

TAMMY'S
TASTINGS

**2011-2018
Cocktail Class
Recipe Book**

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UNIQUE FOOD AND DRINK EXPERIENCES

Table of Contents

| | |
|---|-----------|
| Welcome! | 3 |
| Whiskey | 4 |
| Gin & Aquavit | 16 |
| Rum & Sugarcane Spirits | 28 |
| Tequila & Mezcal | 36 |
| Brandy | 43 |
| Vodka | 47 |
| Other Base Spirits | 50 |
| Amaro..... | 50 |
| Cordials | 51 |
| Port, Sherry, Vermouth and Similar | 53 |
| Wine & Sake..... | 54 |
| The Annual Weird Vegetable Cocktails | 56 |
| Cocktails Served Hot | 58 |
| Hot Buttered Rums | 58 |
| Hot Toddies..... | 58 |
| Spiked Hot Chocolate..... | 59 |
| Other Hot Drinks..... | 60 |
| Punches & Nogs | 61 |
| Nogs | 61 |
| Punches..... | 61 |
| Ingredients | 63 |
| 1. Infused Spirits..... | 63 |
| 2. Basic Syrups..... | 63 |
| 3. Specialty Syrups | 64 |
| 4. Shrubs | 65 |
| 5. Other | 65 |
| Alphabetical Index by Recipe Name | 66 |

Welcome!

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

This cocktail recipe book collects almost all¹ of the drinks taught in over 7 years of public classes. Some of the recipes are ones 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 mostly 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 Spirits* section includes drinks that use non-traditional base spirits, like amari, cordials/liqueurs, vermouth, sherry and port, as well as drinks featuring wine or champagne without any base spirit modifiers. This year I added three new chapters. Two of them – *Drinks Served Hot* and *Punches & Nog* – are pretty self-explanatory! The third is a bit more eclectic. In each year's Farm-to-Glass cocktails class we make a drink featuring a new vegetable. Many of these require odd specialty syrups or ingredients that won't ever get used in any other drink. So I've separated those out into *The Annual Weird Vegetable Cocktails* chapter. Other farm-to-glass cocktails featuring cucumbers, berries, herbs and more remain in the regular listings.

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 numbered part of the ingredient section which begins on page 63.

Happy mixing!

Tammy Coxen
Tammy's Tastings
December 30, 2018

¹ For the first time this year I did some culling based on quality and cut a few recipes that I wouldn't want you to make.

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.

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: 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 Milk Punch

1 1/2 oz bourbon
1/2 aged blended rum
1 1/2 oz milk
1/2 oz cinnamon infused simple syrup [2]
2 dashes Angostura bitters
Garnish: nutmeg
Combine all ingredients in shaker with ice. Shake and strain into ice-filled highball 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: 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 Bittermens Xocolatl Molé 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
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.

Dark Skies Ahead

1 oz rye (pref 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 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.

Fallback

2 oz bourbon
1/4 oz Nux Alpina
1/4 oz maple syrup
1 dash Bittermens Xocolatl Molé bitters
Combine all ingredients in mixing glass with ice. Stir, strain into ice filled rocks glass, garnish.

Fallback #2

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 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
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 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 scotch

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.

Gold Rush

2 oz bourbon

1 oz honey syrup

3/4 oz lemon juice

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

Greenpoint

2 oz rye (pref 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.

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.

Laissez les Bons Temps Rouler

2 oz rye

1/2 oz Cherry Heering

1/2 oz ginger liqueur

2 dashes orange bitters

Rinse: absinthe

Garnish: orange twist

Rinse chilled old fashioned glass with absinthe.

Combine all ingredients in mixing glass with ice.

Stir, strain into 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 simple 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: cherry [5]
Combine all ingredients in mixing glass with ice. Stir, strain into a cocktail glass. Garnish.

Manhattan (Bourbon)

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

Manhattan (Perfect)

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.

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.

Meat Hook

2 oz rye (pref Rittenhouse)
1 oz Punt e Mes
1/2 oz Ardbeg 10 Year
1/4 oz Maraschino liqueur
Garnish: cherry [5]
Combine ingredients in mixing glass with ice. Stir, strain into cocktail glass. Garnish.

Midtown

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

Mint Julep

<http://www.seriousseats.com/recipes/2010/04/ho-w-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 twist
Combine ingredients over ice in an old fashioned/rocks glass. Stir well. Garnish.

Old Fashioned (with fruit)

2 oz bourbon or rye
1/2 oz simple syrup
2 dashes Angostura bitters
1/2 orange wheel
2 brandied cherries
Club soda
Garnish: orange twist and 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.

Peanut Malt Flip

2 oz Macallan 12 Yr 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.

Penicillin

3 slices ginger
2 oz blended scotch
3/4 oz lemon juice
3/4 oz honey syrup
1/4 oz Laphroaig scotch

Muddle ginger in shaker. Add remaining ingredients except Laphroaig to shaker with ice. Shake, strain into ice-filled rocks glass.

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 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.

Remember the Maine

2 oz rye
3/4 oz sweet vermouth
2 bsp Cherry Heering
1/2 bsp absinthe
Garnish: cherry [5]

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

Rob Roy

2 oz scotch
1 oz sweet vermouth
2 dashes Angostura bitters
Garnish: 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 simple syrup [2]
1/2 oz lemon juice
1/4 oz Nux Alpina walnut liqueur
3 oz rye IPA
Combine all except beer in shaker with ice. Shake, strain into beer tulip glass with ice. Top with beer, gently stir.

Sazerac

2 oz rye
1/2 oz simple syrup
4 dashes Peychaud's Bitters
Rinse: Absinthe
Garnish: lemon twist
Rinse old fashioned glass with absinthe. Combine all ingredients in shaker with ice. Stir, strain into glass. Garnish.

Scarecrow

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

Scofflaw

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

Seelbach

3/4 oz bourbon
1/2 oz Cointreau
7 dashes Peychaud's Bitters
7 dashes Angostura bitters
4 oz 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 scotch
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 scotch
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
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 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
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.

Turkey and Sage

5 leaves sage
3/4 oz simple syrup
2 oz Wild Turkey Bourbon
3/4 oz lemon juice
Garnish: sage leaf
Muddle sage with simple syrup (or make a sage-infused simple syrup). Combine all ingredients in shaker with ice. Shake well and strain into ice filled rocks glass. Garnish.

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.

Two Stone

2 oz rye (pref Rittenhouse)

1 oz cream-style sherry

1/4 oz Pierre Ferrand dry curacao

2 dashes Angostura bitters

Garnish: flamed orange twist

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: 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.

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 bsp 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 10 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

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.

You're My Boy Blue

8-10 blueberries

1 3/4 oz bourbon

3/4 oz St Germain

1/2 oz lemon juice

1 tsp simple syrup

Garnish: lemon twist

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

Gin & Aquavit

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
Garnish: apple slice
Combine all ingredients in shaker with ice. Shake and strain into ice-filled rocks glass. Garnish.

Aquavit Gimlet

1 mint leaf
2 oz aquavit
3/4 oz simple syrup
3/4 oz lime juice
Garnish: mint sprig
Combine all ingredients in shaker with ice. Shake well and strain cocktail 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 liqueur
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
1/4 oz lemon juice
Garnish: lemon twist
Combine all ingredients in shaker with ice. Shake, strain into cocktail glass, garnish.

Belgian 75

1 1/2 oz gin
1/2 lemon juice
1/2 oz simple syrup
2 oz Chimay White
Garnish: lemon twist
Combine all ingredients except sparkling wine in shaker with ice. Shake, strain into flute. Top with sparkling wine, 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

Combine all ingredients except sparkling wine in shaker with ice. Shake and strain into flute. Top with sparkling wine, garnish.

Bronx

2 oz gin
1 oz orange juice
1/2 oz sweet vermouth
1/2 oz dry vermouth
Garnish: orange twist

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

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

Combine all ingredients except sparkling wine in shaker with ice. Shake, strain into flute. Top with sparkling wine, garnish.

Citrus-Herb Cooler

1 1/2 oz gin
1 1/2 oz tangerine, clementine or orange juice
3/4 oz herb infused simple syrup [2] (rosemary, thyme, sage, etc)
1/2 lemon juice
1 oz ginger beer
Garnish: herb sprig

Combine all except ginger beer in shaker with ice. Shake, strain into ice-filled rocks glass. Top with ginger beer, 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 remaining ingredients to shaker without ice. Shake for 10 seconds, then add ice and shake hard for at least 15 seconds. Double strain into cocktail glass.

Colony Cocktail

1 1/2 oz gin
3/4 oz grapefruit juice
1/4 oz Maraschino liqueur

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.

Corleone

5 green grapes
1 1/2 oz gin
1/2 oz grappa
1/2 oz lemon juice
1/2 oz simple syrup
1 dash orange bitters

Garnish: grape on rim of glass

Muddle grapes in shaker tin. Add remaining ingredients to shaker with ice. Shake and double strain into cocktail glass. Garnish.

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 Fizz

1 cucumber slice
1 1/2 oz aquavit (pref Norden)
1 oz lemon juice
1/2 oz Green Chartreuse
1/2 oz honey syrup
2 oz club soda

Garnish: dill sprig

Muddle cucumber slices in shaker. Add remaining ingredients except club soda. Shake for 15 seconds, and strain to remove ice and cucumber chunks. Shake again for 5 seconds. Add 2 oz club soda to tall glass. Pour shaken cocktail into glass slowly to allow foam to rise and set. Garnish.

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.

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

Easy Street

1 blackberry & 1/2 strawberry
1 1/2 oz gin
3/4 oz Byrrh
3/4 oz lemon juice
1/2 oz simple syrup
Top: 4 dashes Peychaud's bitters
Top: 1/2 oz port
Garnish: berries

Muddle berries. Adding remaining ingredients. Shake and strain into rocks glass filled with crushed ice. Top with bitters and port, garnish.

Eucalyptus Sour

1 1/2 oz gin
3/4 oz eucalyptus infused simple syrup [3]
1/2 oz lime juice
1 egg white
Garnish: eucalyptus leaf

Combine ingredients in shaker without ice. Shake for 10 seconds, then add ice and shake hard for at least 15 seconds. 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 10 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 10 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 all ingredients except sparkling wine 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 & Tonic (Spanish)

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.

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 discard. 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 10 seconds, then add ice and shake hard for at least 15 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

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 un-strained 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

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.

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

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.

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 liqueur

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

Lavender Negroni

1 oz aquavit (pref Norden)
1 oz Aperol
1 oz Cocchi Dopo Teatro
1 dash Scrappy's lavender bitters
Garnish: lemon twist, lavender buds

Combine ingredients in a mixing glass. Add ice and stir well. Strain into cocktail glass or ice-filled rocks glass as desired. 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 [3]
2 oz ginger beer
2 dashes Madras tincture

Combine all except ginger beer and tincture in shaker with ice. Shake, strain into ice-filled rocks glass. Top with ginger beer and garnish with tincture floated on top.

Malabar

1 1/2 oz gin (pref Plymouth)
3/4 oz black pepper infused simple syrup [2]
3/4 oz lemon juice
Garnish: black pepper

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

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
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
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
1 oz lemon juice
3/4 oz simple syrup
1 egg white

Garnish: basil leaf

Muddle strawberry and basil in shaker. Combine all ingredients in shaker without ice. Shake for 10 seconds, then add ice and shake hard for at least 15 seconds. 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.

Norden Sour

1 3/4 oz aquavit (pref Norden)
3/4 oz lemon juice
1/2 oz orgeat [2]

1/4 oz Maraschino liqueur

2 dashes Peychaud's Bitters

Garnish: lemon twist, sage

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

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: nutmeg

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

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]

Combine all ingredients in shaker without ice. Shake for 10 seconds, then add ice and shake hard for at least 15 seconds. Strain into cocktail glass.

Primrose Hill

1 3/4 oz gin
1/2 oz dry vermouth
1/4 oz Maraschino liqueur
1 bsp Fernet Branca

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

Queens

1 1/2 oz gin
1 oz pineapple juice
3/4 sweet vermouth
3/4 oz dry vermouth

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

Raging Bull

1 oz aged aquavit
1 oz reposado tequila
1 oz Averna
1 dash Bittermens Xocolatl Molé bitters
Garnish: orange twist

Combine ingredients in a mixing glass. Add ice and stir well. Strain into ice-filled rocks glass. Garnish.

Ragnaraquavit

3/4 oz aquavit
3/4 oz Maraschino liqueur
3/4 oz Yellow Chartreuse
3/4 oz lime juice

Combine all ingredients in shaker with ice. Shake, 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 10, then add ice and shake hard for 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.

Saturn

1 1/4 oz 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 10 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)

Spring 75

1 1/2 oz gin
3/4 oz St Germain
1/2 oz lemon juice
1 dash lavender bitters
2 oz sparkling wine
Garnish: lemon twist

Combine all ingredients except sparkling wine in shaker with ice. Shake, strain into flute. Top with sparkling wine, garnish.

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.

Strawberries and Cream

1 strawberry
1 1/2 oz gin
1 oz cream
1/2 oz lemon juice
1/2 oz lime juice
1/2 oz simple syrup
8 drops rhubarb bitters
2 oz club soda

Muddle strawberry in shaker. Combine all except club soda in shaker with ice. Shake well, double strain into Collins glass. Top with club soda and add ice to fill.

Success

1 oz aged aquavit
1 oz rye
1/4 oz crème de cacao
2 dashes Peychaud's bitters
Garnish: lemon twist

Combine ingredients in a mixing glass. Add ice and stir well. Strain into an ice-filled rocks glass. 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 for 10 seconds, then add ice and shake hard for at least 15 seconds. Strain into an ice-filled highball glass. Top with club soda. Garnish.

The Great Dane

1 1/4 oz aquavit
1/2 oz Cointreau
1/4 oz Velvet Falernum
1/2 oz passion fruit syrup [3]
1/2 oz lemon juice

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

The Osborn

2 pieces fresh pineapple
2 slices jalapeno
2 oz gin
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
1 oz Pimm's
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 Angostura bitters
Garnish: as desired

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
3/4 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.

Water Hill

1 1/2 oz barrel aged gin (pref A2 Distilling Co Fall)
1 oz sweet vermouth
1/4 oz Cynar
1/4 oz Amaro Nonino
1 dash Angostura bitters

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

Watermelon Gin Rickey

2 oz gin
2 oz 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

Combine all ingredients in shaker with ice. Shake for 10 seconds, then add ice and shake hard for at least 15 seconds. Strain into cocktail class.

Zander

2 oz genever
1 1/2 oz Punt e Mes
1/2 oz Benedictine
1 dash Angostura bitters
1 dash 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
1/2 oz cinnamon infused simple 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.

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.

Chocolate Martica

1 oz aged rum (pref Jamaican)
1 oz cognac
1 oz sweet vermouth
1/4 oz Maraschino liqueur
2 dash Bittermens Xocolatl Molé 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.

Cuba Libré

2 oz light rum
4 oz Coca-Cola
1/2 oz lime juice (or to taste)
Combine all ingredients in glass with ice.

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

Daiquiri #2

2 oz light rum
3/4 oz orange curacao
1/2 oz lime juice
1/2 oz orange juice
Combine all ingredients in shaker with ice. Shake and 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 10 seconds, then add ice and shake hard for at least 15 seconds. Double strain into cocktail glass. Sprinkle with cinnamon.

Drunken Dodo

2 oz aged rum
3/4 oz sweet vermouth
1/4 oz allspice dram
2 dashes Angostura bitters
Garnish: orange twist
Combine all ingredients in mixing glass with ice. Stir, strain into a cocktail glass. Garnish.

Drunken Skull

1 1/2 oz aged rum
1/2 oz lime juice
1/2 oz grenadine [2]
2 dashes absinthe
3 oz sparkling wine
Combine all ingredients except sparkling wine in shaker with ice. Shake, strain into flute. Top with sparkling wine.

El Presidente

1 1/2 oz light rum
1 1/2 oz Blanc vermouth
1 bsp orange curacao
1/2 bsp grenadine [2]
Garnish: orange twist, cherry [5]
Combine ingredients in mixing glass with ice. Stir, strain into cocktail glass. Garnish.

Escape from Monkey Island

1 1/2 oz dark rum
1/2 oz mezcal
3/4 oz Amontillado sherry
1/2 oz orgeat [2]
1/2 oz Crème de Banana
3/4 oz lime juice
2 dashes Angostura bitters
Garnish: “with Tiki intent”

Combine all ingredients in shaker with a big scoop of crushed ice. Shake and pour into a rocks glass or Tiki mug without straining. Add additional crushed ice to fill. Garnish.

Falinum

2 oz column still aged rum
1/2 oz Velvet Falernum
1 oz lemon juice
1 oz coconut milk syrup [3]
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.

Freaky Tiki

2 oz spiced rum
1 oz pineapple juice
1/2 oz lime juice
1/2 oz orgeat [2]
1/4 oz grenadine [2]
1/4 oz Campari

2 dash Angostura bitters
Combine all ingredients in shaker with ice. Shake and strain into cocktail glass. Garnish as desired.

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.

Hemingway Daiquiri

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

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

Ho`oilō Punch

3/4 oz demerara Rum (pref El Dorado 5 year)
1/2 oz Cruzan 151
1/2 oz Batavia Arrack
1/4 oz Solerno
1/2 oz white grapefruit juice
1/2 oz lime juice
1 oz blood orange

1/2 oz cinnamon infused simple syrup [2]
1 dash Bitterman’s Elemakule bitters
Garnish: blood orange wheel & mint sprig
Combine all ingredients in shaker with ice. Shake and pour with ice into a tall chimney or highball glass. Garnish.

Hotel Nacional

1 1/2 oz aged rum (or white)
1/4 oz apricot liqueur
1 oz pineapple juice
1/2 oz lime juice
1/2 oz simple syrup

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

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

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

Kon-Tini

1 1/2 oz light rum
1/2 oz dark rum
3/4 oz Domaine de Canton
3/4 oz Velvet Falernum
3/4 oz lime juice
8 drops Bittermans Tiki bitters

Garnish: spiral lime twist
Combine all ingredients in shaker with ice. Shake and strain into cocktail glass. Garnish.

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.

La Chappara

1 1/2 oz aged rum
1 1/2 oz sweet vermouth
1/2 tsp sugar
Peel from 1 lime

Cut a long spiral twist of the entire peel of the lime. Express lime oil into mixing glass, reserve spiral for garnish. Combine remaining ingredients in mixing

glass with ice. Shake and strain into cocktail glass. Garnish with lime spiral.

Luau Daiquiri

2 oz light 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

2 oz aged blended rum (or combination of rums)
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.

Mara-Amu

1/2 oz light 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 liqueur
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 Molé bitters

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

Old Cuban

3/4 oz lime juice
1 oz simple syrup
6 mint leaves
1 1/2 oz aged rum
2 dash Angostura bitters
2 oz 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.

Old Trousers

1 oz aged blended rum
1/2 oz black blended rum (pref Goslings)
1/2 oz honey syrup
1 dash Angostura bitters
6-8 oz Guinness stout
Garnish: big pinch ground cinnamon

Add all ingredients except beer to 10 oz snifter or rocks glass. Stir to combine. Top with beer, garnish with cinnamon sprinkled on top.

Paddington

1 1/2 oz aged rum
1/2 oz Lillet Blanc
1/2 oz grapefruit juice
1/2 oz lemon juice
1 bsp orange marmalade
Rinse: absinthe

Garnish: grapefruit twist
Rinse cocktail glass with absinthe. Combine all ingredients in shaker with ice. Shake, strain into cocktail glass. Garnish.

Painkiller®

2 oz Pussers rum
4 oz pineapple juice
1 oz orange juice
1 oz cream of coconut (or coconut milk syrup) [3]
Garnish: nutmeg

Combine all ingredients in shaker with ice. Shake well and strain into large goblet filled with crushed ice. 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.

Platanos en Mole Old Fashioned

2 oz blended aged rum
1/4 oz crème de banane
12 drops Bittermens Xocolatl Molé bitters
Garnish: pinch cayenne powder
Combine ingredients in mixing glass with ice. Stir, strain into cocktail glass. 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 light rum
3/4 oz lime juice
1/2 oz Rhum Clement Creole Shrubbb
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 light rum
3/4 oz lemon juice
1/2 oz raspberry syrup [3]
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 light 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 light rum
1 oz lemon juice
1/2 oz cinnamon infused simple syrup [2]
Garnish: strawberry
Combine all ingredients in shaker with ice. Shake, strain into old fashioned glass filled with crushed ice. Garnish.

Smokin' Mango Daiquiri

2 oz light rum

1 1/2 oz mango nectar

3/4 oz lime juice

Pinch chipotle powder

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

Spiced Apple Old Fashioned

2 oz aged rum (or whiskey)

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 light 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.

Tarragon Daiquiri

3 sprigs tarragon

1/2 oz simple syrup

2 oz light 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 light 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 [3]

1 1/2 oz light 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 light 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 rum 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 light 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 Demerara rum

3/4 ounce lime juice

1/2 ounce falernum

2 teaspoons grapefruit juice (pref white)

1 teaspoon cinnamon infused simple syrup [2]

1 teaspoon grenadine [2]

6 drops Pernod

1 dash Angostura bitters

Garnish: mint sprig

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

Tequila & Mezcal

17th Century

1 1/2 oz mezcal

3/4 oz Lillet Blanc/Cocchi Americano

3/4 oz white crème de cacao

3/4 oz lemon juice

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

21st Century

1 1/2 oz blanco tequila

3/4 oz white crème de cacao

3/4 oz lemon juice

Rinse: Absinthe

Rinse cocktail glass with absinthe. Combine remaining ingredients in shaker with ice. Shake, strain into rinsed glass.

92 Siestas

2 oz reposado tequila

1 oz Domaine de Canton

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.

Bee Sting

1 slice jalapeno (1/2 in)

1 1/2 oz reposado tequila

3/4 oz lemon juice

3/4 oz honey syrup

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.

Cortez the Killer

2 oz blanco tequila

3/4 oz Bonal Gentiane Quina

1/4 oz crème de cacao

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

Crafty and Elusive Elk

1 oz blanco tequila

1/2 oz mezcal

1/2 oz falernum

1/2 oz Maraschino liqueur

3/4 oz lime juice

2 dash Regan's orange bitters

Garnish: lime wheel

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

East Village Athletic Club

1 1/2 oz blanco tequila

3/4 oz lime juice

1/2 oz Yellow Chartreuse

1/2 oz Grand Marnier

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

El Peppino Fresco

2 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.

Elvis & the Mexican Ghost

1 oz mezcal
3/4 oz Giffard Banane du Bresil
1/2 oz Ancho Reyes
3/4 oz lime juice
Combine ingredients in shaker with ice. Shake, strain into cocktail glass.

Federation

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

Fresa Verde

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

Goya's Coup de Gras

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

Holy Striker

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

In-Sandiary

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

JakeWalk

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

La Catrina

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

La Manzana

1/4 apple, cut into pieces
1 1/2 oz silver tequila
1 bsp agave nectar
1 dash Bittermens Xocolatl Molé bitters
2 oz hard cider
Garnish: lemon twist
Muddle apples in shaker. Add remaining ingredients except cider to shaker with ice. Shake and double-strain into ice-filled rocks glass. Top with cider. 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, blanco or reposado
3/4 oz Cointreau
3/4 oz lime juice
1/4 oz simple syrup
If desired, rim cocktail glass with salt. Combine all ingredients in shaker with ice. Shake, strain into cocktail glass or into old fashioned glass over ice.

Margarita Verde

2 oz blanco tequila
3/4 oz Ancho Reyes Verde
3/4 oz lime juice
1/4 oz simple syrup
Garnish: Pinch salt
Combine ingredients in shaker with ice. Shake, strain into ice-filled rocks glass. Garnish.

Marrakech Express

1 oz mezcal
1 oz pomegranate juice
1/2 oz lemon juice
1/2 oz simple syrup
1/2 tsp harissa paste
1/4 tsp rose water
Garnish: pomegranate seeds, pink peppercorn, flaky salt
Combine ingredients in shaker with ice. Shake well and strain into ice-filled rocks glass. Garnish.

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 anejo tequila
3/4 oz Lillet Blanc or Cocchi Americano
1/4 oz Benedictine
3 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 Molé bitters
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
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 #1

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 #2

2 oz blanco or reposado tequila
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.

Paloma #3

2 oz blanco or reposado tequila
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 #4 (La Nuestra Paloma)

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

Paloma #5 (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.

Party Cat

1 oz mezcal
1 oz grapefruit juice
1/2 oz simple syrup
1/4 oz lime juice
1 dash cardamom bitters
2 oz sparkline wine
Combine all except sparkling wine in shaker with ice. Shake well, strain into cocktail glass. Top with sparkling wine.

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.

Santa Rosa

1 1/2 oz mezcal
1/2 oz Ancho Reyes
1/4 oz crème de cacao
1/4 oz Angostura bitters
Garnish: orange twist
Stir with ice and strain into a single old fashioned glass. Garnish.

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."

Tattletale

1 1/2 oz reposado tequila
3/4 oz lime juice
3/4 oz marshmallow fluff
2 tsp apple butter
Combine ingredients with immersion blender. Transfer to cocktail shaker with ice. Shake well and strain into cocktail glass.

Tequila por mi Amante

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

The Good Cork

1 oz Irish whiskey (pref Redbreast 12)
1 oz mezcal (pref Vida)
1/2 oz Benedictine
2 dashes Peychaud's bitters
16 drops Smoked Apple Chicory Bitters
Garnish: apple slice
Combine all ingredients in mixing glass with ice. Stir until well chilled, strain into old fashioned glass over ice. Garnish.

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.

Troy Dynasty

2 oz blanco tequila
3/4 oz St Germain
1 oz lime juice
1/4 oz agave nectar
1 1/2 oz club soda
1 dash Black Ink Mint-Hibiscus Bitters
Garnish: mint sprig
Combine all except club soda in shaker with ice. Shake, strain into highball glass. Top with club soda and add ice to fill glass. Garnish.

Ultima Palabra

3/4 oz blanco tequila
3/4 oz lime juice
3/4 oz Green Chartreuse
3/4 oz Maraschino liqueur
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
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 10 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 ingredients except sparkling wine in shaker with ice. Shake, strain into flute. Top with sparkling wine, garnish.

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
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.

Forbidden Fruit

1 oz apple brandy
1 1/4 oz Dolin Blanc vermouth
1/2 oz orgeat [2]
1/2 oz lime juice

Combine ingredients in shaker with ice. Shake, 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 Rose

2 oz apple brandy
3/4 oz lemon juice
3/4 oz grenadine [2]
1 dash orange bitters

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

Jack Rose (Spiced)

2 oz apple brandy
3/4 oz lemon juice
3/4 oz spiced grenadine [2]
Garnish: star anise

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

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 apple brandy
3/4 oz lemon juice
3/4 oz Yellow Chartreuse
3/4 oz sweet vermouth
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.

Marconi Wireless

2 oz apple brandy
1 oz sweet vermouth
2 dashes orange bitters
Garnish: cherry [5]

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

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 without ice.

Shake for 10 seconds, then add ice and shake hard for at least 15 seconds. Strain into a cocktail glass, garnish with drops of bitters on top of egg white foam.

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 Alpes
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.

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

Gotham Cocktail

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

Grace Note

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

In a Jam

1 heaping tbsp jam
1 1/2 oz vodka
3/4 oz lemon juice
3 oz sparkling wine
Garnish: lemon twist
Combine all ingredients except Prosecco in shaker with ice. Shake, strain into ice filled rocks glass. Top with sparkling wine, garnish.

Jennifer's Favorite

1 1/2 oz Wendy Peppercorn vodka
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 Valentine Distilling 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.

Pink Panther

1 1/2 oz vodka
1/2 oz Velvet Falernum
1/4 oz Aperol
1/2 oz pink grapefruit juice
1/4 oz lemon juice
8 drops Woodford Spiced Cherry Bitters
Garnish: grapefruit twist
Combine all ingredients in shaker with ice. Shake, strain into cocktail glass. Garnish.

Pomegranate Mule

1 1/2 oz vodka
1 1/2 oz pomegranate juice
1/2 oz lime juice
3 oz ginger beer
Combine ingredients with ice in Moscow Mule mug or highball glass.

Ramona

5 sage leaves
1/2 oz lemon juice
1 1/2 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.

Rosemary Lemon Drop

1 1/2 oz vodka
1/2 oz limoncello
1/2 oz lemon juice
1/2 oz rosemary infused simple syrup [2]
Combine ingredients in shaker with ice. Shake and strain into cocktail glass.

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 muddle well. Combine remaining ingredients except club soda in shaker without ice. Shake for 10 seconds, then add ice and shake hard for at least 15 seconds. 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

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 10 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 liqueur

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.

Autumn Pimm's

2 oz Pimm's
1/2 oz chai tea syrup [3]
1/2 oz lemon juice
2 oz hard cider

Garnish: apple slice, freshly grated cinnamon

Combine all ingredients except cider in shaker with ice. Strain into Collins glass and top with hard cider. Fill with ice. Garnish.

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. Shake for 10 seconds, then add ice and shake hard for at least 15 seconds. 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 hard for at least 15 seconds. 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 liqueur
1/4 oz Yellow Chartreuse
2 dashes Fee Brothers Peach Bitters
Garnish: lemon twist
Combine all ingredients in shaker with ice. Shake, strain in to an ice-filled old-fashioned glass. Garnish.

Nouvelle Fleur

1 oz St. Germain
1/2 oz blanco tequila
1/2 oz Aperol
1/2 oz lime Juice
1/2 oz Pink grapefruit Juice
1 pinch Salt
2 oz 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
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 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 (optional)
Combine all ingredients in shaker without ice. Shake for 10 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.

Appellation Cooler

1 oz dry white wine
1 oz Cocchi Americano
1 oz basil infused Dolin Blanc vermouth
1 oz club soda
Garnish: cucumber slice
Combine ingredients in wine glass. Add ice and stir. Garnish. (To make basil-infused Dolin Blanc, combine 7 basil leaves with 1 cup Dolin Blanc and infused in the refrigerator for 24 hours. Strain and store refrigerated.)

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
Garnish: lemon twist
Combine ingredients in mixing glass with ice. Shake, strain into cocktail glass. Garnish.

Burrrrooo!

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 bsp 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.

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

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 champagne flute with sparkling wine. Soak sugar cube with bitters and drop into flute. Garnish.

Cider Mimosa

2 1/2 oz apple cider

2 1/2 oz hard cider

3 dashes Angostura bitters

Rim: cinnamon sugar

Rim champagne flute with cinnamon sugar.

Combine ingredients in flute.

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.

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.

Peach-Aperol Bellini

1 oz peach puree
1/4 oz Aperol
4-5 oz sparkling wine

Place peach puree in bottom of a 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
4 oz sparkling wine

Garnish: orange twist, cranberry

Add cranberry juice and Cointreau to champagne flute. Top with sparkling wine, garnish.

Raspberry-Rose Spritzer

3 oz white or rose wine
2 oz club soda
1/2 oz raspberry syrup
3 drops rose water

Garnish: raspberry

Combine ingredients in wine glass. Add ice and stir. Garnish.

Sake Mojito

1 sprig mint
1/2 large lime, cut in wedges
1/2 simple syrup
5 oz sake
1 oz club soda

Garnish: mint sprig

Place mint sprig in bottom of cocktail shaker. Add lime wedges. Muddle. Add simple syrup and sake to shaker with ice. Shake, strain into tall glass filled with ice. Top with club soda, garnish.

San Tropez

2 1/2 oz sparkling wine
2 1/2 oz orange juice
1 bsp Pernod

Combine ingredients and pour into ice filled highball glass.

Sparkle & Spice

1/2 oz spiced cider syrup [3]
1 dash Angostura bitters
4 oz sparkling wine

Combine in champagne flute.

Winter Blossom

1 oz pomegranate juice
1/4 oz St Germain
1 dash orange bitters
4 oz sparkling wine

Garnish: lemon twist (twist and discard) and pomegranate seeds

Combine ingredients in champagne flute.

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.

The Annual Weird Vegetable Cocktails

Sweet Corn Cocktail (2012)

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 Bittermens Xocolatl Molé 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.

Kale Ginger Daiquiri (2013)

1 1/2 oz light rum
3/4 oz lime juice
3/4 oz ginger infused simple syrup [2]
1/2 oz kale juice
Combine ingredients in shaker with ice. Shake well, strain into cocktail glass.

Broadway's Alibi (2014)

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.

I Dream of Greenie (2015)

1 1/2 oz gin
1 oz minty pea syrup
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.

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.

Red King (2016)

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.

Beets Knees (2017)

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

Beet Infused Gin

1 small beet, cut up
8 oz gin
Combine in jar. Store in a dark place for 2-3 days, shaking once daily. Strain and store refrigerated.

The Cure-All (2017)

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.

Next Door to Indus Valley (2018)

3 1-inch cubes of green bell pepper

1 slice of jalapeno

1 1/2 oz gin

1 oz pineapple juice

3/4 oz lime juice

3/4 oz simple syrup

Garnish: thin slice of red pepper

Muddle bell pepper and jalapeno in shaker.

Combine remaining ingredients in shaker with ice.

Shake, double strain into cocktail glass. Garnish.

Cocktails Served Hot

Hot Buttered Rums

Hot Buttered Rum

2 tbsp spiced butter
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.

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.

Hot Butternut Rum

2 tbsp Spiced Squash Butter
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.

Spiced Squash Butter

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.

Maple Buttered Cider

1 tbsp maple butter
4 oz hot apple cider
2 oz dark rum

Combine butter and apple cider in heat-proof mug. Stir to mix. Add rum.

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.

Hot Toddies

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.

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.

Michigan Toddy

4 oz apple cider
1-1/2 oz whiskey (of your choice)
1/2 oz maple syrup
1/2 oz lemon juice

2 dashes Angostura bitters

Heat apple cider in microwave or on stove. Add remaining ingredients, stir.

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.*

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.

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.*

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.*

Spiked Hot Chocolate

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.

Aztec Hot Chocolate

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

Chartreuse Hot Chocolate

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

Hot Chocavit

1 tbsp milk-based cocoa powder
3 oz hot water
(or replace with 3 oz prepared hot chocolate from mix above)
1 1/2 oz Norden aquavit
1/2 oz Averna
1/2 oz Carpano Antica sweet vermouth
Garnish: caraway whipped cream
Combine cocoa powder and hot water in heat proof glass or mug. Add remaining ingredients and stir to combine. Garnish with caraway whipped cream. (To make whipped cream, steep 2 tbsp caraway seeds in 8 oz cold cream for 24 hours. Strain and dispense using an ISI, or whip with a mixer.)

Other Hot Drinks

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, for 30 minutes. Strain. Stir in the sugar until dissolved. Serve warm.

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.

Punches & Nogs

Nogs

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.

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 champagne coupes, grating additional nutmeg on top immediately before serving.

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

champagne coupes, grating additional nutmeg on top immediately before serving.

Aged Egg Nog

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

Punches

Billingsley Punch

1 750 mL bottle gin (pref Tanqueray 10)
8 oz Aperol
12 oz simple syrup
8 oz grapefruit juice
8 oz lemon juice
8-12 dashes Peychaud's bitters
28 oz cold club soda
Garnish: grapefruit crescents
Combine all except club soda in large pitcher or jar. Chill for at least 4 hours. Combine contents with club soda in a punch bowl. Add an ice block or large ice cubes. Garnish. Makes around 22 4-ounce servings.

Kill-Devil Punch

Step 1:
2 6-oz packages raspberries (or 1 10-oz frozen)
1/2 cup sugar
Combine in food processor and puree.

Step 2:
1 750 mL bottle aged rum
12 oz lime juice
12 oz pineapple juice
Step 2: Combine ingredients with raspberry puree in large pitcher or glass jar. Chill for at least 4 hours.

Step 3:
12 oz sparkling wine
20 oz club soda
Garnish: fresh raspberries
Step 3: Strain contents of pitcher or jar into punch bowl. Top with remaining ingredients. Add an ice block or large ice cubes. Garnish. Makes around 23 4-ounce servings.

Sweater Weather Punch

Step 1:

4 1/2 oz orange marmalade

4 1/2 oz water

Step 1: Heat marmalade and water together in a saucepan until incorporated. Let cool.

Step 2:

9 oz unsweetened 100% cranberry juice

12 oz oloroso or amontillado sherry

6 oz blended Scotch

6 oz Becherovka

8 oz water

Step 2: Combine marmalade syrup and rest of ingredients from Step 2 in 3 quart pitcher or jar. Chill for a minimum of 4 hours.

Step 3:

1 pinch kosher salt

3 dashes Angostura bitters

3 oz lemon juice

6 oz orange juice

Garnish: thinly sliced lemon wheels and whole cranberries

Step 3: Combine contents of pitcher (strain if you don't want orange bits) with remaining ingredients in a punch bowl. Add an ice block or large ice cubes. Garnish. Makes around 15 4-ounce servings.

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.

2. Basic Syrups

Simple Syrup

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

Infused Simple Syrup

1/2 cup sugar
1/2 cup 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. Let cool and store refrigerated.
Steeping quantities and times:
Cinnamon – 2 sticks, coarsely crushed, 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
Black pepper - 2 tsps lightly crushed + pinch red pepper flakes, 2 hours

Mulling Spice Infused Brandy/Bourbon

1/4 cup mulling spices
2 cups brandy or bourbon
Combine spirit 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.

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!

Rich Simple Syrup

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

Demerara Syrup

1 cup demerara or turbinado sugar
1/2 cup water
Combine in saucepan and heat just until sugar dissolves. Let cool, and store refrigerated.

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. Store refrigerated.

Spiced Grenadine

1 cup pomegranate juice
1 cup sugar
2 cinnamon sticks
5 cloves
1 piece star anise
6 allspice berries
3 cardamom pods in a saucepan
(or a tbsp of mulling spices or your own mix to taste)

Combine in a saucepan. Bring to a boil, then turn heat off. Cover and let steep for 2 hours. Strain and store refrigerated.

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 solids 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 cheese 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. Store refrigerated and shake before using.

Vanilla Syrup

Combine 6 oz cold simple syrup with 1 tsp vanilla extract.

3. Specialty Syrups

Coconut Milk Syrup

1 can coconut milk
1 can rich simple syrup [1]
1/4 tsp salt

Combine ingredients in tall container. Mix with immersion blender to combine. Store refrigerated, shake before using.

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 juice with an equal volume 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.

Passion Fruit Syrup

Combine equal parts passion fruit pulp (thawed from frozen) with rich simple syrup [1]. Strain and store refrigerated.

Raspberry Syrup

6 oz raspberries
1/2 c water
3/4 c sugar

Combine in a saucepan and cook over low heat for 15 minutes, smashing the raspberries. Remove from the heat and let stand for 30 minutes. Strain the syrup into a jar, cover and refrigerate.

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.

Tea Syrup

5 oz water
1 teabag (type as desired or specified in cocktail recipe)
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.

4. Shrubs

Basic shrub technique

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

Cherry-Balsamic shrub

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

Cranberry-Black Pepper Shrub

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

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

5. Other

Cherries

Bright red maraschino cherries can be nice on an ice cream sundae, but please do not use them for your cocktails. The Luxardo-branded cherries in heavy syrup are delicious (and the bar standard worldwide), so look for a jar. Or make your own!

1 cup sugar
2 whole cloves
1 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.

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 syrup, 1/2 tsp of vanilla syrup [2] and 1/2 tsp of allspice liqueur. Refrigerate the remainder for up to 1 week.

Alphabetical Index by Recipe Name

| | | | |
|---------------------------------|----|--------------------------------|----|
| 17th Century | 36 | Betelgeuse..... | 50 |
| 18th Century | 28 | Bijou | 16 |
| 19th Century | 4 | Billingsley Punch (NEW) | 61 |
| 2 to 2 | 51 | Black Manhattan..... | 4 |
| 20th Century | 16 | Black Prince..... | 28 |
| 21st Century..... | 36 | Blanche Dubois | 17 |
| 92 Siestas | 36 | Blender Egg Nog..... | 61 |
| Afterword..... | 36 | Blood and Sand | 4 |
| Aged Egg Nog | 61 | Bloodhound..... | 17 |
| Alameda Heat..... | 47 | Bloody Caesar | 47 |
| Alaska Cocktail | 16 | Bloody Mary..... | 47 |
| Ames Addiction | 28 | Board of Directors..... | 53 |
| Ancient Mariner | 28 | Bohemian | 17 |
| Any Port in a Sherry Storm..... | 53 | Boo Radler..... | 36 |
| Aperol Spritz..... | 50 | Boothby..... | 4 |
| Appellation Cooler (NEW)..... | 53 | Boulevardier..... | 5 |
| Apple Business | 16 | Bourbon Fruit Smash | 5 |
| Apples and Oranges | 43 | Bourbon Milk Punch (NEW) | 5 |
| April in Paris | 43 | Bourbon Rickey | 5 |
| Aquavit Gimlet (NEW)..... | 16 | Brandy Crusta..... | 43 |
| Armada..... | 43 | Brass Flower | 17 |
| Arnaud's French 75 | 43 | Broadway's Alibi..... | 56 |
| Atty..... | 16 | Bronx (NEW)..... | 17 |
| Autumn Daiquiri..... | 28 | Brooklyn | 5 |
| Autumn Pimm's (NEW) | 51 | Bullshot | 47 |
| Autumnal..... | 4 | Burrrroo!..... | 53 |
| Averna Stout Flip..... | 50 | Buttermilk Maple Gin Flip..... | 17 |
| Aviation | 16 | Bywater | 28 |
| Aztec Hot Chocolate..... | 59 | Caipirinha | 28 |
| Baileys Chai Toddy | 58 | Caribbean Milk Punch | 28 |
| Bamboo | 53 | Celebration Cocktail..... | 5 |
| Banda Island Swizzle | 28 | Cella's Since 1864..... | 5 |
| Barbary Coast..... | 4 | Chai Tea Cocktail | 47 |
| Basil Gimlet | 16 | Champagne Cocktail | 54 |
| Baverniess | 4 | Champs Elysées..... | 43 |
| Bee Sting | 36 | Chartreuse Hot Chocolate..... | 59 |
| Bee's Knees | 16 | Chilled Spiced Wine | 43 |
| Beets Knees..... | 56 | Chocolate Martica..... | 29 |
| Belfast Fix..... | 4 | Choke Up..... | 5 |
| Belgian 75..... | 16 | Cider Mimosa (NEW)..... | 54 |
| Benton's Old Fashioned | 4 | Cinnamon 75 | 17 |

| | | | |
|--|----|---------------------------------------|----|
| Citrus-Herb Cooler (NEW)..... | 17 | Easy Street (NEW) | 19 |
| Class of 1898 | 52 | Edgar Allen Poe | 43 |
| Clover Club | 17 | Eeyore's Requiem | 50 |
| Clyde Common Egg Nog..... | 61 | Egg Nog Flip..... | 61 |
| Cobble Hill | 5 | El Peppino Fresco..... | 37 |
| Cocktail a la Louisiane | 6 | El Presidente | 29 |
| Coffee and Cigarettes | 6 | Elvis & the Mexican Ghost (NEW)..... | 37 |
| Coffee Cocktail | 53 | Escape from Monkey Island (NEW) | 30 |
| Coffee DTO | 29 | Espionage | 48 |
| Colony Cocktail..... | 18 | Estridentista | 53 |
| Conference..... | 6 | Eucalyptus Sour..... | 19 |
| Conspiracy Theory..... | 6 | Falinum..... | 30 |
| Cooper's Cocktail | 6 | Fallback | 7 |
| Cooperstown..... | 18 | Fallback #2 | 7 |
| Corktown Flip..... | 6 | Fancy Free | 7 |
| Corleone (NEW) | 18 | Fancy Sour | 53 |
| Corpse Reviver #2 | 18 | Far East Algonquin | 7 |
| Cortez the Killer (NEW)..... | 36 | Federation..... | 37 |
| Cosmopolitan | 47 | Felonius Monk..... | 19 |
| Crafty and Elusive Elk..... | 36 | Fernet con Coca | 50 |
| Cranberry-Black Pepper Shrub Cocktail..... | 54 | Fernet Sour..... | 50 |
| Cuba Libré (NEW)..... | 29 | Fernetaboutit | 50 |
| Cucumber Cooler | 47 | Figetaboutit..... | 7 |
| Cucumber Fizz (NEW)..... | 18 | Final Ward..... | 8 |
| Cucumber Lime Swizzle..... | 18 | Flugelhorn | 19 |
| Daiquiri..... | 29 | For a Fistful of Dollars | 8 |
| Daiquiri #2 (NEW) | 29 | Forbidden Fruit (NEW)..... | 44 |
| Dapperman Sour | 52 | Freaky Tiki (NEW)..... | 30 |
| Dark & Stormy..... | 29 | Free Love Cocktail | 19 |
| Dark Skies Ahead..... | 6 | French 75 | 19 |
| Daywalker | 50 | French Maid | 44 |
| Death at the Savoy..... | 18 | Fresa Verde | 37 |
| December Morn..... | 29 | Frisco Sour..... | 8 |
| Derby..... | 6 | Frosty Gimlet..... | 19 |
| Dewey D. | 7 | Garden Gnome..... | 30 |
| Diamondback | 7 | Getaway | 30 |
| Douglas Fairbanks | 19 | Ghost in the Graveyard..... | 51 |
| Down at the Dinghy | 7 | Gin & Tonic (Spanish)..... | 20 |
| Dreamy Dorini Smoking Martini | 47 | Gin & Tonic..... | 19 |
| Drunken Dodo (NEW) | 29 | Gin Daisy | 20 |
| Drunken Skull (NEW)..... | 29 | Gin-Cin-Cyn | 20 |
| Dublin Iced Coffee..... | 7 | Ginger Baker Fizz..... | 20 |
| East Village Athletic Club | 36 | Gin-Gin Mule..... | 20 |

| | | | |
|---|----|---|----|
| Gold Rush | 8 | Kill-Devil Punch (NEW) | 61 |
| Golden Circle | 20 | King Vittorio's Cobbler | 51 |
| Gordon's Cup | 20 | Kiwi-Tarragon Cooler | 22 |
| Gotham Cocktail..... | 48 | Kon-Tini (NEW)..... | 31 |
| Goya's Coup de Gras..... | 37 | Kumquat-Ginger Caipirinha | 31 |
| Grace Note | 48 | La Catrina | 37 |
| Green Devil..... | 20 | La Chappara (NEW)..... | 31 |
| Green Ghost..... | 20 | La Joya..... | 44 |
| Green Jacket..... | 51 | La Manzana | 38 |
| Greenpoint..... | 8 | La Valentina..... | 38 |
| Hanky Panky..... | 21 | Laissez les Bons Temps Rouler (NEW) | 8 |
| Heaven is a Place/This is the Place | 21 | Laphroaig Project | 52 |
| Hemingway Daiquiri..... | 30 | Last Word..... | 22 |
| Hey Natalie..... | 52 | Lavender Negroni (NEW) | 22 |
| Ho`oiloo Punch..... | 30 | Life on Mars | 22 |
| Holy Striker..... | 37 | Lillet Rose Spring Cocktail | 54 |
| Hot Buttered Rum..... | 58 | Lion's Tale..... | 9 |
| Hot Butternut Rum | 58 | Little Bit Country | 9 |
| Hot Chocavit (NEW) | 59 | Little Italy | 9 |
| Hot Toddy..... | 58 | Long Arm of the Law | 9 |
| Hotel Nacional (NEW) | 30 | Love Birds..... | 38 |
| Hugo..... | 54 | Love Interruption | 48 |
| Hurricane..... | 31 | Luau Daiquiri | 31 |
| I Dream of Greenie..... | 56 | Madras Mule..... | 22 |
| Imposter | 21 | Mai Tai..... | 31 |
| Improved Gin Cocktail..... | 21 | Malabar (NEW)..... | 22 |
| In a Jam | 48 | Mamie Taylor | 9 |
| Indochine | 31 | Manhattan | 9 |
| In-Sanduary | 37 | Manhattan (Bourbon)..... | 9 |
| Intro to Aperol | 51 | Manhattan (Perfect) | 9 |
| Jack Rose (Spiced) (NEW)..... | 44 | Maple Buttered Cider | 58 |
| Jack Rose | 44 | Maple-Cardamom Whiskey Sour | 9 |
| Jackalope..... | 44 | Mara-Amu | 31 |
| Jack's Word | 44 | Marconi Wireless (NEW)..... | 44 |
| JakeWalk | 37 | Margarita Verde (NEW) | 38 |
| Jasmine..... | 21 | Margarita | 38 |
| Jennifer's Favorite..... | 48 | Margherita Gimlet | 22 |
| Juglans Regia | 8 | Marquee Cocktail..... | 22 |
| Juliet & Romeo..... | 21 | Marrakech Express (NEW) | 38 |
| Kachumber Cooler | 21 | Martha Washington..... | 44 |
| Kale Ginger Daiquiri | 56 | Martini..... | 23 |
| Kentucky Buck..... | 8 | Mary Pickford..... | 31 |
| Kentucky Sidecar..... | 8 | Maximilian Affair..... | 38 |

| | | | |
|--------------------------------------|----|---|----|
| Me and My Grandfather | 45 | Painkiller® (NEW) | 32 |
| Meat Hook (NEW) | 9 | Paloma #1 | 39 |
| Medicine Man | 32 | Paloma #2 | 39 |
| Meletti Lemon Flip | 51 | Paloma #3 | 39 |
| Mexican Firing Squad | 38 | Paloma #4 (La Nuestra Paloma)..... | 39 |
| Meyer Lemon Blossom | 23 | Paloma #5 (Dill Paloma) | 40 |
| Michigan Toddy (NEW) | 58 | Paper Plane | 10 |
| Michigander | 45 | Party Cat (NEW) | 40 |
| Midtown..... | 10 | Pay Per View | 54 |
| Mint Julep | 10 | Peach-Aperol Bellini..... | 55 |
| Mojito..... | 32 | Peanut Malt Flip..... | 11 |
| Montgomery Smith..... | 45 | Pearl of Puebla | 40 |
| Morning Star Cocktail | 45 | Pearl St Toddy | 59 |
| Moscow Mule | 48 | Pearman’s Toddy | 59 |
| Mostardo..... | 23 | Pegu Club | 24 |
| Mudslide | 48 | Penicillin..... | 11 |
| Mulling Around Town | 10 | Persephone | 11 |
| My Work Wife..... | 23 | Piazza Vecchia | 40 |
| Naked and Famous | 38 | Pimm’s Cup | 52 |
| Negroni..... | 23 | Pink Gin | 24 |
| Neutral Ground | 10 | Pink Lady | 24 |
| New England Daiquiri..... | 32 | Pink Panther (NEW) | 48 |
| Next Door to Indus Valley (NEW)..... | 57 | Pisco Sour..... | 45 |
| No Sleep Till Brookline | 10 | Planter’s Punch | 32 |
| Nomayo..... | 23 | Platanos en Mole Old Fashioned (NEW)..... | 33 |
| Norden Sour (NEW) | 23 | Poinsettia | 55 |
| North Garden | 45 | Poipu Beach Boogie Board..... | 11 |
| Norwegian Negroni..... | 23 | Polynesian Pearl Diver | 33 |
| Norwegian Wood | 45 | Pomegranate Mule (NEW)..... | 48 |
| Not Your Usual Mulled Wine | 60 | Port Light..... | 11 |
| Nouveau Carre | 39 | Primrose Hill..... | 24 |
| Nouvelle Fleur | 52 | Queens (NEW)..... | 24 |
| Oaxaca Old Fashioned..... | 39 | Raging Bull (NEW) | 24 |
| Oaxacan Dead | 39 | Ragnaraqavit (NEW)..... | 24 |
| Old Cuban..... | 32 | Ramona | 49 |
| Old Fashioned (with fruit)..... | 10 | Ramos Gin Fizz | 24 |
| Old Fashioned | 10 | Raspberry-Rose Spritzer..... | 55 |
| Old Pal..... | 10 | Red Envelope | 25 |
| Old Trousers (NEW) | 32 | Red Hook..... | 11 |
| Olivia | 39 | Red King | 56 |
| Otto’s Sour | 24 | Remember the Maine (NEW) | 11 |
| Paddington..... | 32 | Rhum Club..... | 33 |
| Paddy Wallbanger..... | 10 | Rhum Dandy Shim..... | 54 |

| | | | |
|------------------------------------|----|----------------------------------|----|
| Rob Roy | 11 | Suppressor #2 | 52 |
| Rome With a View | 51 | Sweater Weather Punch (NEW)..... | 62 |
| Rosemary Hot Gin Sling..... | 59 | Sweet Corn Cocktail | 56 |
| Rosemary Lemon Drop (NEW) | 49 | Tabard Cocktail | 40 |
| Royal Bermuda Yacht Club..... | 33 | Tarragon Daiquiri | 34 |
| Rubus Swizzle | 33 | Tattletale (NEW) | 40 |
| Rum Flip | 33 | Tequila por mi Amante | 40 |
| Sagerac..... | 11 | Test Pilot | 34 |
| Sake Mojito | 55 | Thai Boxer | 34 |
| San Tropez..... | 55 | The Cure-All..... | 57 |
| Santa Rosa (NEW) | 40 | The Dunaway | 54 |
| Saturn..... | 25 | The Elegant Spice | 34 |
| Sawbuck | 12 | The Good Cork (NEW)..... | 41 |
| Sazerac | 12 | The Grape Gatsby | 26 |
| Scarecrow..... | 12 | The Great Dane (NEW)..... | 26 |
| Scofflaw..... | 12 | The Matic | 54 |
| Scorpion | 33 | The Osborn..... | 26 |
| Seelbach | 12 | The Smoking Jacket..... | 13 |
| Seersucker..... | 33 | The Squeeze | 49 |
| Sherry Cobbler | 54 | The Wimbledon..... | 26 |
| Sidecar..... | 45 | The Winchester | 26 |
| Silver Fizz..... | 25 | Thyme Collins..... | 27 |
| Singapore Sling..... | 25 | Ti' Punch..... | 35 |
| Smoke 'n' Bols..... | 12 | Tia Mia..... | 41 |
| Smokey and the Captain | 12 | Tipperary | 13 |
| Smokin' Mango Daiquiri (NEW) | 34 | Toh-may-toe, Toh-mah-toe | 41 |
| Some Like it Hot | 12 | Tomahawk..... | 13 |
| Son of a Preacher Man..... | 12 | Tomas Collins | 27 |
| South Slope | 25 | Tomato Kiss..... | 41 |
| Southside | 25 | Toronto | 13 |
| Spaghetti Western | 13 | Toto | 41 |
| Sparkle & Spice (NEW) | 55 | Town Crier..... | 46 |
| Special Relationship | 13 | Trans-Europe Express..... | 13 |
| Spiced Apple Old Fashioned | 34 | Troy Dynasty (NEW)..... | 41 |
| Spicy Ancho Lemonade | 34 | Turkey and Sage (NEW) | 13 |
| Spring 75 (NEW)..... | 25 | Turmoil | 14 |
| Stinger | 45 | Twelve Mile Limit..... | 35 |
| Strange Brew..... | 25 | Two Stone (NEW)..... | 14 |
| Strawberries and Cream (NEW)..... | 26 | Ultima Palabra..... | 41 |
| Strawberry Black Pepper Fizz..... | 49 | Un Beso Pasado de Moda | 41 |
| Strawberry Margarita | 40 | Uptown Manhattan | 14 |
| Success (NEW)..... | 26 | Vampire Blues | 14 |
| Sunset at Gowanus | 34 | Venetian Coffee | 60 |

| | |
|------------------------------------|----|
| Vieux Carre..... | 14 |
| Vieux Mot..... | 27 |
| Ward 8..... | 14 |
| Washington’s Cherry..... | 46 |
| Water Hill (NEW)..... | 27 |
| Watermelon Gin Rickey | 27 |
| Watermelon Margarita | 42 |
| Wayfarer | 27 |
| Weekend at Burnies..... | 42 |
| Weissen Sour | 14 |
| Wendy Appleseed..... | 49 |
| Whiskey & Red Lemonade | 14 |
| Whiskey Sour | 15 |
| White Lady | 27 |
| White Manhattan..... | 15 |
| Wildest Redhead..... | 15 |
| Winter Blossom..... | 55 |
| Winter Julep..... | 59 |
| Winter Sangria | 49 |
| World’s Best Amaretto Sour | 52 |
| You’re My Boy Blue..... | 15 |
| Your House Champagne Cocktail..... | 55 |
| Zander | 27 |
| Zimmermann Telegram | 42 |
| Zombie | 35 |