

House Special

House Special

Ex Boyfriend

You're pretty sure it's over, but you keep coming back for more.

Eastern Substitution

I guess this is what you do when you run out of lemon juice. It looks like a swirling brown mess though.

House Special

4/5

Traditional Cocktail

Bucking Jesus

Oh, how we miss you, El Bronco. This is our completely inauthentic tribute.

Old Fashioned

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

Traditional Cocktail

3/5

Traditional Cocktail

Tuxedo Cocktail

Only traditional spirits make this surprising and surprisingly old cocktail.

Manhattan

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

2/5

Traditional Cocktail

Traditional Cocktail

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.

Negroni

Bitter, floral, complex. No cocktail can claim to be more Italian.

1 oz. amaretto
1 oz. tamarind juice
1/2 oz. simple syrup

Garnish: none

Instructions: shake with ice and strain into chilled sour glass.

Source: Manfred Georg

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

Garnish: lemon twist

Instructions: Build in old fashioned glass.

Source: Mr. Boston page 26

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.

Source: Mr. Boston page 28

3/4 oz. gin
3/4 oz. Campari
3/4 oz. sweet vermouth

Garnish: orange twist

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

Source: Mr. Boston page 92

1 oz. gin
1 oz. grapefruit juice
1/2 oz. ginger liqueur
2 dashes Angostura bitters

Garnish: none

Instructions: Shake with ice in a mason jar and serve directly.

Source: Sarah Georg

1 oz. Light Rum (wasn't it vodka?)
1 oz. tamarind juice
1 oz. simple syrup
pinch chili powder

Garnish: chili powder

Instructions: Rim cocktail glass with chili powder. Shake with ice and strain into glass.

Source: Sarah and Manfred Georg

1 oz. old tom gin
1 oz. dry vermouth
1 tsp. absinthe
1 tsp. maraschino liqueur
2 dashes orange bitters

Garnish: Maraschino cherry

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

Source: Mr. Boston page 104

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.

Source: Mr. Boston page 32

Tom Collins

Named for a hilarious joke. A sour gin soda.

The Sforzando

Incredibly complex flavors, starting with a sharp mezcalsmokiness moving through an herbal spiciness and ending in semi-sweet chocolate.

Corpse Reviver Number 2

I enjoy this much more in the evening than in the morning. This is a gin version of a corpse reviver.

Pimm's Cup

The best kind of bitters with a ginger beer.

3/5

The Interesting Cocktail

This cocktail is, well, interesting.

Mercy, Mercy

Strong with a little sweetness from the bitter aperol.

Purple Passion Iced Tea

An alternative to the long island iced tea. Just as strong.

Mr. 404

Like a flower arrangement in a grapefruit.

1 oz. mezcal
3/4 oz. rye whiskey
1/2 oz. dry vermouth
1/2 oz. benedictine
1 dash chocolate bitters

Garnish: orange twist

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

Source: Mr. Boston page 146

2 oz. Pimm's Number 1
3 oz. ginger beer (or ale)
optional 1 dash Angostura bitters

Garnish: cucumber and/or lemon wheel

Instructions: Build in ice filled collins glass.

Source: Mr. Boston page 217

2 oz. gin
1/2 oz. Aperol
1/2 oz. Lillet Blanc
1 dash Angostura bitters

Garnish: orange twist

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

Source: Mr. Boston page 91

1 1/2 oz. vodka
3/4 oz. elderflower liqueur
3/4 oz. lemon juice
1/2 oz. simple syrup
1/2 oz. Aperol

Garnish: orange twist

Instructions: shake with ice and strain into chilled cocktail glass.

Source: Mr. Boston page 166

2 oz. gin
1 oz. lemon juice
1 oz. simple syrup
soda water

Garnish: orange and lemon wheel and maraschino cherry

Instructions: shake with ice and strain into collins glass. Add ice and soda, stir and garnish.

Source: Mr. Boston page 103

3/4 oz. gin
3/4 oz. lemon juice
3/4 oz. triple sec
3/4 oz. Lillet blanc
1 dash absinthe or pastis

Garnish: none

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

Source: Mr. Boston page 74

2 oz. blanco tequila
1/2 oz. Aperol
1/2 oz. dark crème de cacao
3/4 oz. lemon juice

Garnish: grapefruit twist

Instructions: shake with ice and strain into cocktail glass.

Source: Mr. Boston page 141

1/2 oz. each of vodka, light rum, gin, black raspberry liqueur, simple syrup
3/4 oz. lemon juice
3 oz. lemon lime soda

Garnish: lemon twist

Instructions: Pour in order into ice filled highball glass. Garnish.

Source: Mr. Boston page 168

5/5

Post War Era Cocktail

Prohibition Era Cocktail

Margarita

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

Daiquiri

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

3/5

Prohibition Era Cocktail

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.

5/5

Prohibition Era Cocktail

Bee's Knees

Citrus and juniper with a smooth honey sweet.

5/5

Created by Sam Ross in 2005

Penicillin

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

5/5

Fitzgerald

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

5/5

Bitter Elder

Tastes remarkably like grapefruit juice, particularly considering there isn't any in it.

3/5

Long Island Iced Tea

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

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.

Source: Mr. Boston page 37

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.

Source: Mr. Boston page 69

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

Garnish: lemon wedge

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

Source: Mr. Boston page 80

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

Source: Mr. Boston page 165

1 1/2 oz. blanco tequila
3/4 oz. Contreau 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.

Source: Mr. Boston page 36

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

Garnish: none

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

Source: Mr. Boston page 37

1 3/4 oz. Scotch whisky
3/4 oz. 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.

Source: Mr. Boston page 197

1 1/2 oz. gin
3/4 oz. Elderflower liqueur
3/4 oz. Campari
1/2 oz. lemon juice

Garnish: none

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

Source: <http://www.makemeacocktail.com/>

3/5

Chapala

A citrusy and refreshing tequila based drink.

5/5

High Plains Drifter #1

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

Nicky Finn

Some complexity mixed with orange and sour.

4/5

Lumination

Ginger-lemon with a little complexity to balance it out.

5/5

Cable Car

Sweet vanilla, orange, and cinnamon. Delicious.

Champagne Cocktail

Redhead Martini

Strawberry citrus with some bubbly champagne.

5/5

Champagne Cocktail

Rosemary Clementine Sparkle

Citrus with some complexity from honey and rosemary.

Champagne Cocktail

Le Paradini

Berry, fruit, sparkle, awesome!

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.

Source: Mr. Boston page 141

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

Source: Mr. Boston page 124

4 strawberries
3/4 oz. 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.

Source: Mr. Boston page 168

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.

Source: Mr. Boston page 164

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

Garnish: Orange blossoms (optional) and orange wedge

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

Source: Mr. Boston page 138

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

Garnish: maraschino cherry or lemon twist

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

Source: Mr. Boston page 59

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

Source: Mr. Boston page 113

1/4 clementine or mandarin orange
1 1/2 oz. vodka
3/4 oz. lemon juice and 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.

Source: Mr. Boston page 169

Champagne Cocktail

Champagne Cocktail

The Big Crush

Apple-Cinnamon Sparkler

Raspberry, orange and champagne deliciousness.

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

Champagne Cocktail

Champagne Cocktail

Bellini

Berry Fizz

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

Fruity and floral. A complicated fizz.

Champagne Cocktail

Champagne Cocktail

The Champagne Cocktail

Cranberry Spiced Champagne

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

Just like grandma used to make for Thanksgiving.

Champagne Cocktail

2/5

Champagne Cocktail

Death in the Afternoon

Kir Royale

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

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

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.

Source: Mr. Boston page 283

2 (black)berries
3/4 oz. lemon juice
3/4 oz. simple syrup
1 oz. Lillet Blanc and 1 oz. gin
2 oz. chilled sparkling wine

Garnish: (black)berries

Instructions: Muddle berries with lemon and syrup. Shake with ice and strain into chilled champagne flute. Top with sparkling wine and garnish.

Source: Mr. Boston page 284

6 fresh cranberries
1/4 oz. lemon juice
1 tsp. agave nectar
1 pinch pumpkin pie spice
4 oz. sparkling wine or champagne

Garnish: 3 fresh cranberries

Instructions: Muddle. Add champagne and ice and gently fold. Strain into chilled flute and top with champagne splash. Float 3 cranberries.

Source: Mr. Boston page 286

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

Garnish: none

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

Source: Mr. Boston page 288

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.

Source: Mr. Boston page 155

1 oz. peach puree
5 oz. chilled prosecco

Garnish: none

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

Source: Mr. Boston page 283

1 sugar cube
2 dashes Angostura bitters
champagne

Garnish: lemon twist

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

Source: Mr. Boston page 285

1 oz. absinthe or pastis
5 oz. chilled champagne

Garnish: none

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

Source: Mr. Boston page 286

Mimosa

A cocktail which basically screams out brunch.

Strawberry-Vanilla Sparkler

The name really says it all.

Luxury Cocktail

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

French 75

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

The Holy Roller

Mint, honey, bitters, citrus. Holy Roller!

The Old Cuban

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

Scotch Royale

A champagne cocktail for the whisky lover.

The Seelbach Cocktail

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

1 strawberry (sliced)
1/4 oz. simple syrup
1/4 oz. 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.

Source: Mr. Boston page 291

1 1/2 oz. gin
3/4 oz. 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.

Source: Mr. Boston page 80

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.

Source: Mr. Boston page 126

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.

Source: Mr. Boston page 202

1 oz. fresh orange juice
5 oz. champagne

Garnish: orange half wheel

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

Source: Mr. Boston page 288

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

Garnish: none

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

Source: Mr. Boston page 58

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.

Source: Mr. Boston page 121

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.

Source: Mr. Boston page 201

Champagne Cocktail

Champagne Cocktail

Arise My Love

The Oscar Wilde

Mint and champagne. I guess that goes together.

You better know what you're getting into.

Champagne Cocktail

5/5

Alcohol Free

Ritz Fizz

Berry Soda

Champagne with a hint of citrus and almond.

Muddled berries with honey and ginger. Very delicious.

Alcohol Free

4/5

Alcohol Free

Raspberry lemonade

Lime Cooler

A Raspberry and lemon soda.

A real tonic.

1/5

Alcohol Free

Alcohol Free

Orange and Tonic

Pomegranate Almond Soda

Simple but good: orange juice and tonic water.

Pomegranate and almond, a perfect combination.

1 1/4 oz. absinthe
3/4 oz. 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.

Source: Mr. Boston page 217

4 blackberries (or Raspberries)
1 oz. honey syrup
1/2 oz. 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.

Source: Mr. Boston page 294

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.

Source: Mr. Boston page 298

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.

Source: Mr. Boston page 299

1 tsp. green crème de mente
Chilled champagne

Garnish: none

Instructions: Add (in order) to champagne flute.

Source: Mr. Boston page 211

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

Garnish: lemon twist

Instructions: Add first three ingredients to champagne flute. Add champagne. Garnish.

Source: Mr. Boston page 219

1 oz. 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.

Source: Mr. Boston page 298

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.

Source: Mr. Boston page 298

Alcohol Free

Alcohol Almost Free

Pineapple Mint Soda

Rumless Rickey

Pineapple and mint. Tart and sweet with great aroma.

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

Cocktail

Cocktail

Something

Something

Snarky remarks.

Snarky remarks.

Cocktail

Cocktail

Something

Something

Snarky remarks.

Snarky remarks.

Cocktail

second to last

Something

second to last

Snarky remarks.

second to last.

1 oz. fresh lime juice
1 tsp. grenadine
1 dash Angostura bitters (contains alcohol)
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.

Source: Mr. Boston page 300

1 something
1 oz. something else

Garnish: garnish

Instructions: instructions

Source: page number

1 something
1 oz. something else

Garnish: garnish

Instructions: instructions

Source: page number

second to last

Garnish: second to last

Instructions: second to last

Source: second to last

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.

Source: Mr. Boston page 299

1 something
1 oz. something else

Garnish: garnish

Instructions: instructions

Source: page number

1 something
1 oz. something else

Garnish: garnish

Instructions: instructions

Source: page number

1 something
1 oz. something else

Garnish: garnish

Instructions: instructions

Source: page number