

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



CONTENTS

1. The First Principles of Laid-Back Cocktails	8
1.1. Liberate Your Libations	8
1.2. Garnish is Optional	8
1.3. Measures	8
1.4. What's With The Glasses, Babe?	8
2. Classics	9
2.1. Dry Martini 🍸 <i>After Office Hours</i>	9
2.2. Sea Mist	9
2.3. Double Vision	9
2.4. Bellini	9
2.5. French 75	9
2.6. Margarita	9
2.7. Thai Tiger	10
2.8. Blue Angel 🍸 <i>The Blue Angel</i>	10
2.9. Sunset on the Beach	10
2.10. Sex on the Beach	10
2.11. Moscow Mule	11
2.12. Red October	11
2.13. Peach Fizz	11
2.14. Gin Rickey	11
2.15. Bourbon Rickey	11
2.16. Autumn Rickey	11
2.17. Old Fashioned	12
2.18. Piña Colada	12
2.19. White Lady	12
2.20. Millionaire	12
2.21. Glitterati	12
2.22. Havana Beach	12
2.23. Cuban Peach	13
2.24. Banana Daiquiri	13
2.25. Havana Cocktail	13
2.26. Cosmopolitan 🍸 <i>Sex and the City</i>	13
2.27. Limoncello Italiano	13
2.28. Classic Cocktail	13
2.29. Coq Rouge	14
2.30. Frisco	14
2.31. Whisky Sour	14
2.32. Rusty Nail	14
2.33. Long Island Iced Tea	14
2.34. Kiwi Kraze	14
2.35. Planter's Lunch	15
2.36. Caribbean Champagne Cocktail	15
2.37. Daiquiri	15
2.38. Sloe Gin Fizz	15
2.39. Creamy Lemon Martini	15
2.40. Apple Brandy	16
2.41. Saketini	16
2.42. Pink Lady	16
2.43. Alexander	16

2.44. Mint Julep	16
2.45. Moulin Rouge	16
2.46. Orange Blossom	17
2.47. Tom Collins	17
2.48. Singapore Sling	17
2.49. Clover Club	17
2.50. Screwdriver	17
2.51. Harvey Wallbanger	17
2.52. Mudslide	18
2.53. White Russian	18
2.54. Sazerac	18
2.55. Dubonnet Cocktail	18
2.56. White Wine Cooler	18
2.57. English Rose	18
2.58. Bucks Fizz	19
2.59. Polish Sherbet	19
2.60. Windward Island	19
2.61. Manhattan	19
2.62. Fuck It Bucket	19
2.63. Sidecar	19
2.64. Basil Shot	20
2.65. Buena Vista	20
2.66. Knickerbocker	20
2.67. Acapulco Gold	20
2.68. Not Tonight Josephine	20
2.69. Bacardi	20
2.70. Miami	20
2.71. Ab Fab	21
2.71.1. Also known as: Stolly & Bolly	21
2.72. Raspberry Gin	21
2.73. Sherry Flip	21
2.74. Austin Powers	21
2.75. Zombie	21
2.76. Spanish Sizzler	21
2.77. Fireball	22
2.78. Mexican Wave	22
2.79. Tijuana Café	22
2.80. Almond Breeze	22
2.81. Sloe Gin & Tonic	22
2.82. Sol Y Sombre	22
2.83. Flamboyant	23
2.84. Bazooka Joe	23
2.85. Risky Cleanse	23
2.86. Electric Flag	23
2.87. Seductive Threesome	23
2.88. Mimosa	23
2.89. Sgroppino	24
2.90. Red Skies at Night	24
2.91. Aperol Spritz	24
2.92. Appletini	24
2.93. Espresso Martini	24
2.94. Xanthia	24

2.95. Orgasm	25
2.96. Screaming Orgasm	25
2.97. Kir	25
2.98. Kir Royale	25
2.99. Caipirinha	25
2.100. Death in the Afternoon	25
2.100.1. Also known as: Death Spasm	25
2.100.2. Also known as: Hemingway Champagne	25
2.101. Under the Volcano	25
2.102. Negroni	26
2.103. Negroni Pepe Rosa	26
2.104. Pomegrenate Negroni	26
2.104.1. Also known as: Billericay Dickie	26
2.105. Hanky Panky	26
2.106. Mojito	26
2.107. Boulevardier	26
2.108. Yucca	27
2.109. Pornstar Martini	27
2.110. Vanilla Ice	27
2.111. Sexy Beast	27
2.112. Red Rum	27
2.113. Ginger 43	28
2.114. Dirty Rotten Martini	28
2.115. Perú Libre	28
2.116. Dirty Pirate Popsicles	28
2.116.1. Also known as: Baco	28
2.116.2. Also known as: Cuba Libre	28
2.117. Bloody Ceasar	28
2.118. Bloody Maria	28
2.119. Bloodless Mary	28
2.120. Gin & Tonic	29
2.121. Queen Elizabeth	29
3. Immaculates	30
3.1. Sunglow	30
3.2. Amber Mimosa	30
3.3. Apple Crisp	30
3.4. Chinese Show	30
3.5. Bamboozle	30
3.6. Gazpacho	31
3.7. Cold Hard Cash	31
3.8. Strawberry Balsamico	31
3.9. Vine	31
3.10. Iced Tea Dance	31
3.11. Melon Magic	31
3.12. Cool Dude	32
3.13. Berry Well	32
4. Venedikt Jerofejev • Moscow-Petushki	33
4.1. The Kremlin	33
4.2. Komsomol Girl's Tear	33
4.3. Canaan Balsam	33
4.4. The Spirit of Geneva	33

4.5. Cat's Piss	33
4.6. Currents of Jordan	33
4.7. First Kiss	33
4.8. Nell Kimball's Kiss	33
4.9. Inez Armand	33
4.10. The Kiss Forced	33
5. Noir Bar	34
5.1. Barbados Rum Punch ➡ <i>Alias Nick Beel</i>	34
5.2. Angel Face ➡ <i>Angel Face</i>	34
5.3. The Left Hand ➡ <i>Asphalt Jungle</i>	34
5.4. Blue Dahlia ➡ <i>The Blue Dahlia</i>	34
5.5. Gimlet ➡ <i>The Big Sleep</i>	34
5.6. Stinger ➡ <i>The Big Clock</i>	35
5.7. Pearl Diver ➡ <i>The Blue Gardenia</i>	35
5.8. Hemingway Daiquiri ➡ <i>The Breaking Point</i>	35
5.9. The Dead Reckoning ➡ <i>Dead Reckoning</i>	35
5.10. Crimson Kimono ➡ <i>The Crimson Kimono</i>	35
5.11. Journalist ➡ <i>Deadline-U.S.A.</i>	36
5.12. Corpse Reviver No. 2 ➡ <i>Decoy</i>	36
5.13. Boilermaker ➡ <i>The Devil Thumbs a Ride</i>	36
5.13.1. Also known as: Kopstoot	36
5.14. The Last Word ➡ <i>D.O.A.</i>	36
5.15. Borden Chase ➡ <i>Dr. Broadway</i>	36
5.16. Fallen Angel ➡ <i>Fallen Angel</i>	36
5.17. The Blacklisted ➡ <i>Force of Evil</i>	37
5.18. Champagne & Gildas ➡ <i>Gilda</i>	37
5.19. Mai Tai ➡ <i>Hell's Half Acre</i>	37
5.20. Lee Tracy ➡ <i>High Tide</i>	37
5.21. El Diablo ➡ <i>The Hitch-Hiker</i>	37
5.22. The Grable ➡ <i>I Wake Up Screaming</i>	38
5.23. Horse's Neck ➡ <i>In a Lonely Place</i>	38
5.24. Kitty Collins ➡ <i>The Killers</i>	38
5.25. Tequila Sunrise ➡ <i>A Kiss Before Dying</i>	38
5.26. Sailor Beware ➡ <i>The Lady from Shanghai</i>	38
5.27. Hammett Martini ➡ <i>The Maltese Falcon</i>	38
5.28. Mildred Pierce ➡ <i>Mildred Pierce</i>	39
5.29. The Zeena ➡ <i>Nightmare Alley</i>	39
5.30. Johnny & Earle ➡ <i>Odds Against Tomorrow</i>	39
5.31. Paloma ➡ <i>Out of the Past</i>	39
5.32. Pinch & Water ➡ <i>Phantom Lady</i>	39
5.33. Bloody Mary ➡ <i>Pickup On South Street</i>	39
5.34. Bobby Burns ➡ <i>Pitfall</i>	40
5.35. Pisco Punch ➡ <i>Raw Deal</i>	40
5.36. Reckless Moment ➡ <i>The Reckless Moment</i>	40
5.37. Don Rael Margarita ➡ <i>Ride the Pink Horse</i>	40
5.38. Between the Sheets ➡ <i>Road House</i>	40
5.39. Deshler ➡ <i>The Set-Up</i>	40
5.40. Merry Widow ➡ <i>Shadow of a Doubt</i>	41
5.41. Gin Sling ➡ <i>The Shanghai Gesture</i>	41
5.42. Black Manhattan ➡ <i>Side Street</i>	41

5.43. Specter of the Rose ➡ <i>Specter of the Rose</i>	41
5.44. Brooklyn ➡ <i>The Strange Love of Martha Ivers</i>	41
5.45. Ann Sheridan ➡ <i>Woman on the Run</i>	41
5.46. Champagne Cocktail ➡ <i>Sunset Blvd.</i>	42
5.47. Belita ➡ <i>Suspense</i>	42
5.48. Martini (a la Luis Buñuel) ➡ <i>Sweet Smell of Success</i>	42
5.49. The Millionaire ➡ <i>Three Strangers</i>	42
5.50. Bronx ➡ <i>Wicked Woman</i>	42
6. Forbidden Cocktails	43
6.1. Balanced Account ➡ <i>The Divorcee</i>	43
6.2. Platinum Blond ➡ <i>Hell's Angels</i>	43
6.2.1. Jean Harlow	43
6.3. The Better Wife ➡ <i>Anybody's Woman</i>	43
6.4. Legionnaire ➡ <i>Morocco</i>	43
6.5. Count Draquiri ➡ <i>Dracula</i>	43
6.6. Bronze Peacock ➡ <i>Little Caesar</i>	44
6.7. Love & Money ➡ <i>The Easiest Way</i>	44
6.8. Love on Approval ➡ <i>Dance, Fools, Dance</i>	44
6.9. Stranger's Kiss ➡ <i>Strangers May Kiss</i>	44
6.10. Tom Powers ➡ <i>The Public Enemy</i>	44
6.11. My Pal Rye ➡ <i>Night Nurse</i>	44
6.12. Last Flight ➡ <i>The Last Flight</i>	45
6.13. Coney Island Roller Coaster ➡ <i>Bad Girl</i>	45
6.14. Lady from New Orleans ➡ <i>Safe in Hell</i>	45
6.15. J & H ➡ <i>Dr. Jekyll and Mr. Hyde</i>	45
6.16. Shanghai Lily ➡ <i>Shanghai Express</i>	45
6.17. Javelin ➡ <i>This is the Night</i>	45
6.18. First Ward ➡ <i>Scarface</i>	46
6.19. Lil Red ➡ <i>Red-Headed Woman</i>	46
6.20. Georges & Angelas ➡ <i>Million Dollar Legs</i>	46
6.21. Flat on my Flute ➡ <i>Love Me Tonight</i>	46
6.22. Stiff Water ➡ <i>Bird of Paradise</i>	46
6.23. Blonde Venus ➡ <i>Blonde Venus</i>	46
6.24. Red Dust ➡ <i>Red Dust</i>	47
6.25. Passage to Paradise ➡ <i>One Way Passage</i>	47
6.26. Three on a Match ➡ <i>Three on a Match</i>	47
6.27. Lubitsch Touch ➡ <i>Trouble in Paradise</i>	47
6.28. Greenwich Village ➡ <i>Call Her Savage</i>	47
6.29. Naked Moon ➡ <i>The Sign of the Cross</i>	47
6.30. House of Pain ➡ <i>Island of Lost Souls</i>	48
6.31. Lotus Blossom ➡ <i>The Bitter Tea of General Yen</i>	48
6.32. Diamond Ring ➡ <i>She Done Him Wrong</i>	48
6.33. Rose-Colored Glasses ➡ <i>42nd Street</i>	48
6.34. Lady Pearl ➡ <i>Our Betters</i>	48
6.35. King Kong ➡ <i>King Kong</i>	49
6.36. Pettin' in the Park ➡ <i>Gold Diggers of 1933</i>	49
6.37. Kansas Romanov ➡ <i>Cocktail Hour</i>	49
6.38. Fuzzy Wuzzy ➡ <i>Baby Face</i>	49
6.39. Midnight Mary ➡ <i>Midnight Mary</i>	49
6.39.1. Also known as: Red Snapper	49

6.40. Here Kitty Kitty ➡ <i>Footlight Parade</i>	49
6.41. The Berry-More ➡ <i>Dinner at Eight</i>	50
6.42. Hotel Hibiscus ➡ <i>Flying Down to Rio</i>	50
6.43. Serenade in a Snowstorm ➡ <i>Queen Christina</i>	50
6.44. Love Triangle ➡ <i>Design for Living</i>	50
6.45. Olympian ➡ <i>Search for Beauty</i>	50
6.46. Jardin d'Orient ➡ <i>Mandalay</i>	50
6.47. It Happened One Morning ➡ <i>It Happened One Night</i>	51
6.48. Tarzan's Mate ➡ <i>Tarzan and his Mate</i>	51
6.49. Cocktail for Two ➡ <i>Murder at the Vanities</i>	51
6.50. Asta ➡ <i>The Thin Man</i>	51
7. Ingredients - Brands and Substitutes	52
7.1. Substitutes	52
7.2. Brands	53
8. Index of Cocktails	54
9. Index of Ingredients	57

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 2½-3 oz, say 160ml.
2. the (whiskey) *tumbler* or *rocks* glass. Holds about 3-3½ 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
- ½ 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 2½dl 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. French 75

- 3 oz Sparking Wine
- 1 oz Gin
- ½ oz Simple Syrup
- ½ oz Lemon Juice
- 1 Lemon Peel for garnish

Shake liquids except sparkling wine with ice. Strain into champagne flute. Top with sparkling wine. Garnish with twist of lemon.

2.6. Margarita

- 2 oz Tequila
- 1 oz Orange Liqueur
- ½ oz Lime Juice
- Slice of Lime for garnish

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

2.7. Thai Tiger

- 2 oz Coconut Milk
- 1 oz Vodka
- 1½ oz Lime Juice
- 2½ 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 2½cm finely diced Ginger, gently heat, simmer until about 2½dl 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.

2.8. 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.

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

2.9. Sunset on the Beach

- 1½ oz Rum
- 2 oz Orange Juice
- 2 oz Pineapple Juice
- ½ oz Grenadine
- Slice of Orange for garnish
- Maraschino Cherries for garnish

Combine rum and fruit juices with ice cubes in a highball glass. Stir and let rest. Gently layer grenadine circularly over the drink using the back of a spoon and let it sink. Garnish with a slice of orange and a cocktail cherry.

2.10. Sex on the Beach

- 1½ oz Vodka
- 1 oz Peach Schnapps
- 2 oz Orange Juice
- 2 oz Cranberry Juice or ingredient([Grenadine])
- Orange Slice for garnish
- Maraschino Cherries for garnish

Fill highball glass with ice. Stir vodka, schnapps and orange juice in. Top gently with cranberry juice. Garnish with slice of orange and a cocktail cherry.

2.11. Moscow Mule

- 1½ 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.

2.12. 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.

2.13. Peach Fizz

- 2 oz Orange Juice
- 2 oz Passion Fruit Juice
- ½ 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.

2.14. Gin Rickey

- 2 oz Gin
- ½ oz Lime Juice
- Sparkling Water
- Lime Wheels for garnish

Combine gin and lime juice in a highball glass filled with ice. Top with sparkling water. Garnish with two lime wheels.

2.15. Bourbon Rickey

- 1½ oz Bourbon
- ½ oz Lime Juice
- Sparkling Water
- Lime Wheels for garnish

Combine bourbon and lime juice in a highball glass filled with ice. Top with sparkling water. Garnish with two lime wheels.

2.16. Autumn Rickey

- 1½ oz Bourbon
- ½ oz Maple Syrup
- 1 oz Lime Juice
- Sparkling Water
- Lime Wheels for garnish

Combine bourbon, maple syrup, and lime juice in a highball glass filled with ice. Top with sparkling water. Stir gently. Garnish with two lime wheels.

2.17. Old Fashioned

- 1½ oz Rye Whiskey
- 2 dashes Angostura
- 1 bar spoon Water
- ½ 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.

2.18. Piña Colada

- 2 oz Rum (any kind)
- 3 oz Pineapple Juice or ½ cup Pineapple Parts
- 1 oz Coconut Cream or Coconut Milk
- ½ 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.

2.19. White Lady

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

Shake liquids with ice. Strain into cocktail glass.

2.20. Millionaire

- 3 oz Bourbon
- 1 oz Orange Liqueur
- 1 Egg White
- ½ 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.

2.21. 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.

2.22. 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.

2.23. 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.

2.24. Banana Daiquiri

- 1 oz White Rum
- 1 oz Dark Rum
- ½ oz Crème de Banane
- 1½ oz Lime Juice
- ½ 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.

2.25. 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.

2.26. Cosmopolitan 🍸 *Sex and the City*

- 1½ 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.

2.27. Limoncello Italiano

- 2 oz Vodka
- ½ oz Lemon Juice
- ½ 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.

2.28. Classic Cocktail

- 1 oz Brandy
- ½ oz Curaçao Bitters
- ½ oz Lime Juice
- ½ oz Simple Syrup
- 1 Maraschino Cherries for garnish

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

2.29. Coq Rouge

- 1 oz Rum
- ½ oz Gin
- ½ oz Orange Liqueur
- ½ oz Lemon Juice
- Orange Peel for garnish

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

2.30. Frisco

- 1 oz Rye Whiskey
- 1 oz Bénédictine
- ½ oz Lemon Juice
- Lemon Peel for garnish

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

2.31. 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.

2.32. 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.

2.33. Long Island Iced Tea

- ½ oz Dark Rum
- ½ oz Gin
- ½ oz Vodka
- ½ oz Tequila
- ½ oz Orange Liqueur
- ½ oz Simple Syrup
- 1 oz Lemon Juice
- ½ 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.

2.34. 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.

2.35. 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.

2.36. Caribbean Champagne Cocktail

- ¼ oz White Rum
- ¼ 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 some such.

2.37. 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.

2.38. 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.

2.39. 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.

2.40. 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.

2.41. Saketini

- 2 oz Sake
- 1 oz Vodka
- ½ oz Gin
- ½ oz Orange Liqueur
- Cucumber Slice for garnish

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

2.42. 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.

2.43. 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.

2.44. Mint Julep

- 1½ 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 leafs 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.

2.45. Moulin Rouge

- ½ 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.

2.46. 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.

2.47. 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.

2.48. Singapore Sling

- 2 oz Gin
- 1 oz Cherry Liqueur
- 1 dash Bénédictine
- 1 dash Orange Liqueur
- ½ 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.

2.49. 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.

2.50. 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.

2.51. 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.

2.52. Mudslide

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

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

2.53. 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.

2.54. Sazerac

- 1 oz Absinthe
- 1 oz Bourbon
- 1 oz Brandy
- ½ 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.

2.55. 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.

2.56. White Wine Cooler

- 2 oz Dry White Wine
- ½ oz Brandy (optional)
- ½ oz Lemon Juice
- ½ 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.

2.57. English Rose

- 3 oz Dry Vermouth (extra dry if available)
- 1½ 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.

2.58. Bucks Fizz

- 2 oz Orange Juice
- Champagne

Pour orange juice into champagne flute. Top with champagne.

2.59. 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.

2.60. Windward Island

- 1 oz Dark Rum
- ½ 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.

2.61. 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.

2.62. 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.

2.63. 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.

2.64. Basil Shot

- ½ 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.

2.65. 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.

2.66. 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.

2.67. 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.

2.68. 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.

2.69. 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.

2.70. 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.

2.71. Ab Fab

2.71.1. 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.

2.72. 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.

2.73. 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.

2.74. Austin Powers

- 1 oz Dark Rum
- ½ oz Almond Liqueur
- ½ oz Blue Curaçao
- 3 oz Apple Juice (of the transparent kind)
- ½ oz Lime Juice
- Orange Slice for garnish

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

2.75. Zombie

- 2 oz Dark Rum
- 1 oz White Rum
- ½ oz Apricot Liqueur
- ½ oz Orange Liqueur
- ½ oz Grenadine
- 2 oz Orange Juice
- 2 oz Pineapple Juice
- 1 oz Lime Juice
- Orange Peel for garnish

Keep ½ 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.

2.76. Spanish Sizzler

- 3 Scoop Lemon Sorbet

- Cava

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

2.77. 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.

2.78. Mexican Wave

- 1 oz Tequila
- ½ oz Crème de Cassis
- ½ 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.

2.79. 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.

2.80. 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.

2.81. Sloe Gin & Tonic

- 1 oz Gin
- 1 oz Sloe Gin
- 1 oz Lime Juice
- ½ 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.

2.82. Sol Y Sombre

- ¾ oz Anisette
- ¾ oz Brandy

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

2.83. 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.

2.84. Bazooka Joe

- ½ oz Blue Curaçao
- ½ oz Crème de Banane
- ½ 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.

2.85. Risky Cleanse

- ½ oz Peach Gin
- ½ oz Blueberry Juice
- ½ oz Vodka
- 1 splash Absinthe

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

2.86. Electric Flag

- ½ oz Grenadine
- ½ oz Parfait d'Amour
- ½ oz Grappa or Kirsch

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

2.87. Seductive Threesome

- ½ oz Crème de Menthe
- ½ oz Crème de Banane
- ½ 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.

2.88. Mimosa

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

Pour orange juice in highball glass filled with ice. Top with sparkling wine and stir gently. Garnish with a long strip of orange peel.

2.89. Sgroppino

- 2 oz Prosecco
- ½ oz Vodka
- 1 Scoop Lemon Sorbet

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

2.90. Red Skies at Night

- 1 splash Lemon Juice
- Lemon/Lime Soda
- ½ 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.

2.91. Aperol Spritz

- 1 oz Sparkling Wine
- ½ oz Aperol
- 1½ 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.

2.92. Appletini

- 1¼ oz Vodka
- 1 oz Calvados
- 1¼ oz Apple Juice
- ¼ oz Lemon Juice
- ¼ 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.

2.93. Espresso Martini

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

- 2 oz Vodka
- 1 oz Coffee Liqueur
- ¾ oz Espresso
- ¼ oz Vanilla Syrup

Vanilla Syrup: blend half a vanilla pod with 2 dl sugar. Mix with 2 dl water, gently heat, simmer until about 2½dl remains. Let it cool down. *Alternatively*, use a vanilla sugar sachet and Simple Syrup.

Shake liquids vigorously with ice. Strain into cocktail glass.

2.94. 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.

2.95. 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.

2.96. Screaming Orgasm

- 1 oz Vodka
- see Orgasm

Just an Orgasm with additional vodka.

2.97. Kir

- ½ oz Crème de Cassis
- Dry White Wine

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

2.98. Kir Royale

- ½ 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.

2.99. 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.

2.100. Death in the Afternoon

2.100.1. Also known as: Death Spasm

2.100.2. Also known as: Hemingway Champagne

- 1½ oz Absinthe
- 4½ 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*

2.101. Under the Volcano

- 2 oz Mezcal
- 1 oz Lime Juice
- ½ 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.

2.102. 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.

2.103. Negroni Pepe Rosa

- 2½ dl Gin
- 2½ dl Campari
- 2½ 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.

2.104. Pomegranate Negroni

2.104.1. Also known as: Billericay Dickie

- 1½ oz Gin
- 1½ oz Campari
- ½ oz Sweet Vermouth
- 1 oz Pomegranate Juice
- 2 bar spoons Pomegranate Seeds for garnish

Stir liquids with ice. Strain into tumbler glass over ice cubes. Garnish with pomegranate seeds.

2.105. Hanky Panky

- 1½ oz Gin
- 1½ oz Sweet Vermouth
- 2 dashes Fernet Branca
- Orange Peel for garnish

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

2.106. Mojito

- 2 oz White Rum
- ½ oz Simple Syrup
- ¾ 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.

2.107. Boulevardier

- 1¼ 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.

2.108. 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.

2.109. Pornstar Martini

- 1½ oz Vanilla Vodka
- ½ oz Passion Fruit Liqueur
- 1 oz Passion Fruit Puree
- ½ oz Lime Juice
- ½ 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).

2.110. Vanilla Ice

- 2 oz Eggnogg
- ½ oz Brandy
- ½ 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.

2.111. Sexy Beast

- 2 oz Crème de Cacao
- 1 oz Plum Liqueur
- ½ oz Absinthe
- ¼ 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.

2.112. Red Rum

- 1¾ oz Dark Rum
- ½ oz Sloe Gin
- ½ oz Lemon Juice
- ½ 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.

2.113. Ginger 43

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

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

2.114. Dirty Rotten Martini

- 2 oz Gin
- ½ 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.

2.115. Perú Libre

- 1 oz Pisco
- 5-6 oz Cola

Combine liquids in highball glass with ice.

2.116. Dirty Pirate Popsicles

2.116.1. Also known as: Baco

2.116.2. Also known as: Cuba Libre

- 1 oz Rum
- 5-6 oz Cola

Combine liquids in highball glass with ice.

2.117. Bloody Ceasar

- 2 oz Vodka
- 2 oz Clamato
- ½ 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.

2.118. Bloody Maria

- 2 oz Tequila
- 2 oz Tomato Juice
- ½ 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.

2.119. Bloodless Mary

- 2 oz Vodka
- ½ 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.

2.120. 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.

2.121. Queen Elizabeth

- 2 oz Gin
- ½ oz Orange Liqueur
- ½ 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
- ½ 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

- 1¼ 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

- 1¼ 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

- ½ oz Lime Juice
- ½ oz Lemon Juice
- 1 bar spoon Ginger
- 1½ 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
- 2½ cm Cucumber
- 2½ cm Celery
- 1 Roasted Pepper (small)
- 1 Whiff Chili Flakes
- splash of Lemon Juice

Blend everything with four or five ice cubes until smooth. Pour into highball glass half filled with ice. Garnish with a stick of celery, slices of cucumber, a cherry tomato, some basil leaves.

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. Garnish by floating a few leaves of mint.

3.8. Strawberry Balsamico

- 5 Strawberries (ripe)
- ½ 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 (preferably 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
- 1½ 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*

- 1½ oz Dark Rum
- 2 oz Passion Fruit Juice
- ¾ 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

- 1½ oz Bourbon
- ¾ oz Sweet Vermouth
- ¾ 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*

- 1½ oz Vodka
- ½ oz Maraschino Liqueur
- ½ oz Lime Juice
- ¼ 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
- ¾ oz Lime Juice
- ¼ 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*

- 1½ oz Dark Rum
- ½ oz Mezcal
- ½ oz Don Gardenia's Mix
- ½ oz Orange Juice
- ¼ 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*

- 2½ oz White Rum
- ½ oz Maraschino Liqueur
- ½ oz Grapefruit Juice
- ¼ 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
- ½ oz Tawny Port
- ½ oz Brandy
- ½ 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
- ¾ oz Bruto Americano
- ½ oz Campari
- ½ oz Ginger Liqueur
- Ginger Slice for garnish

Simplify: Take 1¼ 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.*

- 1½ oz Gin
- ½ oz Dry Vermouth
- ¼ oz Sweet Vermouth
- ¼ oz Curaçao Bitters
- ½ 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
- ¾ oz Orange Liqueur
- ¾ oz Cocchi Americano (or some such)
- ½ 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.*

- ¾ oz Gin
- ¾ oz Green Chartreuse
- ¾ oz Maraschino Liqueur
- ¾ oz Lime Juice
- Maraschino Cherries for garnish

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

5.15. Borden Chase 🍸 *Dr. Broadway*

- 2½ oz Scotch
- ¾ 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
- ½ oz White Crème de Menthe
- ½ 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*

- 1¾ oz Rye Whiskey
- ¾ oz Lemon Juice
- ¾ 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*

- ½ oz White Rum
- ½ oz Dark Rum
- ¾ oz Orange Liqueur
- ½ oz Orgeat Syrup
- ¾ 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*

- 1¾ oz Tequila
- ½ oz Crème de Cassis
- ½ 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*

- 1½ oz Bourbon
- ¾ 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
- ¼ oz Green Crème de Menthe
- ½ 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
- ½ 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*

- 1½ oz Irish Whiskey
- ¾ oz Brandy
- ½ oz Green Chartreuse
- ½ 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*

- 2¼ oz Vodka
- ¾ oz White Rum
- ¼ 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
- ¾ oz Aperol
- ¾ oz Pamplemousse Liqueur
- ½ 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
- ¾ oz Sweet Vermouth
- ¾ 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*

- 1¾ oz Dark Rum
- 1½ oz Bourbon
- ¼ 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
- ½ 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)
- ½ 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*

- 1½ oz Scotch
- 1½ 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
- ½ oz Lime Juice
- ½ 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
- ½ 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*

- 1½ oz Tequila
- ¾ oz Orange Liqueur
- ½ 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
- ½ 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*

- 1½ oz Gin
- 1½ oz Dry Vermouth
- ½ 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*

- 1½ oz Gin
- 1 oz Sweet Vermouth
- ¾ 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
- ¾ oz Amaro Nardini
- ¼ 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*

- 1¾ oz Rye Whiskey
- ¾ oz Dry Vermouth
- ¼ oz Amer Picon (or Bigallet China-China, or a medium-bodied Amaro)
- ¼ 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
- ½ oz Dry Curaçao
- ½ 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
- ½ 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
- ½ oz Blue Curaçao
- ¼ oz White Crème de Menthe
- ½ 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
- ½ 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
- ¾ oz Orange Liqueur
- ¼ oz Absinthe
- ½ oz Grenadine
- ½ 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*

- 2½ oz Gin
- ½ 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*

- 1½ oz Gin
- 1½ 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
- 1½ oz Dubonnet
- ¾ oz Lemon Juice
- ½ 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
- ½ oz Grenadine

Shake liquids with ice. Strain into cocktail glass.

6.6. Bronze Peacock 🍸 *Little Caesar*

- 1½ oz Bourbon
- 1½ oz Red Vermouth
- ½ 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
- ½ oz Elderflower Liqueur
- ½ 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
- ½ 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
- ½ oz Crème de Cassis
- ¼ 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
- ½ oz Grapefruit Juice
- ½ oz Campari
- ¼ 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*

- 1½ oz Rye Whiskey
- 1 oz Lillet Blanc
- ½ 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
- ¼ 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
- ¾ oz Orange Juice
- ½ 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
- ¼ 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
- ½ oz Honey Syrup
- ¾ 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
- ¼ oz Absinthe
- ¼ oz White Crème de Menthe
- ¼ 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
- ½ 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
- ½ oz Lemon Juice
- ½ oz Orange Juice
- ¼ 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
- ¼ 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
- 1½ oz Dry White Wine
- ¼ oz Lemon Juice
- ½ 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*

- ¾ oz Gin
- ¾ oz White Rum
- ¾ oz Orange Liqueur
- ¼ 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*

- ¾ oz Dry Curaçao
- ¼ oz Dark Rum
- 1 oz Coconut Cream
- ¾ 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*

- 1½ oz White Rum
- ½ 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*

- 1½ oz Red Wine
- ¾ oz White Rum
- ¾ 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*

- 1½ oz Brandy
- 1 oz White Rum
- ½ oz Apricot Liqueur
- ½ oz Lime Juice

Shake liquids with ice. Strain into cocktail glass.

6.28. Greenwich Village 🍷 *Call Her Savage*

- 1 oz Gin
- ¾ oz Crème de Violette or Crème de Cassis
- ¼ 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
- ¾ oz Lime Juice
- ½ 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*

- 1½ oz Rum
- ¾ oz Absinthe
- ½ oz Maraschino Liqueur
- ½ 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*

- 1½ oz Gin
- ¼ oz Maraschino Liqueur
- ½ 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
- ¾ oz Raspberry Syrup
- ½ oz Cream
- 1 dash Angostura

Shake liquids with ice. Strain into cocktail glass.

6.34. Lady Pearl 🍸 *Our Betters*

- ½ oz Gin
- ½ oz Absinthe
- ½ oz Apricot Liqueur
- ½ 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
- ¾ oz Amaro, for example Averna
- ¾ 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
- ½ oz Dry Curaçao
- ½ 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
- 1½ 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
- ½ oz Elderflower Liqueur
- ½ 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
- ½ 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*

- 1¼ oz Bourbon
- 1 oz Crème de Cacao
- ¾ 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
- ¾ oz Kirsch
- ¾ oz Raspberry Syrup
- ¾ 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
- ¾ oz Lime Juice
- ¼ 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*

- 1½ oz Akvavit
- 1½ oz Sherry Fino
- ¼ 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
- ½ oz Crème de Cacao
- ½ 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
- ½ 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
- ¾ oz Espresso
- ¼ 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
- ½ oz Lime Juice
- ¼ 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
- ¾ oz Honey Syrup

Stir liquids with ice. Strain into two cocktail glasses.

6.50. Asta ➡ *The Thin Man*

- 1 oz White Rum
- ½ oz Dry Vermouth
- ½ oz Orange Liqueur
- ¾ oz Lemon Juice
- ¼ 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.

INDEX OF COCKTAILS

A

Ab Fab
Acapulco Gold
Alexander
Almond Breeze
Amber Mimosa
Angel Face
Ann Sheridan
Aperol Spritz
Apple Brandy
Apple Crisp
Appletini
Asta
Austin Powers
Autumn Rickey

B

Bacardi
Baco
Balanced Account
Bamboozle
Banana Daiquiri
Barbados Rum Punch
Basil Shot
Bazooka Joe
Belita
Bellini
Berry Well
Between the Sheets
Billericay Dickie
Black Manhattan
Blonde Venus
Bloodless Mary
Bloody Ceasar
Bloody Maria
Bloody Mary
Blue Angel
Blue Dahlia
Bobby Burns
Boilermaker
Borden Chase
Boulevardier
Bourbon Rickey
Bronx
Bronze Peacock
Brooklyn
Bucks Fizz
Buena Vista

C

Caipirinha
Canaan Balsam
Caribbean Champagne Cocktail
Cat's Piss
Champagne & Gildas
Champagne Cocktail
Chinese Show
Classic Cocktail
Clover Club
Cocktail for Two
Cold Hard Cash
Coney Island Roller Coaster
Cool Dude
Coq Rouge
Corpse Reviver No. 2
Cosmopolitan
Count Draiquiri
Creamy Lemon Martini
Crimson Kimono
Cuba Libre
Cuban Peach
Currents of Jordan

D

Daiquiri
Death in the Afternoon
Death Spasm
Deshler
Diamond Ring
Dirty Pirate Popsicles
Dirty Rotten Martini
Don Rael Margarita
Double Vision
Dry Martini
Dubonnet Cocktail

E

El Diablo
Electric Flag
English Rose
Espresso Martini

F

Fallen Angel
Fireball
First Kiss
First Ward
Flamboyant
Flat on my Flute

French 75	9	L	
Frisco	14	Lady from New Orleans	45
Fuck It Bucket	19	Lady Pearl	48
Fuzzy Wuzzy	49	Last Flight	44
G		Lee Tracy	37
Gazpacho	31	Legionnaire	43
Georges & Angelas	46	Lil Red	46
Gimlet	34	Limoncello Italiano	13
Gin & Tonic	29	Long Island Iced Tea	14
Gin Rickey	11	Lotus Blossom	48
Gin Sling	41	Love & Money	44
Ginger 43	27	Love on Approval	44
Glitterati	12	Love Triangle	50
Greenwich Village	47	Lubitsch Touch	47
H		M	
Hammett Martini	38	Mai Tai	37
Hanky Panky	26	Manhattan	19
Harvey Wallbanger	17	Margarita	9
Havana Beach	12	Martini (a la Luis Buñuel)	42
Havana Cocktail	13	Melon Magic	31
Hemingway Champagne	25	Merry Widow	40
Hemingway Daiquiri	35	Mexican Wave	22
Here Kitty Kitty	49	Miami	20
Horse's Neck	38	Midnight Mary	49
Hotel Hibiscus	50	Mildred Pierce	39
House of Pain	48	Millionaire	12
I		Mimosa	23
Iced Tea Dance	31	Mint Julep	16
Inez Armand	33	Mojito	26
It Happened One Morning	51	Moscow Mule	11
J		Moulin Rouge	16
J & H	45	Mudslide	18
Jardin d'Orient	50	My Pal Rye	44
Javelin	45	N	
Jean Harlow	43	Naked Moon	47
Johnny & Earle	39	Negroni	26
Journalist	36	Negroni Pepe Nero	26
K		Negroni Pepe Rosa	26
Kansas Romanov	49	Nell Kimball's Kiss	33
King Kong	49	Not Tonight Josephine	20
Kir	25	O	
Kir Royale	25	Old Fashioned	12
Kitty Collins	38	Olympian	50
Kiwi Kraze	14	Orange Blossom	16
Knickerbocker	20	Orgasm	25
Komsomol Girl's Tear	33	P	
Kopstoot	36	Paloma	39
		Passage to Paradise	47

Peach Fizz	11	Stolly & Bolly	21
Pearl Diver	35	Stranger's Kiss	44
Perú Libre	28	Strawberry Balsamico	31
Pettin' in the Park	49	Substitutes	52
Pinch & Water	39	Sunglow	30
Pink Lady	16	Sunset on the Beach	10
Pisco Punch	40		
Piña Colada	12	T	
Planter's Lunch	15	Tarzan's Mate	51
Platinum Blond	43	Tequila Sunrise	38
Polish Sherbet	19	Thai Tiger	10
Pomegrenate Negroni	26	The Berry-More	50
Pornstar Martini	27	The Better Wife	43
		The Blacklisted	37
Q		The Dead Reckoning	35
Queen Elizabeth	29	The Grable	38
		The Kiss Forced	33
R		The Kremlin	33
Raspberry Gin	21	The Last Word	36
Reckless Moment	40	The Left Hand	34
Red Dust	46	The Millionaire	42
Red October	11	The Spirit of Geneva	33
Red Rum	27	The Zeena	39
Red Skies at Night	24	Three on a Match	47
Red Snapper	49	Tijuana Café	22
Risky Cleanse	23	Tom Collins	17
Rose-Colored Glasses	48	Tom Powers	44
Rusty Nail	14		
		U	
S		Under the Volcano	25
Sailor Beware	38		
Saketini	16	V	
Sazerac	18	Vanilla Ice	27
Screaming Orgasm	25	Vine	31
Screwdriver	17		
Sea Mist	9	W	
Seductive Threesome	23	Whisky Sour	14
Serenade in a Snowstorm	50	White Lady	12
Sex on the Beach	10	White Russian	18
Sexy Beast	27	White Wine Cooler	18
Sgroppino	24	Windward Island	19
Shanghai Lily	45		
Sherry Flip	21	X	
Sidecar	19	Xanthia	24
Singapore Sling	17		
Sloe Gin & Tonic	22	Y	
Sloe Gin Fizz	15	Yucca	27
Sol Y Sombre	22		
Spanish Sizzler	21	Z	
Specter of the Rose	41	Zombie	21
Stiff Water	46		
Stinger	35		

INDEX OF INGREDIENTS

A

Absinthe	14, 18, 23, 25, 27, 36, 37, 38, 39, 41, 42, 45, 46, 47, 48, 51, 52
Absolut	53
Acete Balsamico	31
Agave Syrup	25, 27
Aguardente	53
Akvavit	50, 52, 53
Alcohol Varnish	33
Allspice Dram	39
Almond Liqueur	21, 22, 25, 27, 53
Amaretto di Saronno	53
Amaro	49
Amaro Angeleno	52
Amaro Averna	41, 52
Amaro Montenegro	52
Amaro Nardini	41, 52
Amber Imperial	33
Amer Picon	41
Anchovy Fillets	37
Angostura	9, 12, 15, 18, 19, 34, 35, 36, 39, 41, 42, 43, 46, 47, 48, 49, 50, 51, 52
Anis Liqueur	52
Anisette	22, 36, 52
Aperol	24, 39, 52
Apple	9, 24, 30
Apple Brandy	52
Apple Juice	9, 21, 24, 30, 31
Applejack	45, 49, 52
Apricot Brandy	34
Apricot Liqueur	21, 47, 48, 50, 51
Arabic Gum	52
Arak	52
Armagnac	53
Athletes Foot Remedy	33
Averna	49, 52

B

Baileys	53
Banana	13, 15
Banana Liqueur	53
Barone Pizzini Bagnadore	53
Basil	20, 31, 34
Beefeater	53
Beer	33, 36
Bigallet China-China	41
Birch Hair Lotion	33
Bitter Lemon	31, 39
Black Olives	12
Black Pepper	31, 39

Black Peppercorn	26
Blackberries	37
Blackberry Vodka	9
Blue Curaçao	10, 20, 21, 23, 42
Blueberries	34
Blueberry Juice	9, 21, 23, 32
Bollinger	21
Bombay Sapphire	53
Bourbon	11, 12, 16, 18, 26, 34, 38, 39, 41, 42, 44, 46, 49, 50, 52
Brandy	10, 13, 16, 18, 19, 20, 22, 27, 35, 38, 40, 42, 43, 44, 45, 46, 47, 50, 53
Brut	52
Bruto Americano	35, 52
Bubbels	52
Bubbles	9, 11, 15, 16, 19, 22, 23, 24, 25, 27, 28, 29, 37, 42, 44, 45, 46, 49, 50
Byrrh	52
Bénédictine	14, 17, 38, 39, 40, 41, 45, 52

C

Cachaça	25, 52
Café Marakesh	53
Calvados	16, 24, 34, 52
Campari	26, 34, 35, 44, 52
Cane Sugar	12, 14, 15, 16, 25, 27
Carambola	10
Cava	22, 52
Celery	31, 39
Celery Salt	39
Champagne	9, 15, 19, 25, 42, 52, 53
Cherry Liqueur	11, 17, 24, 52
Chili Flakes	31
Chili Pepper	10
Chocolate Bitters	34
Chocolate Liqueur	53
Cinnamon	22, 47
Cinnamon Stick	22, 23
Cinnamon Syrup	48, 50
Citroenjenenever	52
Clamato	28
Clan Campbell	53
Cloosterbitter	52
Club Soda	52
Cocoa Powder	16
Cocchi Americano	36, 52
Cocktail Onions	37
Coconut Cream	12, 46
Coconut Milk	10, 12, 13, 20
Coffee	22

Coffee Liqueur 18, 19, 22, 24, 25, 51, 53
 Cognac 53
 Cointreau 53
 Cola 14, 28
 Contadi Castaldi Zèro 53
 Coole Swan 53
 Coriander Vodka 33
 Cornichons 37
 Corte Fusia Franciacorta Brut 53
 Cranberry Juce 10
 Cranberry Juice 13, 19, 49
 Cream 10, 12, 16, 18, 22, 25, 45, 48
 Cream Sherry 13, 21, 52
 Crème de Banane 13, 15, 23, 49, 53
 Crème de Cacao 16, 27, 49, 50, 53
 Crème de Cassis 22, 24, 25, 37, 44, 47
 Crème de Menthe 23
 Crème de Violette 47
 Crémant de Quelqu'part 52
 Cucumber 16, 18, 25, 31
 Curaçao Bitters 13, 36, 53
 Cutty Sark 53
 Cynar 39, 52

D

Dandruff Lotion 33
 Dark Chocolate 27
 Dark Rum 13, 14, 15, 19, 20, 21, 23, 27, 34, 35, 37, 39, 46
 De Kuyper 53
 De Kuyper Dark 53
 Dimple Pinch 39
 Dolin Dry 53
 Don Gardenia s Mix 35
 Drambuie 14, 15, 52
 Dry Curaçao 40, 41, 46, 49
 Dry Liqueur 37
 Dry Vermouth 9, 12, 18, 19, 28, 36, 41, 42, 43, 44, 47, 51, 52, 53
 Dry White Port 52
 Dry White Wine 18, 25, 46
 Dubonnet 18, 40, 43, 52

E

Eau de Vie 52
 Egg 21
 Egg White 12, 16, 17, 42, 48, 49, 50
 Eggnogg 27, 33
 Elderflower Liqueur 43, 44, 49
 Espresso 24, 50, 51

F

Famous Grouse 53
 Fernet Branca 26, 41, 44, 52
 Finlandia 53
 Framboise 21
 Franciacorta 52, 53
 Fruit Infusion 31
 Fundador 53

G

Galliano 17
 Giffard 53
 Giffard Menthe Pastille 53
 Gin 9, 11, 12, 14, 16, 17, 18, 21, 22, 24, 26, 28, 29, 34, 36, 38, 41, 42, 43, 44, 45, 46, 47, 48, 49, 51, 52, 53
 Ginger 10, 30, 35
 Ginger Ale 11, 12, 22, 28, 30, 32, 38
 Ginger Beer 37
 Ginger Liqueur 35, 38
 Glayva 22, 52
 Glenfiddich 22
 Gold Flakes 12
 Gomme Syrup 52
 Grand Marnier 53
 Grape Juice 31
 Grapefruit 39
 Grapefruit Fizz 39
 Grapefruit Juice 16, 35, 44
 Grapes 31
 Grappa 23, 53
 Green Chartreuse 24, 36, 38, 44, 52
 Green Crème de Menthe 38, 52
 Green Olives 9, 28, 37, 39, 42, 47
 Grenadine 10, 12, 16, 17, 20, 21, 23, 38, 42, 43, 44, 48
 Ground Cinnamon 27
 Guava Juice 30

H

Hendrick's 53
 Hibiscus Syrup 50
 Honey Syrup 37, 43, 45, 46, 51
 Horseradish 39

I

Insecticide 33
 Irish Cream 18, 23, 25, 53
 Irish Whiskey 35, 38, 44
 Islay Mist 53

J

Jalapeno	25
Japanese Whiskey	35
Jonge Jenever	36, 52

K

Kalhùà	53
Kirsch	18, 23, 47, 50, 52
Kiwi	14
Kiwi Juice	14

L

Lavender Toilet Water	33
Lemon	9, 10, 13, 14, 15, 18, 19, 20, 22, 24, 25, 27, 28, 29, 30, 32, 34, 35, 36, 38, 40, 41, 42, 43, 44, 45, 46, 47, 48, 49, 50
Lemon Grass Stem	10
Lemon Grass/Ginger Syrup	10
Lemon Juice	9, 10, 13, 14, 15, 17, 18, 19, 20, 21, 24, 27, 28, 29, 30, 31, 32, 35, 36, 37, 38, 39, 40, 41, 42, 43, 44, 45, 46, 48, 49, 50, 51
Lemon Sorbet	19, 21, 24, 45
Lemon Vodka	9, 13, 15, 52
Lemon/Lime Soda	10, 11, 13, 24, 30, 31, 32, 33
Leroux	53
Lillet Blanc	43, 44, 52
Lillet Rouge	52
Lime	9, 11, 13, 15, 22, 25, 26, 27, 28, 34, 35, 37, 40, 41, 48, 50, 51
Lime Juice	9, 10, 11, 13, 14, 15, 16, 17, 20, 21, 22, 25, 26, 27, 30, 31, 32, 34, 35, 36, 37, 39, 40, 41, 43, 44, 46, 47, 48, 49, 50, 51
Liqueur 43	28
Lo Fi	53
Loch Lomond Signature	53

M

Madeira	52
Mancini Secco	53
Maple Syrup	11, 35
Maraschino Cherries	10, 11, 13, 15, 16, 24, 27, 29, 34, 36, 38, 40, 41, 43, 44, 45, 47, 48
Maraschino Liqueur	34, 35, 36, 41, 43, 44, 45, 46, 48, 50, 52
Marc	53
Marie Brizard	53
Marsala	52
Melon Liqueur	22
Merchant's Pleasure	33
Metaxa	53
Methylated Spirits	33
Mezcal	25, 35, 39

Mint	13, 15, 16, 17, 21, 26, 28, 31, 34, 35, 36, 37, 42, 43, 46, 48, 49
------	--

Mixed Fruit	19
Mouthwash	33
Mozart	53
Mr. Black Cold Brew	53
Málaga	52

N

Nail Polish	33
Noilly Prat (Extra) Dry	53
Nutmeg	21, 27, 34, 42, 46, 50

O

Obstler	52
Olive Brine	28
Orange	10, 12, 14, 15, 16, 17, 19, 20, 21, 23, 24, 26, 29, 30, 32, 38, 39, 40, 42, 44, 46, 47, 50
Orange Bitters	34, 36, 41, 42, 43, 44, 45, 53
Orange Blossom Water	49
Orange Curaçao	53
Orange Juice	10, 11, 12, 17, 18, 19, 21, 23, 30, 35, 38, 42, 45, 46, 47
Orange Liqueur	9, 12, 13, 14, 16, 17, 19, 21, 29, 36, 37, 38, 40, 42, 46, 50, 51, 53
Orange Peel	46
Orange Soda	32
Orange Zest	13, 53
Orgasm	25
Orgeat	53
Orgeat Syrup	37
Ostanski	33
Ouzo	52

P

Pamplemousse Liqueur	39
Parfait d'Amour	10, 53
Parfait d'Amour	18, 23
Passion Fruit	27
Passion Fruit Juice	11, 30, 34
Passion Fruit Liqueur	27, 53
Passion Fruit Puree	27
Passoã	53
Pastis	52
Patron Citrongé	53
Peach	9, 11, 13, 30
Peach Gin	11, 23
Peach Juice	9
Peach Liqueur	13
Peach Schnapps	10
Pepper	31
Peppermint Schnapps	52

Pernod	20, 36, 52	Senator	33
Perrier	52	Shampoo	33
Peychaud's Bitters	18, 40, 41, 45, 46, 52	Sherry Fino	50, 52
Pickled Guindilla Pepper	37	Sherry Medium	52
Pickled Vegetables	39	Simple Syrup	9, 9, 12, 13, 14, 15, 17, 18, 20, 21, 22, 24, 26, 30, 31, 34, 38, 42, 52
Pimento Bitters	39	Slivovitz	52
Pineapple	12, 15, 31, 40, 45	Sloe Gin	15, 22, 27, 37, 47
Pineapple Gomme Syrup	40	Smirnoff	53
Pineapple Juice	10, 12, 16, 19, 20, 21, 30, 35, 40, 45, 48, 51	Soberano	53
Pinga	52	Sparkling Wine	9
Pink Grapefruit Juice	9	Sparkling Water	11, 15, 17, 18, 19, 21, 24, 25, 26, 30, 35, 38, 40, 41, 47, 48, 49, 52
Pisang Ambon	53	Sparkling Wine	11, 16, 23, 24, 25, 27, 28, 29, 37, 44, 45, 46, 49, 50, 52
Pisco	28, 40	Sparkly Sugar	27
Plum Liqueur	27	Star Anise	23
Pomegranate	26	Stolichnaya	21, 53
Pomegranate Juice	26	Strawberries	31
Prosecco	24, 52	Strega	52
Q		Sugar	9, 13, 22, 31
Q	52	Sugar Cube	42
Queen Soda	52	Suntori Toki	35
Quetsch Schnapps	52	Sweet Red Vermouth	52
Quinine Soda	29	Sweet Vermouth	15, 19, 26, 34, 36, 39, 40, 41, 45, 46, 47
R		Sweet White Port	52
Raki	52	Sweet White Vermouth	43, 52
Raspberries	21, 49, 50	T	
Raspberry Juice	9, 20, 21, 49	Tabasco	28, 39, 49
Raspberry Syrup	20, 30, 45, 48, 50	Tanqueray No. 10	53
Red Peppercorn	26	Tawny Port	35, 52
Red Port	52	Tempus Fugit	53
Red Vermouth	44, 52	Tequila	9, 14, 19, 20, 22, 28, 37, 38, 39, 40, 44, 52
Red Wine	20, 23, 45, 47	Thyme	46
Redcurrants	27	Tia Maria	53
Refined Furniture Polish	33	Tomato Juice	28, 31, 39, 49
Rose	18	Tonic Soda	14, 22, 29
Ruby Port	52	Triple Sec	53
Rum	10, 12, 13, 14, 15, 19, 20, 21, 22, 23, 26, 27, 28, 34, 35, 37, 38, 39, 40, 41, 43, 45, 46, 47, 48, 49, 50, 51	Tximista Blanco	53
Rum Raisins	27	U	
Rye Whiskey	12, 14, 19, 37, 38, 39, 40, 41, 44, 47, 51, 52	Unicum	52
S		V	
Saint Brendan's	53	Vanilla Ice Cream	27
Sake	16	Vanilla Syrup	24, 27, 35, 45, 51
Sambuca	52	Vanilla Vodka	27
San Pellegrino	52	Vecchia Romagna	53
Scotch	14, 22, 36, 39, 40, 45, 53	Verbena	33
Selzer Water	52	Veterano	53

Vieux 53
Vodka 9, 10, 11, 12, 13, 14, 16, 17, 18, 19, 20, 23,
24, 25, 27, 28, 34, 38, 39, 49, 52, 53

W

Water 9, 12, 16, 18, 23, 39
Watermelon 31
Weinbrand 53
Whiskey 12, 14, 16, 18, 19, 22, 26, 34, 35, 36, 37,
38, 39, 40, 41, 42, 44, 45, 46, 47, 49, 50, 51, 52
White Crème de Menthe 20, 35, 36, 42, 45, 49,
52, 53
White Grape Juice 46, 47
White Lilac 33
White Rum 13, 15, 20, 21, 22, 26, 35, 37, 38, 40,
41, 43, 45, 46, 47, 49, 50, 51, 52
Whole Milk 25, 50
Worcestershire Sauce 39

X

Xeres 52

Y

Yzaguirre 53

Z

Zhigulevskoye 33