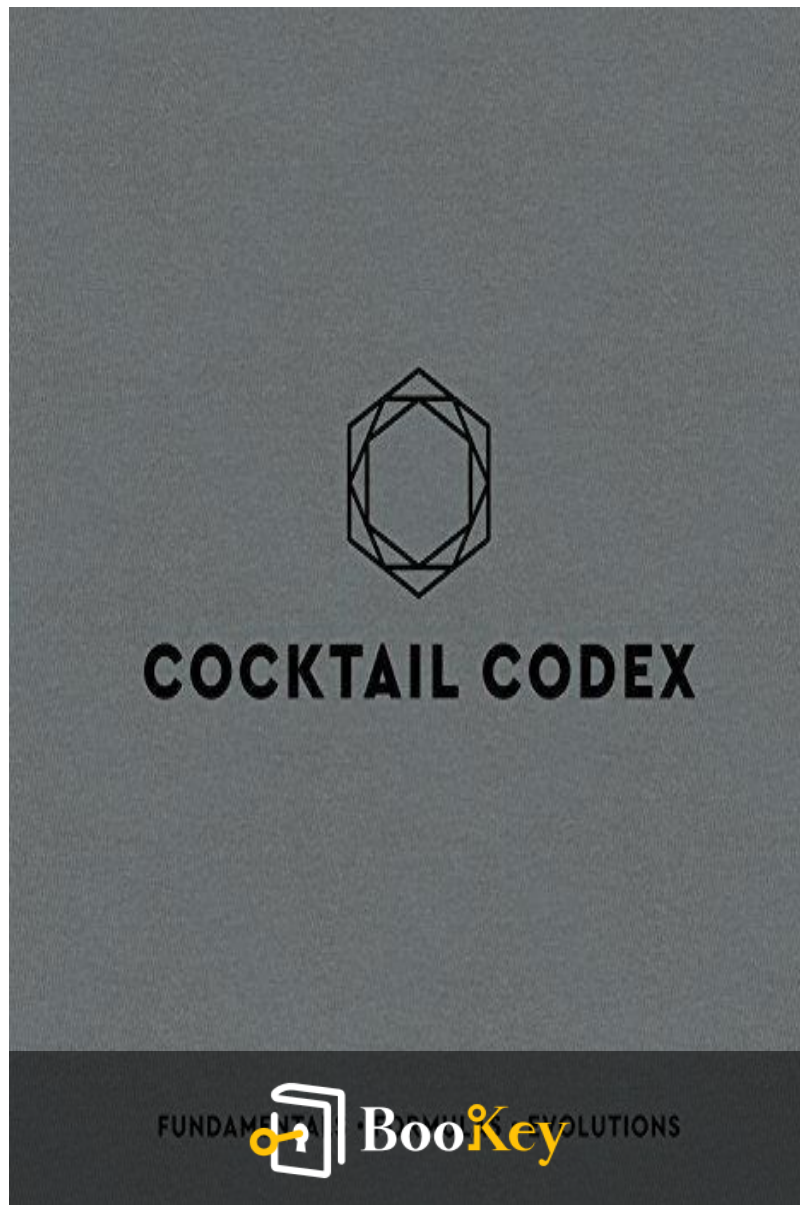


Cocktail Codex PDF

Alex Day



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Cocktail Codex

Master the Art of Cocktails with Six Simple
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About the book

From the creators of the acclaimed cocktail book **Death & Co**, **Cocktail Codex** serves as an essential guide for both novice and seasoned mixologists. This innovative work introduces the concept of "root cocktails," revealing six foundational recipes—Old Fashioned, Martini, Daiquiri, Sidecar, Whisky Highball, and Flip—that encapsulate the essence of cocktail crafting. By mastering these templates, readers will gain insights into the principles of mixing, such as the when and how of shaking or stirring, ingredient substitutions, and the science behind flavor combinations. With its practical wisdom and engaging approach, **Cocktail Codex** is a must-have for anyone eager to elevate their cocktail-making skills and explore new creative possibilities.

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About the author

Alex Day is a renowned bartender, cocktail expert, and co-founder of the acclaimed New York City bar Employees Only, which has garnered international recognition for its innovative drink approach and vibrant ambiance. With years of experience in the hospitality industry, Day has established himself as a thought leader in the cocktail world, contributing to various publications and sharing his expertise through engaging educational platforms. His book, "Cocktail Codex," reflects his passion for the craft and innovation in mixology, offering readers a unique framework for understanding cocktails and empowering them to create their own signature drinks. Day's dedication to the art of cocktail-making not only elevates the drinking experience but also fosters a deeper appreciation for the intricate balance of flavors and techniques that define the world of spirits.

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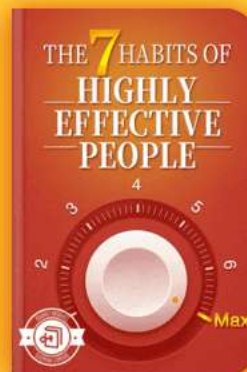


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Summary Content List

Chapter 1 : THE OLD-FASHIONED

Chapter 2 : THE MARTINI

Chapter 3 : THE DAIQUIRI

Chapter 4 : THE SIDECAR

Chapter 5 : THE WHISKY HIGHBALL

Chapter 6 : THE FLIP

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Chapter 1 Summary : THE OLD-FASHIONED

THE CLASSIC RECIPE

The Old-Fashioned cocktail consists of spirit, sugar, bitters, and ice. A traditional recipe includes muddling a sugar cube with bitters, followed by adding bourbon and ice. The cocktail is garnished with lemon and orange twists.

OUR ROOT RECIPE

This ideal Old-Fashioned is crafted with a balanced bourbon, specifically Elijah Craig Small Batch, and a richer sweetener, Demerara Gum Syrup. Bitter Truth aromatic bitters are used alongside Angostura bitters for depth. The garnishing technique enhances the aromatic qualities of the drink.

THE ORIGINAL COCKTAIL

The Old-Fashioned is spirit-driven, balancing sweetness and bitters. Mastery involves precise measurements, where too



much sugar or bitters can skew the drink's balance. Focus should remain on the core flavor, whiskey, while modifications should enhance it.

OLD-FASHIONED ORTHODOXY

Defining traits of an Old-Fashioned include being spirit-driven and balanced with sweetness and bitters.

UNDERSTANDING THE TEMPLATE

The Old-Fashioned is ideal for those who appreciate spirits. The drink engages all senses, inviting slow sipping for reflection.

THE CORE: AMERICAN WHISKEY

American whiskey is meticulously regulated, ensuring consistent quality across styles like bourbon and rye. Understanding the differences in whiskey types aids in crafting cocktails.

THE E (OR LACK THEREOF) IN WHISKEY



The spelling varies internationally, with the Irish using an "e" and Scots avoiding it. American distillers often adopt the "e" due to Irish influence.

BOURBON

Bourbon boasts diverse styles. Selecting the right bourbon involves understanding the mashbill and aging to achieve the desired flavor profile.

RECOMMENDED BOTTLES

Noteworthy bourbons include:

-

Eagle Rare 10-Year

: A spice-rich whiskey suitable for various cocktails.

-

Elijah Craig Small Batch

: Versatile and timeless for both shaken and stirred drinks.

-

Old Grand-Dad 114

: High-proof bourbon, surprisingly drinkable.

-

Old Weller Antique 107



: Wheat-forward, excelling in cocktails but retaining rich flavor.

-

Wyoming Whiskey

: Craft spirit with local authenticity.

RYE WHISKEY

Rye's spiciness enhances cocktails, often acting similarly to bitters in flavor dynamics.

RECOMMENDED BOTTLES

Popular rye whiskeys:

-

Rittenhouse Rye

: Ideal for cocktails with its balanced profile and high proof.

-

Russell's Reserve 6-Year Rye

: A balanced rye with floral notes.

OTHER AMERICAN WHISKEYS

Include Tennessee sour mash whiskey and true wheat



whiskeys, notable but less commonly used in cocktails.

EXPERIMENTING WITH THE CORE

Varieties of spirits can function as the core in an Old-Fashioned, inviting improvisation. Infusions can alter the flavor profile.

OLD-FASHIONED VARIATIONS

Classic and inventive variations reflect different core flavors while maintaining the cocktail's foundational structure.

EXPLORING TECHNIQUE

Understanding dilution and glassware choices is crucial for crafting the perfect Old-Fashioned.

GLASSWARE: THE OLD-FASHIONED GLASS

The ideal Old-Fashioned glass is durable, ideally suited for both stirring and serving the drink cold over ice.

NEXT LEVEL TECHNIQUE: MAKING SYRUPS



Homemade syrups can enhance cocktails significantly, offering richer flavors compared to store-bought alternatives.

DIRECT-HEAT SYRUPS

These syrups are produced by simmering which, although effective, requires careful temperature control.

CENTRIFUGE SYRUPS

Advanced techniques produce beautifully clear syrups for elegant cocktails.

CONCLUSION

The exploration of the Old-Fashioned provides a gateway to understanding cocktail craftsmanship, inviting creativity through variations and personal touches while respecting tradition.



Chapter 2 Summary : THE MARTINI

THE CLASSIC RECIPES

Martini Variations

- Martinis can be made with gin or vodka and dry vermouth, alongside various flavor variations.
- Classic Martini: 2 oz gin, $\frac{3}{4}$ oz dry vermouth, lemon twist or olive garnish.

Gin Martini

- Ingredients: 2 ounces gin, $\frac{3}{4}$ ounce dry vermouth.
- Preparation: Stir ingredients with ice, strain into a glass, garnish, and serve.

Vodka Martini

- Ingredients: $2\frac{1}{2}$ ounces vodka, $\frac{1}{2}$ ounce dry vermouth.
- Preparation: Same as Gin Martini, but adjustments for the vermouth amount for flavor balance.



Root Recipes

- The flavor profiles of gin and vermouth can heavily influence martinis.
- Base recipe: 2 parts gin, 1 part vermouth, with orange bitters to amplify flavors.

Our Ideal Gin Martini

- 2 oz Plymouth gin, 1 oz Dolin dry vermouth, 1 dash orange bitters, lemon twist garnish.

Our Ideal Vodka Martini

- 2½ oz Absolut Elyx vodka, ½ oz Dolin dry vermouth, olive garnish.

Personal Preferences

- Martini orders often reflect personal preferences: types of spirit, levels of vermouth, stirring vs. shaking, and garnish choices.



Martini Orthodoxy

- A Martini consists of alcohol and aromatized wine; it showcases flexibility in proportions and garnishes.

Understanding the Template

- Martinis balance between spirit and vermouth, allowing for a variety of flavor profiles.

Core Spirits: Gin and Vodka

- Unique characteristics of gin can drastically change Martinis; the choice of vodka can also affect flavor.

Gin Types

- Types of gin include London dry, contemporary, Old Tom, and aquavit, each with unique flavor profiles.

Recommended Gins

- Beefeater, Fords, Plymouth, Sipsmith, Tanqueray are versatile picks for cocktails.



Vodka Types

- Categories include grain-based vodkas with subtle character differences, such as Absolut and Belvedere.

Experimenting with the Core

- Modifying base spirits and vermouth adjustments can lead to unique cocktails while maintaining a balanced flavor.

Classic Variations

- Include the Vesper, Dean Martin, and experiments with flavors and aromatized wines.

Vermouth Types

- Different types include sweet (Italian), dry (French), and blanc/bianco vermouth, with recommendations for each.

Experimentation with Other Aromatized Wines

- Substituting with aperitif wines like Cocchi Americano can



create distinctive cocktails.

Experimenting with the Balance

- Changing vermouth type will demand rebalancing the cocktail's overall flavor.

Garnishes

- Essential for enhancing flavor: options include lemon oil, olives, and pickled onions.

Friends and Family Section

- Personal stories illustrating the significance of Martinis in social settings.

Exploring Technique: Full-Dilution Stirring

- Mastery of dilution leads to greater cocktail quality.

Glassware Preference

- Preference for Nick & Nora glasses due to their suitability



size and shape relative to traditional martini glasses.

The Martini Extended Family

- A variety of cocktails like the Manhattan, Negroni, and Bamboo draw upon the same foundational principles of the Martini, showcasing their versatility and depth.

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Critical Thinking

Key Point: The importance of personalization in cocktail crafting cannot be understated.

Critical Interpretation: In the chapter summary, the author's emphasis on personal preferences in martini preparation highlights a critical point about cocktail culture: while recipes serve as a guide, the true art lies in individual interpretation and taste. This underscores the notion that some may prioritize tradition while others embrace creativity in crafting their drinks. Critics argue that adherence to traditional recipes, as suggested, may limit culinary exploration and expression (Bassett, 2016). Thus, while the author's viewpoint on martini orthodoxy is well-articulated, it is essential for readers to recognize that mixology thrives on personal innovation and that no single approach holds absolute validity.



Chapter 3 Summary : THE DAIQUIRI



THE CLASSIC RECIPE

The Daiquiri is a quintessential sour cocktail, combining spirit, citrus, and sweetener to create a balanced drink. It's especially popular due to its versatility and the variety of rums available, making it the perfect choice for cocktail enthusiasts seeking to explore. While the classic Daiquiri includes rum, fresh lime juice, and simple syrup, it often suffers from poorly executed frozen versions. The classic recipe focuses on quality ingredients, showcasing the purity of its components.

Daiquiri Recipe



-

Ingredients:

- 2 ounces rum
- ¾ ounce fresh lime juice
- ¾ ounce simple syrup
- Garnish: 1 lime wedge

-

Instructions:

Shake all ingredients with ice, strain into a chilled coupe, and garnish with the lime wedge.

OUR ROOT RECIPE

This variation enhances the classic formula with a mix of light Spanish rum and rum agricole for added complexity and brightness.

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Chapter 4 Summary : THE SIDECAR

THE CLASSIC RECIPE

Origin of the Sidecar

The Sidecar is believed to have originated from an American army captain in Paris during World War I. It likely evolved from the Brandy Crusta, a drink referenced in Jerry Thomas's 1862 book, which used significant amounts of brandy and small amounts of citrus and curaao.

Sidecar Recipe

-

Ingredients:

- 1½ ounces Cognac
 - 1 ounce Cointreau
 - ¾ ounce fresh lemon juice
 - Garnish: 1 orange twist
-



Instructions:

Shake all ingredients with ice, strain into a chilled coupe, express the orange twist, rub it around the rim, and place it in the drink.

Our Ideal Sidecar

-

Ingredients:

- 1½ ounces Pierre Ferrand Ambre Cognac
- 1 ounce Pierre Ferrand dry curaçao
- ¾ ounce fresh lemon juice
- 1 teaspoon simple syrup
- Garnish: 1 orange twist

-

Instructions:

Similar to the classic recipe, ensuring harmony by balancing the components.

LIQUEURS COME TO THE PARTY

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The Sidecar offers a complex drinking experience, featuring bright citrus, dryness, and lingering flavors, differentiating itself from other cocktails like the Daiquiri, primarily defined by texture and acidity.

UNDERSTANDING THE TEMPLATE

The Sidecar's template mirrors that of other cocktails like the Margarita and Cosmopolitan. Balancing the different qualities of each ingredient is crucial; the variability in sweetness, proof, and flavor means adjustments are often necessary.

SIDECAR ORTHODOXY

Key characteristics of a Sidecar:

- Core flavor from a spirit and substantial liqueur.
- Balanced by a citrus juice.

COGNAC

Cognac serves as a rich foundation for the Sidecar, with variations existing between grape brandies worldwide, each



influencing the cocktail's overall balance.

RECOMMENDED COGNAC BOTTLES

-

Hennessy VS:

Classic, woody and sweet.

-

Pierre Ferrand Ambre:

Sweet and complex, recommended for cocktails.

ARMAGNAC

A spicier cousin of Cognac, it is less standardized, making specific recommendations challenging.

SPANISH BRANDY

Typically richer and sweeter than French counterparts, valuable in small quantities for flavoring.

PISCO AND SINGANI

Both are South American brandies, introducing diverse flavor

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profiles suited for cocktails.

APPLE BRANDY

Varieties like Calvados and American styles, which can produce either rich or spicier profiles depending on their production methods.

EAU-DE-VIE

Clear spirits made from various fruits, typically unaged, can serve as flavorful accents in cocktails.

AGAVE-BASED SPIRITS

Tequila and mezcal, often replacing Cognac, require thoughtful ingredient adjustments to maintain balance in cocktails drawn from the Sidecar template.

EXPERIMENTING WITH THE CORE

Experimentation with different spirits in cocktail recipes showcases the importance of balance and ingredient pairing.

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ALTERNATIVE ACIDS

Alternative acids serve as replacements or enhancements to citrus in cocktails, allowing for unique flavor explorations without traditional fruit juices.

RIMMING

A common technique in cocktails such as the Sidecar. Rims can enhance the drinking experience but should be used sparingly.

GLASSWARE: THE COUPE

The coupe is preferred for serving Sidecars, emphasizing sensory experience and elegance.

SIDECAR VARIATIONS

The Sidecar allows creative variations, highlighting how minor adjustments can significantly impact balance and flavor.

Notable Variations:

-



Champs-Élysées:

Contains Chartreuse instead of Cointreau, adjusting the balance accordingly.

-

Corpse Reviver #2:

A more democratic recipe with an emphasis on balance among various ingredients.

-

Blood and Sand:

Introduces scotch and cherry Heering while maintaining the foundational structure of the Sidecar.

This chapter illustrates the Sidecar's versatility and importance in understanding cocktail balance through its classic and innovative variations.



Critical Thinking

Key Point: Balance in Cocktail Recipes

Critical Interpretation: The chapter emphasizes the critical nature of balancing ingredients in cocktail recipes like the Sidecar, yet one must consider that the author's interpretation of harmony in flavors might overlook the subjective nature of taste and the impact of personal preferences, which can vary widely. Different bartenders and drinkers may have unique interpretations of how balance should be achieved, as supported by experts such as David Wondrich in 'Imbibe!', who notes that historical context and regional variations significantly influence craft cocktail philosophy.



Chapter 5 Summary : THE WHISKY HIGHBALL

Section	Content
The Classic Recipe	The Highball is a cocktail made with scotch and sparkling water. Classic recipe: 2 oz scotch, 6 oz cold seltzer, garnish with lemon wedge. Instructions: Pour scotch in glass, add ice, stir, top with seltzer, stir again.
Root Recipe	Preferred whisky can vary; recommended is Hakushu 12-year Japanese whisky. Adjust proportions to maintain harmony.
Our Ideal Whisky Highball	Ingredients: 2 oz Hakushu 12-year whisky, 4 oz cold seltzer. Instructions: Pour whisky in glass, add ice, let sit, add seltzer, stir.
Devil in the Details	A quality Whisky Highball requires knowledge of ingredients and technique, celebrated as an art form in Japan.
Whisky Highball Orthodoxy	A Highball involves a core spirit and a nonalcoholic mixer, which can vary between effervescent or still options.
Understanding the Template	Success depends on complementary ingredients and balance, often experimenting with spirits and mixers.
The Core and Seasoning: Whisky	Quality whisky is crucial; can be single-malt or blended scotch.
Recommended Bottles	<p>Single-Malt Scotch: Auchentoshan Three Wood, Bowmore 12-Year, Glenlivet 12-Year, Highland Park 12-Year, Laphroaig 10-Year.</p> <p>Blended Scotch: Compass Box Asyla, The Famous Grouse, Compass Box Oak Cross.</p>
Irish Whiskey	Triple distillation; recommended include Bushmills Original and Redbreast 12-Year.
Japanese Whisky	Globally acclaimed; recommended labels are Hakushu 12-Year, Nikka Coffey Grain Whisky, Suntory Toki.
Other World Whiskies	Whiskies from various regions; explore options similar to established styles.
Experimenting with the Core and Seasoning	Include various spirits to enhance the Highball, e.g., Americano (seltzer replaced with gin).
The Balance: Sparkling Water	Sparkling water type affects taste and effervescence; options include mineral water and soda water.
Highball Variations	Incorporate elements from other cocktails to enhance flavor without making the drink sour.
Technique & Equipment	Focus on proportions, serving temperature, mixing methods, and glassware for effervescence.
Waste Not	Advocates for sustainability, minimizing plastic straw use with Highballs.



THE CLASSIC RECIPE

The Highball, a cocktail created around the turn of the 20th century, is a mix of scotch and sparkling water. Its name may originate from steam locomotive references or simply describe a tall glass ("high ball"). The classic recipe calls for:

Whisky Highball Recipe

-

Ingredients:

- 2 ounces scotch
- 6 ounces cold seltzer
- Garnish: 1 lemon wedge

-

Instructions:

- Pour scotch into a Highball glass, add ice, stir briefly, then top with seltzer and stir again. Garnish with a lemon wedge.

ROOT RECIPE



The ideal Highball can vary based on personal whisky preference. This book recommends the soft and elegant Hakushu 12-year Japanese whisky for its balance with seltzer. The proportions can be adjusted, especially when using more flavorful whiskies, to maintain harmony.

Our Ideal Whisky Highball

-

Ingredients:

- 2 ounces Hakushu 12-year Japanese whisky
- 4 ounces cold seltzer

-

Instructions:

- Pour whisky into a Highball glass, add ice, let sit, then add seltzer and stir. No garnish.

DEVIL IN THE DETAILS

Though simple, mastering a Whisky Highball requires knowledge and technique. The quality of components (whisky, ice, seltzer) and precise construction contribute to



an exemplary drink. This cocktail is celebrated in Japan, elevating its preparation to an art form, emphasizing the character of the whisky and mixer.

WHISKY HIGBALL ORTHODOXY

- A Highball consists of a core spirit seasoned with a nonalcoholic mixer.
- The core can include various spirits and can be effervescent or still.

UNDERSTANDING THE TEMPLATE

- A successful Highball hinges on complementary ingredients, balance, and a flexible template often experimenting with spirits and mixers, including juices and sodas.

THE CORE AND SEASONING: WHISKY

High-quality whisky is fundamental in a Highball, as the drink showcases its flavors. This section delves into different types of whiskies, starting with Scotch, which can be categorized into single-malt and blended.



RECOMMENDED BOTTLES

-

Single-Malt Scotch Examples:

- Auchentoshan Three Wood (Lowlands)
- Bowmore 12-Year (Islay)
- Glenlivet 12-Year (Highlands)
- Highland Park 12-Year (Orkney Islands)
- Laphroaig 10-Year (Islay)

-

Blended Scotch Examples:

- Compass Box Asyla
- The Famous Grouse
- Compass Box Oak Cross

IRISH WHISKEY

With a mix of unique styles, Irish whiskey is distinguished by its triple distillation. Key bottles recommended include:

- Bushmills Original
- Redbreast 12-Year



JAPANESE WHISKY

Japanese whisky has gained global acclaim. Recommended labels include:

- Hakushu 12-Year
- Nikka Coffey Grain Whisky
- Suntory Toki

OTHER WORLD WHISKEYS

Whiskies are being produced globally, with recommendations to explore based on production methods similar to established styles.

EXPERIMENTING WITH THE CORE AND SEASONING

Various spirits, including fortified wines and bitter aperitifs, can enhance the Highball drink. The chapter includes classic variations like the Americano, which substitutes seltzer for gin.

THE BALANCE: SPARKLING WATER



Sparkling water plays a crucial role in balancing a Highball. Different types of sparkling water (mineral water, soda water, seltzer) influence the drink's taste and effervescence.

HIGHBALL VARIATIONS

Exploration into variations utilizes principles from other cocktails, incorporating elements like citrus to enhance flavor without turning the drink into a sour.

TECHNIQUE & EQUIPMENT

Key techniques involve achieving the right proportions, serving temperature, and mixing methods. The importance of glassware in maintaining effervescence is also discussed.

WASTE NOT

The chapter advocates for the use of sustainable materials, reducing reliance on plastic straws, which are frequently used with Highballs.

Overall, Chapter 5 focuses on the craft and artistry of creating the perfect Highball and its variations, emphasizing the balance of flavor, technique, and quality ingredients.



Example

Key Point: Quality ingredients are paramount in crafting a perfect Highball.

Example: Imagine you're at a cozy bar, your friend orders a Highball, and you decide to try your hand at making one. You select the Hakushu 12-year Japanese whisky for its rich flavor and pair it with crisp seltzer. As you measure 2 ounces of whisky and pour it over ice in a tall Highball glass, the anticipation builds. You pour in 4 ounces of seltzer, watching the bubbles dance jubilantly, mixing harmoniously together. You pause to appreciate the freshness before taking a sip, the delicate balance of the scotch and effervescence bursts tantalizingly on your palate. In this moment, the artistry of cocktail making shines through, teaching you that the choice of each component, from whisky to mixer, can elevate the simplest of drinks into something sublime.



Chapter 6 Summary : THE FLIP

Chapter 6 Summary: The Flip

The Origin of the Flip

The Flip originated in seventeenth-century England as a warmed drink made from beer, rum, and sugar. In colonial America, the drink evolved with a hot iron poker used to froth the mixture, eventually leading to the introduction of egg and a shift from hot to cold serving. Today, a Flip consists of a spirit or fortified wine, sugar, and a whole egg, served chilled.

Classic Recipe: Flip

-

Ingredients

:

- 2 ounces spirit or fortified wine
- 2 teaspoons demerara sugar
- 1 whole egg



- Garnish: Nutmeg

-

Instructions

:

Dry shake the ingredients, then shake with ice, double strain into a chilled coupe, and garnish with nutmeg.

Root Recipe: Our Ideal Flip

The authors favor using oloroso sherry for its complexity.

The ideal recipe includes:

- 2 ounces González Byass Matusalem oloroso sherry
- ½ ounce Demerara Gum Syrup
- 1 whole egg
- Garnish: Nutmeg

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I've learned. Highly recommend!

Alex Walk

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Chapter 1 | Quotes From Pages 19-140

1. Use a touch too much sugar and the drink starts to get flabby—sweet, without sharply defined flavor.
2. With disciplined technique, a core flavor can be balanced and seasoned to create a harmonious result.
3. Drinking an Old-Fashioned activates all of your senses.
4. It's the perfect cocktail, then, to display how... precision is the name of the game.
5. The old-fashioned and its variations are best when the focus remains squarely on the spirit... modifications should enhance the characteristics of that spirit.

Chapter 2 | Quotes From Pages 141-227

1. A Martini can be called a Martini if it's made with both booze and vermouth, without much else added.
2. Understanding these kinds of fine details as the pinnacle of

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cocktail mastery.

3. A garnish can allow the drinker to personalize the drink; for example, the lime wedge on a Daiquiri allows drinkers to modify the drink along the sweet and sour spectrum.
4. There's no cocktail that's ordered with more specific requests than the Martini: spirit type (gin or vodka), the quantity of vermouth (from dry to wet), technique (shaken or stirred), and a variety of garnish options.
5. The Martini is flexible in regard to the proportions of those ingredients, and its balance is dependent on the preference of the drinker.
6. By our definition, a Martini can be called a Martini if it's made with both booze and vermouth, without much else added.
7. Personal taste plays an even greater role in the Vodka Martini than in one made with gin.
8. The defining traits of the Martini and its extended family of cocktails: A Martini is composed of alcohol and aromatized wine, typically gin or vodka and dry vermouth.



Chapter 3 | Quotes From Pages 228-340

- 1.If you think you don't like Daiquiris, that's just because you haven't tried a good one yet!
- 2.The Daiquiri may have a reputation as an easygoing cocktail, but its success hinges on your ability to understand how its components—strong, sweet, and sour—collaborate to make a unified whole.
- 3.What we don't recommend is increasing both, as that would overshadow the spirit's flavor. We love good-quality spirits and think cocktails are at their best when the characteristics of the spirits come through.
- 4.The Daiquiri is a merciless cocktail. It's a demonstration of all the tiny things a person needs to do behind the bar to make a great cocktail—a true test of the skills of a bartender.
- 5.The hardest part about making Daiquiris is getting the shake just right.





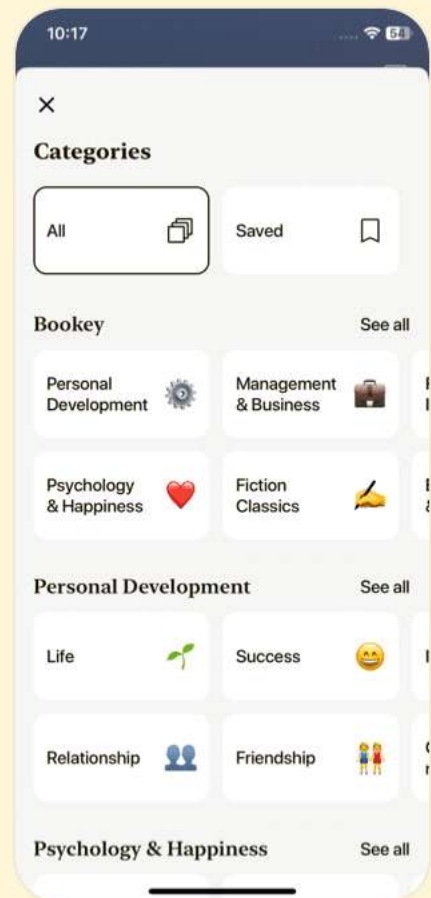
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Chapter 4 | Quotes From Pages 341-439

1. Whereas the Daiquiri is like a boisterous guest at a party—the guy who knows everyone—the Sidecar is an exotic, quiet foreigner brought by a friend who reads big, hardcover books and likes to talk about them.
2. The same balance that is sought in a Daiquiri—the careful equilibrium between strong, sweet, and sour—is achieved in a Sidecar and its variations, but because the Sidecar is made with a liqueur...
- 3...because the dryness of the curaçao is so bracing, we add a bit of simple syrup to boost the flavors and bring the cocktail into harmony.
4. Knowing the characteristics of each ingredient informs how you might put them together.
5. The defining traits of the Sidecar and its extended family of cocktails: A Sidecar's core flavor is composed of a spirit and a substantial amount of flavorful liqueur.
6. When I create Sidecar variations, it's all about splitting up



the modifiers.

7.The Sidecar template is incredibly versatile, so I use it a lot when creating new cocktails.

Chapter 5 | Quotes From Pages 440-516

- 1.A Highball is composed of a core spirit that also provides seasoning, and is balanced by a nonalcoholic mixer.
- 2.Making a great Highball is a learned craft that can only be mastered through repetition.
- 3.Craft involves knowledge: learning more about spirits, ingredients, tools, and techniques in order to be better at making drinks.
- 4.The success of any Highball depends on several factors.
First, you must start with ingredients that work well together.
- 5.Attention to detail is critical in the construction of a Highball; every glass, ice, and ingredient matters.
- 6.We see the Highball as the opportunity for all the skills and knowledge previously accumulated in this book to be fully



articulated.

7. When done right, cocktails show the ultimate respect for great spirits, emphasizing their qualities alongside other flavors in a composition that enhances the spirit.
8. Japanese Highball service is pure craftsmanship with a dash of theatrical affectation wherein the process of making the drink is seemingly just as important as the guest's enjoyment of that drink.

Chapter 6 | Quotes From Pages 517-599

1. The way these three familiar ingredients commingle is like alchemy, creating something unique.
2. Though a Flip cocktail may look elaborate, there's nothing complicated about the recipe.
3. Flips have a reputation for being crude drinks in which richness and sugary sweetness overshadow the spirits.
4. A balanced Flip is a thing of beauty: the core flavor of the spirit takes center stage, with the egg, sugar, and sometimes cream playing supporting roles.



5. For those who don't consume dairy or eggs, nut milks offer a similar creamy texture, along with unique flavor.
6. The beauty of fortified wines in cocktails is that they're highly flavorful and have enough proof to assert themselves but aren't so boozy that they overwhelm.
7. Letting the egg warm up just a bit before making the drink... helps ensure that the drink has that big, frothy head that everyone loves.





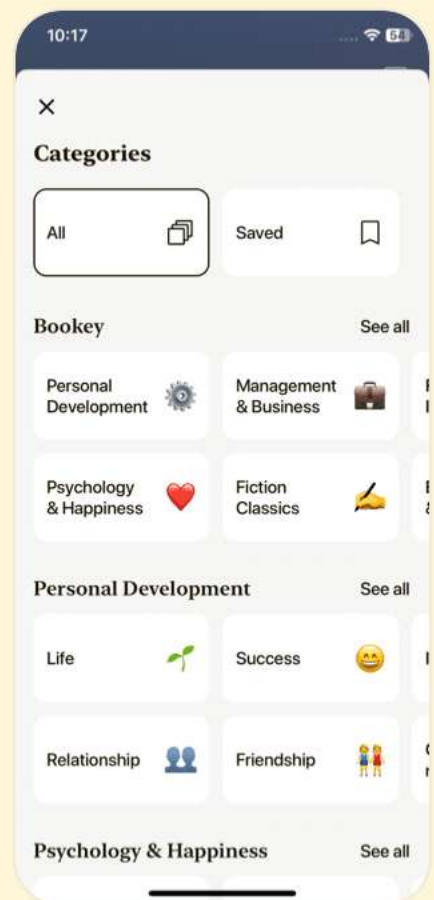
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Chapter 1 | THE OLD-FASHIONED| Q&A

1.Question

What are the fundamental components of an Old-Fashioned cocktail?

Answer:The fundamental components of an Old-Fashioned cocktail include a spirit (commonly bourbon), sugar, bitters, and water (in the form of ice).

2.Question

How does the choice of bourbon affect the flavor of an Old-Fashioned?

Answer:The choice of bourbon can significantly affect the flavor of an Old-Fashioned. A sweeter bourbon, made with a higher corn percentage, brings a different profile compared to a spicier bourbon with more rye. Selecting a bourbon that balances sweetness and spiciness, such as Elijah Craig Small Batch, enhances the complexity of the drink without

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overwhelming it.

3.Question

What is the benefit of using Demerara Gum Syrup over regular simple syrup in an Old-Fashioned?

Answer:Demerara Gum Syrup is denser than regular simple syrup, which allows it to add richness and body to the cocktail without diluting it as much. This enhances the whiskey's flavor profile while maintaining a well-balanced Old-Fashioned.

4.Question

Why is the precise measurement of sugar important in an Old-Fashioned?

Answer:Precise measurement of sugar is crucial because too much sugar can make the drink overly sweet and flabby, while too little can render it harsh and unbalanced. An ideal Old-Fashioned must have a just-right amount of sweetness to complement the core whiskey.

5.Question

How do bitters contribute to the complexity of an Old-Fashioned?



Answer:Bitters add depth and complexity to an Old-Fashioned by enhancing the flavors of the whiskey and balancing sweetness. Various types of bitters, like Angostura and aromatic bitters, can introduce spices such as clove or cinnamon that further accentuate the whiskey's characteristics.

6.Question

What is the significance of garnishing an Old-Fashioned with citrus twists?

Answer:Garnishing an Old-Fashioned with citrus twists, such as lemon and orange, contributes aromatic oils and a hint of brightness to the drink. These twists enhance the initial aroma and flavor without overwhelming the whiskey.

7.Question

In what ways can the Old-Fashioned be adjusted or modified for personal taste?

Answer:The Old-Fashioned can be modified by experimenting with different base spirits, sweeteners, or flavored bitters. You can also adjust the proportions of



bitters, change the type of syrup used (like swapping regular syrup for a spiced or flavored one), and infuse the whiskey with fruits or herbs to create personalized variations.

8.Question

What is the overall philosophy behind crafting an Old-Fashioned according to the authors?

Answer:The authors advocate for a philosophy of restraint and precision in crafting an Old-Fashioned, emphasizing respect for the core spirit. Modifications should enhance rather than overshadow the whiskey, allowing its characteristics to shine through while achieving a balanced and harmonious cocktail.

9.Question

What does the term 'underdiluted stirring' mean in the context of making an Old-Fashioned?

Answer:Underdiluted stirring refers to the technique of stirring the Old-Fashioned just shy of full dilution to preserve the whiskey's sharpness and character, ensuring the drink is cold and well mixed without being overly watered down.



10.Question

How do American whiskeys stand out as base spirits for cocktails?

Answer: American whiskeys are known for strict regulations and consistency, making them reliable choices for cocktails. Their distinct flavors, influenced by mash composition and aging, allow bartenders to craft cocktails that maintain a rich complexity, all while providing a great value.

Chapter 2 | THE MARTINI| Q&A

1.Question

What is the standard Martini recipe according to the content?

Answer: The standard Martini recipe includes 2 ounces gin or vodka, $\frac{3}{4}$ ounce dry vermouth, and is typically served with a lemon twist or an olive as garnish.

2.Question

How does the choice of base spirit (gin vs vodka) influence the Martini?

Answer: Gin has a strong botanical flavor that can stand up to



the vermouth, allowing for more vermouth without being overpowered. Conversely, vodka is more neutral, so recipes often call for less vermouth to maintain the vodka's flavor prominence.

3.Question

What factors contribute to the customizability of a Martini?

Answer:The Martini is highly customizable due to variations in the types and brands of gin and vermouth, as well as the drinker's preferences regarding the proportion of each ingredient and the type of garnish used.

4.Question

What unique attributes do the garnishes provide in a Martini?

Answer:Garnishes like lemon twists, olives, or onions can significantly alter the flavor profile of the Martini, contributing brightness, saltiness, or savory notes depending on the choice of garnish.

5.Question

What is the importance of using fresh vermouth in a



Martini?

Answer: Using fresh vermouth is critical because an opened bottle deteriorates over time, just like wine. Fresh vermouth delivers a better flavor and contributes to the overall quality of the cocktail.

6.Question

How can the preparation method (shaken vs stirred) affect a Martini?

Answer: While both shaking and stirring can dilute the drink, stirring is preferred for a Martini as it maintains texture and clarity, whereas shaking can introduce more aeration and chill, which might not be desirable for a drink focused on subtle flavor balance.

7.Question

What does the term 'wet' Martini refer to?

Answer: A 'wet' Martini refers to a version that includes a higher ratio of vermouth to spirit, resulting in a cocktail that is more herbaceous and less strong in flavor compared to a 'dry' Martini, which has less vermouth.



8.Question

What is the 'dryness' scale when it comes to Martini preparations?

Answer:The dryness scale refers to the amount of vermouth used in the Martini: an extra dry Martini uses little to no vermouth, while a wet Martini involves a higher proportion of vermouth, leading to varying levels of complexity and flavor in the drink.

9.Question

In the context of this chapter, what defines a successful Martini?

Answer:A successful Martini is characterized by the harmonious balance between the spirit (gin or vodka) and vermouth, with both components contributing to a cohesive flavor profile without overshadowing each other.

10.Question

What experimental methods can be used to understand personal preferences for Martinis?

Answer:Bartenders recommend tasting variations of Martinis with different amounts of vermouth to discover personal



preferences, allowing one to differentiate between a dry, standard, and wet Martinis.

Chapter 3 | THE DAIQUIRI| Q&A

1.Question

What is the essence of the Daiquiri and why has it been selected as the focal point for the chapter?

Answer:The Daiquiri embodies the combination of spirit, citrus, and sweetener, essential elements of sour-style cocktails. It is chosen for its universal appeal and the opportunity it provides for exploring diverse rums, making it a quintessential drink for both novices and enthusiasts.

2.Question

What are the defining characteristics of a true Daiquiri compared to less authentic versions?

Answer:A true Daiquiri consists of rum, fresh lime juice, and simple syrup—shaken and served up, while many popular versions compromise quality, often using overly sweet or blended ingredients that misrepresent the cocktail.



3.Question

How does the choice of rum impact the flavor and quality of a Daiquiri?

Answer:The choice of rum significantly affects the Daiquiri's taste; light rums provide a clean base, while rums with character, such as rum agricole, introduce unique flavor notes, allowing for a spectrum of styles when crafting the drink.

4.Question

In what ways can the Daiquiri serve as a learning tool for bartenders?

Answer:The Daiquiri requires careful attention to technique, including the freshness of ingredients and shaking method, making it an ideal cocktail for mastering bartending fundamentals and improvisation.

5.Question

What should bartenders consider regarding the quality and consistency of citrus juice when making a Daiquiri?

Answer:Bartenders must account for the natural variability in citrus juices—both in acidity and sweetness—as these factors



can dramatically influence the balance and overall flavor of the Daiquiri.

6.Question

Why is it important to use fresh ingredients in cocktails, particularly when making a Daiquiri?

Answer: Fresh ingredients provide vibrant flavors and aromas that enhance the cocktail experience, and the quality of these components can greatly alter the perceived taste of the final drink.

7.Question

What fundamental lessons can be learned from experimenting with a basic sour cocktail like the Daiquiri?

Answer: Experimenting with the Daiquiri template teaches bartenders about balancing strong, sweet, and sour elements, leading to an understanding of flavor harmony essential for crafting a wide array of cocktails.

8.Question

How does the Daiquiri's variation in sweetness and acidity affect its overall appeal?



Answer: The Daiquiri's flexibility in adjusting sweetness and acidity allows for personalized variations that cater to individual tastes, making it a versatile choice for a wide audience.

9.Question

What insights can be drawn regarding the historical context of the Daiquiri and its evolution in cocktail culture?

Answer: The Daiquiri's history reflects the blending of cultural influences through ingredients and techniques, illustrating how cocktail narratives can be intertwined with personal stories and broader social trends.

10.Question

How can bartenders ensure they maintain the integrity of a Daiquiri while exploring its variations?

Answer: To maintain the integrity of the Daiquiri, bartenders should ensure that any variations retain the drink's core characteristics—brilliant flavor, a balance of sweetness, and acidity—without overshadowing the foundational elements.





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Chapter 4 | THE SIDECAR| Q&A

1.Question

What is the origin story of the Sidecar cocktail?

Answer:The Sidecar is rumored to have been created by an American army captain during World War I, who rode around Paris in a motorcycle sidecar. It likely evolved from the Brandy Crusta, a drink noted in Jerry Thomas's 1862 book, containing primarily brandy, lemon juice, and curaçao.

2.Question

How do the proportions of ingredients in the Sidecar differ from traditional recipes?

Answer:Traditionally, older French recipes suggest equal parts of Cognac and Cointreau for a Sidecar. However, modern bartenders typically adjust these proportions because too much Cointreau can overshadow the Cognac's fruity nuances.

3.Question

What is the significance of using Pierre Ferrand Ambre



Cognac in creating an ideal Sidecar?

Answer: Pierre Ferrand Ambre Cognac is chosen for its richness from oak aging, which provides a flavorful base. It is complemented with the dry curaçao, ensuring the cocktail's flavors are in harmony, leading to a balanced and complex drink.

4.Question

How does the complexity of the Sidecar compare to that of the Daiquiri?

Answer: While both the Sidecar and Daiquiri evolved from the sour cocktail template, the Sidecar is more complex due to the significant amount of flavorful liqueur, which enhances its dryness and depth. It shifts from crisp and dry to rich and full as it warms, whereas the Daiquiri is more uniform in texture and flavor.

5.Question

What is the importance of understanding the characteristics of each component in a Sidecar?

Answer: Understanding the characteristics of



ingredients—such as the varying sweetness and proof of different liqueurs—allows bartenders to properly balance the cocktail. Each ingredient's distinct qualities can vastly change the drink's flavor profile, necessitating adjustments to ensure a harmonious balance.

6.Question

Can you describe an experiment to deepen the understanding of the Sidecar's recipe and balance?

Answer:One experiment involves creating three versions: a simple Cognac Sour using two parts Cognac to one part lemon juice and sugar, a Boozy Sidecar substituting Cointreau for the sugar, and the Balanced Sidecar using optimal proportions. This comparison highlights the effects of ingredient balance and flavor profile.

7.Question

What are some defining traits of the Sidecar's extended family of cocktails?

Answer:The Sidecar and its relatives maintain a core flavor from a spirit balanced by liqueur, usually featuring a



substantial amount of flavorful liqueur as well as highly acidic citrus juice, creating a cocktail that is both balanced and seasoned.

8.Question

How do different types of brandies affect the Sidecar?

Answer:Cognac, Armagnac, and other grape brandies each offer unique flavor profiles, affecting the drink's balance.

Aged cognacs provide richness while younger ones might lack complexity. Variations in sweetness and proof between these brandies dictate the cocktail's final taste.

9.Question

What role does the use of liqueurs play in the complexity of the Sidecar?

Answer:Liqueurs contribute significant complexity and sweetness, which are essential to achieve the desired flavor balance in a Sidecar. The choice of liqueur affects the drink's overall character, making understanding their properties vital for creating successful cocktails.

Chapter 5 | THE WHISKY HIGHBALL| Q&A



1.Question

What is the significance of the Highball cocktail in the context of bartending and mixology?

Answer:The Highball cocktail represents a foundational element in bartending, emphasizing the mastery of balance and simplicity. It consists of just whisky and sparkling water, which allows the bartender to showcase their knowledge and technique. Creating a great Highball speaks to an understanding of ingredient harmony, temperature, and presentation. The ritual of making it, especially in Japan, highlights the artistry involved in a seemingly simple drink, establishing a connection between craftsmanship and enjoyment.

2.Question

How does the choice of whisky impact the Highball experience?

Answer:The choice of whisky plays a critical role in shaping the flavor profile of the Highball. A delicate whisky, such as



Hakushu, can provide a harmonious balance with the carbonation, enhancing its elegance. Conversely, bolder whiskies like Islay single-malts might require careful adjustment of proportions to prevent overpowering the drink. The interaction between the spirit and the sparkling water is essential; thus, understanding the whisky's characteristics allows for a more refined Highball.

3.Question

What are the essential techniques for building a perfect Whisky Highball?

Answer: Creating the perfect Whisky Highball involves three key techniques: 1) Maintaining the ideal ratio of whisky to seltzer (usually 2:1), 2) Ensuring the temperature of both the whisky and seltzer are cold, to enhance effervescence, and 3) Using appropriate ice, ideally 1-inch cubes, to balance chilling and carbonation retention. The mixing process should focus on integrating ingredients gently to preserve bubbles, with careful attention to the vessel used to serve the drink.



4.Question

Why is sparkling water considered a crucial component of the Highball?

Answer:Sparkling water is a crucial component of the Highball as it acts as the primary mixer that balances the drink. Its effervescence dilutes the intensity of the whisky, makes it more refreshing, and enhances the aromatic experience as the bubbles carry aromas to the drinker's nose. The quality of the sparkling water, including its carbonation level and mineral content, can significantly influence the flavor interaction with whisky.

5.Question

In what ways can the Highball template be expanded or modified?

Answer:The Highball template can be expanded by experimenting with different core spirits and mixers. For instance, gin can replace whisky, while tonic or juice can substitute sparkling water. Additionally, variations can include splits in the core spirit (like using both Campari and



vermouth in an Americano) or adjusting the proportions of mixer to spirit. Other mixers, like flavored sodas or sparkling wines, can also create novel Highball experiences, allowing for creativity while maintaining a refreshing profile.

6.Question

What do the Japanese approaches to Highball preparation highlight about the drink?

Answer:Japanese approaches to Highball preparation emphasize precision, ritual, and the importance of each component in the drink. Techniques like specific stirring counts and using optimal water highlight the respect for the ingredients and the artistry in cocktail making. This culture elevates the humble Highball into a sophisticated experience, showcasing how attention to detail can transform a simple beverage into a beautifully crafted cocktail.

7.Question

How does the concept of 'craft' and 'art' play into making Highballs, according to the text?

Answer:In the context of making Highballs, 'craft' refers to



the mastery of technique and knowledge regarding ingredients and their interactions. It's about perfecting the basic processes of cocktail making. 'Art,' on the other hand, emerges from applying creativity within this crafted framework; it's the personal expression that builds upon the foundational skills developed through practice. The process of creating unique Highballs allows bartenders to showcase this duality, making each drink a blend of discipline and creativity.

8.Question

What should be considered when selecting mixers to enhance the Highball experience?

Answer: When selecting mixers for the Highball, one should consider flavor compatibility, texture, and the overall balance of the cocktail. The mixer should enhance and complement the core spirit without overwhelming it. It's also important to consider the characteristics of the mixer, like sweetness or bitterness, which can influence the overall taste, acidity perception, and mouthfeel of the drink. Freshness and quality



of the mixer, especially if it's juice or soda, are also key for a more vibrant cocktail.

Chapter 6 | THE FLIP| Q&A

1.Question

What historical significance does the Flip hold in cocktail history?

Answer:The Flip originated in seventeenth-century England and evolved in colonial America. It began as a heated mixture of beer, rum, and sugar, ultimately leading to the introduction of an iron poker to froth the drink, giving it the name 'Flip.' Over time, it transformed into the cold cocktail featuring a whole egg, and it became a symbol of indulgence and creativity in mixology.

2.Question

Why is sherry chosen as the core spirit in the root Flip recipe?

Answer:Oloroso sherry is selected for its complex flavors, which blend well with the rich sweetness of demerara sugar,



providing a decadent yet surprisingly light cocktail experience. This choice reflects both historical significance and personal preference among cocktail makers.

3.Question

How does the Flip exemplify decadence in cocktails?

Answer:The Flip is unapologetically rich, often incorporating creamy ingredients and sweet liqueurs associated with dessert-like qualities. This drink, alongside its relatives like the Mudslide and White Russian, celebrates indulgence despite common critiques of its nutritional value.

4.Question

What role does egg play in a Flip cocktail?

Answer:Egg provides texture and frothiness to a Flip, balancing the alcohol's intensity. It transforms the drink, bringing richness and a smooth mouthfeel that distinguishes Flips from other cocktails.

5.Question

What are some common characteristics of a balanced Flip?

Answer:A balanced Flip allows the core spirit to shine while



the egg and sugar enhance its flavors. The egg contributes frothiness, the sugar brings sweetness, and the aromatic spices (like nutmeg) elevate the overall experience.

6.Question

How can variations of the Flip expand creativity in cocktails?

Answer: Variations can include different fortified wines or spirits, adjustments in sweetness, or omitting dairy. This flexibility encourages experimentation, allowing bartenders to create personalized and innovative drinks while maintaining the Flip's foundational balance.

7.Question

What is the importance of using high-quality ingredients when making Flips?

Answer: Using fresh, high-quality ingredients ensures the best flavor profile and texture in cocktails. For instance, the use of organic eggs can significantly enhance the richness and foamy texture of a Flip, elevating the overall drinking experience.



8.Question

How can amaro be utilized in a Flip-style cocktail?

Answer:Amaro can act as a seasoning element, enhancing the drink's complexity with bitterness and aromatic qualities. By adjusting the proportions of the base spirits and sweeteners, amaro can add depth while retaining the rich profile of the Flip.

9.Question

In what ways does experimentation with flavors and ingredients contribute to the Flip's evolution?

Answer:Experimentation allows bartenders to push the boundaries of traditional recipes, incorporating different spirits, flavored liqueurs, or sweeteners. This results in unique riffs on the Flip that can surprise and delight drinkers with new textures and taste profiles.

10.Question

What does the use of nut milks or dairy alternatives signify in modern cocktail culture?

Answer:The incorporation of nut milks or dairy alternatives reflects a growing awareness of dietary restrictions and



preferences, showcasing the cocktail community's adaptability and creativity in providing inclusive options without sacrificing flavor and texture.

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Chapter 1 | THE OLD-FASHIONED| Quiz and Test

- 1.The Old-Fashioned cocktail includes only spirit and sugar.
- 2.Bourbon must be crafted using a specific mashbill to achieve a desirable flavor profile.
- 3.The spelling of whiskey includes an 'e' in both American and Irish versions.

Chapter 2 | THE MARTINI| Quiz and Test

- 1.Martin is made only with gin and dry vermouth without any variations.
- 2.A classic Vodka Martini contains 2½ ounces of vodka and ½ ounce of dry vermouth.
- 3.All types of gin will result in the same flavor profile for a Martini.

Chapter 3 | THE DAIQUIRI| Quiz and Test

- 1.The classic Daiquiri includes rum, fresh lime juice, and simple syrup as its main ingredients.

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- 2.The Daiquiri is traditionally made with a mix of whiskey and triple sec.
- 3.The Daiquiri allows for experimentation with different spirits while still maintaining its core structure.





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Chapter 4 | THE SIDECAR| Quiz and Test

- 1.The Sidecar cocktail originated from an American army captain in Paris during World War I.
- 2.The classic Sidecar recipe does not require any citrus juice.
- 3.Cognac is a less rich foundation compared to other types of brandy used in cocktails.

Chapter 5 | THE WHISKY HIGHBALL| Quiz and Test

- 1.The Highball cocktail is created by mixing scotch and tonic water.
- 2.The recommended whisky for an ideal Highball according to the book is Hakushu 12-year Japanese whisky.
- 3.High-quality whisky is not important in making a good Highball.

Chapter 6 | THE FLIP| Quiz and Test

- 1.The Flip originated in seventeenth-century England as a warm drink made from beer, rum, and sugar.
- 2.A well-balanced Flip does not emphasize the core spirit



and instead focuses only on the egg and sugar components.

3. Flips can only be served warm due to their ingredients involving eggs and dairy.

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