

Classic Cocktails

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1 Margarita

The Margarita is one of the most popular cocktails in North America—for good reason. Combining the tang of lime and the sweetness of orange liqueur with the distinctive strength of tequila, the classic Margarita strikes all of the right keys.

Ingredients

15ml	Lime Juice
20ml	Triple Sec
50ml	Tequila
pinch	Salt



Method

Rim the edge of a cocktail glass with salt by coating the edge with lime juice and dipping into the salt. Add the other ingredients to a cocktail shaker with a few cubes of ice. Shake well for 10-15 seconds or until the outside of the shaker becomes frosted. Strain into a cocktail glass and serve.

2 Fitzgerald

The Fitzgerald was invented by Dale Degroff in the 1990s. Starting in the early 90s at the Rainbow Room, New York, Mr DeGroff was instrumental in the revival and expansion of the American bar scene. His advocacy for using fresh juices in drinks helped revitalise bars into using fresh ingredients instead of bottled sweetened juices.

Ingredients

25ml	Lemon Juice
15ml	Simple Syrup
2 dashes	Angostura Bitter
50ml	Dry Gin



Method

Add all ingredients to a cocktail shaker with ice and shake well. Strain into a chilled cocktail glass. Garnish with a lemon wedge and serve.

3 Bahia

This white rum-based crowd pleaser is made with 3 other ingredients: pineapple juice, coconut cream, cream.

Ingredients

90ml	Pineapple Juice
75ml	White Rum
15ml	Coconut Cream



Method

Add all ingredients to a blender with ice and blend until smooth. Pour into a highball glass. Garnish with a pineapple wedge, a maraschino cherry and a mint sprig, and serve.

4 White Lady

The original recipe for the White Lady was devised by Harry MacElhone in 1919 at Ciro's Club in London. He originally used crème de menthe, but replaced it with gin at Harry's New York Bar in Paris in 1929.

Ingredients

30ml	Triple Sec
20ml	Lemon Juice
40ml	Gin



Method

Add all ingredients to a cocktail shaker with ice. Shake well for 10-15 seconds or until the outside of the shaker becomes frosted. Strain into a chilled cocktail glass and serve.

5 Piña Colada

As the story goes, the Piña Colada debuted in 1952, when it was first mixed by Ramon Marrero Perez, the head barman at the Caribe Hilton in Old San Juan, Puerto Rico. Perez had blended up a winner, and the tropical drink enjoyed its place in the sun for decades, finding its way to American shores and faraway isles.

Ingredients

50ml	Pineapple Juice
50ml	White Rum
30ml	Coconut Cream



Method

Add all ingredients to a blender with ice and blend until smooth. Pour into a hurricane glass. Garnish with a slice of pineapple and a cocktail cherry before serving.

6 Dry Martini

The exact origin of the Martini is unclear. Numerous cocktails with names and ingredients similar to the modern-day Martini were first seen in bartending guides of the late 19th century. One popular theory suggests it evolved from a cocktail called the Martinez served at the Occidental Hotel in San Francisco sometime in the early 1860s, which people frequented before taking an evening ferry to the nearby town of Martinez.

Ingredients

60ml		Gin
10ml		Dry Vermouth



Method

Add all ingredients to a blender with ice and blend until smooth. Pour into a hurricane glass. Garnish with a slice of pineapple and a cocktail cherry before serving.

7 Vodka Martini

With only 2 essential ingredients, a classic martini is one of the easiest cocktails around. The martini's simplicity has no bearing on its elegance. You will feel on top of the world after your first sip.

Ingredients

60ml	Vodka
10ml	Dry Vermouth



Method

Add all ingredients to a blender with ice and blend until smooth. Pour into a hurricane glass. Garnish with a slice of pineapple and a cocktail cherry before serving.

8 Daiquiri

The daiquiri is one of the six basic drinks listed in David A. Embury's classic *The Fine Art of Mixing Drinks*, which also lists some variations

Ingredients

20ml	Lime Juice
60ml	White Rum
2 teaspoons	Sugar



Method

Add all ingredients to a cocktail shaker with ice. Stir well to dissolve the sugar. Shake well for 10-15 seconds or until the outside of the shaker becomes frosted. Strain into a chilled cocktail glass and serve.

9 Screwdriver

In the UK, it is referred to as a “vodka and orange”.

Ingredients

50ml	Vodka
100ml	Orange Juice



Method

Stir together the vodka and orange juice directly in a highball glass with ice.
Garnish with an orange slice and serve

10 Gimlet

Not the podcast company, The gimlet is a cocktail made of gin and Rose's Lime Juice. A 1928 description of the drink was: gin, and a spot of lime.

Ingredients

15ml	Lime Juice
60ml	Gin
15ml	Sugar Syrup



Method

Add all ingredients to a cocktail shaker with ice. Shake well for 10-15 seconds or until the outside of the shaker becomes frosted. Strain into a chilled cocktail glass. Garnish with a lime slice and serve.

11 Bay Breeze

The bay breeze is a simple mixed drink that adds the tropical taste of a pineapple to the popular mix of vodka and cranberry juice.

Ingredients

40ml	Vodka
30ml	Pineapple Juice
120ml	Cranberry Juice



Method

In a highball glass with ice, add the vodka, pineapple juice and cranberry juice. Without stirring, garnish with a lime wedge and serve.

12 Manhattan Dry

A strong cocktail with slight bitterness and some herbal undertones from the bitters and vermouth.

Ingredients

60ml	Bourbon
25ml	Dry Vermouth
2 dashes	Angostura Bitter



Method

Add all ingredients to a mixing glass with ice and stir. Strain into a chilled cocktail glass. Garnish with a lemon peel twist and serve.

13 Gibson

Considered a cousin of the ubiquitous martini, distinguished mostly by garnishing with an onion instead of an olive

Ingredients

60ml		Gin
10ml		Dry Vermouth



Method

Add the gin and vermouth together with 5-6 ice cubes to a mixing glass and stir well. Strain into the chilled glass. Garnish with a pickled onion and serve.

14 Caipiroska

A popular cocktail in Brazil, Paraguay, Uruguay and Argentina. It is also sometimes known as caipirodka.

Ingredients

60ml	Vodka
1	Lime
4 teaspoons	Sugar



Method

First cut up the lime in roughly eight equal sections, removing some of the central white pith and ends. Muddle the wedges with the sugar in the bottom of a lowball glass. Fill the glass with crushed ice before pouring in the vodka. Stir to combine and serve.

15 Old Fashioned

Developed during the 19th century and given its name in the 1880s, it is an IBA Official Cocktail. It is also one of six basic drinks listed in David A. Embury's *The Fine Art of Mixing Drinks*.

Ingredients

45ml	Bourbon
1 cube	Sugar
Few dashes	Angostura Bitter



Method

Muddle the sugar with the Angostura bitters and a few splashes water in an old fashioned glass. Fill the glass with ice and add the bourbon. Stir gently. Garnish with an orange slice and a cherry and serve.

16 Cape Codder

The Cape Codder is related to a number of other cocktails such as the Sea Breeze (which adds grapefruit juice), the Bay Breeze (which adds pineapple juice), the Madras (which adds orange juice), the Woo Woo (which adds peach schnapps), Sex on the Beach (which adds orange juice and peach schnapps), the Cosmopolitan, which adds triple sec and lime juice, and Rose Kennedy Cocktail which includes club soda.

Ingredients

60ml	Vodka
7.5ml	Lime Juice
90ml	Cranberry Juice



Method

Add the vodka and cranberry juice into a highball glass with ice. Stir, then squeeze the fresh lime juice into the drink. Garnish with a lime wedge and serve.