

TAMMY'S  
TASTINGS

**2011-2017  
Cocktail Class  
Recipe Book**

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UNIQUE FOOD AND DRINK EXPERIENCES

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## 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](http://tammystastings.com).

This cocktail recipe book collects all of the drinks taught in over 6 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 over 450 unique recipes, there's bound to be something here that you like – and probably quite a few that you won't too! New recipes in this edition are marked in the alphabetical index at the end of the book.

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 four 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 sparkling wine  
Garnish: cherry [5]  
*Combine all ingredients except sparkling wine in mixing glass with ice. Stir, strain into flute. Top with sparkling wine. 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.*

### **Bourbon Rickey**

2 oz bourbon  
1/2 oz lime juice  
4 oz club soda  
*Build in Collins/highball glass.*

### **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, cherry [5]  
*Combine all ingredients except sparkling wine in shaker with ice. Shake, strain into cocktail glass. Top with sparkling wine. Garnish.*

### **Cella's Since 1864**

2 oz bourbon  
1/2 oz cherry eau-de-vie  
1 bsp demerara syrup [2]  
2 dashes chocolate bitters  
*Combine all ingredients in mixing glass with ice. Stir, strain into an ice-filled old fashioned glass.*

### **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 whiskey  
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

*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**

2 oz bourbon  
1/4 oz Nux Alpina  
1/4 oz maple syrup  
1 dash Bitterman's Xocolatl Mole bitters  
*Combine all ingredients in mixing glass with ice. Stir, strain into ice filled rocks 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.*

### **Figetaboutit**

1 bsp fig preserves  
2 oz bourbon  
1/2 oz lemon juice  
1/4 oz Amaretto  
*Combine all ingredients in shaker with ice. Shake, strain into cocktail glass.*

### **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.*

### **For a Fistful of Dollars**

1 1/2 oz blended scotch  
3/4 oz Pierre Ferrand orange curacao  
1/2 oz Laphraoig  
1/4 oz simple syrup  
2 dashes orange bitters  
Garnish: flaming orange peel and smoking bay leaf  
*Combine all ingredients in mixing glass with ice. Stir, strain into rocks glass over large ice cube. Flame orange peel over drink and place into glass. Torch bay leaf lightly and place on top of drink while still smoking.*

### **Frisco Sour**

2 oz rye whiskey  
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 whiskey  
3/4 oz ginger liqueur  
1/4 oz simple syrup  
3/4 oz lemon juice  
1 oz apple cider  
3/4 oz sparkling wine

Garnish: apple slice (optional)

*Combine all ingredients except sparkling wine in shaker with ice. Shake, strain into ice-filled Collins glass. Top with sparkling wine, 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 (2:1) [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  
1/2 oz lemon juice  
4 oz hot water

*Combine all ingredients in mug.*

### **Juglans Regia**

1 1/2 oz blended scotch  
1 oz Lustau Oloroso Sherry  
1/2 oz Nux Alpina  
1/4 oz simple syrup  
2 dash Fee's Black Walnut Bitters  
1 dash orange Bitters

Garnish: orange twist

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

### **Kentucky Buck**

1 strawberry  
2 oz bourbon  
3/4 oz lemon juice  
1/2 oz simple syrup  
2 dashes Angostura bitters  
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.serious-eats.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 with a cherry.*

## 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 twist and 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 with orange twist, a cherry and two straws.*

## Old Pal

1 1/2 oz Rye Whiskey  
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.*

### **Peach & Rosemary Cocktail**

4 slices peach

1 1/2 oz bourbon

1/2 oz rosemary-infused simple syrup [2]

1/2 oz lemon juice

Garnish: rosemary sprig

*Muddle peach. Add remaining ingredients to shaker with ice. Shake well and double-strain into cocktail glass. (Alternate: muddle 1 sprig rosemary with peaches, sub simple syrup.)*

### **Peanut Malt Flip**

2 oz Macallan 12 Year Scotch

3/4 oz cream

1/2 oz simple syrup

1 tsp peanut butter

1 egg yolk

Garnish: nutmeg

*Combine ingredients in shaker without ice. Shake to emulsify. Add ice and shake again. Strain into wine glass. 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 sparkling wine in shaker with ice. Shake, strain into cocktail glass. Top with sparkling wine.*

### **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: 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.*

### **Sagerac**

4-6 leaves sage  
1/4 oz simple syrup  
3 dashes Peychaud's Bitters  
1 dash Angostura Bitters  
2 oz rye  
Garnish: sage leaf  
*Rinse old fashioned glass with Absinthe. Muddle sage with syrup and bitters. Combine remaining ingredients in mixing glass with ice. Stir, strain into prepared glass. Garnish.*

### **Sawbuck**

1 oz rye (pref Rittenhouse)  
1/2 oz cinnamon-infused syrup  
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 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 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.*

### **The Cure-All**

1 1/2 oz blended scotch  
1 oz ginger liqueur  
1 oz beet juice  
3/4 oz lemon juice  
*Combine ingredients in shaker with ice. Shake, strain into cocktail glass.*

### **The Smoking Jacket**

3/4 oz bourbon  
3/4 oz scotch  
3/4 oz cognac  
1/4 oz Zucca  
Garnish: cinnamon stick  
*Combine all ingredients in mixing glass with ice. Stir, strain into rocks glass. Garnish with toasted cinnamon stick.*

### **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.*

### **Umami Manhattan**

2 oz mushroom-infused bourbon [1]  
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.*

### **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 (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 whiskey  
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) [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.*

*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.*

### Beets Knees

1 1/2 oz beet-infused gin  
1/2 oz ginger liqueur  
1/2 oz honey syrup [2]  
1/2 oz lemon juice  
*Combine ingredients in shaker with ice.  
Shake, strain into cocktail glass.*

### **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.*

### **Bloodhound**

3 strawberries, halved  
2 oz gin  
1/4 oz simple syrup  
*Muddle strawberries. Add remaining ingredients to shaker with ice. Shake well, double strain into cocktail glass.*

### **Bohemian**

1 oz gin  
1 oz St Germain  
1 oz grapefruit juice  
2 dashes Peychaud's Bitters  
*Combine all ingredients in shaker with ice. Shake, strain into cocktail glass.*

### **Brass Flower**

1 oz gin  
1 oz grapefruit juice  
3/4 oz St. Germain  
1 oz sparkling wine  
*Shake everything but the sparkling wine with ice and strain into a flute. Top with sparkling wine.*

### **Buttermilk Maple Gin Flip**

2 oz gin  
1 oz buttermilk  
1/2 oz maple syrup  
1 whole egg  
Garnish: nutmeg  
*Combine ingredients in shaker without ice. Shake to emulsify. Add ice and shake again. Strain into cocktail glass. Garnish.*

### **Cinnamon 75**

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

### **Dillionaire**

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*

### **Eucalyptus Sour**

1 1/2 oz gin  
3/4 oz eucalyptus-infused syrup [3]  
1/2 oz lime juice  
1 egg white

Garnish: eucalyptus leaf  
*Combine ingredients in shaker without ice. Shake to emulsify. Add ice and shake again. Strain into cocktail glass. Garnish.*

### **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.*

### **Free Love Cocktail**

2 oz Old Tom gin  
1/4 oz Sambuca  
1 oz cream  
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 cocktail glass.*

### **French 75**

1 1/2 oz gin  
1/2 oz lemon juice  
3/4 oz simple syrup  
2 oz sparkling wine  
Garnish: lemon twist

*Combine first three ingredients in shaker with ice. Shake, strain into flute. Top with sparkling wine, garnish.*

### **Frosty Gimlet**

1 oz gin  
3/4 oz peppermint schnapps  
3/4 oz lime juice  
1/2 oz simple syrup  
Garnish: lime wheel

*Combine all ingredients in shaker with ice. Shake and strain into ice-filled rocks glass. 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 Daisy**

2 oz gin

1 oz grenadine [2]

1/2 oz lime juice

2 oz club soda

*Combine all except soda in shaker with ice.*

*Shake well and strain into ice-filled*

*Collins/highball glass. Top with club soda.*

### **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.*

### **Golden Circle**

2 oz aquavit

3/4 oz Cointreau

3/4 oz lemon juice

1/4 oz simple syrup

1 dash celery bitters

Garnish: lemon circle

*Combine all ingredients in shaker with ice. Shake, strain into cocktail glass. 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 Angostura 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 cranberry drinking vinegar. Garnish.*

### **Kachumber Kooler**

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.*

### **Lemon-Tarragon Martini**

2 oz gin  
1/2 oz lemon-tarragon cordial [3]  
1 dashes orange bitters  
Garnish: tarragon sprig

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

### **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  
2 oz ginger beer  
2 dashes curry tincture [5]  
*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.*

### **Margherita Gimlet**

3 cherry tomatoes  
2 oz gin  
1 oz lime juice  
3/4 oz basil-infused simple syrup [2]  
2 drops salt solution (or pinch salt)  
Garnish: mozzarella ball wrapped in basil leaf  
*Muddle tomatoes. Add remaining ingredients to shaker with ice. Shake well and double-strain into cocktail glass. (Alternate: muddle 5 basil leaves with tomatoes, sub simple syrup.)*

### **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.*

### **Mostardo**

1 1/2 oz gin  
1 oz lime juice  
3/4 oz peach liqueur  
1/2 oz honey syrup [2]  
1/4 tsp mustard  
Garnish: mint sprig, lime wheel  
*Combine ingredients in shaker with ice. Shake, strain into ice-filled rocks 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 sparkling wine  
Garnish: orange twist

*Combine all ingredients except sparkling wine in shaker with ice. Shake, strain into cocktail glass. Float sparkling wine on top, garnish.*

### **Norwegian Negroni**

1 oz aged aquavit  
1 oz Aperol  
1 oz dry vermouth  
Garnish: Orange twist

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

### **Otto's Sour**

2 oz aged Aquavit  
1 oz lemon juice  
3/4 oz Tawny Port  
3/4 oz cinnamon-infused syrup  
1/4 oz red wine  
Garnish: Grated nutmeg

*Combine all ingredients except red wine in shaker with ice. Shake and strain into cocktail glass. Float red wine 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 [3]  
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 [5]  
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 Grape Gatsby**

6 green grapes  
12-15 marjoram leaves  
2 oz gin  
3/4 oz lemon juice  
3/4 oz lemongrass-infused simple syrup [2]  
1 egg white  
2 oz club soda  
Garnish: marjoram sprig  
*Muddle grapes and marjoram. Add remaining ingredients except soda to shaker without ice. Shake to emulsify egg white. Add ice and shake again. Strain into an ice-filled highball glass. Top with club soda. 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 syrup  
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.*

### **Tomas Collins**

2 oz Aquavit  
1 oz lime juice  
1/2 oz simple syrup  
1 bsp dill pickle brine  
3 oz club soda

Garnish: dill sprig

*Combine all except soda in shaker with ice.*

*Shake, strain into ice-filled highball 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.*

### **Wayfarer**

1 1/2 oz gin  
1/2 oz Cynar  
1/2 oz maple syrup  
1/2 oz lemon juice

*Combine all ingredients in shaker with ice.*

*Shake, strain into cocktail glass.*

### **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, follow instructions for Douglas*

*Fairbanks.*

### **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  
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 and serve in chilled wine glasses or sparkling wine coupes, grating additional nutmeg on top immediately before serving.*

### **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 real grenadine [2]  
Garnish: orange twist, cherry [5]  
*Combine ingredients in mixing glass with ice. Stir, strain into cocktail glass. Garnish.*

### **Falinum**

2 oz column still aged rum  
1/2 oz Velvet Falernum  
1 oz lemon juice  
1 oz coconut simple syrup  
1 oz club soda  
1 dash orange bitters  
*Combine all ingredients except garnish in shaker with a big scoop of crushed ice. Shake and pour into an old-fashioned glass or wide brandy snifter without straining. Garnish.*

### **Garden Gnome**

2 oz aged rum  
3/4 oz lemon juice  
1/2 oz strawberry shrub [4]  
1/4 oz Yellow Chartreuse  
1 dash rhubarb bitters  
Garnish: orange twist  
*Combine ingredients in shaker with ice. Shake, 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 rhum 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 (aka Papa Doble)**

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`oilo Punch**

3/4 oz demerara rum  
1/2 oz Cruzan 151 rum  
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 [5]  
4 oz hot water  
1 1/2 oz gold 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.*

### **Hot Butternut Rum**

2 tbsp Spiced Squash Butter [5]  
3 oz hot Earl Grey tea  
1 1/2 oz aged rum  
1/4 ounce Velvet Falernum  
*Combine squash butter and tea in mug, stir to combine. Add remaining ingredients.*

### **Hurricane**

2 oz dark rum  
1 oz passion fruit syrup [3]  
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 gold rum (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  
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. Top with sparkling wine and garnish. Serves 4-6.*

### **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*

### **Mara-Amu**

1/2 oz white rum  
1/2 oz aged rum  
1/2 oz dark Jamaican rum  
3/4 oz lime juice  
3/4 oz orange juice  
3/4 oz white grapefruit juice  
3/4 oz passion fruit syrup [3]  
*Combine all ingredients in shaker with big scoop of crushed ice. Shake and pour with ice into a tall chimney or highball glass. Garnish.*

### **Mary Pickford**

1 1/2 oz light rum  
1 oz pineapple juice  
1/4 oz Maraschino  
1/4 oz grenadine [2]  
Garnish: 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  
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/gold rum  
2 dash Angostura bitters  
2 oz 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 sparkling wine.*

### **Paddington**

1 1/2 oz aged rum  
1/2 oz Lillet Blanc  
1/2 oz grapefruit juice  
1/2 oz lemon juice  
1 tsp 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.*

### **Polynesian Pearl Diver**

1 1/2 oz blended lightly aged rum  
1/2 oz demerara rum  
1/2 oz lime juice  
1/2 oz orange juice  
1/2 oz Don's Gardenia Mix [5]  
1 dash Angostura bitters  
1/2 cup crushed ice

Garnish: pineapple or banana leaf  
*Combine ingredients in a blender and blend on high for 20 seconds. Strain through a mesh strainer into a glass and add fresh crushed ice to fill. 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  
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 bark syrup  
Garnish: strawberry  
*Combine all ingredients in shaker with ice. Shake, strain into old fashioned glass filled with crushed ice. Garnish.*

### **Spiced Apple Old Fashioned**

2 oz aged rum  
1/2 oz spiced cider syrup [3]  
1/4 oz simple syrup  
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.*

### **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.*

### **Tarragon Daiquiri**

3 sprigs tarragon  
1/2 oz simple syrup  
2 oz white rum  
3/4 oz lime juice  
Garnish: tarragon sprig  
*Muddle tarragon leaves with simple syrup in cocktail shaker. Combine remaining ingredients in shaker with ice. Shake, strain into cocktail glass. Garnish.*

### **Test Pilot**

1 1/2 oz dark Jamaican rum  
3/4 oz white rum  
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: cherry [5] 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.*

### **Thai Boxer**

10 leaves Thai basil

1 sprig mint

1 sprig cilantro

1 oz coconut milk syrup

1 1/2 oz white rum

1 oz lime juice

1 drop vanilla

1 1/2 oz ginger beer

Garnish: sprig Thai basil

*Muddle herbs with coconut syrup. Add remaining ingredients except ginger beer to shaker with ice. Shake well and double-strain into rocks glass containing ginger beer. Fill glass with ice. 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.*

### **Ti' Punch**

2 oz rhum agricole

1/4 oz cane syrup (or less to taste)

Lime wedge (to taste)

*Combine ingredients with ice in old fashioned glass. Stir to combine.*

### **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.*

### **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 Tequila, silver  
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 Tequila, reposado  
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 sparkling wine  
*Combine all ingredients except sparkling wine in shaker with ice. Shake, strain into cocktail glass. Top with sparkling wine.*

### 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 (1/2 in)  
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 chilled wine glasses or coupes, grating additional nutmeg on top immediately before serving. (Note: for a more traditional egg nog, substitute 2 oz each of brandy and spiced or regular rum for the tequila and sherry.)*

### **Crafty and Elusive Elk**

1 oz Tequila, silver  
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.*

### **Dill Paloma**

1 fresh dill sprig  
2 slices cucumber  
Pinch salt  
2 oz blanco tequila  
3/4 oz lime juice  
4 oz bottled grapefruit soda, like Jarritos  
Garnish: cucumber slice, dill sprig

*Muddle dill, cucumber and salt. Add remaining ingredients except soda to shaker with ice. Shake well and strain (do not*

*double-strain) into Collins glass containing 4 oz of grapefruit soda. Fill with ice. 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 slices cucumber  
2 oz tequila  
1/2 oz St Germain  
1 oz lime juice  
1/2 oz simple syrup

Garnish: 1 dash Peychaud's Bitters, cucumber slice

*Muddle cucumber in shaker. Add remaining ingredients to shaker with ice. Shake and strain into ice-filled rocks glass. Garnish.*

### **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 Tequila, silver  
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 Tequila, silver  
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 tsp 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, silver 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 [3]  
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, silver 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 Tequila, reposado  
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, silver 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, silver 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, silver 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.*

### **Pearl of Puebla**

4 sprigs oregano  
1 bsp agave nectar  
2 oz mezcal  
3/4 oz Yellow Chartreuse  
3/4 oz lime juice  
1 bsp absinthe  
*Muddle oregano with agave nectar. Add remaining ingredients to cocktail shaker with ice. Shake, double-strain into cocktail glass.*

### **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 Tequila, silver

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 sparkling wine  
Garnish: orange twist  
*Combine all ingredients except sparkling wine in shaker with ice. Shake, strain into flute. Top with sparkling wine, 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. Stir well and strain into prepared glass.*

### 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 (2:1) [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.*

### **Morning Star Cocktail**

1 1/2 oz pisco  
1 1/2 oz grapefruit juice  
1/2 oz thyme-infused simple syrup [2]  
1/2 oz lime juice  
Pinch of sea salt

1 dash of grapefruit bitters  
Garnish: thyme sprig  
*Combine all ingredients in shaker with ice. Shake well, strain into ice-filled rocks 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 Caesar

1 1/2 oz vodka  
4 oz Clamato juice  
2 dashes Worcestershire sauce  
2 dashes Tabasco  
Prep: rim Collins glass with celery salt  
Garnish: celery stalk or as desired  
*Combine ingredients in shaker with ice. Roll to mix. Strain into ice-filled highball 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.*

## Bullshot

1 1/2 oz vodka  
2 1/2 oz Campbell's beef broth  
2 dashes of Worcestershire sauce  
2 dashes of Tabasco hot sauce  
Juice from the wedge of a lemon  
Garnish: freshly ground black pepper  
*Combine ingredients in shaker with ice. Shake and strain into ice-filled rocks 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.*

### **Cucumber Cooler**

3 cucumber slices  
1 sprig mint  
1 1/2 oz vodka  
1 oz St Germain  
1 oz lime juice  
1 oz club soda  
*Muddle cucumber slices. Add remaining ingredients except club soda. Shake well, strain into ice-filled highball glass. Top with soda and stir to mix.*

### **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 ingredients in mixing glass with ice. Stir well, strain into a rocks glass (no ice). Garnish.*

### **Generally Regarded as Safe**

2 oz Wendy Peppercorn  
3/4 oz lemon juice  
1 tsp strawberry jam  
1 dash Peychaud's Bitters  
1 oz sparkling wine  
Garnish: pink peppercorns  
*Combine all ingredients except sparkling wine in shaker with ice. Shake, strain into cocktail glass. Top with sparkling wine. 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.*

### **Jennifer's Favorite**

1 1/2 oz Wendy Peppercorn  
3/4 oz Cointreau  
1/2 oz lemon juice  
1/2 oz grenadine [2]  
Garnish: Lemon twist  
*Combine all ingredients in shaker with ice. Shake, strain into cocktail glass. 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.*

### **Simply Soy**

2 slices ginger  
2 oz vodka  
1/2 oz soy-sesame simple syrup [3]  
1/4 oz lemon juice  
2 dashes chocolate bitters  
Prep: rocks glass rimmed with mix of toasted sesame seeds and sugar  
Garnish: candied ginger  
*Muddle ginger very well. Combine all ingredients in shaker with ice. Shake and double-strain into ice filled rocks 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.*

### **Winter Sangria**

1 1/2 oz red wine  
1 1/2 oz vodka  
1/2 oz St George Spiced Pear Liqueur  
1/4 oz maple syrup  
1/4 oz lemon juice  
1 oz club soda

Garnish: nutmeg, pear slices  
*Combine all ingredients except club soda in mixing glass with ice. Stir and strain into ice-filled Collins glass. Top with club soda.*

## Other Base Spirits

### Amaro

#### 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.*

#### 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.*

#### 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.*

## **Cordials**

### **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.*

### **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.*

### **Hey Natalie**

1 oz absinthe

1/2 oz curacao

1/2 oz Velvet Falernum

4 dashes chocolate bitters

1 egg white

Garnish: grated orange zest

*Combine ingredients in shaker without ice.*

*Shake for 10 seconds, then add ice and  
shake again. Strain into cocktail glass.*

*Garnish.*

### **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 grapefruit juice

1 pinch salt

2 oz sparkling wine

*Combine all ingredients except sparkling  
wine in shaker with ice. Shake, strain into a  
cocktail glass. Top with sparkling wine.*

### **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.*

### **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] (optional)

*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.*

## **Port, Sherry, Vermouth and Similar**

### **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.*

### **Board of Directors**

1 1/2 oz Dry Vermouth

1/2 oz Lemon Juice

1/2 oz Green Chartreuse

1/4 oz Honey Syrup (2:1) [2]

Garnish: lemon twist

*Combine ingredients in mixing glass with ice. Shake, strain into 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.*

### **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.*

### **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.*

## **Wine & Sake**

### **Champagne Cocktail**

1 cube sugar  
Angostura bitters  
5 oz sparkling wine  
Garnish: lemon twist  
*Fill flute with sparkling wine. 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 Sezechuan 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 tsp 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 wine.)*

### **Your House Champagne Cocktail**

1/2 oz liqueur  
2 dash bitters  
5 oz 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

2 cups brandy or bourbon [1]  
1/4 cup mulling spices  
*Combine brand and mulling spices in jar or bottle. Let sit for 10 minutes to a couple of days, or until it's as spiced as you like. Strain and use.*

### Mushroom Infused Bourbon

8 oz bourbon  
1/2 oz dried mushrooms  
*Combine in jar, steep for 12-36 hours. Strain.*

### 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 (for syrups marked "2:1" use 2 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**

Combine 6 oz cold simple syrup (made from ½ cup each of sugar and water) with 1 tsp vanilla extract.

## **3. Specialty Syrups**

### **Coconut Milk Syrup**

2 cups sugar 1 cup water 1 can coconut milk  
1/4 tsp salt  
Make simple syrup from water and sugar. Let cool. Empty coconut milk into tall container. Add 1 can worth of the simple

syrup you made. Add salt. Mix with an immersion blender to combine.

### **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.

### **Eucalyptus Syrup**

4 oz water  
4 oz sugar  
24 fresh eucalyptus leaves  
Combine ingredients in saucepan and bring to a boil. Remove from heat, cover, and let steep for 15 minutes. Strain leaves from syrup, 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.

### **Lemon-Tarragon Cordial**

Peel of 1 1/2 lemons (avoid white)  
Juice of 1 1/2 lemons  
1 cup sugar  
1 cup water  
Generous amount of tarragon  
*Bring first four ingredients to a boil in saucepan. Turn off heat, add tarragon, let steep for 20 minutes. Strain.*

### **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.*

### **Passion Fruit Syrup**

*Combine equal parts passion fruit pulp with simple syrup made from 2 parts of water to 1 part of sugar.*

### **Soy-Sesame Simple Syrup**

3/4 oz soy sauce  
2 1/4 oz water  
3 oz sugar  
Few drops sesame oil  
*Combine ingredients in saucepan. Heat until sugar dissolves. Let cool, store refrigerated.*

### **Spiced Cider Syrup**

4 cups fresh apple cider  
2 cinnamon sticks  
4 whole allspice berries  
1 teaspoon whole cloves  
2 teaspoons whole black peppercorns  
*Combine ingredients in saucepan. Bring to a boil then reduce heat to a vigorous simmer. Cook uncovered, until reduced by 3/4, about 2 hours. Store refrigerated.*

## **4. Shrubs**

### **Basic Shrub Technique**

<http://drinks.seriousseats.com/2011/06/coc ktail-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 least 2 days before eating, and up to several months.*

### Curry Tincture

3 oz Everclear  
1 tbsp curry powder  
*Combine in jar. Let sit 8-24 hours, shaking periodically. Allow curry powder to settle to bottom, carefully pour off liquid.*

### Don's Gardenia Mix

*Using a spatula or an electric kitchen mixer, cream 1 oz of honey with 1 oz of softened, unsalted butter; add 1 tsp of cinnamon infused syrup, 1/2 tsp of vanilla syrup and 1/2 tsp of allspice liqueur. Refrigerate the remainder for up to 1 week.*

### 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 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.*

### 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.*

### 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.*

### Spiced Squash Puree

4 oz squash or pumpkin puree  
4 oz unsalted butter, softened  
4 oz dark brown sugar  
3/4 tsp each ground cinnamon, nutmeg, allspice  
1/4 tsp ground cloves  
*Combine in food processor until well blended. Store refrigerated.*

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