THE HOME BAR

Simplified Mixology

By John C. Squire

THE WET BAR

Spirits

Dry Gin $15

Rye, Scotch $20, $20

Brandy: V.S.O.P. or better $12

Light Rum, Dark Rum, $15, $15

Vodka $12

Silver Tequila (100% Blue Agave) $20

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Fragrant Gin $17

Bourbon, Canadian Whisk(e)ys $10, $10

Spiced Rum $15, Aged Rum $20

Vermouth

Sweet: Martini & Rossi $7

Dry: Nolly Pratt $7

Lillet Blanc $14

Cordials

Triple Sec/Contreau $7/$40

Campari $20

Absinthe or Pastis $20-$40

Maraschino $27

****

Benedictine $20

Orange Curacao $10

Amaretto $15

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Coffee Liqueur $10

Creme de Cassis $10

Bitters

Angostura $4

Orange $10

Peuchards $7

BRANDY

38 Eiffel CT

1 ½ oz Brandy (Courvoisier VSOP)
½ oz Lemon Juice
1 oz Simple Syrup
4 oz Ginger Ale
Garnish: Lemon Wheel

Build in an ice-filled short glass.

Apricot Fizz JS *

1 ½ oz Brandy
¾ oz Triple Sec
1 oz Apricot Juice OR One Apricot, Muddled
Dash of Peychaud's Bitters
Soda Water

Build in an ice-filled short glass.

B & B *

1 oz Brandy
1 oz Benidictine

Serve at room tempurature in a brandy snifter.

Between the Sheets DDG

1 ½ oz Brandy
½ oz Benedictine
½ oz Triple Sec
¾ oz Lemon Juice
Garnish: Orange Twist

Shake and strain into cocktail glass.

Brandy Alexander

1 ½ oz Brandy
1 oz Crème de Cacao
1 oz Cream

Shake and strain into cocktail glass.
NOTE: Works with aged rum too.

Brandy Crusta

3 oz Brandy
3 Dashes Maraschino
Dash of Angostura Bitters
Garnish: Sugar Rim and a Large Lemon Twist

Build in a brandy snifter. Wrap the twist like a flower around the inside of the glass.
NOTE: A 1/3 oz of lemon juice and 1/2 oz triple sec can also be added.

Brandy Smash ET *

2 oz Brandy
3-4 Mint Leaves
1 tsp Simple Syrup

Muddle syrup and mint in Old-Fashioned glass. Add crushed ice, and then brandy.

Champagne Cocktail GR

3/4 oz Brandy
Champagne
6-8 Dashes Angostura Bitters
1 Sugar Cube
Garnish: Lemon Twist

Drop sugar cube in Champagne glass. Douse with bitters. Add brandy then champagne. Rim lip of glass with lemon twist.

Hot Toddy AoB

2 oz Brandy
1 tsp Honey
4 oz Water
Garnish: Lemon Slice, Star Anise, Cloves, Cinnamon Stick

Boil water. In a heat safe glass (large snifter, Irish Coffee glass, clear coffee mug) squeeze the lemon slice and add all ingredients and garnishes. Stir to dissolve honey.

Milk Punch DW

2 oz Brandy
1 oz Bourbon
1 tsp Simple Syrup
Milk and Cream
Garnish: Nutmeg

Shake vigorously and strain into a highball glass.

Sidecar GR *

1 1/2 oz Brandy (Cognac)
1 oz Triple Sec (Cointreau)
1/2 oz Lemon Juice

Shake and strain into cocktail glass. NOTE: Add a dash of pastis and some more lemon juice to make a Nicky Finn.

Sleepyhead AoB *

1 ½ oz Brandy
½ oz Lemon Juice
2 Slices Orange
6-8 Mint Leaves
Ginger Ale
Garnish: Orange Slice

Muddle the orange and mint in the shaker. Fill with ice and add brandy and lemon juice. Pour, don't strain, into an ice filled Collins glass. Fill with ginger ale.

Tosca House Cappuccino *

1 1/2 oz Brandy
Hot Chocolate

Serve hot in an Irish coffee glass or mug.

Waterloo Sunset JS

1 ½ oz Brandy
¾ oz Sweet Vermouth
¾ oz Blood Orange Juice

Shake and strain into cocktail glass.

GIN

Aviation CT *

2 oz Gin
½ oz Maraschino
1/4 - ½ oz Lemon Juice
Garnish: Cherry

Shake and strain into cocktail glass.

Bramble *

1 ½ oz Gin
1 oz Lemon Juice
½ oz Simple Syrup
½ oz Crème de Cassis

Shake and strain gin, lemon juice and syrup into a short glass filled with crushed ice. Float the Crème de Cassis on top.

Corpse Reviver No. 2 cDB *

3/4 oz Gin
3/4 oz Triple Sec
3/4 oz Lillet Blanc
3/4 oz Lemon Juice.
2 dashes Absinthe, Herbsaint or other pastis.

Shake and strain into cocktail glass.

East Ender GR

3 oz Gin (Robust i.e. Tanquerey, Junipero)
1 oz Sweet Vermouth
5 Dashes Angostura Bitters
Garnish: Orange Twist

Build in an ice-filled short glass.

Embassy Jubilee cDB *

2 oz Gin
1 oz Lillet
2 Dashes of Benidictine
Garnish: Orange Twist

Stir and strain into cocktail glass.
NOTE: Use 3 Dashes Orange bitters instead of the Benedictine, and use a lemon twist to make a Brooklyn Jubilee. (KG)

Fiddy Fiddy PC

1 1/2 oz Gin (Robust)
1 1/2 oz Dry Vermouth
2 Dashes Orange Bitters

Stir and strain into cocktail glass.

Fitzgerald DDG

1 ½ oz Gin
1 oz Simple Syrup
¾ oz Lemon Juice
2 to 3 Dashes Angostura Bitters

Shake and strain into an ice-filled short glass.
NOTE: Make with Scotch to make a surprisingly great Mark Twain.

French 75 AoB

1 1/2 oz Gin
3/4 oz Lemon Juice
1 tsp Sugar
4 oz Champagne
Garnish: Lemon Twist, Cherry

Shake and strain everything but the champagne into ice filled collins glass. Fill with champagne.

French Pearl PC *

2 oz Dry Gin
3/4 oz Fresh Lime Juice
3/4 oz Simple Syrup
1/4 oz Absinthe, Herbsaint or Other Pastis.
1 sprig mint

Muddle mint, lime juice and simple syrup. Add gin and absinthe. Shake and strain into cocktail glass.

Gimlet

2 oz Gin
1 oz Lime Juice
½ oz Simple Syrup
Garnish: Lime Wedge

Stir and strain into a cocktail glass. NOTE: Muddle mint or Basil with simple syrup before adding other ingredients to make Richmond and Basil Gimlets.

Gin-Gin Mule PC

1 1/2 oz Gin (Robust)
3/4 oz Lime Juice
1 oz Simple Syrup
6 Whole Sprigs Mint
1 oz Ginger Beer
Garnish: Mint leaves

Muddle mint, lime juice and simple syrup. Add gin, shake and strain into an ice filled highball glass. Top with a little bit of ginger beer.

Harlem CT

2 oz Gin
1 oz Pineapple Juice
½ oz Maraschino

Shake and strain into cocktail glass.

Imperial cDB

1 ½ oz Gin
¾ oz Dry Vermouth
¼ oz Maraschino
2 Dashes of Angoustura Bitters
Garnish: Lemon Twist

Stir and strain into cocktail glass.

Jasmine eG

1 1/2 oz Gin
1 oz Triple Sec
3/4 oz Campari
1/2 oz Lemon Juice
1/2 oz Simple Syrup

Shake and strain into cocktail glass.

Martinez DW

1 1/2 oz Sweet Vermouth
1 1/2 oz Gin
Splash of Maraschino
Dash of Orange Bitters

Stir for 20-30 seconds in an ice filled shaker. Strain into cocktail glass.

Martini *

3 oz Gin
Dry Vermouth
Optional: Dash of Orange Bitters
Garnish: Lemon Twist or Olive

Stir and strain into cocktail glass.
NOTE: For dry gin, use about a 7:1 ratio; for a more robust gin, use about 4-5:1 or try the Fiddy Fiddy.

Negroni *

1 1/2 oz Gin
1 oz Sweet Vermouth
1/2 oz Campari
Garnish: Orange Slice

Build in an ice-filled short glass.
NOTE: Replace the gin with bourbon or rye to make a Boulevardier (CC).

Pegu Club

2 oz Dry Gin
3/4 oz Orange Curaçao
3/4 oz Lime Juice
2 Dashes Angostura Bitters
Dash of Orange Bitters

Shake and strain into cocktail glass.

Perfect Martini

1 ½ oz Gin
¾ oz Sweet Vermouth
¾ oz Dry Vermouth

Stir and strain into cocktail glass.
NOTE: Works for Manhattans too.

Plantation AoB *

1 oz Robust Gin
½ oz Triple Sec
½ oz Lime Juice
1 oz Grapefruit Juice
½ Teaspoon Sugar
4-6 Basil Leaves

Muddle basil and sugar in mixer. Fill with ice and add liquid ingredients. Shake and strain into cocktail glass.
NOTE: Serve on ice with soda water in Collins Glass

Ramos Gin Fizz GR

1 oz Gin
1/2 oz Cream
1/4 oz Lemon Juice
1/4 oz Lime Juice
1/4 oz Simple Syrup
1/2 Egg White
Dash of Rose Flower Water
Soda Water
Garnish: Orange Wheel

Combine in a blender everything except for the club soda with enough ice to fill half a Champagne flute, and blend until the ice is pureed. Pour into flute and top with soda water.

Royal Hawaiian DDG*

1 ½ oz Gin
1 oz Pineapple Juice
½ oz Lemon Juice
½ oz Orgeat

Shake and strain into cocktail glass.

Sensation AoB

1 ½ oz Gin
½ oz Maraschino
2/3 oz Lime Juice
6-8 Mint Leaves

Muddle the mint with the Maraschino and a bit of ice in the shaker. Fill with ice and add liquid ingredients. Shake and strain into sugar-rimmed cocktail glass.

Tart Gin Cooler GR *

2 oz Gin
3 oz Grapefruit Juice
3 oz Tonic Water
3 Dashes Peychaud's Bitters

Build in an ice-filled short glass.

Tom Collins

1 ½ oz Gin
1 oz Lemon Juice
1 tsp Sugar
4 oz Club Soda
Garnish: Cherry, Lemon Wheel, Orange Wheel,

Mix gin, lemon juice and sugar in a cocktail shaker with ice. Strain into a highball glass over ice. Top with club soda. Garnish with fruit.
NOTE: Gin is interchangeable with any Whisky, Vodka or Rum

Vesper *

3 oz Gin
1 oz Vodka
1/2 oz Lillet
Garnish: Lemon Twist

Stir and strain into cocktail glass.
AKA the 007 Martini.

Yellow Daisy SV

1 oz Gin
1 oz Dry Vermouth
½ oz Tripple Sec
Dash of Absinthe

Stir and strain into cocktail glass.

RUM

Ace of Clubs VS*

2 oz Aged Rum
½ oz Lime Juice
½ oz Crème de Cacao

Shake and strain into cocktail glass.
NOTE: Try a dash of rose flower water.

Cable Car GR

1 ½ oz Spiced Rum
¾ oz Orange Curacao
1 oz Lemon Juice
Garnish: Orange Twist

Shake and strain into cocktail glass.

Daiquiri GR *

2 oz White Rum
1 oz Lime Juice
1/2 oz Simple Syrup
Garnish: Lime Wedge

Shake and strain into cocktail glass.
NOTE: Add a couple dashes of Angostura Bitters to make a Harpo's Special or a teaspoon Maraschino to make 'la' Floradita Daiquiri.

Dark & Stormy *

2 oz Dark Rum
Ginger Beer

Build in an ice filled highball glass and stir.
NOTE: Some lime juice is a good idea too.

El Presidente GR

1 1/2 oz White Rum
1/2 oz Pineapple Juice
1/2 oz Lime Juice
Dash of Grenadine

Shake and strain into cocktail glass.

Esquivel DC

2 oz White Rum
½ oz Coffee Liqueur
1 oz Pineapple Juice
1 oz Champagne
2 Dashes of Angostura Bitters
2 Dashes of Orange bitters
Garnish: Orange Twist, Cinnamon

Shake and strain all but the champagne into a cocktail glass.
Float

Fogcutter DC

1 oz White Rum
½ oz Gin
½ oz Brandy
½ oz Sweet & Sour
2 Dashes of Simple Syrup
Garnish: Cherry Herring float

Blend with ice. Pour into a goblet or mug.

Havana AoB

1 ½ Dark Rum
¾ oz Triple Sec
½ oz Lemon Juice
¼ oz Simple Syrup
Splash of Orange Juice
Dash of Orange Bitters

Shake and strain into cocktail glass.

Hurricane RD

2 oz Dark Rum
1 oz Passion Fruit Syrup
1 oz Lemon Juice
Garnish: Cherry and Orange Slice

Shake with crushed ice and put drink and ice into a highball glass.
NOTE: Add Grenadine for color

Mary Pickford FG

1 1/2 oz White Rum
1 oz Pineapple Juice
¼ tsp Grenadine
¼ tsp Maraschino
Garnish: Cherry

Shake and strain into cocktail glass.

Mai Tai *

2 oz Aged Rum
1/2 oz Lime Juice
1/2 oz Orange Curaçao
1/2 oz Orgeat
Garnish: Sprig of Mint, Lime Shell

Shake with crushed ice and put drink and ice into a highball glass.
Float dark rum on top.

Mojito

1 1/2 oz White Rum
1/2 oz Lime Juice
1 oz Simple Syrup
6 -8 Mint Leaves
2 oz Soda Water

Muddle lime juice, syrup, mint in a collins glass. Add ice and rum. Fill with soda.

Nevada Cooler JS

1 1/2 oz White Rum
1/2 oz Lime Juice
1/2 oz Grapefruit Juice
Lemon Lime Soda
2 Dashes of Angostura Bitters
Garnish: Lime Wedge

Shake and strain everything but the soda into an ice filled Collins glass. Fill with soda.

Old Cuban PC

1 1/2 oz White Rum
3/4 oz Lime Juice
1 oz Simple Syrup
2 Dashes of Angostura Bitters
6 -8 Mint Leaves
2 oz Champagne

Muddle lime juice, syrup, mint in a mixing glass. Add rum, bitters and ice Shake and strain into cocktail glass, and top with champagne.

Pina Colada

1 1/2 oz Spiced Rum
1 1/2 oz Pineapple Juice
1 oz Coco Lopez or (Coconut) Milk
Garnish: Cherry

Blend with ice and pour into a Collins glass.

Planters Punch DC *

1 1/2 oz Dark Rum
1 oz Lime Juice
1/2 oz Simple Syrup
1tsp Angostura Bitters
Nutmeg
Garnish: Orange Wedge, Cherry

Shake and strain into a crushed ice filled highball.

Resort Mai Tai JS*

1 1/2 oz White Rum
3/4 oz Triple Sec
3/4 oz Amaretto
1/2 oz Dark Rum
Orange Juice
Pineapple juice
Garnish: Cherry

Build in an ice filled highball glass. Add dark rum last. Pour dark rum on to back of a spoon to float.

Queen's Park Swizzle RD

3 oz Aged Rum
3/4 oz Lime Juice
1/2 oz Simple Syrup
3 Dashes of Angostura Bitters
Garnish: Sprig of Mint

Build in a Collins glass. Add spent lime half and fill with crushed ice. Swizzle with back end of a barspoon.

VODKA & TEQUILA

Black Russian JS*

1 1/2 oz Vodka
1 1/2 oz Coffee Liqueur
1/2 oz Benedictine

Build in a short glass. Add ice.
NOTE: For White Russian add 2 oz milk or add milk and use rum to make a White Cuban.

El Caballo Oscuro

2 oz Tequila
½ oz Simple Syrup
½ oz Lemon Juice
2 Dashes of Orange Bitters
Slice of Ginger
Orange Slice

Muddle ginger and orange with simple syrup. Add tequila, bitters and lemon juice. Shake and strain into an ice-filled highball glass.

Cockroach FG

2 oz Tequila
1 oz Coffee Liqueur
Garnish: Lime Wedge

Stir and strain into ice filled Old Fashioned glass. AKA Brave Bull

Cosmopolitan AoB

1 ½ oz. Vodka (citrus infused)
1 oz Triple Sec
½ oz Lime Juice
Splash of Cranberry Juice
Garnish: Lemon Twist

Shake and strain into cocktail glass.
NOTE: Take out the cranberry juice, serve as a shot, and you have a Kamikaze.

Diablo DB *

1 1/2 oz Tequila
3/4 oz Crème de Cassis
1/2 oz Lime Juice
4 oz Ginger Ale
Garnish: Lime wheel

Shake and strain tequila, cassis, and lime juice into a collins glass. Top with ginger ale.

Margarita AoB *

1 ½ oz Silver Tequila
1 oz Triple Sec (Cointreau)
½ oz Lime Juice
Splash of Simple Syrup

Shake and strain into salt-rimmed cocktail glass.

Moscow Mule FG

1 ½ oz Vodka
Ginger Beer
Garnish: Lime Wedge

Build in an ice filled highball glass.
NOTE: As with the Dark & Stormy, an ounce of lime juice is a pretty good idea.

Paloma *

2 oz Tequila
1/2 oz Lime Juice
Grapefruit Soda
  Garnish: Salt Rim

Build in an ice-filled highball glass.

Rosita GR

1 1/2 oz Tequila
1 oz Campari
1/2 oz Sweet Vermouth
1/2 oz Dry Vermouth
Dash of Angostura Bitters
  Garnish: Lemon Twist

Build in an ice filled highball glass.

Rosebud AoB

1 ½ oz Tequila
½ oz Sweet Vermouth
Dash of Campari
Dash of Rosewater
  Garnish: Orange Twist

Rinse cocktail glass with rosewater. Stir and strain tequila and vermouth into cocktail glass. Float Campari.

Shirley Temple-Black JM

1 1/2 oz Vodka
1/2 oz Creme de Cassis
Lemon-Lime Soda

Build in an ice filled Collins glass.

Vodka Martini DDG

3 oz Vodka

Shake and strain into a cocktail glass.

NOTE: Yes, it is made with vermouth traditionally, but the Vodka Martini drinker will be happier if you do it this way (shaking too).

WHISKEY

Algonquin FG

2 oz Rye or Canadian Whisky
1 oz Dry Vermouth
1 oz Pineapple Juice
Garnish: Cherry

Shake and strain into cocktail glass.

Bobby Burns DDG *

2 oz Scotch
¾ oz Sweet Vermouth
½ oz Benedictine
Garnish: Cherry

Stir and strain into cocktail glass.

Blue Blazer FG *

5 oz Scotch
¼ cup Boiling Water
2 tbsp Honey
Garnish: Lemon Twist

Pour honey and water into a mug and stir until honey dissolves. Warm scotch in saucepan until hot, but not boiling, and pour into second mug. Light scotch on fire and pour into mug with water in it. Pour between mugs until flame subsides. Serve in clear mugs or goblets.

Brown Derby FG

2 oz Bourbon
1 oz Grapefruit Juice
½ oz Honey

Stir ingredients without ice to dissolve honey. Shake with ice and strain into cocktail glass.

Cocktail À La Louisiane CC

1 oz 100 proof Rye
3/4 oz Sweet Vermouth
1/2 oz Benedictine
1/3 oz Herbsaint, Absinthe or other Pastis
3-4 Dashes Peychaud's Bitters
Garnish: Cherry

Stir and strain into cocktail glass.

Doctor's Orders Lo *

1 ½ oz Bourbon
½ oz Crème de Cacao
2 Dashes of Benedictine

Stir and strain into cocktail glass.

Dry Manhattan

2 oz Canadian Whisky
1 oz Dry Vermouth
Dash of Angostura Bitters
Garnish: Lemon Twist

Stir and strain into cocktail glass.

Frisco *

2 oz Bourbon
1/2 oz Benedictine
Dash of Angostura Bitters
Garnish: Lemon Twist

Stir and strain into cocktail glass.
NOTE: Works with lemon juice in it too.

Godfather FG

2 oz Scotch
1 oz Amaretto

Build in an ice filled short glass.

Horse's Neck

2 oz Bourbon
2-3 Dashes of Angostura Bitters
Ginger Ale
Garnish: Big Lemon Peel

Build in an ice filled highball.
NOTE: Thomas Kemper's ginger ale makes this unreal.

Manhattan *

2 oz Rye or Bourbon
1 oz Sweet Vermouth
2 Dashes Angostura Bitters
Garnish: Cherry

Stir and strain into cocktail glass or ice filled old-fashioned glass.
NOTE: If using bourbon, add a dash of orange bitters as well.
NOTE: Made with scotch, this is a Rob Roy.

Maple Leaf

2 oz Rye/Canadian Whiskey
¾ oz Lemon Juice
¾ oz Maple Syrup

Shake maple syrup and lemon juice without ice. Shake vigorously and strain into a cocktail glass.

Mint Julep *

2 oz Bourbon
5-6 Mint Leaves
1 Sugar Cube (1 tsp Simple Syrup)
1 tsp Water (optional)
Crushed Ice

Muddle sugar, mint and bourbon in a Collins glass. Just press the mint, don't pulverize it. Fill half way with ice and stir (bottom up) and fill with a bit more ice. Drink from a straw.

Morning Glory Fizz CC*

1 1/2 oz Scotch
3/4 oz Lemon Juice
1-2 oz Soda Water
1 tsp Sugar
2 Dashes of Absinthe or Pastis
1 Egg White

Shake everything but the soda vigorously and strain into a small glass without ice. Add soda water.
NOTE: Works without Absinthe too.

Old Fashioned *

2 oz Bourbon or Rye
1 tsp Superfine Sugar (or 1 Sugar Cube)
4-6 Dashes of Angostura Bitters
Slice of Orange

Place the sugar in an Old Fashioned glass and douse with the bitters; add orange slice and muddle. Add the whiskey and give a few good stirs to further dissolve the sugar, then add a couple of large ice cubes. Stir a few times to chill.

Old Pal AoB

1 oz Canadian Whisky or Rye
1 oz Campari
1 oz Dry Vermouth
Garnish: Orange Twist

Stir and strain into cocktail glass.

Orangina & Scotch

2 oz Scotch
4 oz Orangina
Garnish: Orange Slice

Build in an ice filled short glass.

Sazerac *

1 1/2 oz Rye
1 tsp Superfine Sugar (or 1 Sugar Cube)
2-3 Dashes of Peuchards Bitters
1 tsp Herbsaint, Absinthe or other Pastis
Garnish: Lemon Twist

Place the sugar in a shaker and douse with the bitters and a splash of water. Add the whiskey and ice. In a chilled Old Fashioned glass, add the Herbsaint and swirl in the glass to coat the walls. Dump out the Herbsaint. Stir and strain the Rye mixture into the glass.
NOTE: The Sazerac was originally made with brandy, and a quality brandy still works well in it.
NOTE: A muddled sage leaf makes a great Sagerac.

Sazerac Royal Lo

1 oz Rye
½ tsp Herbsaint
3 Dashes of Peychaud's Bitters
1 Sugar Cube
Champagne
Garnish: Lemon Twist

Drop sugar cube in Champagne glass. Douse with bitters. Add rye and Herbsaint then champagne. Rim lip of glass with lemon twist.

Vieux Carre DB

3/4 oz Rye
3/4 oz Brandy
3/4 oz Sweet Vermouth
1 tsp Benedictine
2 Dashes of Peychaud's bitters
Dash of Angostura Bitters

Build over ice, in an Old Fashioned glass.

Whiskey Sour *

2 oz Bourbon
1 oz Lemon Juice
1/2 oz Simple Syrup

Shake and strain into an ice filled Old Fashioned glass. NOTE: Be bold and try adding an egg white.

OTHER

Americano AoB

1 oz Campari
1 oz Sweet Vermouth
Soda Water
Garnish: Orange Twist

Build into an ice-filled Collins glass, soda last.

Angostura Sour b

1 1/2 oz Angostura Bitters
3/4 oz Lime Juice
1 oz Simple Syrup
Egg White

Shake egg and lime juice without ice. Add ice and other ingredients. Shake vigorously and strain into a cocktail glass.

Bellini

1/2 oz Peach Puree
Champagne

Pour puree into a champagne flute and fill with Champagne. NOTE: Peach Schnapps can be used instead of peach puree.

Bocce Ball *

2 oz Ameretto
4 oz Orange Juice

Build in an ice-filled short glass.

Campari Sour GR

1 1/4 oz Campari
3/4 oz Simple Syrup
1 oz Lemon Juice
Egg White
2 dashes Orange Bitters
Garnish: Orange Twist

Shake egg and lemon juice without ice. Shake vigorously and strain into a cocktail glass.

Claret Lemonade DDG

4 oz Red Wine
1 oz Simple Syrup
½ oz Lemon Juice
Garnish: Mint Sprig, Lemon Wheel, Raspberries

Build in an ice-filled goblet.

Death in the Afternoon AoB *

1/4 oz Pernod, Absinthe or other Pastis.
Champagne

Pour Pastis into a champagne flute and fill with Champagne.

French Kiss FG *

1 ½ oz Dry Vermouth
1 ½ oz Sweet Vermouth
Garnish: Lemon Twist

Build in an ice filled Old Fashioned glass. NOTE: This goes by a ton of names.

Kir FG

1 tsp Crème de Cassis
6 oz Dry White Wine
Garnish: Lemon Twist

Build in a wine glass.
NOTE: Use champagne for a Kir Royal.

Latte Amaretto *

3/4 oz Amaretto
3/4 oz Coffee Liqueur
1 1/2 oz Cream or Half & Half

Shake vigorously and strain into a cocktail glass or an ice filled short glass.

Mimosa FG

2 oz Orange Juice
4 oz Champagne

Pour orange juice into a champagne glass and slowly add champagne.

Momisette

1 oz Absinthe
1/2 oz Orgeat

Build in an ice filled short glass.

Sangria

750 ml Dry Red Wine
3 oz Brown Sugar or Simple Syrup
3 oz Brandy
3 oz Orange Juice
1 Cinnamon Stick
Sliced Fruit

Mix everything but the fruit and let stand overnight in the refrigerator. In a pitcher stir mixture and fruit together. NOTE: You can add soda water if you like, and you can replace the orange juice and some of the sugar with triple sec or Grand Marnier.

Spumoni eG

1 ½ oz Campari
1 ½ oz Grapefruit Juice

Build in an ice filled short glass.

Vermouth Cassis FG *

¾ oz Sweet Vermouth
¾ oz Crème de Cassis
Club Soda

Build in an ice filled Collins glass, soda last.

Vin Chaud * SM

750 ml Red Wine
4 oz Brandy
Rind of Half an Orange
1/3 cup Sugar
1 Cinnamon Stick
6-8 Cloves

"Lightly pound the rind from half of an orange (the orange part, none of the white pith) with the back of a knife. Pour a bottle of wine into a sauce pan and heat on low. Add the orange rinds and squeeze some of the juice in too. Throw in 1/3 cup sugar, 1 stick cinnamon, 6-8 cloves, & 1/2 cup brandy. When it starts to smoke, it's ready. Drink it from a mug."

RULES OF THE GAME

1 If it's all alcohol, stir. If there's juice or cream, shake.

2 This isn't true for vodka drinks. Vodka likes to be 'bruised'.

3 Simple syrup is one cup of sugar and one cup of water, boiled until the sugar dissolves. Refrigerate it.

4 Most garnishes are optional; twists impart flavor and aroma. Only in odd numbers, please.

5 Do not put bottles of alcohol in the freezer. That little bit of water that comes from the melting ice is essential for bonding flavors together. It works much like butter in cooking.

6 Refrigerate your vermouth. It's a wine.

7 Fresh juice is always preferable. Buy a hand juicer. Otherwise, bottled lemon and lime juice works. Sweet and Sour mix and Rose's Lime Juice do too... Forgo sweeteners with these.

8 A lime has about an ounce of juice in it. A lemon has about two ounces.

9 1 ounce is 2 tablespoons, or 6 teaspoons.

10 Remember: The longer ice stays in the shaker, the more it melts.

As far as this book is concerned, * is a favorite, an unmarked recipe is a good cocktail and :/ is not a good cocktail, but is worth mention.

JS: John Squire AoB: Art of the Bar b:beta cocktails CC: Cocktail Chronicles cDB: Cocktail Database CT: Cocktail Times DB: Drink Boy DC: Dr. Cocktail DDG:Dale DeGroff DW: David Wondrich eG: eGulet Forums FG: Field Guide to Cocktails GR: Gary Regan JM: Jeffery Morganthaler Lo: Looka PC: Pegu Club RD: Rum Dood VS: Cocktail Virgin Slut