

45 COMMON DRINK RECIPES

* == drinks can be served on rocks
** == drinks can be served frozen

No.	Drink	Main Ingredients	Glassware	Garnish	Type
1	Alexander	Heavy Dark Creme de Cacao, Brandy or Gin, Cream	Flute	Nutmeg	blend cream
2	Bacardi Cocktail	Bacardi Light Rum, Lime Mix, Grenadine	Flute	Lime Wheel	* blended
3	Banisher	Creme de Banana, White Creme de Cacao, Heavy Cream	Flute		blend cream
4	Black Russian	Vodka, Kahlua	Rocks		unblended
5	Bloody Mary	Vodka, Bloody Mary Mix	Highball	Celery, Lime Wedge	straight
6	B-32	Baileys, Kahlua, Grand Marnier	Cordial		* cordial
7	Cape Codder	Vodka, Cranberry Juice	Highball		straight
8	Champagne Cocktail	Champagne & Bitters on sugar cube	Flute	Twist	wine
9	Collins	Gin, Vodka, Bourbon or Rum, Sour Mix, Soda	Highball	Flag	blended
10	Cuba Libre	* Rum and Coke	Highball	Lime Wedge	straight
11	Daiquiri	Rum and Lemon/Lime Mix	Flute	Lime Wheel	* * unblended
12	Frappe	Liqueur	Cocktail		cordial
13	Gibson	Gin or Vodka, Dry Vermouth	Cocktail	Onions	* unblended
14	Gialet	Gin or Vodka, Roses Lime Juice	Cocktail	Lime Wheel	* unblended
15	Godfather	* Scotch, Amaretto	Rock		unblended
16	Godmother	* Vodka, Amaretto	Rock		unblended
17	Grasshopper	Green Creme de Menthe, White Creme de Cacao and Heavy Cream	Flute		blend cream

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18	Harvey Wallbanger	Vodka, O.J. and Galliano	Highball		UNBLENDDED
19	Iced Tea	Rum, Vodka, Gin, Tequila, Triple Sec, Sour, Coke	Super Cuvee	Lemon Wedge	blended
20	Irish Coffee	Irish Whiskey, Coffee	Coffee Glass	Whipped Cream	
21	Kamakaze	Vodka, Triple Sec, Rose's Lime Juice	Cocktail	*	unblended
22	Kir	White Wine, Creme de Cassis	Wine	Twist	wine
23	Mai Tai	Dark Rum, Mai Tai Mix and Lime Juice	Highball	Pineapple Flag	blended
24	Manhattan, Dry	Whiskey & Sweet Vermouth	Cocktail	Cherry	*
24	Manhattan, Perfect	Whiskey, Sweet and Dry Vermouth	Cocktail	Twist	*
25	Margarita	Tequila, Triple Sec, Lemon/Lime Mix, Lime	Rose's Grande	Salted Rim/Lime Wheel	**
26	Martini	Gin or Vodka & Dry Vermouth	Cocktail	Olive	*
27	Melon Bell	Midori, Vodka, O.J.	Highball		blended
28	Mimosa	Champagne & O.J.	Wine	Orange Slice	wine
29	Mist	LIquor	Cocktail	Twist	straight
30	Nutty Irishman	Baileys and Frangelica	Rocks		blended
31	Old Fashioned	Whiskey, Old Fash. Mix and Soda (Bitters & Simple Syrup)	Rocks	Flag	unblended
					(Muddled on request)

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32	Pearl Harbor	Midori, Vodka, O.J. & Pineapple	Highball		unblended
33	Pina Colada	*Light Rum, Gold Rum, Pina Colada Mix	Super Cuvee	Pineapple Flag **	blended
34	Rab Roy	Scotch, Sweet Vermouth	Cocktail	Cherry *	unblended
34	Rab Roy, Dry	Scotch, Dry Vermouth	Cocktail	Twist *	unblended
34	Rab Roy, Perfect	Scotch, Sweet & Dry Vermouth	Cocktail	Twist *	unblended
35	Rusty Nail	Scotch, Drambuie	Rocks		unblended
36	Salty Dog	Vodka or Gin, Grapefruit Juice	Highball	Salted Rim	straight
37	Screamer	*Vodka, O.J.	Highball		straight
38	Saobrera	Kahlua, Heavy Cream	Rocks		blnd cream
39	Sour	Liquor and Sour Mix	Flute	Flag *	blended
40	Stinger	White Creme de Menthe, Brandy	Cocktail		* blended
41	Tonic	Vodka, Gin, or Rum and Tonic	Highball	Lime Wedge	straight
42	Spritzer	*White Wine and Soda	Wine	Twist	wine
43	Toasted Almond	Kahlua, Amaretto, Heavy Cream (float)	Rock		unblended
44	White Russian	Vodka, Kahlua, Heavy Cream (float)	Rock		unblended
45	Double	Dark Rum, Light Rum, Curacao, Creme de Cordon	Super Cuvee	Flag	blended
		0.J., Sour Mix, Lime Juice			

GOUPMET GLOSSARY

WINE, CHEESE, PASTRY

WINE TERMS

ACIDITY: The "tang" or "bite" of a wine. The right amount of acidity is necessary to all wines—without enough, a wine is weak and uninteresting; with too much, it is sharp and unpalatable.

ALCOHOL CONTENT: Most table wines have an alcoholic content of between 9 and 13 percent. In lower percentages are many Moselles; in the higher, Châteauneuf-du-Pape or Barolo. White wines with higher alcohol content tend to be heavier bodied; they can lack the delicacy of those with lower proof. Wines with low alcohol levels are meant to be consumed as soon as possible since they do not age well.

AROMA: This key term, when combined with bouquet, refers to the "nose," or the composite of all the fragrances found in a wine. A wine's aroma specifically describes the varietal character of the grape—it is, very simply, its unique grape smell.

AUSTERE: This is a flattering term and it refers to the crispness and dryness of a white wine. Initially, an austere wine is too "sharp" for pleasurable consumption; connoisseurs use the phrase to indicate a positive aging potential. It may seem "tight" or "closed in," but in a positive way that shows restraint and subtlety. Especially used in conjunction with Chablis Grand Cru and other leading white Burgundies.

BALANCE: This is the harmony of the basic elements of a wine—its dryness, acidity, aroma, bouquet, body and finish. In a good wine one element must complement the other; none should be overpowering; a sweet wine should have acidity. For instance, a wine with a light, soft bouquet should have a relatively light body; a wine with an intense bouquet should have a more substantial body.

BODY: The body of the wine is the feel of it on the tongue—its roundness and its texture upon the palate.

ALSATIAN: Fragrant, dry, usually white wines from an ancient French province bordering the Rhine, made from the gewürztraminer or the riesling grapes. Alsation wines are usually shipped in green "flutes"—tall, slender bottles like those used in the nearby Moselle Valley of Germany.

BOUQUET: The bouquet differs from the aroma in that it refers to the scent of the wine, derived not from the grapes but from the process of aging, cooperage and fermentation. Usually not used when referring to young wines.

CHEWY: Chewy is used to describe a good, full body for red wines. Once you have a chewy wine in your mouth, it feels good, rich and full-bodied. A Pinot Noir should be chewy as should Vintage Port and Barolo.

COLOR: A good wine's color should be clear and even throughout, exhibiting no cloudiness whatsoever. A dry white wine should have a greenish-yellow tint, and the sweeter types a golden hue. An oxidized white wine has a brown tinge, a bad sign, and is said to have "madeirized." Red wine should be purplish when young, acquiring brownish tones as it ages. Pelure d'oignon, or onion skin, refers to the thin, light-brown band which is visible around the rim of healthy, vintage wines. Beware of any wine that has a muddy appearance.

DRYNESS: Very simply, this is the absence of the taste of sweetness. Some popular dry wines are Chablis, Muscadet, Verdicchio and Graves.

FINESSE: This word refers to the breeding or style of a wine. It is a very subjective term which attempts to combine the qualities of body, color and finish. Finesse is that highly elusive element which is found in a superior wine, as opposed to very good or excellent ones.

FINISH: The sensation that lingers after the wine is swallowed is the "finish." If a wine "finishes well," there is no unusual aftertaste, no unpleasant bitterness, no excess of acidity. What remains, instead, is a general feeling of warmth in the mouth. A good finish is a difficult characteristic to achieve.

FLOWERY: A flowery wine has a soft, floral nose that can remind one of violets,

roses or spring mountain flower. Northern Italian wines often have very definite flowery qualities, as do several outstanding German Moselles.

FOXY: This interesting term has nothing to do with foxes—it refers to the pungent grape flavor of native American grapes. New York State Concord wines—made from the species *Vitis labrusca* are "foxy" . . . reminding one of jelly or jam.

FRUITY: The element of the wine's "nose" reminiscent of the fresh fruits. This element is found in most young wines, such as those of Beaujolais. New York State wines, especially the "foxy" types, are very fruity.

LEGS: The "legs" of the wine—or the paths the wine forms when it runs from the "robe" or rim of a glass—tells something about its body. The faster the "legs" drop and the thicker they are the more body the wine has. Fairly uniform spacing of the "legs" also indicates wines of fuller body.

SEDIMENT: The better wines, usually those that improve with age, deposit a sediment. In white wines it emerges as crystals at the bottom of the bottle; in red it may take the form of a thick crust or appear as large brown flakes. Sediment is a positive sign—an aged wine with no sediment is suspect. If the wine is served properly in a restaurant, the sediment should remain in the bottle and not get into your glass. You can ensure this by asking the wine steward to decant any bottle of fine wine for you. This means simply pouring the wine off the sediment in the bottle and into a wide-mouth decanter for "breathing."

VANILLA: This is the flavor imparted to wine from the substance "vanillin" which is present in the oak in which the wine is stored. A young Bordeaux or Burgundy has a mild vanilla flavor derived from the barrel. The younger the barrel, the more apparent the vanilla flavor will be. The influence of this element is most noticeable in the better California Chardonnays.

WINE DEFINITIONS

AMONTILLADO: The most popular of the Spanish sherries, with an unmistakably nutty bouquet and flavor. The unique flavor is said to mimic that of the wines of Montilla, in the province of Córdoba; hence, the name. An aged fino. Dry.

BARDOLINO: A very light Italian red wine, almost a rose in color, produced near the town of the same name close by Verona in north-eastern Italy. This wine is usually drunk quite young (one to three years old) and has a charming, fruity flavor.

BR
BAROLO: Considered one of the great European wines, this powerful, deep-colored Italian red is produced in Piedmonte, the Italian province closest to France. Sometimes heavily sedimented (even after three years in a cask) this wine is stored standing up, in "Burgundy" bottles.

BARSAC: A delicate and fruity white Bordeaux, named after the largest and northernmost township in the Sauternes district in south-western France. It is a true Sauternes by its grapes and vinting. Grape varieties, Semillon, Sauvignon Blanc.

BEAUJOLAIS: An uncomplicated yet fruity, full-bodied red wine produced in Burgundy, north of Lyon. It is usually served cool—at cellar temperature—and drunk very young, sometimes as early as mid-November of the harvest year. G.V.: Gamay.

BEAUNE: Distinctive, graceful Burgundies, both red and white (but more often the former) from the southern half of the Côte d'Or. Beaune is the town that divides the "Côte de Nuit" from the "Côte de Beaune." It is also the name of a commune. Hence, a wine marked only "Beaune" is from a more closely delineated region than one marked "Côte de Beaune." Clos des Mouches is probably the most famous vineyard.

BLANC DE BLANCS: Literally, a white wine made from white grapes. Traditionally used only to identify a distinctively made champagne (which is usually produced from a blend of white and black grapes or just the black grape, pinot noir) the term is now frequently employed by the white grape vintners of some of the secondary wine areas (such as Provence or the Loire Valley) to add prestige to their labels. Refers to a champagne made exclusively from Chardonnay.

BORDEAUX: Elegant and aesthetic red and white wines, produced in the Province of Gironde, surrounding the port city of Bordeaux, in southwestern France. Shipped in the traditional straight sided, high-shouldered bottle. Also, the largest of the great wine areas of France.

BROUILLY: The most typical and most attractive of the Beaujolais district red wines. Drunk early because it is short-lived, the wine is grapy, full-bodied and full-flavored.

BURGUNDY: Rich and sensual red and white wines, produced in the ancient Duchy of Burgundy southeast of Paris and always shipped in a distinctive, slope shouldered bottle. Since Burgundies are often made from a blend of wines from a given area, the shipper's reputation is critical. Reds are always made from Pinot Noir, whites from Chardonnay.

CABERNET SAUVIGNON: A strong red wine from the grape of the same name, produced in the North coast counties of California. This long-lived, slow maturing red wine is considered by many wine experts to be America's finest. It is often compared to the red wine of Médoc, in which the Cabernet Sauvignon grape also predominates.

CHABLIS: A dry white Burgundy, produced near the town of the same name southeast of Paris. Made exclusively from the Chardonnay grape, it has a pale straw color and distinctive "flinty" flavor. The name has been widely appropriated in the U.S. and other wine-producing countries to describe a variety of white wines using some proportion of Chardonnay grapes.

CHAMBERTIN: One of the truly great red Burgundies, produced in very limited quantity in the northern portion of the Côte d'Or. This rich, long-lasting (and frequently expensive) wine has a long tradition dating back to 600 A.D. It was a favorite of both Napoleon and Alexander Dumas.

CHAMPAGNE: Generally, a sparkling wine. In France, a specific dry, white sparkling wine, made by a special process (using only certain varieties of grape) in a legally limited area east of Paris. The unique shape of its bottle and cork have evolved from the fermenting process, which involves the removal of accumulated sediment from the neck of the overturned bottle.

CHÂTEAUNEUF-DU-PAPE: A sturdy Rhône Valley red wine, deep crimson in color, produced from a mixture of grape varieties grown in an extraordinary stone-like soil north of the Provencal town of the same name. This wine's popularity soared in the 1920's when one of its growers initiated the system of legally defining French wine producing areas which was eventually applied nationally.

CHIANTI: The best known Italian red wine. Produced in Tuscany, south of Florence. Refreshing and piquant, Chianti is made from a wide variety of grapes and bottled in squat flasks which, until recently, were usually wrapped in straw. Even its better grades, bottled in bordeaux-shaped bottles, are usually drunk young.

CLARET (SEE BORDEAUX): A red wine term used interchangeably with Bordeaux.

COGNAC: One of the highest quality French brandys, produced from local wine by the pot-still method in and around the town of the same name, north of the Bordeaux country in south-western France. Cognac is usually aged in oak barrels after distillation (for a minimum of two years and up to five years or more) before being bottled and shipped.
BRANDY

CORTAILLOD: The best Swiss wine, produced near the town of the same name on the north shore of Lake Neuchâtel in western (French-speaking) Switzerland. It is pale, light wine—almost rose in color—made from the Burgundian Pinot Noir grape.

CÔTE BE BEAUNE: Red and white wines from the southern half of the celebrated Burgundian Côte d'Or. They are taken from the communes of Beaune, Mersault, Pommard, Puligny-Montrachet and others. All Côte de Beaune wines mature quickly into softness and refinement.

CÔTE DE NUITS: Red wines from the northern half of the celebrated Burgundian Côte d'Or. The better Côte de Nuits wines are known by their commune or vineyard names (Chambertin, Musigny, Nuits-Saint-Georges, etc.). The regionally labeled wines are deeper-colored and longer-lived than their southern brethren in the Côte de Beaune.

CÔTE DU RHÔNE: The general name of the red wines bottled in burgundy-style bottles that are produced on both banks of the Rhône river between Lyon and Avignon. These wines are deep red and somewhat heady; the best are known by their vineyard names, such as Côte Rôtie, Hermitage and Châteauneuf-du-Pape.

DÉZALEY: One of the best Swiss white wines; a dry, gentle and fruity wine produced from grapes grown in a famous city-owned vineyard on the north shore of Lake Geneva east of Lausanne.

EGRI BIKAVER: One of the best red wines of Hungary, Bikaver ("Bull's Blood") is a rich, dark, long-lived wine produced northwest of Budapest near the old market town of Eger, one of Hungary's leading wine centers.

FINO: The finest of the Spanish sherries. Fino can be drunk relatively young but ages excellently. It is a very dry sherry, pale in color, with a sharp, intensely clean finish, and totally without bitterness.

GRAVES: Red and white Bordeaux from the gravelly districts on the left bank of the Garonne south of the city of Bordeaux. The whites are generally better known (the reds usually carry the château name); they run dry to medium sweet, pale yellow in color, with a distinctive metallic character. Semillon and Sauvignon Blanc.

HERMITAGE: One of the finest Rhône Valley reds. Produced in one of France's oldest vineyards (it dates to the Roman era) above the town of Tain, about 50 miles south of Lyon. Known widely as a "manly" wine, Hermitage has the qualities of a port—it

throws a sediment and requires decanting, and its scent and flavor become almost overwhelming as it ages.

JOHANNISBERG: The most renowned of the German Rheingau white wines, produced on the hillside running down from the 12th Century Schloss Johannisberg to the banks of the Rhine. Frequently drunk by itself, rather than as an accompaniment to a meal, the wine has far more power than a Mosel, with an extraordinary grace, breed and bouquet.

LACRIMA CHRISTI: The celebrated and often quite pleasant Graves-like Italian white wine (its name means "Tears of Christ") produced at vineyards on the slopes of Mount Vesuvius near Naples. The words "del Vesuvio" on the label distinguish the original from sparkling versions produced elsewhere in Italy.

LAMBRUSCO: A slightly sparkling Italian red wine, produced just west of Bologna in north-east Italy. Vivid and grapy, Lambrusco has little subtlety; it is extremely fruity and somewhat sweet, with an intense bouquet.

LIEBFRAUMILCH: A blended German wine name for a generally sweet, heavy, seldom exceptional white. Originally the name (Milk of the Blessed Mother) applied to the produce of the vineyard around the Liebfraukirch in the town of Worms on the Rhine.

LOIRE VALLEY: Wines grown along the entire length of the Loire river. Usually whites, these wines are famous for their variety and charm. They include Sancerre, Pouilly Fumé and Quincy that are made exclusively from the Sauvignon Blanc grape. Savennières, Bonnezeau Quart de Chaunes are made from the Chenin Blanc grape. A few reds are also made—Chinon and Bougeuil from the cabernet Franc and red Sancerre from the Pinot Noir.

MACON: A solid, bourgeois wine produced north and west of the town of the same name on the River Saône in southern Burgundy. Macon reds are sound and pleasant, but less fruity and not as firm as a good neighboring area Beaujolais. Macon whites are frequently known by their district, most notably, Pouilly Fuisse.

MADEIRA: A fortified wine processed and matured on the Atlantic island of Madeira, a Portuguese possession off the west coast of North Africa. Its uniqueness was originally created by the combination of high temperature and slow motion that the wine was exposed to on long sea voyages paralleling the Equator. Madeiras vary from the very dry, pale straw Sercial to the very sweet, dark brown Malmsey. Madeiras are famed in cooking and, in the highest quality, as extra ordinary aperitif or dessert wines.

MANZANILLA: A pale, Sherry-like Spanish wine produced west of Jerez, Manzanilla has a characteristic dry bite. Like sherries, it grows darker while aging in the barrel. Manzanilla has a flavor thought to be the driest on earth.

MARGAUX: The southern district of the Médoc, celebrated for its château bottled red Bordeaux wines. Margaux are considered the most refined and exquisite of the Médoc wines, with a delicate, silky texture and a sweet, haunting perfume. Not to be confused with Château Margaux, the celebrated and expensive first growth chateau after which the commune is named.

MARSALA: The best-known of Italy's fortified wines, produced in the town of the same name on the west coast of Sicily. Sherry-like in texture, and usually served as an aperitif, Marsala is deep brown and vaguely molasses-like in flavor.

MÉDOC: The generally superior red wines produced in the region of Médoc on the left bank of the Gironde estuary north of Bordeaux. Médocs are usually known by the name of their commune (St. Julien, Pauillac, etc.) and the best by their château (Lafite, Latour, Mouton-Rothschild, etc.)

MEURSAULT: The dry, nutty white Burgundy produced around the towns of Meursault and Volnay in the Côte de Beaune. Green-gold in color, Meursault is full bodied, yet tangy; it is among the best white burgundies.

MONTILLA: A naturally strong, and therefore unfortified, Spanish aperitif wine produced near Córdoba about 100 miles inland from the Sherry area. This wine has an exceptionally delicate flavor, given its high alcoholic content, and is occasionally served as a table wine.

MONTRACHET: The classic white Burgundy, Montrachet is probably the most celebrated and expensive dry white wine of France. Produced in the Côte de Beaune, solely from the Chardonnay grape, Montrachet is pale gold, with a hint of green, and has a soft, yet extraordinary bouquet and flavor.

MOSELLE (MOSEL): The greatest of the German white wines, produced from vineyards bordering the Mosel. Moselles are almost water white with a gleam of green in color and usually have far more bouquet than body. Shipped in distinctive green fluted bottles, these wines possess an apple-like freshness and a flowery, spice-like flavor.

MOULIN-A-VENT: The best red wine of the Beaujolais area north of Lyon. Deep colored and sturdy, Moulin-a-Vent improves in the bottle for 8 to 10 years (far longer than the 2 to 3 year life of a typical Beaujolais). Gamay.

MUSCADET: The charming and delicious light white wine of the lower Loire Valley. Muscadet has a small flavor, when compared to white Burgundies, but it is pleasantly dry and fruity.

MUSIGNY: Recognized as one of the best Côte d'Or red Burgundies, Musigny has a haunting delicacy that increases in the drinking. Only slightly lighter than a Chambertin, it is often thought of as being "feminine."

NEUCHÂTEL: The best known of the Swiss wines, produced along the north shore of Lake Neuchâtel near the French border. The white has a greater reputation than the red. Its flavor is pale and fresh. Occasionally the wine is lightly sparkling.

NUITS-ST.-GEORGES: A fine red Burgundy produced around the town of the same name on the southern end of the Côte de Nuits. Nuits-St.-Georges is a generous, soft, well-balanced red; as a Côte de Nuits red, it has a longer life and deeper color than the reds of the Côte de Beaune to the south.

ORVIETO: An Italian light white wine produced near the town of the same name in central Italy, between Florence and Rome. Orvieto's "vineyards" actually mingle with trees and crops. This typically sweet wine is shipped in a truncated, Chianti-like straw-covered flask.

PAUILLAC: The "classic" red bordeaux, named for the Médoc town and commune encompassing such celebrated châteaux as Lafite, Latour and Mouton-Rothschild. Pauillac reds are full-bodied and long-lasting, with a great bouquet and the essential Bordeaux flavor—dry with a suggestion of sweetness.

PINOT CHARDONNAY: Probably the best white table wine made in the U.S. today, Pinot Chardonnay is produced primarily in the California North Coast Counties. The name is derived from the grape that produces the best white Burgundies and champagnes of France.

POMEROL: One of the most attractive red Bordeaux, from a single township of the same name 25 miles east of Bordeaux. Recognized as the gentlest yet richest of Bordeaux reds, Pomerol matures quickly (typically in 5 years, versus the 8 to 10 of a Médoc) and possesses a lustrous, red color, a velvety texture and great depth of flavor. G.V. Merlot.

POMMARD: The most popular of the red Burgundies, grown between the more distinguished communes of Volnay and Beaune. The best Pommards carry, in addition to the name Pommard, the name of their vineyard, and are gracious, well-balanced, fruity and not too deep in color.

PORT: A very sweet dark red dessert wine traditionally shipped from Opôrto, a port town in northern Portugal. Often a fortified as well as a blended wine, port is shipped in a variety of types:

Vintage port is the unblended wine of a single year, matured primarily in the bottle and requiring decanting to remove the sediment crust. Usually poured when it is about 20 years in the bottle, it has an incomparable fatness of flavor and fragrance.

Tawny port is blended and matured in oak casks, and is consumed shortly after bottling. It is lighter in color, with a brownish tinge, and is mellower, with a more moderate sweetness than vintage port.

Ruby port is blended and matured in casks, then bottled for consumption 4 to 5 years later; it is the youngest and fruitiest of the ports.

White port is the less highly esteemed variety made from white grapes.

POUILLY FUSSÉ: The superior dry white Burgundy produced exclusively from the Chardonnay grape in the area west of Macon in southern burgundy. Thought to be between a Meursault and a Chablis in character, a Pouilly Fussé is green-gold in color, with a fruity flavor, good balance and a fine bouquet; it reaches maturity within three years in the bottle.

POUILLY FUMÉ: A dry, white upper Loire Valley wine, made most frequently from the Sauvignon blanc grape. In its best years, it is smoky, green and spicy, with a metallic fragrance. It should be consumed a year or two after bottling.

RETSINA: The resinated wine of Greece. Its taste is unmistakable due to the use of pine resin in the fermentation process. Retsina is predominantly a white wine with a fresh, sappy, turpentine-like flavor.

RHINE WINE: Specifically, the strong, complex white wines of the Rhine river in Germany, especially those from the Rhinegau (on the river's right bank from Bingen to Raventhal). Rhine wines are always shipped in a brown fluted bottle and possess a flowery scent and great depth of flavor. The term Rhine wine is much misused in the U.S. to describe almost any white wine; the true Rhine wine label usually features the name of both the grower and the shipper. All of the greatest Rhines are made from the Riesling grape.

RIESLING: In the U.S., the fine dry white wine made in New York and California from the original Riesling grape that is used to produce Germany's Moselle wines.

RIOJA: The most popular Spanish wine, produced in the mountainous area along the Rio Ebro in north-central Spain. Made with the methods of Bordeaux, Riojas are lighter,

less alcoholic and drier than Bordeaux, and they are typically inexpensive. Usually only the Rioja reds have distinction. The drier reds are shipped in Bordeaux bottles and the fuller ones in Burgundy bottles.

ROMANÉE-CONTI: Generally considered the greatest red wine vineyard of Burgundy. It should not be confused with the Domaine de la Romanée-Conti, who are the owners of not only the vineyard Romanée-Conti but also of such celebrated vineyards as La Tâche, Richebourg and Grands Echezeaux.

ROSÉ: The French word for pink, the color of these wines. The best rosés are not made from a blend of red and white wines, but rather from black (red wine) grapes whose skins have been removed from the processing shortly after fermentation begins. Rosés, which should be served chilled and drunk young, can be both quite sweet (Anjou) or quite dry (Rhône Valley, particularly Tavel).

SAINT-EMILION: The red wines from the most productive of the Bordeaux districts. The château-bottled vintages rank with the best wines of the Médoc; in general, St. Emilians are simpler. They are rich, sturdy, warm and generous, maturing less quickly than the neighboring Pomerol, but faster than the wines of the Médoc. Merlot.

SAINT-ESTÈPHE: The northernmost district of the Médoc, producing red Bordeaux wines that are fuller and more solid with less bouquet than those of the rest of the region. St. Estèphes are the sturdiest of the Médoc wines.

SAINT-JULIEN: The smooth and gentle red Bordeaux of the middle and least productive of the Médoc districts. A St. Julien is said to be fuller than a Margaux, more fragrant than a St. Estèphe, and to mature faster than a Pauillac.

SANCERRE: An attractive upper Loire valley white, with a pleasing pale color, fruitiness and bouquet. Similar in character to Pouilly Fumé, Sancerre matures faster, is shorter-lived and fresher tasting than its regional counterpart, Sauvignon Blanc.

SANTENAY: The soft, full dry red and white wines produced around the town of the same name at the southern end of the Burgundian Côte d'Or. Santenay wines are relatively inexpensive; the reds are thought to be more substantial and are somewhat better known.

SAUMUR: A pleasant upper Loire Valley wine, usually (when exported) white and frequently slightly sparkling. This wine area is particularly unpredictable, being so far north. Frequently, its less than excellent vintages are converted to sparkling wine. Chenin Blanc.

SAUTERNES: The very sweet, rich textured golden white Bordeaux produced from over-ripened grapes in the district of the same name about 30 miles south of Bordeaux. Traditionally dessert wines, the best Sauternes are known by their châteaux (Yquem being the most renowned). Unlike most white wines, Sauternes can age for years, acquiring a warmer color and deeper flavor as they mature.

In the U.S., the term Sauterne (without the final "s") is used indiscriminately to describe almost any white table wine.

SHERRY: The most popular aperitif. Sherry is a gold-to-amber-colored fortified wine, traditionally produced and shipped from the district surrounding the town of Jerez de al Frontera, in southeastern Spain. Sherry is a "made" wine, a blend of many vintages aged in oak casks to which brandy has been added. It is usually consumed shortly after bottling. Sherry comes in various types (e.g. Amontillado, Fino, and Manzanilla).

SOAVE: Probably the best known Italian white wine, Soave is produced in northern Italy, east of Verona, in the foothills of the Alps. It is a plain, dry, pale white wine with a distinctly fresh flavor. It is shipped in tall green "Alsatian" bottles and should be drunk before it is three years old.

TAVEL: One of the oldest and most famous rosé wines, produced in the Rhône river valley north of Avignon. Orange-pink in color, with a strong flavor and bouquet, Tavel rosés are usually drunk when less than two years old.

TERLANO: The best known Tyrolean Italian white wine, produced near the town of the same name near the Austrian border. Terlano is pale green-gold in color, and dry. It is shipped in tall green "Alsatian" bottles bearing Gothic labels which are frequently in German.

TOKAY: The extraordinarily long-lasting Hungarian white wines, produced around Tokay in the Carpathian mountains in northeast Hungary near the Russian border. Aged in barrels for six to seven years before bottling in stubby, long-necked bottles, Tokay has a strong and intense grape flavor.

VALPOLICELLA: The distinctive northern Italian red, produced northeast of Verona, in the foothills of the Alps. A beautiful cherry red in color, Valpolicella has a sweet bouquet, a young, fruity, light flavor and smooth body. Typically bottled after 18 months in wood, it improves in the bottle, but should be drunk before it is five years old.

VERDICCHIO: One of the most popular Italian white wines, produced in central Italy near the Adriatic port of Ancona. Verdicchio

is dry and pale, but full of flavor; it is shipped in a distinctive, slender vase-like bottle.

VERMOUTH: A fortified white wine, flavored with herbs, bark, roots, seeds and spices. Usually served as an aperitif or cocktail ingredient, vermouth comes in either of two varieties:

French—Pale in color and quite dry; usually aged 3 to 4 years before shipping;

Italian—Dark red, and sweet, usually aged 2 years before shipping. Both French and Italian vermouths are made in both France and Italy.

VOLNAY: A Côte de Beaune red burgundy produced in the districts of Volnay and Meursault. (White from both districts carry the Meursault name.) Volnay is a particularly

soft and delicate red, with a round texture and a fragrant after-taste.

VOUVRAY: The best-known of the Touraine wines, produced on the north bank of the Loire River, near Tours. One of the longest-lived white wines, Vouvray can be, in turn, depending on weather and vinting, bone dry and fruity, rich and Rhine-like or pale and sparkling.

BAR TERMINOLOGY

BUCKET - USUALLY IS A REQUEST FOR THE DRINK TO BE SERVED IN A DOUBLE ROCKS GLASS.

CALL LIQUOR OR BACKBAR BRAND - BRANDS WHICH GUESTS REQUEST BY SPECIFIC NAME SUCH AS: EARLY TIMES AND WATER, J & B AND WATER, SMIRNOFF ON THE ROCKS.

CAN, BLENDED OR ON THE MACHINE DRINKS - THESE ARE DRINKS PREPARED IN A MIXING CAN AND MADE ON A BLENDER OR MIX MACHINE.

CHASER - MIX (COKE, 7UP, SODA, WATER, ETC.) WHICH IS SERVED WITH THE DRINK, BUT IN A SEPERATE GLASS

CREAM DRINKS - COCKTAILS WITH CREAM WHICH USUALLY ARE MADE ON THE BLENDER OR MIX MACHINE.

CORDIALS/LIQUEURS - REMEMBER THE WORDS ARE SYNONYMOUS. THESE ARE SWEET, SYRUPY PRODUCTS, USUALLY SERVED AFTER MEALS, E.G. B & B, GRAND MARNIER, GALLIANO, KAH-LUA, ETC.

DOUBLE - USUALLY TWO SHOTS OF LIQUOR, OR TWO PORTIONS OF A PARTICULAR COCKTAIL. SHOULD BE SERVED IN AN OVER-SIZED GLASS.

DRY, VERY DRY, EXTRA DRY - USUALLY REFERS TO MARTINIS AND MANHATTANS WHERE THE ABSOLUTE MINIMAL OF VERMOUTH IS DESIRED.

EIGHTY SIX - THIS MEANS DECLINE FURTHER SERVICE OF DRINKS.

GARNISH - BAR FOODS PLACED IN THE DRINK SUCH AS: CHERRY, OLIVE, ONION, LIME WEDGE, LEMON PEEL, ETC.

HIGHBALL - LIQUOR AND MIX (SODA, COKE, 7UP, WATER, ETC,) SERVED IN A HIGHBALL GLASS.

MIX - ITEMS SUCH AS COCA-COLA, GINGER ALE, 7UP, SODA, TONIC (QUININE), USUALLY SERVED WITH LIQUOR.

ON AND OVER - A DRINK MADE ON THE BLENDER OR MIXER, AND THEN POURED OVER ICE (ROCKS)

ON THE ROCKS - SERVED OVER ICE CUBES

SHIRLEY TEMPLE/ROY ROGERS - NON-ALCOHOLIC DRINKS USUALLY SERVED TO CHILDREN, MADE OF 7UP AND GRENADINE. SOMETIMES REFERRED TO AS A KIDDIE COCKTAIL.

SPLASH - JUST A SMALL AMOUNT (TOUCH) OF MIX ADDED TO A DRINK

STRAIGHT SHOT/NEAT - A STRAIGHT DRINK OF THE PRODUCT ORDERED, SERVED WITHOUT ICE, MIX OR GARNISH

TALL - A DRINK SERVED IN A LARGER GLASS WITH MORE ICE AND MIX.

UP/STRAIGHT UP - COCKTAILS IRRED OR BLENDED THAT ARE SERVED IN A COCKTAIL GLASS. USUALLY MEANS THE GUEST DOESN'T WANT THE DRINKS OVER ICE (ON THE ROCKS).

WATER BACK - A GLASS OF WATER SERVED WITH THE DRINK

WELL/POUR LIQUOR - LIQUORS USED WHEN GUEST DOES NOT SPECIFY BRAND, SUCH AS: BOURBON AND WATER, SCOTCH AND SODA, VODKA ROCKS.

CHEESE DEFINITIONS

ALLGÄUER CHEESES: Cheeses made in the Bavarian Alps, particularly the district of Allgäu which adjoins Switzerland's Emme Valley. Hence, Allgäuer Bergkäse closely resembles Emmenthal, being of firm texture and nutty flavor with the "eyes" characteristic of "Swiss" cheese. Allgäuer Rahmkäse is softer and more strongly flavored, having a closer resemblance to Limburger.

BEL PAESE: Made in the town of Melzo near Milan, Bel Paese is among the most popular Italian table cheeses. It is a soft, mild cheese with a pale yellow hue. An excellent Bel Paese is also made in the United States.

BLEU: A generic term embracing a variety of blue-green or green veined cheeses which are soft and crumbly in texture and, typically, strong, even biting, in flavor. Among the better known bleus are Roquefort, Gorgonzola, Danablu and Stilton.

BRICK: First made in the United States, Brick Cheese is semi-soft with a sharp and pungent flavor. It is stronger than Cheddar but milder than Limburger with which it is often compared.

BRIE: Often called the "Queen of cheeses," Brie is made in the department of Seine et Marne just to the southeast of Paris. It is made in wheels less than an inch thick with tough crusts and pale, soft centers. When properly aged, the center is very soft and the color of ivory. The flavor is both mild and delicate.

CAMEMBERT: This cheese originated near the town of Vimontiers in the department of the Orne but is now made throughout France and elsewhere as well. In France it is the most popular of all cheeses. Camembert comes in wheels about 4 inches thick which are crusty on the outside and soft in the center. It is a delicate cheese which is at its best during the winter months.

CHEEDAR: The term "Cheddar" originally referred to a cheese made in Somerset County in England but today it refers to a wide variety of cheeses made throughout the English speaking world. Typically, Cheddars are hard, sometimes crumbly cheeses which range from mild to very sharp in flavor. Colors vary from pale

yellow to deep orange, the stronger hues being attained by adding vegetable dye.

CHESTIRE: A close relative of Cheddar, Cheshire is believed to have been made around the English city of Chester as long as 2,000 years ago. Cheshire is a hard table cheese and, since it keeps its flavor even when melted, is also used in cooking. In color Cheshire's range from almost white to peach or even darker. Cheshire's are best when aged but most sold today are only briefly cured.

CHEVRE: Originally a French made low-fat goat's milk cheese. Chevre is now produced extensively throughout the United States. Widely used by chefs of the new American cuisine.

COTTAGE CHEESE: Made throughout the world, cottage cheese is simply the curd formed when rennet is added to milk in the first stage of cheese making. Typically, it is sold with some whey retained and with some salt added. Tasting like slightly acid fresh milk, it has a short life and must be eaten fresh.

CREAM CHEESE: Cream cheese is made by draining the whey from cottage cheese and adding cream. The result is a firm, mild, fresh cheese which is used as a spread or in making pastries. Gum arabic is usually added to cream cheese to thicken it.

DANISH CHEESES: Denmark produces few, if any, native cheeses but has successfully copied many varieties made in other countries. The Danes have been introducing new names for many of these copies. For example, Danablu is Gorgonzola made in Denmark, Esrom is Danish Port du Salut and Havarti is Danish Tilsit.

DOUBLE GLOUCESTER: This cheese is a close relative of English Cheddar but matures faster and is of a moister and softer consistency. It has a clear yellow hue, with veins of blue mold, and a distinctly pungent flavor. True Double Gloucester is rarely found in the United States.

EDAM: Named for the town in northern Holland where it was first made, this popular cheese is now mass produced not only in its native land but throughout much of the world. It is a semi-soft table cheese with a

bland taste and a smooth consistency. Edam is sold in the form of slightly flattened balls which are dipped in red wax.

EMMENTHAL: Made in Switzerland's Emme Valley, this is the great classic of "Swiss"-type cheeses. Formed in huge wheels weighing upwards of 145 pounds, it is a very hard cheese with a nutty and slightly sweet flavor. Pale yellow in color and laced with the holes typical of "Swiss" cheeses, Emmenthal is usually aged for four to ten months before it is sold but may be aged much longer to achieve peak flavor.

FETA: The best known of the Greek cheeses, Feta is made of ewe's milk. It is soft and pure white in color. The flavor is sharp and spicy and, because it is cured in brine, Feta is slightly salty.

FONTINA: Fontina was first made in the Aosta Valley in Italy's Piedmont district. It was originally made from goat's milk but is now more commonly made from cow's milk. A relatively firm cheese with a pale yellow hue, Fontina has a full, nutty flavor and aroma.

GJETOST: A dark brown cheese made in Norway from 90% cow's milk and 10% goat's milk, Gjetost has a sweet-sour taste very different from that of any other cheese. Sugar is added while it is being made which accounts, in part, for its unusual flavor.

GORGONZOLA: Italy's great veined cheese, Gorgonzola originated in a village of that name not far from Milan. It has a flavor somewhat akin to that of Roquefort but is creamier in texture. It is, also, not as salty as the king of French blue cheeses.

GOUDA: The town of Gouda, where this cheese originated, is in the south of Holland. The cheese made there resembles Edam, being a bland, fairly firm table cheese with a smooth consistency. Goudas are ball shaped but are not waxed in red as are Edams. With age, Gouda develops a stronger flavor.

GRUYÈRE: Gruyère, made on both the Swiss and the French sides of the Jura mountains, closely resembles that other great "Swiss" cheese, Emmenthal. Both are hard cheeses with a sweet, nutty flavor. Gruyère, however, is made in smaller wheels and has smaller "eyes."

LEICESTER: This is a Cheddar-type cheese which originated in the English county of Leicestershire. It is made in flat, 40 pound wheels and is dyed in shades ranging from orange to red depending on its age. It is a hard, friable cheese with a rich, strong flavor. Leicester has a higher moisture content and a shorter life span than does Cheddar.

LIEDERKRANZ: Originally developed in an American attempt to copy Scholosskase, a German relative of Limburger, Liederkranz shares many of the characteristics of these two cheeses. It is soft in texture, golden in color and has a tangy taste. It also has the very strong aroma associated with Limburger.

LIMBURGER: A strong cheese with an aroma which has been described as "something between a bouquet and a stink," this cheese was first marketed in Limburg, Belgium whence its name. It is soft in consistency, golden in color and piquant in flavor.

MASCARPONE: A popular Italian dessert cheese. It is somewhat like American cream cheese in texture with a sweet yet slightly acid taste. It is produced in Lombardy, Tuscany and southern Switzerland. In England it is compared to Devonshire Clotted Cream.

MOZZARELLA: A popular Italian cheese, mozzarella was originally made only from water-buffalo milk but is now more commonly made from cow's milk. It is a soft, white, fresh cheese with a bland flavor. In consistency mozzarella is pliant and slightly elastic.

MÜNSTER: A classic among German cheeses, Münster has a strong flavor which is

often enhanced by adding other flavors such as caraway or anise. It is firm to hard in consistency and is yellow in color beneath a brownish-red rind. Münster is at its best during the winter months.

PARMESAN: Perhaps the greatest of Italy's classic cheeses, Parmesan originated near the city of Parma in the Emilia district. It is a very hard cheese which is at its best when aged for two to four years. Parmesan crumbles into fine flakes when grated and is frequently used as a flavorful garnish, especially on pasta. The best Parmesan is labeled reggiano.

PONT L'EVÈQUE: Named for the small town in Normandy where it was made, Pont l'Evèque is sold in small seven ounce squares which are deep yellow on the outside and pale yellow on the inside. It is semi-soft in consistency and fairly strong in flavor. Pont l'Evèque is best served as a dessert cheese.

PORT DU SALUT: Sometimes known as Trappist cheese because it was first made in the Trappist monastery at Entrammes in France, Port du Salut is soft and creamy in texture with a flavor which varies markedly with age. Very young Port du Salut is bland almost to the point of being tasteless but this cheese becomes much stronger with age.

PROVOLONE: A classic Italian table cheese, Provolone is firm and pliant in consistency and pale yellow or ivory in color. It is mild in flavor but is often smoked before being dried and salted, giving it a distinctive, smoky taste.

RICOTTA: The Italian cottage cheese, Ricotta is fresh white curd which is moist

with whey and unsalted. It is very bland in flavor and smoothly textured. Ricotta is used frequently in cooking, e.g. in lasagna.

ROMANA: This is a black-rinded Italian sheep's milk cheese used mainly for flavoring. It is much like Parmesan in that it is very friable and crumbles into fine flakes when grated. It has a much stronger flavor than Parmesan, however.

ROQUEFORT: Roquefort, often called the King of the blue cheeses, is made from sheep's milk in the Roquefort district of France. It is marbled with blue-green mold and has a flavor which has been described as pleasantly prickly and tinglingly pungent. It is friable but is creamy in the mouth. Roquefort varies considerably in quality depending on age and other factors.

STILTON: England's outstanding blue cheese, Stilton differs markedly from other veined cheeses such as Roquefort. In texture Stilton is firmer than Roquefort and in flavor it is much less pungent. In color, too, it is different, being ivory at the center and brownish-yellow near the rind.

TALEGGIO: A soft, creamy cheese, Taleggio is named for a small town in Lombardy. Young Taleggio has a bland flavor with just a hint of pungency. The pungency grows stronger with age and some prefer a more mature Taleggio. Its life is brief, however, and timing is important.

TILSIT: A German cheese which originated around the town of Tilsit in East Prussia. It has been likened to Port du Salut but is much stronger, being full-bodied and somewhat coarse. Tilsit is semi-soft in consistency and has small "eyes" like Port du Salut.

Janet *Seaside Shantyton 30*

COMMUNICATION & TERMINOLOGY

COMMUNICATION QUESTIONS

BY ASKING THESE QUESTIONS CONSCIENTIOUSLY, YOU WILL PROMOTE CUSTOMER SATISFACTION, SAVE TIME-CONSUMING STEPS, AND REDUCE CHANCES OF ERRORS ON DRINKS.

- 1) WHEN THE FOLLOWING DRINKS ARE ORDERED, ASK IF THE CUSTOMER WANTS IT STRAIGHT UP OR ON THE ROCKS:

MARTINI
MANHATTAN
ROB ROY
SOURS

GIMLET
STINGER
LIQUEURS (KAHLUA, ETC.)
MARGARITA

- 2) WHEN CUSTOMERS ORDER A MIST (SCOTCH, GIN, VODKA, ETC.), ASK IF THEY WOULD LIKE A LEMON TWIST.
- 3) WHEN CUSTOMERS ORDER A MARTINI OR GIMLET, ASK IF THEY WOULD LIKE GIN OR VODKA.
- 4) WHEN CUSTOMERS ORDER A GIN FIZZ, ASK IF THEY WOULD LIKE A GIN FIZZ, OR A SLOE GIN FIZZ.
- 5) WHEN CUSTOMERS ORDER A COLLINS, ASK WHAT KIND THEY ARE ORDERING - TOM COLLINS, JOHN COLLINS, VODKA COLLINS, OR RUM COLLINS.
- 6) WHEN CUSTOMERS ORDER A LIQUOR ON THE ROCKS WITH A SPLASH, ASK IF THEY WOULD LIKE A SPLASH OF WATER, OR SODA, ETC.
- 7) WHEN CUSTOMERS ORDER PERRIER, ASK IF THEY WOULD LIKE IT ON THE ROCKS, WITH LEMON OR LIME.
- 8) WHEN CUSTOMERS ORDER A DRY MANHATTAN, OR A DRY ROB ROY, ASK IF THEY WANT AN OLIVE OR TWIST.

ROOM SERVICE BOTTLE
LIQUOR, PLU CHART

PLU NO.	DESCRIPTION
1	OLD GRAND DAD
2	JACK DANIELS
3	JOHNNY WALKER RED
4	JOHNNY WALKER BLACK
5	DEWARS WHITE LABEL
6	J&B SCOTCH
7	CUTTY SARK
8	CHIVAS REGAL
9	SMIRNOFF VODKA
10	ABSOLUTE VODKA
11	FINLANDIA VODKA
12	STLINOYCHA VODKA
13	WYBOROWA
14	COURVOISIER
15	REMT MARTIN
16	SEAGRAMS
17	CANADIAN CLUB
18	SEAGRAMS V. O.
19	VROWN ROYAL
20	BEEFEATERS GIN X
21	TANQURAY *
22	BOMBAY *
23	BOODLES *
24	AMERETTO
25	B&B (BRANDY AND BENEDICTINE)
26	DRAMBUIE →
27	GRAND MARNIER
28	KAHLUA
29	BAILEY'S IRISH CREAM
30	CAMPARI
31	VERMOUTH SWEET
32	VERMOUTH DRY
33	SODA MIX
34	JUICE MIX
35	SOUR MIX
36	MINERAL WATER
37	OPEN
38	OPEN
39	OPEN
40	OPEN
41	OPEN
42	OPEN
43	OPEN
44	OPEN
45	OPEN
46	OPEN
47	OPEN
48	OPEN
49	OPEN
50	OPEN

ROOM SERVICE BRANDS

DOMESTIC BEER \$3.50

Budweiser
Budweiser Light
Michelob
New Amsterdam

IMPORTED BEER \$4.00

Amster Lite
Bass Ale
Heineken
Molson Golden
St.Pauli Girl
Becks
Becks Dark

MINERAL WATER - 8 oz. \$3.75

Perrier
Evian
S.Pellegrino
Saratoga
Appollinaris

MINERAL WATER - Liter \$5.50 (PLU#36)

Perrier
Evian

SODAS - 7 oz. \$2.50

Pepsi
Pepsi Diet
Ginger Ale
Tonic
7 Up
Club Soda
Bitter Lemon

SODAS - Liter \$4.50 (PLU #33)

Pepsi
Pepsi Diet
Ginerale
Tonic
7 Up
Club Soda

HOUSE BRANDS

SCOTCH	Johnnie Walker Red
BOURBON	Old Grand Dad
BLEND	Seagram's VO
IRISH	John Jameson
GIN	Beefeater
VODKA	Smirnoff
RUM	Bicardi Silver
TEQUILA	Jose Cuervo Gold
BRANDY	Courvosier VSOP

PRICES

CALL =	\$5.50
PREMIUM =	6.00
SPECIAL =	6.50
Call Cocktails =	\$6.00
Premium Cocktails =	6.50

HOUSE WINES \$4.25

RED
Sebastiani Cabernet Sauvignon
Robert Mondavi Red

PLU#

SNACKS

17	Pretzels	\$10
16	Potato Chips	\$10
15	Peanuts	\$10
14	Mixed Nuts	\$17

WHITE

Sebastiani Country Chardonnay
Robert Mondavi White

ROOM SERVICE ONLY

NEW YORK MARRIOTT MARQUIS BEVERAGE BRAND LISTPrice SCOTCH

C * Johnnie Walker Red
 C Cutty Sark
 P Chivas Regal
 P Dewar's
 P Glenlivet
 P Glenfiddich
 P Johnnie Walker Black
 C J&B

Price RUM

C * Bicardi Silver
 P Bicardi 151
 C Lemon Hart
 C Meyers Dark
 C Mount Gay

BOURBON

C * Old Grand Dad *

P Jack Daniels Black (Sour Mash)
 P Wild Turkey

TEQUILA

C * Jose Cuervo Gold

CANADIAN WHISKEY

C * Seagram's V.O. *

C Canadian Club
 P Crown Royal *

C 7 Crown

VERMOUTH

C Lillet White
 C Lillet Red
 C Norley Port

IRISH WHISKEY

P John Jameson

SHERRY

C Dry Sack *

C Harvey's Bristol Cream *

GIN

C * Beefeater *

C Bombay
 P Boodles
 C Tanqueray *

PORT

C Cockburns

VODKA

C * Smirnoff *

p Absolute 80 *

p Finlandia 80
 p Stolichnaya *

p Wyborowa 90

APERTIFS

C Campari
 C Dubonnet Red
 C Dubonnet Blanc

C = Call

P= Premium

S=Special

ROOM SERVICE ONLY

Page 2

NEW YORK MARRIOTT MARQUIS BEVERAGE BRAND LISTPrice COGNACS

* Courvosier VSOP 6.50

Hines VS 6.50

Hennessey VSOP 6.50

Hennessey Paradis 20.00

Martel Cordon Bleu 10.50

Remy Martin VSOP 6.50

Price ARMAGNACS

Larresingle Reserve 6.50

Price LIQUEOURS (Imported)

P Aalborg Akvavit

P Amaretto DiSaronno *

P Bailey's Irish Cream *

P B&B

P Chambord

P Cointreau *

P Drambuie

P Frangelica

P Galliano

P Grand Marnier #

S Grand Marnier Royal Celebration *

\$15.00 Grand Marnier Cuvee Du Cencintquantenaire *

C Cuyot Creme De Cassis

P Irish Mist *

P Kahlua *

P Mextaxa Manto

P Midori Melon

P Rumple Minze Schnapps *

P Sambuca Romana *

C Southern Comfort

P Tia Maria *

LIQUEURS (Domestic) All Calls

Anisette

Blue Curacao

Sloe Gin

Triple Sec

Brandy: Apricot

Blackberry

Cherry

Peach

Creme De: Banana

Cacao Brown

Cacao White

Menthe White

Menthe Green

Noyaux

C= Call P=Premium S=Special

DRINK MEASUREMENTS

LIQUOR SHOTS 1 1/4 oz.

CORDIAL SHOTS 1 1/4 oz.

BRANDY, COGNACS 1 1/2 oz.

SINGLE LIQUOR ON-THE-ROCKS 1 3/4 oz.

MARTINI, MANHATTAN, ROB ROY, GIBSON, GIMLETS 3 oz.

SHERRY 4 1/2 oz.

BAILEY's 3 oz.

WINE 8 oz.

E.D.I MEASUREMENTS

NORMAL POUR 1 1/4 oz.

SHORT POUR 1/2 oz.

LONG POUR 1 3/4 oz.

NAME: _____ POSITION: _____

OUTLET: _____ DATE: _____

ALPHABETICAL LISTING OF COCKTAILS

DRINK	REGISTER KEY	DRINK	REGISTER KEY
Aalborg Akvavit	Premium	Calypso Coffee	Special
Absolut (vodka)	Premium	Campari (aperitif)	Call
After "5"	Special	Campari and Soda	Call
Aggravation	Special	Campari Cocktail	Call
Alabama Slammer	Special	Canadian Club	Call
Alexander Brandy	Special	Candy Cane	Special
Alexander (gin)	Special	Cape Codder	Call
Amaretto	Premium	Chambord	Premium
Ambrosia Cocktail	Special	Champagne	Champ. key
Ambush Coffee	Special	Chartreuse, green	Premium
Americano Cocktail	Special	Cherry Brandy	Call
Angel Kiss	Special	Chi Chi	Special
Angel's Tip	Special	Chihuahua	Special
Anisette (cordial)	Premium	Chivas Regal (scotch)	Premium
Apollinaris	Perrier	Chocolate Mocha	Special
Apricot Brandy	Call	Chop-Nut	Special
Apricot Sour	Call	Christmas Tree	Special
Aki Plum	Premium	Chubasco	Special
(B)		Cockburns Port	Call
Bacardi (rum)	Call	Coco Loco	Special
Bacardi 151	Premium	Coco Mono	Special
Bacardi Reserve	Special	Coconut Cooler	Special
Bailey's Comet	Special	Coffee Ball	Special
Ballantines	Call	Coffee Orleans	Special
Banana Daiquiri (frozen)	Special	Coffee Royal	Special
Banana Moonshine	Special	Cointreau (cordial)	Premium
Banshee (cream)	Special	Collins (all)	Call
Beachcomber	Special	Collins, Tom, John, etc	Call
Beefeaters (gin)	Call	Colorado Bulldog	Special
Black Bull	Special	Coolers (all)	Call
Black Cow	Special	Courvoisier VSOP	Cognac Key
Black Russian	Special	Creamsickle	Special
Blackberry Brandy	Premium	Creme De Almond	Call
Blackberry Brandy Sour	Premium	Creme De Banana	Call
Bloody Mary	Call	Creme De Cassis	Call
Bloody Maria	Call	Creme De Cocoa Dark	Call
Blue Curacao	Call	Creme De Cocoa White	Call
Blue Velvet	Special	Creme De Menthe, green	Call
Bombay (gin)	Call	Creme De Menthe, white	Call
Boodles (gin)	Premium	Creme De Menthe frappe	Call
Bourbon and Coke	Call	Crown Royal (whiskey)	Premium
Brandy Hines VS	Cognac	Cuba Libre	Call
Brandy Alexander	Special	Cupids Arrow	Call
Brave Bull	Special	Cuttys Sark (scotch)	Call
Bronseca Port	Call	(D)	
B-52	Special	Daiquiri	Call
B&B	Premium	Daiquiri Strawberry	Special
Bubble Gum	Special	Daiquiri Banana	Special
Bucks All	Call	Darby Sour	Special
Bullshot	Call	Demerara	Call
Bailey's Irish Cream	Special	Depth Charge	Special
(C)		Dewer's (scotch)	Call
Cafe Espanol	Special		
Cafe Orange	Special		
Cajun Nightgown	Special		

Dow Taylor Port	Call	IRA	Special
Drambuie	Premium	Irish Coffee	Special
Drunk Monk	Special	Irish Mist	Special
Dry Manhattan	Premium	Italian Valium	Premium
Dry Rob Roy	Premium		Special
Dry Sack (sherry)	Call		(J)
Dubonnet Cocktail	Call	JB (scotch)	Call
Dubonnet Red&Blond	Call	Jack Daniels Black	Premium
		Jack Rose	Call
(E)		Jamacian Dust	Special
Eggnut(all)	Special	Jamacian Punch	Special
El Presidente Cocktail)	Special	Jamaican Coffee	Special
Evian	Perrier	Jelly Bean	Special
Explorador	Call	John Collins	Call
		John Jameson	Premium
(F)		Johnnie Walker Red	Call
Fifth Avenue	Special	Johnnie Walker Black	Premium
Finlandia (vodka)	Premium	Jose Cuervo Gold	Call
Fixes (all)	Call		(K)
Fog Cutter	Special	Kahlua	Premium
Frappes (cordial)	Call	Kamakazee	Premium
Freddy Fud-Pucker	Call	King Alphonse	Premium
French Connection	Special	Kir	Call
Frozen Banana Daiquiri	Special	Knickerbocker	Special
Frozen Daiquiri	Special	Kool Aid	Special
Frangelica	Premium		(L)
		La Bamba	Special
(G)		Lemon Hart	Call
Galliano	Premium	Leprechaun	Special
Gibson	Premium	Lillet White/Red	Call
Gimlet	Premium	Long Island Ice Tea	Special
Gin and Tonic	Call		(M)
Glenlivet	Premium	Mai Tai	Special
Glenfiddich	Premium	Manhattan	Premium
Godfather	Special	Manhattan dry	Premium
Godmother	Special	Manhattan perfect	Premium
Golden Cadillac	Special	Margarita	Premium
Golden Dream	Special	Margarita Frozen	Special
Golden Dream	Special	Margarits Strawberry	Special
Golden Ice	Special	Mariqosa	Special
Good N' Plenty	Special	Martel Cordon Bleu	Cognac key
Grand Mariner	Premium	Martini	Premium
Grasshopper	Special	Melon Ball	Special
Green Lady	Special	Mexican Coffee	Special
Greyhound	Call	Meyers Dark Rum	Call
Gum Drop	Special	Mimosa	Champagne key
Grand Mariner Royal Cel	Special	Mini Jamacian	Special
		Mint Julep	Special
(H)		Mists (all)	Call
Harbor Lights	Special	Mosconovitch	Call
Harvey Wallbanger	Premium	Mount Gay	Call
Harvey's Bristol Cream	Call	Mrs. Bailey's Bush	Special
Hawaiian Punch	Special	Mudslide	Special
Hennessy VSOP	Cognac key	Mextaxa Manto	Premium
Hot Buttered Rum	Special	Midori Melon	Premium
Hot Irish Nut	Special		
(I)			
Iced Tea	Special		

DRINK

REGISTER KEY

DRINK

REGISTER KEY

(N)

Negroni Premium
 Nutty Irishman Special
 Norly Prat Call

(O)

Old Fashioned Call
 Old Grand Dad Call
 One O' Yours Special
 Orange Blossom Call
 Orgasm Special
 Ouzo Premium

(P)

Panther Call
 Peach Brandy Call
 Peaches In A Jar Special
 Pearl Harbor Special
 Peppermint Schnapps Premium
 Perfect Cocktail Premium
 Perfect Manhattan Premium
 Perfect Rob Roy Premium
 Pernod Call
 Perrier Perrier
 Pina Colada Special
 Pink Gin Call
 Pink Lady Special
 Pink Squirrel Special
 Pirate's Gold Special
 Plantation Punch Special
 Planters Punch Special
 Port Wine Open Wine
 Presbyterian Cocktail Call
 President's Cocktail Call
 Puerto Rican Napoleon Special
 Puzzler Call

(Q)

(R)

Ramos Fizz Special
 Ramos Gin Fizz Special
 Red Lion Special
 Red Russian Special
 Red Snapper Call
 Remy Martin VSOP Cognac key
 Rickey's (all) Call
 Rob Roy Premium
 Rob Roy perfect Premium
 Ron Rico Call
 Rootbeer Shooter Special
 Rum Collins Call
 Rum Devil Call
 Rum Punch Call
 Rum Swizzle Call
 Rum, Bacardi Call
 Russian Bear Special

Russian Coffee Special
 Russian Qualuade Special
 Rusty Nail Special

(S)

Salty Dog Call
 Sandeman Partners Call
 Sambuca Premium
 Saratoga Perrier
 Scarlet O'Hara Call
 Sausza Commemorative Call
 Scorpion Special
 Scotch Call
 Scotch and Soda Call
 Scotch Sour Call
 Screaming Orgasm Special
 Screwdriver Call
 Sea Way Special
 Sea Breeze Call
 Seagram's 7 Crown Call
 Shamrock Special
 Sherry Dry Sac Call
 Sherry Harvey Call
 Shirley Temple Beverage
 Side Car Special
 Silver "45" Special
 Silver Bullet Premium
 Singapore Sling Special
 Skipper's Revenge Special
 Slammer I Special
 Slammer II Special
 Sloe Gin Call
 Sloe Gin Fizz Call
 Smashes Special
 Smirnoff (vodka) Call
 Smith and Kearns Premium
 Snowshoe Special
 Soft Drinks Beverage
 Sombrero Premium
 Sours (all) Call
 Southern Belle Special
 Southern Comfort Call
 Southern Comfort Manhattan Premium
 Southern Sunny Special
 Sparkling Mineral Water Perrier
 Spritzer Wine key
 Spritzer Highball Wine key
 Stanley Special
 Stinger Special
 Stolichnaya (vodka) Premium
 S. Pellegrino Perrier
 Swizzle #10 Special

(T)

Tanqueray (gin) Call
 Tea Maria Premium

DRINKREGISTER KEYDRINKREGISTER KEY

Tequila Cocktail
Tequila Sunrise
Tequila
Texas Maggie
Tia Maria
Tio Pepe
Toasted Almond
Tom Collins
Tonic's (all)
Tootsie Roll
Triple Sec

(U)

(V)

Velvet Hammer
Venetian Coffee
Vermouth Dry or Sweet
Vermouth Cassie
Vichy
VO
Vodka
Vodka and Tonic
Vodka Collins
Vodka Gimlet
Vodka Martini

Special
Special
Call
Call
Perrier
Call
Call
Call
Call
Premium

(W)

Ward Eight
Watermelon
Whiskey Sour
Whiskey Toddy
White Heather
White Spider
White Wine Spritzer
Wild Turkey
Windex
Windjammer
Windjammer Barrel
Windjammer Royal
Winter Park
Winter Warmer
Wyborowa

Special
Special
Call
Special
Special
Special
Wine key
Premium
Special
Special
Special
Special
Special
Special
Call

(X)

(Y)

Yellow Bird

Special

(Z)

Zombie
Zonker

Special
Special

COGNACS

Courvosier VSOP	\$ 6.50
Hines VSOP	6.50
Hennessey VSOP	6.50
Hennessey Paradis	20.00
Martel Cordon Bleu	10.50
Remy -Louis XIII	50.00
Remy - Napoleon	10.50
Remy Martin VSOP	6.50
Remy Martin XO	15.00
De Montal VSOP	6.50
Larresingle Reserve	6.50
Larresingle XO Gr.Res.	10.50

Grand Marnier Cuvee Du
Cencintquantenaire 15.00

CHAMPAGNES

X

VINTAGE BOTTLE

Laurent-Perrier

103. Extra Dry N.V. 35.00

Louis Roederer

106. Louis Roederer (Private Label)	N.V.	33.00
107. Louis Roederer Brut Rose	N.V.	55.00
108a. Louis Roederer (split)	N.V.	12.75

Moet et Chandon

109. White Star	N.V.	37.50
111. Dom Perignon	1982	110.00

G.H. Mumm

112. Cordon Rouge Brut N.V. 39.50

Perrier-Jouet

116. Brut Vintage 55.50

Taittinger

120. Taittinger Brut La Francaise N.V. 44.50

Veuve Clicquot

123. Extra Dry N.V. 47.50

SPARKLING WINES

203. Berlucchi Brut, Methode Champenoise	1980	19.50
205. Sebastiani 3 Star		20.50
206. Korbel Brut		23.50
207. Blanc de Noir, NY State		23.50

AMERICAN WHITE WINES

		<u>VINTAGE</u>	<u>BOTTLE</u>
	<u>Chardonnay</u>		
304.	Fetzer Vineyard, Mendo Sundial	1983/4	14.75
310.	Chateau St. Jean, Sonoma	1983	28.50
312.	St. Clement	1983	28.50
314.	Jordan, Alexander Valley	1981	37.50
	<u>Chenin Blanc</u>		
319.	Simi	1983	12.50
320.	Chappellet Vineyard	1982	16.00
	<u>Gewurztraminer</u>		
321.	Dry Creek	1983	12.50
	<u>Johannisberg Riesling</u>		
323.	Chateau Ste. Michelle	1983	12.50
	<u>Sauvignon Blanc</u>		
326.	Sterling Vineyard	1983	16.50
	<u>Fume Blanc</u>		
331.	Robert Mondavi Reserve	1981	33.00

ROSE WINES

335.	Rose of Cabernet, Simi	1983	12.50
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AMERICAN RED WINES

		<u>VINTAGE</u>	<u>BOTTLE</u>
	<u>Cabernet Sauvignon</u>		
404.	Robert Mondavi Winery	1982	25.00
407.	Sebastiani Eagle Vineyard	1981	26.50
408.	Clos du Val	1981	27.00
410.	Silverado	1981	27.50
414.	Sterling Vineyard Reserve	1979	51.00
	<u>Pinot Noir</u>		
418.	Clos Du Bois, Cherry Hill	1981	16.00
	<u>Merlot</u>		
423.	Sterling Vineyard	1982	22.50
	<u>Zinfandel</u>		
426.	Deloach	1981	18.75
	<u>Petite Sirah</u>		
428.	Louis Martini	N.V.	11.50
	<u>Gamay</u>		
430.	Beaulieu Vineyards	1980	9.75

FRANCE BOURDEAUX

Crus Superieurs (Superior Growth)

		<u>Vintage</u>	<u>Bottle</u>
<u>Haut-Medoc</u>			
634.	Chateau Haut-Batailley, Pouillac	1981	24.00
<u>Graves</u>			
636.	Chateau Carbonnieux, Leognan	1981	18.00
Bons Crus (Good Growths)			
<u>Haut-Medoc</u>			
643.	Chateau De Camensac, Haut Medoc	1981	18.00
645.	Chateau Phelan-Segur, St. Estephe	1979	27.50
<u>Saint Emilion</u>			
650.	Chateau Bellevue Petit Chateau	1979	24.00
<u>Pomerol</u>			
652.	Clos Rene	1979	24.00

BORDEAUX BLANC

VINTAGE BOTTLE

Graves

701. Chateau Carbonnieux 1982 22.00

Sauternes

705. Chateau La Tour Blanche 1976 18.50

704. Chateau Ausone 1983 12.50
Vente au public
705. Chateau Margaux 1983 12.50
706. Chateau Léoville Las Cases 1983 12.50
Léoville Las Cases
706. Chateau Margaux 1983 35.00
Pichon Longueville
707. Chateau Pichon Longueville Chappuis 1983 47.00
Pichon Longueville
708. Chateau Pichon Longueville Baron 1983 47.00
Pichon Longueville

Médoc
715. Chateau Villandraut Sauternes 3e GC. Léger 1984 11.00
715. Chateau Poujeaux Sauternes 1984 27.00

Pézenas

818. Chateau Trichet 1983 9.75

Val de Loire

819. Chablis-de-Sauveterre 1983 9.50
Chablis
821. Chateau Pouilly-Fumé 1983 16.00
Les Cadets

BOURGOGNE BLANC

VINTAGE BOTTLE

Chablis

801. Chablis Domaine de la Maladiere	1983	12.50
803. Chablis 83 Mignotte	1983	16.00

Cote de Beaune

804. Bourgogne Aligote, Domaine Carnot	1983	12.50
805. Macon Lugny, Les Charmes, Coop de Lugny	1984	12.50
806. Meursault, Pierre Ponelle	1983	35.50
808. Puligny Montrachet Champsgain, Pierre Ponelle	1983	42.00

Maconnais

814. Macon Villages Blanc St. Leger	1984	12.00
815. Pouilly-Fuisse, Solutre	1984	27.00

Vines d' Alsace

816. Sylvaner, Trimbach	1983	9.75
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Val de Loire

819. Muscadet-de-Sevre-et Maine, Bascher	1983	9.50
822. Pouilly-Fume, Les Croits	1983	16.00

BOURGOGNE ROUGE

		<u>VINTAGE</u>	<u>BOTTLE</u>
	<u>Cote de Nuits</u>		
901.	Clos De Vougeot, Pierre Ponelle	1979	12.00
902.	Vosne-Romanee, Mugneret	1980	21.50
908.	Nuits St. Georges Domaine Daniel Rion	1981	51.00
	<u>Cote de Beaune</u>		
915.	Savigny Les Beaune, Domaine Guyon	1980	16.00
917.	Beaune Greves, Marcilly	1979	24.00
	<u>Beaujolais</u>		
925.	Beaujolais-Villages, Louis Jadot	1983	12.00
	<u>Cote du Rhone</u>		
929.	Cotes-du-Rhone, Pierre Ponelle	1983	9.50
931.	Chateauneuf-du-Pape, Duroquier	1982	24.00

GERMANY

VINTAGE BOTTLE

Rheinhessen

1001. Oppenheimer Krotenbrunnen, L. Kreusch	1982	8.50
1004. Niersteiner, Rosenberg Spatlese, Heinrich	1979	12.50

Rheinpfalz-Palatinate

1006. Durkheimer Spielberg Kabinett, Scheurebe	1983	12.00
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Rheingau

1007. Schloss Johannisberger QBA, Metternich	1982	12.00
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Mosel-Saar-Ruwer

1009. Bereich Bernkastel Green Label, Deinhard	N.V.	12.50
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ITALY

VINTAGE BOTTLE

Red

1103.	Pomino, Marchese de Frescobaldi	1982	10.50
1106.	Chianti Classico Riserva DOC	1979	15.00
1110.	Brunello di Montalcine DOC, Villa Banfi	1979/80	39.00

White

1112.	Frascati Superiore, Marino Cotto d'Oro	N.V.	8.00
1113.	Orvieto Classico, Cotti	1983	9.00
1118.	Pinot Grigio, S. Margherita	1983	18.50

PORUGAL

	<u>VINTAGE</u>	<u>BOTTLE</u>
1400. Mateus Rose	N.V.	9.50

ISRAEL

1600. Selected Cabernet Sauvignon	N.V.	12.00
1601. Sauvignon Blanc	N.V.	12.50

SPARKLING WINES

183. Botanical Road Method Champenoise	1980	16.00
185. Schindler's Star		
186. Kirsch Sweet		
187. Baco de Noit, NY Spark		