

# A Visual Guide to Classic Cocktails

Old

Fashioneds

*Martinis*

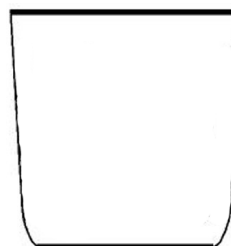
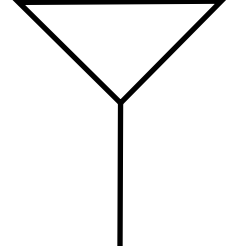

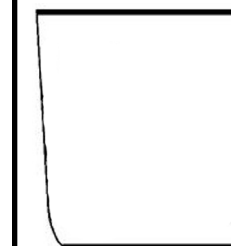
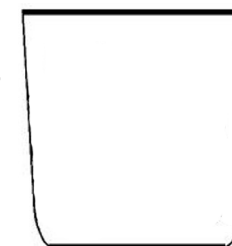
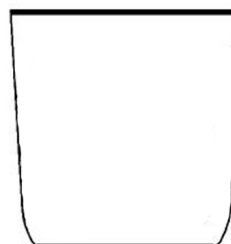

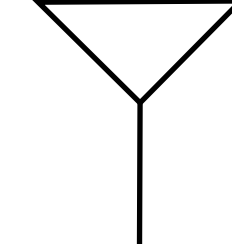
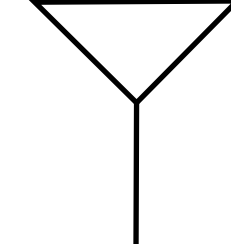

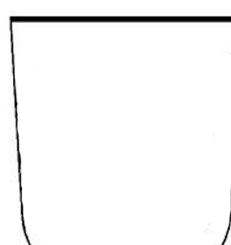
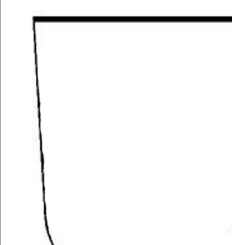
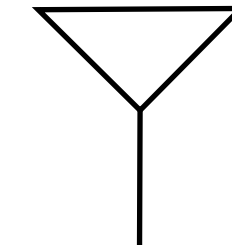


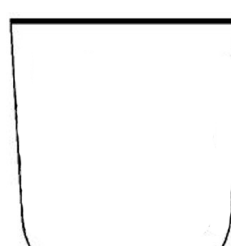
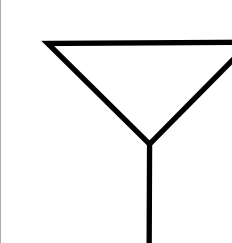
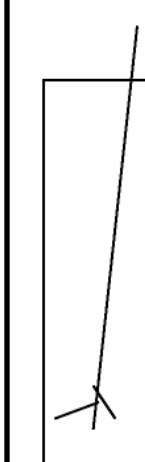
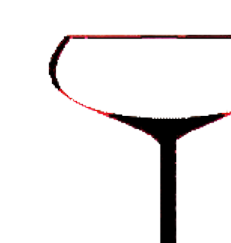
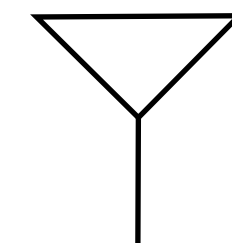
Daisies

Sours

Silvers

& Flips

Whiskey

Old-Fashioned De Luxe #  2 oz whiskey 1-2 bsp simple 2-4 dashes Angostura  Build on rocks lemon peel	Manhattan  2 oz whiskey 1 oz sweet vermouth 2 dashes Angostura  Stir, serve up maraschino cherry	Frisco Sour  2 oz rye .5 oz Benedictine .5 oz lemon juice  Shake, serve up lemon twist	Maple Leaf  2 oz bourbon .75 oz grade B maple syrup .75 oz lemon juice  Shake, serve over crushed ice lemon peel	Bourbon Sour  2 oz bourbon .75 oz simple .75 oz lemon juice 1 dash of angostura 1 egg white  Shake, serve on rocks
Pink Gin  2 oz plymouth gin 1 dash Angostura  Stir, serve up lemon peel	Martinez ‡  1.5 oz old tom gin 1.5 oz sweet vermouth 1 bsp maraschino liqueur  Stir, serve up lemon peel	Pegu Club  1.5 oz gin .5 oz triple sec .75 oz lime juice 2 dash angostura  Shake, serve up lime wheel	Bee's Knees #  2 oz london dry gin .75 oz honey syrup (1:1) .75 oz lemon juice  Shake, serve up lemon twist	Pink Lady †  1.5 oz gin .5 oz grenadine .75 oz lemon juice 1 egg white  Shake, serve up
Improved Real Georgia Mint Julep ‡  2 oz cognac 1 bsp simple syrup 2-4 dashes peach bitters 16 mint leaves, muddled  Build on mounded crushed ice sprig of mint	Vieux Carré \$  1 oz rye whiskey 1 oz cognac 1 oz sweet vermouth .5 tsp Benedictine 1 dash ea. Angostura & Peychaud's  Build on rocks lemon peel	Sidecar §  1.5 oz cognac .75 oz triple sec .75 oz lemon juice  Shake, serve up orange peel	Cognac French 75 #  1 oz cognac .5 oz simple syrup .5 oz lemon juice  Shake, strain, top with champagne lemon peel	Coffee Cocktail ‡  2 oz port wine 1 oz brandy .25 oz simple syrup 1 egg yolk  Shake, serve up freshly ground nutmeg
Rum Old Fashioned #  2 oz aged rum 1-2 bsp simple 1-3 dashes Angostura 1-3 dashes orange bitters  Build on rocks lemon peel	Palmetto  2 oz aged rum 1 oz sweet vermouth 1 dash orange bitters  Stir, serve up orange peel	Rum Swizzle  2 oz aged Jamaican rum .75 oz falernum .75 oz lime juice 2 dashes Angostura  Swizzle with crushed ice mint and nutmeg	Daiquiri #  2 oz white rum .5 oz simple syrup 1 oz lime juice  Shake, serve up lime wheel	September Morn §  2 oz white rum .5 oz brandy .5 oz lemon or lime .5 oz grenadine 1 egg white  Shake, serve up

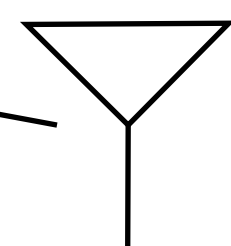
Name

Glassware

Mixing method

Garnish

Bobby Burns §



2 oz scotch  
1 oz sweet vermouth  
1 bsp Benedictine

Shake, serve up  
lemon peel

Based on

Ingredients and measures

How to serve

bsp = barspoon  
Angostura = Angostura bitters  
simple syrup = rich simple syrup (2:1)  
Peychaud's = Peychaud's bitters

**Unless specified otherwise:**  
Whenever whiskey is called for, use bourbon or rye. (When using bourbon in the Old-fashioned or Manhattan, add a dash of orange bitters.)  
Whenever gin or rum are called for, choose the style according to your preference.

**As noted, cocktails are based on recipes from:**  
‡ Jerry Thomas's Bar-Tender's Guide (1887)  
† *Drinks* by Jacques Straub (1914)  
\$ Famous New Orleans Drinks and How to Mix'em, by Stanley Clisby Arthur (1937)  
# The Fine Art of Mixing Drinks by David Embury (1948)  
§ The Savoy Cocktail Book by Harry Craddock(1952)