeeze lemon peel on top.

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## LONE TREE.

25% Martini Vermouth.

75% Gin.

Mix and strain into cocktail glass.

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## LORD SUFFOLK.

12½% Italian Vermouth.

12½% Cointreau.

62½% Dry Gin.

12½% Maraschino.

Shake and strain into cocktail glass.

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## LOS ANGELES.

50% Whisky.

25% Lemon Juice.

1 Egg.

Dash Italian Vermouth.

Sugar to taste.

Shake and strain into cocktail glass.

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## LOTUS BLOSSOM.

Invented by Victor Broggi.

33⅓% Dry Gin.

33⅓% Cordial Medoc.

16⅔% French Vermouth.

16⅔% Fresh Orange Juice.

Shake.

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## LOUD SPEAKER.

12½% Lemon Juice.

12½% Cointreau.

37½% Dry Gin.

37½% Brandy.

Shake and strain into cocktail glass.

# LO—LU

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## LOUISIANA FIZZ.

40% Gin.  
20% Lemon Juice.  
20% Powdered Sugar.  
White of an Egg.  
Teaspoonful of Cream.  
Shake and strain.

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## LOVER'S KNOT.

Invented by "Sam."

33 $\frac{1}{3}$ % Gin.  
33 $\frac{1}{3}$ % Bacardi Rum.  
33 $\frac{1}{3}$ % Passion Fruit Juice.  
Shake and strain into cocktail glass.

---

## LUCYANA.

Invented by B. Joseph.

33 $\frac{1}{3}$ % Gordon's Gin.  
25% White Curaçao.  
2 dashes Bols Kummel.  
1 teaspoonful Lemon Juice.  
Mix.

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## LUIGI.

1 teaspoonful Grenadine.  
1 dash Cointreau.  
The Juice of  $\frac{1}{2}$  Tangerine.  
50% Dry Gin.  
50% French Vermouth.  
Shake and strain into cocktail glass.

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## LULU'S EYE LASH.

Invented by H. Timms.

50% Gordon's Gin.  
25% Jamaica Rum.  
12 $\frac{1}{2}$ % Rose's sweetened Lime Juice.  
12 $\frac{1}{2}$ % Grenadine.  
Dash Absinthe.  
Mix.

## LULU'S FAVOURITE.

25% Lemon Juice.  
25% Orange Juice.  
50% Cointreau. Shake.

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## McCLELLAND.

1 dash Absinthe.  
33 $\frac{1}{3}$ % Curaçao.  
66 $\frac{2}{3}$ % Sloe Gin.  
Mix and strain into cocktail glass.

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## MACARONI.

33 $\frac{1}{3}$ % Italian Vermouth.  
66 $\frac{2}{3}$ % Absinthe.  
Mix and strain into cocktail glass.

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## MAIDEN'S BLUSH.

50% Dry Gin.  
25% Lemon Juice.  
10% Absinthe.  
Teaspoonful powdered Sugar.  
3 dashes Raspberry Syrup.  
Shake and strain off into coloured glass. Put a slice  
of lemon on top.

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## MAINBRACE.

33 $\frac{1}{3}$ % Cointreau.  
33 $\frac{1}{3}$ % Gin.  
33 $\frac{1}{3}$ % fresh Grape Juice. Shake.

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## MAJOR.

Invented by L. H. Gray.  
66 $\frac{2}{3}$ % Gordon's Lemon Gin.  
16 $\frac{2}{3}$ % Cointreau.  
16 $\frac{2}{3}$ % French Vermouth (Noilly Prat).  
Shake. Serve with lemon rind on top.

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## MANHATTAN, DRY.

50% French Vermouth.  
50% Rye or Bourbon Whisky.  
Stir and strain into cocktail glass.

# MA

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## MANHATTAN, MEDIUM.

1 dash Angostura Bitters.

33 $\frac{1}{3}$ % Rye or Bourbon Whisky.

33 $\frac{1}{3}$ % French Vermouth.

33 $\frac{1}{3}$ % Italian Vermouth.

Stir and strain into cocktail glass, with cherry.

A dash of Angostura can be added if desired.

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## MANHATTAN, SWEET.

50% Italian Vermouth.

50% Rye or Bourbon Whisky.

Stir and strain into cocktail glass. Serve Maraschino cherry. A dash of Angostura may be added if desired.

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## MARCONI.

33 $\frac{1}{3}$ % Italian Vermouth.

66 $\frac{2}{3}$ % Calvados.

Mix.

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## MARGARET ROSE.

Invented by J. W. Fish.

33 $\frac{1}{3}$ % Gin.

33 $\frac{1}{3}$ % Calvados.

16 $\frac{2}{3}$ % Cointreau.

16 $\frac{2}{3}$ % Lemon Juice.

Dash Grenadine.

Shake.

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## MARIE.

Invented by L. H. Gray.

33 $\frac{1}{3}$ % Cointreau.

33 $\frac{1}{3}$ % French Vermouth (Noilly Prat).

33 $\frac{1}{3}$ % Dry Gin (Booth's).

Shake and serve with orange peel.

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## MARINA GREEN.

Invented by J. W. Fish.

33 $\frac{1}{3}$ % Gin.

33 $\frac{1}{3}$ % White Vermouth.

33 $\frac{1}{3}$ % Green Izarra.

Dash Absinthe.

Mix.

## MARQUETTE.

33 $\frac{1}{3}$ % Martini Vermouth.

66 $\frac{2}{3}$ % Gin.

1 dash Crème de Noyau.

Mix.

---

## MARTINI, DRY.

50% French Vermouth.

50% Gin.

Mix and strain into cocktail glass.

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## MARTINI, MEDIUM.

25% French Vermouth.

25% Italian Vermouth.

50% Dry Gin.

Mix and strain into cocktail glass.

---

## MARTINI, SWEET.

33 $\frac{1}{3}$ % Italian Vermouth.

66 $\frac{2}{3}$ % Gin.

Mix and strain into cocktail glass.

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## MARTINICAN.

3 dashes Aperitivo Rossi.

33 $\frac{1}{3}$ % Rum.

66 $\frac{2}{3}$ % Martini Vermouth.

Mix.

---

## MARY PICKFORD.

50% Bacardi Rum.

50% Pineapple Juice.

1 teaspoonful Grenadine.

6 drops Maraschino.

Mix.

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## MAYTIME.

Invented by L. Spinks.

50% Apple Gin Dry.

25% Juice of a fresh Lime or unsweetened Lime Juice.

25% Aurum.

Shake and strain.

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# ME—MI

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## MELBA.

2 dashes Grenadine.

2 dashes Absinthe.

The Juice of  $\frac{1}{4}$  Lemon or  $\frac{1}{2}$  Lime.

50% Bacardi Rum.

50% Swedish Punch.

Shake and strain into cocktail glass.

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## MELON.

12 $\frac{1}{2}$ % Lemon Juice.

37 $\frac{1}{2}$ % Maraschino.

50% Gin.

Shake and strain into cocktail glass.

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## MERIDAN.

Invented by G. R. Woollard.

4 $\frac{1}{6}$ % Peach Bitters.

4 $\frac{1}{6}$ % Lemon Juice.

33 $\frac{1}{3}$ % Gordon's Gin.

33 $\frac{1}{3}$ % French Vermouth.

25% Maraschino.      Shake.

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## METROPOLITAN.

50% Brandy.

50% French Vermouth.

2 dashes Angostura Bitters.      Mix.

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## MIAMI SPECIAL.

40% Dry Gin.

20% French Vermouth.

40% Pineapple Juice.

2 dashes Curaçao.      Shake.

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## MICKY MOUSE.

Invented by Harry Botten.

33 $\frac{1}{3}$ % Gin (Booth's High and Dry).

33 $\frac{1}{3}$ % Grape Fruit Juice.

16 $\frac{2}{3}$ % Brandy (Courvoisier XXX).

16 $\frac{2}{3}$ % Cordial Medoc.

Shake and strain.

**MICKIE WALKER.**

- 1 dash Grenadine.
- 1 dash Lemon Juice.
- 25% Italian Vermouth.
- 75% Scotch Whisky.

Shake and strain into cocktail glass.

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**MIDNIGHT. (Also known as "Minnehaha").**

- 25% Orange Juice.
- 25% Dry Gin.
- 25% French Vermouth.
- 25% Italian Vermouth.
- 1 dash Absinthe.

Shake and strain into cocktail glass.

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**MIKADO.**

- 2 dashes Angostura Bitters.
- 2 dashes Crème de Noyau.
- 2 dashes Orgeat Syrup.
- 2 dashes Curaçao.
- $\frac{1}{2}$  glass Brandy.

Mix and strain into cocktail glass.

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**MILLIONAIRE.**

- The Juice of 1 Lime.
- 1 dash Grenadine.
- 33 $\frac{1}{3}$ % Sloe Gin.
- 33 $\frac{1}{3}$ % Apricot Brandy.
- 33 $\frac{1}{3}$ % Jamaica Rum.

Shake and strain into cocktail glass.

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**MILLION DOLLAR.**

- Tablespoonful Pineapple Juice.
- Teaspoonful Grenadine.
- The White of 1 Egg.
- 33 $\frac{1}{3}$ % Italian Vermouth.
- 66 $\frac{2}{3}$ % Plymouth Gin.

Shake and strain into medium size glass.

# MI—MO

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## MIRA MARE.

Few drops Maraschino.

66 $\frac{2}{3}$ % London Gin.

33 $\frac{1}{3}$ % Cherry Brandy.

Mix.

Serve with a cherry.

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## MISSISSIPPI MULE.

66 $\frac{2}{3}$ % Dry Gin.

16 $\frac{2}{3}$ % Lemon Juice.

16 $\frac{2}{3}$ % Crème de Cassis.

Shake and strain into cocktail glass.

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## MODDER RIVER.

25% French Vermouth.

25% Caperitif.

50% Dry Gin.

Stir and strain into cocktail glass.

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## MONDAY MORNING.

50% Fernet Branca.

Juice 2 Limes.

Juice 1 Orange.

50% Pineapple Juice.

1 dash Absinthe.

Shake and strain.

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## MONK.

25% Lemon Juice.

25% Benedictine.

50% Gin.

Shake and strain into cocktail glass.

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## MONKEY GLAND.

1 dash Grenadine.

25% Lemon Juice.

25% Orange Juice.

50% Gin.

Shake and strain into cocktail glass. Add a dash of Absinthe on top.

## MONTANA.

50% French Vermouth.  
 50% Brandy.  
 2 dashes Port.  
 2 dashes Angostura Bitters.  
 2 dashes Anisette.

Stir.

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## MONTE CARLO IMPERIAL.

50% Dry Gin.  
 25% Lemon Juice.  
 25% White Crème de Menthe.

Shake and strain into medium size glass and fill up with Champagne.

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## MOON RAKER.

33 $\frac{1}{3}$ % Brandy.  
 33 $\frac{1}{3}$ % Quinquina.  
 33 $\frac{1}{3}$ % Peach Brandy.  
 3 dashes Absinthe.

Mix.

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## MOONSHINE.

50% Gin.  
 33 $\frac{1}{3}$ % French Vermouth.  
 16 $\frac{2}{3}$ % Maraschino.

Before shaking add a drop of Absinthe.

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## MORNING GLORY.

3 dashes Gomme Syrup.  
 2 dashes Curaçao.  
 2 dashes Bitters.  
 1 dash Absinthe.  
 25% Brandy.  
 25% Whisky.  
 1 piece Lemon Peel, twisted to express the oil.  
 Two small pieces Ice.

Stir thoroughly and remove the ice. Fill the glass with seltzer water or plain soda, and stir with a teaspoon having a little sugar in it.

# MO—NE

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## MOULIN ROUGE.

3 dashes Grenadine.

50% Apricot Brandy.

25% Orange Gin.

25% Lemon Juice.

Shake and strain into cocktail glass.

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## MOUNTAIN.

The White of 1 Egg.

16 $\frac{2}{3}$ % Lemon Juice.

16 $\frac{2}{3}$ % French Vermouth.

16 $\frac{2}{3}$ % Italian Vermouth.

50% Canadian Club Whisky.

Shake and strain into medium size glass.

---

## MOUSMÉ.

16 $\frac{2}{3}$ % Orange Gin.

16 $\frac{2}{3}$ % Calvados.

Mix.

Add 66 $\frac{2}{3}$ % Moussec.

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## MURRAY.

50% French Vermouth.

50% Seagram's Bourbon Whisky.

1 teaspoon Orange Bitters.

1 teaspoon Martini Vermouth.

1 dash Absinthe.

Mix and serve with an olive.

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## NAPOLEON.

1 dash Fernet Branca.

1 dash Curaçao.

1 dash Dubonnet.

1 glass Dry Gin.

Mix and strain into cocktail glass. Squeeze lemon peel on top.

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## NETHERLAND.

33 $\frac{1}{3}$ % Pollen's Curaçao.

66 $\frac{1}{3}$ % Good Brandy.

1 dash Orange Bitters.

Stir.

## NEW CORPSE REVIVER.

25% Italian Vermouth.

25% Apple Brandy or Calvados.

50% Brandy.

Mix and strain into cocktail glass.

---

## NEW FASHION.

Invented by Victor Broggi.

1 small dash Angostura Bitters.

16 $\frac{2}{3}$ % Grand Marnier.

16 $\frac{2}{3}$ % Pale Brandy.

66 $\frac{2}{3}$ % Brown Sherry.

Mix and serve not too iced, with a small piece of pineapple.

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## NEWPORT.

33 $\frac{1}{3}$ % Noyau.

66 $\frac{2}{3}$ % Brandy.

3 dashes Angostura Bitters.

Mix and serve with a piece of lemon peel.

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## NEWTON'S SPECIAL.

1 dash Angostura Bitters.

25% Cointreau.

75% Brandy.

Mix and strain into cocktail glass.

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## NEW YORK.

1 lump Sugar.

25% Lime or Lemon Juice.

2 dashes Grenadine.

1 piece Orange Peel.

75% Canadian Club Whisky.

Shake and strain into cocktail glass.

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## NICK'S OWN.

1 dash Angostura Bitters.

1 dash Absinthe.

50% Italian Vermouth.

50% Brandy.

Mix and strain into cocktail glass. Add cherry and squeeze lemon peel on top.

# NI

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## NICOLASKI.

Brandy.

1 slice Lemon with a little castor sugar spread over it.

Drink brandy through the prepared lemon.

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## NICOLE.

$33\frac{1}{3}\%$  Sloe Gin.

$33\frac{1}{3}\%$  Kummel.

$33\frac{1}{3}\%$  Orange Juice.

Serve with a cherry.

---

## NIGHT CAP.

The Yolk of 1 Egg.

$33\frac{1}{3}\%$  Anisette.

$33\frac{1}{3}\%$  Curaçao.

$33\frac{1}{3}\%$  Brandy.

Shake and strain into cocktail glass.

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## NIGHT LIGHT.

$66\frac{2}{3}\%$  Bacardi Rum.

$33\frac{1}{3}\%$  Orange Curaçao.

Yolk of an Egg.

Serve in medium size glass.

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## NINETEEN.

1 dash Absinthe.

$16\frac{2}{3}\%$  Dry Gin.

$16\frac{2}{3}\%$  Kirsch.

$66\frac{2}{3}\%$  French Vermouth.

4 dashes Syrup.

Mix and strain into cocktail glass.

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## NINETEEN TWENTY.

1 teaspoonful Groseille Syrup.

$16\frac{2}{3}\%$  Pernod Kirsch.

$16\frac{2}{3}\%$  Crystal Gin.

$66\frac{2}{3}\%$  French Vermouth.

1 dash Absinthe.

Shake and strain into cocktail glass.

## ODD McINTYRE.

25% Lemon Juice.

25% Kina Lillet.

25% Cointreau.

25% Brandy.

Shake and strain into cocktail glass.

---

## OH HENRY!

33 $\frac{1}{3}$ % Benedictine.

33 $\frac{1}{3}$ % Whisky (Rye or Bourbon).

33 $\frac{1}{3}$ % Ginger Ale.

Stir. Serve.

---

## OHIO.

50% Scotch Whisky (Johnnie Walker).

50% Italian Vermouth (Martini).

3 dashes Orange Bitters. Stir.

---

## OLD ETONIAN.

2 dashes Orange Bitters.

2 dashes Crème de Noyau.

50% London Gin.

50% Kina Lillet.

Mix and strain into cocktail glass. Squeeze orange peel or lemon peel on top.

O.E. is the same excepting Crème de Noyau.

---

## OLD FASHIONED.

1 lump Sugar.

2 dashes Angostura Bitters.

1 glass Rye or Bourbon Whiskey.

Crush the sugar and bitters together, add lump of ice, decorate with twist of lemon peel and slice of orange, using medium size glass, and stir well. This cocktail can be made with Brandy, Gin, Rum, etc., instead of Rye, Whisky, etc.

---

## “OLD PAL.”

33 $\frac{1}{3}$ % Canadian Club Whisky.

33 $\frac{1}{3}$ % French Vermouth.

33 $\frac{1}{3}$ % Campari.

Mix and strain into cocktail glass.



# OL-OP

---

## OLIVETTE.

Plymouth Gin.  
2 dashes Gomme Syrup.  
2 dashes Orange Bitters.  
3 dashes Absinthe.

Mix and strain into cocktail glass, with olive, and squeeze lemon peel on top.

---

## OLYMPIC.

$33\frac{1}{3}\%$  Orange Juice.  
 $33\frac{1}{3}\%$  Curaçao.  
 $33\frac{1}{3}\%$  Brandy.

Shake and strain into cocktail glass.

---

## ONE EXCITING NIGHT.

1 dash Orange Juice.  
 $33\frac{1}{3}\%$  French Vermouth.  
 $33\frac{1}{3}\%$  Italian Vermouth.  
 $33\frac{1}{3}\%$  Plymouth Gin.

Shake and strain into port wine glass. Squeeze lemon peel on top. Frost edge of glass with castor sugar.

---

## OOM PAUL.

1 dash Angostura Bitters.  
50% Caperitif.  
50% Calvados.

Mix and strain into cocktail glass.

---

## OPENING.

25% Grenadine.  
25% Italian Vermouth.  
50% Canadian Club Whisky.

Mix and strain into cocktail glass.

---

## OPERA.

$16\frac{2}{3}\%$  Maraschino.  
 $16\frac{2}{3}\%$  Dubonnet.  
 $66\frac{2}{3}\%$  Dry Gin.

Mix and strain into cocktail glass. Squeeze orange peel on top.

## ORANGE BLOSSOM.

50% Orange Juice.

50% Plymouth Gin.

Shake and strain into cocktail glass.

---

## ORANGE BLOOM.

25% Italian Vermouth.

25% Cointreau.

50% Dry Gin.

Mix and strain into cocktail glass and add a cherry.

---

## ORIENTAL.

50% Rye Whisky.

25% Italian Vermouth.

25% White Curaçao.

The Juice of  $\frac{1}{2}$  Lime.

Shake and strain into cocktail glass.

---

## OTT'S SPECIAL.

Invented by Jack Powell.

2 dashes Orange Bitters.

50% Dry Gin.

25% Strega.

25% French Vermouth.

Stir and squeeze orange peel on top.

---

## OYSTER BAY.

40% White Curaçao.

60% Gin.

Mix.

---

## PADDY.

50% Irish Whisky.

50% Italian Vermouth.

1 dash Angostura Bitters.

Mix and strain into cocktail glass.

# PA

---

## PALL MALL.

1 dash Orange Bitters.  
1 teaspoonful White Crème de Menthe  
33 $\frac{1}{3}$ % Italian Vermouth.  
33 $\frac{1}{3}$ % French Vermouth.  
33 $\frac{1}{3}$ % Plymouth Gin.  
Mix and strain into cocktail glass.

---

## PALMER.

Dash Lemon Juice.  
Dash Angostura Bitters.  
Canadian Club Whisky.  
Shake and strain into cocktail glass.

---

## PANSY.

2 dashes Angostura Bitters.  
6 dashes Grenadine.  
1 liqueur glass Absinthe.  
Mix and strain into cocktail glass.

---

## PARADISE.

Dash Lemon Juice.  
25% Orange Juice.  
50% Gin.  
25% Apricot Brandy.  
Shake and strain into cocktail glass.

---

## PARISIAN.

33 $\frac{1}{3}$ % French Vermouth.  
33 $\frac{1}{3}$ % Crème de Cassis.  
33 $\frac{1}{3}$ % Gin.  
Mix and strain into cocktail glass.

---

## PARSON'S SPECIAL.

4 dashes Grenadine.  
1 glass Orange Juice.  
Yolk of an Egg.  
Serve in a medium size glass.

## PAUL'S OWN.

Invented by B. Paul.

3 dashes Fernet Branca.  
33 $\frac{1}{3}$ % Booth's Gin.  
33 $\frac{1}{3}$ % French Vermouth.  
16 $\frac{2}{3}$ % Cointreau.  
16 $\frac{2}{3}$ % Curaçao. Mix.

---

## PEACOCK.

Brandy.

1 dash Amer Picon.  
1 dash Absinthe. Mix.

---

## PEGGY.

1 dash Absinthe.  
1 dash Dubonnet.  
33 $\frac{1}{3}$ % French Vermouth.  
66 $\frac{2}{3}$ % Dry Gin.  
Mix and strain into cocktail glass.

---

## PEGU CLUB.

1 dash Angostura Bitters.  
1 dash Orange Bitters.  
1 teaspoonful Lime Juice.  
33 $\frac{1}{3}$ % Curaçao.  
66 $\frac{2}{3}$ % Dry Gin.  
Mix and strain into cocktail glass.

---

## PESCARA.

Invented by L. H. Gray.

33 $\frac{1}{3}$ % Cerasella.  
33 $\frac{1}{3}$ % Lemon Gin (Gordon's).  
33 $\frac{1}{3}$ % French Vermouth (N.P.). Shake.

---

## PHILOMEL.

33 $\frac{1}{3}$ % Sherry.  
16 $\frac{2}{3}$ % Rum.  
16 $\frac{2}{3}$ % Quinquina.  
33 $\frac{1}{3}$ % Orange Juice.  
Give one grind of the pepper mill over this, shake and serve.

# PI

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## PICCADILLY.

1 dash Absinthe.

1 dash Grenadine.

33 $\frac{1}{3}$ % French Vermouth.

66 $\frac{2}{3}$ % Dry Gin.

Mix and strain into cocktail glass.

---

## PICK-ME-UP.

33 $\frac{1}{3}$ % Cognac.

33 $\frac{1}{3}$ % Martini Vermouth.

33 $\frac{1}{3}$ % Absinthe.

Frappe.

---

## PICON.

50% Italian Vermouth.

50% Amer Picon.

Mix and strain into cocktail glass.

---

## PINK GIN.

1 dash Angostura Bitters.

1 glass Gin.

Mix and strain into cocktail glass.

---

## PINK LADY.

The White of 1 Egg.

1 tablespoonful Grenadine.

1 glass Plymouth Gin.

Shake and strain into medium size glass.

---

## PINK MOUSE.

25% Orange Gin.

2 dashes Grenadine.

Mix.

Add 75% Moussec.

---

## PINK PEARL.

66 $\frac{2}{3}$ % Grape Fruit Juice.

16 $\frac{2}{3}$ % Lemon Juice.

16 $\frac{2}{3}$ % Grenadine.

The White of 1 Egg.

Add plenty of crushed ice and shake thoroughly.

## PINK PUFF.

50% Apricotine.

50% Whisky.

3 teaspoons Lemon Juice.

White of an Egg.      Shake.

---

## PINK ROSE.

The White of 1 Egg.

11 $\frac{1}{9}$ % Grenadine.

11 $\frac{1}{9}$ % Lemon Juice.

11 $\frac{1}{9}$ % Sweet Cream.

66 $\frac{2}{3}$ % Dry Gin.

Shake and strain into cocktail glass.

---

## PLANTER'S PUNCH.

16 $\frac{2}{3}$ % Syrup.

33 $\frac{1}{3}$ % Lemon or Lime Juice.

50% Jamaica Rum.

Shake and strain into cocktail glass.

---

## PLUIE D'OR.

Invented by F. Benniman.

33 $\frac{1}{3}$ % Booth's Gin.

16 $\frac{2}{3}$ % Vieille Cure.

16 $\frac{2}{3}$ % Orange Curaçao.

33 $\frac{1}{3}$ % Wolfeschmidt Kummel.      Mix.

---

## PLYMOUTH GIN.

Applegreen's Recipe, 1899.

2 dashes Orange Bitters.

1 dash Syrup.

1 jigger Plymouth Gin.

Piece Lemon Peel.

Ice.

Stir and strain into cocktail glass.

---

## POET'S DREAM.

33 $\frac{1}{3}$ % French Vermouth.

66 $\frac{2}{3}$ % Gin.

2 dashes Orange Bitters.

2 dashes Benedictine.      Stir.

# PO—PR

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## POLO.

The Juice of  $\frac{1}{4}$  Lemon or  $\frac{1}{2}$  Lime.

33 $\frac{1}{3}$ % Italian Vermouth.

33 $\frac{1}{3}$ % French Vermouth.

33 $\frac{1}{3}$ % Dry Gin.

Shake and strain into cocktail glass.

---

## PONTOON.

25% Bacardi Rum.

25% Peach Brandy.

25% Calvados.

25% sweet Orange and Lemon Juice.

1 dash Absinthe.

Shake. Serve with a cherry.

---

## POOP DECK.

50% Blackberry Brandy.

25% Port Wine.

25% Brandy.

Mix and strain into cocktail glass.

---

## POPPY.

33 $\frac{1}{3}$ % Crème de Cacao.

66 $\frac{2}{3}$ % Dry Gin.

Mix and strain into cocktail glass.

---

## PORT WINE.

1 dash Brandy.

1 glass Port Wine.

Stir slightly in ice and strain. Squeeze orange peel on top.

---

## PRAIRIE HEN.

2 dashes Vinegar.

1 teaspoonful Worcester Sauce.

1 Egg.

2 dashes Tabasco Sauce.

A little Pepper and Salt. Do not break the egg.

## PRAIRIE OYSTER.

2 dashes Vinegar.  
 The Yolk of 1 Egg.  
 1 teaspoonful Worcestershire Sauce.  
 1 teaspoonful Tomato Catsup.  
 1 dash Pepper on top.  
 Do not break the Yolk of Egg.

---

## PRESTO.

1 dash Absinthe.  
 16 $\frac{2}{3}$ % Orange Juice.  
 16 $\frac{2}{3}$ % Italian Vermouth.  
 66 $\frac{2}{3}$ % Brandy.  
 Shake and strain into cocktail glass.

---

## PRINCESS MARINA.

Invented by Andrew Clark.  
 33 $\frac{1}{3}$ % Booth's Old Tom Gin.  
 33 $\frac{1}{3}$ % Peach Brandy.  
 33 $\frac{1}{3}$ % Lillet.  
 Dash Markiza Peach Syrup.  
 Use shaker.

---

## PRINCESS MARY.

33 $\frac{1}{3}$ % Crème de Cacao.  
 33 $\frac{1}{3}$ % Sweet Cream.  
 33 $\frac{1}{3}$ % Dry Gin.  
 Mix and strain into cocktail glass.

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## PRINCESS MARY'S PRIDE.

25% French Vermouth.  
 25% Dubonnet.  
 50% Calvados.  
 Mix and strain into cocktail glass.

---

## PRINCE'S SMILE.

1 dash Lemon Juice.  
 25% Apricot Brandy.  
 25% Calvados or Apple Brandy.  
 50% Dry Gin.  
 Shake and strain into cocktail glass.



# PU—RA

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## PURITAN.

57 $\frac{1}{7}$ % Gin.  
28 $\frac{1}{7}$ % French Vermouth.  
14 $\frac{2}{7}$ % Yellow Chartreuse.  
2 dashes Orange Bitters.

Mix.

---

## QUAKER'S.

33 $\frac{1}{3}$ % Brandy.  
33 $\frac{1}{3}$ % Rum.  
16 $\frac{2}{3}$ % Lemon Juice.  
16 $\frac{2}{3}$ % Raspberry Syrup.

Shake and strain into cocktail glass.

---

## QUARTER DECK.

1 teaspoonful Lime Juice.  
33 $\frac{1}{3}$ % Sherry.  
66 $\frac{2}{3}$ % Rum.

Shake and strain into cocktail glass.

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## QUEEN ELIZABETH.

Invented by Herbert Quick.

50% Martini Dry Vermouth.  
25% Benedictine.  
25% Lime Juice.  
Slightly frapped.

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## R.A.C.

50% Dry Gin.  
25% French Vermouth.  
25% Italian Vermouth.  
1 dash Grenadine.  
1 dash Orange Bitters.

Mix, strain into cocktail glass, add a cherry and squeeze lemon peel on top.

## RAINBOW (Liqueur).

- 14 $\frac{2}{7}$ % Crème de Cacao.
- 14 $\frac{2}{7}$ % Crème de Violette.
- 14 $\frac{2}{7}$ % Yellow Chartreuse.
- 14 $\frac{2}{7}$ % Maraschino.
- 14 $\frac{2}{7}$ % Benedictine.
- 14 $\frac{2}{7}$ % Green Chartreuse.
- 14 $\frac{2}{7}$ % Brandy.

Use liqueur glass and pour ingredients carefully so that they do not mix.

---

## RAY LONG.

- 1 dash Angostura Bitters.
- 4 dashes Absinthe.
- 33 $\frac{1}{3}$ % Italian Vermouth.
- 66 $\frac{2}{3}$ % Brandy.

Mix and strain into cocktail glass.

---

## RAYMOND HITCH.

- 75% Italian Vermouth.
- 25% Orange Juice.
- 1 dash Orange Bitters.
- 1 slice Pineapple.

Shake and strain into cocktail glass.

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## RECOVERY.

Invented by Charles Jaeger.

Squeeze and strain into a tumbler 3 fresh ripe Tomatoes. Add Salt, Pepper and Paprika according to taste.

2 teaspoonsful Worcester Sauce (Lea & Perrins).

2 teaspoonsful fresh Cream.

1 teaspoonful Heinz Tomato Catsup.

A bit of Horseradish.

33 $\frac{1}{3}$ % good old Brandy.

33 $\frac{1}{3}$ % Grape Fruit Juice.

Shake this concoction with 2 lumps of ice and strain into cocktail glass (large sourglass). In this mixture give 3 fresh shrimps and cubes of grape fruit. Serve with crackers and saltines. (The best way to serve is in an ice-filled finger bowl, the sourglass in the ice.)

# RO

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## ROMANY ROSE.

Invented by Sid Taylor.

25% Apricot Brandy.

25% Benedictine.

25% Lime Juice.

10% Peach Bitters.

10% Absinthe.

5% Angostura Bitters.

Mix. Rub glass round the rim with lemon juice.  
Rub glass with castor sugar and pour carefully so as  
not to spoil effect. Serve with a cherry.

---

## ROSE.

2 drops Orange Bitters.

50% Gin.

50% Cherry Brandy.

Stir and strain into cocktail glass. Add Maraschino  
cherry in glass.

---

## ROSSI.

33 $\frac{1}{3}$ % Rossi Aperatif.

33 $\frac{1}{3}$ % Martini Vermouth.

33 $\frac{1}{3}$ % Gin.

10 dashes Curaçao.

Mix. Serve with a piece of lemon peel.

---

## ROULETTE.

25% Swedish Punch.

25% Bacardi Rum.

50% Calvados.

Mix and strain into cocktail glass.

---

## ROYAL.

33 $\frac{1}{3}$ % Port.

33 $\frac{1}{3}$ % Gin.

33 $\frac{1}{3}$ % Grand Marnier.

Dash Angostura Bitters.

Mix and serve.

**ROYAL BLUSH.**

Invented by Eddie Clark.

33 $\frac{1}{3}$ % Strawberry Brandy.

33 $\frac{1}{3}$ % Rowanberry Vodka.

33 $\frac{1}{3}$ % Cream.

Dash Grenadine.

Serve with a cherry. Shake.

---

**ROYAL CLOVER CLUB.**

The Juice of  $\frac{1}{2}$  Lemon.

1 tablespoonful Grenadine.

The Yolk of 1 Egg.

1 glass Gin.

Shake and strain into medium size glass.

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**ROYAL JUBILEE.**

Invented by Harry Craddock.

25% Lemon Juice.

25% Cointreau.

50% Calvados.

Mix in ice and strain into cocktail glass.

---

**ROYAL MAIL.**

25% sweet Orange Juice.

25% sweet Lemon Juice.

25% Sloe Gin.

25% Van de Hum.

1 dash Absinthe. Shake.

---

**ROYAL ROMANCE.**

Invented by J. Perosino.

50% Booth's Dry Gin.

25% Grand Marnier.

25% Dry Passion Fruit Juice

1 dash Grenadine. Shake.

---

**ROYAL RUBY.**

Invented by F. W. Frey.

60% Dubonnet.

25% Gin.

7 $\frac{1}{2}$ % Apricot Brandy.

7 $\frac{1}{2}$ % Cointreau. Mix.

# RO

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## ROYAL SMILE.

- 2 dashes Grenadine.
- 3 dashes Lemon Juice.
- 33 $\frac{1}{3}$ % Calvados.
- 66 $\frac{2}{3}$ % Dry Gin.

Shake and strain into cocktail glass.

---

## THE ROYAL '35.

Invented by F. Benniman.

- 50% Gin.
- 25% Cherry Brandy (Heering's).
- 25% Calvados (Un Trou Normand).

Mix.

---

## ROYAL TOAST.

Invented by W. E. Edwards.

- 33 $\frac{1}{3}$ % Vodka.
- 33 $\frac{1}{3}$ % Cherry Brandy.
- 33 $\frac{1}{3}$ % French Vermouth (Noilly Prat).

Mix.

---

## ROYALTY.

Invented by Sidney J. Read.

- 33 $\frac{1}{3}$ % Red Noyau.
- 33 $\frac{1}{3}$ % Bols White Crème de Menthe.
- 33 $\frac{1}{3}$ % Bols Blue Curaçao.

Use Pousse-Café glass. Take care ingredients do not mix, so creating colours red, white, blue.

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## ROYAL WEDDING.

Invented by Fred Gage.

- 25% fresh Lime or Lemon.
- 25% Swedish Punch.
- 50% Booth's Gin.
- 2 dashes Grand Marnier.

Shake and strain into cocktail glass. Add 3 dashes Grenadine after the cocktail is poured into the glass, so that it sinks to the bottom of the cocktail.

## **RUSSELL HOUSE.**

2 dashes Orange Bitters.

2 dashes Syrup.

3 dashes Blackberry Brandy.

1 glass Canadian Club Whisky.

Mix and strain into cocktail glass.

---

## **RUSSIAN VELVET.**

50% Russian Stout.

50% Tonic Water.

Pour stout and add tonic.

---

## **ST. CLEMENT.**

Fill the shaker half full of broken ice and add

66 $\frac{2}{3}$ % Dry Gin.

33 $\frac{1}{3}$ % Or-lem.

Teaspoonful French Vermouth.

Mix.

---

## **ST. GERMAIN.**

The Juice of  $\frac{1}{2}$  Lemon and  $\frac{1}{4}$  Grape Fruit.

The White of 1 Egg.

1 liqueur glass Green Chartreuse.

Shake and strain into cocktail glass.

---

## **ST. GERMAINS.**

Invented by J. W. Fish.

33 $\frac{1}{3}$ % Gin.

33 $\frac{1}{3}$ % French Vermouth.

16 $\frac{2}{3}$ % Green Curaçao.

White of an Egg.

8 $\frac{1}{3}$ % Lemon Juice.

8 $\frac{1}{3}$ % Gomme Syrup.

Shake. Serve with 2 cherries on top.

---

## **ST. LAWRENCE.**

Invented by Victor Broggi.

1 small dash Angostura Bitters.

16 $\frac{2}{3}$ % Grand Marnier.

33 $\frac{1}{3}$ % Canadian Club Whisky.

50% French Vermouth.

Shake.

# SA

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## **SAM WARD.**

3 dashes Angostura Bitters.

A good liqueur glass of Green Chartreuse.  
Mix.

---

## **SANDY McKAY.**

White of an Egg.

25% Martini Vermouth.

25% Orange Juice.

50% Gin.

3 dashes Grenadine.

Shake and serve in a medium size glass.

---

## **SAN FRANCISCO.**

1 dash Orange Bitters.

1 dash Angostura Bitters.

33 $\frac{1}{3}$ % Sloe Gin.

33 $\frac{1}{3}$ % Martini Vermouth.

33 $\frac{1}{3}$ % French Vermouth.

Mix and serve with a cherry.

---

## **SAN MARTIN.**

50% Gin.

50% Italian Vermouth.

1 teaspoonful Yellow Chartreuse.

Must be very well shaken. A little lemon peel  
squeezed on top.

---

## **SAN SILVESTRO.**

33 $\frac{1}{3}$ % Sansilvestro.

33 $\frac{1}{3}$ % Brandy.

16 $\frac{2}{3}$ % Lemon Juice.

16 $\frac{2}{3}$ % Orange Juice.

Mix.

---

## **SANTA CRUZ RUM.**

75% Santa Cruz Rum.

25% Lemon Juice.

3 or 4 dashes Gomme Syrup.

2 or 3 dashes Maraschino or Curaçao.

Shake thoroughly and strain into a large cocktail glass,  
full up with Seltzer or Apollinaris water.

## SARATOGA.

- 2 dashes Maraschino.
- 2 dashes Angostura Bitters.
- $\frac{1}{4}$  slice Pineapple.
- 1 glass Brandy.

Mix and strain, adding a little soda water.

## SATAN'S WHISKERS (CURLED).

- $22\frac{1}{5}\%$  Italian Vermouth.
- $22\frac{1}{5}\%$  French Vermouth.
- $22\frac{1}{5}\%$  Gin.
- $22\frac{1}{5}\%$  Orange Juice.
- $11\frac{1}{5}\%$  Orange Curaçao.
- Dash Orange Bitters.

Shake and strain into cocktail glass.

## SATAN'S WHISKERS (STRAIGHT).

- $22\frac{1}{5}\%$  Italian Vermouth.
- $22\frac{1}{5}\%$  French Vermouth.
- $22\frac{1}{5}\%$  Gin.
- $22\frac{1}{5}\%$  Orange Juice.
- $11\frac{1}{5}\%$  Grand Marnier.
- Dash Orange Bitters.

Shake and strain into cocktail glass.

## SAVOY HOTEL (FANCY LIQUEUR).

Invented by Harry Craddock.

- $33\frac{1}{3}\%$  Crème de Cacao.
- $33\frac{1}{3}\%$  Benedictine.
- $33\frac{1}{3}\%$  Brandy.

Use liqueur glass and pour ingredients carefully so that they do not mix.

## SAVOY TANGO.

Invented by Harry Craddock.

- 50% Sloe Gin.
- 50% Applejack or Calvados.

Mix and strain into cocktail glass.



# SA—SE

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## SAZERAC.

- 1 lump of Sugar.
- 1 dash Angostura Bitters.
- 1 glass Rye or Canadian Club Whisky.

Stir and strain into another glass that has been cooled, add 1 dash absinthe and squeeze lemon peel on top.

---

## S.B.

Invented by C. Frey.

- 50% Seagram's Bourbon.
- 25% Templar Apricot Brandy.
- 25% Passion Fruit.
- Dash Angostura.

Shake.

---

## SCOFF-LAW.

- 1 dash Orange Bitters.
- 33 $\frac{1}{3}$ % Canadian Club Whisky.
- 33 $\frac{1}{3}$ % French Vermouth.
- 16 $\frac{2}{3}$ % Lemon Juice.
- 16 $\frac{2}{3}$ % Grenadine.

Shake and strain into cocktail glass.

---

## SENSATION.

- 3 dashes Maraschino.
- 3 sprigs fresh Mint.
- 25% Lemon Juice.
- 75% Dry Gin.

Shake and strain into cocktail glass.

---

## SETTING SUN.

- 66 $\frac{2}{3}$ % Brandy.
- 16 $\frac{2}{3}$ % Pineapple Juice.
- 16 $\frac{2}{3}$ % Curaçao.
- 2 dashes Grenadine.
- 3 dashes Angostura Bitters.

Shake. Squeeze a piece of lemon peel on top.

## SETTLER.

50% sweet Brandy.

25% Lemon Juice.

25% Kummel.

Teaspoonful powdered Sugar.

Shake and strain off into a pony tumbler.

---

## SEVENTH HEAVEN.

1 dash Angostura Bitters.

2 dashes Maraschino.

50% Caperitif.

50% Dry Gin.

Stir and strain into cocktail glass. Squeeze orange peel on top. Add a cherry.

---

## “S.G.”

1 teaspoonful Grenadine.

33 $\frac{1}{3}$ % Canadian Club Whisky.

33 $\frac{1}{3}$ % Lemon Juice.

33 $\frac{1}{3}$ % Orange Juice.

Shake and strain into cocktail glass.

---

## SHAMROCK.

3 dashes Green Crème de Menthe.

3 dashes Green Chartreuse.

50% French Vermouth.

50% Irish Whisky.

Mix and strain into cocktail glass.

---

## SHANGHAI.

2 dashes Grenadine.

37 $\frac{1}{2}$ % Lemon Juice.

12 $\frac{1}{2}$ % Anisette.

50% Jamaica Rum.

Shake and strain into cocktail glass.

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## SHAITANI.

Invented by Alex Scotland.

30% Bourbon Whisky (Seagram's).

30% Vodka (Wolfschmidt).

10% Orange Curaçao (Bols).

10% Crème de Noyau.

20% Lemon Juice. Shake.

# SH

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## SHERRY AND EGG.

Place an Egg in a large port wine glass, being careful not to break the yolk.  
Fill glass with Sherry.

---

## SHERRY LADY.

Invented by Frank Korhumel.

33 $\frac{1}{3}$ % Dry Sherry (Pale).

33 $\frac{1}{3}$ % Booth's Gin.

16 $\frac{2}{3}$ % Cointreau.

16 $\frac{2}{3}$ % Lemon Juice.

Squeeze Lemon Peel on top.

Shake.

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## SHERRY, OLD-FASHIONED.

Applegreen's Recipe, 1899.

Use a large cut-glass.

Put  $\frac{1}{2}$  a lump of cut Sugar in the glass, dampen it slightly with water and crush well with muddler, then put in Lemon Peel on the sugar and the lump ice.

1 dash Peychaud or Angostura Bitters.

1 jigger Sherry.

Stir and serve.

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## SHERRY, PLAIN.

Sherry.

Dash Absinthe Bitters.

Dash Maraschino.

Mix very thoroughly and serve.

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## SHERRY TWIST.

Juice of an Orange.

28 $\frac{1}{4}$ % Whisky.

71 $\frac{3}{4}$ % Sherry.

2 dashes Cointreau.

Fill the shaker with cracked ice. Shake and serve.

## **SHRAPNELL.**

Invented by C. Frey.

1 dash fresh Lemon Juice.

1 dash French Vermouth.

50% Orange Gin.

50% Calvados.      Shake.

---

## **SIDECAR.**

33 $\frac{1}{3}$ % Cointreau.

33 $\frac{1}{3}$ % Brandy.

33 $\frac{1}{3}$ % Lemon Juice.

Shake and strain into cocktail glass.

---

## **CHAMPAGNE SIDE-CAR.**

25% Lemon Juice.

25% Brandy.

25% Cointreau.

Shake and strain into a large glass. Fill up with  
Champagne.

---

## **SILENT THIRD.**

33 $\frac{1}{3}$ % Cointreau.

33 $\frac{1}{3}$ % Lemon Juice.

33 $\frac{1}{3}$ % Scotch Whisky.

Shake and strain.

---

## **SILVER BULLET.**

50% Gin.

25% Lemon Juice.

25% Kummel.

Shake and strain into cocktail glass.

---

## **SILVER CELEBRATION.**

Invented by Victor.

50% Kirsch (Landauer & Macholl, Black Forest).

25% Gin.

25% Cointreau.

Teaspoonful Lemon Juice.

Dash of White of an Egg.

Shake and strain.

Frost the rim of glass by rubbing in orange juice and  
sugar.

# SI-SK

---

## SILVER JUBILEE.

Invented by W. Tarling.

50% Booth's Dry Gin.

25% fresh Cream.

25% Crème de Banane (Banana Liqueur).

Shake.

---

## SILVER REIGN.

Invented by P. F. Chisnall.

25% Calvados.

25% Souverain.

25% Templar Medium Sherry.

25% Lemon Juice.

Shake and strain.

---

## SILVER SHOWER.

Invented by Tony O'Connor.

40% Gin.

20% Triencheiri's Italian Vermouth.

30% Zubrowka.

Pour in after shaking

10% Silverwasser (der Lachs).

---

## SILVER STREAK.

50% Kummel.

50% Dry Gin.

Mix and strain into cocktail glass.

---

## SIR WALTER.

33 $\frac{1}{3}$ % Jamaica Rum.

33 $\frac{1}{3}$ % Brandy.

11 $\frac{1}{9}$ % Grenadine.

11 $\frac{1}{9}$ % Curaçao.

11 $\frac{1}{9}$ % Lemon Juice.

Shake.

---

## SKOAL.

33 $\frac{1}{3}$ % Swedish Punch.

33 $\frac{1}{3}$ % Anisette.

33 $\frac{1}{3}$ % Lemon Juice.

Shake.

## SKY SCRAPER.

Invented by J. Summers.

1 dash Angostura Bitters.

12½% Lemon Juice.

12½% Bols Orange Curaçao.

12½% Syrup Grenadine.

37½% Booth's Dry Gin.

25% French Vermouth, N.P.

Shake.

---

## SLEEPY-TIME GAL.

40% Dry Gin.

20% Grape Juice.

20% Orange Juice.

20% Lime Juice.

Shake.

Grenadine to taste.

---

## SLOEBERRY.

1 dash Angostura Bitters.

1 dash Orange Bitters.

1 glass Sloe Gin.

Mix and strain into cocktail glass.

---

## SLOE COMBUSTION.

Invented by G. Vernon Booty.

33½% Sloe Gin.

33½% French Vermouth.

16⅔% Italian Vermouth.

16⅔% Grape Fruit Crush.

2 dashes Peach Bitters.

Shake.

---

## SLOE GIN.

25% French Vermouth.

25% Italian Vermouth.

50% Sloe Gin.

Stir and strain into cocktail glass.

# SL—SO

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## SLOPPY JOE.

50% Gin.

50% Pineapple Juice.

Sugar to taste.

Shake.

---

## SNICKER.

The White of 1 Egg.

2 dashes Maraschino.

1 teaspoonful Syrup.

1 dash Orange Bitters.

33 $\frac{1}{3}$ % French Vermouth.

66 $\frac{2}{3}$ % Dry Gin.

Mix and strain into medium size glass.

---

## SNOWBALL.

16 $\frac{2}{3}$ % Crème de Violette.

16 $\frac{2}{3}$ % White Crème de Menthe.

16 $\frac{2}{3}$ % Anisette.

16 $\frac{2}{3}$ % sweet Cream.

33 $\frac{1}{3}$ % Dry Gin.

Mix and strain into cocktail glass.

---

## SODA.

1 teaspoonful Sugar.

2 dashes Bitters.

Fill tumbler with soda water and mix well with lemon peel on top.

---

## SOME MOTH.

1 dash Absinthe.

33 $\frac{1}{3}$ % French Vermouth.

66 $\frac{2}{3}$ % Plymouth Gin.

Mix and strain into cocktail glass. Add 1 pearl onion.

---

## SONZA'S WILSON.

50% Gin.

50% Cherry Brandy.

4 dashes Lemon Juice or Lime Juice.

4 dashes Grenadine.

Shake and strain into cocktail glass.

**SO-SO.**

16 $\frac{2}{3}$ % Grenadine.  
16 $\frac{2}{3}$ % Calvados.  
33 $\frac{1}{3}$ % Italian Vermouth.  
33 $\frac{1}{3}$ % Dry Gin.  
Mix and strain into cocktail glass.

---

**SOUL KISS.**

16 $\frac{2}{3}$ % Orange Juice.  
16 $\frac{2}{3}$ % Dubonnet.  
33 $\frac{1}{3}$ % French Vermouth.  
33 $\frac{1}{3}$ % Canadian Club Whisky.  
1 slice Orange.  
Shake and strain into cocktail glass.

---

**SOUTH AFRICA.**

50% S.A. Sherry.  
50% Gin.  
1 dash Angostura Bitters.  
3 dashes Lime Juice.  
Shake and strain.

---

**SOUTHERN BELLE.**

Invented by F. Benniman.  
50% Brandy.  
25% Benedictine.  
25% Maraschino.      Mix.

---

**SOUTHERN GIN.**

2 dashes Curaçao.  
2 dashes Orange Bitters.  
Dry Gin.  
Mix and strain into cocktail glass.

---

**SOYER-AU-CHAMPAGNE.**

1 liqueur glass Ice Cream.  
2 dashes Maraschino.  
2 dashes Curaçao.  
2 dashes Brandy.  
Stir together in medium size glass and fill with champagne. Add slice of pineapple or orange, 1 cherry or strawberry.



# SP—ST

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## SPANISH TOWN.

Rum.  
2 dashes Curaçao.  
Mix with a large quantity of ice. Grate a little nutmeg  
over each glass and serve.

---

## SPECIAL ROUGH. (Known in America as "Jersey Lightning.")

1 dash Absinthe.  
50% Applejack.  
50% Brandy.  
Serve very cold.

---

## SPEED.

Invented by Laurie Ross.  
33 $\frac{1}{3}$ % Brandy.  
33 $\frac{1}{3}$ % Apricot Brandy.  
16 $\frac{2}{3}$ % Orange Juice.  
16 $\frac{2}{3}$ % Lemon Juice.  
Shake. Add peel of orange.

---

## SPION KOP.

50% French Vermouth.  
50% Caperitif.  
Stir and strain into cocktail glass.

---

## SPRING FEELING.

25% Lemon Juice.  
25% Green Chartreuse.  
50% Gin.  
Shake and strain into cocktail glass.

---

## STAR.

1 teaspoonful Grape Fruit Juice.  
1 dash Italian Vermouth.  
1 dash French Vermouth.  
50% Calvados or Apple Brandy.  
50% Dry Gin.  
Shake and strain into cocktail glass.

**STARBOARD LIGHT.**

50% Dry Gin.

25% Lemon Juice.

25% Crème de Menthe.

Shake and strain into a glass.

---

**STARS AND STRIPES.**33 $\frac{1}{3}$ % Crème de Cassis.33 $\frac{1}{3}$ % Maraschino.33 $\frac{1}{3}$ % Green Chartreuse.Use liqueur glass and pour carefully so that ingredients do not mix.

---

**STINGER.**

50% White Crème de Menthe.

50% Liqueur Brandy.

Shake and strain into cocktail glass.

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**STINGING NETTLE.**

Invented by T. J. Phillips.

66 $\frac{2}{3}$ % Gordon's Dry Gin.16 $\frac{2}{3}$ % French Vermouth.16 $\frac{2}{3}$ % Yellow Chartreuse.

Small dash Lemon Juice.

Dash Orange Bitters.

Shake.

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**STOMACH REVIVER.**

5 dashes Angostura Bitters.

20% Fernet Branca.

40% Brandy.

40% Kummel.

Mix and strain into cocktail glass.

---

**STREAMLINE.**

Invented by Sidney J. Read.

50% Booth's Dry Gin.

37 $\frac{1}{2}$ % Garnier's Strawberry Brandy.12 $\frac{1}{2}$ % Pineapple Juice.

Shake. Strain into cocktail glass. Slightly top with fresh cream.

# ST-SU

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## STRIKE'S OFF.

25% Lemon or Lime Juice.

25% Swedish Punch.

50% Gin.

Shake and strain into cocktail glass.

---

## SUISSE.

The White of 1 Egg.

4 dashes Anisette.

1 liqueur glass Absinthe.

Syrup or Sugar can be used instead of Anisette.

Mix and strain into medium size glass.

---

## SUMMIT.

25% Lemon Juice.

25% Orange Curaçao.

50% Brandy.

Mix and strain into cocktail glass.

---

## SUNRAY.

Invented by A. L. Jones.

25% Grand Marnier.

25% Bourbon Whisky.

25% Lillet.

25% Orange Juice.

Shake.

---

## SUNRISE.

25% Grenadine.

25% Crème de Violette.

25% Yellow Chartreuse.

25% Cointreau.

Use liqueur glass and pour ingredients in carefully so that they do not mix.

---

## SUNSHINE.

1 teaspoonful Gomme Syrup.

Juice of  $\frac{1}{4}$  Lemon.

33 $\frac{1}{3}$ % Brandy.

66 $\frac{2}{3}$ % Rum.

Shake and strain.

## **"SUN TAN."**

Invented by Bill Peters.

50% Martini Vermouth.

50% Gin.

Equal parts of Egg Yolk, Cream and Grenadine.

Shake, fill the stem with raspberry syrup, plug with a cherry.

---

## **SWAZI FREEZE.**

1 dash Peach Brandy.

33 $\frac{1}{3}$ % Canadian Club Whisky.

66 $\frac{2}{3}$ % Caperitif.

Stir and strain into cocktail glass.

---

## **TALLULAH PASH.**

Invented by Q. Hill. (Tallulah).

50% "Pash" Passion Fruit Juice (Dry).

50% Booth's Gin.

Dash Peach Brandy.

Dash Peach Bitters.

Shake.

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## **TALLY HO.**

50% Calvados.

50% "Pash" Passion Fruit Juice (Dry).

Dash Grand Marnier.

Vegetable Extract (Red).

Shake.

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## **TANGLEFOOT.**

16 $\frac{2}{3}$ % Orange Juice.

16 $\frac{2}{3}$ % Lemon Juice.

33 $\frac{1}{3}$ % Bacardi Rum.

33 $\frac{1}{3}$ % Swedish Punch.

Shake and strain into cocktail glass.

---

## **TANTALUS.**

33 $\frac{1}{3}$ % Lemon Juice.

33 $\frac{1}{3}$ % Brandy.

33 $\frac{1}{3}$ % Forbidden Fruit Liqueur.

Shake and strain into cocktail glass.

# TH

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## THIRD DEGREE.

66 $\frac{2}{3}$ % Plymouth Gin.  
33 $\frac{1}{3}$ % French Vermouth.  
4 dashes Absinthe.

Shake and strain into old-fashioned whisky glass.

---

## THIRD RAIL.

1 dash Absinthe.  
33 $\frac{1}{3}$ % Bacardi Rum.  
33 $\frac{1}{3}$ % Calvados or Apple Brandy.  
33 $\frac{1}{3}$ % Brandy.

Mix and strain into cocktail glass.

---

## THISTLE.

2 dashes Angostura Bitters.  
50% Italian Vermouth.  
50% Scotch Whisky.

Stir up, strain into cocktail glass, and squeeze lemon peel on top.

---

## THREE MILLER.

1 teaspoonful Grenadine.  
1 dash Lemon Juice.  
66 $\frac{2}{3}$ % Brandy.  
33 $\frac{1}{3}$ % Bacardi Rum.

Shake and strain into cocktail glass.

---

## THUNDER CLAP.

33 $\frac{1}{3}$ % Gin.  
33 $\frac{1}{3}$ % Whisky.  
33 $\frac{1}{3}$ % Brandy.

Mix and serve.

---

## THUNDERSTORM.

Invented by Fitzgerald (Fitz).

50% Canadian Club.  
50% Benedictine.  
2 dashes Angostura Bitters.

Shake.

## TINTON.

33 $\frac{1}{3}$ % Port Wine.

66 $\frac{2}{3}$ % Apple Jack or Calvados.

Mix and strain into cocktail glass.

---

## TIPPERARY.

3 dashes fresh Orange Juice.

3 dashes Grenadine.

33 $\frac{1}{3}$ % Italian Vermouth.

66 $\frac{2}{3}$ % Gin.

2 sprigs tender Mint.

Shake and strain into cocktail glass.

---

## T. J. HOT-SHOT.

Invented by T. J. Turner.

50% Bourbon Whisky.

25% French Vermouth.

25% Cherry Brandy.

Mixing tumbler to be used. Very cold.

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## T. J. SPECIAL.

Invented by T. J. Turner.

Dash Passion Fruit Juice (sweetened).

66 $\frac{2}{3}$ % Booth's Dry Gin.

33 $\frac{1}{3}$ % Bacardi Rum. Shake.

---

## T.N.T.

66 $\frac{2}{3}$ % Brandy.

33 $\frac{1}{3}$ % Curaçao.

1 dash Angostura.

1 dash Absinthe. Mix.

---

## TOM AND JERRY.

1 Egg.

50% Jamaica Rum.

1 tablespoonful Powdered Sugar.

50% Brandy.

Beat up yolk and white of egg separately. Then mix the yolk and white together. Use stem glass or china mug, adding the spirits, then fill with boiling water, grating nutmeg on top.

# TO—TR

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## THE TONIC.

Invented by Q. Hill (Tallulah).

50% Booth's Gin.

37½% Vodka (Wolfschmidt).

12½% fresh Grape Fruit Juice.

Shake.

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## TONI'S SPECIAL.

1 dash Grenadine.

16⅔% Lime Juice.

33⅓% Orange Juice.

50% Apricot Brandy.

Shake.

---

## TORPEDO.

1 dash Gin.

33⅓% Brandy.

66⅔% Calvados.

Mix and strain into cocktail glass.

---

## TRINIDADDY.

Invented by Malcolm Peters.

50% Grape Fruit Juice.

50% Gordon's Dry Gin.

Add Crushed Ice.

Sweetened with honey and serve with speared cherry.  
Mix.

---

## TRINITY.

33⅓% French Vermouth.

33⅓% Italian Vermouth.

33⅓% Dry Gin.

Shake and strain into cocktail glass.

---

## TROCADERO.

50% French Vermouth.

50% Italian Vermouth.

1 dash Orange Bitters.

Grenadine to taste.

Squeeze a piece of lemon peel on top, and serve with  
a cherry.

## TURF.

- 2 dashes Orange Bitters.
- 2 dashes Maraschino.
- 2 dashes Absinthe.
- 50% Plymouth Gin.
- 50% French Vermouth.

Stir, strain into cocktail glass, and serve with an olive.

---

## TUXEDO.

- 3 or 4 dashes Maraschino.
- 2 dashes Orange Bitters.
- 50% Gin.
- 50% French Vermouth.
- 1 dash Absinthe.

Stir, strain into cocktail glass, and squeeze lemon peel on top.

---

## TWELVE MILE LIMIT.

- 66 $\frac{2}{3}$ % Brandy.
- 33 $\frac{1}{3}$ % Bacardi Rum.
- 1 teaspoonful Lemon Juice.

Shake and strain.

---

## TWELVE MILES OUT.

- 33 $\frac{1}{3}$ % Bacardi Rum.
- 33 $\frac{1}{3}$ % Swedish Punch.
- 33 $\frac{1}{3}$ % Calvados.

Mix and strain into cocktail glass. Squeeze orange peel on top.

---

## "25."

Invented by Tony O'Connor.

- 30% Calvados. (Un Trou Normand).
- 40% Gin.
- 20% Grape Fruit Juice.
- 10% Van der Hum (Sedgwick).

Shake and strain.



# UP—VE

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## UP-TO-DATE.

40% Rye Whisky.

40% French Vermouth.

20% Grand Marnier.

1 dash Angostura Bitters.

Serve with a bit of lemon peel.

---

## VALENCIA.

4 dashes Orange Bitters.

33 $\frac{1}{3}$ % Orange Juice.

66 $\frac{2}{3}$ % Apricot Brandy.

Shake and strain into cocktail glass.

---

## VANDERBUILT.

3 dashes Gum Syrup.

2 dashes Angostura Bitters.

50% Old Brandy.

50% Cherry Brandy.

Stir and strain into a cocktail glass. Add a cherry and lemon peel squeezed on top.

---

## VARSITY BLUES.

Invented by W. Whitfield.

50% Booth's High and Dry Gin.

25% Vodka (Wolfschmidt).

25% Bols Blue Curaçao.

1 dash Maraschino (Magazzin).

Mix.

---

## VERMOUTH AND CASSIS.

75% French Vermouth.

25% Crème de Cassis.

Use medium size glass and fill with soda water.

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## VERONA.

Invented by C. Frey.

33 $\frac{1}{3}$ % Dry Apple Gin (Melrose Drover).

33 $\frac{1}{3}$ % Cusenier Vermouth.

33 $\frac{1}{3}$ % Bols Crème de Banane (Bols .

Dash Lemon Juice.

Shake and strain.

## VIE ROSE.

16 $\frac{2}{3}$ % Lemon Juice.

16 $\frac{2}{3}$ % Grenadine.

33 $\frac{1}{3}$ % Dry Gin.

33 $\frac{1}{3}$ % Kirsch.

Shake and strain into cocktail glass.

---

## VIOLET.

Invented by J. W. Fish.

33 $\frac{1}{3}$ % Crème de Violet (Garnier).

33 $\frac{1}{3}$ % Booth's Dry Gin.

33 $\frac{1}{3}$ % White Vermouth.

Dash Absinthe.

Shake.

---

## VIRGIN.

33 $\frac{1}{3}$ % Forbidden Fruit Liqueur.

33 $\frac{1}{3}$ % White Crème de Menthe.

33 $\frac{1}{3}$ % Dry Gin.

Mix and strain into cocktail glass.

---

## WALDORF.

25% Lemon or Lime Juice.

25% Dry Gin.

50% Swedish Punch.

Shake and strain into cocktail glass.

---

## WANDA'S DREAM.

Invented by Peter Keenan.

33 $\frac{1}{3}$ % Grand Marnier.

33 $\frac{1}{3}$ % Booth's Dry Gin.

33 $\frac{1}{3}$ % Martini Dry.

Shake and add piece of cucumber peel on stick.

---

## WARDAY'S.

1 teaspoonful Chartreuse.

33 $\frac{1}{3}$ % Italian Vermouth.

33 $\frac{1}{3}$ % Dry Gin.

33 $\frac{1}{3}$ % Calvados or Apple Brandy.

Mix and strain into cocktail glass.

# WA—WE

---

## WASHINGTON.

2 dashes Angostura Bitters.

2 dashes Syrup.

66 $\frac{2}{3}$ % French Vermouth.

33 $\frac{1}{3}$ % Brandy.

Mix and strain into cocktail glass.

---

## WAVERLEY.

Invented by F. J. Martingell.

50% Vodka.

25% Gin.

25% Crème de Noyau.

Dash Peach Bitters.

Shake.

---

## WAX.

3 dashes Gomme.

50% Gin.

25% Absinthe.

White of an Egg.

Shake and strain.

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## WEEKLY SPECIAL.

33 $\frac{1}{3}$ % Grape Fruit Juice.

33 $\frac{1}{3}$ % Gin.

16 $\frac{2}{3}$ % Marachino.

16 $\frac{2}{3}$ % Wolfschmidt Kummel.

Shake and serve with a cherry.

---

## WEMBLEY.

33 $\frac{1}{3}$ % King George IV Whisky.

33 $\frac{1}{3}$ % French Vermouth.

33 $\frac{1}{3}$ % Pineapple Juice.

Shake and strain into cocktail glass.

---

## WEST INDIAN.

1 teaspoonful Sugar in medium sized tumbler.

4 dashes Angostura.

1 teaspoonful Lemon Juice.

1 glass Gin.

1 lump Ice.

Stir and serve in same glass.

## WESTERN ROSE.

1 dash Lemon Juice.  
25% French Vermouth.  
25% Apricot Brandy.  
50% Dry Gin.  
Shake and strain into cocktail glass.

---

## WESTMINSTER.

3 dashes Aurum.  
1 dash Angostura.  
50% Bourbon.  
50% Vermouth, Dry.  
Mix.

---

## WHICH WAY.

33 $\frac{1}{3}$ % Absinthe.  
33 $\frac{1}{3}$ % Anisette.  
33 $\frac{1}{3}$ % Brandy.  
Mix and strain into cocktail glass.

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## WHISKIR.

25% Lemon Juice.  
25% Grenadine.  
2 dashes Kirsch.  
Shake.  
Add 50% Bourbon.  
Mix.

---

## WHISKY.

2 dashes Angostura.  
2 dashes Orange Curaçao.  
Fill up with Whisky.  
Stir and strain into cocktail glass. Serve drink with  
a Maraschino cherry.

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## WHISKY, SOUR.

60% Rye Whisky.  
25% Lemon Juice.  
 $\frac{1}{2}$  tablespoonful Icing Sugar.  
Shake and add a slice of orange and 1 cherry.

# WH

---

## WHISKY SPECIAL.

50% George IV Whisky.

33 $\frac{1}{3}$ % French Vermouth.

16 $\frac{2}{3}$ % Orange Juice.

Pour into the shaker and shake. Add a little nutmeg.  
Serve with an olive. This is a very dry cocktail.

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## WHISPER.

Invented by F. J. Martingell.

33 $\frac{1}{3}$ % Brandy.

33 $\frac{1}{3}$ % Grand Marnier.

33 $\frac{1}{3}$ % Orange Juice.

Shake.

---

## WHITE.

2 dashes Orange Bitters.

2 teaspoonsful Anisette.

1 glass Dry Gin.

Stir and strain into cocktail glass. Squeeze lemon peel  
on top.

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## WHITE CITY.

Invented by W. Campbell.

66 $\frac{2}{3}$ % Gin.

33 $\frac{1}{3}$ % Souverain.

2 dashes Orange Bitters.

1 slice Lemon to be shaken with ingredients.

Shake.

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## WHITE HEATHER.

Invented by Victor Kennard, American Club (Men's).

50% Booth's High and Dry.

16 $\frac{2}{3}$ % Cointreau (Angers).

16 $\frac{2}{3}$ % Pineapple Juice (R. G. Booth's, Bush House).

16 $\frac{2}{3}$ % French Vermouth (Noilly Prat).

1 dash Absinthe, if required only.

Use mixing glass and stir.

## WHITE HORSE.

50% White Horse Whisky.  
 50% French Vermouth.  
 Good dash Benedictine.  
 Dash Angostura Bitters.  
 Shake.

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## WHITE LADY.

25% Lemon Juice.  
 25% Cointreau.  
 50% Dry Gin.  
 Shake and strain into cocktail glass.

---

## WHITE LILY.

33 $\frac{1}{3}$ % Cointreau.  
 33 $\frac{1}{3}$ % Bacardi Rum.  
 33 $\frac{1}{3}$ % Gin.  
 1 dash Absinthe.  
 Mix and strain into cocktail glass.

---

## WHITE LION.

33 $\frac{1}{3}$ % Lemon Juice.  
 66 $\frac{2}{3}$ % Rum.  
 3 dashes Angostura Bitters.  
 3 dashes Raspberry Syrup.  
 Sugar to taste. Shake.

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## WHITE ROSE.

The Juice of  $\frac{1}{4}$  Orange.  
 The Juice of  $\frac{1}{4}$  Lemon or  $\frac{1}{2}$  Lime.  
 The White of 1 Egg.  
 25% Maraschino.  
 75% Dry Gin.  
 Shake and strain into medium size glass.

---

## WHITE SATIN.

Invented by W. E. Edwards.  
 30% Bols Gin.  
 60% White Curaçao.  
 10% fresh Lemon Juice.  
 Shake and strain.

# WH-WY

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## WHITE VELVET.

Invented by T. O'Connor.

66 $\frac{2}{3}$ % High and Dry Gin.

16 $\frac{2}{3}$ % fresh Pineapple Juice.

16 $\frac{2}{3}$ % White Curaçao (Bols).

Shake.

---

## WHIZZ-BANG.

2 dashes Absinthe.

2 dashes Grenadine.

2 dashes Orange Bitters.

33 $\frac{1}{3}$ % French Vermouth.

66 $\frac{2}{3}$ % Scotch Whisky.

Mix and strain into cocktail glass.

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## WILLIE SMITH.

1 dash Lemon Juice.

33 $\frac{1}{3}$ % Maraschino.

66 $\frac{2}{3}$ % Brandy.

Shake and strain into cocktail glass.

---

## WINDSOR.

Invented by C. Frey.

33 $\frac{1}{3}$ % sweet Apple Gin (Melrose Drover).

33 $\frac{1}{3}$ % Cusenier Vermouth.

33 $\frac{1}{3}$ % Bols Blue Caraçao.

Shake and strain.

---

## WINDSOR JUBILEE.

Invented by L. H. Gray.

50% Lemon Gin (Gordon's).

25% fresh Lemon Juice.

25% Aurum.

Shake and strain.

---

## WYOMING SWING.

The Juice of  $\frac{1}{4}$  Orange.

$\frac{1}{2}$  teaspoonful Powdered Sugar.

50% French Vermouth.

50% Italian Vermouth.

Shake and strain into medium size glass, and fill with soda water.

## XANTHIA.

33 $\frac{1}{3}$ % Cherry Brandy.

33 $\frac{1}{3}$ % Yellow Chartreuse.

33 $\frac{1}{3}$ % Dry Gin.

Mix and strain into cocktail glass.

---

## X.Y.Z.

25% Lemon Juice.

25% Cointreau.

50% Bacardi Rum.

Shake and strain into cocktail glass.

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## YALE.

3 dashes Orange Bitters.

1 dash Angostura Bitters.

1 glass Dry Gin.

Mix and strain into small glass. Add a little syphon and squeeze lemon peel on top.

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## YELLOW DAISY.

40% Gin.

40% French Vermouth.

20% Grand Marnier.

Mix and serve.

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## YELLOW DWARF.

Invented by W. Tarling.

The Yolk of an Egg.

50% Cream.

50% Almond Syrup.

Shake and strain. Fill up with a dash of syphon soda.

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## YELLOW PARROT.

33 $\frac{1}{3}$ % Absinthe.

33 $\frac{1}{3}$ % Yellow Chartreuse.

33 $\frac{1}{3}$ % Apricot Brandy.

Mix and strain into cocktail glass.



# YO—ZU

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## YOKOHAMA.

1 dash Absinthe.  
16 $\frac{2}{3}$ % Grenadine.  
16 $\frac{2}{3}$ % Vodka.  
33 $\frac{1}{3}$ % Orange Juice.  
33 $\frac{1}{3}$ % Dry Gin.

Shake and strain into cocktail glass.

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## YORK SPECIAL.

4 dashes Orange Bitters.  
25% Maraschino.  
75% French Vermouth.

Mix and strain into cocktail glass.

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## ZANZIBAR.

20% Lemon Juice.  
25% Gin.  
50% French Vermouth.  
1 or 2 dessertspoonsful Sugar Syrup.  
If desired 1 spoonful Orange Bitters.

Shake and serve with a piece of lemon rind.

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## ZUBROWKA.

Invented by S. T. Yakimovitch.

3 dashes Danzig Gold Water.  
1 dash Angostura.  
50% Italian Vermouth.  
50% Zubrowka.

If extra kick is required a dash of Absinthe may be added. Shake and strain off into cocktail glass, putting a small piece of lemon peel on top.

## ADDITIONAL LONG DRINKS

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### BRANDY FIX.

Pour into a small tumbler  
1 teaspoonful sugar.  
1 teaspoonful of water to dissolve the sugar.  
Juice of  $\frac{1}{2}$  Lemon.  
 $\frac{1}{2}$  liqueur glass Cherry Brandy.  
1 liqueur glass Brandy.

Fill the glass with fine ice and stir slowly, then add a slice of lemon and serve with a straw.

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### EGG NOGG.

1 Egg.  
1 tablespoonful powdered Sugar.  
1 glass of any spirit desired.  
Fill glass with milk.

Shake and strain into long tumbler. Grate a little nutmeg on top.

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### HIGHBALL.

Use medium size glass.  
1 lump ice.  
1 glass any spirit, liqueur or wine desired.

Fill glass with syphon soda water or split of soda. Ginger Ale can be used if preferred. Add twist of lemon peel if desired.

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### JOHN or TOM COLLINS.

1 jigger Gin.  
Ice.

Shake, strain into large thin glass and fill with syphon. A Scotch Collins or Irish Collins can be made in exactly the same way, except that for a Scotch Collins use Scotch Whisky, and an Irish Collins use Irish Whisky.

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### GIMLET.

$33\frac{1}{3}\%$  Lime Juice Cordial.  
 $66\frac{2}{3}\%$  Gin.

Shake. Serve in medium size glass and fill with soda.

### **GIN DAISY.**

Take a half-pint tumbler half full of chipped ice.

Add 3 or 4 dashes of Orgeat Syrup.

3 dashes Maraschino.

Juice of  $\frac{1}{2}$  Lemon.

Wineglassful Hollands Gin.

Shake well. Strain into large cocktail glass, and fill with Seltzer or Appollinaris Water.

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### **GIN FIX.**

1 tablespoonful Sugar.

$\frac{1}{4}$  Lemon.

$\frac{1}{2}$  wineglass Water.

1 wineglass Gin.

Fill two-thirds full of ice. Stir and ornament the top with fruits in season.

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### **GIN FIZZ.**

Juice of  $\frac{1}{2}$  Lemon.

$\frac{1}{2}$  tablespoonful powdered Sugar.

1 glass Gin.

Shake, strain into medium size glass and fill with syphon soda water.

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### **GIN SLING.**

Dissolve 1 teaspoonful of Sugar in water.

1 glass Dry Gin.

1 lump Ice.

Serve in long tumbler and fill with water or soda. If served hot a little nutmeg on top.

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### **GOLDEN FIZZ.**

Juice of  $\frac{1}{2}$  Lemon.

$\frac{1}{2}$  tablespoonful powdered Sugar.

1 glass Gin.

Yolk of 1 Egg.

Shake, strain into medium size glass and fill with syphon soda water.

## **MINT JULEP.**

4 sprigs Fresh Mint.

$\frac{1}{2}$  tablespoonful powdered Sugar.

1 glass Bourbon, Rye or Canadian Club Whisky.

Use long tumbler, crush the mint leaves and dissolved sugar lightly together, add spirits and fill glass with ice, stir gently until glass is frosted. Decorate on top with 3 sprigs of mint.

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## **RICKEY.**

Juice of  $\frac{1}{2}$  fresh Lime.

1 measure any spirit or liqueur, Whisky, Gin, Rum, Bourbon, Calvados, Caperitif.

Squeeze lime into medium size glass, add piece of ice, leave rest of lime in glass, add spirit, and fill with syphon soda water.

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## **SILVER FIZZ.**

White of an Egg.

Juice of 1 Lime.

1 jigger Gin.

Powdered Sugar.

Shake, strain into medium size glass and fill with syphon soda water.

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## **WHISKY DAISY.**

3 dashes Gomme Syrup.

Juice of  $\frac{1}{2}$  small Lemon.

1 wineglass Bourbon or Rye Whisky.

Fill glass one-third full of ice, shake, strain into a large cocktail glass and fill up with Apollinaris or Seltzer Water.

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## GLOSSARY

**ABRICOTINE.**—A French Apricot Brandy. Colour bright tawny; flavour “apricot” and Cognac. Made by Garnier.

**ABSINTHE.**—A highly concentrated wormwood distillate.

**ADVOCAAT.**—A Dutch liqueur. Yellow in colour; flavour eggs and Brandy.

**AMER PICON.**—A bitter liqueur wine. An apéritif.

**AMOURETTE.**—A French liqueur.

**ANGELICA.**—A Basque liqueur. Pale yellow in colour, very sweet, flavoured with Angelica and Pyrenees plants.

**ANGOSTURA.**—A popular brand of “Bitters.” It is made at Port of Spain, Trinidad, with Rum as its basis and a number of aromatical herbs and roots.

**ANIS.**—Aniseed flavoured spirit. A sweet liqueur.

**ANISETTE.**—A liqueur. Colourless and sweet, flavour aniseed.

**APÉRITIF.**—French for a short, strong and often bitter drink, supposed to give one an “appetite” before meals.

**APPLE BRANDY.**—Distilled Cider, a colourless potable spirit, usually of high strength and unsweetened.

**APPLE GIN.**—There are two varieties, sweet and dry. It is a Gin combined with the soluble ingredients of the apple. Greenish tint in colour.

**APRICOT BRANDY.**—A liqueur chiefly made in England, France and Holland. Tawny in colour with the flavour of the apricot and usually quite sweet.

**APRICOT GIN.**—Liqueur flavoured with apricot.

**AQUAVIT.**—A colourless strong spirit.

**ARMAGNAC.**—Brandy distilled from wine of the Gers Département. The centre of the Armagnac district is Condom. The best Armagnac Brandies are distilled from the Bas-Armagnac wines, and are divided into three classes, known as Grands, Fins and Petits.

**ARRACK.**—A strong spiritous liqueur distilled chiefly from rice, but also from the sugar cane, and flavoured with a number of Eastern fruits and roots.

**AURUM.**—An orange flavoured liqueur of delicate taste, from Pineta di Pescara (Italy).

**BABY.**—The name sometimes given to the nip or quarter-bottle of Champagne.

**BACARDI.**—A popular brand of West Indian Rum, chiefly used for cocktails.

**BALSAM OF HERBS.**—Medicinal Bitters.

**BANANA LIQUEUR.**—A liqueur flavoured with banana.

**BENEDICTINE.**—One of the most popular of all liqueurs, distilled at Fécamp (France). Coloured yellow.

**BISHOP.**—Port and sugar made hot, with a cloves-ridden orange steeped in it.

**BLACKBERRY BRANDY.**—One of the minor liqueurs, very dark in colour and with the blackberry flavour.

**BLACKBERRY GIN.**—A special Gin flavoured with blackberry, dark in colour.

**BLUE CURACAO.**—Ordinary Curaçao, coloured blue.

**BOCKSBEEREN.**—See Cassis.

**BOURBON.**—Whisky distilled from maize. A good blending Whisky for cocktails.

**BRANDY.**—A spirit distilled from wine.

**BRISTOL CREAM.**—A fine Oloroso Sherry.

**BRISTOL MILK.**—Extra superior golden Sherry.

**BYRRH.**—A French apéritif.

**CACAO CHOUVA A LA VANILLE.**—A French liqueur with the flavour of vanilla chocolate. Very sweet.

**CALVADOS.**—Fine Apple Brandy.

**CAMPARI BITTERS.**—Extract of Capsicum, less pungent than Angostura. Red in colour and has a distinct flavour of its own.

**CAPÉRITIF.**—Apéritif from the Cape.

**CAPRICOT.**—An Apricot Brandy liqueur, gold in colour.

**CASSIS.**—A liqueur, almost black in colour, rather sweet and with the flavour of black currants.

**CERASELLA.**—A dark red coloured sweet Italian Cherry liqueur of delicate flavour.

**CHAMPAGNE.**—The name of a former province of France, and also the name by which is known the most famous of all sparkling wines, made within a strictly limited area of the said former Champagne Province. Both red and white still wines are made in Champagne, but, when not otherwise qualified the name “Champagne,” in English, only refers to the white sparkling wines of Champagne.

**CHAMPAGNE (Fine).**—The name by which some Cognac Brandy is known. It does not apply to any particular type of Brandy, but is intended to convey the idea of a good quality brandy, a blend of brandies of which some may have been Grande or Petite Champagne Brandies.

**CHARTREUSE.**—Was originally made at Voiron in France until the monks were turned out. Now made in Spain.

**CHERRY BRANDY.**—An English liqueur also made in many other countries. The original Cherry Brandy was that made by Thomas Grant & Sons, Maidstone, with Morella Cherries, and Brandy. It is made in two qualities, the “Queen’s,” which is the original and sweeter, and the “Sportsman’s,” which is the stronger.

**CHERRY GIN.**—A liqueur with cherry flavour.

**CHERRY NALIVKA.**—Is a Baltic or a former Russian liqueur. Very sweet and of low alcoholic strength. Bright cherry in colour. Always put up in gold painted bottles.

**CHERRY WHISKY.**—A liqueur, dark red colour with cherry flavour, strong in alcohol.

**CHESKY.**—Cherry Whisky distilled in France.

**CINNAMON.**—Used as a flavouring, the essential oil of Cinnamon in alcohol. Yellow in colour.

**CLOVE.**—Used as a flavouring, the essential oil of cloves in alcohol. Dark red in colour.

**COBBLERS.**—An American name for long drinks made up of various wines served in tumblers a third full with shaved or pounded ice, and a little sugar. Served with a slice of orange or pineapple or other “trimmings” and two straws.

**COCKTAIL CHERRIES** are generally sold in two colours, Maraschino red and in Curaçao or Menthe green.

**COGNAC.**—Cognac is the name of the Brandy distilled from wine made in the Cognac district. This district is strictly limited and is responsible for the production of brandies which may rightly claim precedence over all other, both in point of antiquity and excellence. The vineyards of Cognac which produce the finest Cognac Brandies are those of the Grande Champagne, Petite Champagne and Borderies. The name Cognac has a strictly geographical meaning; it cannot be given to any other brandy than the brandy distilled from wine made from the vineyards of the district of Cognac. Furthermore, the names of Grande Champagne, Fine Champagne, Petite Champagne are also geographical expressions corresponding to the peculiar chalky soil formation of a small and very distinct area, within the Cognac district, where the best Cognac Brandies are made.

**COINTREAU.**—A Triple Sec white Curaçao.

**CORDIAL MÉDOC.**—A dark red French liqueur. Something in the nature of a distilled claret.

**CORDIAL RÈBY.**—A liqueur with a Cognac basis, brown in colour.

**CRÈME DE BANANES.**—A liqueur flavoured with banana.

**CRÈME DE CACAO.**—A French liqueur, chocolate in colour, with the flavour of cocoa and very sweet.

**CRÈME DE CACAO CHOUAO.**—A sweeter quality of the Crème de Cacao.

**CRÈME DE CASSIS.**—A sweeter heavier edition of Cassis.

**CRÈME DE CHOCOLAT.**—A variant of the Crème de Cacao Chouao.

**CRÈME DE CIEL.**—A Dutch liqueur, after the style of Curaçao, light blue in colour.



**CRÈME DE CUMIN.**—A Kummel. Has a considerable quantity of sugar crystals in it. Strong in alcohol.

**CRÈME DE FRAISE.**—A sweet French liqueur flavoured with strawberry. Strawberry in colour.

**CRÈME DE FRAMBOISES.**—A sweet French liqueur, flavoured with raspberry. Raspberry in colour.

**CRÈME DE MANDARINE.**—A tangerine liqueur, better known as Mandarine de Blidah, being made from Blidah tangerines.

**CRÈME DE MENTHE.**—A very popular liqueur, possessing valuable digestive properties. It is made of wine or grain spirit flavoured with peppermint and sweetened. When it leaves the still it is absolutely colourless, and some Crème de Menthe is sold in the pure white form. As a rule, however, it is coloured green, and such colouring should be of pure vegetable matter. This means that if left exposed to the sun, or only to the light of day for some time, green Crème de Menthe will revert to its original white colour. The original Crème de Menthe is compounded by Cusenier and marketed under the name of Freezomint.

**CRÈME DE MOKA.**—A French liqueur, light brown in colour and with a coffee flavour.

**CRÈME DE NOYAU.**—A French liqueur with almond flavouring. Pink or white.

**CRÈME DE PECCO.**—A Dutch liqueur with a tea flavour, semi-sweet, colourless.

**CRÈME DE PRUNELLES.**—A liqueur, plum green in colour, sweet.

**CRÈME DE ROSES.**—A pink liqueur, flavoured with rose.

**CRÈME DE THÈ.**—A colourless French liqueur, with the flavour of tea.

**CRÈME DE VANILLE.**—A French liqueur, sweet and with a strong vanilla flavour.

**CRÈME DE VIOLETTES.**—A pale violet French liqueur and scented with violets.

**CRÈME YVETTE.**—An American liqueur. Very old, with the flavour, colour and scent of parma violet. Sweet. Rather high alcoholic strength.

**CURACAO.**—A sweet digestive liqueur made of spirit—wine or grain spirit—sugar and orange peel. It was first made by the Dutch, who used as a flavouring agent the *Citrus Aurantium Curasuvienensis*, a bitter orange first discovered in Curaçao, a Dutch West India island. Two colours, white and blue.

**DAIQUIRI.**—A White West Indian Rum of very high quality and special flavour.

**DAMSON GIN.**—An English liqueur, dark red colour, flavoured with damson.

**D.O.M.**—See Benedictine.

**DRAMBUIE.**—A Scotch liqueur, golden in colour with the flavour of whisky and honey.

**DUBONNET.**—A French tonic or medicated wine, with a bitter quinine after taste. An apéritif.

**EAU-DE-VIE.**—“Water of Life,” potable alcohol or spirit not necessarily distilled from wine; the two most usual forms of Eau-de-Vie are Eau-de-Vie de Grain and Eau-de-Vie de Vin; grain spirit and wine spirit. Eau-de-Vie de Marc is the spirit obtained from the distillation of the husks of grapes after they have been pressed and the wine made. Eau-de-Vie de Cidre is distilled cider.

**EAU DE VIE DE DANTZICK.**—An imitation of Danzig Goldwater.

**ELIXIR D'ANVERS.**—A sweet liqueur, yellow in colour, with taste in the same line as Yellow Chartreuse.

**ELIXIR DE ROTTERDAM.**—A Dutch liqueur.

**FERNET BRANCA.**—An Italian bitter.

**FORBIDDEN FRUIT.**—An American liqueur. The flavour is a mixture of grapefruit and orange. Colour, a red flame. Sweet, with a bitter after-taste. High alcoholic strength.

**FRAISIA.**—A red French liqueur, flavoured with strawberries.

**FRAPPE.**—French for iced.

**FREEZOMINT.**—See Crème de Menthe.

**GENEVA.**—Corruption of Genièvre, the French name for Juniper and Gin; it only refers to Dutch Gin or Hollands.

**GIN.**—A potable grain spirit, rectified and flavoured with Juniper, Cassia bark, Coriander seeds and Angelica roots. Distilled chiefly in London and Plymouth.

**GINGER BRANDY.**—A Brandy cordial flavoured with ginger.

**GOLDWASSER (DANZIG).**—A colourless sweet liqueur with flakes of gold. Flavoured with aniseed and orange. The original was made by der Lechs in 1598.

**GRANDE CHAMPAGNE.**—The finest Cognac Brandy.

**GRAND MARNIER.**—A French brandy liqueur, golden brown in colour with the flavour of orange.

**GREEN VODKA.**—See Zubrowka.

**GUIGNOLET.**—A French Cherry Brandy liqueur distilled at Angers.

**HALF OM HALF.**—Sweet Dutch liqueur composed of Curaçao and highly rectified spirit. Brown red in colour.

**HOLLANDS.**—A potable grain spirit rectified and flavoured with Juniper, distilled in Holland.

**IZZARA.**—See Angelica.

**KHOOSH BITTERS.**—Very bitter; pale yellow in colour.

**KIRSCH (or KIRSCHWASSER).**—A liqueur distilled from the fresh kernels of cherry stones. White, and with a strong flavour of the bitter almond of the cherry stone.

**KUMMEL.**—A colourless liqueur, flavoured with caraway or cummin. There are two kinds, sweetened and unsweetened.

**LILLET.**—Colourless apéritif with a basis of white wine fortified with Armagnac. Quinine flavour.

**LEMON GIN.**—Gin with the flavour of lemon, slightly yellow in colour.

**LIQUEUR BRANDY.**—An old and good quality Brandy.

**LIQUEUR DE LA VIEILLE CURE.**—See Vielle Cure.

**LIQUEUR D'OR.**—A golden sweet French liqueur with flakes of gold. Manufactured by Garnier.

**LIQUEUR JAUNE.**—A French yellow liqueur, somewhat similar to Yellow Chartreuse.

**LIQUEUR VERTE.**—A French liqueur, somewhat similar to Green Chartreuse.

**MANDARIN.**—A French apéritif with a bitter orange flavour, dark brown in colour.

**MANDARINE DE BLIDAH.**—See Crème de Mandarin.

**MANDARINE.**—A French liqueur flavoured with tangerine.

**MARASCHINO.**—The liqueur of Zara, in Dalmatia, Italy. It is white and has a very distinctive flavour of the cherry.

**MONASTINE ABBAYE ST. GRATIEN.**—A pale yellow French liqueur, slightly similar to Yellow Chartreuse.

**MOUSSEC.**—English sparkling wine.

**MOUT.**—French for “Must,” or unfermented grape juice.

**MUST.**—Grape juice before it has fermented and become wine. True wine is made from the must of freshly pressed grapes. but methods have been devised for sterilizing, evaporating or treating must in such a way that its fermentation is prevented and the must can be imported as grape juice, which escapes heavy duties placed on wine; such must is used for producing British wines after fermentation has been produced by adding yeast to it.

**NALIVKA.**—See Cherry Nalivka.

**NIP.**—Half a reputed pint, or 1-24th of an Imperial gallon. A Nip of Champagne is known in the wine trade as a Quarter-Bottle, or as a “Baby.”

**NOYAU.**—A white or pink liqueur, sweetened and flavoured with the kernel of the almond.

**ORANGE BITTERS.**—An extract of sour oranges, or sour orange pips.

**ORANGE BRANDY.**—Liqueur Brandy flavoured with orange, brown in colour.

**ORANGE GENEVA.**—Geneva Gin flavoured with orange, yellow in colour.

**ORANGE GIN.**—Gin flavoured with orange, yellow in colour.

**ORANGE LIQUEUR.**—Made both in France and Holland, a sweet liqueur flavoured with orange.

**ORANGE WHISKY.**—A liqueur whisky flavoured with orange.

**OXYGENÉE.**—A preparation similar to Absinthe compounded by Cusenier.

**PARFAIT AMOUR.**—A French liqueur, highly scented and pink in colour.

**PASSION FRUIT JUICE.**—A sterilized juice extract of the passion fruit from Australia, New Zealand and South Africa.

**PASSION GIN.**—A Gin flavoured with Passion fruit, slightly yellow in colour.

**PEACH BRANDY.**—A liqueur, the colour of Brandy, and with the flavour of peaches.

**PEACH BITTERS.**—An extract of peach kernels.

**PECHEUSE.**—A Peach Brandy, dark golden in colour.

**PIMM'S No. 1 CUP.**—This is claimed by the manufacturers to be the original Gin Sling.

**PEPPERMINT.**—A variety of Crème de Menthe.

**PRUNELLE.**—A French liqueur, pale green in colour and with the flavour of sloes or plums.

**PRUNELLE DE BOURGOGNE.**—A French liqueur possessing valuable digestive properties.

**PURL.**—An old fashioned winter drink. It used to be made up of a mixture of Ale and Beer with Gin and Bitters.

**QUINADO, TONIC WINE.**—Wine flavoured with quinine.

**RABINOWKA.**—A pink liqueur, dry or sweet, flavoured with rowanberry.

**RASPAIL.**—A French liqueur possessing valuable digestive properties.

**RASPBERRY BRANDY.**—A liqueur Brandy flavoured with raspberry, dark reddish brown in colour.

**RUM.**—A spirit distilled from the fermented sugar cane juice and molasses. Various kinds have different colours, the most usual are white or brown.

**SAKI.**—Spirit distilled from rice.

**SAN SILVESTRO.**—A pale green liqueur distilled by the Aurum distillery and well known in Italy as Centerbe (Hundred Herbs).

**SCHNAPPS.**—Gin made in Holland with a special flavour.

**SHERRY.**—Sherry is made from white grapes grown in the Jerez district, in the South of Spain. The best pale, dry, delicate sherries are usually those sold under the names of Amontillado, Fino, Vino de Pasto, and Manzanilla. The best dark, rich and full sherries are usually those sold under the names of Oloroso and Amoroso.

**SILVERWASSER (DANZIG).**—A colourless sweet liqueur with flakes of silver. Flavoured with aniseed and orange.

**SLOE GIN.**—The original liqueur was made from steeping sloes in gin.

**STRAWBERRY BRANDY.**—A liqueur brandy flavoured with strawberries.

**STREGA.**—An Italian liqueur, light gold in colour, not sweet.

**TAFIA.**—A potable spirit obtained from the sugar cane; a form of rum.

**TANGERINETTE.**—A French liqueur, red in colour and with the flavour of Tangarine oranges.

**TANGO.**—A Tangarine brandy liqueur.

**TODDY.**—A cold weather drink very much the same as Punch, but made by the glass instead of in a punchbowl.

**TRIPLE SEC.**—A description of white Curaçao used for a number of brands of Curaçaos.

**ULLAGE.**—No longer full. An ullaged bottle of wine is a bottle no longer full because the cork, being defective or too old, has allowed some of the wine to escape. An ullaged cask of wine is a cask no longer full because some of the wine it contained has been lost or drawn without being replaced.

**“UN TROU NORMAND.”**—Denotes either a small village in Normandy, or the ancient Norman custom of taking a sorbet in the middle of a meal to create a “hole” for the food coming after.

**VAN DER HUM.**—A liqueur made in South Africa, its chief flavour being from the Nartje, or South African Tangarine.

**VERMOUTH.**—Italian Vermouth is a white wine which possesses certain tonic properties owing to the infusion of various aromatic herbs. French Vermouth is made by infusing cheap white wine with camomile flowers. The best Italian Vermouths are made with a good sweet white wine. The Vermouth made by Martini Rossi is considered the best of the Italian Vermouths. Of the French Vermouths Cusenier Vermouth is most satisfactory for cocktails.

**VIEILLE CURE.**—A brown French liqueur, of high strength with an aromatic flavour.

**VODKA.**—A potable spirit obtained by the distillation of potato or grain, or of inverted and fermented starch; colourless and tasteless.

**WHISKY.**—A potable grain spirit obtained through a "Patent" or continuous Still, or through a "Pot" Still, either from Malted Barley—such as Scotch Whisky and Irish Whisky; or Maize—such as Bourbon Whisky; or other grain—such as Rye Whisky.

**WODKA.**—See Vodka.

**ZUBROWKA.**—Known as the Green Vodka. The colour is tinged with green made by the insertion of the herb Zubrowka, and tastes of the herb, which has a flavour similar to almonds.

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The recipes for the cocktails given below can be obtained upon application BY LETTER ONLY, to the "BARTENDER" Office, 11 Suffolk Street, Pall Mall, S.W.1, for a fee of one shilling. No charge for this service is made to members of the United Kingdom Bartenders' Guild.

A.B.C.	Antilles
Absinthe	Apache
Absinthe Anisette	Apparent
Absinthe Special	Apple
Accession	Apple Brandy
Addington	Apple Jack
Adonis	Apple Jack Special
Advocaat	Après Dinner
Affinity	Apricot
Africa	Apricot, Dry
After Dinner Special	Apricot, Sweet
Air is Blue	Apricotape
Albern	April in Paris
Albertine	Ardsley
Alexander	Armour
Alexander's Sister	Artic Regions
Alfonso	Artillery
Alfonso Special	Army and Navy
Algonquin	Astoria
Algonquin Sour	A.T.C.
Alice Mine	Atlantic Flyer
Allen	Atlantic No. 1
Almond	Atta Boy
Ambassador Clover Club	Auto
Ambrozia	Autumn Glory
American Beauty	Autumn Sunset
Americano	Aviation
Amy Johnson	
Ana Held	Bacardi
Anderson	Bacardi Berry
Andy	Bacardi Bronx
Angel Blush	Bacardi Clover Club
Angel's Breath	Bacardi Coronation
Angel's Kiss	Bacardi Dorothy Gish
Angel's Kiss Liqueur	Bacardi Dubonnet
Angel's Tip	Bacardi Elixir
Angel's Wings	Bacardi Four Dollar
Angler	Bacardi Grenadine
Angleterre	Bacardi High Stepper



Bacardi Isle of Pines  
Bacardi Mary Pickford  
Bacardi Nightcap  
Bacardi Opera  
Bacardi Paradise  
Bacardi Plus  
Bacardi Presidente  
Bacardi Prince  
Bacardi Rose  
Bacardi Rum  
Bacardi Rum, Dry  
Bacardi Rum, Sweet  
Bacardi Rum, American  
Style  
Bacardi Side-Car  
Bacardi Smile  
Bacardi Special  
Bicardi Sunshine  
Bacardi Vermouth  
Bacardi Yacht Club  
Bachelor's Dream  
Ballantine  
Baltimore  
Baltimore Bracer  
Bamboo  
Barbary Coast  
Barclay Plunge  
Baron  
Barton Special  
Barraccas  
Barry  
Bayana  
B.B.C.  
Beadlestone  
Beauty  
Be Good  
Belisha Beacon  
Bennett  
Berry  
Berry Wall  
Bich's Special  
Big John  
Bijou  
Biltmore Individual  
Biltong

Bishop  
Bishop Potter  
Bismarck-Seagram  
Bitter Broget  
Bitter Sweet  
Bizzy Izzy  
Black Cat  
Black Mamba  
Black Velvet  
Blackstone  
Blackthorne  
Blenton  
Block and Fall  
Blond Venus  
Bloodhound  
Blossom  
Blue Monday  
Blue Ribbon  
Blues  
Blue Train  
Blue Train Special  
Blythe, Samuel G.  
Bobby Burns  
Boles  
Bolo  
Bombay  
Book-Cadillac, Sour  
Booksellers' Special  
Boomerang  
Boothers Delight  
Boulevard Pick-me-up  
Bouquet  
Bowman  
Bow Bell  
Brace Up  
Brain Duster  
Brandy  
Brandy Fancy  
Brandy Sham Parelle  
Brandy Snap  
Brandy Vermouth  
Bride  
Bridesmaid  
Bridge  
Brighter London

Brighton  
Broadway  
Broadway Melody  
Broadway Smile  
Bronx  
Bronx Silver  
Bronx Terrace  
Bronzmedal  
Brouk  
Brown  
Brown Jack  
Bruni Special  
Brut  
Buds Special  
Bull-Dog  
Busch  
Bushranger  
Buster  
Buster Brown  
Byculla  
Byrrh

Cabinet  
Cablegram  
Café Kirsch  
Café de la Paix  
Calisaya  
Calumet  
Calvados  
Cameron's Kick  
Campden  
Canadian  
Canadian Club  
Canadian Club Highball  
Canvasback  
Cape Delight  
Cape Nut  
Captain's Cabin  
Carrol  
Carroll  
Carry On  
Casanova, Sour  
Casino  
Castle  
Castle Dip

Cat  
Cats-Eye  
C.A.W.  
C.F.H.  
Cecil  
Champagne  
Champagne Fancy  
Champagne Pick-me-Up  
Chanticler  
Chaparra  
Charles Special  
Charlestown  
Charlie's Knickbein  
Charlie Lindberg  
Charpentier  
Chauncey  
Cheltenham Flyer  
Cheerio  
Cherry Mixture  
Cherub  
Chicago  
Chilli  
China  
Chinese  
Cho-Cho  
Chocolate  
Choker  
Cholera  
Chorus Lady  
Christie  
Chrysanthemum  
Chukkidor  
Church Parade  
Cider  
Cincinnati  
Cincano  
Clair  
Clare  
Claridge  
Clayton's Special  
Clemenceau  
Clifton  
Cliquot  
Clove  
Clover

Clover Club  
Club  
Clubhouse  
Club Cup  
Coalition  
C.O.D.  
Coffee  
Cold  
Colonial  
Columbus  
Commodore  
Commodore Gin Daisy  
Coney  
Congress  
Consolidated  
Coomassie  
Cooperstown  
Cornell  
Cornpopper  
Coronation  
Corpse Reviver  
Corpse Reviver Liqueur  
Cosmopolitan Delight  
Cotswold Fire  
Countess  
Country  
Country Club  
Country Club Cooler  
Courage  
Cowboy  
Creole  
Creole Lady  
Crisper  
Crooner  
Crown Corker  
Crystal Bronx  
Cuban  
Cubano  
Cupid  
  
D.A.C. Old Fashioned  
Daily Express  
Daisy  
Damn-the-Weather

Dan Godfrey's Tickler  
Darling  
Davis  
Davis Brandy  
Dawn of Love  
Dear Heart  
Deep Sea  
Defender  
Del Mar Club Sour  
Delicious  
Delmonico  
Delphi  
De Luxe Bracer  
Depth Bomb  
Depth Charge  
Derby  
Dessert Healer  
Detroit Club Speci  
Detroit Leyland Daisy  
Devil's  
Devil's Kick  
Devonia  
Devonshire Pride  
Diabola  
Diana  
Dimentation  
Dinah  
Ding-Dong  
Dinner at Eight  
Diplomat  
Diplomate  
Divan  
Dixie  
Doctor  
Doctor Collins  
Dodge Special  
Dog's Nose  
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Dorr  
Douglas  
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Empire Special  
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E. Nos  
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Eton Blazer  
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Eye-Opener

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Fancy  
Fantasio  
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Fernet Branca  
Fifth Avenue  
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Finale  
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Fioupe  
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Five-thirty-four  
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Flushing  
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Four Dollar  
Fourth Degree  
Fourth Regiment  
Fox Shot  
F.P.I.  
Frankenjack  
Frank Hill  
Frank Sullivan  
Fraternity Clubs Martini  
French  
French " 75 "  
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Froupe  
Full House  
Fuzzy Wuzzy  
  
Gaby  
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Garden of Eden  
Gargoyle

Gasper  
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Gene Tunny  
Genevieve  
Geo Marina  
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Gin, Sour  
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Tom Gin Dry  
Tom Gin Old  
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Jack Powell  
Jack Rose

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Jack Wallace  
Jack Withers  
Jack Zeller  
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Jersey Lily  
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Jewel  
Jeyes Fluid  
Jeyplak  
Jim Lee  
Jimmy Blanc  
Joburg  
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Johnny  
John Wood  
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Jozone  
Judge  
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Judgette  
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King George  
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Kingsway  
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Marguerite  
Marina  
Marmon  
Marny  
Marshal  
Martinez  
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Nuts in May  
Nutting



O.E.  
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Oh! Boy  
Oh! Harry  
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Old Rock  
Old Southern Gentleman  
Old Sport  
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Orange Delight  
Orange Martini  
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Peto  
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Philadelphia Special  
Philomel  
Phoebe  
Piccad  
Pick-me-up  
Pickwick  
Picon and Grenadine  
Pierre Special  
Pilot  
Pimmern  
Pineapple  
Pineapple Blossom  
Pineapple Bronx  
Pine Tree  
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Pob Joy  
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Pooh Bah  
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 Roy's Secret  
 Royal  
 Royal Canadian  
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 Royal Romance  
 Royal Smile  
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Roy Howard	Short Single
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Ruby	Sibby's Special
Ruby Royal	Sidecar
Rudi	Sidney
Ruin	Sike
Rum	Silver
Rumba	Silver Bullet
Rusa	Silver Fancy
Russian	Silver Fish
Rye Sour	Silver Fizz
	Silver King
St. Francis	Silver Medal
St. John	Silver Plume
St. Mark	Silver Stallion
St. Peter	Simple Simon
Salomé	Six Cylinder
Sanctuary	Six Valve
Sand-Martin	Sleepy Head
Santiago	Slimmer
Sarah Bernhardt	Sloe Gin
Saratoga	Slome
Saucy Sue	Smart
Ssvoy Hotel Special	Smile
Scheuer	Smiler
Seagram's Special	Smith
Seagram's Special Eggnog	Snappy
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Seven Eleven	Soft
Seventh Heaven	Sola Mer
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Sez You	Some Moth
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Shanghai	Song Bird
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Sheet Anchor	Sonora
Sherman	Soother
Sherry	South Side
Sherry Plain	So Sweet
Sherry Twist	Soul Kiss
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Spanish Delight  
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Special Sour  
Spencer  
Sphinx  
Sportie  
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Sunshine  
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Sweet Desire  
Sweet Dream  
Sweet Habana  
Sweet Patotie  
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Two Spot  
  
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Union Jackson  
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Van Wyck  
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Virginia  
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Worth  
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Wyton

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Yale Club Old Fashioned  
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Yellow Daisy  
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Yellow Rattler

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Yorker  
Yo-Yo  
Yuma Jana

Zabriskie  
Zaza  
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Zazaraz  
Zed  
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## NOTES

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