

Lowder's Easy List of 178 (Modern) Classics to Know 2016

Foreword

Thanks very much for taking the time to read through this recipe list. I took the time to write it because in doing cocktail trainings at different bars in different countries, I noticed that most junior and intermediate bartenders are sharing a common struggle. The struggle is that (1) writing a bar recipe and training manual takes *forever* (2) bar managers have too much on their plate to sit down and write a good one, and (3) there's just too much disparate information out there for new bartenders to just put together this information on their own.

At countless bars, restaurants, and hotels worldwide, the situation is this: People get hired at a bar and have to learn the menu recipes in order to work. Then, they have to learn a few core classic recipes that guests ask for regularly. Sometimes the bar provides a list of standard classic recipes, sometimes the bar doesn't. The bartenders learn what they need to learn to make it through service, and that knowledge is usually enough to carry them through to the next menu cycle. Beyond that, additional education is pretty much up to them.

But how to get educated? Well, there are a lot of options available. Books, blogs, classes, other bartenders, second bar jobs, seminars, apps, brand reps, and on and on. But where to start? And how much to learn? There are a lot of recipes out there. Which ones are actually good? Should I memorize a whole cocktail book? Write down the recipes I like into my notebook? Or keep it on my backbar to look at when I need to?

Trying to memorize a cocktail book won't make you a good bartender any more than trying to memorize a Spanish dictionary will make you fluent in Spanish. True, a small handful of people will actually make flashcards and memorize an entire cocktail book. But many more people will start, get overwhelmed, get frustrated, and then just go back to focusing on the day-to-day of service.

Others will be more piecemeal in their approach. They will find a spirit that they like, and then they will start learning cocktails for just that spirit. This works well for a while, but inevitably somebody is going to come to the bar and ask for something unusual, like a stirred Apple Brandy cocktail. In a pinch, bartenders will Google a recipe on the fly. Maybe it's a good drink, maybe it isn't.

The result is that two things wind up happening here. One is that people develop soft spots in their knowledge. They are so excited learning about new tiki drinks that they will learn 15 new tiki recipes before stopping to realize that they don't have a drink ready for the guest who pops in for something stirred with tequila. The

other is that the members of a bar will start to learn their own preferred recipes and develop independently from one another, each making their own favorite drinks for guests. This is fine at first, but when the guest comes back to get a drink they had last time or a drink that they saw their friend having on Instagram, the bartender working won't know what the drink is or how to make it. It's a bad look for the bar, and it makes guests lose confidence in their experience.

I feel like there has to be a better way.

With that in mind, I give this guide to you. It's my recipe list for new hires that covers what, in my opinion, is the core set of drinks that will guide them through 99.9% of a typical cocktail bar service. I hope that you can share it with your staff and use it to guide your internal education so that you, the bar/restaurant/hotel manager, can have a little more time to lead service and improve your business.

What is this Guide?

This guide is a starting block for any person who is stepping behind a bar or developing a bar training program. In it, I provide a small list of core cocktail recipes that everyone should know. I also provide six easy recipes for each major spirit category – Three shaken and citrusy, and three stirred and boozy. Now let me say right now that *I do not think these are the only drinks you should know*. I also don't think these are necessarily the *most delicious* drinks cocktails ever invented. What this list *does* provide is a very solid list of core, tasty cocktail recipes that don't use too many disparate ingredients and don't require too much prep beyond basic juices and syrups.

In short, it's a starter kit of recipes that your bar can use, master, and then grow from together. With that goal in mind, I talk a little bit about each spirit before each recipe section. The point of these notes isn't to educate your staff about the spirits *themselves*, but instead to just tell new bartenders practical information about how each spirit works in cocktails and what pitfalls to avoid when getting started. Baseline stuff.

Why only Six Drinks for Each Spirit?

I'm a firm believer in the 80:20 rule. That is to say that in any system, 80% of the output comes from 20% of the input. Just think about how many Martinis, Old Fashioneds, Margaritas, and Highballs you make in a given night. Isn't it true that 80% of your guests tend to order from 20% of your product mix?

With that principle in mind, I recommend that rather than go off and dig through the *thousands* of drinks recipes out there, my trainees instead focus their energy on

mastering a small core of popular recipes that people are actually going to ask for. In that same vein, I recommend that for each spirit, bartenders start by memorizing and mastering just 6 drinks.

In the end of this document is a reference list of 102 additional recipes that I think every bartender should strive to learn. You don't have to worry about memorizing everything right away, but I think that this is a great list of drinks to work towards mastering, or at least to keep behind the bar for quick reference.

Can I Change or Add to these Recipes?

Absolutely. *BUT* please make sure that if you do so, you do it together with your lead bartender, and make sure that your entire team makes the same edits and additions to their own recipe lists. Like I said, this is just a set of starting blocks to get you and your team into a place where you're fluent behind the bar. Once you get there, then by all means work together to evolve this list and make it your own.

One word of caution – Please resist the urge to start adding to and changing this list until you're confident that you have mastered all of the drinks already provided. There is a strong temptation to dive in and start adjusting the gin or bourbon sections to make them your own. But if you do that before learning the cognac and sherry cocktails towards the end, then you're defeating the whole purpose of having this list. Don't carve ice if you can't cook rice.

Other Notes

This reference guide is meant to be just that – a basic, streamlined recipe list for bartenders or bar programs that are just starting out. As such, I'm not giving a backstory or writing credits for any of the recipes contained within. I will say here and now that I didn't invent any of these cocktails. Not one. But there's not a single drink on this list that I don't absolutely stand behind. I also strongly recommend that bartenders do go back and research the backstories of any drinks on this list that make them excited. That kind of storytelling texture is what can really bring a bar experience to life and make it memorable.

Ok, that's it from me. Dig in and have fun.

Cheers!

Chris Lowder

GIN

Notes:

I'm starting with gin, but in a lot of ways it's the hardest category to write. There are *so many* amazing gin cocktails, and so it's really a shame to try and narrow that list down to just six drinks. With that in mind, take this list with a grain of salt. If you know more than six gin cocktails already, *awesome*. You SHOULD. But for someone just getting started, here's a list of three shaken and three stirred gin drinks to get you going. And if you want to dig deeper, there are always more drinks listed at the end of this document.

Another note is that no two gins are created equal. Your bar will likely have a London Dry gin that they use for their house pour, and that will honestly work for most classic recipes. As you start to explore, though, I recommend playing around with different styles like Plymouth, overproof, New World, Old Tom, Genever, etc. You will find that the same drink with two different gins can taste completely different, even if they're both London Dry style. When you're experimenting, though, please make sure you know the cost of what you're pouring because some newer gins can get really pricy and are frankly too expensive to cocktail with.

I'm only listing London Dry cocktails here because it's likely what's in your well. If your bar has other options available, then by all means, play with them and decide on some recipes for when guests ask.

Gin Shaken

1. Corpse Reviver No. 2

- a. .75 oz. London Dry Gin
- b. .75 oz. Cointreau
- c. .75 oz. Cocchi Americano
- d. .75 oz. Fresh Lemon
 - i. Shake/fine strain/absinthe-rinsed coupe/no garnish

2. London Maid

- a. 2 oz. London Dry Gin
- b. .75 oz. Simple Syrup (1:1)
- c. .75 oz. Fresh Lime
- d. 6 mint leaves
- e. 2 cucumber slices
 - i. Shake/fine strain/dbl rocks/cucumber mint garnish

3. White Lady

- a. 2 oz. London Dry Gin
- b. .75 oz. Cointreau
- c. .75 oz. Fresh Lemon

- d. Bar spoon. Simple Syrup (1:1)
- e. 1 Egg White
 - i. Dry shake/shake/fine strain/oupe/lemon twist expressed & discarded

Gin Stirred

1. Hanky Panky

- a. 1.5 oz. London Dry Gin
- b. 1.5 oz. Italian Rosso Vermouth
- c. .25 oz. Fernet
 - i. Stir/strain/oupe/orange twist

2. Rolls Royce

- a. 2 oz. London Dry Gin
- b. .5 oz. Italian Rosso Vermouth
- c. .5 oz. French Dry Vermouth
- d. .25 oz. Benedictine
 - i. Stir/strain/oupe/lemon twist

3. Tuxedo No. 2

- a. 2 oz. London Dry Gin
- b. .75 oz. French Dry Vermouth
- c. .25 oz. Maraschino Liqueur
- d. 2 dashes orange bitters
 - i. Stir/strain/absinthe-rinsed oupe/lemon twist

VODKA

Notes:

Using vodka in a cocktail can be tricky, because vodka serves to dilute flavors. It's kind of like when you put a drop of watercolor on a white page and the ink just bleeds in all directions. Similarly, when you add flavored liqueurs, bitters, etc. to vodka, the flavor just dilutes and you lose all sense of precision. It's for that reason that I almost never recommend adding bitters to stirred vodka cocktails. It just tastes weird. The only exception is the Vesper Martini, which is actually just a gin cocktail in disguise. A Vodka Martini, however, should never have bitters because all you're going to taste is diluted bitters.

There are plenty of bartenders who don't care for vodka cocktails, because they believe that a flavor-neutral spirit naturally makes inferior cocktails. I disagree. Sometimes I just want something clean. A vodka martini with oysters. A vodka soda when I'm on the beach or when I'm at a cocktail event and my palate is completely blown out. A Cosmo any night, ever. All great options. Be cool and don't judge your guests.

In the list below, I have a few frequently requested vodka cocktails. But it's important to say that if a guest wants to try something new, you can sub vodka for gin in almost any shaken gin recipe and the result will be *just fine*. When in doubt, make a Vodka Maid. Everybody loves a Vodka Maid.

RECIPES:

Vodka Stirred

1. **Poet's Dream (Vodka Version)**
 - a. 2 oz. Vodka
 - b. .75 oz. French Dry Vermouth
 - c. Barspoon Benedictine
 - i. Stir/strain/coupe/lemon twist
2. **Vesper Martini**
 - a. 2 oz. London Dry Gin
 - b. .75 oz. Vodka
 - c. .5 oz. Cocchi Americano
 - d. 1 dash Orange Bitters
 - i. Stir/strain/coupe/lemon twist
3. **Vodka Martini**
 - a. 3 oz. Vodka
 - b. .5 oz. French Dry Vermouth
 - c. Never bitters
 - i. Stir/strain/coupe/olives or twist

Vodka Shaken

1. Apple Martini

- a. 1.5 oz. Vodka
- b. 1.5 oz. Fresh-pressed Apple Juice
- c. .5 oz. Honey Syrup (2:1)
- d. .5 oz. Fresh Lemon
- e. Barspoon Cinnamon Syrup
 - i. Shake/Fine strain/Coupe/Apple slices

2. Cosmopolitan

- a. 1.5 oz. Vodka
- b. .75 oz. Triple Sec
- c. .75 oz. Cranberry
- d. .5 oz. Fresh Lime
 - i. Shake/Fine strain/Coupe/Lemon twist

3. Espresso Martini

- a. 2 oz. Vodka
- b. .75 oz. Chilled Espresso
- c. .5 oz. Kahlua
- d. Barspoon Crème de Cacao
 - i. Shake/Fine strain/Coupe/3 espresso beans

A Quick Rant on Bartenders and “Martini” Calls:

A lot of cocktail bartenders freak out when guests ask for a non-Martini “Martini” (i.e. Chocolate Martini, Lychee Martini, Apple Martini, Espresso Martini). The issue for the bartenders is that these drinks “aren’t really *real Martinis*” and that they have recipes that call for neon liqueurs like Apple Pucker that most cocktail bars don’t carry. The bartenders then tell these guests that “we don’t make *those* kind of drinks here” or “I don’t have the ingredients to make that” or even just “no.” Insane.

I think that this kind of thinking is extremely short sighted. Nobody comes to a bar with an exact recipe in mind unless they’re a very picky cocktail enthusiast. As a bartender, you need to practice empathy and act as an interpreter whenever possible. In this case, the guest obviously doesn’t literally mean “Martini” as in “gin/vodka, vermouth, bitters, twist/olive.” They mean “Martini” as in “cocktail with no ice in an up glass.”

In the case of the Apple Martini, the guest never has a specific recipe in mind. What they literally say is “Can I have an Apple Martini?” But what they are *really* saying is “Hey, I am here because I hear this is a nice bar, and so I’m going to order a cocktail that I have had before. I bet that in a nice bar like this one, it will be even more delicious and so I will be happy. I’m here to feel comfortable, and I don’t research cocktails or cocktail culture in my spare time. I want an Apple Martini, which as far as I know is a sour cocktail with vodka that tastes like apples and might be green in color. Can I please have something like that and have a great time in your bar?”

That I can work with! I keep fresh pressed apple juice in my bar every day for just these requests. This way when a guest asks for an Apple Martini, I can say “I can absolutely make you an Apple Martini. One thing to mention is that I make mine with natural, fresh-pressed apple juice, so it won’t be neon green in color, but I promise that it will be the most delicious Apple Martini that you have ever had. Is that ok with you?” How could anyone say no to that? I get to still make my fresh apple, spiced honey, vodka sour that I feel good about, and the guest gets to tell his/her friends that they just found this great bar that makes their favorite drink *better than they’ve ever had it*. It wasn’t the same Apple Martini that they might have had at TGI Fridays, but everybody won in the end and the bar earned a return guest.

I’m talking too long about this one point, but it’s very important to me. As a bartender, you need to get creative and find more ways to make guests happy. In a lot of ways, vodka drinkers are the *most fun* guests because they are often the least educated about flavors, which gives you the opportunity to blow their minds and win life-long regulars.

/Rant.

TEQUILA/MEZCAL

Notes:

Tequila is a sadly underrepresented category in cocktails. This is because this spirit category didn't really take off until after Prohibition, and by that time it was really too late for the spirit to make its way into the classic cocktail canon. As a result, a lot of people carry the view that tequila doesn't really work in cocktails, which couldn't be farther from the truth. Agave spirits are savory, grassy, complex, and endlessly diverse. The trick to making a great tequila cocktail is to find savory and grassy flavors that pair well with the spirit. I have listed a few for you below.

Even with the new wave of tequila cocktails, it's still rare to see an añejo tequila cocktail. This is true for the same reason that it's rare to see an 18-year single malt scotch whiskey cocktail – These ingredients are just too expensive to cocktail with. I'm sure that an añejo tequila cocktail is probably delicious, and I'm also sure that it will cost \$40+. If your guests specifically request añejo tequila in their cocktail, though, then by all means let a rip.

Speaking of cost/price, tequila and mezcal are another area where you should really watch out with what you're pouring when you're making drinks. As these products have gotten popular, we are seeing more and more rare bottlings of single-varietal mezcals and small-batch tequilas. If your bar has multiple bottlings of agave spirit, make sure that you know how much they all cost your bar. The boutique bottles are usually unaged, too, so don't assume that you can cocktail with something just because the liquid isn't brown. We're talking hundreds of dollars here.

Tequila Shaken

1. El Diablo

- a. 1.5 oz. Blanco Tequila
- b. .75 oz. Fresh Lime Juice
- c. .25 oz. Ginger Syrup
- d. .25 oz. Crème de Cassis
 - i. Shake/strain/Collins glass with ice/top with ginger beer/lime wedge

2. Infante

- a. 2 oz. Blanco Tequila
- b. 1 oz. Fresh Lime Juice
- c. .75 oz. Orgeat
- d. 3 dashes Orange Flower Water
- e. (optional muddled strawberries)
 - i. Shake/fine strain/rocks glass with pebble ice/mint

3. Tommy's Margarita

- a. 2 oz. Blanco Tequila

- b. 1 oz. Fresh Lime Juice
- c. >.5 oz. Agave Syrup
 - i. Shake/fine strain/rocks glass with ice/no garnish

Tequila Stirred

1. Augie March

- a. 2 oz. Reposado Tequila
- b. .75 oz. Italian Rosso Vermouth
- c. .5 oz. Cynar
 - i. Stir/strain/rocks glass with large rock/cherry garnish on a pick

2. Oaxacan Old Fashioned

- a. 1.5 oz. Reposado Tequila
- b. .5 oz. Mezcal
- c. Barspoon. Agave Syrup
- d. 2 dashes Angostura Bitters
 - i. Short stir/strain/rocks glass with large rock/flamed orange twist

3. Rosita

- a. 1.5 oz. Reposado Tequila
- b. .5 oz. Italian Rosso Vermouth
- c. .5 oz. French Dry Vermouth
- d. .5 oz. Campari
- e. 1 dash Angostura bitters
 - i. Stir/strain/Coupe/orange twist

AMERICAN WHISKEY

Notes:

Both bourbon and rye whiskey are aged in brand new charred American oak barrels, and so they're woody, a little smoky, and ripping with tannins. Bourbon is primarily made from corn, though, and so it's a little softer and sweeter than rye.

Personally, I find bourbon to work a bit better than rye in shaken cocktails, mostly because rye is just so aggressive. It's rare that a guest wants a shaken cocktail with the amount of tannin and spirit intensity that rye offers. By contrast, rye works extremely well in stirred cocktails, where its fierce characteristics allow it to stand up to vermouths and liqueurs. It allows for a structured, complex cocktail in environments where bourbon can sometimes be too flabby or get lost in the drink altogether.

That having been said, both have their place, and both have tasty cocktails to offer in either category. Here are a few of my favorites:

BOURBON

Bourbon Shaken

1. Gold Rush

- a. 2 oz. Bourbon
- b. .75 oz. Fresh Lemon
- c. .75 oz. Honey Syrup (2:1)
 - i. Shake/Fine strain/Large rock

2. Kentucky Buck

- a. 2 oz. Bourbon
- b. .75 oz. Fresh Lemon
- c. .5 oz. Simple Syrup (1:1)
- d. 2 dashes Angostura
- e. 1 strawberry (muddled)
 - i. Shake/Fine strain/Collins with ice/Top with ginger beer/Lemon wheel

3. Paper Plane

- a. .75 oz. Bourbon
- b. .75 oz. Aperol
- c. .75 oz. Amaro Nonino
- d. .75 oz. Lemon
 - i. Shake/Fine strain/Coupe/No garnish

Bourbon Stirred

- 1. Fancy Free**
 - a. 2.25 oz. Bourbon
 - b. .5 oz. Maraschino
 - c. 2 dashes Angostura
 - d. 1 dash Orange bitters
 - i. Short stir/Large rock/Orange twist
- 2. Grandfather**
 - a. 1 oz. Bourbon
 - b. 1 oz. Bonded Apple Brandy
 - c. 1 oz. Italian Rosso Vermouth
 - d. 2 dashes Peychaud's Bitters
 - e. 2 dashes Angostura Bitters
 - i. Stir/Strain/Coupe
- 3. Preakness Cocktail**
 - a. 1.75 oz. Overproof Bourbon
 - b. .75 oz. Italian Rosso Vermouth
 - c. .25 oz. Benedictine
 - d. 1 dash Aromatic Bitters
 - i. Stir/Strain up/Coupe/Orange twist

Rye Shaken

- 1. New York Sour**
 - a. 2 oz. Rye
 - b. .75 oz. Fresh Lemon
 - c. .75 oz. Simple Syrup (1:1)
 - d. 1 Egg White
 - e. .5 oz. Pinot Noir or comparable wine
 - i. Dry shake everything but wine/Shake with ice/Fine strain/Rocks glass/Large ice/Carefully float the wine over the top of the drink
- 2. Ward Eight**
 - a. 2 oz. Rye
 - b. .5 oz. Fresh Lemon
 - c. .5 oz. Fresh Orange
 - d. 5 oz. Grenadine
 - i. Shake/Fine Strain/Coupe
- 3. Whiskey Smash**
 - a. 2 oz. Rye
 - b. .75 oz. Simple Syrup (1:1)
 - c. .25 oz. Fresh Lemon
 - d. 3 Lemon wedges
 - e. 8 mint leaves
 - i. Muddle/Shake/Fine Strain/Rocks Glass/Large ice/Mint garnish

Rye Stirred

1. American Trilogy

- a. 1 oz. Rye
- b. 1 oz. Apple Brandy
- c. Barspoon Demerara Syrup (1:1)
- d. 2 dashes Orange Bitters
 - i. Build in a large rocks glass/Large ice cube/Stir briefly/Orange and Lemon twists

2. Old Pal

- a. 2 oz. Rye
- b. .75 oz. Dry Vermouth
- c. .75 oz. Campari
 - i. Stir/Strain/Coupe/No garnish

3. Red Hook

- a. 2 oz. Rye
- b. .5 oz. Punt e Mes
- c. .25 oz. Maraschino Liqueur
 - i. Stir/Strain/Coupe/No garnish

IRISH

Notes:

Irish whiskey is another spirit that is tragically under-represented in cocktailing. Popular Irish whiskeys like Jameson or Bushmills are quite mild spirits that can often get lost in shaken cocktails. But that's not to say that there aren't delicious options for using these bottles. A well-made Irish whiskey cocktail is a soft, buttery, grassy, and all around delicious drink.

More and more, new distilleries are opening in Ireland and releasing new products to the market. We now have access to exciting and more robust Irish whiskeys like Redbreast, Connemara, and Green Spot, and these whiskeys are bringing a new world of possibilities for Irish whiskey cocktailing. Just be careful which bottles you're picking up, though, as many of these new whiskeys are priced for sipping, and so the resulting cocktails can be extremely expensive if you're not paying attention.

Irish Shaken

1. Castle to Castle

- a. 1.5 oz. Irish Whiskey
- b. 1.5 oz. Fresh-pressed Apple Juice
- c. .75 oz. Fresh Lemon
- d. .5 oz. Honey Syrup (2:1)
 - i. Shake/Fine strain/Collins glass with ice/Basil sprig garnish

2. Irish Breakfast

- a. 1.75 oz. Irish Whiskey
- b. .5 oz. Fresh Lemon
- c. .5 oz. Cointreau
- d. Barspoon Orange Marmalade
 - i. Stir ingredients to dissolve marmalade/Shake/Fine strain/Coupe/Orange twist

3. Wild Eyed Rose

- a. 2 oz. Irish Whiskey
- b. .75 oz. Grenadine
- c. .5 oz. Fresh Lemon
- d. .5 oz. Fresh Lime
 - i. Shake/Fine strain/Coupe/Lime wheel

Irish Stirred

1. Blackthorn

- a. 2.5 oz. Irish Whiskey
- b. .5 oz. Noilly Prat Dry Vermouth
- c. .25 oz. Demerara Syrup (1:1)

- d. 3 dashes Angostura Bitters
 - i. Stir/Strain/Absinthe-rinsed large rocks glass/Large ice/Lemon expressed and discarded

2. Improved Whiskey Cocktail

- a. 2 oz. Irish Whiskey
- b. .25 oz. Demerara Syrup (1:1)
- c. Barspoon Maraschino Liqueur
- d. 2 Dashes Orange Bitters
- e. 2 Dashes Absinthe
 - i. Build in large rocks glass/Large ice/Short stir/Lemon and Orange twists

3. Tipperary Cocktail

- a. 1.5 oz. Irish Whiskey
- b. 1.5 oz. Italian Rosso Vermouth
- c. .25 oz. Green Chartreuse
- d. 1 dash Angostura Bitters
- e. 1 dash Aromatic Bitters
- f. 1 dash Absinthe
 - i. Stir/Strain/Coupe/Lemon twist

SCOTCH

Notes:

Scotch whiskey is an extremely versatile category with a huge range of flavors and styles. The only thing that keeps Scotch from being more represented as a cocktail ingredient is the high price tag. Because Scotch tends to be on the expensive side, scotch whiskey cocktail recipes have traditionally focused on more mild blended whiskies like J&B, Cutty Sark, or Famous Grouse. These whiskies are priced well for cocktailing, and perform in drinks in a way that's similar to Irish whiskies.

Because single malts can be extremely expensive, scotch whiskey cocktails usually don't commit to using large measurements of top-shelf bottles. Instead, it's more common to just rinse a glass with an intense, smoky whiskey like Laphroaig, and then make the actual cocktail with a cheaper blended scotch. The resulting cocktail will still have a balanced accent of that briny smoke, but the drink will still be light in character and low in cost. When mixing, always remember that with smoky Islay scotch whiskies, a little bit goes a long, long way.

More and more, companies like Compass Box are releasing new bottlings of blended/vatted malt whiskies and blended grain whiskies. These are some delicious products that are full of texture and character but dodge the high price point of a single malt whiskey. Check to see if these bottlings have costs that work for your bar, and then experiment to see which whiskey your team likes best. These whiskies work especially well in stirred drinks where a drink can benefit from that extra oily texture.

Scotch Stirred

1. Bobby Burns

- a. 2 oz. Blended Malt Whiskey
- b. .75 oz. Punt e Mes
- c. .25 oz. Benedictine
 - i. Stir/Strain/Coupe/Lemon twist

2. Prince Edward

- a. 2 oz. Blended Malt Whiskey
- b. .75 oz. Lillet Blanc
- c. .5 oz. Drambuie
- d. 2 dashes Orange Bitters
 - i. Stir/Strain/Coupe/Orange twist

3. Tattletale

- a. 1.25 oz. Highland Scotch Whiskey
- b. .75 oz. Islay Scotch Whiskey
- c. Barspoon Honey Syrup (2:1)
- d. 3 dashes Angostura Bitters

- i. Built in large rocks glass/Large ice/Short stir/Orange and lemon twists

Scotch Shaken

1. Mamie Taylor

- a. 2 oz. Blended Scotch Whiskey
- b. .75 oz. Fresh Lime
- c. .5 oz. Ginger Syrup
 - i. Shake/Strain/Collins glass/Ice/Top with Ginger Beer/Finish with 4 dashes Angostura bitters over the top/Lime wedge/Straw

2. Morning Glory Fizz

- a. 2 oz. Blended Scotch Whiskey
- b. .75 oz. Fresh Lemon
- c. .75 oz. Simple Syrup (1:1)
- d. 1 Egg White
 - i. Dry shake/Shake/Fine strain/Absinthe-rinsed fizz glass/1 oz. seltzer/Express lemon peel over the top

3. Penicillin

- a. 2 oz. Blended Scotch Whiskey
- b. .75 oz. Fresh Lemon
- c. .35 oz. Ginger Syrup
- d. .35 oz. 3:1 Honey Syrup (2:1)
 - i. Shake/Fine strain/Large rocks glass/Large ice/Float .25 oz. Peated scotch whiskey over the top/NO STRAW

RUM

Notes: The most important thing to note about making rum cocktails is that rum is an *extremely* broad category in terms of flavor and style. This is significant because, unlike scotch, many rums on your bar are likely priced low enough to cocktail with. I'm not being brand-specific in these recipes because I don't want to pigeonhole your cocktail options and leave you hunting for brands that may or may not be available/affordable where you work. That having been said, I recommend that you try these recipes with a couple different rums to see what style you and your bar team like the best. If you make a cocktail and it's not working, try changing the rum to a lighter or heavier style. Or try blending rums to make a house mixture that works for your team. What one rum can't do, three can!

Stirred rum cocktails can be tricky. Rum has a silky, rich texture that can often make a stirred cocktail feel flabby and overly sweet. Be careful with syrups in your stirred rum drinks, as it's a very fine balance between delicious and too rich. In general, stirred rum drinks are quite rare, but when they're done right they can be absolutely incredible.

With shaken cocktails, anything goes. I'm giving 3x light rum and 3x dark rum shaken recipes below because the category is just so diverse. And fun. I love rum. There. I said it. I'm biased.

Rum Stirred

1. Chet Baker

- a. 2 oz. Aged Rum (Zacapa 23)
- b. 2 Barspoon Italian Rosso Vermouth
- c. 1 Barspoon Honey Syrup (2:1)
- d. 2 dashes Angostura Bitters
 - i. Build in large rocks glass/Large rock/Orange twist

2. Dominicana

- a. 1.5 oz. Aged Rum
- b. 1.5 oz. Kahlua
 - i. Stir/Strain/Nick & Nora glass/Hand-whipped cream float/Grated cinnamon
 1. For whipped cream, dry shake heavy cream in cocktail tin until desired texture is reached. Cream should look lightly textured and airy, and should keep a possum tail thickness when rolled between tins.
 2. This is usually a dessert cocktail, so be careful when recommending it.

3. El Presidente

- a. 1.5 oz. White Rum
- b. 1.25 oz. French Blanc Vermouth

- c. Barspoon Orange Curacao
- d. .5 Barspoon Grenadine
- e. Stir/Strain/Rocks glass/Large rock/Orange twist

White Rum Shaken

1. Airmail

- a. 1 oz. White Rum
- b. .5 oz. Fresh Lime
- c. .5 oz. Honey Syrup (2:1)
 - i. Shake/Fine strain/Coupe/Top with champagne/Lime wheel

2. Daisy de Santiago

- a. 2 oz. White Rum
- b. 1 oz. Fresh Lime
- c. >.5 oz. Simple Syrup (1:1)
 - i. Whip shake with 3 ice cubes/Strain/Wine glass/Fill with cracked ice/Float barspoon of Yellow Chartreuse over the cocktail/Mint/Straw

3. Mary Pickford

- a. 1.5 oz. White Rum
- b. 1 oz. Fresh Pineapple
- c. .25 oz. Fresh Lime
- d. .25 oz. Maraschino Liqueur
- e. .25 oz. Grenadine
 - i. Shake/Fine strain/Coupe with one ice cube/Lime wheel

Dark Rum Shaken

1. Brooklynite

- a. 2 oz. Aged Jamaican Rum
- b. .75 oz. Fresh Lime
- c. .75 oz. Honey Syrup (2:1)
- d. 2 dashes Angostura Bitters
 - i. Shake/Fine strain/Coupe/Lime wheel

2. Jungle Bird

- a. 1 oz. Blackstrap Rum
- b. 1 oz. Aged Rum
- c. 1 oz. Fresh Pineapple
- d. .75 oz. Campari
- e. .5 oz. Fresh Lime
- f. .5 oz. Simple
 - i. Shake/Fine strain/Rocks glass with ice/Pineapple frond

3. Royal Bermuda Yacht Club

- a. 2 oz. Aged Rum
- b. 1 oz. Fresh Lime
- c. .5 oz. Cointreau

- d. .5 oz. Falernum
 - i. Shake/Fine strain/Coupe/Grated nutmeg
 - 1. Quick word on Falernum: Falernum is a spiced, lime-forward alcoholic sugar syrup. The common version of Falernum is the store-bought *John D. Taylor Falernum*. This brand is tasty, but much in the same way that store-bought mayonnaise is tasty. That is to say that the store-bought stuff is fine, but once you start making it on your own, you will never turn back. Falernum takes a few days to make, but IT IS SO WORTH THE EFFORT. Look online and find a recipe that you like. And if you don't get my mayonnaise reference, then you need to try making your own mayonnaise and prepare to have your mind blown.

TIKI

Notes: What is “Tiki” anyway? There’s *lots* of ways to answer that question, but, for me, a Tiki drink is one that blends lots of syrups, juices, and spirits (usually rums) to make a cocktail that is (usually) rich, boozy, and fun. Tiki drinks and Tiki culture have a strong cult following, and so the category is always a center for hot debate within the bar community. Lots of secrecy surrounds Tiki recipes and Tiki lore, and so I expect that this page of recipes will attract a lot of debate. But regardless, here are seven Tiki recipes that I think everyone should know.

You will notice that most Tiki drinks are served on crushed or cracked ice. This is because they contain so much juice and syrup. These cocktails are extremely viscous, and so they benefit from the extra dilution of crushed ice. They are also very rich in flavor, and so the crushed ice helps to super-chill the drinks to tone down their intensity.

And why the Tiki mugs? Well, for starters, they’re lots of fun. Tiki mugs give you a sense of time, place, and sentiment that other glassware just can’t. Also, they are insulating. The ceramic gets extremely cold, and does a terrific job of insulating your cocktail against the ambient air temperature. As a result, the cocktail really does stay tastier for longer, which is good for everybody.

1. Beachbum

- a. 1 oz. Aged Rum
- b. 1 oz. White Rum
- c. .5 oz. Apricot Liqueur
- d. .5 oz. Orgeat
- e. 1 oz. Pineapple
- f. .75 oz. Fresh Lime
 - i. Shake/Strain/Double rocks glass/Cracked ice/Orange half-wheel with cherry skewer flag/Straw

2. Fog Cutter

- a. 1.5 oz. Banks 5 Island White Rum (or other funky white)
- b. .5 oz. Cognac
- c. .5 oz. London Dry Gin
- d. 2 oz. Fresh Orange
- e. .75 oz. Fresh Lemon
- f. .75 oz. Orgeat
 - i. Shake/Strain/Collins/Ice/Straw/Float .5 oz. Moscatel Sherry/Lemon wheel

3. Jet Pilot

- a. 1 oz. Overproof Jamaican Rum
- b. .75 oz. Aged 151 Rum
- c. .75 oz. Aged Rum

- d. .5 oz. Falernum
- e. .5 oz. Cinnamon Syrup
- f. .5 oz. Fresh Lime
- g. .5 oz. Fresh Grapefruit
- h. Barspoon Absinthe
- i. 1 dash Angostura Bitters
 - i. Swizzle/Tiki Mug/Fruit/Fire/Straws
 - 1. Yes, it's almost the same thing as a Zombie. Go figure.

4. Painkiller

- a. 1 oz. Aged 151 Rum
- b. .5 oz. Overproof Aged Jamaican Rum
- c. .5 oz. Aged Jamaican Rum
- d. .75 oz. Coconut Syrup
- e. 1.5 oz. Fresh Pineapple
- f. .25 oz. Fresh Orange
 - i. Shake with 3 ice cubes/Strain/Snifter/Crushed ice/Grated nutmeg/Orange half-wheel/Cherry/Straws

5. Scorpion

- a. 1.5 oz. Overproof Jamaican Rum
- b. .75 oz. Cognac
- c. .75 oz. Orgeat
- d. .75 oz. Fresh Orange
- e. .75 oz. Fresh Lime
- f. 3 dashes Peychaud's Bitters
 - i. Swizzle/Scorpion Bowl (or other mug)/Grated Nutmeg/Orange wheel/Lime wheel/Orchid/Straws

6. Three Dots & A Dash

- a. 1.5 oz. St. James XO (or other dry, aged agricole)
- b. .5 oz. El Dorado 5 Year (or other aged Guyanese rum)
- c. .5 oz. Honey Syrup (2:1)
- d. .5 oz. Falernum
- e. .5 oz. Fresh Orange
- f. .5 oz. Fresh Lime
- g. .25 oz. Allspice Dram
- h. 1 dash Angostura bitters
 - i. Swizzle/Tiki mug/Crushed ice/Pineapple wedge/3 cherries/Straws

7. Zombie (1934)

- a. 1.5 oz. Aged Jamaican Rum
- b. 1.5 oz. Aged Trinidadian Rum
- c. 1 oz. Aged Overproof Rum
- d. .75 oz. Fresh Lime
- e. .5 oz. Fresh Grapefruit
- f. .5 oz. Falernum
- g. <.5 oz. Cinnamon Syrup
- h. Barspoon Grenadine

- i. 3 dashes Absinthe
- j. 2 dashes Angostura bitters
 - i. Swizzle/Tiki mug/Pebble ice/Flaming half-lime/Cinnamon stick/Whatever other cool stuff you want
 - 1. Be careful if your straws are plastic that you don't add them into the mug when the lime is still on fire.

COGNAC/BRANDY

Notes: Cognac, like Scotch, is typically priced for sipping, and so it's unlikely that your bar will have more than one variety that they cocktail with. In your well, your bar will have either a VS (younger, juicier) or a VSOP (a little older, drier, more tannic) cognac. Get to learn what your well cognac tastes like and how it acts in cocktails, as any change in tannin or acidity will change how much sugar or citrus you put into your drinks.

Because Cognac is made from wine, it is fairly full bodied and acidic compared to other spirits. This can be a real issue in stirred cocktails because, like rum, it can feel overly rich and flabby. For this reason, lots of cognac cocktails share their base with rye whiskey or another comparably spicy, aggressive spirit.

Shaken Cognac drinks used to be very popular in the 1800's-early 1900's, but have become a lot more rare as cognac has gotten more expensive relative to other spirits. Reading through older cocktail books, you will find a number of Cognac sours, although I will go on record saying that few are worth wasting good Cognac on. That's not to say that Cognac sours aren't delicious, but for one reason or another, Cognac found its way into a number of misguided cocktail recipes that would probably be better forgotten. That having been said, the Sidecar remains to be an incredibly delicious cocktail (one of my favorites!) when executed properly. My point here is that you should be cautious when pushing beyond this list and researching new recipes. If something sounds gross, it's probably gross.

Cognac Shaken

1. Champs-elysees

- a. 2 oz. Cognac
- b. .75 oz. Fresh Lemon
- c. .5 oz. Yellow Chartreuse
- d. .25 oz. Simple Syrup (1:1)
- e. 1 dash Angostura Bitters
 - i. Shake/Fine strain/Coupe/No garnish

2. Coffee Cocktail

- a. 1.5 oz. Port
- b. 1 oz. Cognac
- c. .5 oz. Demerara Syrup (1:1)
- d. 1 whole egg
 - i. Dry shake/Shake/Fine strain/Small rocks glass/Nutmeg

3. Georgia Julep

- a. 2.25 oz. Cognac
- b. .25 oz. Simple Syrup (1:1)
- c. .25 oz. Peach Liqueur
- d. Handful mint

- i. Crush mint in hand/Whip all ingredients with 3 pieces ice/Strain/Julep cup/Crushed ice/Mint sprigs

Cognac Stirred

1. De La Louisiane

- a. 1 oz. Cognac
- b. 1 oz. Rye
- c. .5 oz. Benedictine
- d. 2 dashes Peychaud's Bitters
- e. 1 dash Angostura Bitters
 - i. Short stir/Strain/Rocks glass/Large rock/Lemon twist

2. Japanese Cocktail

- a. 2.5 oz. Cognac
- b. .5 oz. Orgeat
- c. 3 dashes Angostura Bitters
 - i. Stir/Strain/Nick & Nora glass/Lemon twist

3. Vieux Carre

- a. 1 oz. Cognac
- b. 1 oz. Rye
- c. 1 oz. Punt e Mes
- d. Barspoon. Benedictine
- e. 2 dashes Angostura Bitters
- f. 2 dashes Peychaud's Bitters
 - i. Stir/Strain/Rocks glass/Large rock/Lemon twist

PISCO & APPLE BRANDY

Notes: Ok, it's lazy of me to lump fruit brandy into one category, especially after giving Tiki its own section. But I do want to keep this document practical and as short as possible, and the fact of the matter is that people just don't ask me for apple brandy or pisco cocktails very often. Now, that having been said, I *LOVE* these two spirit categories. I hope that this document lives to see a time when I have to expand this section to satisfy a new demand for fruit brandy cocktails. But that day is not today, and so one list is all you need for now.

"Apple brandy" can be a very tricky category, mostly because American and French apple brandies are so different. American apple brandies are aged in American oak, and so they're dry and spicy. French apple brandies tend to be a bit juicier, although there are older VSOP and Hors d'age bottlings that drink more like Cognac. My point here is to have fun when you're mixing. Try making these drinks with calvados, American apple brandy, or a blend of the two. The two often make completely different work of the same recipe, so enjoy that process.

Sidebar: "Applejack" does not equal "apple brandy." Applejack is a blend of American apple brandy and American whiskey, and so it's completely different than a pure apple brandy. Don't buy applejack. If you really want that flavor, you can mix your own and have a much better product. Yeah, that's right. I said it.

For pisco, your two options are Peruvian or Chilean. I like Peruvian personally, because it's a bit richer and silkier, which in my opinion is the whole point of making a pisco drink in the first place. Again, this is a category with a lot of diversity. Different piscos have different grapes, and different grapes have different flavors and textures. If you change the pisco, you change the whole flavor of the drink. Pure and simple. I'm only including three pisco cocktails because it's just not a category you need six drinks for. Again, hopefully that will change someday, but not yet.

Pisco Cocktails

1. Frantic Atlantic

- a. 1 oz. Pisco
- b. 1 oz. St. Germain
- c. 1 oz. Fresh Grapefruit
- d. .5 oz. Fresh Lime
 - i. Whip shake/Strain/Large rocks glass/Crushed ice/Mint plouche/Straw

2. Pisco Punch

- a. 2 oz. Pisco
- b. .75 oz. Fresh Lime
- c. .75 oz. Pineapple Gomme

- d. .5 oz. Lillet Rouge
- e. 2 dashes Angostura Bitters
 - i. Shake/Strain/Snifter with cracked ice/Orange twist/Mint/Pineapple wedge

3. Pisco Sour

- a. 2 oz. Pisco
- b. .75 oz. Simple Syrup (1:1)
- c. .5 oz. Fresh Lemon
- d. .5 oz. Fresh Lime
- e. 1 Egg White
 - i. Dry shake/Shake/Fine strain/Coupe/6 drops Chuncho bitters

Apple Brandy Stirred

1. American Trilogy

- a. 1 oz. Rye
- b. 1 oz. Apple Brandy
- c. Barspoon Demerara Syrup (1:1)
- d. 2 dashes Orange Bitters
 - i. Build in a large rocks glass/Large ice cube/Stir briefly/Orange and Lemon twists

2. Grandfather

- a. 1 oz. Bourbon
- b. 1 oz. Bonded Apple Brandy
- c. 1 oz. Italian Rosso Vermouth
- d. 2 dashes Peychaud's Bitters
- e. 2 dashes Angostura Bitters
 - i. Stir/Strain/Coupe

3. Widow's Kiss

- a. 2 oz. Apple Brandy
- b. .25 oz. Yellow Chartreuse
- c. .25 oz. Benedictine
- d. 2 dashes Angostura Bitters
 - i. Build in large rocks glass/Large ice/Short stir/No garnish

Apple Brandy Shaken

1. Applejack Rabbit

- a. 2 oz. Apple Brandy
- b. .75 oz. Fresh Lemon
- c. .75 oz. Fresh Orange
- d. .5 oz. Maple Syrup
 - i. Shake/Fine strain/Coupe/No Garnish

2. Jack Rose

- a. 1 oz. American Apple Brandy
- b. 1 oz. Calvados

- c. .75 oz. Grenadine
- d. .5 oz. Fresh Lemon
- e. .5 oz. Fresh Lime
 - i. Shake/Fine strain/Coupe/No Garnish

3. Philadelphia Fish House Punch

- a. 1 oz. Calvados
- b. 1 oz. Aged Jamaican Rum
- c. .75 oz. Fresh Lemon
- d. .25 oz. Peach Liqueur
- e. >.25 oz. Demerara Syrup (1:1)
- f. .25 oz. Fresh Ginger Syrup
- g. 1 dash Orange Bitters
 - i. Shake/Strain/Rock/Lemon wheel/Grated Cinnamon

SHERRY

Notes: Sherry is awesome. I really hope that it's a category that catches on more some day. This is another section with only three recipes, but the fact that enough people ask about sherry to have this category even merit a section in this list is fantastic.

Sherry is salty, dry, savory, and acidic, which makes it a tough but rewarding category to work with. A little sherry in a cocktail can make a drink very rich and round, as sherry kind of works as a salty cocktail seasoning in small doses. As the base of a cocktail, sherry can be tricky, as too much can really make a cocktail feel thin and unsatisfying. Beware.

Another important note is that Sherry has a number of classifications, all of which have different levels of sweetness, age, and oxidation. Make sure you know what kind of sherry you're picking up, as they range from bone dry to syrupy sweet.

Lastly, please be sure to keep your sherry and vermouth in the refrigerator. Lighter sherries like Manzanilla can oxidize rather quickly, and will simply stop being a satisfying ingredient after a week or so.

Sherry Cocktails

1. Adonis

- a. 1.5 oz. Amontillado Sherry
- b. 1.5 oz. Italian Rosso Vermouth
- c. 2 dashes Orange Bitters
 - i. Stir/Strain/Coupe/Orange twist

2. Bamboo

- a. 1.5 oz. Amontillado Sherry
- b. 1.25 oz. Dry Vermouth
- c. Barspoon Demerara Syrup (1:1)
- d. 1 dash Angostura Bitters
- e. 1 dash Orange Bitters
 - i. Stir/Strain/Coupe/Lemon twist

3. Sherry Cobbler

- a. 3 oz. Fino Sherry
- b. .5 oz. Pineapple Gomme
- c. Orange & Lemon Wheel
 - i. Shake/Fine strain/Collins glass/Crushed ice/Float Pedro Ximenez sherry over the top/Lemon & orange wheel/Mint/Straw

102 MORE DRINKS EVERYONE SHOULD KNOW

Core Call Drinks

1. Airmail

- a. 1 oz. White Rum
- b. .5 oz. Fresh Lime
- c. .5 oz. Honey Syrup (2:1)
 - i. Shake/Fine strain/Coupe/Top with Champagne/Lime wheel

2. Amaretto Sour

- a. 1.5 oz. DiSaronno
- b. .75 oz. Overproof Bourbon
- c. 1 oz. Fresh Lemon
- d. Barspoon. Simple Syrup (1:1)
- e. ½ an egg white
 - i. Dry shake/Shake with ice/Fine strain/Rocks glass/Ice cubes/Lemon twist/Cherry

3. Americano Highball

- a. 1.5 oz. Italian Rosso Vermouth
- b. 1.5 oz. Campari
 - i. Build/Collins glass/Ice/Club soda/orange twist expressed and discarded/Orange half-wheel/Straw

4. Aperol Spritz

- a. 2 oz. Aperol
- b. 2 oz. Chilled club soda
- c. 2 oz. Champagne
 - i. Build in white wine glass filled with cracked ice/Stir gently to combine/Orange half-wheel garnish

5. Arsenic & Old Lace

- a. 2 oz. London Dry Gin
- b. .75 oz. Dry Vermouth
- c. .25 oz. Crème de Violette
 - i. Stir/Strain/Coupe/Absinthe-rinsed coupe/Orange twist

6. Aviation

- a. 2 oz. Plymouth Gin
- b. .75 oz. Fresh Lemon
- c. .5 oz. Luxardo Maraschino Liqueur
- d. .25 oz. Simple Syrup (1:1)
 - i. Shake/Fine strain/Crème de Violette rinsed coupe/Brandied cherry in glass

7. Bee's Knees

- a. 2 oz. London Dry Gin
- b. .75 oz. Fresh Lemon
- c. .75 oz. Honey Syrup (2:1)
 - i. Shake/Fine strain/Coupe/Lemon wheel

8. Bellini

- a. .4 oz. Crème de Peche
- b. 1 oz. Peach Nectar (Kearn's)
- c. Top w/ Champagne

9. Bijou

- a. 1.5 oz. Plymouth Gin
- b. 1 oz. Italian Rosso Vermouth
- c. .75 oz. Green Chartreuse
- d. 1 dash Orange Bitters
 - i. Stir/Strain/Coupe/Lemon twist

10. Black Russian

- a. 2 oz. Vodka
- b. .75 oz. Kahlua
 - i. Stir/Rock

11. Bloody Mary (à la minute if you really have to)

- a. 2 oz. Vodka
- b. <.75 oz. Fresh Lemon
- c. Heavy pinch smoked salt
- d. Heavy pinch ground black pepper
- e. 3 dashes hot sauce
- f. 5 dashes Worcestershire sauce
- g. 5 oz. V8 Tomato Juice
 - i. Roll between tins with ice until chilled/Strain/Collins/Ice/Olives on skewer/Lemon wedge/Celery stick
 - ii. If making a Caesar, split the Tomato Juice with Clamato
 - iii. If you don't want to make a full Bloody batch, you can combine the sauces and spices to make a shelf-stable liquid spice mix.
 - 1. 700 ml Worcestershire
 - 2. 300 ml Hot Sauce
 - 3. 120 ml Ground Black Pepper
 - 4. 100 ml Smoked Salt
 - a. >.5 oz. per cocktail

12. Boulevardier

- a. 1.5 oz. Bourbon
- b. .75 oz. Campari
- c. .75 oz. Italian Rosso Vermouth
 - i. Short stir/Rock/Orange twist

13. Bramble

- a. 1.5 oz. Overproof Gin
- b. .75 oz. Fresh Lemon
- c. .5 oz. Simple Syrup (1:1)
 - i. Gently crush 5 blackberries in bottom of large rocks glass and add some crushed ice on top/Whip shake cocktail/Strain into prepped glass/Top with crushed ice/Lemon wheel/Float .5 oz. Crème de Mure/Straw

14. Brandy Alexander

- a. 1 oz. Cognac
- b. 1 oz. Dark Crème de Cacao
- c. 1 oz. Heavy Cream
 - i. Shake/Fine strain/Coupe/Nutmeg

15. Brooklynite

- a. 2 oz. Aged Jamaican Rum
- b. .75 oz. Fresh Lime
- c. .75 oz. Honey Syrup (2:1)
- d. 2 dashes Angostura Bitters
 - i. Shake/Fine strain/Coupe/Lime wheel

16. Caipirina

- a. 2 oz. Cachaca
- b. <.5 oz. Simple Syrup (1:1)
- c. Barspoon Fresh Lime
- d. 3 lime wedges
 - i. Muddle/Fill tin with ice/Shake/Dump/Serve with straw

17. Champagne Cocktail

- a. Sugar cube in a coupe or flute w/ 3 dashes Angostura bitters
- b. Top w/ chilled champagne
- c. Spiraling lemon twist

18. Chartreuse Swizzle

- a. 1.25 oz. Green Chartreuse
- b. .5 oz. Falernum
- c. 1 oz. Fresh Pineapple
- d. .75 oz. Fresh Lime
 - i. Build/Collins/Crushed ice/Swizzle/More crushed ice to just below the rim of the glass/Heavily dash a layer of Angostura bitters/Gently agitate the bitters with bar spoon to form a consistent layer/Top with fresh, dry crushed ice up, over the rim of the glass/Grated nutmeg/Mint sprig/Straw

19. Chrysanthemum

- a. 2 oz. Dry Vermouth
- b. .75 oz. Benedictine
- c. .25 oz. Absinthe
 - i. Short stir/Strain/Rock/Orange twist

20. Clover Club

- a. 1.5 oz. London Dry Gin
- b. .5 oz. Dry Vermouth
- c. .5 oz. Fresh Lemon
- d. .5 oz. Simple Syrup (1:1)
- e. 5 Raspberries
- f. ½ and Egg White
 - i. Muddle/Dry shake/Shake with ice/Fine strain/Coupe/Skewered raspberries/Lemon twist expressed and discarded

21. Corn 'n Oil

- a. 2 oz. Blackstrap Rum
- b. .25 oz. Falernum
- c. 3 Lime Wedges
- d. 2 dashes Angostura Bitters
 - i. Muddle/Hard shake with ice/Dump into double rocks glass/Serve as is

22. Daiquiri

- a. 2 oz. White Rum
- b. <1 oz. Fresh Lime
- c. .75 oz. Simple Syrup (1:1)
 - i. Shake/Fine strain/Coupe

23. East Side

- a. 2 oz. London Dry Gin
- b. .75 oz. Fresh Lemon
- c. .75 oz. Simple Syrup (1:1)
- d. Handful of fresh mint leaves, gently squeezed
- e. 2 cucumber slices
 - i. Whip shake with 3 ice cubes/Fine strain/Large rocks glass/Crushed ice/Mint sprig/Cucumber slice/Straw

24. French 75

- a. 1 oz. London Dry Gin
- b. .5 oz. Fresh Lemon
- c. .5 oz. Simple Syrup (1:1)
 - i. Shake/Fine strain into coupe or champagne glass/Top with champagne/Spiraling lemon twist garnish

25. Gimlet

- a. 2 oz. London Dry Gin
- b. <1 oz. Fresh Lime
- c. >.5 oz. Simple Syrup (1:1)
- d. 2 lime twists
 - i. Shake/Fine strain/Lime wedge
 - 1. MUST offer coupe or rocks glass

26. Gin Rickey

- a. 1.5 oz. London Dry Gin
- b. .75 oz. Fresh Lime
- c. >.5 oz. Simple Syrup (1:1)
 - i. Shake/Strain/Collins/Ice/1 oz. Club soda/Lime wedge/Straw

27. Godfather/Godmother

- a. 2 oz. Blended Scotch (J&B/Famous Grouse)
- b. .5 oz. DiSaronno
 - i. Stir/Rock
 - 1. This is the Godfather recipe. For a Godmother, substitute vodka for the scotch.

28. Grasshopper

- a. 1 oz. White Crème de Cacao
- b. 1 oz. Green Crème de Menthe

- c. 1 oz. Heavy Cream
- d. 8 Mint Leaves
 - i. Shake/Fine strain/Coupe/Mint leaf

29. Hanky Panky

- a. 1.5 oz. London Dry Gin
- b. 1.5 oz. Italian Rosso Vermouth
- c. .25 oz. Fernet
 - i. Stir/Strain/Coupe/Lemon twist

30. Hemingway Daiquiri

- a. 2 oz. White Rum
- b. .75 oz. Fresh Lime
- c. .5 oz. Fresh Grapefruit
- d. .5 oz. Luxardo Maraschino Liqueur
- e. .25 oz. Cane Syrup (2:1)
- f. 2 lime twists
 - i. Shake/Fine strain/Coupe/Lime wheel

31. Hot Toddy

- a. 2 oz. Bourbon
- b. 3.5 oz. Black Tea
- c. .5 oz. Honey Syrup (2:1)
- d. .25 oz. Benedictine
- e. 2 dashes Peychauds Bitters
 - i. Heat cocktail with espresso wand/Pour into warm coffee cup/Garnish with cinnamon stick and clove-studded lemon wedge

32. Irish Coffee

- a. 2.5 oz. Water
- b. 2 oz. Irish Whiskey
- c. 1 oz. Espresso
- d. <.75 oz. Demerara Syrup (1:1)
 - i. Heat with espresso wand/Pour into hot cocktail cup/Top with hand-whipped heavy cream/Grated cinnamon
 - 1. For whipped cream, dry shake heavy cream in cocktail tin until desired texture is reached. Cream should look lightly textured and airy, and should keep a possum tail thickness when rolled between tins.

33. Japanese Cocktail

- a. 2.5 oz. Cognac
- b. .5 oz. Orgeat
- c. 3 dashes Angostura Bitters
 - i. Stir/Strain/Nick & Nora/Lemon twist expressed and discarded

34. Kir

- a. <.5 oz. Crème de Cassis
- b. Dry White Wine
 - i. White wine glass full of cracked ice/Quick stir to combine/Lemon twist/Straw

35. Kir Royale

- a. <.5 oz. Crème de Framboise
- b. Champagne
 - i. Coupe or Champagne flute/Garnish with a fresh raspberry/Lemon twist expressed and discarded

36. Last Word

- a. .75 oz. London Dry Gin
- b. .75 oz. Luxardo Maraschino Liqueur
- c. .75 oz. Green Chartreuse
- d. .75 oz. Fresh Lime
 - i. Shake/Fine strain/Nick & Nora

37. Long Island Iced Tea

- a. .5 oz. Vodka
- b. .5 oz. Blanco Tequila
- c. .5 oz. White Rum
- d. .5 oz. London Dry Gin
- e. .75 oz. Cointreau
- f. .75 oz. Fresh Lemon
 - i. Shake/Strain/Collins/Ice/Top with Coca Cola/Lemon wedge

38. Mai Tai

- a. 1 oz. Aged Jamaican Rum
- b. 1 oz. Agricole Blanc
- c. .5 oz. Orange Curacao (Creole Shrub is best)
- d. 1 oz. Fresh Lime
- e. .75 oz. Orgeat
- f. 1 lime twist
 - i. Shake with 3 ice cubes/Strain/Large rocks glass/Crushed ice/Orange half wheel fan and lime wheel/Straw
 - 1. MUST be house-made orgeat, or a very premium version like Tiki Adam Kolesar or Small Hands Foods. NEVER buy in bottled almond syrup, as it has the wrong viscosity.

39. Manhattan

- a. 2.5 oz. Bourbon OR Rye whiskey
- b. 1 oz. Italian Rosso Vermouth
- c. 3 dashes Angostura Bitters
 - i. Stir/Strain/Brandied cherries on cocktail pick
 - 1. MUST offer choice of bourbon or rye whiskey
 - 2. MUST offer choice of coupe or rocks glass

40. Margarita

- a. 2 oz. Blanco Tequila
- b. .75 oz. Cointreau (Combier is better if you have it)
- c. .75 oz. Fresh Lime
- d. Barspoon Simple Syrup (1:1)
 - i. Shake/Fine strain/Lime wedge
 - 1. MUST offer salt rim

- a. ALWAYS half-rims of salt only.
- 2. MUST offer coupe or rocks glass
 - a. ALWAYS add short straw if on the rocks.
- 3. "Cadillac" Margarita substitutes Grand Marnier for Cointreau

41. Martinez

- a. 2 oz. Old Tom Gin
- b. 1 oz. Italian Rosso Vermouth
- c. .25 oz. Luxardo Maraschino Liqueur
- d. 2 dashes Angostura bitters
- e. 1 dash Aromatic bitters
 - i. Stir/Strain/Coupe/Lemon twist

42. Mimosa

- a. ½ Champagne
- b. ½ Orange Juice
 - i. Carefully poured into a flute
 - 1. Be careful because the bubbles will look scummy on the sides of the glass.
 - 2. Spiraling orange peel

43. Mint Julep

- a. 2.25 oz. Bourbon
- b. <.5 oz. Demerara Syrup (1:1)
- c. Handful mint
 - i. Crush mint in hand/Whip all ingredients with 3 pieces ice/Strain/Julep cup/Crushed ice/Mint sprigs

44. Mojito

- a. 2 oz. White Rum
- b. <1 oz. Fresh Lime
- c. .75 oz. Simple Syrup (1:1)
- d. 2 Lime Twists
- e. Large handful of mint
 - i. Gentle Muddle/Whip shake with 2 ice cubes/Dump everything into chilled Collins glass/Top with crushed ice/.5 oz Club soda/Garnish with lime wheel and mint sprig/Straw

45. Moscow Mule (and ALL Mules)

- a. 2 oz. Vodka (or other base)
- b. <1 oz. Fresh Lime
- c. <.75 oz. Fresh Ginger Syrup
- d. .5 oz. Demerara Syrup (1:1)
 - i. Shake with 3 ice cubes/Strain into Collins glass with ice/Top with club soda/3 dashes of Angostura Bitters/Lime wedge/Straw
 - ii. Use Goslings as base to make a Dark & Stormy

46. Negroni

- a. 1.5 oz. London Dry Gin
- b. 1 oz. Italian Rosso Vermouth

- c. <1 oz. Campari
 - i. Short stir/Rock/Orange twist

47. Old Cuban

- a. 2 oz. Aged Rum
- b. .5 oz. Demerara Syrup (1:1)
- c. .5 oz. Fresh Lime
- d. 2 dashes Angostura Bitters
- e. 6 Mint Leaves
 - i. Shake with 3 ice cubes/Fine strain/Coupe/Champagne/Mint leaf

48. Old Fashioned

- a. 2.5 oz. Bourbon OR Rye
- b. <.5 oz. Demerara Syrup (1:1)
- c. 3 dashes Angostura Bitters
- d. .5 dash Aromatic Bitters
 - i. Short stir/Large rock/Lemon and Orange twists
 - ii. MUST offer guest choice of bourbon or rye whiskey

49. Old Maid aka London Maid

- a. 2 oz. London Dry Gin
- b. .75 oz. Fresh Lemon
- c. .75 oz. Simple Syrup (1:1)
- d. Handful of fresh mint leaves, gently squeezed
- e. 2 cucumber slices
 - i. Whip shake with 3 ice cubes/Fine strain/Large rocks glass with cracked ice/Mint sprig/Cucumber slice/Straw
 - ii. Same as "East Side" but on bigger ice.
 - iii. Works with *any* white spirit

50. Paloma

- a. 1.5 oz. Blanco Tequila
- b. .5 oz. Mezcal
- c. 1 oz. Fresh Grapefruit
- d. .75 oz. Fresh Lime
- e. .5 oz. Agave Syrup
 - i. Shake/Strain/Salt-rimmed Collins filled with ice/Straw/Lime wedge

51. Penicillin

- a. 2 oz. Blended Scotch Whiskey
- b. .75 oz. Fresh Lemon
- c. 3/8 oz. Fresh Ginger Syrup
- d. 3/8 oz. Honey Syrup (2:1)
 - i. Shake/Strain/Large Rock/Float ¼ oz. Peated Scotch Whiskey over the surface of the drink/Skewered candied ginger/NO STRAW

52. Pimm's Cup

- a. 2 oz. Pimm's No. 1
- b. .5 oz. Fresh Lime

- c. .5 oz. Fresh Lemon
- d. >.5 oz. Fresh Ginger Syrup
- e. Orange slice, cucumber slice, ½ a strawberry, 6 mint leaves
 - i. Muddle/Shake with 3 ice cubes/Fine strain/Collins glass/ice/ginger ale/orange half wheel/mint/straw

53. Piña Colada

- a. 1 oz. White Rum
- b. 1 oz. Dark Rum
- c. 1.5 oz. Fresh Pineapple
- d. <1 oz. Coconut Syrup
- e. .25 oz. Heavy Cream
- f. 1 dash Angostura bitters
 - i. Whip shake with 3 ice cubes/Strain/Snifter/Crushed ice/Orange wheel cherry flag/Grated nutmeg

54. Pineapple Daiquiri

- a. 1 oz. White Rum
- b. 1 oz. Aged Agricole
- c. 1 oz. Fresh Pineapple
- d. .75 oz. Fresh Lime
- e. <.75 oz. Simple Syrup (1:1)
 - i. Shake/Fine strain/Coupe/Stripe of Angostura bitters over the top

55. Queen's Park Swizzle

- a. 2.25 oz. Aged Rum
- b. <1 oz. Fresh lime
- c. .75 oz. Simple Syrup (1:1)
 - i. Fill Collins glass loosely with mint leaves/Add all ingredients/Press down with muddler to compact mint leaves into the bottom fifth of the glass/Taste and adjust as needed/Fill glass with ice/Swizzle/Add more ice until just below the rim of the glass/Heavily dash Angostura and Peychaud's bitters to form a dense colored layer/Agitate the top layer gently with barspoon to make the bitters a consistent layer/Add more fresh, dry crushed ice up, over the rim of the glass/Add straws/Mint plouche

56. Ramos Gin Fizz

- a. 2 oz. Old Tom Gin
- b. 1 oz. Heavy Cream
- c. 1 oz. Simple Syrup (1:1)
- d. .5 oz. Fresh Lemon
- e. .5 oz. Fresh Lime
- f. 5 drops Orange Flower Water
 - i. Dry shake/Shake with 3 ice cubes until they dissolve/Fine strain into a chilled Collins primed with 1.5 oz. chilled club soda/Pop into freezer if there's time to solidify the foam/Add more club soda into cocktail tin to extract the remaining

cream/Slowly add on top of cocktail to create attractive head/Straw

57. Rob Roy

- a. 2.5 oz. Blended Scotch Whiskey
- b. 1 oz. Italian Rosso Vermouth
- c. 2 dashes Angostura Bitters
 - i. Stir/Strain/Coupe/Brandied cherries on cocktail pick

58. Rome With A View

- a. 1 oz. Dry Vermouth
- b. 1 oz. Campari
- c. 1 oz. Fresh Lime
- d. .75 oz. Simple Syrup (1:1)
 - i. Shake/Strain/Collins/Ice/Club soda/Lime wedge/Straw

59. Rusty Nail

- a. 2 oz. Blended Scotch Whiskey (Johnnie Walker Black)
- b. .5 oz. Drambuie
- c. Stir/Rock/Cinnamon Stick Garnish

60. Sazerac

- a. 2 oz. Rye Whiskey
- b. .5 oz. Cognac
- c. <.5 oz. Demerara Syrup (1:1)
- d. 3 dashes Peychaud's Bitters
- e. .5 dash Angostura Bitters
- f. Absinthe-rinsed CHILLED small rocks glass
 - i. Stir/Strain/Lemon twist expressed and discarded

61. Sidecar

- a. 2 oz. Cognac
- b. 1 oz. Combier
- c. .75 oz. Fresh Lemon
- d. Barspoon. Simple Syrup (1:1)
 - i. Shake/Fine strain/Sugar half-rimmed coupe

62. Singapore Sling

- a. 1.5 oz. London Dry Gin
- b. .5 oz. Cherry Heering
- c. .25 oz. Benedictine
- d. .25 oz. Cointreau
- e. 1.5 oz. Fresh Pineapple
- f. .5 oz. Fresh Lime
- g. Barspoon Grenadine
- h. 1 dash Angostura Bitters
 - i. Whip shake with 3 ice cubes/Strain/Collins/1 oz. Club soda/Orange half-wheel/Cherry/Pineapple frond/Straw

63. Southside

- a. 2 oz. London Dry Gin
- b. .75 oz. Fresh Lemon
- c. .75 oz. Simple Syrup (1:1)

- d. Handful of fresh mint leaves, gently squeezed
 - i. Whip shake with 3 ice cubes/Fine strain/Large rocks glass/Crushed ice/Mint sprig/Straw

64. Southside Fizz

- a. 1.5 oz. London Dry Gin
- b. .5 oz. Fresh Lemon
- c. .5 oz. Simple Syrup (1:1)
- d. Handful of fresh mint leaves, gently squeezed
 - i. Whip shake with 3 ice cubes/Fine strain/Collins with small handful of mint leaves in bottom/Ice spear/Top with 1 oz. club soda/Lemon wheel and mint garnish/Straw

65. Stinger

- a. 2 oz. Cognac
- b. .4 oz. Crème de Menthe
- c. Barspoon. Simple Syrup (1:1)
 - i. Whip shake/Strain/Small rocks glass/Crushed ice/Mint sprig/Straw

66. Ti' Punch

- a. 2 oz. Agricole Blanc
- b. 2 barspoons Cane Syrup (2:1)
- c. 2 lime heels
 - i. Muddle/Taste & adjust with syrup or lime juice/Fill glass ½ cube and ½ pebble/Swizzle/Serve as is
 - 1. Lime heels are discs sliced deep from the side of the lime, mostly peel but with a thin layer of juice sacs still attached.

67. Tom Collins

- a. 1.5 oz. London Dry Gin
- b. .5 oz. Fresh Lemon
- c. .5 oz. Simple Syrup (1:1)
 - i. Shake/Strain/Collins/Ice/Club soda/Lemon wedge/Straw

68. Vieux Carré

- a. 1 oz. Rye Whiskey
- b. 1 oz. Cognac
- c. .75 oz. Italian Rosso Vermouth
- d. .25 oz. Benedictine
- e. 3 dashes Peychaud's Bitters
- f. 2 dashes Angostura Bitters
 - i. Stir/Strain/Large rock/Lemon twist

69. White Russian

- a. 2 oz. Vodka
- b. .75 oz. Kahlua
 - i. Stir/Rock/Top with hand-whipped heavy cream/Grated cinnamon
 - 1. For whipped cream, dry shake heavy cream in cocktail tin until desired texture is reached. Cream should look

lightly textured and airy, and should keep a possum tail thickness when rolled between tins.

Highballs

1. **Bay Breeze**
 - a. 1.5 oz. Vodka
 - b. Top w/ cranberry & pineapple
 - i. Lime wedge
 - ii. "Very cool & peaceful"
2. **Cape Codder**
 - a. 1.5 oz. Vodka
 - b. Top w/ cranberry
 - i. Lime wedge
3. **Cuba Libre**
 - a. 1.5 oz. White Rum
 - b. .25 oz. Fresh Lime
 - c. Top w/ Coca Cola
 - i. Lime wedge
4. **Fuzzy Navel**
 - a. 1.5 oz. Peach Liqueur
 - b. Top w/ OJ
 - i. Orange half-wheel
5. **Greyhound**
 - a. 1.5 oz. Vodka
 - b. Top w/ Grapefruit
 - i. Grapefruit half-wheel
 - ii. "Very Graceful"
6. **"Highball"**
 - a. 1.5 oz. Blended Scotch Whiskey
 - b. Top w/ Ginger Ale
 - i. Lime wedge
7. **Madras**
 - a. 1.5 oz. Vodka
 - b. Top w/ OJ & Cranberry
 - i. Lime wedge
8. **Presbyterian**
 - a. 1/5 oz. Blended Scotch Whiskey
 - b. Top w/ Ginger ale & club soda
 - i. Lime Wedge
9. **Screwdriver**
 - a. 1.5 oz. Vodka
 - b. Top w/ OJ
 - i. Orange half-wheel
10. **Sea Breeze**
 - a. 1.5 oz. Vodka
 - b. Top w/ Cranberry & Grapefruit

- i. Lime wedge
- ii. "Very cool & gusty"

11. Seven & Seven

- a. 1.5 oz. Canadian Whiskey
- b. Top w/ 7-Up or Sprite
 - i. Lemon & lime wedges

12. Shirley Temple

- a. 1 oz. Lemon
- b. 1 oz. Lime
- c. 1 oz. Grenadine
 - i. Shake/strain/club soda/lemon wheel cherry flag

Martinis

1. Gin

a. Gibson

- i. 2.5 oz. London Dry Gin
- ii. 1 oz. Dry Vermouth
 - 1. Stir/Strain/Coupe/Garnish with pickled onion

b. Gin Martini

- i. 2.5 oz. London Dry Gin
- ii. 1 oz. Dry Vermouth
- iii. 1 dash Orange Bitters
 - 1. Stir/Strain/Coupe/Garnish with Olive or Lemon twist.
 - 2. Note: No bitters if it's getting an olive.

c. Dry Gin Martini

- i. 3 oz. London Dry Gin
- ii. .5 oz. Dry Vermouth
- iii. 1 dash Orange Bitters
 - 1. Stir/Strain/Coupe/Garnish with Olive or Lemon twist.
 - 2. Note: No bitters if it's getting an olive.

d. Dirty Gin Martini

- i. 3 oz. London Dry Gin
- ii. .25 oz. Dry Vermouth
- iii. .25 oz. Olive Brine
 - 1. Stir/Strain/Coupe/Olives

2. Vodka

a. Vodka Martini

- i. 3 oz. Vodka
- ii. .5 oz. Dry Vermouth
- iii. Stir/Strain/Coupe/Garnish with Olive or Lemon Twist

b. Dry Vodka Martini

- i. 3 oz. Vodka
- ii. Stir/Strain/Coupe/Garnish with Olive or Lemon Twist

c. Dirty Vodka Martini

- i. 3 oz. Vodka
- ii. .5 oz. Olive Brine

- iii. Stir/Strain/Coupe/Olives
- 3. Other
 - a. **Apple Martini**
 - i. 1.5 oz. Vodka
 - ii. 1.5 oz. Fresh-pressed Apple Juice
 - iii. .5 oz. Honey Syrup (2:1)
 - iv. .5 oz. Fresh Lemon
 - v. Barspoon Cinnamon Syrup
 - 1. Shake/Fine strain/Coupe/Apple slices
 - b. **Chocolate Martini**
 - i. 1.5 oz. Vodka
 - ii. 1 oz. Dark Crème de Cacao
 - iii. .75 oz. Heavy Cream
 - 1. Shake/Fine strain/Coupe/Nutmeg
 - c. **Espresso Martini**
 - i. 2 oz. Vodka
 - ii. .75 oz. Chilled Espresso
 - iii. .5 oz. Kahlua
 - iv. Barspoon Crème de Cacao
 - 1. Shake/Fine strain/Coupe/3 espresso beans
 - d. **French Martini**
 - i. 1.75 oz. Vodka
 - ii. 1 oz. Fresh Pineapple
 - iii. <.5 oz. Crème de Cassis
 - 1. Shake/Fine strain/Coupe
 - e. **Grapefruit Martini**
 - i. 1.5 oz. Vodka
 - ii. 1 oz. Fresh Grapefruit
 - iii. .25 oz. Fresh Lime
 - iv. .25 oz. Honey Syrup (2:1)
 - v. >.25 oz. Lemon Oleo
 - 1. Shake/Fine strain/Coupe/Grapefruit twist
 - f. **Lychee Martini**
 - i. 1.5 oz. Vodka
 - ii. .5 oz. St. Germain Elderflower Liqueur
 - iii. .75 oz. Fresh Lemon
 - iv. .5 oz. Honey Syrup (2:1)
 - v. Barspoon Bianco Vermouth
 - vi. .5 dash Orange Bitters
 - 1. Shake/Fine strain/Coupe

Call Shots (make drinks, not judgments)

- 1. **B-52**
 - a. 1/3 Kahlua
 - b. 1/3 Bailey's
 - c. 1/3 Grand Marnier

- i. Layer w/ bar spoon. Set on fire.
- 2. Blow Job**
 - a. ½ Kahlua
 - b. ½ Bailey's
 - i. Top w/ whipped cream
- 3. Irish Car Bomb**
 - a. ½ Bailey's
 - b. ½ Jameson
 - i. Drop into ½ glass of Guinness
- 4. Kamikaze**
 - a. 1/3 Vodka
 - b. 1/3 Cointreau
 - c. 1/3 Lime
 - i. "Very Tragic Landing"
- 5. Lemon Drop**
 - a. 1 oz. Vodka
 - b. .5 oz. Fresh Lemon
 - c. .5 oz. Simple Syrup (1:1)
 - i. Shake/Fine strain/sugar half-rimmed Nick & Nora/Lemon twist expressed & discarded
- 6. Melon Ball**
 - a. 1/3 Midori
 - b. 1/3 Vodka
 - c. 1/3 Pineapple
 - i. "MVP"
- 7. Mind Eraser**
 - a. 1/3 Kahlua
 - b. 1/3 Vodka
 - c. 1/3 Club Soda
 - i. In that order. Serve with a straw.
 - ii. "Kills Vital Senses"
- 8. Sex on the Beach**
 - a. ¼ Vodka
 - b. ¼ Midori
 - c. ¼ Pineapple
 - d. ¼ Raspberry Liqueur
 - i. "MVP Rockstar"

Note: If someone asks for "a really great shot" don't recommend any of the above. Just make a lesser-known three-ingredient sour (Gold Rush, Brooklynite, Bees Knees, etc.), and break it into shot glasses. Usually one sour is enough for three people to shoot. It's a great way to introduce people to drinks they haven't tried, and shooting parts of sours is a lot more responsible than shots of straight liquor.