

Traditional

## Old Fashioned

Whiskey with some sweetness and aroma added. The original cocktail.

2 oz. rye or bourbon whiskey  
1/4 oz. simple syrup  
2 dashes Angostura bitters

Garnish: lemon twist

Instructions: Build in old fashioned glass.

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Traditional

## Manhattan

Whiskey with some sweetness and spice. One of the first cocktails. A little more complex than an old fashioned.

2 oz. rye whiskey  
1/2 oz. sweet vermouth  
1 dashes Angostura bitters

Garnish: Maraschino cherry

Instructions: Stir with ice and strain into chilled cocktail glass. Garnish with cherry.

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Traditional

## Traditional Martini

The first martini were a mixture of gin and vermouth (sweet or dry). A much better combination than today's shot of gin or vodka with an olive.

1 oz. gin  
1 oz. vermouth (sweet or dry)  
1 dash orange bitters

Garnish: lemon twist

Instructions: Stir with ice and strain into a cocktail glass. Add lemon twist.

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Post War Era

## Margarita

The reigning champion of sours. Tequila, orange liqueur, and lime juice. Perfect.

1 1/2 oz. blanco tequila  
3/4 oz. Cointreau or triple sec  
3/4 oz. fresh lime juice

Garnish: lime wedge

Instructions: Rim chilled cocktail glass with lime wedge and salt. Shake ingredients with ice and strain into glass. Add lime wedge.

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Prohibition Era

## Daiquiri

Perhaps the simplest example of a sour. If you like a pure experience, this is the drink for you.

2 oz. light rum  
3/4 oz. fresh lime juice  
3/4 oz. simple syrup

Garnish: none

Instructions: Shake with ice and strain into a chilled cocktail glass.

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Prohibition Era

## Sidecar

A sour with some character. Brandy or Cognac, orange liqueur, and lemon juice. Definitely a lot going on, but the brandy still shines through.

1 oz. Cognac  
1 oz. triple sec  
1/2 oz. fresh lemon juice

Garnish: none

Instructions: Shake with ice and strain into a chilled cocktail glass.

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Prohibition Era

## Bee's Knees

Citrus and juniper with a smooth honey sweet.

2 oz. gin  
1/2 oz. lemon juice  
3/4 oz. honey syrup

Garnish: none

Instructions: Shake with ice and strain into a chilled champagne coupe.

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Current (2005)

## Penicillin

Robust oak and ginger flavor with a smoky aroma and just enough sweetness to take the edge off. Seriously complex.

1 3/4 oz. Scotch whisky  
3/4 oz. fresh lemon juice  
1/2 oz. honey syrup  
1/2 oz. ginger liqueur  
1/4 oz. smoky Scotch whisky

Garnish: lemon wheel

Instructions: Shake first four ingredients with ice and strain into ice filled old fashioned glass. Float smoky Scotch on top and garnish with lemon.

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## Fitzgerald

Lemon and gin in a perfectly sweet combination. Quite possibly the best sour there is.

1 1/2 oz. gin  
1 oz. simple syrup  
3/4 oz. fresh lemon juice  
2 dash Angostura bitters

Garnish: lemon wedge

Instructions: Shake with ice and strain into a chilled old fashioned glass. Garnish with lemon.

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## Long Island Iced Tea

A dangerously strong drink that tastes surprisingly like sweet iced tea.

3/4 oz. vodka, blanco tequila, gin, light rum, triple sec  
1/2 oz. simple syrup, fresh lemon juice  
Cola

Garnish: lemon wedge

Instructions: Shake non-cola ingredients with ice and pour, with ice, into highball glass. Add cola for color. Add lemon.

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## Chapala

A citrusy and refreshing tequila based drink.

1 1/2 oz. reposado tequila  
1 1/2 oz. fresh orange juice  
3/4 oz. fresh lemon juice  
1/4 oz. grenadine

Garnish: Orange blossoms (optional) and orange wedge

Instructions: Shake and strain into hurricane glass. Add crushed ice. Garnish.

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## High Plains Drifter #1

A delicious, flavorful concoction somewhat similar to a margarita but with much more character.

2 oz. blanco tequila  
3/4 oz. fresh lime juice  
3/4 oz. honey syrup  
1 dash Angostura bitters  
1 splash Campari (coat glass)

Garnish: none

Instructions: Shake with ice and strain into chilled, Campari coated cocktail glass.

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## Nicky Finn

A subtle bit of complexity and freshness added to a subtle orange flavor.

1 oz. brandy  
1 oz. triple sec  
1 oz. fresh lemon juice  
1 dash pastis or absinthe

Garnish: maraschino cherry or lemon twist

Instructions: Shake with ice and strain into chilled cocktail glass. Garnish.

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## Lumination

Ginger-lemon with some serious complexity to balance it out.

2 slices ginger  
1 oz. simple syrup  
2 oz. dark rum  
1 oz. VS Cognac  
1 oz. lemon juice  
1 dash Angostura bitters  
Garnish: lemon twist  
Instructions: Muddle Ginger in syrup. Shake with ice and strain into chilled champagne flute. Garnish

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## Cable Car

Vanilla, orange, cinnamon. Delicious.

2 oz. spiced rum  
3/4 oz. triple sec  
3/4 oz. lemon juice  
1/2 oz. simple syrup  
Garnish: cinnamon/sugar rim, lemon wedge, lemon twist  
Instructions: Rim cocktail glass. Shake with ice and strain into cocktail glass. Garnish

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Mocktail

## Berry Soda

Muddled berries with honey and ginger. Very delicious.

4 blackberries (or Raspberries)  
1 oz. honey syrup  
1/2 oz. fresh lemon juice  
5 oz ginger ale  
Garnish: blackberry and lemon wheel  
Instructions: Muddle berries with honey and lemon juice. Add ice and shake. Strain into ice filled pilsner glass. Top with ginger ale and stir briefly. Garnish.

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Mocktail

## Polish Soda

A Raspberry and lemon soda.

1 oz. fresh lemon juice  
1 oz. raspberry syrup  
1/2 oz. simple syrup  
Soda water or plain water

Garnish: none

Instructions: Stir first three ingredients in collins glass. Add ice, fill with water, and stir again.

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Mocktail

## Lime Cooler

A real tonic.

1/2 oz. fresh lime juice  
tonic water

Garnish: Lime wedge

Instructions: Add juice to ice filled collins glass. Fill with tonic water and stir. Garnish.

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Mocktail

## Orange and Tonic

Simple but good: orange juice and tonic water.

3 oz. fresh orange juice  
4 oz. tonic water

Garnish: Lime wedge

Instructions: Add juice to ice filled collins glass. Fill with tonic water and stir. Garnish.

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Mocktail

## Pomegranate Almond Soda

Pomegranate and almond, a perfect combination.

1 oz. pomegranate juice  
1 oz. almond or orgeat syrup  
5 oz. soda water

Garnish: lime wedge

Instructions: Pour into ice filled pilsner glass and stir briefly. Add lime.

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## Pineapple Mint Soda

Pineapple and mint. Tart and sweet with great aroma.

2 oz. pineapple juice  
3/4 oz. fresh lime juice  
1 oz. demerara syrup  
4 oz. soda water  
Garnish: fresh mint sprigs

Instructions: Shake first three ingredients with ice and strain into ice filled pilsner glass. Top with soda water and stir briefly. Garnish.

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## Rumless Rickey

Tart, sweet, and complex. One of the best.

1 oz. fresh lime juice  
1 tsp. grenadine  
1 dash Angostura bitters  
4 oz. soda water

Garnish: long lime twist

Instructions: Add juice, grenadine, and bitters to ice filled old fashioned glass. Fill with soda water and stir. Garnish.

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## Redhead Martini

Strawberry citrus with some bubbly champagne.

4 strawberries  
3/4 oz. fresh lemon juice  
3/4 oz. simple syrup  
1 1/2 oz. citrus-flavored vodka  
1 splash moscato d'Asti or sweet sparkling wine

Garnish: strawberry

Instructions: Muddle strawberries with lemon juice and syrup. Add vodka and ice and shake. Strain into chilled cocktail glass. Add champagne and garnish.

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## Rosemary Clementine Sparkle

Citrus with some complexity from honey and rosemary.

1/4 clementine or mandarin orange  
1 1/2 oz. vodka  
3/4 oz. fresh lemon juice  
3/4 oz. honey syrup  
1 rosemary sprig  
1 splash champagne

Garnish: 1 rosemary sprig

Instructions: squeeze clementine into mixing glass and add rind. Add other ingredients and shake with ice. Strain into cocktail glass. Add champagne and garnish.

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Champagne Cocktail

## Le Paradini

Berry, fruit, sparkle, awesome!

1 1/2 oz. vodka  
1/2 oz. raspberry liqueur  
1/2 oz. Grand Marnier  
1 oz. chilled champagne

Garnish: none

Instructions: Shake first three ingredients with ice and strain into chilled cocktail glass. Add champagne.

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Champagne Cocktail

## The Big Crush

Raspberry, orange and champagne deliciousness.

1 oz. raspberry vodka  
1/2 oz. triple sec  
1/2 oz. raspberry liqueur  
1/2 oz. fresh lime juice  
chilled champagne

Garnish: blackberry/raspberry

Instructions: Shake with ice and strain into cocktail glass. Top with champagne and garnish.

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Champagne Cocktail

## Apple-Cinnamon Sparkler

Exactly as the name implies. However, it tastes more extravagant than it sounds.

1 oz. apple cider  
1/2 oz. cinnamon syrup  
1/4 oz. lemon juice  
4 oz. sparkling wine or champagne

Garnish: Red apple slice

Instructions: Gently fold ingredients in mixing glass with ice. Strain into chilled champagne flute. Top with splash of champagne and garnish.

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Champagne Cocktail

## Bellini

Peach and prosecco. It's like a peach mimosa.

1 oz. peach puree  
5 oz. chilled prosecco

Garnish: none

Instructions: Pouch puree into chilled champagne flute. Add prosecco carefully.

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## Berry Fizz

Fruity and floral. A complicated fizz.

2 (black)berries  
3/4 oz. fresh lemon juice  
3/4 oz. simple syrup  
1 oz. Lillet Blanc  
1 oz. gin  
2 oz. chilled sparkling wine  
Garnish: (black)berries  
Instructions: Muddle berries with lemon and syrup. Add Lillet Blanc and gin and shake with ice. Strain into chilled champagne flute, top with sparkling wine, and garnish.

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## The Champagne Cocktail

I guess this is the champagne cocktail. Despite its name, it isn't just champagne. Note: substitute an orange twist for the lemon twist and you have a "London Special."

1 sugar cube  
2 dashes Angostura bitters  
champagne

Garnish: lemon twist

Instructions: Place sugar and bitters in champagne flute. Fill with champagne. Garnish.

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## Cranberry Spiced Champagne

Just like grandma used to make for Thanksgiving.

6 fresh cranberries  
1/4 oz. fresh lemon juice  
1 tsp. agave nectar  
1 pinch pumpkin pie spice  
4 oz. sparkling wine or champagne  
Garnish: 3 fresh cranberries  
Instructions: Muddle ingredients. Add champagne and ice and gently fold. Strain into chilled champagne flute. Top with a splash of champagne. Float 3 cranberries on top.

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## Death in the Afternoon

You like anise, so this cocktail is perfect for you.

1 oz. absinthe or pastis  
5 oz. chilled champagne

Garnish: none

Instructions: Pour pastis into champagne flute. Top with champagne.

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## Kir Royale

Simple but perfect. Who would have thought currants were so good?

5 1/2 oz. champagne  
1/2 oz. crème de cassis

Garnish: none

Instructions: Pour into champagne flute (or white wine glass).

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## Mimosa

Yeah, I'll make you a mimosa. If that's really what you want.

1 oz. fresh orange juice  
5 oz. champagne

Garnish: orange half wheel

Instructions: Pour juice into chilled champagne flute. Add champagne carefully.  
Garnish.

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## Strawberry-Vanilla Sparkler

The name really says it all.

1 strawberry (sliced)  
1/4 oz. simple syrup, fresh lemon juice  
1/2 oz. vanilla liqueur  
4 oz. sparkling wine or champagne

Garnish: Strawberry slice

Instructions: Muddle berry, syrup and lemon. Add remaining ingredients and fold with ice. Strain into champagne flute. Top with splash of champagne and garnish.

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## Luxury Cocktail

Brandy spiked champagne is a true luxury. Satisfaction guaranteed (or return the drink for a full refund).

1 oz. brandy  
2 dashes orange bitters  
3 oz. champagne

Garnish: none

Instructions: Gently fold ingredients with ice. Strain into champagne flute.

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## French 75

Packs a serious punch. Gin and champagne is not to be trifled with lightly.

1 1/2 oz. gin  
3/4 oz. fresh lemon juice  
1/2 oz. simple syrup  
champagne

Garnish: none

Instructions: Shake first three ingredients with ice. Strain into chilled champagne flute and top with champagne.

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## The Holy Roller

Mint, honey, bitters, citrus. Holy Roller!

1 1/2 oz. cachaça (Brazilian rum)  
3/4 oz. fresh lime juice  
1/2 oz. honey syrup  
6-8 fresh mint leaves  
2 dashes Angostura bitters

1/2 oz. champagne or sparkling wine

Garnish: fresh mint sprig

Instructions: Shake non-champagne ingredients with ice. Strain into cocktail glass. Add champagne and garnish.

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## The Old Cuban

Mint, rum, and champagne in a well balanced combination.

6 fresh mint leaves  
1 oz. simple syrup  
3/4 oz. fresh lime juice  
1 1/2 oz. dark rum  
2 dashes Angostura bitters

2 oz. champagne

Garnish: chopped fresh mint

Instructions: Muddle mint syrup and lime juice. Add rum bitters and ice and shake. Strain into chilled cocktail glass. Add champagne and garnish.

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## Scotch Royale

A champagne cocktail for the whisky lover.

1 sugar cube  
1 dash Angostura bitters  
1 1/2 oz. blended Scotch whisky  
chilled champagne

Garnish: none

Instructions: Place sugar and bitters in chilled champagne flute. Stir Scotch with ice in mixing glass and strain into flute. Fill with champagne.

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## The Seelbach Cocktail

A more appropriate name would be  
“Slapped upside the Face with Bitters.”

3/4 oz. bourbon whiskey  
1/2 oz. triple sec  
7 dashes Angostura bitters  
7 dashes Peychaud's bitters  
4 oz. chilled champagne

Garnish: orange twist

Instructions: Add in order given to chilled  
champagne flute. Garnish.

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## Arise My Love

Mint and champagne. I guess that goes  
together.

1 tsp. green crème de menthe  
Chilled champagne

Garnish: none

Instructions: Add (in order) to champagne  
flute.

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## The Oscar Wilde

You better know what you're getting into.

1 1/4 oz. absinthe  
3/4 oz. fresh lemon juice  
3/4 oz. simple syrup  
1 egg white  
1 oz. chilled champagne  
Garnish: freshly grated nutmeg and orange  
twist  
Instructions: Shake first four ingredients  
without ice. Add ice and shake again.  
Strain into white wine glass. Top with  
champagne. Sprinkle with nutmeg and add  
orange twist.

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## Ritz Fizz

Champagne with a hint of citrus and al-  
mond.

1 dash fresh lemon juice  
1 dash blue curaçao  
1 dash amaretto  
chilled champagne

Garnish: lemon twist

Instructions: Add first three ingredients to  
champagne flute. Add champagne. Gar-  
nish.

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