



↻ J\$' BOOK OF COCKTAILS ↻
GUARANTEED 100% STRESS FREE



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THE FIRST PRINCIPLES OF LAID-BACK COCKTAILS

"I'm still pretty dumb about girl stuff. For a while I said, 'Ah, girls are stupid.' But after seeing all these Jeanne Moreau movies, I think being a girl is where it's at. Like when I'm about thirty-five I'm gonna start wearing black cocktail dresses and become a real cunt."

— Patti Smith

1.1. Liberate Your Libations

You can't make a drink with ingredients you don't have. You can try to out-snob everyone and be extremely specific in brands, vintages, bottlings, measures, procedures. Such is the path to infinite injury. Let go. Relax. Don't be chained by the recipe.

Here, we're taking things easy. Some things are just rare, sometimes very hard or even impossible to find. Yet the essence of a good cocktail is that it has a robustness to it. Moreover, tastes differ. Respect the backbone of the recipe, not the frills.

Many bloody battles have been fought over the exact gin versus vermouth proportions in a dry martini. Legend has it that Winston Churchill merely wanted the vermouth to be present in the same room, instead of added to the drink; and that when the supply of vermouth ran out in WWII he acknowledged its absence in the room by nodding eastward. Roger Moore's recipe prescribes a full measure of Noilly Prat. Fine with me. He garnishes with three olives. I'd rather not. And 007's martini doesn't even contain gin. It's a vodka martini. Which is shaken, not stirred — utter blasphemy in the Church of Martini purists.

All these are just fine. There's plenty of leeway in cocktails. Many recipes are overly specific, which distracts from a cocktail's core structure. If it's a whiskey sour type cocktail, any blend and any sour will do. Does the Dom Pérignon 1955 merely serve the purpose of adding some fizz? Then any another dry sparkling white wine will work just as well. If the recipe calls for a herbal undertone and you don't happen to have Lillet Blanc available? Use another fortified herbal concocture. If the function of an addition is just adding some colour and a bit of sweet? Be creative.

1.2. Garnish is Optional

It's all about the drink. Don't sweat the small stuff; and much of it is small stuff.

1.3. Measures

In cocktail, ingredients are quite often measured in ounces. Another chapter in the 'anything but the metric system' folly. Anyway, an ounce, short oz, is 60 milliliters, short 60ml. Or 6 centiliters (6cl).

One other measure often used is the bar spoon, also known as tea spoon. For 'Muricans, it's about 1/10th of your average gerbil. (A bottle of soda, though, contains about 1/4th of an average domestic shorthair *felis catus*.)

Anyway: a bar spoon is 5ml. A table spoon is three bar spoons: 15ml (about 18 peanuts for the metric-allergic). And a pinch is a pinch, a dash is a dash, and a splash a splash.

1.4. What's With The Glasses, Babe?

Dozens (of not more) highly specific glasses are used for cocktails out there. I've simplified (well, almost) to *three*:

1. the *cocktail* glass, also known as the *martini* glass. See cover. Holds about 2.5-3 oz, say 160ml.
2. the (whiskey) *tumbler* or *rocks* glass. Holds about 3-3.5 oz, say 180-200ml.
2. the *highball* or *longdrink* glass. Holds about 4-5oz, say 250-300ml.

These will do for me. But hey, if you enjoy vast arrays of exotic glassware, don't let that get in your way. And don't let me stop you sloshing your G&T's from a fish bowl! Or snifter. Or shot glass.

CLASSICS

CLASSIC COCKTAILS

2.1. Dry Martini 🍷 *After Office Hours*

- 4 oz Gin
- 1 oz Dry Vermouth
- Green Olives for garnish

Stir liquids with ice. Strain into cocktail glass. Garnish with an olive.

2.2. Sea Mist

- 3 oz Blueberry Juice or Raspberry Juice
- 3 oz Pink Grapefruit Juice
- 2 oz Vodka
- Slices of Lime and Lemon for garnish frozen into ice cubes

Stir liquids with ice. Strain into highball glass. Add decorated ice cubes.

2.3. Double Vision

- 1 oz Lemon Vodka
- 1 oz Blackberry Vodka
- 1 oz Apple Juice
- 1 oz Lime Juice
- 0.5 oz Simple Syrup
- 2, 3 dashes Angostura
- Slice of Apple for garnish

Simple Syrup: mix 2 dl Sugar/1 dl Water. Gently heat, simmer until about 2.5dl remains. Let it cool.

Shake liquids vigorously with ice. Strain into cocktail glass. Garnish with a thin apple slice.

2.4. Bellini

- 3 oz Champagne
- 1 oz Peach Juice
- Slice of Peach for garnish

Stir liquids lightly in a champagne glass. Garnish with thin slice of peach.

2.5. Thai Tiger

- 2 oz Coconut Milk
- 1 oz Vodka
- 1.5 oz Lime Juice
- 2.5 Oz Lemon Grass/Ginger Syrup
- 1 Chili Pepper (stoned and cut in rings)
- Lemon/Lime Soda
- Chili Pepper slice and Lemon Slice for garnish

Lemon Grass/Ginger Syrup: mix 2 dl Sugar/1 dl Water, add 1 Crushed Lemon Grass Stem and 2.5cm finely diced Ginger, gently heat, simmer until about 2.5dl remains. Let it cool.

Shake liquids with chili pepper rings over crushed ice. Strain in a highball glass half filled with crushed ice. Top with lemon/lime soda. Garnish with chilli pepper ring and a thin slice of lemon.

2.6. Blue Angel 🇵🇷 *The Blue Angel*

- 1 oz Blue Curaçao
- 1 oz Parfait d'Amour
- 1 oz Brandy
- 1 oz Lemon Juice
- 1 oz Cream
- Slice of Carambola (star fruit) for garnish

Shake liquids vigorously with ice. Strain into cocktail glass. Garnish with a thin carambola slice.

2.7. Margarita

- 2 oz Tequila
- 1 oz Orange Liqueur
- 0.5 oz Lime Juice
- Slice of Lime for garnish

Decorate cocktail glass with a rim of salt (optional).

Shake liquids vigorously over crushed ice. Strain into (decorated) cocktail glass.

2.8. Moscow Mule

- 1.5 oz Vodka
- 1 bar spoon Lime Juice
- Ginger Ale
- Slice of Lime for garnish

Pour vodka and lime juice over ice cubes in a highball glass. Top with ginger ale. Garnish with a thin slice of lime.

2.9. Red October

- 1 oz Vodka
- 2 oz Cherry Liqueur
- Lemon/Lime Soda
- Maraschino Cherries for garnish

Shake vodka and cherry liqueur with crushed ice. Strain into tumbler glass, top with lemon/lime soda. Garnish with cocktail cherries.

2.10. Peach Fizz

- 2 oz Orange Juice
- 2 oz Passion Fruit Juice
- 0.5 oz Peach Gin
- Sparkling Wine
- Slice of Peach for garnish

Shake juices and gin with ice. Strain into champagne flute and top with sparkling wine. Garnish with thin slice of peach.

2.11. Old Fashioned

- 1.5 oz Rye Whiskey
- 2 dashes Angostura
- 1 bar spoon Water
- 0.5 bar spoon Cane Sugar
- Slice of Orange for garnish

Put sugar in tumbler glass. Add water and angostura, gently stir to dissolve sugar. Add rye and ice, gently stir. Garnish with a slice of orange.

2.12. Piña Colada

- 2 oz Rum (any kind)
- 3 oz Pineapple Juice or 0.5 cup Pineapple Parts
- 1 oz Coconut Cream or Coconut Milk
- 0.5 oz Cream
- 1 or 2 dashes Angostura
- Slice of Pineapple for garnish

Combine everything with 4 or 5 icecubes in a blender. Blend smooth. Strain in large bowl glass. Garnish with a pineapple slice.

2.13. Millionaire

- 3 oz Bourbon
- 1 oz Orange Liqueur
- 1 Egg White
- 0.5 oz Grenadine
- Slice of Orange for garnish

Shake liquids and egg white vigorously. Add crushed ice and shake again. Strain into cocktail glass. Garnish with a slice of orange.

2.14. Glitterati

- 2 oz Vodka
- 1 dash Dry Vermouth
- 2 Black Olives for garnish
- Edible Gold Flakes for garnish

Shake liquids and gold flakes with crushed ice. Strain into cocktail glass. Garnish with black olives.

2.15. White Lady

- 2 oz Gin
- 1 oz Orange Liqueur
- 1 oz Orange Juice

Shake liquids with ice. Strain into cocktail glass.

2.16. Havana Beach

- 2 oz Rum
- 2 oz Pineapple Juice
- 1 bar spoon Simple Syrup
- Ginger Ale

Shake everything but the ginger ale vigorously with ice. Strain into a tumbler half filled with ice cubes. Top with ginger ale.

2.17. Cuban Peach

- 1 oz White Rum
- 1 oz Peach Liqueur
- 1 bar spoon Lime Juice
- Whiff of Sugar
- Thin Slices of Peach for garnish
- Twig of Mint for garnish

Shake with ice. Strain into cocktail glass with ice. Garnish by floating two thin peach slices with a twig of mint on top.

2.18. Banana Daiquiri

- 1 oz White Rum
- 1 oz Dark Rum
- 0.5 oz Crème de Banane
- 1.5 oz Lime Juice
- 0.5 oz Coconut Milk
- 1 bar spoon Simple Syrup
- 1 Banana (in parts)

Blend with ice until smooth. Pour into large highball glass, add a few cubes.

2.19. Havana Cocktail

- 1 oz Dark Rum
- 1 oz Cream Sherry
- 1 bar spoon Lime Juice
- Slice or Spiral of Lime for garnish

Shake liquids vigorously over ice. Strain into cocktail glass.

2.20. Cosmopolitan

- 1.5 oz Lemon Vodka
- 1 oz Orange Liqueur
- 1 oz Cranberry Juice
- 1 dash Lime Juice
- Orange Zest

Shake liquids vigorously with ice. Strain in cocktail glass. Finish with a pinch of orange zest.

2.21. Limoncello Italiano

- 2 oz Vodka
- 0.5 oz Lemon Juice
- 0.5 oz Simple Syrup
- Lemon/Lime Soda
- Lemon Peel for garnish

Shake liquids except soda with ice. Strain into a highball glass half filled with ice and a long strip of lemon peel. Top with lemon/lime soda.

2.22. Classic Cocktail

- 1 oz Brandy
- 0.5 oz Curaçao Bitters
- 0.5 oz Lime Juice
- 0.5 oz Simple Syrup
- 1 Maraschino Cherries for garnish

Shake liquids with ice. Strain into cocktail glass. Garnish with cocktail cherry (or two).

2.23. Coq Rouge

- 1 oz Rum
- 0.5 oz Gin
- 0.5 oz Orange Liqueur
- 0.5 oz Lemon Juice
- Orange Peel for garnish

Shake liquids with ice. Strain into cocktail glass. Garnish with orange twist.

2.24. Frisco

- 1 oz Rye Whiskey
- 1 oz Bénédictine
- 0.5 oz Lemon Juice
- Lemon Peel for garnish

Shake liquids well with ice. Strain into cocktail glass. Garnish with lemon twist.

2.25. Long Island Iced Tea

- 0.5 oz Dark Rum
- 0.5 oz Gin
- 0.5 oz Vodka
- 0.5 oz Tequila
- 0.5 oz Orange Liqueur
- 0.5 oz Simple Syrup
- 1 oz Lemon Juice
- 0.5 oz Lime Juice
- Cola
- Lemon Chunk for garnish

Shake liquids minus cola with ice. Strain into highball glass half filled with ice. Top with cola. Garnish with a chunk of lemon.

2.26. Planter's Lunch

- 3 oz Dark Rum
- 1 oz Lemon Juice
- 1 bar spoon of Cane Sugar
- 1 dash Angostura
- Sparkling Water
- Pineapple Chunk for garnish
- Orange Chunk for garnish
- Mint sprig for garnish

Shake liquids minus water with ice. Strain into highball glass half filled with ice. Top with sparkling water. Garnish with a skewer of pineapple and orange, and a sprig of mint.

2.27. Rusty Nail

- 2 oz Scotch
- 1 oz Drambuie
- Lemon Peel for garnish

Stir liquids with ice. Strain into tumbler filled with ice. Garnish with a long strip of lemon peel for garnish.

2.28. Whisky Sour

- 2 oz Rye Whiskey
- 1 oz Lemon Juice
- 1 bar spoon of Cane Sugar
- Lemon Peel for garnish

Shake liquids vigorously with ice until frothy. Strain into tumbler. Garnish with a twist of lemon peel.

2.29. Kiwi Kraze

- 1 oz Gin
- 3 oz Kiwi Juice
- 1 dash Absinthe
- Tonic Soda
- Kiwi Slice

Shake liquids minus tonic with ice. Strain into tumbler glass half filled with ice. Top with tonic. Float slice of kiwi for garnish.

2.30. Caribbean Champagne Cocktail

- 0.25 oz White Rum
- 0.25 oz Crème de Banane
- 1 dash Angostura
- Champagne
- Banana Slices for garnish
- Maraschino Cherries Slices for garnish

Combine liquids except champagne in champagne flute. Top with champagne and stir lightly. Garnish with a skewer of banana slices and a cocktail cherry, embellish with a pineapple leaf or somesuch.

2.31. Daiquiri

- 3 oz White Rum
- 1 oz Lime Juice
- bar spoon Simple Syrup
- Maraschino Cherries Slices for garnish
- Lime Slice for garnish

Shake liquids with ice. Strain into cocktail glass. Garnish with a cocktail cherry/lime slice skewer.

2.32. Sloe Gin Fizz

- 3 oz Sloe Gin
- 2 oz Sweet Vermouth
- 1 oz Lemon Juice
- Sparkling Water

Shake liquids minus water with ice. Strain into highball glass half filled with ice. Top with sparkling water.

2.33. Creamy Lemon Martini

- 2 oz Lemon Vodka
- 1 oz Drambuie
- 1 oz Lemon Juice
- bar spoon Simple Syrup
- Lemon Peel for garnish

Shake liquids vigorously with ice until frothy. Strain into cocktail glass. Garnish with a twist of lemon peel.

2.34. Apple Brandy

- 2 oz Calvados
- 2 oz Grapefruit Juice
- 1 dash Grenadine
- Orange Peel for garnish

Shake liquids with ice. Strain into cocktail glass over crushed ice. Garnish with an orange twist.

2.35. Saketini

- 2 oz Sake
- 1 oz Vodka
- 0.5 oz Gin
- 0.5 oz Orange Liqueur
- Cucumber Slice for garnish

Stir liquids with ice. Strain into cocktail glass. Garnish with a slice of cucumber.

2.36. Pink Lady

- 2 oz Calvados
- 2 oz Gin
- 1 oz Lime Juice
- 1 oz Grenadine
- Egg White
- Maraschino Cherries Slices for garnish

Decorate a cocktail glass, using a grenadine dip, with a rim of sugar.

Shake liquids vigorously with ice. Strain into prepared glass. Garnish with a cocktail cherry.

2.37. Alexander

- 2 oz Gin
- 1 oz Crème de Cacao
- 1 oz Cream
- Cocoa Powder for garnish

Shake liquids vigorously with ice. Strain into cocktail glass. Scatter a mist of cocoa powder over the foam for garnish.

2.38. Mint Julep

- 1.5 oz Bourbon
- 1 bar spoons Cane Sugar
- 1 table spoon Mint LeafShreds
- 1 table spoon Water
- bushel Mint for garnish

Grind sugar and shredded mint leaves to a pulp. Add water and stir. You now have a mint syrup. Put mint syrup and bourbon into a tumbler half filled with crushed ice. Top with more crushed ice.

Garnish with a small bushel of mint twigs.

2.39. Moulin Rouge

- 0.5 oz Brandy
- 4 oz Pineapple Juice
- Sparkling Wine

Shake liquids sans wine firmly with ice. Strain into highball glass. Top with sparkling wine and stir gently.

2.40. Orange Blossom

- 1 oz Gin
- 1 oz Orange Liqueur
- Orange Slice for garnish

Shake liquids vigorously with ice. Strain into tumbler. Garnish with a slice (or two) of orange.

2.41. Tom Collins

- 2 oz Gin
- 1 oz Lime Juice
- 1 oz Simple Syrup
- Sparkling Water
- Mint for garnish

Shake liquids minus water firmly with ice. Strain into highball glass. Garnish with a sprig of mint.

2.42. Singapore Sling

- 2 oz Gin
- 1 oz Cherry Liqueur
- 1 dash Bénédictine
- 1 dash Orange Liqueur
- 0.5 oz Lemon Juice
- Sparkling Water
- Orange Slice for garnish

Stir liquids except water with ice. Strain into highball glass. Add ice cubes and top with sparkling water. Garnish with a slice of orange.

2.43. Clover Club

- 2 oz Gin
- 1 oz Grenadine
- 1 Egg White
- bar spoon Lime Juice
- ([Lime]) Slice for garnish

Shake liquids vigorously with ice. Strain into cocktail glass. Garnish with a thin slice of lime.

2.44. Screwdriver

- 2 oz Vodka
- 5 oz Orange Juice
- Orange Slice for garnish

Combine liquids in highball glass. Add ice and stir. Garnish with a slice of orange.

2.45. Harvey Wallbanger

- 2 oz Vodka
- 1 oz Galliano
- 4 oz Orange Juice
- Orange Slice for garnish

Combine liquids in highball glass. Add ice and stir. Top with Galliano. Garnish with a slice of orange.

2.46. Mudslide

- 1 oz Vodka
- 1 oz Coffee Liqueur
- 1 oz Irish Cream

Shake liquids vigorously with ice. Strain into ice-filled tumbler.

2.47. White Russian

- 1 oz Vodka
- 1 oz Coffee Liqueur
- 1 oz Cream

Shake liquids minus cream with ice. Strain into ice-filled tumbler. Use the back of a spoon to float the cream.

2.48. Sazerac

- 1 oz Absinthe
- 1 oz Bourbon
- 1 oz Brandy
- 0.5 oz Simple Syrup
- 1 dash Peychaud's Bitters
- 1 dash Angostura
- 1 oz Water

Pour absinthe into ice-filled tumbler. Top with chilled water. Shake the rest of the ingredients with crushed ice. Drain the absinthe/water filled glass and strain shaker onto prepared ice.

Alternatively, you can rinse a tumbler glass with absinthe, half fill it with crushed ice, and strain the bourbon mix over that.

2.49. Dubonnet Cocktail

- 1 oz Gin
- 1 oz Dubonnet
- Lemon Peel for garnish

Shake liquids vigorously with ice. Strain into tumbler. Optionally add ice cubes. Garnish with a twist of lemon.

2.50. White Wine Cooler

- 2 oz Dry White Wine
- 0.5 oz Brandy (optional)
- 0.5 oz Lemon Juice
- 0.5 oz Orange Juice
- Sparkling Water
- Cucumber Slices for garnish

Combine liquids except water in highball glass filled with ice. Top with sparkling water and stir gently. Garnish with a few thin cucumber slices.

2.51. English Rose

- 3 oz Dry Vermouth (extra dry if available)
- 1.5 oz Kirsch
- 1 oz Parfait d'Amour
- White Rose Petals for garnish

Stir ingredients with crushed ice. Strain into cocktail glass. Garnish by floating a few rose petals.

2.52. Bucks Fizz

- 2 oz Orange Juice
- Champagne

Pour orange juice into champagne flute. Top with champagne.

2.53. Polish Sherbet

- 3 scoops Lemon Sorbet
- 1 oz Vodka
- Sparkling Water
- Lemon Peel for garnish

Put scoops of lemon sorbet ice in cocktail glass. Pour vodka and a splash of sparkling water over sorbet. Garnish with a lemon (or orange) twist and serve with a dessert spoon.

2.54. Windward Island

- 1 oz Dark Rum
- 0.5 oz Coffee Liqueur
- Sparkling Water
- Orange Slice for garnish

Shake liquids except cola vigorously with ice. Strain into nearly ice-filled tumbler, and top with cola. Garnish with a few orange slices.

2.55. Manhattan

- 2 oz Rye Whiskey
- 1 oz Dry Vermouth
- 1 oz Sweet Vermouth
- 1 dash Angostura
- Lemon Slice for garnish

Stir liquids with ice. Strain into cocktail glass. Garnish with a slice of lemon.

2.56. Fuck It Bucket

- 1 oz Vodka
- 1 oz Rum
- 1 oz Tequila
- 2 oz Pineapple Juice
- 2 oz Cranberry Juice
- Mixed Fruit Slices for garnish

Combine liquids in a highball glass. Fill with ice and stir well. Garnish with mixed fruit slices.

2.57. Sidecar

- 2 oz Brandy
- 1 oz Orange Liqueur
- 1 oz Lemon Juice
- Lemon Peel for garnish

Shake liquids vigorously with ice. Strain into cocktail glass. Garnish with a twist of lemon.

2.58. Basil Shot

- 0.5 oz Vodka
- 1 splash Raspberry Syrup
- 2 leaves Basil

Roll basil leaves up and cut them into shreds and chop these shreds up. Put chopped basil into shot glass, fill with crushed ice, add vodka and top with raspberry syrup.

2.59. Buena Vista

- 1 oz White Rum
- 1 oz Blue Curaçao
- 1 oz Simple Syrup
- 1 oz Lime Juice
- Lemon Slice for garnish

Shake liquids with ice. Strain into highball glass. Garnish with a slice of lemon.

2.60. Knickerbocker

- 5 oz White Rum
- 1 oz Lemon Juice
- 1 oz Pineapple Juice
- 1 oz Raspberry Juice
- Orange Peel for garnish

Shake liquids vigorously with ice. Strain into cocktail glass. Garnish with a twist of orange.

2.61. Acapulco Gold

- 1 oz Dark Rum
- 1 oz Tequila
- 2 oz Pineapple Juice
- 1 oz Coconut Milk

Shake liquids vigorously with ice. Strain into highball glass.

2.62. Not Tonight Josephine

- 3 oz Red Wine
- 1 oz Brandy
- 1 dash Pernod

Pour red wine with a few ice cubes into snifter (brandy glass). Add brandy and Pernod. Stir gently.

2.63. Bacardi

- 2 oz White Rum
- 1 oz Lemon Juice or Lime Juice
- 1 oz Grenadine
- Lemon Slice for garnish

Shake liquids sternly with ice. Strain into tumbler. Garnish with a slice of lemon.

2.64. Miami

- 5 oz White Rum
- 2 oz White Crème de Menthe
- 1 oz Lemon Juice
- Orange Peel for garnish

Shake liquids with gusto and ice. Strain into tumbler glass. Garnish with a twist of orange.

2.65. Ab Fab

2.65.1. Also known as: Stolly & Bolly

- 1 oz Stolichnaya
- 1 oz Blueberry Juice
- 1 oz Raspberry Juice
- Bollinger

Shake vodka and fruit juices with crushed ice. Strain into cocktail glass and top with sparkling wine.

2.66. Raspberry Gin

- 1 oz Gin
- 1 oz Framboise or Simple Syrup
- 1 oz Raspberry Juice
- splash of Lemon Juice
- handful Raspberries
- Sparkling Water
- Raspberries for garnish
- Mint for garnish

Blend all ingredients except water with half a cup of crushed ice smooth. Pour into tumbler, top with sparkling water. Garnish with a skewer of raspberries and mint leaves.

2.67. Sherry Flip

- 4 oz Cream Sherry
- 1 Egg
- Grated Nutmeg for garnish

Blend sherry and egg until creamy smooth. Pour into tumbler. Garnish by grating nutmeg over the drink.

2.68. Austin Powers

- 1 oz Dark Rum
- 0.5 oz Almond Liqueur
- 0.5 oz Blue Curaçao
- 3 oz Apple Juice (of the transparent kind)
- 0.5 oz Lime Juice
- Orange Slice for garnish

Shake liquids with ice. Strain into highball glass. Garnish with a slice of orange.

2.69. Zombie

- 2 oz Dark Rum
- 1 oz White Rum
- 0.5 oz Apricot Liqueur
- 0.5 oz Orange Liqueur
- 0.5 oz Grenadine
- 2 oz Orange Juice
- 2 oz Pineapple Juice
- 1 oz Lime Juice
- Orange Peel for garnish

Keep 0.5 oz of the white rum apart. Shake rest of liquids fanatically with ice. Strain into highball glass with ice. Top with remaining rum. Garnish with a long twist of orange.

2.70. Spanish Sizzler

- 3 Scoop Lemon Sorbet
- Cava

Scoop lemon ice into cocktail glass. Top with Cava. Serve with a dessert spoon.

2.71. Fireball

- 2 oz Glayva
- 1 oz Glenfiddich (or another single malt, or even a Scotch blend)

Fill cocktail glass with crushed ice. Pour liquids and stir gently.

2.72. Mexican Wave

- 1 oz Tequila
- 0.5 oz Crème de Cassis
- 0.5 oz Simple Syrup
- Ginger Ale
- Lime Slices for garnish

Shake liquids sans ginger ale with ice. Strain into tumbler, top with ginger ale and stir delicately. Garnish by floating a few very thin slices of lime.

2.73. Tijuana Café

- 1 oz Coffee Liqueur
- 3 oz Coffee
- 3 oz Cream
- 1 bar spoon Sugar
- 1 Cinnamon Stick for garnish
- Cinnamon Grind for garnish

Make coffee, hot and black and pour in coffee glass. Add coffee liqueur and sugar, and top with lightly whipped cream. Stir gently with stick of cinnamon, leave it in, and finish with a whiff of cinnamon grind.

2.74. Almond Breeze

- 1 oz White Rum
- 1 oz Almond Liqueur
- 1 oz Melon Liqueur
- Tonic Soda

Shake liquids except soda with ice. Strain into highball glass half filled with crushed ice. Top with tonic.

2.75. Sloe Gin & Tonic

- 1 oz Gin
- 1 oz Sloe Gin
- 1 oz Lime Juice
- 0.5 oz Simple Syrup
- Tonic Soda
- Lemon Chunk for garnish

Shake liquids except soda with ice. Strain into highball glass filled with ice. Top with tonic. Garnish with a chunk of lemon.

2.76. Flamboyant

- 3 oz Red Wine
- 1 table spoons Dark Rum
- 2 table spoons Orange Juice
- 2 table spoons Water
- 2 cm Cinnamon Stick
- 1 Star Anise

Heat sugar, water, orange juice, cinnamon, and star anise gently in a pan on temperate fire. Bring it close to boiling, then take off the furnace and let sit for 10-15 minutes. Then add wine until hot, but not boiling. Remove cinnamon and pour in a tea glass.

Cautiously heat the tablespoon of rum over low fire, gently shaking, until the rum catches fire. Gently pour the burning rum over the glass of warm fortified wine. Don't drink while still burning or too hot.

2.77. Sol Y Sombre

- 0.75 oz Anisette
- 0.75 oz Brandy

Pour anisette into shot glass, and very delicately float the brandy on it over the back of a spoon.

2.78. Bazooka Joe

- 0.5 oz Blue Curaçao
- 0.5 oz Crème de Banane
- 0.5 oz Irish Cream

Pour curaçao in shot glass. Very delicately float the banana liqueur over the back of a spoon, then float the irish cream.

2.79. Risky Cleanse

- 0.5 oz Peach Gin
- 0.5 oz Blueberry Juice
- 0.5 oz Vodka
- 1 splash Absinthe

Gently layer (float) peach gin, blueberry juice, vodka, and absinthe in a shot glass.

2.80. Electric Flag

- 0.5 oz Grenadine
- 0.5 oz Parfait d'Amour
- 0.5 oz Grappa or Kirsch

Pour grenadine into shot glass. Delicately layer parfait and grappa on top.

2.81. Seductive Threesome

- 0.5 oz Crème de Menthe
- 0.5 oz Crème de Banane
- 0.5 oz Irish Cream

Pour menthe in shot glass. Very delicately float the banana liqueur over the back of a spoon, then float the irish cream.

2.82. Mimosa

- 1.25 dl Orange Juice
- Sparkling Wine
- Orange Peel for garnish

2.83. Red Skies at Night

- 1 splash Lemon Juice
- Lemon/Lime Soda
- 0.5 oz Crème de Cassis

Glaze an ice-filled longdrink glass with a splash of lemon juice. Add crème de cassis, top with soda and stir.

2.84. Sgroppino

- 2 oz Prosecco
- 0.5 oz Vodka
- 1 Scoop Lemon Sorbet

Put prosecco, vodka and sorbet into a chilled bowl. Whip until foamy. Pour into a champagne flute.

2.85. Aperol Spritz

- 1 oz Sparkling Wine
- 0.5 oz Aperol
- 1.5 oz Sparkling Water
- 1 oz Orange Slice

Half-fill highball glass with orange slice in two halves and ice cubes. Add aperol, sparkling wine and water. Serve with a straw.

2.86. Appletini

- 1.25 oz Vodka
- 1 oz Calvados
- 1.25 oz Apple Juice
- 0.25 oz Lemon Juice
- 0.25 oz Simple Syrup
- Maraschino Cherries for garnish
- Thin Apple Slices

For the apple and juice, a firm and sour(ish) type is preferred. Granny Smith will do nicely. If you have a sweeter apple, trade a bit of apple juice for lemon juice.

Shake fluids with crushed ice. Strain into cocktail glass. Garnish with cocktail cherry and a few thin apple half-slices.

2.87. Espresso Martini

A vodka variation on the **It Happened One Morning**.

- 2 oz Vodka
- 1 oz Coffee Liqueur
- 0.75 oz Espresso
- 0.25 oz Vanilla Syrup

Vanilla Syrup: blend half a vanilla pod with 2 dl sugar. Mix with 2 dl water, gently heat, simmer until about 2.5dl remains. Let it cool down. *Alternatively*, use a vanilla sugar sachet and Simple Syrup.

Shake liquids vigorously with ice. Strain into cocktail glass.

2.88. Orgasm

- 1 oz Coffee Liqueur
- 1 oz Almond Liqueur
- 1 oz Irish Cream
- 1 oz Cream
- 1 oz Whole Milk

Shake liquids vigorously and strain into highball glass filled with crushed ice.

2.89. Screaming Orgasm

- 1 oz Vodka
- see Orgasm

Just an Orgasm with vodka added in the mix.

2.90. Kir

- 0.5 oz Crème de Cassis
- Dry White Wine

Pour crème de cassis in wine glass. Top with chilled white wine. Swirl to mix.

2.91. Kir Royale

- 0.5 oz Crème de Cassis
- Sparkling Wine
- Lemon Peel for garnish

Pour Crème de Cassis into champagne flute. Top with sparkling wine. Garnish with lemon twist.

2.92. Xanthia

- 1 oz Gin
- 2 oz Green Chartreuse
- 1 oz Cherry Liqueur
- Lemon Peel for garnish

Stir fluids with ice. Strain into cocktail glass. Twist lemon peel over glass, then garnish with it.

2.93. Caipirinha

- 2 oz Cachaça
- 2 bar spoons Cane Sugar
- 1 Lime
- Lime Wheel for garnish

Cut the lime into wedges. Muddle wedges with sugar in a tumbler glass. Fill with ice, top with cachaça and stir very lightly. Garnish with lime wheel.

2.94. Death in the Afternoon

2.94.1. Also known as: Death Spasm

2.94.2. Also known as: Hemingway Champagne

- 1.5 oz Absinthe
- 4.5 oz Champagne

“Pour one jigger absinthe into a Champagne glass. Add iced Champagne until it attains the proper opalescent milkiness.”

— Ernest Hemingway, *Death in the Afternoon*

2.95. Under the Volcano

- 2 oz Mezcal
- 1 oz Lime Juice
- 0.5 oz Agave Syrup
- Sparkling Water
- Jalapeño Slice
- Cucumber Slices

Muddle jalapeño and cucumber slices. Add mezcal, agave syrup, lime juice and ice. Shake with gusto. Strain into tumbler filled with ice. Top with sparkling water. Garnish with a thin cucumber slice.

2.96. Negroni Pepe Rosa

- 2.5 dl Gin
- 2.5 dl Campari
- 2.5 dl Sweet Vermouth
- 5 g Red Peppercorn (or Black Peppercorn for a Negroni Pepe Nero)
- Orange Peel for garnish

Combine liquids in an airtight container, e.g. an empty bottle. Add peppercorn and let these infuse for at least a couple of weeks. Serve over ice in a tumbler glass. Garnish with an orange twist.

Alternatively, add peppercorns to a bottle of gin and use peppered gin in the regular Negroni recipe.

2.97. Negroni

- 1 oz Gin
- 1 oz Campari
- 1 oz Sweet Vermouth
- Orange Peel for garnish

Stir liquids with ice. Strain into tumbler glass over ice cubes. Garnish with orange peel.

2.98. Mojito

- 2 oz White Rum
- 0.5 oz Simple Syrup
- 0.75 oz Lime Juice
- Sparkling Water
- 5 (or so) Mint Leaves
- Mint Sprig for garnish
- Lime Wheel for garnish

Lightly muddle mint leaves with syrup in shaker. Add rum, lime juice and ice, shake briefly. Strain into highball glass over ice. Top with a splash of sparkling water. Garnish with a sprig of mint and a wheel of lime.

2.99. Boulevardier

- 1.25 oz Bourbon
- 1 oz Campari
- 1 oz Sweet Vermouth
- Orange Peel for garnish

Stir liquids with ice. Strain into tumbler glass over ice cubes. Garnish with orange twist.

2.100. Yucca

- 2 oz Vodka
- 2 Lemon
- 2 Lime
- 1 bar spoon Cane Sugar or Agave Syrup

Cut lemons and limes into quarters, or smaller parts if they're big. Combine vodka, lemons, limes, and sugar. Muddle until sugar is dissolved and the juice has been squeezed out of the citrus fruit parts. Add ice and shake well. Strain into highball glasses over a few ice cubes.

2.101. Pornstar Martini

- 1.5 oz Vanilla Vodka
- 0.5 oz Passion Fruit Liqueur
- 1 oz Passion Fruit Puree
- 0.5 oz Lime Juice
- 0.5 oz Vanilla Syrup
- 2 oz Sparkling Wine
- Half a Passion Fruit for garnish

Shake liquids except sparkling vigorously with ice. Strain into cocktail glass. Garnish with passion fruit half. Serve with a sparkling wine sidecar (on the side).

2.102. Vanilla Ice

- 2 oz Eggnogg
- 0.5 oz Brandy
- 0.5 oz Almond Liqueur
- 3 large scoops frozen Vanilla Ice Cream
- 1 bar spoon Grated Nutmeg
- Sparkly Sugar
- Rum Raisins for garnish
- Ground Cinnamon for garnish

Rim cocktail glasses with sparkly sugar. Combine liquids, ice cream and nutmeg in a blender. Blend until smooth. Pur into decorated glasses. Garnish with nine rum raisins and sprinkle with cinnamon.

2.103. Sexy Beast

- 2 oz Crème de Cacao
- 1 oz Plum Liqueur
- 0.5 oz Absinthe
- 0.25 oz Brandy
- Maraschino Cherries for garnish
- Dark Chocolate for garnish

Stir liquids unchilled. Pour into snifter (cognac glass). Drop cocktail cherry in and grate chocolate over drink to garnish.

2.104. Red Rum

- 1.75 oz Dark Rum
- 0.5 oz Sloe Gin
- 0.5 oz Lemon Juice
- 0.5 oz Vanilla Syrup
- 24 Redcurrants

Muddle redcurrants in base of shaker. Shake with liquids and ice. Strain into cocktail glass or tumbler. Feel free to garnish with a redcurrant bunch.

2.105. Ginger 43

- 1 oz Liqueur 43
- Ginger Ale
- 1 Lime
- Sprig of Mint for garnish

Cut lime in quarts. Muddle lime parts, liqueur 43 in highball glass. Add ice cubes and top with ginger ale. Garnish with sprig of mint.

2.106. Dirty Rotten Martini

- 2 oz Gin
- 0.5 oz Dry Vermouth
- 1 dash Olive Brine
- Two Green Olives for garnish

Gently shake liquids over ice. Strain into cocktail glass. Garnish with green olives.

2.107. Perú Libre

- 1 oz Pisco
- 5-6 oz Cola

Combine liquids in highball glass with ice.

2.108. Dirty Pirate Popsicles

2.108.1. Also known as: Baco

2.108.2. Also known as: Cuba Libre

- 1 oz Rum
- 5-6 oz Cola

Combine liquids in highball glass with ice.

2.109. Bloody Ceasar

- 2 oz Vodka
- 2 oz Clamato
- 0.5 oz Lemon Juice
- 1 dash Tabasco
- 1 oz Sparkling Wine
- 1 Lemon Wheel

Shake liquids with ice. Strain into highball glass with ice. Top with sparkling wine. Garnish with a lemon wheel.

2.110. Bloody Maria

- 2 oz Tequila
- 2 oz Tomato Juice
- 0.5 oz Lemon Juice
- 1 dash Tabasco
- 1 oz Sparkling Wine
- Lemon Wheel

Shake liquids with ice. Strain into highball glass with ice. Top with sparkling wine. Garnish with a lemon wheel.

2.111. Bloodless Mary

- 2 oz Vodka
- 0.5 oz Lemon Juice
- 1 dash Tabasco
- 1 oz Sparkling Wine
- Lemon Wheel

Shake liquids with ice. Strain into highball glass with ice. Top with sparkling wine. Garnish with a lemon wheel.

2.112. Gin & Tonic

- 1 oz Gin
- 5-6 oz Tonic Soda or Quinine Soda
- Lemon Wheel

Combine liquids in highball glass with ice. Garnish with a lemon wheel.

2.113. Queen Elizabeth

- 2 oz Gin
- 0.5 oz Orange Liqueur
- 0.5 oz Lemon Juice
- Orange Peel Twist for garnish
- Maraschino Cherries for garnish

Shake liquids with ice. Strain into cocktail glass. Garnish with twist of orange peel and cocktail cherry.

IMMACULATES

NON ALKYHOL IMPAIRED COCKTAILS

3.1. Sunglow

- 1 splash Lemon Juice
- 2 oz Pineapple Juice
- 0.5 oz Lime Juice
- 1 Peach (ripe)
- 1 splash Raspberry Syrup
- Lemon/Lime Soda
- Lemon Slice for garnish

First cut and set apart a slice of peach. Skin and stone the rest of the peach and blend that with the fruit juices and four ice cubes. Pour into a highball glass half filled with ice. Add a splash of raspberry syrup and top with soda. Garnish with a slice of lemon.

3.2. Amber Mimosa

- 1.25 dl Orange Juice
- Ginger Ale
- Orange Peel for garnish

Pour orange juice into a half ice filled highball glass. Top with sparkling wine. Garnish by floating a few scraps of orange peel.

3.3. Apple Crisp

- 1.25 dl Apple Juice (carbonated if you have it)
- Ginger Ale
- Apple Chunks for garnish

Pour orange juice into a half ice filled highball glass. Top with sparkling wine. Garnish by floating a few thin chunks of apple.

3.4. Chinese Show

- 0.5 oz Lime Juice
- 0.5 oz Lemon Juice
- 1 bar spoon Ginger
- 1.5 oz Simple Syrup
- Sparkling Water

Shake liquids except water vehemently with ice. Strain into a tumbler, top with sparkling water.

3.5. Bamboozle

- 2 oz Guava Juice
- 2 oz Orange Juice
- 2 oz Passion Fruit Juice
- splash of Lime Juice
- Sparkling Water (to taste)

Shake liquids except water dedicatedly with ice. Strain into a half ice filled highball glass. Top with sparkling water if you so choose.

3.6. Gazpacho

- 2 dl Tomato Juice
- 2.5 cm Cucumber
- 2.5 cm Celery
- 1 Roasted Pepper (small)
- 1 Whiff Chili Flakes
- splash of Lemon Juice

3.7. Cold Hard Cash

- 1 bar spoons Sugar
- splash of Lime Juice
- Mint Leaves
- Apple Juice (carbonated if you have it)

Use a pestle to grind sugar and five leaves of mint thoroughly in a mortar. Decorate the edge a tumbler by dipping it in water first, then running it lightly through the mint sugar grind. Put rest of mint sugar in glass along with three or four ice cubes. Add a splash of lime juice and top with (sparkling) apple juice. arnish by floating a few leaves of mint.

3.8. Strawberry Balsamico

- 5 Strawberries (ripe)
- 0.5 oz Simple Syrup
- splash of Acete Balsamico
- Black Pepper Grind
- Basil Leaves for garnish

Blend strawberries and syrup with four ice cubes. Pour puree into an ice cube filled highball glass. Add a dash of balsamico and sprinkle freshly grated black pepper on top. Garnish with a basil leave.

3.9. Vine

- 3 oz Grape Juice (preferrably white)
- Bitter Lemon Soda
- Frozen Grapes (matching grape juice colour)

Put a few frozen grapes into a highball glass. Pour chilled grape juice over grapes, and top with soda.

3.10. Iced Tea Dance

- 1 dl Fruit Infusion
- Lemon/Lime Soda

Make fruit infusion by using boiling water and an aromatized, fruit-flavoured ‘tea’ bag. Let it cool. Then pour into tea glass with four ice cubes. Top with soda.

3.11. Melon Magic

- 1 oz Simple Syrup
- splash of Lime Juice
- 1 Pineapple Slice
- Watermelon Slice (about an eighth of a watermelon)

Cut a small chunk from the pineapple slice, and two triangles from the watermelon slice. Keep apart. Skin and stone the watermelon, skin the pineapple and remove the fibrous core. Blend the fruits into a puree together with ice. Then add syrup and splash of lime juice, and give it an extra blend to create a frothy pink. Pour into highball glasses. Garnish with skewered fruit parts kept apart earlier.

3.12. Cool Dude

- 1 oz Lime Juice
- Lemon/Lime Soda

Pour lime juice into a tumbler half filled with ice. Top with soda and stir.

3.13. Berry Well

- 1 oz Blueberry Juice
- splash of Lemon Juice
- Orange Soda or Ginger Ale
- Lemon Slice for garnish
- Orange Slice for garnish

Pour lime juices into a highball glass half filled with ice. Top with soda and stir. Garnish with lemon and orange slices.

VENEDIKT JEROFEJEV • MOSCOW-PETUSHKI

PURE POETRY. DON'T TRY THIS AT HOME.

4.1. The Kremlin

"They all go on about it, but I've never seen it. The number of times (thousands) I've been drunk or hung over, traipsing round Moscow, north-south, east-west, end to end, straight through or any old way - and I've never once seen the Kremlin."

- 2 oz Coriander Vodka
- 8 oz Beer (Zhigulevskoye - or whatever)
- 1 oz Eggnogg

4.2. Komsomol Girl's Tear

- 1 oz Lavender Toilet Water
- 1 oz Verbena
- 2 oz Birch Hair Lotion
- 1 bar spoon Nail Polish
- 10 oz Mouthwash
- 10 oz Lemon/Lime Soda

4.3. Canaan Balsam

- 6 oz Methylated Spirits
- 12 oz Velvet Beer (Ostanski, Senator)
- 6 oz Refined Furniture Polish

4.4. The Spirit of Geneva

- 1 oz White Lilac (some use White Lilly but that's frowned upon)
- 1 oz Athletes Foot Remedy
- 8 oz Beer (Zhigulevskoye - or whatever)
- 2 oz Alcohol Varnish

4.5. Cat's Piss

- 8 oz Beer (ingredient([Zhigulevskoye]) - or whatever)
- 2 oz Merchant's Pleasure Shampoo (rare, use Amber Imperial instead)
- 5 oz Dandruff Lotion
- 2 oz Athletes Foot Remedy
- 1.5 oz Insecticide

4.6. Currents of Jordan

Recipe lost.

4.7. First Kiss

Recipe lost.

4.8. Nell Kimball's Kiss

Recipe lost.

4.9. Inez Armand

Recipe lost.

4.10. The Kiss Forced

Recipe lost.

NOIR BAR

THE WORLD OF FILM NOIR

5.1. Barbados Rum Punch 🍹 *Alias Nick Beel*

- 1.5 oz Dark Rum
- 2 oz Passion Fruit Juice
- 0.75 oz Lime Juice
- 1 dash Angostura
- 1 pinch of Grated Nutmeg
- Lime Slice for garnish

Shake liquids and grated nutmeg with ice. Strain into tumbler. Garnish with thin slice of lime.

5.2. Angel Face 🍹 *Angel Face*

- 1 oz Gin
- 1 oz Calvados
- 1 oz Apricot Brandy
- Lemon Peel Twist for garnish

Shake liquids with ice. Strain into cocktail glass. Garnish with twist of lemon peel.

5.3. The Left Hand 🍹 *Asphalt Jungle*

A Bourbon-based **Negroni** variation

- 1.5 oz Bourbon
- 0.75 oz Sweet Vermouth
- 0.75 oz Campari
- 3-4 dashes Chocolate Bitters
- Maraschino Cherries for garnish

Stir liquids over ice. Strain into tumbler. Add ice if you prefer. Garnish with a cherry. Or don't.

5.4. Blue Dahlia 🍹 *The Blue Dahlia*

- 1.5 oz Vodka
- 0.5 oz Maraschino Liqueur
- 0.5 oz Lime Juice
- 0.25 oz Simple Syrup
- 1 dashes Orange Bitters
- 10 Blueberries
- 2 Basil Leaves
- 4 Mint Leaves
- Lemon Peel for garnish
- Mint Sprig for garnish

Muddle fruits and herbs with syrup in shaker. Add liquids, ice, and shake vigorously. Double-strain into cocktail glass. Garnish with twist of lemon peel and mint sprig.

5.5. Gimlet 🍹 *The Big Sleep*

- 2 oz Gin
- 0.75 oz Lime Juice
- 0.25 oz Sweetened Lime Juice
- Lime Wheel for garnish

Shake liquids with ice. Strain into cocktail glass. Garnish with a lime wheel.

5.6. Stinger 🍷 *The Big Clock*

- 2 oz Brandy
- 1 oz White Crème de Menthe

Shake liquids with ice. Strain into cocktail glass.

5.7. Pearl Diver 🍷 *The Blue Gardenia*

- 1.5 oz Dark Rum
- 0.5 oz Mezcal
- 0.5 oz Don Gardenia's Mix
- 0.5 oz Orange Juice
- 0.25 oz Lime Juice
- 1 dash Angostura
- Lime Wheel for garnish

Don Gardenia's Mix (simplified!): mix a cup of water with a cup of sugar, add a bar spoon of vanilla extract, two sticks of cinnamon, and two cloves. Simmer for twelve minutes, strain and cool.

Blend all ingredients with half a cup of ice. Strain into highball glass, add crushed ice to fill. Garnish with lime wheel - and an edible flower, if you feel this is your lucky night.

5.8. Hemingway Daiquiri 🍷 *The Breaking Point*

- 2.5 oz White Rum
- 0.5 oz Maraschino Liqueur
- 0.5 oz Grapefruit Juice
- 0.25 oz Lime Juice
- Lime Wheel for garnish

Shake liquids with ice. Strain into cocktail glass. Garnish with a lime wheel.

5.9. The Dead Reckoning 🍷 *Dead Reckoning*

- 2 oz Dark Rum
- 1 oz Pineapple Juice
- 1 oz Lemon Juice
- 0.5 oz Tawny Port
- 0.5 oz Brandy
- 0.5 oz Maple Syrup
- 1 bar spoon Vanilla Syrup
- 1 dash Angostura
- 1 oz Sparkling Water
- Lemon Peel for garnish
- Mint Sprig for garnish

Shake all liquids except water with ice. Strain over fresh ice into londrink glass. Garnish with lemon twist and mint sprig.

5.10. Crimson Kimono 🍷 *The Crimson Kimono*

- 1 oz Japanese Whiskey (Suntori Toki) or Irish Whiskey
- 0.75 oz Bruto Americano
- 0.5 oz Campari
- 0.5 oz Ginger Liqueur
- Ginger Slice for garnish

Simplify: Take 1.25 oz Bruto Americano or Campari instead of using both. Close enough. Shake liquids with ice. Strain into tumbler with ice. Garnish with a thin slice of ginger.

5.11. Journalist 🍸 *Deadline-U.S.A.*

- 1.5 oz Gin
- 0.5 oz Dry Vermouth
- 0.25 oz Sweet Vermouth
- 0.25 oz Curaçao Bitters
- 0.5 oz Lemon Juice
- Lemon Peel for garnish

Stir liquids with ice. Strain into cocktail glass. Garnish with a twist of lemon peel.

5.12. Corpse Reviver No. 2 🍸 *Decoy*

- 1 oz Gin
- 0.75 oz Orange Liqueur
- 0.75 oz Cocchi Americano (or some such)
- 0.5 oz Lemon Juice
- Absinthe or Pernod
- Lemon Peel for garnish

Rinse tumbler with absinthe, pernod or something in that ballpark. Shake liquids with ice. Strain into prepared glass. Garnish with a twist of lemon peel.

5.13. Boilermaker 🍸 *The Devil Thumbs a Ride*

5.13.1. Also known as: Kopstoot

- 1 oz Whiskey
- 1 bottle Cold Beer

Variation: Jonge Jenever instead of Whiskey.

Combine in large beer glass.

5.14. The Last Word 🍸 *D.O.A.*

- 0.75 oz Gin
- 0.75 oz Green Chartreuse
- 0.75 oz Maraschino Liqueur
- 0.75 oz Lime Juice
- Maraschino Cherries for garnish

Shake liquids with ice. Strain into cocktail glass. Garnish with cherry.

5.15. Borden Chase 🍸 *Dr. Broadway*

- 2.5 oz Scotch
- 0.75 oz Sweet Vermouth
- 1 bar spoon Anisette
- a few dashes Orange Bitters

Mix liquids with ice. Strain into cocktail glass.

5.16. Fallen Angel 🍸 *Fallen Angel*

- 2 oz Gin
- 0.5 oz White Crème de Menthe
- 0.5 oz Lime Juice
- 1 dash Angostura
- Mint Sprig for garnish

Shake liquids with ice. Strain into cocktail glass. Garnish with mint sprig.

5.17. The Blacklisted 🍷 *Force of Evil*

- 1.75 oz Rye Whiskey
- 0.75 oz Lemon Juice
- 0.75 oz Honey Syrup
- 4 Blackberries, some for garnish

Muddle berries in shaker, add liquids and shake well with ice. Double-strain into cocktail glass. Garnish with skewered blackberries.

5.18. Champagne & Gildas 🍷 *Gilda*

Gilda is a Basque pintxo (Northern Spanish tapa):

- Anchovy Fillets (tinned)
- Cocktail Onions
- Cornichons
- Green Olives
- Pickled Guindilla Pepper

Skewer ingredients, wrapping the other ingredients in anchovy and pickled pepper.

- Sparkling Wine

Serve sparkling wine in flutes with Gilda pintxos on the side.

5.19. Mai Tai 🍷 *Hell's Half Acre*

- 0.5 oz White Rum
- 0.5 oz Dark Rum
- 0.75 oz Orange Liqueur
- 0.5 oz Orgeat Syrup
- 0.75 oz Lime Juice
- Lime Wheel for garnish
- Sprig of Mint for garnish

Shake liquids except dark rum vigorously over crushed ice. Strain into tumbler, half filled with crushed ice. Top gently with dark rum. Garnish lime wheel and a sprig of mint.

5.20. Lee Tracy 🍷 *High Tide*

- 2 oz Sloe Gin
- 1 oz Dry Liqueur
- 1 dash Absinthe

Shake liquids over ice. Strain into cocktail glass.

5.21. El Diablo 🍷 *The Hitch-Hiker*

- 1.75 oz Tequila
- 0.5 oz Crème de Cassis
- 0.5 oz Lime Juice
- 5 oz Ginger Beer
- Lime Wedge for garnish

Shake liquids except ginger beer over ice. Strain into highball glass filled with ice. Top with ginger beer. Garnish with lime wedge.

5.22. The Grable 🍸 *I Wake Up Screaming*

- 1.5 oz Bourbon
- 0.75 oz Orange Liqueur
- Sparkling Water
- Maraschino Cherries for garnish

Combine liquids except water in tumbler glass with ice. Gently stir, add splash of sparkling water. Garnish with cherry.

5.23. Horse's Neck 🍸 *In a Lonely Place*

- 2 oz Bourbon or Rye Whiskey
- Ginger Ale
- Lemon Peel Spiral

Arrange whiskey, ice cubes and lemon peel spiral in highball glass. Top with ginger ale.

5.24. Kitty Collins 🍸 *The Killers*

- 2 oz Gin
- 1 oz Lemon Juice
- 0.25 oz Green Crème de Menthe
- 0.5 oz Simple Syrup
- Sparkling Water
- Lemon Wheel for garnish

Shake liquids except Menthe over ice. Pour into ice-filled highball glass. Top with sparkling water. Float Crème de Menthe over the back of a spoon on top. Garnish with lemon wheel.

5.25. Tequila Sunrise 🍸 *A Kiss Before Dying*

- 3 oz Tequila
- 4 oz Orange Juice
- 0.5 oz Grenadine
- Slice of Orange for garnish
- Maraschino Cherries for garnish

Combine tequila and orange juice with ice cubes in a highball glass. Stir and let rest. Gently float grenadine circularly over the back of a spoon over the drink. Garnish with a slice of orange and cherry.

5.26. Sailor Beware 🍸 *The Lady from Shanghai*

- 1.5 oz Irish Whiskey
- 0.75 oz Brandy
- 0.5 oz Green Chartreuse
- 0.5 oz Ginger Liqueur
- Absinthe
- Lemon Peel Twist for garnish

Rinse cocktail glass with absinthe. Stir liquids (no absinthe) with ice and strain into prepared glass. Garnish with twist of lemon peel.

5.27. Hammett Martini 🍸 *The Maltese Falcon*

- 2.25 oz Vodka
- 0.75 oz White Rum
- 0.25 oz Bénédictine
- Lemon Peel Twist for garnish

Stir liquids with ice and strain into cocktail glass. Garnish with twist of lemon peel.

5.28. Mildred Pierce 🍸 *Mildred Pierce*

- 1 oz Mezcal
- 0.75 oz Aperol
- 0.75 oz Pamplemousse Liqueur
- 0.5 oz Lime Juice
- Orange Peel for garnish

Shake liquids over ice. Strain into tumbler with ice cubes. Garnish with orange peel twist.

5.29. The Zeena 🍸 *Nightmare Alley*

- 2 oz Rye Whiskey or Bourbon
- 0.75 oz Sweet Vermouth
- 0.75 oz Bénédictine
- 1 or more dashes Angostura
- Absinthe
- Orange Peel for garnish

Rinse tumbler glass with absinthe. Stir liquids with ice. Strain into prepared glass. Garnish with orange peel twist.

5.30. Johnny & Earle 🍸 *Odds Against Tomorrow*

- 1.75 oz Dark Rum
- 1.5 oz Bourbon
- 0.25 oz Allspice Dram or Cynar
- 1 dash Pimento Bitters (optional)

Shake liquids over ice. Strain into tumbler with ice cubes.

5.31. Paloma 🍸 *Out of the Past*

- 3 oz Tequila
- 0.5 oz Lime Juice
- 4 oz Grapefruit Fizz (or Bitter Lemon)
- Grapefruit Slice for garnish

Combine liquids in half ice-filled highball glass. Stir gently. Garnish with slice of grapefruit.

5.32. Pinch & Water 🍸 *Phantom Lady*

- 3 oz Scotch (if you're compelled to, use Dimple Pinch)
- splash of Water

Pour scotch in tumbler glass. Add splash of water or ice cubes ('on the rocks'). Or don't ('neat').

5.33. Bloody Mary 🍸 *Pickup On South Street*

- 2 oz Vodka
- 4 oz Tomato Juice (other vegetable juices can be used)
- 0.5 oz Lemon Juice
- 1 bar spoon Horseradish
- 1 bar spoon Worcestershire Sauce
- 1 dash Tabasco
- 1 pinch Celery Salt
- 1 pinch Black Pepper Grind
- Celery, Pickled Vegetables, Green Olives or whatever for garnish

Stir liquids minus tomato juice, horseradish, and celery salt well. Add tomato juice and a generous amount of ice, cap tightly and gently roll shaker about 20 times. Strain into highball glass, grind black pepper grind on top and garnish.

5.34. Bobby Burns 🍷 *Pitfall*

- 1.5 oz Scotch
- 1.5 oz Sweet Vermouth
- 3 dashes oz Bénédictine
- Lemon Peel for garnish

Stir liquids with nice. Strain into tumbler glass. Garnish with lemon peel twist.

5.35. Pisco Punch 🍷 *Raw Deal*

- 2 oz Pisco
- 1 oz Pineapple Juice
- 0.5 oz Lime Juice
- 0.5 oz Pineapple Gomme Syrup
- Maraschino Cherries for garnish

Shake liquids over ice. Strain into tumbler with ice cubes. Garnish with cocktail cherry.

5.36. Reckless Moment 🍷 *The Reckless Moment*

- 2 oz White Rum
- 1 oz Dry Curaçao
- 2 oz Pineapple Juice
- 2 oz Sparkling Water
- 0.5 oz Pineapple Gomme Syrup
- Pineapple Chunk for garnish
- Maraschino Cherries for garnish

Shake liquids minus water over ice. Strain into highball glass two thirds filled with ice. Top with sparkling water. Garnish with cocktail cherry skewered to pineapple chunk.

5.37. Don Rael Margarita 🍷 *Ride the Pink Horse*

- 1.5 oz Tequila
- 0.75 oz Orange Liqueur
- 0.5 oz Lime Juice
- Lime Wheel for garnish

Shake liquids over ice. Strain into cocktail glass with ice. Garnish with lime wheel.

5.38. Between the Sheets 🍷 *Road House*

- 1 oz Brandy
- 1 oz White Rum
- 1 oz Orange Liqueur
- 0.5 oz Lemon Juice
- Flamed Orange Peel for garnish

Shake liquids with ice. Strain into cocktail glass. Squeeze orange peel over a flame over the drink, then add the peel (or don't).

5.39. Deshler 🍷 *The Set-Up*

- 2 oz Rye Whiskey
- 1 oz Dubonnet
- 1 bar spoon Orange Liqueur
- 1 dash Peychaud's Bitters (to taste)
- Lemon Peel for garnish
- Orange Peel for garnish

Stir liquids with ice. Strain into cocktail glass. Garnish with lemon and orange peel.

5.40. Merry Widow 🍸 *Shadow of a Doubt*

- 1.5 oz Gin
- 1.5 oz Dry Vermouth
- 0.5 oz Bénédictine
- 2 dashes Absinthe
- dashes Peychaud's Bitters (to taste)
- Lemon Peel for garnish

Stir liquids with ice. Strain into cocktail glass. Garnish with twist of lemon peel.

5.41. Gin Sling 🍸 *The Shanghai Gesture*

- 1.5 oz Gin
- 1 oz Sweet Vermouth
- 0.75 oz Lemon Juice
- dashes Angostura
- dashes Sparkling Water
- Lemon Wheel for garnish

Shake liquids minus water with ice. Strain into tumbler glass filled with ice. Top with sparkling water. Garnish with lemon wheel.

5.42. Black Manhattan 🍸 *Side Street*

- 2 oz Rye Whiskey
- 1 oz Amaro Averna
- 1 dash Angostura
- 1 dash Orange Bitters
- Maraschino Cherries for garnish

Stir liquids with ice. Strain into cocktail glass. Garnish with cocktail cherry.

5.43. Specter of the Rose 🍸 *Specter of the Rose*

- 2 oz Bourbon
- 0.75 oz Amaro Nardini
- 0.25 oz Fernet Branca
- dashes Peychaud's Bitters (to taste)
- Lemon Peel for garnish

Stir liquids with ice. Strain into tumbler glass. Garnish with twist of lemon peel.

5.44. Brooklyn 🍸 *The Strange Love of Martha Ivers*

- 1.75 oz Rye Whiskey
- 0.75 oz Dry Vermouth
- 0.25 oz Amer Picon (or Bigallet China-China, or a medium-bodied Amaro)
- 0.25 oz Maraschino Liqueur
- Maraschino Cherries for garnish

Stir liquids with ice. Strain into tumbler glass. Garnish with stick of skewered cherries.

5.45. Ann Sheridan 🍸 *Woman on the Run*

- 2 oz White Rum
- 0.5 oz Dry Curaçao
- 0.5 oz Lime Juice
- Lime Wheel for garnish

Shake liquids with ice. Strain into cocktail glass. Garnish with a wheel of lime.

5.46. Champagne Cocktail 🍷 *Sunset Blvd.*

- Champagne
- 0.5 oz Brandy (*optional*)
- Sugar Cube
- dashes Angostura (to taste)
- Lemon Peel for garnish

Pour a few dashes of angostura over the sugar cube, held in a spoon over a champagne flute and drop. Add brandy, top with well chilled champagne. Twist lemon peel over the glass and put it in.

5.47. Belita 🍷 *Suspense*

- 2 oz Gin
- 0.5 oz Blue Curaçao
- 0.25 oz White Crème de Menthe
- 0.5 oz Simple Syrup
- Mint Sprig for garnish

Blend liquids with a cup of ice smooth. Pour into cocktail glass. Garnish with a sprig of mint.

5.48. Martini (a la Luis Buñuel) 🍷 *Sweet Smell of Success*

- 3 oz Gin
- 0.5 oz Dry Vermouth
- Lemon Peel
- Green Olives for garnish (*optional*)

Stir liquids with ice. Strain into cocktail glass. Or...

Fill cocktail glass with very dry ice. Gently pour vermouth over ice, and stir very gently. Then strain out the vermouth and add the gin. Stir gently, at least 20 times, and let it rest for a minute. No longer.

Twist lemon peel over glass, and rub the peel skin a few times over the rim. Set the lemon peel in the drink, skin-side up. Garnish with a green olive if you like.

5.49. The Millionaire 🍷 *Three Strangers*

- 2 oz Bourbon
- 0.75 oz Orange Liqueur
- 0.25 oz Absinthe
- 0.5 oz Grenadine
- 0.5 oz Lemon Juice
- 1 Egg White
- Grated Nutmeg for garnish

Shake liquids and egg white vigorously. Add ice and shake again. Strain into cocktail glass. Garnish by grating nutmeg over foam.

5.50. Bronx 🍷 *Wicked Woman*

- 2.5 oz Gin
- 0.5 oz Dry Vermouth
- 2 oz Orange Juice
- dashes Orange Bitters (to taste)
- Orange Peel for garnish

Shake liquids with ice. Strain into highball glass half filled with ice cubes. Garnish with a twist of orange peel.

FORBIDDEN COCKTAILS

SINFUL SIPS & DEMON DRINKS

LIBATIONS INSPIRED BY PRE-CODE HOLLYWOOD

6.1. Balanced Account 🍸 *The Divorcee*

- 1 oz Gin
- 1 oz Dry Vermouth
- 1 oz Lillet Blanc
- 1 dash or two Orange Bitters
- Lemon Peel for garnish

Stir liquids with ice. Strain into cocktail glass. Garnish with lemon peel.

6.2. Platinum Blond 🍸 *Hell's Angels*

- 2 oz White Rum
- 1 oz Dry Vermouth
- 1 spoonful Elderflower Liqueur
- Maraschino Cherries for garnish

Stir liquids with ice. Strain into cocktail glass. Garnish with cherry.

6.2.1. Jean Harlow

- 2 oz White Rum
- 1 oz Sweet White Vermouth
- 1 dash or 2 Orange Bitters
- Maraschino Cherries for garnish

Stir liquids with ice. Strain into cocktail glass. Garnish with cherry.

6.3. The Better Wife 🍸 *Anybody's Woman*

- 1.5 oz Gin
- 1.5 oz Dry Vermouth
- 1 spoonful Maraschino Liqueur
- 1 dash Orange Bitters
- 1 dash Angostura

Stir liquids with ice. Strain into cocktail glass.

6.4. Legionnaire 🍸 *Morocco*

- 1 oz Brandy
- 1.5 oz Dubonnet
- 0.75 oz Lemon Juice
- 0.5 oz Honey Syrup
- Mint Leaf for garnish

Shake liquids with ice. Strain into cocktail glass. Garnish with mint leaf.

6.5. Count Draiquiri 🍸 *Dracula*

- 2 oz White Rum
- 1 oz Lime Juice
- 0.5 oz Grenadine

Shake liquids with ice. Strain into cocktail glass.

6.6. Bronze Peacock 🍷 *Little Caesar*

- 1.5 oz Bourbon
- 1.5 oz Red Vermouth
- 0.5 oz Grenadine
- 1 bar spoon Fernet Branca
- Orange Peel for garnish

Stir liquids with ice. Strain into tumbler glass, add ice. Garnish with orange peel.

6.7. Love & Money 🍷 *The Easiest Way*

- 1 oz Gin
- 1 oz Green Chartreuse
- 0.5 oz Elderflower Liqueur
- 0.5 oz Lemon Juice
- Maraschino Cherries for garnish

Shake liquids with ice. Strain into cocktail glass. Garnish with maraschino cherry.

6.8. Love on Approval 🍷 *Dance, Fools, Dance*

- 4 oz Brandy
- 2 Dry Vermouth
- 1 oz Lemon Juice
- 0.5 oz Grenadine
- Lemon Wheels for garnish

Shake liquids with ice. Strain into tea cups or a teapot. Garnish each individual cups with a lemon wheel.

6.9. Stranger's Kiss 🍷 *Strangers May Kiss*

- 1 oz Tequila
- 0.5 oz Crème de Cassis
- 0.25 oz Lime Juice
- 1 oz Sparkling Wine

Shake liquids except sparkling wine with ice. Strain into cocktail glass with an ice cube, top with sparkling wine.

6.10. Tom Powers 🍷 *The Public Enemy*

- 1 oz Irish Whiskey
- 0.5 oz Grapefruit Juice
- 0.5 oz Campari
- 0.25 oz Maraschino Liqueur
- 1 oz Sparkling Wine
- Lemon Peel for garnish

Shake liquids except sparkling wine with ice. Strain into cocktail glass, top with sparkling wine. Garnish with a lemon peel.

6.11. My Pal Rye 🍷 *Night Nurse*

- 1.5 oz Rye Whiskey
- 1 oz Lillet Blanc
- 0.5 oz Campari
- 1 dash Orange Bitters
- Orange Peel for garnish

Stir liquids with ice. Strain into cocktail glass. Garnish with an orange peel.

6.12. Last Flight 🍸 *The Last Flight*

- 1 oz Gin
- 0.25 oz Vanilla Syrup
- 5 oz Sparkling Wine
- Lemon Peel for garnish

In a champagne flute, combine gin and vanilla syrup. Top with sparkling wine. Garnish with a lemon peel.

6.13. Coney Island Roller Coaster 🍸 *Bad Girl*

- 2 oz White Rum
- 0.75 oz Orange Juice
- 0.5 oz Raspberry Syrup
- 1 spoonful Maraschino Liqueur
- 3 Maraschino Cherries for garnish

Shake liquids with ice. Strain into cocktail glass. Garnish with cherries.

6.14. Lady from New Orleans 🍸 *Safe in Hell*

- 1 oz Brandy
- 1 oz Sweet Vermouth
- 0.74 oz Pineapple Juice
- 0.25 oz Bénédictine
- 1 dash Peychaud's Bitters
- Pineapple Leaf for garnish

Shake liquids with ice. Strain into tumbler glass with ice. Garnish with pineapple leaf.

6.15. J & H 🍸 *Dr. Jekyll and Mr. Hyde*

- 2 oz Applejack
- 1 oz Lemon Juice
- 0.5 oz Honey Syrup
- 0.75 oz Red Wine

Shake liquids minus red wine with ice. Strain into tumbler glass with a lot of ice. Float the red wine on top by pouring slowly over the back of a spoon.

6.16. Shanghai Lily 🍸 *Shanghai Express*

- 2 oz White Rum
- 1 oz Lemon Juice
- 0.25 oz Absinthe
- 0.25 oz White Crème de Menthe
- 0.25 oz Vanilla Syrup

Shake liquids with ice. Strain into cocktail glass.

6.17. Javelin 🍸 *This is the Night*

- 1 oz Scotch
- 3 oz Sparkling Wine
- 0.5 oz Cream
- 2 scoops Lemon Sorbet
- 2 dashes Orange Bitters
- Lemon Peels for garnish

Combine Scotch, sparkling wine, cream, sorbet, and bitters in a chilled bowl and stir without ice until frothy. Pour into wine glasses. Garnish with lemon peel.

6.18. First Ward 🍸 *Scarface*

- 2 oz Bourbon
- 0.5 oz Lemon Juice
- 0.5 oz Orange Juice
- 0.25 oz Maraschino Liqueur
- 1 bar spoon Absinthe
- Lemon Peel for garnish

Shake liquids with ice. Strain into cocktail glass. Garnish with lemon peel.

6.19. Lil Red 🍸 *Red-Headed Woman*

- 1 oz Gin
- 1 oz Sweet Vermouth
- 0.25 oz Orange Liqueur
- 2 dashes Peychaud's Bitters
- Orange Peel for garnish

Shake liquids with ice. Strain into tumbler glass. Garnish with orange peel.

6.20. Georges & Angelas 🍸 *Million Dollar Legs*

- 1 oz Brandy
- 1.5 oz Dry White Wine
- 0.25 oz Lemon Juice
- 0.5 oz Honey Syrup
- Thyme Sprig for garnish

Shake liquids with ice. Strain into cocktail glass. Garnish with thyme sprig.

6.21. Flat on my Flute 🍸 *Love Me Tonight*

- 0.75 oz Gin
- 0.75 oz White Rum
- 0.75 oz Orange Liqueur
- 0.25 oz Lemon Juice
- 2 oz Sparkling Wine
- Orange Peel for garnish

Shake liquids with ice. Strain into champagne flute. Garnish with orange peel.

6.22. Stiff Water 🍸 *Bird of Paradise*

- 0.75 oz Dry Curaçao
- 0.25 oz Dark Rum
- 1 oz Coconut Cream
- 0.75 oz Lime Juice
- Grated Nutmeg for garnish
- Mint Sprig for garnish

Shake liquids vigorously with ice. Strain into tumbler glass. Garnish with nutmeg and mint sprig.

6.23. Blonde Venus 🍸 *Blonde Venus*

- 1.5 oz White Rum
- 0.5 oz Orange Liqueur
- 1 oz White Grape Juice
- 1 dash Angostura
- Orange Peel for garnish

Stir liquids with ice. Strain into cocktail glass. Garnish with orange peel.

6.24. Red Dust 🍸 *Red Dust*

- 1.5 oz Red Wine
- 0.75 oz White Rum
- 0.75 oz White Grape Juice
- 3 oz Sparkling Water
- Orange Peel for garnish

In a highball glass, combine liquids except water over ice. Top with sparkling water. Garnish with orange peel.

6.25. Passage to Paradise 🍸 *One Way Passage*

- 2 oz Gin
- 1 oz Dry Vermouth
- 1 bar spoon Kirsch
- 1 dash Angostura
- Orange Peel for garnish
- Cocktail Green Olives for garnish

Stir liquids with ice. Strain into cocktail glass. Garnish with orange peel and an olive.

6.26. Three on a Match 🍸 *Three on a Match*

- 1 oz Sloe Gin
- 1 oz Rye Whiskey
- 1 oz Sweet Vermouth
- 3 Maraschino Cherries for garnish.

Stir liquids with ice. Strain into cocktail glass. Garnish with cocktail cherries.

6.27. Lubitsch Touch 🍸 *Trouble in Paradise*

- 1.5 oz Brandy
- 1 oz White Rum
- 0.5 oz Apricot Liqueur
- 0.5 oz Lime Juice

Shake liquids with ice. Strain into cocktail glass.

6.28. Greenwich Village 🍸 *Call Her Savage*

- 1 oz Gin
- 0.75 oz Crème de Violette or Crème de Cassis
- 0.25 oz Absinthe

Shake liquids with ice. Strain into (large) shot glass.

6.29. Naked Moon 🍸 *The Sign of the Cross*

- 1 bottle Red Wine
- 4 oz Gin
- 4 oz White Grape Juice
- 4 oz Orange Juice
- 1 Sliced Lemon
- 2 oz Sparkling Water
- Cinnamon Stick

Combine all liquids except water in large pitcher. Stir and refrigerate for at least an hour. Add fizzwater when serving, stir to combine.

6.30. House of Pain 🍸 *Island of Lost Souls*

- 2 oz Rum
- 0.75 oz Lime Juice
- 0.5 oz Cinnamon Syrup
- 1 bar spoon Absinthe
- 1 bar spoon Grenadine
- 1 dash Angostura
- Lime Wedge for garnish

Shake liquids with ice. Strain into tumbler. Garnish with lime wedge.

6.31. Lotus Blossom 🍸 *The Bitter Tea of General Yen*

- 1.5 oz Rum
- 0.75 oz Absinthe
- 0.5 oz Maraschino Liqueur
- 0.5 oz Lemon Juice
- 1 Egg White

Shake liquids and egg white vigorously. Add ice and shake again. Strain into cocktail glass.

6.32. Diamond Ring 🍸 *She Done Him Wrong*

- 1.5 oz Gin
- 0.25 oz Maraschino Liqueur
- 0.5 oz Lemon Juice
- 2 oz Sparkling Water
- Maraschino Cherries for garnish.
- Lemon Peel for garnish

Shake all liquids except water with ice. Strain into highball glass, top with sparkling water. Garnish with cherry and lemon peel.

6.33. Rose-Colored Glasses 🍸 *42nd Street*

- 2 oz Gin
- 0.75 oz Raspberry Syrup
- 0.5 oz Cream
- 1 dash Angostura

Shake liquids with ice. Strain into cocktail glass.

6.34. Lady Pearl 🍸 *Our Betters*

- 0.5 oz Gin
- 0.5 oz Absinthe
- 0.5 oz Apricot Liqueur
- 0.5 oz Pineapple Juice
- 1 Egg White
- Mint Leaf for garnish

Shake liquids and egg white vigorously. Add ice and shake again. Strain into cocktail glass. Garnish with mint leaf.

6.35. King Kong 🍷 *King Kong*

- 2 oz Bourbon
- 0.75 oz Amaro, for example Averna
- 0.75 oz Crème de Banane
- 1 dash Angostura

Stir liquids with ice. Strain into tumbler glass with ice cubes.

6.36. Pettin' in the Park 🍷 *Gold Diggers of 1933*

- 2 oz Applejack
- 0.5 oz Dry Curaçao
- 0.5 oz Raspberry Juice
- Raspberries for garnish

Stir liquids with ice. Strain into cocktail glass. Garnish with raspberry.

6.37. Kansas Romanov 🍷 *Cocktail Hour*

- 2 oz Vodka
- 1.5 oz Cranberry Juice
- 1 dash Angostura
- 2 oz Sparkling Water
- Lemon Peel for garnish

Combine liquids except water in ice filled highball glass. Top with sparkling water. Garnish with lemon peel.

6.38. Fuzzy Wuzzy 🍷 *Baby Face*

- 2 oz White Rum
- 0.5 oz Elderflower Liqueur
- 0.5 oz Lime Juice
- 2 drops Orange Blossom Water
- 1 Egg White

Shake liquids and egg white vigorously. Add ice and shake again. Strain into cocktail glass.

6.39. Midnight Mary 🍷 *Midnight Mary*

6.39.1. Also known as: Red Snapper

- 2 oz Gin
- 2 oz Tomato Juice
- 0.5 oz Lemon Juice
- 1 dash Tabasco
- 1 oz Sparkling Wine
- Lemon Wheel for garnish

Shake liquids with ice. Strain into highball glass with ice. Top with sparkling wine. Garnish with a lemon wheel.

6.40. Here Kitty Kitty 🍷 *Footlight Parade*

- 1.25 oz Bourbon
- 1 oz Crème de Cacao
- 0.75 oz White Crème de Menthe
- Mint Leaf

Shake liquids with ice. Strain into cocktail glass. Garnish with mint leaf.

6.41. The Berry-More 🍷 *Dinner at Eight*

- 1 oz Brandy
- 0.75 oz Kirsch
- 0.75 oz Raspberry Syrup
- 0.75 oz Espresso
- 1 Egg White
- 2 oz Raspberries for garnish

Shake liquids and egg white vigorously. Add ice and shake again. Strain into cocktail glass. Garnish with raspberries.

6.42. Hotel Hibiscus 🍷 *Flying Down to Rio*

- 2 oz White Rum
- 0.75 oz Lime Juice
- 0.25 oz Hibiscus Syrup
- 1 dash Angostura
- Lime Wheel for garnish

Shake liquids with ice. Strain into cocktail glass. Garnish with a lime wheel.

6.43. Serenade in a Snowstorm 🍷 *Queen Christina*

- 1.5 oz Akvavit
- 1.5 oz Sherry Fino
- 0.25 oz Maraschino Liqueur
- 1 dash Angostura
- Orange Peel for garnish

Shake liquids with ice. Strain into tumbler with ice. Garnish with orange peel.

6.44. Love Triangle 🍷 *Design for Living*

- 1 oz Bourbon
- 1 oz Apricot Liqueur
- 1 oz Lemon Juice
- Lemon Wheel for garnish

Shake liquids with ice. Strain into cocktail glass. Garnish with lemon wheel.

6.45. Olympian 🍷 *Search for Beauty*

- 2 oz Bourbon
- 2 oz Whole Milk
- 0.5 oz Crème de Cacao
- 0.5 oz Maraschino Liqueur
- 1 dash Angostura
- Grated Nutmeg for garnish

Shake liquids vigorously with ice. Strain into tumbler. Garnish with nutmeg.

6.46. Jardin d'Orient 🍷 *Mandalay*

- 1 oz White Rum
- 0.5 oz Cinnamon Syrup
- 1 bar spoon oz Orange Liqueur
- 4 oz Sparkling Wine

Combine all liquids except wine in a champagne flute. Top with sparkling wine.

6.47. It Happened One Morning 🍸 *It Happened One Night*

- 2 oz Rye Whiskey
- 1 oz Coffee Liqueur
- 0.75 oz Espresso
- 0.25 oz Honey Syrup

Shake liquids vigorously with ice. Strain into cocktail glass.

6.48. Tarzan's Mate 🍸 *Tarzan and his Mate*

- 2 oz Rum
- 1 oz Pineapple Juice
- 0.5 oz Lime Juice
- 0.25 oz Vanilla Syrup
- 1 dash Angostura
- Lime Wheel for garnish

Shake liquids with ice. Strain into tumbler glass. Garnish with a lime wheel.

6.49. Cocktail for Two 🍸 *Murder at the Vanities*

- 2 oz Gin
- 2 oz Dry Vermouth
- 1 oz Apricot Liqueur
- 0.75 oz Honey Syrup

Stir liquids with ice. Strain into two cocktail glasses.

6.50. Asta 🍸 *The Thin Man*

- 1 oz White Rum
- 0.5 oz Dry Vermouth
- 0.5 oz Orange Liqueur
- 0.75 oz Lemon Juice
- 0.25 oz Vanilla Syrup
- Absinthe

Rinse cocktail glass with absinthe. Shake the rest with ice, strain into prepared glass.

INGREDIENTS - BRANDS AND SUBSTITUTES

7.1. Substitutes

- **Anis Liqueur** ⇌ **Anisette** ⇌ **Sambuca** ⇌ **Ouzo** ⇌ **Raki** ⇌ **Arak** ⇌ **Pastis** ⇌ **Pernod** ⇌ **Absinthe**.
Absinthe carries a bitter (probably the wormwood) that the pure aniseed-based spirits don't.
Different, not necessarily unequal to the task.
- **Applejack** ⇌ **Apple Brandy** ⇌ **Calvados**.
- **Campari** ⇌ **Bruto Americano** ⇌ **Aperol**.
- **Cynar** ⇌ **Fernet Branca** ⇌ **Unicum** ⇌ **Amaro Montenegro** ⇌ **Amaro Averna** ⇌ **Amaro Nardini**.
- **Green Chartreuse** ⇌ **Cloosterbitter**, a bit stronger/more aromatic vs. a notch less.
Other options: Strega, Bénédictine, an Anisette if called for.
- **White Crème de Menthe** ⇌ **Peppermint Schnapps**.
Green Crème de Menthe can also be used. It has a different, you know, colour.
- **Drambuie** ⇌ **Glavya**.
- **Dubonnet** ⇌ **Byrrh** ⇌ **Red Vermouth**.
- **Gomme Syrup** ⇌ **Simple Syrup**. This is a *generic* replacement. Same taste, without the silky texture. If you can get your hands on Arabic Gum, make a syrup a gomme one by stirring in gum when simmering the syrup.
- **Gin** ⇌ **Jonge Jenever**, slightly more herbal vs. slightly fuller bodied.
Other options: Akvavit, Cachaça, Pinga, Obstler, Quetsch Schnapps, Slivovitz, Eau de Vie, Vodka, White Rum, Tequila. Whiskey tends to get boozy.
- **Lemon Vodka** ⇌ **Citroenjenever**.
- **Lillet Blanc** ⇌ **Sweet White Vermouth**, the latter is slightly sweeter and carries notes of citrus.
Other options: Cocchi Americano, Sweet White Port, Sherry Medium, Amaro Angeleno.
- **Maraschino Liqueur** ⇌ **Kirsch**.
Cherry Liqueur, Sweet White Port or Sherry Medium will do if they have to.
- **Peychaud's Bitters** ⇌ **Angostura**.
- **Cream Sherry** ⇌ **Sherry Medium** ⇌ **Tawny Port** ⇌ **Marsala**. Ballpark stuff.
- **Dry Vermouth** ⇌ **Dry White Port** ⇌ **Sherry Fino**. Ballpark stuff.
- **Sweet Red Vermouth** ⇌ **Red Port** ⇌ **Ruby Port** ⇌ **Sherry Medium** ⇌ **Lillet Rouge**. Ballpark stuff.
Other options: Averna, Madeira, Málaga, Marsala.
- **Sparkling Water** ⇌ **Club Soda** ⇌ **Selzer Water** ⇌ **Queen Soda** ⇌ **San Pellegrino** ⇌ **Perrier** ⇌ **Q**.
- **Sparkling Wine** ⇌ **Champagne** ⇌ **Crémant de Quelqu'part** ⇌ **Cava** ⇌ **Franciacorta** ⇌ **Prosecco**.
As long as they're *dry* (Brut). Hey, it's about the *fizz*.
- **Rye Whiskey** ⇌ **Bourbon**, slightly drier vs. slightly sweeter and a tad more full-bodied.
- **Xeres** ⇌ **Sherry Fino**.

7.2. Brands

Thy boate, whatever floateth it.

- **Akvavit:** Aguardente, Grappa, Marc.
- **Almond Liqueur:** Amaretto di Saronno, Orgeat.
- **Brandy:** any Armagnac, Cognac, Metaxa, Vieux, Fundador, Soberano, Veterano, Vecchia Romagna, Weinbrand. I'm irrationally fond of Fundador (blame Hemingway) but life's too short for fussing.
- **Champagne:** Taittinger Brut, Bollinger Brut, Billecart-Salmon Brut, Pol Roger Brut, Dom Pérignon Brut, G.H.Mumm, Perrier-Jouët Grand Brut, Piper-Heidsieck Brut. In a cocktail, I prefer the fizz of a Franciacorta or Crémant over Champagne itself (while still frowning upon snobbery, in case you forgot).
- **Coffee Liqueur:** Café Marakesh, Kalhùà, Tia Maria, Mr. Black Cold Brew.
- **Irish Cream:** Baileys, Coole Swan, Saint Brendan's.
- **Crème de Banane, Banana Liqueur:** Tempus Fugit, De Kuyper, Pisang Ambon, Marie Brizard.
- **Crème de Cacao, Chocolate Liqueur:** Tempus Fugit, Mozart, De Kuyper Dark, Giffard, Marie Brizard.
- **White Crème de Menthe:** Giffard Menthe Pastille, Leroux, De Kuyper.
- **Franciacorta:** Contadi Castaldi Zéro, Corte Fusia Franciacorta Brut, Barone Pizzini Bagnadore.
- **Gin:** Beefeater, Bombay Sapphire, Hendrick's, Tanqueray No. 10.
- **Orange Liqueur, Orange Bitters, Curaçao Bitters:** Triple Sec, Cointreau, Grand Marnier, Orange Curaçao, Patron Citrongé, Parfait d'Amour — or simply Orange Zest, maybe with a dash of Brandy.
- **Passion Fruit Liqueur:** Passoã, De Kuyper.
- **Scotch blends:** Loch Lomond Signature, Islay Mist, Clan Campbell, Famous Grouse, Cutty Sark.
- **Dry Vermouth:** Noilly Prat (Extra) Dry, Dolin Dry, Mancini Secco, Yzaguirre, Lo Fi, Tximista Blanco.
- **Vodka:** Stolichnaya, Absolut, Finlandia, Smirnoff.

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