

TAMMY'S
TASTINGS

**2011-2016
Cocktail Class
Recipe Book**

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UNIQUE FOOD AND DRINK EXPERIENCES

Welcome!

Tammy's Tastings is an Ann Arbor, MI based company that creates unique food and drink experiences, ranging from tasting events, to private bartending and personal chef services, to cooking classes and workshops. Since 2011 I have been teaching regular cocktail classes to home bar enthusiasts both in public classes in southeast Michigan and northwest Ohio as well as private in-home classes throughout the area. You can learn more about me at tammystastings.com.

This cocktail recipe book collects all of the drinks taught in over 5 years of public classes. Some of the recipes are ones that I created. The majority are sourced from cocktail books, the Internet, and conversations with bartenders throughout the country and the world. With almost 370 unique recipes, there's bound to be something here that you like – and probably quite a few that you won't too!

Recipe are organized by their base spirit, but if you're looking for a particular recipe, there is an alphabetical index of recipe names at the end of the book. The "Other Base Spirit" section includes drinks that use non-traditional base spirits, like amari, vermouth, sherry and port, as well as drinks featuring wine or champagne without any base spirit modifiers. While earlier versions of the book separated out drinks containing sparkling wine as an ingredient, those are now included under their base spirits.

Speaking of ingredients, many of the recipes call for house made syrups, shrubs and other items. Recipes for all of those can be found in the ingredients section, which is organized into five parts. When a number in brackets follows an ingredient (like "grenadine [2]") it's a pointer to a particular numbered part of the ingredient section which begins on page.

Happy mixing!

Tammy Coxen
Tammy's Tastings
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Whiskey

19th Century

1 1/2 oz Bourbon (pref Woodford Reserve)
3/4 oz White Crème de Cacao
3/4 oz Lillet Rouge or Bonal
3/4 oz lemon juice
*Combine all ingredients in shaker with ice.
Shake, strain into cocktail glass.*

Aged Egg Nog

<http://ruhlman.com/2013/11/friday-cocktail-hour-aged-eggnog/>

Autumnal

1 1/2 oz Bourbon
1/2 oz Benedictine
1/2 oz lemon juice
2 oz apple cider
2-3 dashes Blackstrap bitters
Garnish: flamed orange peel
*Combine all ingredients in shaker with ice.
Shake, strain into cocktail glass. Alternately,
combine and pour without shaking into ice
filled highball glass.*

Barbary Coast

3/4 oz gin
3/4 oz blended Scotch
3/4 oz white crème de cacao
3/4 oz heavy cream
Garnish: nutmeg
*Combine all ingredients in shaker with ice.
Shake, strain into cocktail glass, garnish.*

Baverniess

1 oz Maker's Mark Bourbon
1 oz Averna Amaro
1/2 ounce maple syrup
3 dashes Angostura bitters
1 orange wedge
3 ounces Guinness
*Combine first four ingredients in shaker with
ice. Squeeze orange wedge into drink and
discard. Shake. Add Guinness and mix by
pouring from top to bottom glass of shaker.
Strain into cocktail glass.*

Belfast Fix

2 oz Irish whiskey
3/4 oz Irish Breakfast Tea syrup [3]
1/2 oz Lemon Juice
*Combine all ingredients in shaker with ice.
Shake, strain into rocks glass filled with
crushed ice. Garnish.*

Benton's Old Fashioned

2 oz bacon fat-washed bourbon [1]
1/2 oz maple syrup
2 dashes Angostura bitters
Garnish: orange twist
*Combine all ingredients in mixing glass with
ice. Stir, strain into cocktail glass. Garnish.*

Black Manhattan

2 oz rye
1 oz Averna
1 dash Angostura bitters
1 dash orange bitters
Garnish: brandied cherry [5]
*Combine all ingredients in mixing glass with
ice. Stir, strain into cocktail glass, garnish.*

Blood and Sand

1 oz blended Scotch
3/4 oz Cherry Heering
3/4 oz sweet vermouth
1 oz fresh squeezed orange juice
Combine all ingredients in shaker with ice. Shake, strain into cocktail glass.

Boothby

1 oz Bourbon
1 oz Sweet Vermouth
2 dashes Angostura bitters
1 oz champagne/sparkling wine
Garnish: brandied cherry [5]
Combine all ingredients except champagne in mixing glass with ice. Stir, strain into flute. Top with champagne. Garnish.

Boulevardier

1 1/2 oz bourbon
1 oz Campari
1 oz sweet vermouth
Combine all ingredients in mixing glass with ice. Stir, strain into cocktail glass.

Bourbon Fruit Smash

1-2 slices ginger (optional)
Fruit (8-10 blueberries, 2-3 strawberries, 4 peach slices, etc)
3-5 leaves mint or other fresh herb
2 oz Bourbon
1/2 oz lemon juice, or to taste
1/2 oz simple syrup, or to taste
Muddle ginger (if using) well, then add fruit and herbs and muddle again. Combine remaining ingredients in shaker with ice. Shake, strain into ice filled old-fashioned glass.

Bourbon Manhattan

2 1/2 oz bourbon
3/4 oz sweet vermouth
2 dashes Angostura bitters
Garnish: brandied cherry [5]
Combine all ingredients in mixing glass with ice. Stir, strain into a cocktail glass. Garnish.

Brooklyn

2 oz rye
1 oz dry vermouth
1/4 oz Maraschino liqueur
1/4 oz Amer Picon
Combine all ingredients in mixing glass with ice. Stir, strain into a cocktail glass.

Celebration Cocktail

1 oz bourbon
1/2 oz Yellow Chartreuse
1/2 oz lemon juice
1/4 oz simple syrup
1 bsp Allspice Dram
1 1/2 oz sparkling wine
Garnish: orange twist, brandied cherry [5]
Combine all ingredients except sparkling wine in shaker with ice. Shake, strain into cocktail glass. Top with champagne. Garnish.

Choke Up

1 oz rye
1 oz cynar
1/2 oz lemon juice
1/2 oz demerara syrup [2]
Garnish: small dash Angostura bitters
Combine all ingredients in shaker with ice. Shake, strain into a cocktail glass. Garnish.

Cobble Hill

2 oz rye
1/2 oz Amaro Montenegro
1/2 oz dry vermouth
2 slices cucumber
Garnish: lemon twist
Combine all ingredients in mixing glass with ice. Stir, strain into cocktail glass, garnish.

Cocktail a la Louisiane

3/4 oz Rye
3/4 oz Bénédictine
3/4 oz sweet vermouth
3 dashes absinthe
3 dashes Peychaud's bitters
Garnish: brandied cherry [5]
Combine all ingredients in mixing glass with ice. Stir until well chilled, strain into cocktail glass. Garnish.

Coffee and Cigarettes

1 oz Bourbon
1/2 oz Rye
1/2 oz coffee liqueur
1/4 oz orgeat [2]
1/4 oz sweet vermouth
Rinse: Laphroaig
Rinse old fashioned glass with Laphroaig. Combine all ingredients in mixing glass with ice. Stir until well chilled, strain into rinsed glass over ice. Garnish.

Conference

1/2 oz bourbon
1/2 oz rye
1/2 oz apple brandy
1/2 oz cognac
1/4 oz demerara syrup [2]
2 dashes Angostura bitters
1 dash Xocolatl Mole bitters
Garnish: wide lemon peel, wide orange peel
Combine all ingredients in mixing glass with ice. Stir, strain into ice filled old-fashioned

glass, twist citrus peels over drink and garnish.

Conspiracy Theory

1 1/2 oz Scotch
3/4 oz apricot liqueur
1/2 oz lemon juice
1/2 oz Meletti amaro
Combine all ingredients in shaker with ice. Shake and strain into cocktail glass.

Cooper's Cocktail

2 oz rye
3/4 oz St Germain
1/4 oz Fernet Branca
Garnish: orange twist
Combine all ingredients in mixing glass with ice. Stir, strain into cocktail glass. Garnish.

Corktown Flip

2 oz stout
2 oz bourbon (Two James Black Widow)
1/2 oz simple syrup
2 dashes Black Walnut bitters
1 egg
Garnish: few drops bitters, candied walnut
Add stout to shaker without ice. Swirl vigorously to de-carbonate. Add remaining ingredients. Shake without ice to start emulsifying the egg. Add ice and shake vigorously. Strain into cocktail glass. Garnish.

Cranberry Sangria

2 oz red wine
1/2 oz cranberry syrup [3]
3/4 oz bourbon
1/2 oz Campari
1 oz club soda
Garnish: orange slice
For individual cocktail: Combine all ingredients except soda and garnish in mixing glass with ice. Stir briefly and strain

into ice filled highball glass. Top with club soda, garnish.

Dark Skies Ahead

1 oz Rye (preferably Rittenhouse)
3/4 oz Averna
1 tbsp pumpkin butter
1/4 oz lemon juice
2 dashes Angostura bitters
3 oz brown ale

Combine all ingredients except ale in shaker with ice. Shake well and strain into ice filled rocks glass. Top with ale.

Derby

1 oz bourbon
1/2 oz sweet vermouth
1/2 oz Grand Marnier
3/4 oz lime juice
Garnish: mint sprig, lime wedge

Combine all ingredients in shaker with ice. Shake, strain into cocktail glass, garnish.

Dewey D.

2 oz Rye
3/4 oz East India Solera Sherry
1/2 oz Aperol
2 dashes Angostura bitters

Garnish: orange twist
Combine all ingredients in mixing glass with ice. Stir and strain into cocktail glass.

Diamondback

1 1/2 oz Rye
3/4 oz Laird's apple brandy
3/4 oz Green Chartreuse
Combine all ingredients in mixing glass with ice. Stir until well chilled, strain into cocktail glass.

Down at the Dinghy

2 oz Irish whiskey
1/2 oz Yellow Chartreuse
1/2 oz cucumber syrup [3]
1/2 oz lemon juice

Combine all ingredients in shaker with ice. Shake, strain into flute or cocktail glass

Dublin Iced Coffee

2 oz cold-brew coffee
2 oz Guinness stout
1 1/2 oz Irish whiskey
3/4 oz simple syrup
1/2 oz heavy cream

Garnish: Freshly grated cinnamon
Combine coffee, stout, whiskey, and simple syrup in a highball glass. Add ice to fill. Gently pour in cream so it gradually sinks into coffee; sprinkle with cinnamon.

Dunkin Cocktail

1 1/2 oz rye
1/2 oz pear eau-de-vie
1/2 oz St Germain
1 dash Angostura bitters

Combine all ingredients in mixing glass with ice. Stir, strain into a cocktail glass, garnish.

Fallback

1 oz rye
1 oz apple brandy
1/2 oz Amaro Montenegro
1/2 oz sweet vermouth
2 dash Peychaud's Bitters

Garnish: orange twist
Combine ingredients in mixing glass with ice. Stir, strain into cocktail glass. Garnish.

Fancy Free

2 oz Bourbon
1/2 oz Luxardo Maraschino liqueur
1 dash Angostura bitters
1 dash orange bitters
Garnish: orange twist
Combine all ingredients except garnish in mixing glass with ice. Stir, strain into ice filled old-fashioned glass. Garnish.

Far East Algonquin

2 oz rye, (preferably Bulleit)
1 oz lemon juice
1 oz pineapple juice
1 dash Angostura bitters
Splash simple syrup
3 cardamom pods
Garnish: Angostura bitters
Put cardamom pods in shaker with a splash of simple syrup. Muddle well. Combine remaining ingredients in shaker with ice. Shake, strain into cocktail glass. Garnish with a few drops of Angostura bitters on the foam.

Final Ward

3/4 oz Rye
3/4 oz Lemon juice
3/4 oz Maraschino Liqueur
3/4 oz Herbal liqueur, Green Chartreuse
Combine all ingredients in shaker with ice. Shake, strain into cocktail glass.

Frisco Sour

2 oz rye
1/2 oz Benedictine
1/2 oz lemon juice
Combine all ingredients in shaker with ice. Shake well and strain into cocktail glass.

Ginger Rye

1 1/2 oz rye
3/4 oz ginger liqueur
1/4 oz simple syrup
3/4 oz lemon juice
1 oz apple cider
3/4 oz champagne/sparkling wine
Garnish: apple slice (optional)
Combine all ingredients except champagne in shaker with ice. Shake, strain into ice-filled Collins glass. Top with Champagne, and garnish with apple slice.

Gingerbread

1 1/2 oz bourbon
3/4 oz ginger liqueur
1/2 oz lemon juice
1/2 oz demerara-molasses syrup [2]
4 dashes Angostura bitters
Garnish: grated cinnamon stick
Combine all ingredients in shaker with ice. Shake well and strain into cocktail glass. Garnish.

Gold Rush

2 oz bourbon
1 oz honey syrup [2]
3/4 oz lemon juice
Combine all ingredients in shaker with ice. Shake, strain into rocks glass with ice.

Greenpoint

2 oz rye (Rittenhouse)
1 oz Punt e Mes
1 bsp Yellow Chartreuse
1 dash Angostura bitters
Combine all ingredients in mixing glass with ice. Stir, strain into cocktail glass.

Hot Toddy

1 1/2 oz whiskey
1/2 oz honey syrup [2]
1/2 oz lemon juice
4 oz hot water

Combine all ingredients in mug.

Kentucky Buck

1 strawberry
2 oz bourbon
3/4 oz lemon juice
1/2 oz simple syrup
2 dashes angostura bitter
3 oz ginger beer
Garnish: lemon wheel and/or strawberry
Muddle strawberry in shaker. Combine remaining ingredients except ginger beer in shaker with ice. Shake well, double-strain into ice-filled glass. Top with ginger beer. Garnish.

Kentucky Sidecar

1 1/2 oz bourbon
3/4 oz Cointreau
1 oz tangerine juice
1/2 oz lemon juice
If desired, rim cocktail glass with sugar. Combine ingredients in shaker with ice. Shake, strain into cocktail glass.

Lawhill

1 1/2 oz Canadian Club
3/4 oz dry vermouth
1/4 tsp Maraschino
1/4 tsp Absinthe
1 dash Angostura bitters
Garnish: lemon twist
Combine all ingredients in mixing glass with ice. Stir, strain into cocktail glass, garnish.

Lion's Tale

2 oz bourbon
1/2 oz lime juice
1/4 oz allspice dram
1 bsp simple syrup
1 dash Angostura bitters
Combine all ingredients in shaker with ice. Shake, strain into cocktail glass.

Little Bit Country

2 oz bourbon
3/4 oz lemon juice
1/2 oz maple syrup
1/4 oz Maraschino liqueur
1 slice jalapeño
1 dash Angostura bitters
1 dash Orange bitters
Garnish: Flamed orange twist
Muddle jalapeno. Add remaining ingredients to shaker with ice. Shake, strain into cocktail glass. Garnish.

Little Italy

2 oz rye
3/4 oz sweet vermouth
1/2 oz Cynar
Garnish: Luxardo cherries
Combine all ingredients in mixing glass with ice. Stir, strain into a cocktail glass. Garnish.

Long Arm of the Law

1 1/2 oz rye
3/4 oz lemon juice
1/2 oz cinnamon-infused syrup [2]
1 bsp fig preserves
Combine all ingredients in shaker with ice. Shake and strain into ice-filled rocks glass.

Mamie Taylor

2 oz blended Scotch
1/2 oz lime juice
4-6 oz ginger beer

Fill a highball glass with ice. Add scotch and lime juice. Top with ginger beer, stir briefly to combine.

Manhattan

2 oz rye
1 oz sweet vermouth
2 dashes Angostura bitters
Garnish: brandied cherry [5]

Combine all ingredients in mixing glass with ice. Stir, strain into a cocktail glass. Garnish.

Maple-Cardamom Whiskey Sour

2 oz bourbon
1 oz lemon juice
1/2 oz maple syrup
1 dash cardamom bitters

Combine all ingredients in shaker with ice. Shake, strain into ice-filled rocks glass, garnish.

Midtown

2 oz Bourbon
1 oz Lustau East India Solera Sherry
1 bsp Maple Syrup
4 dashes Fee's Black Walnut Bitters
Combine ingredients in mixing glass with ice. Stir and strain into cocktail glass.

Mint Julep

<http://www.seriousseats.com/recipes/2010/04/how-to-make-a-mint-julep-recipe-derby-day.html>

Mulling Around Town

1 oz mulling spice infused bourbon [1]
1 oz Campari
1 oz sweet vermouth

Garnish: flamed orange twist
Combine all ingredients in mixing glass with ice. Stir, strain into cocktail glass, garnish.

Neutral Ground

2 oz Rye
1/2 oz Bénédictine
1/2 oz Amontillado Sherry
3 dashes Regan's orange bitter

Combine ingredients in mixing glass with ice. Stir and strain into cocktail glass.

No Sleep Till Brookline

1 1/2 oz Bourbon
1 oz Amaro Montenegro
1/2 oz lemon juice
1/2 oz simple syrup

1 dash Angostura bitters
Garnish: lemon twist
Combine all ingredients in shaker with ice. Shake, strain into ice-filled rocks glass. Garnish.

Old Fashioned

2 oz bourbon or rye
1/4 oz simple syrup
2 dashes Angostura bitters
Garnish: orange peel and brandied cherry [5]

Add simple syrup and bitter to the bottom of an old fashioned glass. Half fill with ice, and stir to mix. Cut a large orange peel over the drink, then twist to express the oils and place into the glass. Add whiskey, top with ice and stir to mix. Garnish.

Old Fashioned (with fruit)

2 oz bourbon or rye
1/2 oz simple syrup
2 dashes Angostura bitters
1/2 orange wheel
2 brandied cherries [5]
Club soda
Garnish: orange peel, brandied cherry [5]
Muddle simple syrup, bitters, half an orange wheel, and 2 brandied cherries in the bottom of an old fashioned glass. Half fill with ice, stir to mix. Add whiskey, top with ice, and stir briefly again. Top with a splash of club soda. Garnish.

Old Pal

1 1/2 oz Rye
3/4 oz Campari
3/4 oz dry vermouth
Garnish: lemon twist
Combine ingredients in mixing glass with ice. Stir, strain into cocktail glass. Garnish.

Paddy Wallbanger

1 1/2 oz Irish whiskey
1 1/2 oz dry vermouth
1/2 oz Galliano
2 dash orange bitters
Combine all ingredients in mixing glass with ice. Stir, strain into a cocktail glass. Garnish.

Paper Plane

3/4 oz bourbon
3/4 oz Amaro Nonino
3/4 oz Aperol
3/4 oz lemon juice
Garnish: lemon twist
Combine all ingredients in shaker with ice. Shake, strain into cocktail glass.

Paris Between the Wars

3/4 oz Campari
3/4 oz Scotch
1/2 oz lemon juice
1/2 oz simple syrup
3 oz dry hard cider
Garnish: lemon peel
Combine all except cider in cocktail shaker with ice. Shake, strain into champagne flute, top with cider. Garnish.

Pearl St Toddy

1 1/4 oz bourbon
1 oz Domaine de Canton
3/4 oz Yellow Chartreuse
1/2 oz lemon juice
1 rounded tsp honey
5 oz hot water
Garnish: grated nutmeg
Combine all ingredients in heat-proof serving glass. Garnish.

Penicillin

3 slices ginger
2 oz blended Scotch
3/4 oz lemon juice
3/4 oz honey syrup [2]
1/4 oz Laphroaig Single Malt Scotch
Muddle ginger in shaker. Add remaining ingredients except Laphroaig to shaker with ice. Shake, strain into ice-filled rocks glass.

Perfect Manhattan

2 oz bourbon
1/2 oz sweet vermouth
1/2 oz dry vermouth
1 dash orange bitters
Garnish: lemon twist
Combine all ingredients in mixing glass with ice. Stir, strain into a cocktail glass. Garnish.

Persephone

1 oz bourbon
1 oz Cointreau
1 oz Campari
1 oz lemon juice
1 oz sparkling wine

Combine all ingredients except champagne in shaker with ice. Shake, strain into cocktail glass. Top with champagne.

Poipu Beach Boogie Board

1 1/2 oz rye
1/2 oz Lemon Hart 151 rum
1/4 oz Maraschino liqueur
1 oz pineapple juice
1 oz lemon juice
1/2 oz guava juice
3/4 oz grenadine [2]
1 dash Angostura bitters

Garnish: pineapple leaves and three cherries (optional)

Combine all ingredients in shaker with a big scoop of crushed ice. Shake and pour into an old-fashioned glass or wide brandy snifter without straining. Garnish.

Port Light

1 1/2 oz Bourbon
1 oz lemon juice
1/2 oz passion fruit syrup
1/4 oz grenadine [2]

Combine all ingredients in shaker with a big scoop of crushed ice. Shake and pour into an old-fashioned glass without straining. Garnish.

Red Hook

2 oz Rye
1/2 oz Sweet vermouth, Carpano Punt e Mes
1/2 oz Maraschino Liqueur

Garnish: branided cherry [5]

Combine all ingredients in mixing glass with ice. Stir until well chilled, strain into cocktail glass. Garnish.

Rob Roy

2 oz Scotch
1 oz sweet vermouth
2 dashes Angostura bitters
Garnish: brandied cherry [5]

Combine all ingredients in mixing glass with ice. Stir until well chilled, strain into cocktail glass. Garnish.

Sawbuck

1 oz rye (pref Rittenhouse)
1/2 oz cinnamon-infused syrup [2]
1/2 oz lemon juice
1/4 oz Nux Alpina walnut liqueur
3 oz Rye IPA

Combine all except beer in shaker with ice. Shake, strain into beer tulip glass with ice. Top with beer, gently stir.

Sazerac

2 oz rye
1/2 oz simple syrup
4 dashes Peychaud's Bitters
Rinse: Absinthe
Garnish: lemon twist

Rinse old fashioned glass with absinthe. Combine all ingredients in shaker with ice. Stir, strain into glass. Garnish.

Scarecrow

1/4 oz Fernet Branca
1 1/4 oz bourbon
1 1/2 oz Amaro Montenegro
1 dash orange bitters
Garnish: orange twist
Combine all ingredients in mixing glass with ice. Stir, strain into cocktail glass. Garnish.

Scofflaw

2 oz rye
1 oz dry vermouth
1/2 oz lemon juice
1/4 oz grenadine [2]
4 dashes Regan's orange bitters
Combine all ingredients in shaker with ice. Shake, strain into cocktail glass.

Seelbach

3/4 oz bourbon
1/2 oz Cointreau
7 dashes Peychaud's Bitters
7 dashes Angostura bitters
4 oz champagne/sparkling wine
Garnish: orange twist
Build in order given in champagne flute, garnish.

Smoke 'n' Bols

1 1/2 oz Bols Genever
4 dashes Ardbeg 10 yr
3/4 oz lemon juice
1/2 oz maple syrup
2 dashes Angostura bitters
Garnish: lemon twist
Combine ingredients in shaker with ice. Shake, strain into cocktail glass. Garnish.

Smokey and the Captain

1 1/2 oz Glenfiddich 12 yr
3/4 oz lemon juice
3/4 oz simple syrup
1/2 oz red wine
Garnish: lemon twist (flaming optional)
Combine ingredients in shaker with ice. Shake, strain into ice-filled rocks glass. Garnish by expressing oils on surface of drink and discarding peel.

Some Like it Hot

1 1/2 oz rye
1/2 oz Aperol
1/2 oz Yellow Chartreuse
2 bsp orange juice
2 dashes Angostura bitters
1 dash Cholula hot sauce
Garnish: orange twist
Combine ingredients in shaker with ice. Shake, strain into ice-filled rocks glass. Garnish.

Son of a Preacher Man

2 oz bourbon
3/4 oz St Germain
3/4 oz grapefruit juice
1/2 oz lemon juice
1/4 oz simple syrup
3 dashes Regan's orange bitters
Rinse: absinthe
Rinse or spray cocktail glass with absinthe. Combine all ingredients in shaker with ice. Shake and strain into prepared glass.

Spaghetti Western

4-6 cherry tomatoes
1 1/2 oz bourbon
1/2 oz Campari
1/2 oz lemon juice
1/2 oz rich (2:1) simple syrup
2 oz lager
Garnish: pinch smoked salt, lemon twist
Muddle tomatoes in shaker. Add remaining ingredients and beer. Shake with ice and strain into snifter-style glass. Top with lager, garnish.

Special Relationship

1/2 oz Rye
1/2 oz Bourbon
1/2 oz blended Scotch
1/2 oz Apple Brandy
1/4 oz demerara simple syrup [2]
1 bsp Laphroaig Single Malt Scotch
1 dash Angostura bitters
8 drops Bittercube orange bitters
Garnish: orange peel, lemon peel
Combine all ingredients in mixing glass with ice. Stir until well chilled, strain into old fashioned glass over ice. Garnish.

Tipperary

2 oz Irish whiskey
3/4 oz sweet vermouth
1/2 oz green Chartreuse
Garnish: lemon twist
Combine all ingredients in mixing glass with ice. Stir, strain into a cocktail glass. Garnish.

Tomahawk

1 1/2 oz bourbon
1/2 oz Ancho Reyes
1/2 oz honey syrup [2]
1/2 oz lime juice
1 oz hard cider
Garnish: orange twist
Combine all except hard cider in shaker with ice. Shake and strain into ice-filled rocks glass. Top with cider. Garnish.

Toronto

2 oz rye
1/4 oz Fernet Branca
1/4 oz simple syrup
2 dashes Angostura bitters
Garnish: orange twist
Combine all ingredients in mixing glass with ice. Stir until well chilled, strain into cocktail glass. Garnish.

Trans-Europe Express

3/4 oz Macallan 12 yr
3/4 oz Campari
3/4 oz Punt e Mes
3/4 oz Yellow Chartreuse
1 dash Peychaud's bitters
1 dash Regan's orange bitters
Rinse: Green Chartreuse
Rinse cocktail glass with Green Chartreuse. Combine ingredients in mixing glass with ice. Stir, strain into prepared glass.

Turmoil

5 leaves lemon balm
1 1/2 oz Rye
1/2 oz Benedictine
1/2 oz Crème de Cacao
1/2 oz lemon juice
Garnish: lemon balm leaf
Muddle lemon balm lightly in cocktail shaker. Combine remaining ingredients in

shaker with ice. Shake, strain into cocktail glass. Garnish.

Uptown Manhattan

2 oz bourbon (pref Maker's Mark)
1 oz Amaro Nonino
2 dashes orange bitters
1 bsp Cherry Heering
Garnish: brandied cherry [5] & flamed orange twist

Combine all ingredients in mixing glass with ice. Stir, strain into a cocktail glass. Garnish.

Vampire Blues

1 1/2 oz Bourbon
1/2 oz East India Solera Sherry
1/2 oz lemon juice
1/2 oz simple syrup
1 tsp pumpkin butter
2 dashes Angostura bitters
Garnish: cinnamon stick (optional)

Combine all ingredients except garnish in shaker with ice. Shake well and strain into ice filled rocks glass. Garnish.

Velvet Elvis

2 oz bourbon (pref New Holland Beer Barrel Bourbon)
1/2 oz Falernum
2 dashes Peychaud's bitters
Garnish: orange twist

Combine all ingredients except garnish in mixing glass with ice. Stir, strain into cocktail glass, garnish.

Venetian Coffee

4 oz coffee
1 oz rye
3/4 oz Amaro Montenegro
1/4 oz simple syrup
1/4 oz coffee liqueur
1/2 oz cream
pinch ground cardamom
Combine all ingredients in heat-proof serving glass.

Vieux Carre

1 oz rye
1 oz cognac
1 oz sweet vermouth
1 bsp Benedictine
2 dashes Peychaud's Bitters
2 dashes Angostura bitters
Combine ingredients in mixing glass with ice. Stir well and strain into ice-filled rocks glass.

Ward 8

2 oz rye
3/4 oz lemon juice
3/4 oz orange juice
1 tsp grenadine [2]
Combine all ingredients in shaker with ice. Shake, strain into cocktail glass.

Weissen Sour

2 oz bourbon
3/4 oz lemon juice
1/4 oz simple syrup
1 bsp orange marmalade
2 dashes orange bitters
2 oz wit/white ale
Garnish: lemon twist
Combine all ingredients in shaker with ice. Shake, strain into ice-filled rocks glass. Garnish.

Whiskey & Red Lemonade

2 oz Irish whiskey
3/4 oz lemon juice
1/2 oz grenadine [2]
3 oz club soda

Garnish: lemon twist

Combine all except soda in shaker with ice.

Shake, strain into ice-filled highball glass.

Top with club soda. Garnish.

Whiskey Sour

2 oz bourbon or rye
3/4 oz simple syrup
3/4 oz lemon juice
1 tsp egg white (or more as preferred)

Combine all ingredients in shaker without ice. Shake for several seconds, then add ice and shake hard for at least 15 seconds. Strain into any glass.

White Manhattan

1 1/2 oz unaged whiskey
1/2 oz blanco vermouth
1/2 oz Benedictine
3 dashes orange bitters

Combine all ingredients in mixing glass with ice. Stir, strain into cocktail glass.

Wildest Redhead

1 1/2 oz blended Scotch
3/4 oz lemon juice
1/4 oz allspice dram
1/2 oz honey syrup [2]

1/4 oz Cherry Heering

Combine all except Cherry Heering in shaker with ice. Shake, strain old fashioned glass with ice. Top with Cherry Heering.

Winter Julep

1 tea bag pepper mint tea (or 1 tsp loose)
5 oz boiling water
1 1/2 oz bourbon
1/2 oz brown sugar syrup (2:1) (or 3/4 oz 1:1)

Garnish: mint sprig

In heat-proof serving glass, use steep peppermint tea in 5 oz hot water for 4 minutes. Remove tea bag and add remaining ingredients. Stir to mix. Garnish.

You're My Boy Blue

8-10 blueberries
1 3/4 oz bourbon
3/4 oz St Germain
1/2 oz lemon juice
1 bsp simple syrup

Garnish: lemon twist

Muddle blueberries. Combine remaining ingredients in shaker with ice. Shake, double strain into cocktail glass. Garnish.

Gin

20th Century

1 1/2 oz gin
3/4 oz white Crème de Cacao
3/4 oz lemon juice
3/4 oz Lillet Blanc or Cocchi Americano
*Combine all ingredients in shaker with ice.
Shake, strain into cocktail glass.*

Alaska Cocktail

1 1/2 oz gin
1/2 ounce Yellow Chartreuse
1 dash orange bitters
Combine all ingredients in mixing glass with ice. Stir until well chilled, strain into cocktail glass.

Apple Business

2 oz gin
1 oz apple cider
1/2 oz lime juice
1/2 oz honey syrup [2]
Garnish: apple slice
*Combine all ingredients in shaker with ice.
Shake and strain into ice-filled rocks glass.
Garnish.*

Atty

1 1/2 gin
3/4 dry vermouth
1/2 tsp absinthe
1/2 tsp crème de violette
Garnish: lemon twist
Combine all ingredients in mixing glass with ice. Stir, strain into cocktail glass, garnish.

Aviation

2 oz gin
1/2 oz Maraschino
1/2 oz lemon juice
1/4 oz crème de violette
*Combine all ingredients in shaker with ice.
Shake, strain into cocktail glass.*

Basil Gimlet

5 leaves basil
2 oz gin
3/4 oz lime juice
1/2 oz agave nectar
Garnish: basil leaf
*Muddle basil leaves in cocktail shaker.
Combine remaining ingredients in shaker with ice. Shake, strain into cocktail glass.
Garnish.*

Bee's Knees

2 oz gin
1/4 oz honey syrup [2]
1/4 oz lemon juice
Garnish: lemon twist
*Combine all ingredients in shaker with ice.
Shake, strain into cocktail glass, garnish.*

Belgian 75

1 1/2 oz Gin
1/2 lemon juice
1/2 oz simple syrup
2 oz Chimay White
Garnish: lemon twist
Combine first three ingredients in shaker with ice. Shake, strain into cocktail glass or flute. Top with beer, garnish.

Bijou

1 1/2 oz gin
1/2 oz sweet vermouth
1/2 oz Green Chartreuse
Dash orange bitters
Combine all ingredients mixing glass with ice. Stir until well chilled, strain cocktail glass.

Blanche Dubois

1 strawberry
2 oz gin
1/2 oz orange curaçao
1/2 oz orgeat [2]
3/4 oz lemon juice
6-8 mint leaves
Garnish: mint sprig
Muddle strawberry. Add remaining ingredients to shaker with ice. Shake well, double strain into ice-filled rocks glass. Garnish.

Brass Flower

1 oz Gin
1 oz Grapefruit juice (ruby red)
3/4 oz Elderflower liqueur, St. Germain
1 oz Champagne
Shake everything but the Champagne with ice and strain into a flute. Top with Champagne.

Cinnamon 75

1 1/2 oz gin
1/2 oz lemon juice
3/4 oz cinnamon-infused simple syrup [2]
2 oz champagne/sparkling wine
Garnish: lemon twist
Shake first three ingredients with ice, strain into flute. Top with champagne, garnish.

Clover Club

5 raspberries
2 oz gin
1/2 oz lemon juice
1/2 oz simple syrup
1 egg white
Muddle raspberries in shaker. Add gin, lemon juice, simple syrup and egg white. Shake for a few seconds without ice. Add ice and shake hard for 15-20 seconds. Double strain into cocktail glass.

Colony Cocktail

1 1/2 oz gin
3/4 oz grapefruit juice
1/4 oz maraschino
Combine all ingredients in shaker with ice. Shake, strain into cocktail glass.

Cooperstown

1 3/4 oz gin
1/2 oz sweet vermouth
1/2 oz dry vermouth
6-8 leaf Mint
Combine all ingredients in mixing glass with ice. Stir well and strain into cocktail glass.

Corpse Reviver #2

3/4 oz Gin
3/4 oz Cointreau
3/4 oz Lillet Blanc
3/4 oz lemon juice
Rinse: absinthe
Rinse cocktail glass with absinthe. Combine all ingredients in shaker with ice. Shake, strain into prepared glass.

Cucumber Lime Swizzle

1 1/2 oz gin
1 oz lime juice
1/2 oz Lillet Blanc
1/4 oz St. Germain
1/4 oz Simple syrup
3 slices cucumber
Club soda (to top)
Garnish: cucumber slice or lime wedge
Combine all except club soda in shaker with ice. Vigorously shake, and double strain into a tall glass, fill with crushed ice. Top with club soda and stir gently. Garnish.

Death at the Savoy

3/4 oz gin
3/4 oz Cointreau
1/2 oz lemon juice
1 oz sparkling wine
Rinse: absinthe
Garnish: lemon twist
Rinse cocktail glass with absinthe. Combine all ingredients except sparkling wine in shaker with ice. Shake, strain into prepared glass. Top with sparkling wine. Garnish.

Dillonaire

2 slices cucumber
2 sprigs dill
2 oz gin (pref Hendricks)
1/2 oz Maraschino
1/2 oz Cocchi Americano
1/2 oz lime juice
1 dropper Bolivar or Boston Bittahs
3 oz tonic water
Garnish: cucumber slice & dill sprig
Muddle cucumber and dill. Combine remaining ingredients except tonic in shaker with ice. Shake, double-strain into ice-filled highball glass. Top with tonic. Garnish.

Douglas Fairbanks

1 1/2 oz gin
1 oz apricot liqueur
1/2 oz lime juice
1/2 egg white
Combine all ingredients in shaker. Shake without ice to emulsify. Add ice and shake for at least 10-15 seconds. Strain into cocktail glass

Felonius Monk

1 1/2 oz gin
1 1/4 oz lemon juice
3/4 oz Yellow Chartreuse
1/2 oz Bénédictine
3 dashes Angostura bitters
1 egg white
1 1/2 oz Belgian abbey beer
Garnish: orange twist
Combine all except beer in shaker without ice. Shake for several seconds, then add ice and shake hard for at least 15 seconds. Strain into Collins glass and top with beer. Garnish.

Flugelhorn

2 oz gin
1 oz St Germain
1/2 oz lemon juice
4 dash grapefruit bitters
1 dash orange bitters
Garnish: orange twist
Combine all ingredients in shaker with ice. Shake, strain into cocktail glass.

French 75

1 1/2 oz gin
1/2 oz lemon juice
3/4 oz simple syrup
2 oz champagne/sparkling wine
Garnish: lemon twist
Combine first three ingredients in shaker with ice. Shake, strain into flute. Top with champagne, garnish.

Gin & Tonic

Gin (to taste, suggest 2 oz)
Tonic water (to taste, suggest 4 oz)
Lime wedge
Add gin to ice filled glass. Top with tonic water and garnish with a lime wedge. Common ratios of gin to tonic include 1:1, 1:2, 1:3 and 2:3.

Gin-Cin-Cyn

1 oz gin
1 oz Cynar
1 oz sweet vermouth
1 dash Peychaud's bitters
1 orange wedge (squeezed)
Garnish: orange wedge
Combine all ingredients except orange wedges in mixing glass with ice. Stir, strain into old fashioned glass filled with ice. Squeeze one orange wedge in and garnish with the other.

Ginger Baker Fizz

2 oz gin
1/2 oz crème de cacao
1/2 oz ginger liqueur
3/4 oz lemon juice
1 1/2 oz heavy cream
1 egg white
1 oz ginger beer
Garnish: orange twist
Combine all except ginger beer in shaker without ice. Shake for several seconds, then

add ice and shake hard for 15-20 seconds. Strain into tall glass and top with ginger beer. Garnish.

Gin-Gin Mule

10 leaves mint
1/2 oz lime juice
1/2 oz simple syrup
1 1/2 oz gin
2 oz ginger beer
Garnish: lime wedge and/or mint sprig
Combine mint, simple syrup and lime juice in shaker. Muddle mint leaves. Add gin and ice. Shake well. Strain into highball glass filled with ice, top with ginger beer. Stir to mix. Garnish.

Gordon's Cup

2 oz gin
1/2 lime, cut into 6 wedges
3/4 oz simple syrup
3 slices cucumber
Add all ingredients to shaker, muddle, fill with cracked ice and shake. Dump unstrained into glass.

Green Devil

1 oz gin
1/2 teaspoon absinthe
1 bottle Duvel (11.2 ounces)
Rinse beer glass (preferably one made for Belgian beers) with absinthe. Add gin and fill with beer, aiming for a nice, foamy head.

Green Ghost

2 oz gin
1/2 oz Green Chartreuse
1/2 oz lime juice
Combine all ingredients in shaker with ice. Shake, strain into cocktail glass.

Hanky Panky

1 1/2 oz gin

1 1/2 oz sweet vermouth

1/4 oz Fernet Branca

Garnish: orange twist

Combine all ingredients in mixing glass with ice. Stir, strain into cocktail glass, garnish.

Heaven is a Place/This is the Place

2 oz gin (pref Beefeater)

1 oz lime juice

1/2 oz orange curacao

1/2 oz Velvet Falernum

1/2 oz honey syrup [2]

1/4 oz St. Elizabeth Allspice Dram

3 dash Angostura bitters

Garnish: as desired

Combine all ingredients in shaker with crushed ice. Shake briefly and pour all into tiki mug or other glass. Top with additional crushed ice. Garnish as desired.

I Dream of Greenie

1 1/2 oz gin

1 oz Minty Pea Syrup [3]

3/4 oz lemon juice

Pinch salt

Garnish: cracked black pepper

Combine all ingredients in shaker with ice. Shake well and strain into cocktail glass. Garnish.

Imposter

3 cherry tomatoes

3 leaves basil

2 oz gin

1 oz lime juice

1 oz simple syrup

2 dashes Tabasco sauce

Garnish: cherry tomato

Muddle tomatoes and basil in shaker. Combine remaining ingredients in shaker

with ice. Shake, double-strain into cocktail glass. Garnish.

Improved Gin Cocktail

lemon slice

2 oz genever (or gin)

1 tsp simple syrup

1/2 tsp Maraschino Liqueur

1/4 tsp absinthe

2 dashes Angostura bitters

Garnish: lemon twist

Coat rim of old fashioned glass with a slice of lemon. Combine all ingredients in a mixing glass with ice. Stir well. Strain into prepared glass. Twist lemon peel over glass and drop into drink.

Jasmine

1 1/2 oz gin

1/4 oz Cointreau

1/4 oz Campari

3/4 oz lemon juice

Garnish: lemon twist

Combine all ingredients in shaker with ice. Shake, strain into cocktail glass. Garnish.

Juliet & Romeo

3 slices cucumber

1 pinch salt

3 sprigs mint

2 oz gin (preferably Hendricks or Beefeater)

3/4 oz lime

3/4 oz simple syrup

3 drops rose water

3 drops Angostura bitters

Garnish: mint leaf, rose water, Angostura bitters

Muddle cucumber and salt in cocktail shaker. Slap the mint and add. Combine remaining ingredients in shaker with ice. Shake, double-strain into cocktail glass. Garnish with 1 floating mint leaf and 1 drop

rose water on top of leaf, and 3-5 more drops of bitters on the surface of the drink.

Jump Back (I Wanna Kiss Myself)

8 mint leaves
1 1/2 oz gin (Old Cockney)
1 oz lemon juice
1/2 oz honey syrup [2]
3/4 oz McClary Bros Cranberry Drinking Vinegar
Garnish: mint sprig
Muddle mint in highball glass. Add gin, lemon juice and syrup and stir to mix. Fill glass with crushed ice and top with drinking vinegar. Garnish.

Kachumber Cooler

2 slices cucumber
1 piece green chile
1 sprig cilantro
1 3/4 oz gin
1/2 oz lime juice
1/2 oz simple syrup
Garnish: cucumber slice
Muddle cucumber, chile, and cilantro in shaker. Combine remaining ingredients in shaker with ice. Shake, double-strain into old fashioned glass filled with ice. Garnish.

Kiwi-Tarragon Cooler

1 ripe kiwi, peeled and cut in half
18 fresh tarragon leaves
1 1/2 oz gin
3/4 oz lime juice
1/2 oz simple syrup
3 ounces club soda
Garnish: tarragon sprig
Muddle kiwi and tarragon. Combine remaining ingredients except club soda in shaker with ice. Shake, strain into ice-filled glass. Top with club soda. Garnish.

Last Word

3/4 oz Gin
3/4 oz lime juice
3/4 oz Green Chartreuse
3/4 oz Maraschino
Combine all ingredients in shaker with ice. Shake, strain into cocktail glass.

Life on Mars

1 oz gin
1 oz Lillet Blanc
1/2 oz Campari
1/2 oz St George Spiced Pear liqueur
Garnish: lemon twist
Combine all ingredients in mixing glass with ice. Stir until well chilled. Strain into an ice filled old fashioned glass or serve up in a cocktail glass.

Madras Mule

1 1/2 oz gin
3/4 oz lime juice
1/2 oz coconut milk syrup [3]
2 oz ginger beer
2 dashes Madras tincture
Combine all except ginger beer and tincture in shaker with ice. Shake, strain into ice-filled rocks glass. Top with ginger beer and garnish with tincture floated on top.

Marquee Cocktail

1 1/2 oz gin
3/4 oz Aperol
3/4 oz lemon juice
1/4 oz simple syrup
2 leaves sage
Pinch salt
Garnish: sage leaf
Combine all in cocktail shaker with ice. Shake until well chilled, strain into cocktail glass. Garnish.

Martini

1 1/2 oz gin
1/2 oz dry vermouth
1 dash orange bitters
Garnish: lemon twist
Combine all ingredients in mixing glass with ice. Stir, strain into cocktail glass.

Meyer Lemon Blossom

1 1/2 oz gin
1 1/2 oz meyer lemon juice
1/2 oz honey syrup [2]
Dash celery bitters
Garnish: meyer lemon twist
Combine all ingredients in shaker with ice. Shake, strain into cocktail glass. Garnish.

My Work Wife

1 strawberry
2 basil leaves
2 oz gin (Two James Old Cockney)
1 oz lemon juice
3/4 oz simple syrup
1 egg white
Garnish: basil leaf
Muddle strawberry and basil in shaker. Combine all ingredients except garnish in shaker without ice. Shake to emulsify egg white. Add ice and shake again. Double-strain into cocktail glass, garnish.

Negroni

1 oz gin
1 oz Sweet vermouth
1 oz Campari
Garnish: orange twist
Combine ingredients in mixing glass with ice. Stir, strain into cocktail glass or rocks glass with ice as preferred. Garnish.

Nomayo

1 1/2 oz gin
3/4 oz St. Germain
1/2 oz Aperol
1/2 oz lemon juice
1/2 oz champagne/sparkling wine
Garnish: orange twist
Combine all ingredients except champagne in shaker with ice. Shake, strain into cocktail glass. Float champagne on top, garnish.

Partridge in a Pine Tree

3/4 oz pear liqueur or eau-de-vie
3/4 oz gin
1/2 oz lemon juice
1/2 oz rosemary infused simple syrup [2]
1/2 oz pear puree
Sparkling wine to top
Garnish: rosemary sprig (optional)
Combine all ingredients in shaker with ice. Shake, strain into champagne flute. Top with sparkling wine and garnish if desired.

Pearman's Toddy

2 oz gin
1 oz cinnamon-infused simple syrup [2]
1/2 oz lemon juice
1 dash Angostura bitters
3 oz boiling water
Combine all ingredients in heat-proof serving glass.

Pegu Club

2 oz Old Tom Gin (or regular gin)
3/4 oz Orange Curaçao
1/2 oz lime juice
1 dash Angostura bitters
1 dash Regan's Orange Bitters
Garnish: lime twist
Combine all ingredients in shaker with ice. Shake, strain into cocktail glass.

Pink Gin

1 1/2 oz Plymouth gin
3 dashes Angostura bitters
*Combine all ingredients in shaker with ice.
Stir, strain into old fashioned glass.*

Pink Lady

1 Egg white
1 1/2 oz Gin
1/2 oz Apple brandy
1/2 oz lemon juice
1/4 oz grenadine [2]
*Dry shake, Shake, double strain, coupe
glass, no garnish*

Primrose Hill

1 3/4 oz gin
1/2 oz dry vermouth
1/4 oz maraschino
1 bsp Fernet Branca
*Combine all ingredients in mixing glass with
ice. Stir well and strain into cocktail glass.*

Ramos Gin Fizz

1 1/2 oz gin
1 oz cream
1 egg white
1/2 oz simple syrup
1/2 oz lime juice
1/2 oz lemon juice
3 drops orange flower water
1 oz club soda
*Combine all except soda in shaker without
ice. Shake for several seconds, then add ice
and shake hard for at least 1-2 minutes.
Strain into highball or wine glass and top
with club soda.*

Red Envelope

1 1/2 oz gin
3/4 oz Averna
1/4 oz Aperol
1 bsp Benedictine
2 dashes Burlesque bitters
Garnish: cherry
*Combine all ingredients in mixing glass with
ice. Stir, strain into cocktail glass. Garnish.*

Red King

1 radish, shredded on a box grater
1/2 teaspoon sugar
2 oz gin
1 oz Cocchi Americano
3/4 oz grapefruit juice
1/4 oz lemon juice
2 dashes Peychaud's Bitters
Garnish: thinly sliced radish
*Muddle grated radish with the sugar. Add
the remaining ingredients to cocktail shaker
with ice and shake. Shake, strain into ice-
filled rocks glass. Garnish.*

Rosemary Hot Gin Sling

2 oz gin
1/2 oz rosemary-infused simple syrup [2]
4 oz boiling water
Garnish: Grated nutmeg
*Combine all ingredients in heat-proof
serving glass. Garnish.*

Sage Ginerator

5 sage leaves
1/2 oz simple syrup
2 oz gin (Valentine Liberator)
1/2 oz lime juice
Pinch smoked salt
2 oz Hop Soda
Garnish: sage leaf
*Muddle sage with simple syrup in shaker.
Combine all remaining ingredient except*

soda in shaker with ice. Shake, strain into ice-filled highball glass. Garnish.

Saturn

1 1/4 oz dry gin
1/2 oz lemon juice
1/2 oz passion fruit syrup
1/4 oz orgeat [2]
1/4 oz falernum

Garnish: orange slice or as desired

Combine all ingredients in shaker with a big scoop of crushed ice. Shake and pour into an old-fashioned glass or wide brandy snifter without straining. Garnish.

Silver Fizz

2 oz gin
generous bsp superfine sugar
1/2 oz lemon juice
1 egg white
2 oz club soda

Combine all except soda in shaker without ice. Shake for several seconds, then add ice and shake hard for at least 15 seconds. Strain into small Collins glass and top with club soda.

Singapore Sling

1 oz Gin
1 oz Cherry Heering
1 oz. Bénédictine
1 oz lime juice
2 oz soda water
1 dash Angostura bitters

Combine all ingredients except soda water and bitters in an ice-filled glass. Top with soda water, stir briefly and dash with Angostura bitters.

South Slope

3/4 oz gin
3/4 oz Aperol
3/4 oz Lillet Blanc
1/2 oz orange curacao
1/2 oz lemon juice
Garnish: lemon twist

Combine all ingredients in shaker with ice. Shake, strain into cocktail glass. Garnish.

Southside

10-12 leaves mint
2 oz gin
1 oz lemon juice
1/2 oz simple syrup
Garnish: mint leaf

Muddle mint leaves in cocktail shaker. Combine remaining ingredients in shaker with ice. Shake, strain into cocktail glass. Garnish. (Alternate: serve on the rocks topped with soda for Southside Fizz)

Spanish GinTonic

2 oz Gin (or to taste)
4 oz chilled tonic water (or to taste)
Garnish: citrus wedge or zest, juniper berries, herbs, berries, cucumber cubes
Fill large wine glass or a rocks glass with ice. Add gin, then gently add tonic water. Garnish.

Spring Fling

1 1/2 oz gin
1 oz rhubarb maceration liquid (see bonus section)
1/2 oz Cocchi Americano/Lillet Blanc
1/4 oz lemon juice
Combine all ingredients in shaker with ice. Shake, strain into cocktail class.

Strange Brew

2 oz gin
3/4 oz Velvet Falernum
1 oz pineapple juice
1/2 oz lemon juice
2 1/2 oz IPA

Garnish: mint sprig

Combine all except beer in shaker with ice. Shake, strain into highball glass filled with crushed ice. Top with beer. Garnish.

The Osborn

2 pieces fresh pineapple
2 slices jalapeno (1-3, depends on heat)
2 oz gin (Hendricks pref)
1/2 oz lime juice
1/4 oz simple syrup
1 oz ginger beer

Garnish: cucumber slice

Muddle jalapeno and pineapple. Combine ingredients except ginger beer in shaker with ice. Shake, strain into ice filled rocks glass. Top with ginger beer, garnish.

The Wimbledon

2 strawberries
1 1/2 oz gin (New Holland Knickerbocker)
1 oz Pimm's No 1
3/4 oz simple syrup
Garnish: lemon twist

Muddle strawberries in shaker. Combine remaining ingredients in shaker with ice. Shake well, double strain into cocktail glass. Garnish.

The Winchester

1/4 oz simple syrup
1 slice ginger
1 oz London Dry style gin (pref Tanqueray)
1 oz Old Tom style gin (pref Hayman's)
1 oz "navy strength" style gin (pref Martin Miller's)
3/4 oz lime juice
3/4 oz grapefruit juice
3/4 oz St. Germain
1/2 oz grenadine [2]
1 dash

Muddle ginger with simple syrup. Add remaining ingredients to shaker with ice. Shake and strain into Tiki mug or other glass filled with crushed ice. Garnish as desired.

Thyme Collins

2 oz gin
1 oz lemon juice
1/2 oz thyme-infused syrup [2]
2 oz club soda

Combine all but club soda in shaker with ice. Shake, strain into ice-filled Collins glass, top with club soda. Garnish.

Vieux Mot

1 1/2 oz gin
3/4 oz lemon juice
1/2 oz St Germain
1/2 oz simple syrup

Combine all ingredients in shaker with ice. Shake, strain into cocktail glass.

Watermelon Gin Rickey

2 oz gin (Detroit City Distillery Railroad)
2 oz fresh watermelon juice
1/2 oz lime juice
2 oz club soda
Garnish: mint sprig, watermelon spear
Build in ice-filled highball glass. Top with soda. Stir to mix. Garnish.

White Lady

1 1/2 oz gin

3/4 oz Cointreau

3/4 oz lemon juice

1/2 egg white (optional)

Combine all ingredients in shaker with ice.

Shake, strain into cocktail glass. If using egg

white, shake all ingredients for 10 seconds

without ice, then add ice and shake again.

Zander

2 oz Genever

1 1/2 oz Punt e Mes

1/2 oz Benedictine

1 dash Angostura bitters

1 dash Regan's Orange Bitters

Garnish: lemon twist

Combine all ingredients in mixing glass with

ice. Stir well and strain into a rocks glass

(with no ice). Garnish.

Rum & Sugarcane Spirits

18th Century

1 1/2 oz Batavia Arrack Van Oosten
3/4 oz White Crème de Cacao
3/4 oz sweet vermouth (pref Carpano Antica)
3/4 oz lime juice
Combine all ingredients in shaker with ice. Shake, strain into cocktail glass.

Ames Addiction

1 1/2 oz aged rum
3/4 oz ginger liqueur
3/4 oz sweet vermouth
2 dash Angostura bitters
Garnish: orange peel
Combine all ingredients except garnish in mixing glass with ice. Stir, strain into ice filled old-fashioned glass. Garnish.

Ancient Mariner

1 oz demerara rum
1 oz dark Jamaican rum (eg. Goslings, Myers)
3/4 oz lime juice
1/2 oz grapefruit juice
1/2 oz allspice dram
1/4 oz simple syrup
Garnish: lime wedge, mint sprig
Combine all ingredients in shaker with a big scoop of crushed ice. Shake and pour into an old-fashioned glass or wide brandy snifter without straining. Garnish.

Autumn Daiquiri

2 oz aged rum
1/2 oz lime juice
1/2 oz pineapple juice
1/4 oz demerara syrup [2]
1/4 oz cinnamon-infused syrup [2]
1 dash Angostura bitters
Combine all ingredients in shaker with ice. Shake, strain into cocktail glass.

Banda Island Swizzle

1 oz spiced rum
1 oz aged rum
3/4 oz pineapple juice
1/2 oz lime juice
1/2 oz nutmeg-infused simple syrup [2]
Garnish: grated nutmeg, lime wheel, umbrella
Combine all ingredients in shaker with ice. Shake and strain into tiki mug or other glass filled with crushed ice. Garnish.

Black Prince

2 oz aged rum (pref Zacapa)
3/4 oz Punt e Mes
1/2 oz Averna
1 dash orange bitters
Combine all ingredients in mixing glass with ice. Stir, strain into cocktail glass.

Blender Egg Nog

2 large eggs
3 oz (by volume) granulated sugar
1/2 tsp freshly-grated nutmeg
2 oz brandy
2 oz spiced rum
6 oz whole milk
4 oz heavy cream
Beat eggs in blender for one minute on medium speed. Slowly add sugar and blend for one additional minute. With blender still

running, add nutmeg, brandy, rum, milk and cream until combined. Chill thoroughly to allow flavors to combine.

Bywater

1 3/4 ounces aged rum
3/4 ounce green Chartreuse
1/2 ounce Averna
1/4 ounce Velvet Falernum

Combine all ingredients in mixing glass with ice. Stir until well chilled, strain into cocktail glass.

Caipirinha

1/2 lime, quartered
2 tsp sugar
2 oz Cachaça

Muddle lime wedges and sugar in rocks glass. Add crushed ice, top with Cachaça and stir. Finish with more crushed ice as desired.

Caribbean Milk Punch

1 oz aged pot-stilled rum (pref Smith and Cross)
1/2 oz bourbon
1 oz vanilla syrup [2]
1 oz cream

Garnish: grated nutmeg
Combine ingredients in shaker with ice. Shake extra long, strain into cocktail glass. Garnish.

Chadwick

1 sprig mint
1/2 large lime, cut in wedges
1 1/2 oz dark rum
1 oz ginger-habañero syrup [3]
1 oz pomegranate juice
1 oz club soda

Garnish: mint sprig
Place leaves from mint sprig in bottom of cocktail shaker. Add lime wedges. Muddle.

Add syrup, rum and pomegranate juice. Shake, strain into ice-filled highball glass. Top with club soda, garnish.

Chocolate Martica

1 oz aged rum (pref Jamaican)
1 oz cognac
1 oz sweet vermouth
1/4 oz Maraschino liqueur
2 dash Bittermens Xocolatl Mole bitters
Combine all ingredients in mixing glass with ice. Stir, strain into cocktail glass.

Coffee DTO

1 1/2 oz aged rum
1/2 oz Smith & Cross rum
1/2 oz coffee liqueur
3/4 oz lemon juice
1/2 oz simple syrup
Combine all ingredients in shaker with ice. Shake, strain into cocktail glass.

Daiquiri

2 oz rum
3/4 oz lime juice
1/2 oz simple syrup
Combine all ingredients in shaker with ice. Shake, strain into cocktail glass

Dark & Stormy

4 oz ginger beer
2 oz Gosling's Black Seal dark rum
Lime wedge
Fill a highball glass with ice. Add ginger beer. Top with rum. Squeeze lime wedge and drop into glass.

December Morn

1 1/2 oz rum
1/2 oz apple brandy
3/4 oz grenadine [2]
1/2 oz lemon juice
1 egg white
Garnish: Cinnamon

Combine all ingredients in shaker. Shake for a few seconds without ice. Add ice and shake hard for 15-20 seconds. Double strain into cocktail glass. Sprinkle with cinnamon.

Egg Nog Flip

2 oz spiced rum (preferably Kraken)
2 tsp superfine sugar
2 oz half-and-half
1 egg

Dash vanilla extract or bitters
Garnish: nutmeg

Combine all ingredients in a shaker with ice. Shake hard for at least 15-20 seconds. Strain into cocktail glass, garnish.

El Presidente

1 1/2 oz white rum
1 1/2 oz Blanc vermouth
1 bsp orange Curaçao or Grand Marnier
1/2 bsp grenadine [2]
Garnish: orange twist

Combine ingredients in mixing glass with ice. Stir, strain into cocktail glass. Garnish.

Getaway

1 oz Cruzan Blackstrap Rum
1/2 oz Cynar
1 oz lemon juice
1/2 oz simple syrup

Combine all ingredients in shaker with ice. Shake, strain into cocktail glass.

Golden Glass

2 oz aged rum agricole
1 1/2 oz Lillet Blanc
1/4 oz Limoncello

Garnish: lemon twist

Combine ingredients in mixing glass with ice. Stir, strain into cocktail glass. Garnish.

Hemingway Daiquiri

1 1/2 oz light rum
3/4 oz lime juice
1/4 oz Maraschino liqueur
1/2 oz grapefruit juice
1/2 oz simple syrup

Combine all ingredients in shaker with ice. Shake, strain into cocktail glass.

Ho`oilõ Punch

3/4 oz demerara Rum (pref El Dorado 5 year)
1/2 oz Cruzan 151
1/2 oz Batavia Arrack
1/4 oz Solerno

1/2 oz white grapefruit juice
1/2 oz lime juice
1 oz blood orange
1/2 oz cinnamon-infused syrup [2]
1 dash Bitterman's Elemakule bitters

Garnish: blood orange wheel &
Combine all ingredients in shaker with ice. Shake and pour with ice into a tall chimney or highball glass. Garnish.

Hot Buttered Rum

2 tbsp spiced butter
4 oz hot water
1 1/2 oz aged rum
1/2 oz Cruzan blackstrap rum

Garnish: lemon wheel

Put butter in bottom of heat proof mug. Add 2 oz water stir to mix. Add both rums and remaining water. Float lemon wheel on top.

Hurricane

2 oz dark rum
1 oz passion fruit syrup
1 oz lemon juice

Combine all ingredients in shaker with a big scoop of crushed ice. Shake and pour into hurricane glass, tiki mug, or goblet. Top with additional crushed ice.

Indochine

1 1/2 oz aged rum (pref Zacapa 23)
1/2 oz green Chartreuse
3/4 oz lime juice
1/2 oz simple syrup
10 thai basil leaves

Combine ingredients in shaker with ice. Shake, strain into cocktail glass.

Kale Ginger Daiquiri

1 1/2 oz light rum
3/4 oz lime juice
3/4 oz ginger-infused syrup (pg 17)
1/2 oz kale juice

Combine ingredients in shaker with ice. Shake well, strain into cocktail glass.

Kill-Devil Punch

12 white sugar cubes
15 raspberries
3 oz club soda
6 oz aged rum (pref Jamaican)
3 oz lime juice
3 oz pineapple juice
3 oz sparkling wine
Garnish: raspberries

Combine sugar cubes, raspberries and club soda in a pitcher. Muddle until sugar is broken up. Add remaining ingredients except sparkling wine and fill pitcher 3/4 full with ice cubes. Stir until cold, then strain into punch bowl over large block of ice. T

Kumquat-Ginger Caipirinha

5 kumquats, sliced
1 slice ginger
2 tbsp super fine sugar
2 oz cachaça

Muddle kumquats and ginger with sugar in cocktail shaker. Add cachaça, shake, and pour with ice into rocks glass.

Luau Daiquiri

2 oz white rum
3/4 oz lime juice
3/4 oz orange juice
1/2 oz vanilla syrup [2]
Garnish: edible orchid or lime wheel
Combine all ingredients in shaker with ice. Shake, strain into cocktail glass. Garnish.

Mai Tai

1 oz aged Jamaican rum
1 oz rhum agricole (preferably Martinique)
3/4 oz lime juice
1/2 oz orange liqueur (curacao or Cointreau)

1/4 oz orgeat [2]
1/4 oz simple syrup
Garnish: mint sprig
Combine all ingredients in shaker with a big scoop of crushed ice. Shake and pour into an old-fashioned glass without straining. Garnish.

Maple Buttered Cider

1 tbsp maple butter [5]
4 oz hot apple cider
2 oz dark rum
Combine butter and apple cider in heat-proof mug. Stir to mix. Add rum

Mary Pickford

1 1/2 oz light rum
1 oz pineapple juice
1/4 oz Maraschino
1/4 oz grenadine [2]
Garnish: brandied cherry [5]
Combine all ingredients in shaker with ice. Shake, strain into cocktail glass, garnish.

Medicine Man

3 leaves sage
2 oz light rum
3/4 oz lemon juice
1/2 oz maple syrup
1/8 tsp smoked paprika
2 dashes Angostura bitters
Garnish: sage leaf
Muddle sage leaves in bottom of shaker. Combine remaining ingredients in shaker with ice. Shake, strain into cocktail glass, garnish.

Mojito

1 sprig mint
1/2 large lime, cut in wedges
2 oz light rum
1 oz simple syrup
2 oz club soda
Garnish: mint sprig
Put mint leaves in bottom of shaker and lime wedges on top. Muddle. Add rum and simple syrup to shaker with ice. Shake, strain into tall glass filled with ice. Top with club soda, garnish.

New England Daiquiri

2 oz aged rum (preferably Zacapa 23)
1/2 oz lemon juice
2 tsp maple syrup
1 dash Bittermens Xocolatl Mole bitters
Combine all ingredients in shaker with ice. Shake, strain into cocktail glass.

Old Cuban

3/4 oz lime juice
1 oz simple syrup
6 mint leaves
1 1/2 oz aged rum
2 dash Angostura bitters
2 oz champagne/sparkling wine
In cocktail shaker, gently muddle mint with lime juice and simple syrup. Add rum, bitters and ice, shake well. Strain into cocktail glass and top with champagne.

Paddington

1 1/2 oz aged rum
1/2 oz Lillet Blanc
1/2 oz grapefruit juice
1/2 oz lemon juice
1 bsp orange marmalade
Rinse: absinthe
Garnish: grapefruit twist
Rinse cocktail glass with absinthe. Combine all ingredients in shaker with ice. Shake, strain into cocktail glass. Garnish.

Planter's Punch

1 part sour (1/2 oz lime juice)
2 parts sweet (1 oz simple syrup)
3 parts strong (1 1/2 oz dark Jamaican rum)
4 parts weak (1 oz ice water)
Garnish: Dash Angostura bitters
Combine all ingredients in shaker with ice. Shake, strain into rocks glass filled with ice. Garnish.

Rhum Club

2 oz white rum
3/4 oz lime juice
1/2 oz Rhum Clement Creole Shrub
1/4 oz cane sugar syrup (2:1)
2 dashes Angostura bitters
1 dash orange bitters
Garnish: orange wedge
*Combine all ingredients in shaker with ice.
Shake, strain into cocktail glass. Garnish.*

Royal Bermuda Yacht Club

2 oz aged rum
1 oz lime juice
1/2 oz Cointreau
1/2 oz Falernum
*Combine all ingredients in shaker with ice.
Shake, strain into cocktail glass.*

Rubus Swizzle

1 1/2 oz white rum
3/4 oz lemon juice
1/2 oz raspberry syrup
1/4 oz orgeat [2]
Garnish: lemon wheel, raspberry
*Combine all ingredients in shaker with ice.
Shake and strain into tall glass filled with
crushed ice. Garnish.*

Rum Flip

2 oz rum
generous bsp superfine sugar
1 whole egg
Garnish: grated nutmeg
*Combine all ingredients in shaker with ice.
Shake hard for at least 30 seconds. Strain
into glass, garnish with nutmeg.*

Scorpion

2 oz white rum (Spanish speaking)
2 oz orange juice
1 1/2 oz lemon juice
1/2 oz orgeat [2]
1 oz brandy
Garnish: as desired
*Combine ingredients through orgeat in
shaker with a big scoop of crushed ice.
Shake and pour into an old-fashioned glass
or wide brandy snifter without straining.
Carefully pour brandy on top of drink.
Garnish.*

Seersucker

1 strawberry
2 oz white rum
1 oz lemon juice
1/2 oz cinnamon-infused syrup [2]
Garnish: strawberry
*Combine all ingredients in shaker with ice.
Shake, strain into old fashioned glass filled
with crushed ice. Garnish.*

Spicy Ancho Lemonade

1 1/2 oz white rum
1/2 oz Ancho Reyes
1 oz lemon juice
1/2 oz simple
2 oz club soda
Garnish: lemon wheel
*Combine all except club soda in shaker with
ice. Shake, strain into ice-filled highball
glass. Top with club soda. Garnish.*

Sunset at Gowanus

2 oz aged rum
1/4 oz apple brandy
1/4 oz yellow chartreuse
3/4 oz lime juice
1/2 oz maple syrup (pref dark/Grade B)
*Combine all ingredients in shaker with ice.
Shake, strain into cocktail glass.*

Sweet Corn Cocktail

1/4 c fresh corn kernels
1 1/2 oz dark rum
1/2 oz lime juice
1/2 oz demerara syrup [2]
3-4 drops mole bitters

Muddle corn in shaker until kernels are well mashed and milk liquid forms. Combine remaining ingredients in shaker with ice. Shake, double-strain into cocktail glass. Garnish.

Test Pilot

1 1/2 oz dark Jamaican rum (eg. Goslings, Myers)
3/4 oz white rum (Spanish speaking)
1/2 oz orange liqueur (curacao or Cointreau)
1/2 oz lime juice
1/2 oz falernum
1 dash Angostura bitters
6 drops Pernod

Garnish: maraschino cherry or as desired
Combine all ingredients in shaker with a big scoop of crushed ice. Shake and pour into an old-fashioned glass or wide brandy snifter without straining. Garnish.

The Elegant Spice

1 1/2 oz white rum
2 1/2 oz grapefruit juice
1/2 oz dry vermouth
1/2 oz Cointreau
1 dash Scrappy's Cardamom bitters
Garnish: lime wedge

Combine all ingredients shaker with ice. Shake, strain into ice filled highball glass. Garnish.

Twelve Mile Limit

1 oz white rum
1/2 oz rye
1/2 oz cognac
1/2 oz grenadine [2]
1/2 oz lemon juice

Garnish: lemon twist
Combine all ingredients except garnish in shaker with ice. Shake, strain into cocktail glass. Garnish.

Velvet Warhol

2 oz banana-chip infused Gosling's Black Seal Rum
1/4 oz crème de cacao
2 dashes Bitter Truth Aromatic Bitters (or Angostura)
1 oz heavy cream

Combine all ingredients except cream in mixing glass with ice. Stir, strain into cocktail glass, float cream on top. (For banana-chip infused rum, soak 1 c banana chips in 1 c rum for 24 hours)

Zombie

1 1/2 oz aged Jamaican rum
1 1/2 ounces gold Puerto Rican rum
1 ounce 151-proof Lemon Hart rum
3/4 ounce freshly squeezed lime juice
1/2 ounce falernum
2 teaspoons grapefruit juice (pref white)
1 teaspoon cinnamon-infused syrup [2]
1 teaspoon grenadine [2]
6 drops Pernod
1 dash Angostura bitters

Garnish: mint sprig
Combine all ingredients in shaker with a big scoop of crushed ice. Shake and pour into tall glass or tiki mug. Top with additional crushed ice. Garnish.

Tequila & Mezcal

17th Century

1 1/2 oz Mezcal
3/4 oz Lillet Blanc/Cocchi Americano
3/4 oz White Crème de Cacao
3/4 oz lemon juice
Combine all ingredients in shaker with ice. Shake, strain into cocktail glass.

21st Century

1 1/2 oz blanco tequila
3/4 oz white Crème de Cacao
3/4 oz lemon juice
Rinse: Absinthe
Rinse cocktail glass with absinthe. Combine remaining ingredients in shaker with ice. Shake, strain into rinsed glass.

92 Siestas

2 oz reposado tequila
1 oz Domaine de Canton ginger liqueur
1 oz lemon juice
1 tsp agave nectar
2 dash Angostura bitters
Garnish: lemon twist
Combine all ingredients in shaker with ice. Shake, strain into old fashioned glass over ice. Garnish.

Afterword

1/2 oz Mezcal
1/2 oz Yellow Chartreuse
1/2 oz Amaro Montenegro
1/2 oz lime juice
1 oz champagne/sparkling wine
Combine all ingredients except champagne in shaker with ice. Shake, strain into cocktail glass. Top with champagne.

Aztec Hot Chocolate

1 oz Mezcal (or aged tequila)
1 oz Ancho Reyes
6 oz hot chocolate [5]
Garnish: grated cinnamon, whipped cream (optional)
Combine in mug. Garnish if desired.

Bee Sting

1 slice jalapeno
1 1/2 oz reposado tequila
3/4 oz lemon juice
3/4 oz honey syrup [2]
Garnish: lemon twist, jalapeno slice
Muddle jalapeno. Combine ingredients in shaker with ice. Shake, strain into cocktail glass. Garnish.

Boo Radler

1/2 oz tequila
1/2 oz Campari
1/2 oz grapefruit juice
1/4 oz simple syrup
8 oz pilsner
Garnish: grapefruit wedge
Build in beer glass. Garnish.

Broadway's Alibi

1 1/2 oz silver tequila
1 oz carrot juice
1/2 oz agave nectar
1/2 oz grapefruit juice
1/2 oz lemon juice
Garnish: sprig of carrot greens (optional)
Combine ingredients in shaker with ice. Shake, strain into cocktail glass. Garnish.

Clyde Common Egg Nog

2 large eggs
3 oz (by volume) granulated sugar
1/2 tsp freshly-grated nutmeg
2 oz tequila
2 1/2 oz amontillado sherry
6 oz whole milk
4 oz heavy cream
Beat eggs in blender for one minute on medium speed. Slowly add sugar and blend for one additional minute. With blender still running, add nutmeg, tequila, sherry milk and cream until combined. Chill thoroughly to allow flavors to combine and serve in chi

Crafty and Elusive Elk

1 oz blanco tequila
1/2 oz mezcal
1/2 oz falernum
1/2 oz Maraschino liqueur
3/4 oz lime juice
2 dash Regan's orange bitters
Garnish: lime wheel
Combine all ingredients in shaker with ice. Shake, strain into cocktail glass. Garnish.

East Village Athletic Club

1 1/2 oz blanco tequila
3/4 oz lime juice
1/2 oz Yellow Chartreuse
1/2 oz Grand Marnier
Combine all ingredients in shaker with ice. Shake, strain into cocktail glass.

El Peppino Fresco

2 sli Cucumber
1/2 oz Elderflower liqueur, St. Germain
1/2 oz Simple syrup
1 oz Lime juice
2 oz Tequila
1 ds Peychaud's Bitters
In a shaker, muddle 2 cucumber slices and combine with 1/2 oz. each St. Germain and

simple syrup, 1 oz. fresh lime juice, and 2 oz. tequila. Shake with ice and serve on the rocks in a double rocks glass. Finish with a dash of Peychaud's bitters and garnis

Federation

2 oz tequila, anejo
1/2 oz crème de cacao
2 dashes Angostura bitters
Rinse: absinthe
Garnish: orange twist
Rinse or spray chilled old fashioned glass with absinthe. Combine all ingredients in a mixing glass with ice. Stir well. Strain into prepared glass. Twist orange peel over glass and drop into drink.

Fresa Verde

2 strawberries
2 (1/4 inch) slices green bell pepper
1/4 oz pomegranate molasses
2 oz blanco tequila
3/4 oz lime juice
Garnish: strawberry slice
Muddle first three ingredients. Combine remaining ingredients in shaker with ice. Shake, double-strain into cocktail glass. Garnish.

Goya's Coup de Gras

2 oz blanco tequila
1/2 oz Carpano Antica sweet vermouth
3/4 oz lime juice
1/4 oz simple syrup
1 dash Regan's orange bitters
Garnish: orange twist
Combine all ingredients in shaker with ice. Shake, strain into cocktail glass. Garnish.

Holy Striker

1 oz anejo tequila
1 oz Punt e Mes sweet vermouth
3/4 oz Green Chartreuse
2 dashes grapefruit bitters
Garnish: orange peel
Combine all ingredients in mixing glass with ice. Stir, strain into cocktail glass. Garnish.

In-Sandiary

2 oz watermelon juice
2 oz blanco tequila
1/2 oz lime juice
1/4 oz simple syrup
Rim: equal parts salt, sugar & ancho chile powder
Prepare rocks glass with chile powder rim. Combine ingredients in mixing glass with ice. Shake, strain into prepared rocks glass filled with ice.

JakeWalk

3/4 oz blanco tequila
3/4 oz light rum
3/4 oz St Germain
3/4 oz lime juice
3 dashes Peychaud's bitters
Combine all ingredients in shaker with ice. Shake, strain into cocktail glass.

La Catrina

1 1/4 oz Mezcal
1 1/4 oz Cocchi Americano
1/4 oz Fernet Branca
Garnish: lemon twist
Combine ingredients in mixing glass with ice. Stir well and strain into cocktail glass. Garnish.

La Manzana

1/4 apple, muddled
1 1/2 oz silver tequila
1 bsp agave nectar
1 dash Bitterman's Xocolatl Mole bitters
2 oz hard cider
Garnish: Lemon twist
Combine all except cider in shaker with ice. Shake and double-strain into ice-filled rocks glass. Top with cider. Garnish.

La Nuestra Paloma

2 oz Tequila, blanco or reposado
1 oz lime juice
3/4 oz St Germain
3/4 oz Cointreau
1/2 oz grapefruit juice
3 dash Angostura bitters
2 oz club soda
Garnish: grapefruit peel
Combine ingredients up to Angostura bitters in a shaker with ice. Shake, strain into a highball glass filled with ice. Top with club soda. Garnish.

La Valentina

3 raspberries
Pinch kosher salt
1 1/2 oz blanco tequila
1 oz grapefruit juice
3/4 oz lime juice
3/4 simple syrup
2 oz wit/white ale
Garnish: raspberry
Muddle raspberries in shaker. Add remaining ingredients except beer to shaker with ice. Shake, strain into highball glass filled with crushed ice. Top with beer. Garnish.

Love Birds

1 1/2 oz blanco tequila
3/4 oz passion fruit syrup
1/2 oz lemon juice
7 drops grapefruit bitters
2 oz sparkling wine
Garnish: lemon twist

Combine all ingredients except sparkling wine in shaker with ice. Shake, strain into highball glass containing sparkling wine. Fill with crushed ice, garnish.

Margarita

2 oz Tequila, blanco or reposado
3/4 oz Cointreau
3/4 oz lime juice
1/4 oz simple syrup

If desired, rim cocktail glass with salt. Combine all ingredients in shaker with ice. Shake, strain into cocktail glass or into old fashioned glass over ice.

Maximilian Affair

1 oz Mezcal
1 oz St Germain
1/2 oz Punt e Mes
1/2 oz Lemon Juice
Garnish: lemon twist

Combine ingredients in shaker with ice. Shake, strain into cocktail glass. Garnish.

Mexican Firing Squad

2 oz tequila
3/4 oz lime juice
3/4 oz grenadine [2]
5 dashes Angostura bitters

Combine all ingredients except club soda in shaker with ice. Shake, strain into ice filled highball glass.

Naked and Famous

3/4 oz Mezcal
3/4 oz lime juice
3/4 oz Yellow Chartreuse
3/4 oz Aperol

Combine all ingredients in shaker with ice. Shake, strain into cocktail glass.

Nouveau Carre

1 1/2 oz Tequila, anejo
3/4 oz Benedictine
1/4 oz Lillet Blanc or Cocchi Americano
2 dash Peychaud's bitters

Garnish: lemon twist
Combine all ingredients in mixing glass with ice. Stir until well chilled, strain into cocktail glass. Garnish.

Oaxaca Old Fashioned

1 1/2 oz reposado tequila
1/2 oz Mezcal
1 tsp agave nectar
2 dash Bittermens Xocolatl Mole bitters (sub Fee's Aztec Chocolate bitters or Angostura)

Garnish: orange peel (flaming optional)
Combine all ingredients in mixing glass with ice. Stir until well chilled, strain into old fashioned glass over ice. Garnish, flaming orange peel if desired.

Oaxacan Dead

1 1/2 oz Mezcal
1/2 oz Falernum
1/2 oz Apricot Liqueur
1/2 oz lime juice
2 dash Peychaud's bitters
2 dash orange bitters

Garnish: mint sprig
Combine all ingredients in shaker with ice. Shake and strain into ice-filled old fashioned glass. Garnish.

Olivia

3 slices cucumber
2 oz Mezcal
1 oz lime juice
1/2 oz honey syrup [2]
1/2 oz ginger liqueur
Garnish: cucumber slice
Muddle cucumber in shaker tin. Combine remaining ingredients in shaker with ice. Shake, strain into cocktail glass. Garnish.

Paloma

2 oz Tequila, blanco or reposado
4-6 oz grapefruit soda
Garnish (optional): lime wedge
Pour tequila into a highball glass filled with ice. Top with grapefruit soda, stir gently. Garnish.

Paloma (Grapefruit Juice)

2 oz tequila, blanco or reposado
1/2 oz lime juice
1/2 oz agave nectar
Pinch salt
3 oz grapefruit juice
Club soda
Garnish (optional): lime wedge
Pour tequila into a highball glass Add grapefruit and lime juice, agave nectar and pinch of salt. Stir to combine. Fill glass with ice, top with club soda. Garnish.

Paloma with Lime

2 oz tequila, blanco or reposado
1/2 oz lime juice
Pinch salt
4-6 oz grapefruit soda
Garnish (optional): lime wedge
Pour tequila into a highball glass filled with ice. Add lime juice and pinch of salt. Top with grapefruit soda, stir gently. Garnish.

Piazza Vecchia

1 oz tequila
1 oz grappa
1 oz dry vermouth
1/3 oz yellow chartreuse
1 dash Scrappy's Celery Bitters
1 dash Angostura Orange Bitters
Combine ingredients in mixing glass with ice. Stir, strain into rocks glass with no ice.

Strawberry Margarita

2 oz tequila por mi amante
1 oz Cointreau
1 oz lime juice
If desired, rim cocktail glass with salt. Combine ingredients in shaker with ice. Shake, strain into cocktail glass.

Tabard Cocktail

2 oz reposado tequila
1/2 oz amontillado sherry
1/2 oz Drambuie
2 dashes orange bitters
Garnish: circular orange twist, thyme sprig
Combine all ingredients in mixing glass with ice. Stir, strain into a cocktail glass. Garnish by squeezing then floating orange twist on surface of drink and placing thyme sprig on the orange peel "like a lily pad."

Tequila por mi Amante

<http://www.seriousseats.com/recipes/2010/05/tequila-por-mi-amante-strawberries-drinks-cocktails-recipe.html>

Tia Mia

1 oz aged Jamaican rum
1 oz mezcal
3/4 oz lime juice
1/2 oz orange curacao
1/2 oz orgeat [2]
1/4 oz simple syrup
Garnish: mint sprig, orchid, lime wheel
Combine all ingredients in shaker with a big scoop of crushed ice. Shake and pour into an old-fashioned glass without straining. Top with additional crushed ice. Garnish.

Toh-may-toe, Toh-mah-toe

3 cherry tomatoes
2 oz blanco tequila
1/2 oz Green Chartreuse
3/4 oz lime juice
1/4 oz simple syrup
Garnish: speared cherry tomato and mint leaf
Muddle tomatoes in shaker. Combine remaining ingredients in shaker with ice. Shake and double-strain into cocktail glass. Garnish.

Tomato Kiss

3-4 cherry tomatoes, halved
10-12 leaves cilantro
Slice green chile
Pinch salt
1 1/2 oz blanco tequila
1/2 oz Cointreau
1 oz lime juice
Garnish: cherry tomato
Muddle tomatoes, cilantro, chile and salt in shaker. Combine remaining ingredients in shaker with ice. Shake, double-strain into cocktail glass. Garnish.

Toto

3/4 oz reposado tequila
3/4 oz Green Chartreuse
3/4 oz Cynar
Garnish: lemon twist
Combine all ingredients in mixing glass with ice. Stir until well chilled, strain into cocktail glass.

Ultima Palabra

3/4 oz blanco tequila
3/4 oz lime juice
3/4 oz Green Chartreuse
3/4 oz Maraschino
Combine all ingredients in shaker with ice. Shake, strain into cocktail glass.

Un Beso Pasado de Moda

2 oz reposado tequila
1/2 oz white crème de cacao
1/4 oz honey syrup [2]
4 healthy dashes Bittercube Cherry Bark Vanilla Bitters
Garnish: orange twist
Combine all ingredients in mixing glass with ice. Stir, strain into rocks glass with one large cube, garnish.

Watermelon Margarita

2 oz tequila
1/2 oz St Germain
1 oz lime juice
2 oz watermelon juice
Pinch salt
Combine all ingredients in shaker with ice. Shake well and strain into ice-filled rocks glass.

Weekend at Burnies

1 oz blanco tequila

1 oz Ancho Reyes

3/4 oz lime juice

1/2 oz pineapple juice

1/2 oz simple syrup

Combine all ingredients in shaker with ice.

Shake, strain into cocktail glass.

Zimmermann Telegram

1 1/2 oz blanco tequila

1 oz mezcal

1 oz lemon juice

1 oz simple syrup

1 bsp Absinthe

1 egg white

2 oz Belgian IPA

Combine all except beer in shaker without ice. Shake for several seconds, then add ice and shake hard for at least 15 seconds.

Strain into small Collins glass and top with IPA.

Brandy

Apples and Oranges

2 oz apple brandy
3/4 oz lemon juice
1/2 oz St Germain
1/4 oz simple syrup
3 dashes Angostura orange bitters
*Combine all ingredients in shaker with ice.
Shake, strain into ice filled glass.*

April in Paris

3/4 oz Cognac
3/4 oz Orange Curacao
3/4 oz lemon juice
2 oz champagne/sparkling wine
Garnish: orange twist
*Combine all ingredients except champagne in shaker with ice. Shake, strain into flute.
Top with champagne, garnish.*

Armada

2 oz Cognac
1 oz Tawny Port
1/2 oz demerara syrup [2]
1/4 oz Allspice Dram
1 dash bitters (Bitter Cube Jamaican #1 or Bittermen's Tiki or Angostura)
Combine ingredients in mixing glass with ice. Stir and strain into cocktail glass.

Arnaud's French 75

1 1/4 oz cognac
1/4 oz lemon juice
1/4 oz simple syrup
3 ounces sparkling wine
Garnish: lemon twist
*Combine all except sparkling wine in cocktail shaker with ice. Shake, strain into champagne flute, top with sparkling wine.
Garnish.*

Black Raspberry Sidecar

2 oz black raspberry infused Brandy
1 oz Cointreau
3/4 oz lemon juice
*If desired, rim cocktail glass with sugar.
Combine ingredients in shaker with ice.
Shake, strain into cocktail glass.*

Brandy Crusta

2 oz cognac
1 tsp Grand Marnier
1 tsp simple syrup
2 tsp lemon juice
2 dashes Angostura bitters
Garnish: sugared rim and lemon peel
Before mixing drink, prepare glass. Wet outside rim of glass with a lemon wedge and roll in superfine sugar. Cut a thin-pared peel of half a lemon, and place in glass so that some extends above the rim. Combine drink ingredients in a mixing glass with ice

Champs Elysées

1 1/2 cognac or brandy
1/2 oz green chartreuse
1/4 oz lemon juice
1 bsp simple syrup
2 dashes Angostura bitters
*Combine all ingredients in shaker with ice.
Shake, strain into cocktail glass.*

Chilled Spiced Wine

3 oz red wine
1 oz mulling-spice-infused brandy [1]
1/2 oz cinnamon-infused simple syrup [2]
1 dash orange bitters
Garnish: orange twist
Combine all ingredients in mixing glass with ice. Stir briefly, strain into cocktail glass or serve on the rocks as desired. Garnish.

Edgar Allen Poe

1 1/2 oz Apple Brandy
1/2 oz Amontillado Sherry
1/2 oz Frangelico
1/4 oz Maraschino liqueur
3/4 oz lemon juice
1/2 bsp Allspice dram
*Combine all ingredients in shaker with ice.
Shake and strain into cocktail glass.*

French Maid

3 cucumber slices
6-8 leaves mint
3/4 oz simple syrup
1 1/2 oz cognac
3/4 oz lime juice
1/4 oz Velvet Falernum
1 oz ginger beer
Garnish: cucumber slice & mint sprig
*Muddle cucumber and mint with simple
syrup. Combine all remaining ingredients
except ginger beer in shaker with ice. Shake,
strain into ice filled high ball glass. Top with
ginger beer, stir to mix. Garnish.*

Jack Grove

2 oz Applejack
3/4 oz Lemon juice
1/2 oz Simple syrup
1/4 oz Campari
1/2 oz Grapefruit juice
1 pn Cinnamon
*Shake, serve up in Collins glass, topped w/
soda garnish: grapefruit peel or lemon peel*

Jack Rose

2 oz apple brandy
1/2 oz lemon juice
1/2 oz grenadine [2]
1 dash orange bitters
*Combine all ingredients in shaker with ice.
Shake, strain into ice filled glass.*

Jackalope

2 oz apple brandy
1/2 oz lemon juice
1/4 oz orgeat [2]
1/4 oz maple syrup
2 dash Peychaud's Bitters
Garnish: lemon twist
*Combine all ingredients in shaker with ice.
Shake and strain into cocktail glass.
Garnish.*

Jack's Word

3/4 oz Applejack
3/4 oz lemon juice
3/4 oz Yellow Chartreuse
3/4 oz sweet vermouth (pref Cocchi)
1 bsp grenadine [2]
*Combine all ingredients in shaker with ice.
Shake, strain into cocktail glass.*

La Joya

1 1/2 oz Pisco
3/4 oz Green Chartreuse
3/4 oz sweet Vermouth
2 dashes Angostura orange bitters
Garnish: orange twist
*Combine all ingredients in mixing glass with
ice. Stir, strain into a cocktail glass, garnish.*

Martha Washington

2 oz brandy or cognac
1 oz raspberry shrub [4]
1/4 oz Campari
1 dash Angostura bitters
*Combine ingredients in a mixing glass with
ice. Stir very well and strain into ice-filled
old fashioned glass.*

Me and My Grandfather

3/4 oz Pisco
3/4 oz Cognac
3/4 oz lemon juice
3/4 oz simple syrup

Combine all ingredients in shaker with ice. Shake, strain into a cocktail glass, garnish.

Michigander

1 oz apple brandy
1 oz Cynar
3/4 oz lemon juice
3/4 oz honey syrup [2]
Garnish: grapefruit twist

Combine all ingredients in shaker with ice. Shake, strain into old fashioned glass filled with ice. Garnish.

Montgomery Smith

2 oz Cognac
1/2 oz Benedictine
1/4 oz Fernet Branca
Garnish: lemon twist

Combine all ingredients in mixing glass with ice. Stir, strain into a cocktail glass, garnish.

North Garden

1 1/2 oz apple brandy (pref Laird's Bonded)
3/4 oz bourbon (pref Buffalo Trace)
1/4 oz Laphraoig 10 year
1 tsp demerara syrup [2]
1 dash Angostura bitters

Combine all ingredients in mixing glass with ice. Stir, strain into ice filled rocks glass, garnish.

Norwegian Wood

1 oz aquavit
1 oz apple brandy
3/4 oz sweet vermouth
1/4 oz Yellow Chartreuse
1 dash Angostura bitters

Garnish: lemon peel
Combine all ingredients in mixing glass with ice. Stir, strain into cocktail glass, garnish.

Pisco Sour

2 oz Pisco
1 oz lime juice
1/2 oz simple syrup
Egg white

Garnish: 5 drops Angostura bitters
Combine all ingredients in shaker with no ice. Shake to begin emulsifying. Add ice and shake very hard for 10-12 seconds. Strain into a cocktail glass, garnish with drops of bitters on top of egg white foam.

Réveillon Cocktail

2 oz Calvados or apple brandy
1/2 oz pear liqueur or eau de vie
1/2 oz allspice dram
1/4 oz sweet vermouth

1 dash Angostura bitters
Garnish: cinnamon stick (optional)
Combine all ingredients in mixing glass with ice. Stir, strain into cocktail glass, garnish if desired.

Sidecar

2 oz Cognac
1 oz Cointreau
3/4 oz lemon juice
Garnish: orange peel

Prep: rim glass with sugar
Combine all ingredients in shaker with ice. Shake, strain into rimmed cocktail glass, garnish.

Stinger

2 1/4 oz Cognac

3/4 oz crème de menthe

Combine all ingredients in shaker with ice.

Shake, strain into cocktail glass.

Town Crier

1 oz apple brandy

1 oz rum (pref Barbancourt)

1/2 oz Punt e Mes

1/2 oz Benedictine

2 dashes Peychaud's bitters

Garnish: lemon twist

Combine all ingredients in mixing glass with ice. Stir until well chilled, strain into ice-filled rocks glass. Garnish.

Washington's Cherry

2 oz apple brandy

1 oz cherry-balsamic shrub [4]

2 dashes Angostura bitters

Garnish: orange twist

Combine ingredients in a mixing glass with ice. Stir and strain into ice filled old-fashioned glass. Garnish.

Vodka

Alameda Heat

1 1/2 oz St George Green Chile Vodka
3/4 oz Dolin Genepy des Aples
3/4 oz lime juice
1/2 oz elderflower syrup
Garnish: jalapeno slice
Combine ingredients in shaker with ice. Shake, strain into cocktail glass. Garnish.

Bloody Mary

2 oz vodka
4 oz tomato juice
1/2 oz lemon juice
8 drops Tabasco
4 dash Worcestershire
2 grind black pepper
1 pinch celery salt
Garnish: celery stick, or whatever craziness you like
Combine ingredients in shaker with ice. Roll to mix. Strain into ice-filled highball glass. Garnish.

Cardamom Pear Cocktail

1/4 pear, sliced
1 cardamom pod
1 1/2 oz vodka
1/2 oz pear eau de vie
1/2 oz lemon juice
1/4 oz simple syrup
Garnish: pear fan (optional)
Muddle pear and cardamom in bottom of shaker. Combine remaining ingredients in shaker with ice. Shake, double-strain into cocktail glass. Garnish.

Chai Tea Cocktail

2 oz chai-tea infused vodka [1]
3/4 oz lemon juice
3/4 oz simple syrup
1 dash orange bitters
1 dash Angostura bitters
Garnish: star anise
Combine all ingredients in shaker with ice. Shake, strain into cocktail glass. Garnish.

Cosmopolitan

1 1/2 oz citrus vodka
1 oz cranberry juice
1/2 oz Cointreau
1/4 oz lime juice
Dash orange bitters
Garnish: Flaming orange peel
Combine all ingredients in shaker with ice. Shake, strain into cocktail glass. Flame orange peel over drink, garnish.

Dreamy Dorini Smoking Martini

2 oz Vodka
1/2 oz Laphroaig Single Malt Scotch
2-3 drops Pernod
Garnish: lemon twist
Combine all ingredients in mixing glass with ice. Stir until well chilled, strain into cocktail glass. Garnish.

Espionage

1 1/2 oz Vodka
3/4 oz Yellow Chartreuse
1/2 oz Amaro Montenegro
1/2 oz Cynar
Garnish: orange peel & lemon peel
Combine all in ingredients in mixing glass with ice. Stir well, strain into a rocks glass (no ice). Garnish.

Gotham Cocktail

1 1/2 oz vodka
1 1/2 oz Cocchi Americano Rosa or Lillet
Rose
1/4 oz Ramazotti amaro
2 dashes orange bitters
Garnish: lemon twist
Combine all ingredients in mixing glass with ice. Stir, strain into a cocktail glass. Garnish.

Grace Note

1 1/2 oz vodka
1/2 oz pink grapefruit juice
1/4 oz Aperol
1/4 oz Falernum
1 dashes Fee's Peach bitters
Garnish: grapefruit twist
Combine all ingredients in shaker with ice. Shake, strain into cocktail glass. Garnish.

In a Jam

1 heaping tbsp jam
1 1/2 oz vodka (Two James 28 Island)
3/4 oz lemon juice
3 oz Prosecco
Garnish: 5 blueberries, thyme sprig
Combine all ingredients except Prosecco in shaker with ice. Shake, strain into ice filled rocks glass. Top with Prosecco, garnish.

Love Interruption

2-3 sprigs thyme
1/2 oz simple syrup
1 1/2 oz White Blossom Vodka
1/2 oz Cointreau
2 oz grapefruit juice
Garnish: thyme sprig
Muddle thyme with simple syrup. Add remaining ingredients to shaker with ice. Shake, strain into ice-filled highball glass. Garnish.

Moscow Mule

2 oz vodka
1/2 oz lime juice
4-6 oz ginger beer
Combine vodka and lime juice in tall glass (or Moscow Mule mug) with a few ice cubes. Top with ginger beer, stir to combine and add additional ice cubes as desired.

Mudslide

1 oz Vodka
1 oz Kahlúa
1 1/2 oz Baileys Irish Cream
Combine all ingredients in shaker with ice. Shake, strain into ice-filled rocks glass. Garnish.

Ramona

5 sage leaves
1/2 oz lemon juice
2 oz vodka
1 oz apple cider
1/2 oz simple syrup
Garnish: sage leaf
Muddle sage with lemon juice. Combine all remaining ingredients in shaker with ice. Shake, strain into cocktail glass. Garnish.

Strawberry Black Pepper Fizz

2 strawberries
1 1/2 oz black pepper-infused vodka [1]
1/2 oz lemon juice
1/2 oz simple syrup
1 egg white
1 1/2 club soda
Add strawberries to shaker and well. Combine remaining ingredients except club soda in shaker without ice. Shake for a few seconds to begin emulsifying egg white. Add ice and shake well. Double-strain into fizz glass, top with club soda.

The Squeeze

1 oz vodka

1 oz blood orange juice

1/2 ounce St Germain

1/4 ounce simple syrup

2 dashes Peychaud's bitters

1 oz sparkling wine

Garnish: orange twist

Combine all except sparkling wine in shaker with ice. Shake well, strain into cocktail glass, top with sparkling wine. Garnish.

Wendy Appleseed

5 sage leaves

1/2 oz lemon juice

1 1/2 oz Wendy Peppercorn vodka

1 oz apple cider

1/2 oz simple syrup

Garnish: sage leaf

Muddle sage with lemon juice in shaker. Add remaining ingredients to shaker with ice. Shake, strain into cocktail glass.

Other Base Spirits

Amaro

2 to 2

1 1/2 oz Aperol
1 oz absinthe
1 oz lemon juice
1/4 oz simple syrup
1 dash orange bitters
Garnish: flamed orange twist
Combine all ingredients in shaker with ice. Shake, strain into cocktail glass. Garnish.

Aperol Spritz

3 oz prosecco
2 oz Aperol
1 oz club soda
Garnish: orange wedge
Combine all ingredients over ice in an old-fashioned or wine glass. Garnish.

Averna Stout Flip

2 oz Averna
1 oz stout
2 dashes Angostura bitters
1 whole egg
Garnish: grated nutmeg
Combine all ingredients in shaker with ice. Shake hard for at least 30 seconds. Strain into wine glass, garnish with nutmeg.

Eeyore's Requiem

1 1/2 oz Campari
1/2 oz gin (preferably Tanqueray)
1/4 oz Cynar
1/4 oz Fernet Branca
1 oz bianco vermouth
15 drops orange bitters
3 orange twists
Combine all ingredients except orange peels in mixing glass with ice. Stir, strain into

cocktail glass. Twist orange peels over drink and discard.

Fernet con Coca

1 1/2 oz Fernet Branca
8 oz Coca Cola
Few drops Fernet Branca
Place a few ice cubes in a tall glass. Add Fernet. Slowly add Coca Cola. Just before the foam reaches the top, add a few drops of Fernet to "kill it" – or as they say in Argentina – Matálo.

Fernet Sour

1 1/2 oz Fernet Branca
1 oz simple syrup
3/4 oz lemon juice
1 egg white
Combine all ingredients in shaker without ice. Shake for several seconds, then add ice and shake hard for at least 15 seconds. Strain into any glass.

Fernetaboutit

3/4 oz Fernet Branca
3/4 oz Green Chartreuse
3/4 oz Maraschino
3/4 oz lime juice
Combine all ingredients in shaker with ice. Shake, strain into cocktail glass. Note: this is a pretty standard ratio, but you can add more or less Fernet based on your taste

Ghost in the Graveyard

1 oz Cocchi Americano
1 oz Yellow Chartreuse
1 oz Amaro Montenegro
1 oz lime juice
Garnish: mint sprig
Combine all ingredients in shaker with ice. Shake and strain into ice-filled old fashioned glass. Garnish.

Green Jacket

1 1/2 oz Cynar
1/2 oz ginger liqueur
1/2 oz pineapple juice
1/2 oz lemon juice
1 dash celery bitters
1 oz ginger beer
Garnish: few drops celery bitters
Combine Cynar through lemon juice in shaker with ice. Shake and strain into highball glass filled with fresh ice cubes. Top with ginger beer, garnish with a few drops additional celery bitters.

Intro to Aperol

2 oz Aperol
1 oz gin
3/4 oz lemon juice
1/4 oz simple syrup
1 dash Angostura bitters
Garnish: orange peel (flamed, optional)
Combine all ingredients in shaker with ice. Shake, strain into cocktail glass, garnish.

King Vittorio's Cobbler

1 strawberry
2 oz Zucca
3/4 oz lemon juice
3/4 oz simple syrup
Garnish: mint leaf & strawberry
Muddle strawberry. Combine remaining ingredient in shaker with ice. Shake and

double-strain into a rocks glass filled with crushed ice. Garnish.

Meletti Lemon Flip

2 oz Meletti
3/4 oz lemon juice
1/2 oz demerara syrup [2]
1 whole egg
Combine all ingredients in shaker with ice. Shake hard for at least 30 seconds. Strain into cocktail glass or old-fashioned glass.

Rome With a View

1 oz Campari
1 oz Dry vermouth
1 oz lime juice
3/4 oz simple syrup
2-3 oz club soda
Garnish: orange slice
Combine all ingredients except soda and garnish in shaker with ice. Shake, strain onto fresh ice in highball glass. Top with soda, garnish.

Bitters

Betelgeuse

1 oz Peychaud's Bitters
1 oz Benedictine
1 oz lemon juice
Combine all ingredients in shaker with ice. Shake, strain into cocktail glass.

Daywalker

1 oz Angostura bitters
1 oz rye (preferably Rittenhouse)
1 oz pineapple juice
1/4 oz simple syrup
Combine all ingredients in shaker with ice. Shake, strain into cocktail glass.

Cordials

Baileys Chai Toddy

2 oz Baileys Irish Cream
1/2 oz vanilla vodka
6 oz hot chai tea
Garnish: Cinnamon stick & orange slice (optional)
Combine vodka and Irish Cream in a mug. Add hot chai tea and stir well to combine. Garnish.

Chartreuse Hot Chocolate

1 1/2 oz Green Chartreuse
6 oz hot chocolate [5]
Garnish: whipped cream (optional)
Combine in mug. Garnish if desired.

Class of 1898

1 oz Galliano
1/2 oz cane sugar syrup
1/2 oz lemon juice
1 dash Angostura bitters
3 1/2 oz sparkling wine
Combine all except sparkling wine in cocktail shaker with ice. Shake, strain into cocktail glass, top with sparkling wine.

Dapperman Sour

6-8 mint leaves
1 oz absinthe
1 1/4 oz grapefruit juice
3/4 oz lime juice
3/4 oz simple syrup
1/2 egg white
Gently muddle mint in shaker. Add remaining ingredients, shake 10 seconds without ice. Add ice and shake very well. Strain into cocktail glass.

Laphroaig Project

1 oz Green Chartreuse
1 oz lemon juice
1/2 oz Laphroaig Quarter Cask
1/2 oz Maraschino
1/4 oz Yellow Chartreuse
2 dashes Fee Brothers Peach Bitters
Garnish: lemon twist
Combine all ingredients in shaker with ice. Shake, strain in to an ice-filled old-fashioned glass. Garnish.

Nouvelle Fleur

1 oz St. Germain
1/2 oz Blanco tequila
1/2 oz Aperol
1/2 oz Lime Juice
1/2 oz Pink Grapefruit Juice
1 pinch Salt
2 oz champagne/sparkling wine
Combine all ingredients except champagne in shaker with ice. Shake, strain into a cocktail glass. Top with champagne.

World's Best Amaretto Sour

1 1/2 oz amaretto
3/4 oz cask-proof bourbon (such as Booker's)
1 oz lemon juice
1/4 oz simple syrup
1/2 egg white
Garnish: lemon twist & brandied cherries [5]
Combine all ingredients in shaker without ice. Shake for several seconds, then add ice and shake hard for at least 15 seconds. Strain into ice-filled old-fashioned glass. Garnish.

Pimm's Cup

1 slice cucumber
1 slice lemon
1/2 slice orange
2 oz Pimm's #1
4 oz Sprite or 7-Up

Fill highball glass with ice, layering fruit and cucumber into glass. Add Pimm's and top with lemon-lime soda. Stir to mix. Garnish with additional cucumber or fruit if desired.

Suppressor #2

1 oz Pimm's
1 oz Cocchi Americano
1/2 oz dry vermouth
1/2 oz Zucca
Dash lemon bitters

Garnish: lemon twist, 3 thin cucumber slices, sea salt

Combine ingredients in mixing glass with ice. Shake, strain into cocktail glass. Twist lemon peel over surface of drink and discard. Top with 3 slices of cucumber and a pinch of sea salt on top of the cucumbers.

Sherry & Port

Any Port in a Sherry Storm

1 1/2 oz Amontillado Sherry
1/2 oz Tawny Port
1 oz lemon juice
1/2 oz orgeat [2]
1/2 oz orange curaçao (or other orange liqueur)

Garnish: mint sprig

Combine all ingredients in shaker with ice. Shake and strain into a rocks glass filled with crushed ice. Garnish with mint sprigs and add a straw.

Bamboo

1 1/2 oz Fino Sherry
1 1/2 oz dry vermouth
1-2 dashes orange bitters
Garnish: orange twist

Combine all ingredients in mixing glass with ice. Stir well and strain into a cocktail glass. Garnish.

Burrrroo!

1 1/2 oz Lustau East India Solera Sherry
3/4 oz Mezcal
3/4 oz lemon juice
1/2 oz demerara syrup [2]

Garnish: Orange peel

Combine all ingredients in shaker with ice. Shake and strain into cocktail glass.

Garnish.

Coffee Cocktail

1 1/2 oz Ruby Port
1 1/2 oz Cognac
1 tsp simple syrup
1 whole egg

Garnish: nutmeg

Combine ingredients in shaker WITHOUT ice. Shake briefly to emulsify. Add ice and shake very well. Strain into a wine glass.

Garnish.

Sherry Cobbler

3 1/2 oz Amontillado sherry
1 tbsp sugar
2 or 3 orange slices

Garnish: seasonal berries, mint & a straw
Add oranges and sugar to shaker glass.

Muddle well. Add sherry and ice, shake.

Strain into Collins glass filled with crushed ice. Garnish.

The Dunaway

2 1/4 oz Fino sherry
1/2 oz Cynar
1/4 oz Maraschino Liqueur
2 dashes Angostura orange bitters
Garnish: lemon peel
Combine all ingredients in mixing glass with ice. Stir and strain into cocktail glass. Twist lemon peel over drink and discard.

The Matic

1 oz Fino Sherry
1 oz Gin (preferably Ford's)
3/4 oz Meletti amaro
1/2 oz lemon juice
1/4 oz simple syrup
Rinse: Green Chartreuse
Rinse glass with Green Chartreuse. Combine ingredients in shaker with ice. Shake and strain into rinsed glass.

Vermouth & Aromatized Wines

Board of Directors

1 1/2 oz Dry vermouth
1/2 oz Lemon Juice
1/2 oz Green Chartreuse
1/4 oz Honey Syrup [2]
Garnish: lemon twist
Combine ingredients in mixing glass with ice. Shake, strain into cocktail glass. Garnish.

Estridentista

1 1/2 oz dry vermouth
3/4 oz Ancho Reyes
3/4 St Germain
2 dashes grapefruit bitters
Garnish: lemon twist
Combine ingredients in mixing glass with ice. Stir, strain into cocktail glass. Garnish.

Fancy Sour

1 oz Sweet Vermouth
1/2 oz Maraschino Liqueur
1/2 oz Lemon Juice
1 dash Orange Bitters
1 dash Angostura bitters
Garnish: lemon twist
Combine ingredients in mixing glass with ice. Shake, strain into cocktail glass. Garnish.

Lillet Rose Spring Cocktail

1 1/2 oz Lillet Rose
1/2 oz gin
1 1/2 oz grapefruit juice
Garnish: edible flower
Combine all ingredients in shaker with ice. Shake, strain into cocktail glass. Garnish.

Pay Per View

3/4 oz Sweet Vermouth
3/4 oz Dry vermouth
3/4 oz Blanc Vermouth
3/4 oz Lime Juice
1/4 oz rich simple syrup (2:1)
Combine ingredients in shaker with ice. Shake, strain into cocktail glass.

Rhum Dandy Shim

1 oz sweet vermouth (pref Dolin)
1/2 oz white Martinique rhum (pref Rhum JM)
1/2 oz lime juice
1 tsp cane syrup or rich (2:1) simple syrup
2 dash Absinthe
Combine all ingredients in shaker with ice. Shake, strain into ice filled old fashioned glass. Garnish.

Royalist Cocktail

1 1/2 oz dry vermouth
3/4 oz bourbon or Tennessee whiskey
3/4 oz Benedictine
1 dash peach bitters
Combine ingredients in mixing glass with ice. Stir, strain into cocktail glass.

Wine & Sake

Champagne Cocktail

1 cube sugar
Angostura bitters
5 oz champagne/sparkling wine
Garnish: lemon twist
Fill flute with champagne. Soak sugar cube with Angostura bitters and drop into flute. Garnish.

Cranberry-Black Pepper Shrub Cocktail

1 1/4 oz cranberry-black pepper shrub [4]
2 dashes orange bitters
4 oz sparkling wine
Garnish: cranberries
Add shrub and bitters to champagne flute. Top with sparkling wine. Garnish.

Good Fortune

1 1/2 oz Sezchuan peppercorn/ orange-infused St Germain
1 1/2 oz sake
1 oz lemon juice
dash orange bitters
Combine all ingredients in shaker with ice. Shake, strain into cocktail glass. (To make infusion - .5 tbsp peppercorn & wide strip orange peel per 1 c St Germain, infused for 24 hours)

Hugo

1 sprig mint
3 1/2 oz prosecco
1 oz elderflower syrup
2 1/2 oz club soda
Garnish: lime wedge
Muddle mint leaves gently in old-fashioned or wine glass. Add ice to glass and pour remaining ingredients into glass over ice. Garnish.

Not Your Usual Mulled Wine

2 750-mL bottles fruity red wine
Zest strips from one orange
1 1/2 cups dark brown sugar
2 tsp black peppercorns, lightly crushed
1 3-inch cinnamon stick, broken into pieces
3 bay leaves
1 tsp fennel seeds, light crushed
Put peppercorns, fennel seeds and cinnamon in a large tea ball or cheesecloth bundle. In a large saucepan, combine aromatics with wine, bay leaves and orange zest. Cover and simmer over low heat for 10 minutes. Remove from the heat and let stand, covered,

Peach-Aperol Bellini

1 oz peach puree
1/4 oz Aperol
4-5 oz sparkling wine
Place peach puree in bottom of a Champagne flute. Add Aperol and a small amount of sparkling wine to loosen puree, then fill glass with sparkling wine.

Poinsettia

1 oz pure cranberry juice
1/2 oz Cointreau
Sparkling wine to fill
Garnish: orange twist, cranberry
Add cranberry juice and Cointreau to champagne flute. Top with sparkling wine, garnish.

Raspberry-Rose Spritzer

3-4 raspberries
1/4 oz simple syrup
3 drops rose water
2 oz white or rose wine
3 oz club soda
Garnish: raspberry
Muddle raspberries in cocktail shaker. Add simple syrup, rose water and wine. Double-strain into wine glass and top with club soda. Garnish.

Sake Mojito

1 sprig mint
1/2 large lime, cut in wedges
1/2 simple syrup
5 oz sake
1 oz club soda
Garnish: mint sprig
Place mint sprig in bottom of cocktail shaker. Add lime wedges. Muddle. Add simple syrup and sake to shaker with ice. Shake, strain into tall glass filled with ice. Top with club soda, garnish.

San Tropez

2 1/2 oz sparkling wine
2 1/2 oz orange juice
1 bsp Pernod
Combine ingredients and pour into ice filled highball glass.

Winter Blossom

4 oz chilled white wine
1 oz pomegranate juice
1/4 oz St Germain
1 dash orange bitters
Garnish: lemon twist (twist and discard) and pomegranate seeds
Combine all ingredients in DrinkMate bottle. Charge until gas releases. Shake 10 seconds. Open valve, let stand 5 seconds. Slowly release pressure, ensuring foam doesn't reach wand. Pour into flute. Garnish. (Alternately, just add ingredients to sparkling

Your House Champagne Cocktail

1/2 oz liqueur
2 dash bitters
5 oz champagne/sparkling wine
Garnish: as desired
Fill champagne flute with 3 oz sparkling wine. Add liqueur and bitters of your choice. Top with remaining 2 oz sparkling wine, garnish as desired.

Ingredients

1. Infused Spirits

Bacon Fat-Infused Bourbon

1 1/2 oz bacon fat (Benton's)
750 ml bottle bourbon (Four Roses)
Melt bacon fat. Combine with bourbon in non-reactive container. Infuse 4 hours. Freeze overnight. Remove solid fat and fine-strain bourbon through cheesecloth or kitchen towel. Bottle.

Black Pepper Infused Vodka

1 tbsp black peppercorns, lightly crushed
12 oz vodka
Combine in jar and let sit for 2-8 days until as peppery as you'd like it.

Mulling Spice Infused Brandy/Bourbon

1 cups brandy or bourbon
1 tbsp mulling spices
Combine spirit and mulling spices in jar or bottle. Let sit for 1-2 hours or until it's as spiced as you like. Strain and use.

Tea Infused Vodka

2 tbsp loose leaf tea
12 oz vodka
Combine in jar and let sit for 2-5 hours or until you like it!

2. Basic Syrups

Simple Syrup

1 c sugar
1 c water
Combine in saucepan and heat just until sugar dissolves. Let cool, and store refrigerated.

Demerara Syrup (rich)

1 c demerara sugar
1/2 c water
Combine in saucepan and heat just until sugar dissolves. Let cool, and store refrigerated. For Demerara-Molasses Syrup, add 2 tsp molasses to finished syrup.

Honey Syrup

3 oz honey
1 oz hot water
Stir well to combine. Let cool before using.

Infused Simple Syrup

1/2 c sugar
1/2 c water
Cinnamon sticks, thyme, rosemary, sliced ginger, whatever you want to infuse
Combine water and sugar in a saucepan. Add ingredient to be infused (quantity will depend on the ingredient). Bring to a boil, stirring to dissolve sugar. Turn off, cover and let stand for at least 15 minutes or to taste.
Steeping quantities and times:
Cinnamon – 2 sticks, 4-12 hours
Nutmeg – 1 coarsely crushed, 4-12 hours
Rosemary – 4 sprigs, 1 hour
Thyme – 10-12 sprigs, 1 hour
Ginger – slices from 3 inch knob, 2 hours

Grenadine

Combine 1 cup pomegranate juice and 1 cup sugar in a saucepan, heating just to dissolve. Optional: Add 1 tbsp pomegranate molasses. After cooling, add a few drops orange flower water.

Orgeat

150 grams blanched almonds (or other nut)
250 ml water
200 grams table sugar
30 ml brandy
1-5 drops of orange flower water or rose flower water to taste (optional)
Soak nuts in ample water for 30 minutes. Discard water and grind nuts in food processor to a medium-fine paste. Add water to processor towards the end. Let mixture steep 1-2 hours. Place a thin tea towel or several layers of cheesecloth into a strainer and pour mixture through cloth, reserving liquid. Twist and squeeze solids in cloth to extract maximum liquid. Add strained nut milk to saucepan with sugar and heat, stirring constantly, until sugar is dissolved. Cool to room temperature then add optional orange flower water, rose flower water or other flavoring; add brandy for stabilization and bottle. Keep refrigerated.

Vanilla Syrup

Add 1 tsp vanilla extract to 6 oz cold simple syrup.

3. Speciality Syrups

Coconut Milk Syrup

Combine equal parts coconut milk and simple syrup.

Cranberry Syrup

<http://www.seriousseats.com/recipes/2013/11/cranberry-syrup-for-cocktails-recipe.html>

Cucumber Syrup

1 cucumber
Superfine sugar
Taste cucumber – if skin is bitter, peel. Juice cucumber. If you don't have a juicer, puree

and strain through cheesecloth. Combine with an equal portion of superfine sugar, stir to dissolve. Store refrigerated.

Ginger-Habañero Syrup

1 cup sugar
1 cup water
1 habañero pepper, seeds removed
2 ounces fresh ginger, sliced
Combine ingredients in pot and heat to just before boiling. Remove from heat. Remove habañero 5 minutes after taking the syrup off of the heat. Allow to cool completely and strain out ginger.

Irish Breakfast Tea Syrup

5 oz water
1 teabag Irish breakfast tea
1/2 c sugar
Bring water to a boil. Add tea bag and steep 4 minutes. Remove tea bag and measure out 1/2 c of tea. Combine with sugar, stirring to dissolve. Store refrigerated.

Minty Pea Syrup

1 c water
1 c packed fresh mint leaves
1 c sugar
2 c chopped sugar snap peas
1/2 c packed fresh arugula
Boil water. Add mint leaves and steep for 4 minutes. Strain. Add sugar and stir to dissolve. Let cool. Combine 1 1/2 cups cooled syrup with peas and arugula in a blender. Blend until smooth. Strain through fine mesh strainer and store refrigerated, up to 2 days.

4. Shrubs

Basic shrub technique

<http://drinks.seriousseats.com/2011/06/cocktail-101-how-to-make-shrub-syrups.html>

Cherry-Balsamic shrub

<http://stirrednotshakenblog.wordpress.com/2009/06/01/experiencing-the-joys-of-shrub/>

Cranberry-Black Pepper Shrub

2 cups/10 oz cranberries
1 tablespoon whole black peppercorns, lightly crushed
1 cup apple cider vinegar
1/2 cup sugar
1/2 cup water

Add ingredients to saucepan. Cover and cook over medium high heat until sugar dissolves and some of the cranberries begin popping open, about 10 minutes (open the lid to stir occasionally). Remove from heat, uncover, and allow to cool to room temperature, about 30 minutes. Pour entire mixture into an airtight, nonreactive container. Refrigerate at least 8 and up to 12 hours. Strain through a fine-mesh strainer, transfer to an airtight container, and refrigerate for up to one month.

5. Other

Brandied Cherries

1 cup sugar
2 whole cloves
1 2-inch piece cinnamon stick
4 cardamom pods
1 quart cherries, stemmed and pitted
1/2 cup brandy

In a small saucepan, combine sugar and spices with a cup of water. Bring to a simmer, stirring until sugar dissolves. Let simmer for 5 minutes. Turn off heat and add cherries and brandy to pot. Let cool, then store mixture in a jar in refrigerator for at

Hot Chocolate Mix

1/2 cup (100 grams) granulated sugar
1 tablespoon (8 grams) cornstarch
3 ounces (85 grams) semi- or bittersweet chocolate, roughly chopped
1/2 cup (40 grams) cocoa powder
1/4 teaspoon vanilla extract
1/4 teaspoon kosher salt

Combine all ingredients in a food processor and blend until powdery. To make hot chocolate, add 3 tbsp powder to 1 cup hot milk and stir well.

Maple Butter

1 tbsp unsalted butter
2 tbsp maple syrup
Seeds from 1/2 vanilla bean
Generous pinch kosher salt
Combine in bowl. Microwave for a few seconds just until ingredients can be combined. Let cool.

Spiced Butter

4 oz (1 stick) unsalted butter
8 oz (by weight) brown sugar
1/4 tsp freshly ground nutmeg
1/4 tsp ground cloves
1/4 tsp ground allspice
1/2 tsp ground cinnamon
Cream butter and sugar together until light. Add spices and mix thoroughly. Keep refrigerated.

Rhubarb Maceration Liquid

Combine 8 oz (by weight) of finally diced rhubarb in a bowl with 1/3 c sugar. Let sit for at least 2 hours, stirring occasionally. Strain liquid and store in the refrigerator.

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