

Traditional

Old Fashioned

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

Traditional

Manhattan

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

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.

Post War Era

Margarita

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

Prohibition Era

Daiquiri

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

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.

Prohibition Era

Bee's Knees

Citrus and juniper with a smooth honey sweet.

Current (2005)

Penicillin

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

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.

page: 28

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

Garnish: lemon twist

Instructions: Build in old fashioned glass.

page: 26

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.

page: 36

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.

page: 32

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.

page: 37

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.

page: 37

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.

page: 197

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.

page: 69

Modern

Fitzgerald

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

Modern

Long Island Iced Tea

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

Modern

Chapala

A citrusy and refreshing tequila based drink.

Modern

High Plains Drifter #1

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

Modern

Nicky Finn

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

Modern

Lumination

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

Modern

Cable Car

Vanilla, orange, cinnamon. Delicious.

Mocktail

Berry Soda

Muddled berries with honey and ginger. Very delicious.

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.

page: 165

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.

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

page: 124

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.

page: 294

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.

page: 80

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.

page: 138

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.

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

page: 113

Mocktail

Polish Soda

A Raspberry and lemon soda.

Mocktail

Lime Cooler

A real tonic.

Mocktail

Orange and Tonic

Simple but good: orange juice and tonic water.

Mocktail

Pomegranate Almond Soda

Pomegranate and almond, a perfect combination.

Mocktail

Pineapple Mint Soda

Pineapple and mint. Tart and sweet with great aroma.

Mocktail

Rumless Rickey

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

Champagne Cocktail

Redhead Martini

Strawberry citrus with some bubbly champagne.

Champagne Cocktail

Rosemary Clementine Sparkle

Citrus with some complexity from honey and rosemary.

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.

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.

page: 299

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.

page: 300

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.

page: 169

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.

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.

page: 298

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.

page: 299

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.

page: 168

Champagne Cocktail

Champagne Cocktail

Le Paradini

The Big Crush

Berry, fruit, sparkle, awesome!

Raspberry, orange and champagne deliciousness.

Champagne Cocktail

Champagne Cocktail

Apple-Cinnamon Sparkler

Bellini

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

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

Champagne Cocktail

Champagne Cocktail

Berry Fizz

The Champagne Cocktail

Fruity and floral. A complicated fizz.

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."

Champagne Cocktail

Champagne Cocktail

Cranberry Spiced Champagne

Death in the Afternoon

Just like grandma used to make for Thanksgiving.

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

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.

page: 155

1 oz. peach puree
5 oz. chilled prosecco

Garnish: none

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

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.

page: 285

1 oz. absinthe or pastis
5 oz. chilled champagne

Garnish: none

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

page: 286

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.

page: 164

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.

page: 283

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.

page: 284

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.

page: 286

Champagne Cocktail

Kir Royale

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

Champagne Cocktail

Mimosa

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

Champagne Cocktail

Strawberry-Vanilla Sparkler

The name really says it all.

Champagne Cocktail

Luxury Cocktail

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

Champagne Cocktail

French 75

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

Champagne Cocktail

The Holy Roller

Mint, honey, bitters, citrus. Holy Roller!

Champagne Cocktail

The Old Cuban

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

Champagne Cocktail

Scotch Royale

A champagne cocktail for the whisky lover.

1 oz. fresh orange juice
5 oz. champagne

Garnish: orange half wheel

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

page: 288

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

Garnish: none

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

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.

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.

page: 201

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

Garnish: none

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

page: 288

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.

page: 291

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.

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.

page: 126

Champagne Cocktail

Champagne Cocktail

The Seelbach Cocktail

Arise My Love

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

Mint and champagne. I guess that goes together.

Champagne Cocktail

Champagne Cocktail

The Oscar Wilde

Ritz Fizz

You better know what you’re getting into.

Champagne with a hint of citrus and almond.