1. **Modern Mixology:** A description of the art of mixology; what mixology is, terms, cocktails, tips, tricks and more!
   1. **What is Mixology?:** About Mixology. (Homepage)
      1. *Mixology* is another term for mixing drinks or bartending and a *Mixologist* is another term for a bartender or bar chef. Mixology is generally accepted as a slang term for a refined and in depth study of the art and craft of mixing.
      2. [Mixology](http://cocktails.about.com/od/mixology/Mixology_The_Art_of_Mixing_Cocktails.htm) has become a more common used term in recent years and is generally accepted to be a refined, higher study of mixing [cocktails](http://cocktails.about.com/od/history/a/cocktail_dfntn.htm) and drinks than the everyday actions of bartender. This definition and it's use is one of much debate in the bartending community, usually because of the impression it leaves that a mixologist is better and more skilled than a bartender. This isn't necessarily so. Neither is "better" than the other and each require a different set of skills, but then again the two titles can be interchanged.
      3. **The Cocktail Culture** (1st Page)
         1. **Cocktail History (2nd Layer Page)**
            1. The official definition of a "cocktail" according to the modern Merriam-Webster Dictionary is "an iced drink of wine or distilled liquor mixed with flavoring ingredients." That's a pretty broad definition, but reflects the modern practice of referring to almost any [mixed drink](http://cocktails.about.com/od/cocktailspeak/g/mxddrnk_spk.htm) as a cocktail.
            2. The first published definition of the Cocktail appeared in an editorial response in *The Balance and Columbian Repository*of 1806. This read: "Cocktail is a stimulating liquor, composed of spirits of any kind, sugar, water and [bitters](http://cocktails.about.com/od/spirits/tp/about_bitters.htm)." It is this definition of ingredients that we continue to use when referring to the 'ideal' cocktail.
            3. **When was the Cocktail Created?**

People have been mixing drinks for centuries, but it wasn't until the 17th and 18th centuries that the precursors of the cocktail (the Slings, [Fizzes](http://cocktails.about.com/od/cocktailrecipes/r/gin_fizz.htm), [Toddies](http://cocktails.about.com/od/cocktailrecipes/r/httdy_ht.htm)and [Juleps](http://cocktails.about.com/od/atozcocktailrecipes/r/mnt_jlp_cktl.htm)) became popular enough to be recorded in the history books. It is unclear where, who, and what went into the creation of the original cocktail, but it seems to be a specific drink rather than a category of mixed drinks during that time.

The first published reference to the cocktail appears in the *Farmer's Cabinet* (Amherst, New Hampshire, April 28, 1803). The spoof editorial tells of a "lounger" who, with an 11 a.m. [hangover](http://cocktails.about.com/od/healthsafety/a/hngovr_101a.htm), "…Drank a glass of cocktail - excellent for the head…" In [*Imbibe!*](http://cocktails.about.com/od/toastsjokes/gr/imbibe_bkrvw.htm), David Wondrich attributes the first known cocktail *recipe* in print to Captain J.E. Alexander in 1831 who calls for [brandy](http://cocktails.about.com/od/spirits/p/brndy_bscs.htm), [gin](http://cocktails.about.com/od/spirits/p/gist_gin.htm) or [rum](http://cocktails.about.com/od/spirits/p/intro_rum.htm) in a mix of "…a third of the spirit to two-thirds of the water; add bitters, and enrich with sugar and nutmeg…”

* + - * 1. **The US Prohibition (3rd Layer Page)**

*U.S. Prohibition Era: January 16, 1920 through December 5, 1933*

The prohibition of alcohol in the 1920's and 30's in the United States is one of most famous, or infamous, times in recent American history. The intention was to reduce the consumption of [alcohol](http://cocktails.about.com/od/cocktailspeak/g/alcohol_spk.htm) by eliminating businesses that manufactured, distributed and sold it. Considered by many as a failed social and political experiment, the era changed the way many Americans view alcoholic beverages, enhancing the realization that federal government control cannot always take the place of personal responsibility.

We associate the era with gangsters, bootleggers, speakeasies, rum-runners and an overall chaotic situation in respect to the social network of Americans. The period began in 1920 with general acceptance by the public and ended in 1933 as the result of the public's annoyance of the law and the ever-increasing enforcement nightmare.

* + - 1. **Distilling Today**
         1. The distilled spirits that we drink today are unique in some aspect from all of it's competitors and many have a culture or history all their own. The resurgence of the cocktail culture over the past couple decades has been fueled by the innovations of many of these spirits and the people behind the scenes. Yet, for all the differences there are many similarities. Bourbon families like the Beams and Samuels have carried their craft through generations just like the agave farmers and tequila distillers of Mexico. The industry is growing and the innovations keep coming, and at the same time, the past is being revived.
      2. **Entertaining**
         1. The distilled spirits that we drink today are unique in some aspect from all of it's competitors and many have a culture or history all their own. The resurgence of the cocktail culture over the past couple decades has been fueled by the innovations of many of these spirits and the people behind the scenes. Yet, for all the differences there are many similarities. Bourbon families like the Beams and Samuels have carried their craft through generations just like the agave farmers and tequila distillers of Mexico. The industry is growing and the innovations keep coming, and at the same time, the past is being revived.
      3. **Books & Bar Guides**
         1. There is no shortage of bartending guides and books written about "the art of drinking" and many of them are fantastic reading material. It's in these books that you'll find histories about many classic drinks, discover your new favorite cocktail and learn the tricks (or mistakes) made by others behind the bar. If you enjoy drinking and enjoy history, you'll enjoy many of these books

**List of Books and Guides (2rd Layer Page)**

The Best Bartending Guides

The Joy Of Mixology

The History & Stories of the Best Bars of New York

* + - 1. **Toasts & Drinking Games**
         1. You have a drink and a few friends, now it's time for a great toast. A long-time tradition, toasting is a bonding experience between everyone involved and can end up being quite memorable. That said, there are a few common mistakes in toasting that can be considered a serious faux pas. Then there are the jokes and drinking games that can always add to a party.

**Quick Toasting Tips (2rd Layer Page)**

**To Health**

"May you live as long as you like,   
And have all you like as long as you live."

**To Friendship**

"There are good ships,   
and there are wood ships,   
The ships that sail the sea.   
But the best ships, are friendships,   
And may they always be."

**To Drinking**

"My friends are the best friends   
Loyal, willing and able.   
Now let’s get to drinking!   
All glasses off the table!"

**To Love**

"May we kiss whom we please,   
And please whom we kiss."

**To Happiness**

"May neighbours respect you,   
Trouble neglect you,   
The angels protect you,   
And heaven accept you."

**Top 5 Drinking Games (2rd Layer Page)**

**Beer Pong**

The Olympic sport of drinking games. All you need is a ping pong ball, a ton of plastic cups and a keg, and you've got the ultimate combination of sporting skill and stomach strength. Sink a ball and your opponent has to chug the beer, it's as simple as that. You can't block the shot except on the second bounce, and each team only gets one re-rack per game.

**Kings**

Also known as Circle of Death(COD), Ring of Fire and about a million other names, COD requires just a cup, a deck of cards and some creativity. Spread the deck of cards around a single cup and have players choose from the deck at random. Each card has a different rule decided on by the house that can vary from "Take a drink and go again (Ace)," "Nine Nine Bust a Rhyme (Nine)" and the ever obnoxious "Questions (Queen)."

The only constant rule is that when a player draws a king, they must pour as much (or as little) of their beer into the center cup. The person who draws the fourth king must then chug whatever combination of alcohol the game has produced, ending the game.

**‘F’ the Dealer**

It's got a different name, but we assume you can figure that part out for yourself. 'F' the dealer is another card-based game that begins with a player holding the deck and asking the person to their left what the top card in the deck is. If the guess is wrong, the dealer then says higher or lower and the player guesses again. If the second guess is wrong than the guesser must drink the difference between the card they guessed and the card they drew. If the guess is correct, than the dealer drinks the card amount and it's on to the next player. After three rounds without a correct guess, the dealer passes the deck to the person to their left and the game begins again.

**The Dude Game**

There are a couple of variations of this one, but for ours all you need are some drinks and a copy of the film "The Big Lebowski." Fans of the movie see where this is going. You watch the movie as a group and drink whenever someone says the word "dude." While that may not seem like a lot at first, most of the crowd should be pretty wrecked by the time the Nihilists show up

**Flip Cup**

Another game where all you need is cups, beer and friends. Fans of "It's Always Sunny in Philadelphia" will already know the rules, but for the uninitiated, create two teams of equal size and give each player half a beer. When the game starts the team members at the end of the table must chug their beer, set the cup on its top and use their fingers to flip the cup right-side up. What follows is a relay race where each member of the team must finish and flip their cup. The first team to finish wins

* + - 1. **Responsible Drinking**
         1. Anyone who drinks knows that there are some serious side effects. A cocktail or two are perfectly fine when you're out with friends, but if you over indulge you'll find the consequences. As adults we are responsible for ourselves and it is especially important that we make responsible decisions when we drink alcohol, remember it is an intoxicating beverage. And, when you do have one too many there are many tried and true hangover cures waiting for you the next morning.
    1. **Modern Mixology (2nd Page)**
       1. **Professional Bartending**
          1. A bartender needs to have a variety of skills which are highly important and some that the mixologist may not develop or use on a regular basis. In general a bartender needs to know a lot of common and [popular cocktails](http://cocktails.about.com/od/outonthetown/ss/bartend_memory.htm), serve many people at once, think quick and be the ultimate people person. The mixologist tends to focus on the art and craft of mixing cocktails, studying the [classics](http://cocktails.about.com/od/cocktailrecipes/a/classic_cktls.htm), concocting new and exotic drinks, experimenting with lesser known distilled spirits and mixers, and, overall, pushing the limits of classic bartending.
       2. **Best Bartending and Mixology Schools**
          1. **The Columbia Bartending Agency and School of Mixology**

The Columbia School of Mixology has been training bartenders since 1965 and in that time our graduates have gone on to find great success in every level of the business. From bars to clubs to private staffing and catering, you can be sure that a Columbia School of Mixology graduate has worked there.

We are also one of the few bartending schools in New York to teach you using real alcohol. We believe that learning to make good drinks with flavored water, the common practice at other bartending schools, is like learning to cook with fake food–it is just not the same! Great bartenders do not simply memorize ingredients, they know what flavors mix well together. We will teach you the most popular new and classic drinks and also give you a chance to develop your own palate, providing you are 21 of course.

Even though we teach using real alcohol, we still provide instruction for a comprehensive price of only $250. Other schools charge upwards of $800 dollars to simply get you started bartending. We give you all the skills you need at a fraction of the price.

Our teachers are also all graduates of our own program. They have gone through the test, done the drink mixing, and bartended in bars from New York City to New Zealand and Australia. Additionally, all of our teachers are have been TIPS certified, giving them expertise on safely working with alcohol–knowledge that they will pass along to you!

Most importantly, our classes are incredibly fun. Whether you are serious about bartending, are sick of throwing back Screwdrivers at your friends house party, or are simply looking for something fun to do before a Friday night out, our classes are perfect. We teach you all the basics and make sure you have a good time doing it.

**www.columbiabartending.com**

* + - * 1. **New York Bartending School**

The New York Bartending School is the most recognized and largest bartending school in the United States. Our ultra-modern real-bar facilities and 'Modern NYC Bartender School' training will have you working in no time!

All the New York Bartending School instructors are State licensed, professional, experienced and very supportive. They provide our graduates with modern NYC bartending training, the speed skills needed to work in any establishment, plus all the tricks of the trade that will help them advance quickly in their career.

The New York Bartending School, Inc has the reputation of having the most comprehensive bartender training curriculum of any bartending school in America. Students not only learn all the drinks served in today's popular bars & lounges, they learn everything they will ever need to know to become a professional bartender. Comprehensive seminars on spirits, liqueurs, wine and beer (the only bartending school with a real beer tap/keg system), alcohol awareness training, opening/closing procedures, garnish preparation, up selling, customer service. Our affiliation with Digital Dining's premier bar & restaurant 'Point Of Sale' register system allows our students to train and practice on 4 new POS systems at the school - all set up with printers and fake cash for interactive role playing.

* + - 1. **Competition Information**
         1. **America’s Fastest Female Bartender**

Speed Rack is a competition created by and for female bartenders and raises money for breast cancer awareness.

Speed Rack is a national cocktail competition featuring top female bartenders in key cocktail markets, putting them head to head in round robin style timed and judged challenges. It is the first competition to highlight the up and coming generation of strong women in the spirits industry.

Each local winner receives an honorarium to compete in the finals and the opportunity to be crowned Miss Speed Rack USA. Proceeds go to support breast cancer related charities. In our inaugural year (2011-2012), Speed Rack raised over $69,000 for: [NBCF](http://www.nationalbreastcancer.org/) and [SHARE](http://www.sharecancersupport.org/).

**www.speed-rack.com**

* + - * 1. **World Margarita Championship**

**Known as one of Tucson Arizona’s signature events, The World Margarita Championship has continued to grow**  from its first year at Cuvee Bistro where 100+ guests crowded into the bar, to increasingly  larger venues including the patio at Maynard’s Market and Kitchen, and now this year to the grounds of the Tucson Museum of Art where over 1000 guests can comfortably attend and enjoy the event.

The World Margarita Championship features 16  mixologists including 15 from Tucson Original member restaurants, and one from Mexico, all competing for the Judges Award and the People’s Choice Award using tequila provided by Tequila Penasco, Patron, Sauza, Avion, and el Tesoro.

The fun begins when  the first two mixologists take to the demonstration stage to create their version of the classic margarita for the panel of judges. Throughout the evening, guests are invited to sample all 16 margarita entries as well as food from 13 Tucson Original restaurants.  Votes submitted by attendees will be tabulated at the end of the evening to determine the winner of the 2012 People’s Choice Award.

* + - * 1. **“World’s Most Imaginative Bartender”**

The *Bombay Sapphire* Worlds Most Imaginative Bartender programme is a global bartending competition which celebrates the power of imagination in cocktail making.

The aim is to inspire the endless creativity that is at the heart of great cocktail making. Imagination has long been at the heart of the *Bombay Sapphire*story - from its artisan distillation process, the careful selection of the 10 exotic botanicals through to the inspired blue bottle that is recognised the world over.

*Bombay Sapphire* held its inaugural global competition in May 2012, in Morocco where the worthy winner - David Wolowidnyk, Canada - presented his Moroccan inspired cocktail "[Beldi](http://www.bombaysapphire.com/content/BombaySapphire_WMIB_2012.pdf" \t "_blank)" which means natural. David was selected from thousands of contestants overall and eight finalists, he took part in a four-day experience, visiting the Moroccan home of one the *Bombay Sapphire* botanicals - coriander. The experience culminated with a cocktail competition where each bartender presented a bespoke imaginative cocktail - inspired by the cultural experiences they had experienced throughout the trip.

**http://www.bombaysapphire.com/en-US/imaginativebartender**

* + - * 1. **World Bartender Championship**

The World Bartender Championship represents Friday's®; longstanding heritage, knowledge, expertise and innovation in the beverage industry. The competition began back in the late 80s as a challenge between bartenders and has grown into a full representation of the T.G.I. Friday’s® brand, a leader in the casual dining industry and one of the most recognized brands in the world.

Beginning in August, local competitions are held throughout the world to determine the best bartender at each restaurant. Local winners advance to regional and then division competitions for a chance to compete in the ultimate event - T.G.I. Friday's World Bartender Championship.Most competitions are open to the public.

www.worldbtc.com

* 1. **Molecular Mixology: (3rd Page)**
     1. **What is molecular mixology?:**
        1. **Molecular Mixology** is the term applied to the process of creating [cocktails](http://en.wikipedia.org/wiki/Cocktails" \o "Cocktails)using the equipment and techniques of [molecular gastronomy](http://en.wikipedia.org/wiki/Molecular_gastronomy).
        2. These methods enable the creation of greater intensities and varieties of flavour, flavour combinations and different ways of presenting drinks, for example using gels, powders, foams, atomised sprays etc., as well as affecting the appearance of the cocktail
        3. To get a better idea of what molecular mixology is all about, we should look at the inspiration for it, which is molecular gastronomy. One area of molecular gastronomy is combining foods will similar chemical compositions. If one ingredient has high levels of amines or aldehydes then they should be combined with other ingredients that contain high levels of amines or aldehydes. Many times the combination's are not intuitive or obvious. For example the Fat Duck, a Michelin three star restaurant, combines oysters and passion-fruit jelly as one dish, where as another dish combines spice bread ice cream and crab syrup. Odd combination's, but supposedly they taste very good together.
     2. **Equipment**
        1. The equipment used in molecular mixology can range from comparatively simple items such as blowtorches (frequently used in restaurant cooking) to more specialised items such as a vacuum sealer, a device for combining and infusing ingredients in a vacuum and thus preserving their flavours and enhancing the finished product. These infusions allow unexpected combinations of flavours in cocktails, including flavourings from non-edible substances, such as tobacco and leather (found in the Smoked Old Fashioned cocktail) and perfume (as in the Champagne No.5]).Another machine which is used by the best mixologists is the Rotavap. This is a [vacuum](http://en.wikipedia.org/wiki/Vacuum) rotary [distillation](http://en.wikipedia.org/wiki/Distillation) setup, which allows the extraction of aromas, low temperature reduction of juices and the production of flavored spirits
     3. **Techniques**
        1. The techniques used by a mixologist are mostly bound to the new equipment which is provided by the [molecular gastronomy](http://en.wikipedia.org/wiki/Molecular_gastronomy). They are, for the most part, adaptions of new techniques for food preparation, for example: [airs](http://en.wikipedia.org/wiki/Ferran_Adria) were originally created for food applications, but nowadays you can find aires on top of [cocktails](http://en.wikipedia.org/wiki/Cocktails)
        2. **Spherification (3rd Layer Page)**
           1. The [spherification](http://en.wikipedia.org/wiki/Spherification" \o "Spherification) is one of the techniques applied to molecular mixology, is the culinary process of shaping a liquid into spheres, they can be small like a caviar or larger like an egg yolk.
           2. (Youtube Video)
  2. **Common Terms:** A description of the common terms mixologists and bartenders use.
     1. **Also Known As…**
        1. Bar Chef, Cocktailian ([*Joy of Mixology*](http://cocktails.about.com/od/toastsjokes/gr/joymixology_rvw.htm)), Bartender, Bartending, Mixicologist (1895 book)
     2. **Ape´rtif**
        1. **A refreshing drink typically served before a meal to stimulate the appetite. It typically includes gin, vermouth, or Campari and includes many of the oldest cocktails.**
     3. **Call Drink**
        1. To request a brand name [liquor](http://cocktails.about.com/od/cocktailspeak/g/Liquor.htm) when ordering a drink. These drink are typically more expensive than those using the house, or well, brand of liquor.
           1. **Tanqueray and Tonic**
           2. **Jack and Coke**
     4. **Dash**
        1. **The smallest bar measurement tht specifies a quantity of liquid. Usually a simple shake of a liquid into the drink.**
     5. **Digestif**
        1. **A drink, often sweet, served after dinner to complete a meal and aid digestion. They are typically dessery cocktails or any brandy.**
     6. **Dry**
        1. **Refers to the amount of vermouth in a cocktail, using less vermouth will result in a drier cocktail. Typically a martini is a drink that can be served dry.**
     7. **Libation**
        1. The act of pouring a liquid as a sacrifice (as to a deity).
        2. The act or instance of drinking, often ceremoniously.
     8. Liqueur
        1. An alcoholic beverage that has been flavored with fruit, herbs, nuts, spices, flowers, or cream and bottled with added sugar.
     9. Neat
        1. Drinks that do not contain ice.
     10. On the Rocks
         1. Refers to serving a drink over ice. The term is often used when referring to a straight shot of liquor poured in a short glass filled with ice.
     11. Straight Up
         1. A drink whose ingredients are chilled in a cocktail shaker and strained into a glass.
  3. **Mr. Mixologist:** A description of a variety of different mixologists.
     1. **Mr. Mixologist:** An interview with the best mixologist in the world.
     2. **Other top mixologist’s:**
        1. **Erik Lorincz**
           1. Fresh off his win at Diageo World Class Bartender of the Year event in Athens, this London-based mixologist is currently considered to be the best.  At the competition, he created new cocktails, braved speed tests, was judged on food pairings, and even rated for his banter before beating out 24 other notable professionals from around the world.  Head to The Connaught in Mayfair to check out his work – before he’s whisked off around the world like his predecessors.
        2. Jason Kosmas
           1. Jason Kosmas of the New York City restaurant Employees Only not only dons a moustache that harkens back to the days of yore, but his drinks aspire to the care and romance applied by old-school bartenders. And as this restaurant mimics the atmosphere of old school American ‘speakeasies’, so you’ll really feel like you’re time traveling.
        3. Charlotte Voisey
           1. When mixology was still a budding industry, one woman edged out a gaggle of men to be crowned the best UK Bartender in 2002.  These days, she’s more of a consultant and Company Mixologist with William Grant & Sons, so she is jet-setting from Las Vegas to Napa Valley, Aspen and New York City all of the time to lend her talents and insight. You may be able to find her at events where she will still make a killer cocktail – that is, if her looks don’t kill you first
        4. Danny Valdez
           1. New Orleans is back, and in a big way – and Danny Valdez is ushering in a new generation of mixologists in this historic city.  He has focused himself solely on this city since the devastation of Hurricane Katrina in 2005, and has been pivotal in opening up new restaurants and bars around the city.  He and his company Cocktalian Nola aims to educate everyone that “No trip to this city is complete without a trip to the bar Cure”.
        5. Shinobu Ishigaki
           1. This Japanese master may eventually elevate mixology to an art form as significant as forging samurai swords or traditional flower arranging.  Featured on numerous travel and food programs (including Anthony Bourdain’s show No Reservations), this global award-winner creates cocktails that are truly a sight to behold, and a journey for the palate.  Head over to Shibuya and locate Bar Ishinohana in order to sample his work.
        6. Tony Coligliaro
           1. Synonymous with Molecular Mixology, this man is one of people responsible for bringing recent culinary techniques and technology from the kitchen to the bar.  Using blowtorches, liquid nitrogen and a host of other toys, he helped bring about a new appreciation for the artistry that can take place in the hands of a master mixoloxist.  Head to Islington and find the bar with no name to see his bar and try to sneak into his lab
  4. **Cocktails:**
     1. **A-Z Cocktail recipes**
        1. **American Dream**
           1. 1 oz [PAMA Pomegranate Liqueur](http://cocktails.about.com/od/liqueurscordials/p/pama_liqueur.htm)
           2. 1 oz black cherry [rum](http://cocktails.about.com/od/spirits/p/intro_rum.htm)
           3. 1 1/2 oz POM Wonderful pomegranate cherry juice
           4. 1/2 oz [fresh sour mix](http://cocktails.about.com/od/cocktailspeak/g/sweet_sour_mix.htm)
           5. white fondant stars for garnish
           6. [blueberries](http://cocktails.about.com/od/cocktailsbyflavor/a/Blueberry-Cocktail-Recipes.htm) for garnish
        2. **Bloody Mary**
           1. 3 oz tomato juice
           2. 1 1/2 oz [vodka](http://cocktails.about.com/od/spirits/p/vdka_101b.htm)
           3. 1/2 oz lemon juice
           4. 1 dash of Worcestershire sauce
           5. Celery salt
           6. Ground pepper
           7. Hot pepper sauce to taste
           8. Celery stalk and/or pickle spear for garnish
           9. Lemon and/or lime wedge for garnish
        3. **Central Park**

1. 2 oz New Amsterdam Gin
2. 3 drops of vanilla extract
3. 4 oz tomato juice
4. 1 oz lime juice
5. pinch of cayenne pepper
6. vanilla bean for garnish
7. cherry tomato for garnish
   * + 1. **Devil’s Punch**
8. 2 oz [tequila](http://cocktails.about.com/od/spirits/p/tqla_tme.htm)
9. 1 oz [orange liqueur](http://cocktails.about.com/od/cocktailsbyflavor/a/orange-liqueur-cocktail-recipes.htm)
10. 1 oz [limoncello](http://cocktails.about.com/od/liqueurscordials/g/lemoncello_lqr.htm)
11. 1 oz [sour mix](http://cocktails.about.com/od/cocktailspeak/g/sweet_sour_mix.htm)
12. Dash of [orange juice](http://cocktails.about.com/od/cocktailrecipes/a/orange_cocktails.htm)
    * + 1. **El Presidente**
13. 2 oz light rum
14. 1/2 oz fresh lime juice
15. 1/2 oz [pineapple juice](http://cocktails.about.com/od/cocktailrecipes/a/pineapple_cocktails.htm)
16. dash of grenadine

Firefly

* 2 oz [vodka](http://cocktails.about.com/od/spirits/p/vdka_101b.htm)
* 4 oz [grapefruit juice](http://cocktails.about.com/od/cocktailrecipes/a/grapefruit_cocktails.htm)
* 1 oz [grenadine](http://cocktails.about.com/od/makeyourownmixers/r/grenadine.htm)

Georgia On My Mind

* 2 oz [Four Roses Bourbon](http://cocktails.about.com/od/whiskeyreviews/fr/Four-Roses-Bourbon-Whiskey.htm)
* 0.5 oz [Domaine de Canton Ginger Liqueur](http://cocktails.about.com/od/liqueurscordials/p/domaine_canton.htm)
* 1.5 oz [peach nectar](http://cocktails.about.com/od/cocktailsbyflavor/a/Peach-Cocktail-Recipes.htm) (Looza brand)
* 2-3 dashes of [Bitter Truth Celery Bitters](http://cocktails.about.com/od/mixology/fr/bittertruth.htm)
* [basil](http://cocktails.about.com/od/mixology/ig/Herbs-and-Spices-in-Mixology/Basil-Herb-in-Cocktails.htm)

Hot Apple Pie

* 2 oz [Tuaca](http://cocktails.about.com/od/spirits/a/learn_liqueurs_3.htm)
* [hot apple cider](http://cocktails.about.com/od/cocktailrecipes/a/apple_cocktails.htm)
* [Whipped cream](http://cocktails.about.com/od/mixology/a/whipthatgroove.htm)
* [Cinnamon stick](http://cocktails.about.com/od/mixology/ig/Herbs-and-Spices-in-Mixology/Cinnamon-Herb-in-Cocktails.htm) for garnish

Irish Car Bomb

* 3/4 pint [Guinness](http://beer.about.com/od/beerstyles/tp/TopTenBeers.htm)
* 1/2 shot [Irish cream liqueur](http://cocktails.about.com/od/liqueurscordials/p/irishcream_profile.htm)
* 1/2 shot [Irish whiskey](http://cocktails.about.com/od/irishwhiskey/Irish_Whiskey.htm)

Japanese Slipper

* 1 oz [Midori melon liqueur](http://cocktails.about.com/od/liqueurscordials/p/midori_liqueur.htm)
* 1 oz [Cointreau orange liqueur](http://cocktails.about.com/od/cocktailsbyflavor/a/orange-liqueur-cocktail-recipes_3.htm)
* 1 oz lemon juice
* [honeydew melon](http://cocktails.about.com/od/cocktailsbyflavor/a/Melon-Cocktail-Recipes.htm) slice for garnish

Kamikaze

* 1 1/2 oz [vodka](http://cocktails.about.com/od/spirits/p/vdka_101b.htm)
* 1 oz lime juice
* 1 oz [triple sec](http://cocktails.about.com/od/cocktailsbyflavor/a/orange-liqueur-cocktail-recipes_3.htm)
* [Lime wedge](http://cocktails.about.com/od/embellishments/ss/grnsh_lime.htm) for garnish

Lava Lamp Martini

* 2 oz vodka or citrus vodka
* 1 oz [raspberry liqueur](http://cocktails.about.com/od/cocktailsbyflavor/a/Raspberry-Cocktails.htm)
* 1 oz honey

Mai Tai

* 1 oz light rum
* 1 oz dark rum
* 1/2 oz lime juice
* 1/2 oz [orange curacao](http://cocktails.about.com/od/cocktailsbyflavor/a/orange-liqueur-cocktail-recipes_2.htm)
* 1/2 oz [orgeat syrup](http://cocktails.about.com/od/makeyourownmixers/p/orgeat_syrup.htm)
* [Maraschino cherry](http://cocktails.about.com/od/embellishments/p/maraschino_cherry.htm) for garnish

New York Cocktail

* 2 oz blended whiskey
* 1 oz lemon juice
* 1 tsp superfine sugar
* 1/2 tsp grenadine
* lemon twist for garnish

Orange Cocktail

* 3/4 oz [gin](http://cocktails.about.com/od/spirits/p/gist_gin.htm)
* 3/4 oz [sweet vermouth](http://cocktails.about.com/od/liqueurscordials/g/dry_vermouth.htm)
* 3/4 oz [orange juice](http://cocktails.about.com/od/cocktailrecipes/a/orange_cocktails.htm)

Painkiller

* 2 ounces navy or [dark rum](http://cocktails.about.com/od/spirits/p/intro_rum.htm)
* 4 ounces [pineapple juice](http://cocktails.about.com/od/cocktailrecipes/a/pineapple_cocktails.htm)
* 1 ounce cream of coconut
* 1 ounce [orange juice](http://cocktails.about.com/od/cocktailrecipes/a/orange_cocktails.htm)
* Nutmeg for garnish

Queen Bee

1 ½ oz lime vodka

1 oz coffee brandy

½ oz cream sherry

Raspberry Bellini

* 2 oz Leblon Cachaca
* 6 [raspberries](http://cocktails.about.com/od/cocktailsbyflavor/a/Raspberry-Cocktails.htm)
* dash of lime juice
* 2 tsp superfine sugar
* top with Champagne

Salty Dog

* 2 oz [gin](http://cocktails.about.com/od/spirits/p/gist_gin.htm)
* 4 oz [grapefruit juice](http://cocktails.about.com/od/cocktailrecipes/a/grapefruit_cocktails.htm)
* Salt for rimming
* Lemon or [lime wedge](http://cocktails.about.com/od/embellishments/ss/grnsh_lime.htm) for garnish

Tequila Sunrise

* 4 oz [orange juice](http://cocktails.about.com/od/cocktailrecipes/a/orange_cocktails.htm)
* 2 oz [tequila](http://cocktails.about.com/od/spirits/p/tqla_tme.htm)
* 1/2 oz [grenadine](http://cocktails.about.com/od/makeyourownmixers/r/grenadine.htm)
* orange slice for garnish
* [maraschino cherry](http://cocktails.about.com/od/embellishments/p/maraschino_cherry.htm) for garnish

Union Square

* 2 oz New Amsterdam Gin
* 2 strawberries
* sprig of basil
* 1/2 oz fresh lime juice
* 1/2 oz fresh lemon juice
* 1 oz [agave nectar](http://cocktails.about.com/od/makeyourownmixers/p/agave_nectar.htm)
* 1/2 strawberry for garnish

Vanilla Vixen

* 1 oz SKYY Vanilla Vodka
* 2 oz SKYY Citrus Vodka
* 1 oz [Midori melon liqueur](http://cocktails.about.com/od/liqueurscordials/p/midori_liqueur.htm)
* 1/2 oz lime juice

Wedding Cake

* 3/4 oz [gin](http://cocktails.about.com/od/spirits/p/gist_gin.htm)
* 3/4 oz [amaretto](http://cocktails.about.com/od/liqueurscordials/g/amaretto_lqr.htm)
* 1/4 oz [orange juice](http://cocktails.about.com/od/cocktailrecipes/a/orange_cocktails.htm)
* 1/4 oz [pineapple juice](http://cocktails.about.com/od/cocktailrecipes/a/pineapple_cocktails.htm)
* 1/4 oz cream

XUXUBana

* 2 oz XUXU Strawberry Liqueur
* 4 oz banana juice
* fresh strawberry for garnish

Yellow Submarine

* 1 1/2 oz vodka
* 1/2 oz white rum
* 1/2 oz banana liqueur
* banana slice for garnish

Zorbatini

* 1 1/2 oz vodka
* 1/2 oz ouzo
* greek olive for garnish

* 1. **Tips and Tricks:**
     1. **Layering Drinks**
        1. **Layering is the act of carefully pouring a small amount of liquid so it balances on top of another ingredient. This is done by using the back of a barspoon to gently float the ingredient on top of the ingredients already in the glass. This technique is often used to make layered shots and works best when pouring the denser ingredients first. The heavier liquors will sink while the lighter rise to the top. To maintain the layered effect, the drink should not be stirred.**
     2. **Rimming A Glass**
        1. **Rimming a glass is the act of moistening the rim of the glass and dipping the glass in either salt, sugar, or occasionally cocoa or powdered sugar. To moisten the glass, take a slice of fresh fruit and wipe the rim of the glass. Pour the desired ingredient on a plate or napkin, turn your glass upside down, and rub it in the ingredient of choice. Pour your drink into the glass and serve.**
     3. **When to Shake and When to Stir**
        1. The debate of shaken versus stirred cocktails is hot, especially when talking about the famous [Martini](http://cocktails.about.com/od/cocktailrecipes/r/mrtni.htm). As you're looking through cocktail recipes you'll see some are shaken, some stirred, but is there a theory behind which method to choose? Yes, there is a general rule (as rules go in bartending). There are always exceptions to this rule so it is best to follow a recipe's instructions or, why not, experiment with both.
           1. [**When to Shake:**](http://cocktails.about.com/od/mixology/ht/bsc_shk.htm)   
              Shake cocktails when they include fruit juices, cream liqueurs, simple syrup, sour mix, [egg](http://cocktails.about.com/od/cocktailsbyflavor/a/Cocktails-With-Eggs.htm), dairy or any other thick or flavorful mixers. Shaking will create a strained drink with a cloudy, effervescent look at first that will clear up within a few minutes after straining.

Chocolate Martini

Cosmopolitan

Mai Tai

New Orleans Fizz

* + - * 1. [**When to Stir**](http://cocktails.about.com/od/mixology/ht/howto_stirdrink.htm)**:**   
           Stir cocktails that use distilled spirits or very light mixers only. Stirring is a more gentle technique for mixing cocktails and is used to delicately combine the drinks with a perfect amount of dilution. Many gin and whiskey cocktails are stirred because shaking is said to "bruise" the spirit.
        2. This "rule" refers to [cocktails](http://cocktails.about.com/od/history/a/cocktail_dfntn.htm) and not necessarily [mixed drinks](http://cocktails.about.com/od/cocktailspeak/g/mxddrnk_spk.htm) which are almost always stirred and served with a sipstick or straw for further, fine-tuned stirring as the drink is consumed.

**Imperial Cocktail**

**Manhattan**

**Martini**

**Rob Roy**