

4/5

Traditional

Traditional

## Old Fashioned

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

## Tuxedo Cocktail

Only traditional spirits make this surprising and surprisingly old cocktail.

3/5

Traditional

## Manhattan

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

2/5

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.

5/5

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.

3/5

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.

5/5

Prohibition Era

## Bee's Knees

Citrus and juniper with a smooth honey sweet.

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.

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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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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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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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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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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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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.

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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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5/5

Current (2005)

5/5

Modern

## Penicillin

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

## Fitzgerald

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

5/5

Modern

3/5

Modern

## Bitter Elder

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

## Long Island Iced Tea

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

3/5

Modern

5/5

Modern

## Chapala

A citrusy and refreshing tequila based drink.

## High Plains Drifter #1

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

Modern

4/5

Modern

## Nicky Finn

Some complexity mixed with orange and sour.

## Lumination

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

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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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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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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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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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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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.

page: online

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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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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5/5

Modern

5/5

Alcohol Free

## Cable Car

Sweet vanilla, orange, and cinnamon. Delicious.

## Berry Soda

Muddled berries with honey and ginger. Very delicious.

Alcohol Free

4/5

Alcohol Free

## Raspberry lemonade

A Raspberry and lemon soda.

## Lime Cooler

A real tonic.

3/5

Alcohol Free

Alcohol Free

## Orange and Tonic

Simple but good: orange juice and tonic water.

## Pomegranate Almond Soda

Pomegranate and almond, a perfect combination.

Alcohol Free

Alcohol Almost Free

## Pineapple Mint Soda

Pineapple and mint. Tart and sweet with great aroma.

## Rumless Rickey

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

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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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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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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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.

page: 300

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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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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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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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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## Redhead Martini

Strawberry citrus with some bubbly champagne.

## Rosemary Clementine Sparkle

Citrus with some complexity from honey and rosemary.

## Le Paradini

Berry, fruit, sparkle, awesome!

## The Big Crush

Raspberry, orange and champagne deliciousness.

## Apple-Cinnamon Sparkler

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

## Bellini

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

## Berry Fizz

Fruity and floral. A complicated fizz.

## 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."

1/4 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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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.

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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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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

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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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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2 (black)berries

3/4 oz. fresh 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.

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## Cranberry Spiced Champagne

Just like grandma used to make for Thanksgiving.

2/5

Champagne Cocktail

## Kir Royale

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

Champagne Cocktail

## Strawberry-Vanilla Sparkler

The name really says it all.

5/5

Champagne Cocktail

## French 75

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

## Death in the Afternoon

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

1/5

Champagne Cocktail

## Mimosa

A cocktail which basically screams out brunch.

Champagne Cocktail

## Luxury Cocktail

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

Champagne Cocktail

## The Holy Roller

Mint, honey, bitters, citrus. Holy Roller!

1 oz. absinthe or pastis  
5 oz. chilled champagne

Garnish: none

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

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

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

Champagne Cocktail

## The Old Cuban

## Scotch Royale

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

A champagne cocktail for the whisky lover.

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.

Cocktail

Cocktail

## Something

## Something

Snarky remarks.

Snarky remarks.

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

1 tsp. green crème de mente  
Chilled champagne

Garnish: none

Instructions: Add (in order) to champagne flute.

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

Garnish: lemon twist

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

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1 something  
1 oz. something else

Garnish: garnish

Instructions: instructions

page: page number

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

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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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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1 something  
1 oz. something else

Garnish: garnish

Instructions: instructions

page: page number

Cocktail

Cocktail

Something

Something

Snarky remarks.

Snarky remarks.

Cocktail

Cocktail

Something

Something

Snarky remarks.

Snarky remarks.

Cocktail

Cocktail

Something

Something

Snarky remarks.

Snarky remarks.

Cocktail

Last

Something

Last

Snarky remarks.

Last

1 something  
1 oz. something else

Garnish: garnish

Instructions: instructions

page: page number

1 something  
1 oz. something else

Garnish: garnish

Instructions: instructions

page: page number

1 something  
1 oz. something else

Garnish: garnish

Instructions: instructions

page: page number

Last

Garnish: Last

Instructions: Last

page: Last

1 something  
1 oz. something else

Garnish: garnish

Instructions: instructions

page: page number

1 something  
1 oz. something else

Garnish: garnish

Instructions: instructions

page: page number

1 something  
1 oz. something else

Garnish: garnish

Instructions: instructions

page: page number

1 something  
1 oz. something else

Garnish: garnish

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