

Green Cap (Lutz's less sweet variation on the Green Hat)

Ingredients

- 2 ounces rye whiskey
- 1 tsp Green Chartreuse
- Angostura bitters
- ½ tsp simple syrup
- ½ tsp water
- lemon twist, to garnish

Paper Plane (by Sam Ross, Little Branch) - Cha Cha's favorite

3/4 oz Bourbon

3/4 oz Aperol Nonino

3/4 oz Amaro

3/4 oz Lemon juice

Improved Whiskey Cocktail

<https://tuxedono2.com/improved-whiskey-cocktail-cocktail-recipe>

2 oz rye or bourbon

¼ oz maraschino liqueur

¼ oz simple syrup

1 tsp absinthe

2 dash peychaud's bitters

2 dash angostura bitters

lemon peel for garnish

Combine all ingredients in a mixing glass and stir

Strain into a whiskey glass and serve up or with a couple ice cubes

Cobble Hill - Chad's favorite

Recipe created by Sam Ross of Milk & Honey (NYC) and Little Branch and adapted by theSpeakista

- 2 oz rye (Templeton rye was used)
- 1/2 oz dry vermouth (Dolin was used)
- 1/2 oz Amaro Montenegro
- 2 slices of cucumber (Skip)

Garnish: lemon twist

Glass: cocktail coupe or cocktail glass

Tools: mixing glass, bar-spoon and a julep strainer

Assembly: Combine all of the ingredients in the mixing glass and stir with plenty of cracked and non-cracked ice until the mixture is well chilled.

Strain the mixture into the serving glass, express the essential oils from the twist over the drink and add it to the glass.

Last Word

<https://www.saveur.com/article/Recipes/The-Last-Word-Cocktail>

¾ oz. gin

¾ oz. green Chartreuse

¾ oz. maraschino liqueur, like Luxardo

¾ oz. fresh lime juice

Twist of lime for garnish

Vigorously shake all ingredients together with ice. Strain into a martini glass or a coupe and garnish with lime twist.

Last of the Oaxacan's

<http://www.seriousseats.com/recipes/2014/04/last-of-the-oaxacans-mezcal-last-word-variation-cocktail-recipe.html>

3/4 ounce mezcal

3/4 ounce freshly squeezed lime juice, from 1 to 2 limes

1 (was 3/4) ounce Luxardo maraschino

1 (was 3/4) ounce Green Chartreuse

1 half-centimeter slice serrano pepper (see note above)

Garnish: serrano pepper slice

1. Add mezcal, lime juice, maraschino, Chartreuse, and serrano pepper to a cocktail shaker. Fill 2/3 full with ice and shake vigorously until the outside of the shaker begins to frost, about 20 seconds
2. Double strain into a chilled cocktail glass, garnish with additional pepper slice and serve.

The Final Ward Cocktail

<https://cold-glass.com/2011/04/01/the-last-word-with-an-asterisk-variations-on-a-classic-cocktail/>

3/4 oz Rye Whiskey (Rittenhouse 100, Wild Turkey 101)

3/4 oz Green Chartreuse

3/4 oz Maraschino (Luxardo)

3/4 oz fresh lemon juice

Shake until very cold; double strain into a chilled cocktail glass. No garnish.

Mezcal Negroni Cocktail

<https://www.liquor.com/recipes/mezcal-negroni/>

1 oz Mezcal

1 oz Campari

1 oz Sweet vermouth

El Camino

<http://imbibemagazine.com/the-el-camino/>

1 oz. mezcal

1 oz. rye whiskey

1/2 oz. Bénédictine

4 dashes Peychaud's bitters

Tools: mixing glass, barspoon, strainer

Glass: Old Fashioned

Garnish: orange twist

Combine all ingredients and stir with ice. Strain over one large ice cube into a glass and garnish.

Kentucky Flyer

<https://www.liquor.com/recipes/kentucky-flyer/>

2 oz Rye whiskey

3/4 oz Luxardo Maraschino Liqueur

1/2 oz Fresh lemon juice

1 Fresh mint leaves

Add all of the ingredients to a shaker and fill with ice.

Shake, and strain into a chilled cocktail glass.

Garnish with five brandied cherries and a mint leaf speared on a pick.

The Brooklyn

<http://www.seriousseats.com/recipes/2011/02/the-brooklyn-cocktail-rye-maraschino-vermouth.html>

2 ounces rye or other whiskey

1 ounce dry vermouth

1/4 ounce maraschino liqueur

1/4 ounce Amer Picon, or a few dashes Angostura or orange bitters

Citizen Cain {a Low Gap Whiskey Maraschino Cocktail}

2-1/2 ounces Low Gap Blended Corn Whiskey

Barspoon of Luxardo Maraschino Liqueur

3 Dashes Angostura Bitters

2 Dashed Regan's Orange Bitters

Absinthe rinse (I used Cain's own from Greenway Distillery)

Place Whiskey, Luxardo, and Bitters into a mixing glass.

Fill with ice and stir well--at least 50 rotations.

Strain into an absinthe-rinsed rocks glass with a large ice cube.

Garnish with a large orange peel making sure to express the oils over the surface of the drink.

Man O' War

<http://saltandwind.com/recipes/150-the-man-of-war-cocktail-cocktail-recipe>

4 ounces good-quality bourbon or your favorite rye whiskey

2 ounces Cointreau or other orange liqueur

1 ounce sweet vermouth

1 ounce freshly squeezed lemon juice

Brandied cherries or lemon peel for garnish

Wrap a few handfuls of ice cubes in a clean towel and, using a rolling pin or muddler, tap on it until all the ice is broken up and crushed. Divide ice among rocks glasses and set aside.

Fill a cocktail shaker 1/3 full with ice then add the rye or whiskey, Cointreau, sweet vermouth, and lemon juice. Close and shake until it is thoroughly chilled (almost too cold to touch), at least 20 seconds. Taste and add more lime if you want it more tart or more Cointreau if you want it sweeter.

TIP - This cocktail is traditionally made with bourbon but I prefer it with a less sweet rye or whiskey.

Strain the cocktail into the ice-filled glasses, spear a few brandied cherries and a few bits of lemon peel onto a few skewers and garnish each glass.

Serve.

Jackson Cannon's Adriatique Recipe

- 1 ounce freshly squeezed orange juice
- 1 ounce Amaro Montenegro
- 1/2 ounce Aperol

Fill a cocktail shaker with ice, add orange juice, amaro, and Aperol. Shake well, strain into a chilled cocktail glass.

Waldorf Cocktail

from:

<http://www.thekitchn.com/the-9bottle-bar-recipe-waldorf-cocktail-drink-recipes-from-the-kitchn-213440>

Serves 1

1/4 ounce absinthe

2 ounces rye whiskey

3/4 ounce sweet vermouth

3 to 4 dashes Angostura bitters

Rinse a mixing glass with absinthe by tilting the glass until the sides are coated, then discard the excess absinthe. Add remaining ingredients. Fill the glass with ice cubes and stir for about 30 seconds. Strain contents into a chilled cocktail glass

Against the Family

Description: Manhattan variant with amaro.

Ingredients

2 oz [Rye](#)
1/2 oz [Sweet vermouth](#), [Carpano Punt e Mes](#)
1/2 oz [Amaro](#), [Montenegro](#)
1 twst [Orange peel](#)

Instructions: Combine rye, vermouth, and amaro in a mixing glass and stir with cracked ice.

Strain into a coupe glass and express orange oil over the top.

Manhattan

from: <http://rickrodgers.com/2012/03/the-perfect-manhattan-cocktail.html>

2 oz rye

1 oz carpano antica

3-4 dashes of angostura or orange bitters

STIR and serve with a luxardo cherry

Perfect Manhattan

2 oz rye

½ oz carpano antica

½ oz dolin dry

3-4 dashes of angostura or orange bitters

STIR and serve with a luxardo cherry

Green Hat

from <http://www.foodrepublic.com/recipes/the-green-hat-cocktail/>

Ingredients

- 1 sugar cube
- Angostura bitters
- 2 ounces rye whiskey
- 1 bar spoon Green Chartreuse
- lemon twist, to garnish

1. Place sugar cube in a chilled rocks glass with 2 dashes of Angostura bitters.
2. Crush cube with a muddler and macerate until bitters/sugar emulsion is completely liquified.
3. Add rye whiskey and gently place ice in the glass, either one large cube or several medium sized cubes.
4. Stir contents several times to begin dilution, but do not over-stir. This drink is meant to be strong in spirit.
5. Add bar spoon of Chartreuse over top, and express oils from a lemon twist for a garnish.

Sorella Negroni (by Dan Chadwick)

1 oz Gin

1 oz Aperol

1/2 oz Sweet vermouth, Punt e Mes

1/2 oz Dry vermouth

2 ds Orange bitters

Key Lime Pisco Sour

from <http://www.foodandwine.com/recipes/key-lime-pisco-sour>

1. 1 medium egg white
2. 1 1/2 ounces pisco, preferably *acholado*
3. 3/4 ounce fresh key lime juice
4. 3/4 ounce [simple syrup](#)
5. Angostura bitters
6. ice

In a cocktail shaker, combine the egg white, pisco, key lime juice, simple syrup and 1 dash of Angostura bitters and shake vigorously for 10 seconds. Fill the cocktail shaker with ice and shake vigorously for 20 seconds. Strain into a chilled cocktail glass and top with 3 drops of Angostura.

or with lemon:

1. 1 egg white
2. 2 1/2 ounces Pisco Capel (see note)
3. 1/2 ounce simple syrup
4. 3/4 ounce fresh lemon juice
5. Angostura Bitters (see note, below)
- 6.

Pisco Negroni

1 ½ oz Pisco Porton

¾ oz sweet vermouth

¾ oz Campari

2 dashes of orange bitters

gently stir, garnish with orange peel

Boulevardier

from <http://liquor.com/video/boulevardier-cocktail>

INGREDIENTS:

- 1 oz [Campari](#)
- 1 oz Sweet vermouth
- 1.25 oz [Bulleit Rye Whiskey](#)
- Garnish: Orange twist
- Glass: Rocks or cocktail

PREPARATION:

Add all the ingredients to a rocks glass filled with ice and stir to combine.

Garnish with an orange twist.

(To serve the drink up, add all the ingredients to a mixing glass and fill with ice. Stir, and strain into a cocktail glass. Garnish with an orange twist.)

Amber Road

From

<http://www.foodandwine.com/fwx/drink/3-ultra-refreshing-drinks-make-aperol>

Instructions: Add 1½ ounces of bourbon (we like Buffalo Trace), 1 ounce of Aperol, ½ ounce of fresh lemon juice and ¼ ounce of maple syrup to a cocktail shaker with ice. Add a dash of Angostura bitters. Shake that all up hard, then strain it into a tall glass with ice. Add 2 ounces of soda, and garnish with a lemon wheel and mint sprig. Pro tip: Gently slap that mint on your hand a few times to release its aromatic oils before using it to garnish.

Classic Chilcano

from

<http://www.piscotrail.com/2013/01/16/cocktails/pisco-and-ginger-ale-chilcano/>

- 2 1/2 oz. Pisco
- 1/2 lime
- 1/2 oz. simple syrup (optional)
- ice
- 4 oz. ginger ale
- 2 drops Angostura Bitters
- lime round for garnish

Appetizer #4

<http://www.seriousseats.com/recipes/2010/10/cocktails-appetizer-no-4-drinks-recipe.html>

- 2 ounces bourbon
- 1/2 teaspoon Cointreau
- 3 dashes Peychaud's bitters
- lemon twist, for garnish

Bourbon Sidecar

http://foodandstyle.com/bourbon-sidecar-with-lemon-bitters/?utm_campaign=yummly&utm_medium=yummly&utm_source=yummly

- 4 ounces bourbon whiskey
- 2 ounces cointreau
- 1 1/2 ounces fresh lemon juice
- 2 dashes bitters (lemon)
- twists (lemon as garnish)
- Shaken

Waldorf Cocktail

from:

<http://www.thekitchn.com/the-9bottle-bar-recipe-waldorf-cocktail-drink-recipes-from-the-kitchn-213440>

- Serves 1
- 1/4 ounce absinthe
- 2 ounces rye whiskey
- 3/4 ounce sweet vermouth
- 3 to 4 dashes Angostura bitters
- Rinse a mixing glass with absinthe by tilting the glass until the sides are coated, then discard the excess absinthe. Add remaining ingredients. Fill the glass with ice cubes and stir for about 30 seconds. Strain contents into a chilled cocktail glass

Kentucky Breakfast Cocktail

from
<http://www.oregonlive.com/mix/index.ssf/cocktail-recipes/two-cocktails-made-with-egg-whites.html>

2 ounces bourbon
1 ounce fresh-squeezed lemon juice
1/2 ounce rich simple syrup (2 parts sugar to 1 part water)
1/2 ounce egg white, beaten
1 teaspoon apricot preserves
Ice

In a cocktail shaker, combine bourbon, lemon juice, simple syrup, egg white and apricot preserves. Shake well with ice, and strain into a chilled cocktail glass.

Vieux Mot

1 1/2 oz. plymouth dry gin
1/2 oz. elderflower, St. Germain
3/4 oz. lemon juice
1/2 oz. simple syrup

Boulevard (aka Boulevard Manhattan)

from
http://www.scienceofdrink.com/2011/03/01/two-manhattans-with-grand-marnier/langswitch_lang/en/

1 3/4 oz - 50 ml bourbon
3/4 oz - 25 ml dry vermouth
1/3 oz - 10 ml Grand Marnier
1 dash orange bitters

Stir all ingredients with a lot of ice. Strain into a chilled cocktail glass.
Garnish with a twist of an orange peel (discarded) and two maraschino cherries.

Negroni

1 oz. london dry gin
1 oz. dry vermouth
1 oz. campari
stir

Mark Twain

1 1/2 oz [Scotch whisky](#)
3/4 oz fresh [lemon juice](#)
1 oz [simple syrup](#)
2 dashes [Angostura® bitters](#)
Read more: [Mark Twain Cocktail recipe](#)
<http://www.drinksmixer.com/drink7375.html#ixzz3KaAtFqs1>

Old Fashioned

4 dashes Angostura Bitters
1 tsp [Sugar](#) (or 2 sugar cubes)
1 Orange wheel
1 Maraschino cherry
1 splash Club soda
2 oz [Bourbon](#)
Garnish: Fresh orange wheel and cherry
Glass: Old Fashioned

Horse Car

1 oz. rye
1 oz. sweet vermouth
1 oz. dry vermouth
2 dashes orange bitters
1 maraschino cherry, for garnish (optional)

Maple Bourbon Smash

<http://www.foodandwine.com/recipes/maple-bourbon-smash>

1/2 ounce pure maple syrup, preferably Grade A Dark Amber

1/2 ounce fresh orange juice

1/4 ounce fresh lemon juice

4 dashes of Angostura bitters

1/2 orange wheel

2 ounces bourbon

1 1/2 ounces chilled seltzer

In a rocks glass, combine the maple syrup with the orange juice, lemon juice and bitters. Add the orange wheel and lightly muddle. Add the bourbon and stir well. Fill the glass with ice and top with the chilled seltzer.

Gin and Tonic

2 oz. gin.

1 oz. tonic

lime juice

Aviation Gin Martini

Ingredients

2 1/2 oz Aviation American Gin

1/2 oz Dolin Dry Vermouth

1 dash Regan's No.6 Orange Bitters

Preparation

1. In a pint glass, add spirits & mixers
2. Fill with ice & stir
3. Strain into a chilled martini glass
4. Garnish with a lemon disc or twist

Aviation Negroni

Ingredients

2 oz Aviation American Gin

3/4 oz Campari

3/4 oz Sweet vermouth

Preparation

1. In a pint glass, add spirits & mixers
2. Fill with ice & stir
3. Strain into a cocktail glass
4. Garnish with an orange peel