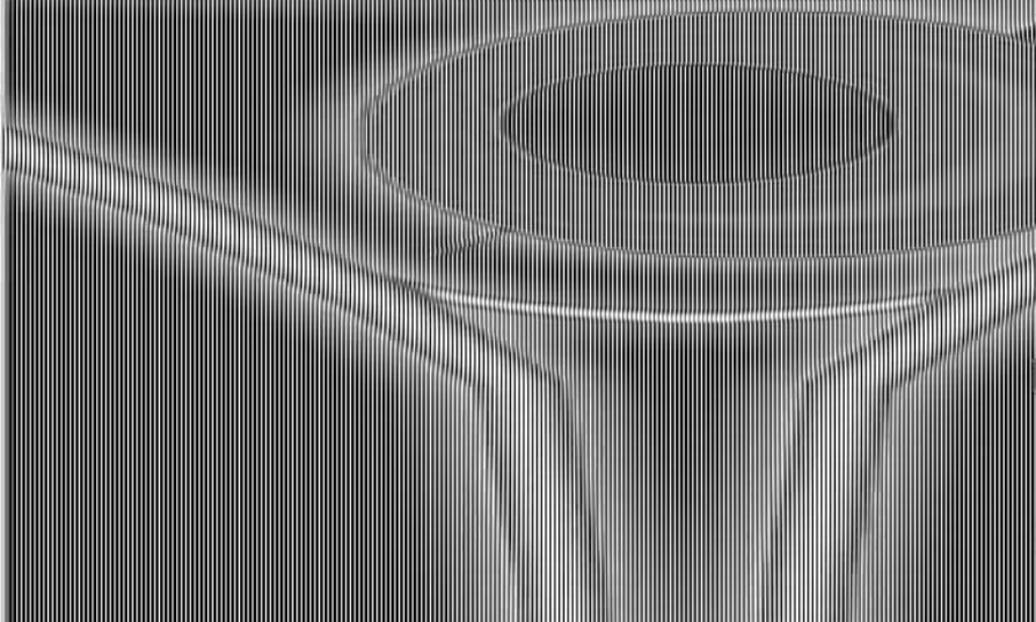


The Bar Be



The
Bartender's
Best Friend

a complete
guide to cocktails,
martinis, and mixed drinks

Mardee Haidin Regan



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*This book is for my husband, Gary Regan,
light of my life and this bartender's
very best friend.*

Acknowledgments

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Introduction: About This Book

Cocktails are fashion—they bespeak the era of their creation. Cocktails are an expression of style, and like music, art, architecture, theater, and design, in many ways they reflect the attitude of the nation. Right now cocktail culture is soaring. No matter where you look—in magazines, newspapers, films, and on television—you see people drinking cocktails.

Many of our favorite cocktails reflect our mind-set. Some are based on classic combinations, some are casual and irreverent, often verging on downright silly, and many are the result of any number of incredible new ingredients in the marketplace. You couldn't get root-beer schnapps in the fifties.

Cocktail trends are an aspect of pop culture. Although some drinks hearken to our childhoods, scores of others take their inspiration from foods, films, television, songs, books, and world events. One sizeable group of drinks are alcoholic concoctions that taste like something entirely different—a cookie or a candy bar. Another group of drinks requires a helper—it takes two to drink a Mouth Margarita. And then there are the drinks whose names are X-rated. Don't object. That's the way it is. And they sell like wildfire.

Who is the bartender's best friend? The best tipper at the bar? Probably. But in writing this book, I've tried to be a friend to the bartender by including many cocktails and mixed drinks that are actually ordered at bars nationwide. When someone orders a Manhattan, you might not have to look in this book, but the recipe is here if you need it, and if somebody asks you to fix them a Schnapp, Crackle & Pop, and you're a little bewildered, just turn to "S" and you'll be serving one up in no time.

On a more serious note, the bartender's very best friend can often be an experienced, sober driver or the local taxi service. Why? Because as enjoyable and fun as drinking and serving cocktails, wines, and beers can be, the unimpeachable fact is that alcohol affects our bodies and our minds, impairing our judgment and reaction time. Don't drink and drive, and don't let others drink and drive either. What's ultimately most fashionable is being alive to enjoy another day.

Bartending Basics

Making a cocktail has just four requirements. The first three are easy: You need ingredients—the spirits, the juices, the ice, the sodas, the garnishes. You need equipment—a shaker, a strainer, a spoon. And you need something to serve the drink in, be it the finest lead crystal cocktail glass or a paper cup. The fourth requirement, however, is the tough one. You need to understand how to use these elements, and, ideally, you must acquire a grasp of how they intermingle. And therein lies the rub: You can make drinks or you can master drink-making, the craft of bartending. The choice is yours; the basics are outlined here. Mastering the craft requires thought, effort, and just like getting to Carnegie Hall—practice, practice, practice.

EQUIPMENT

Tools and the methods of using them define the quality of the job performed. And just as a carpenter invests in his saws, a chef in his knives, or a painter in his brushes, a bartender needs to have the right stuff on hand to make the job easier and more professional. Once the proper tools are in place, you're good to go. Here's what's needed:

Bar spoon: An ingenious long-handled spoon that has an almost teardrop-shaped bowl and a twisted shaft that makes stirring with one hand very easy. Absolutely essential if you want to do it right.



Bar towels: Two kinds—small, absorbent terrycloth towels that can be used as a bar mat to soak up spillage, splashes, and condensation; tightly woven, flat-weave cotton or linen dishtowels for polishing glasses or grasping wet, chilled wine bottles that are being held in a wine bucket. You'll need several of each.

Blender: A heavy-duty machine capable of rendering ice cubes and other ingredients into slush. Can opt for the 32- or 48-ounce container; I prefer a metal to a plastic base. Essential for frozen drinks.

Boston shaker: The most important tool for cocktail making—a two-part implement consisting of a mixing glass bottom and a taller, slightly wider, flat-bottomed metal cup. In use, the metal half is upended over the mixing glass, overreaches the juncture of the two rims, and allows the bartender to shake with ease and with no spills or leaks. The cups are “broken” apart. If pouring from the metal half, a Hawthorne strainer is used; if pouring from the mixing glass half, a julep strainer is used.



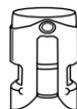
Bottle opener: The standard tool for removing bottle caps, a number of different designs are available, but all deliver the same end result: getting that metal cap off the bottle.



Can opener: The handheld kitchen tool that will remove one end of a can, useful for very thick mixtures, such as coconut cream. A handheld model is sufficient for behind the bar.



Champagne stopper: A winged, spring-loaded gizmo that clamps over the lip of a champagne bottle and helps keep the CO₂ (carbon dioxide) inside the bottle where it belongs.

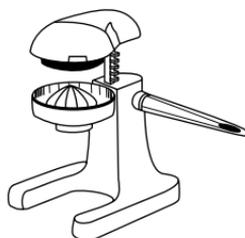


Cheesecloth: Essential for straining solids from steeped mixtures. Remember, always soak cheesecloth with water and wring out well before using it to strain liquid mixtures; if you don't, you'll lose a considerable amount of the liquid ingredient to absorption by the cheesecloth.

Churchkey: A double-duty device: the rounded end is a bottle opener; the pointed end is for piercing cans of liquids, like tomato juice.



Citrus reamer: A manual device for extracting the juice from halved citrus fruits; some are handheld and must be used over a glass or bowl to collect the juices; others are stationary with a bowl-shaped bottom to collect the juices; still others are large levered devices that sit on the countertop. Electric juicers are also available.



Citrus strippers and zesters: Handy devices that can help cut various widths of citrus zests—from very small, fine curls to $\frac{1}{4}$ -inch-wide swaths. In capable hands, a paring knife can be used.



Cocktail napkins and/or coasters: Essential for collecting any condensation or drips when serving a cocktail.

Cocktail picks: Usually small, thin skewers for selecting garnishes for a drink; one end of a cocktail pick might be adorned in some way to make picking it up easier.

Cocktail shaker: The three-part tool made for shaking cocktails. A large bottom cup is topped with a tight-fitting lid and the lid itself has a cap that is fitted with a built-in strainer to prevent all but the tiniest shards of ice from being poured into the drink. Some more stylized cocktail shakers have a capped pour spout—like a teapot with a spout cover—with a built-in strainer.



Corkscrew: Absolutely essential for uncorking a wine bottle. Dozens and dozens of designs exist; choose whatever style makes your life easiest. I personally prefer the Screwpull to all others because it does not require upper-arm strength; the cork is removed by continual turning in one direction.

Cutting boards: Necessary for preparing garnishes and avoiding damage to wooden bartops.

Foil cutter: A handy gizmo for cleanly cutting away the foil or lead capsule that encases the top of a wine bottle.

Funnel: A useful tool for transferring liquids into small-mouthed containers or bottles.

Glass pitcher: An excellent, multipurpose vessel for behind the bar. It will hold water, juices, and mixtures of all kinds for easy pouring when needed.

Grater: A small, handheld device that can be used for whole nutmegs and for producing fine shreds of citrus zest or fresh ginger.

Ice bucket: Absolutely vital for the home bar—a sizeable container to hold fresh ice for use in preparing and serving cocktails.

Ice crusher: An electric device that breaks large cubes into crushed shards of ice. Be warned: they are noisy in operation.

Ice scoop: A stainless-steel tool that makes quick work of filling a shaker, mixing glass, or serving glass with ice.

Ice tongs: A tool that provides a stylish but tedious method for adding ice cubes to a vessel; see Ice scoop.

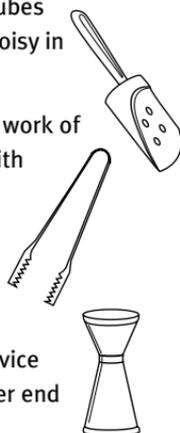
Jigger: An hourglass-shaped, most likely metal device that usually has a 1-ounce measure on its smaller end and a 1¹/₂-ounce measure on the opposite end.

However, jiggers are made in many sizes; check yours to know what volume each end measures. I suggest that beginners search out what I call a tippable measure: It looks like a large tablespoon-size measuring spoon that has a metal rod sticking out from the measure's bowl on opposite sides. You can center it over a mixing glass, pour in the desired measure of ingredient, and just rotate the rod to pour the ingredient into the glass, leaving the measure empty and ready to measure the next ingredient. Nifty.

Knives: Sharp extensions of the bartender's hands. Two sizes of knife are usually required: a paring knife for cutting fruit garnishes and a larger-bladed all-purpose knife that can halve a grapefruit or behead a pineapple.

Measuring cups: For the beginning bartender, a 1-cup liquid measuring cup will aid in checking free-poured measures. Large measuring cups are handy for punch-making and as auxiliary pitchers.

Measuring spoons: Usually used for measuring dry ingredients such as spices.



Mixing glass: The workhorse tool at any bar, the 16- to 20-ounce glass vessel that is used for stirring ingredients over ice.



Muddler: Usually a wooden, pestle-shaped implement that has a flat but bulbous end that is used to crush ingredients together, in the bottom of a mixing glass or in a serving glass.

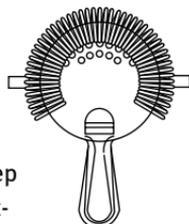


Sip-sticks, stirrers, swizzle sticks, straws: Thin, often tubular, sometimes disposable devices used to mix ingredients for a Highball or for sipping through.

Speed pourers: Marvelously handy, removable pour spouts that fit tightly into the neck of most standard bottles and allow the bartender to pick up the bottle and pour immediately. Also, these pourers make it easy for a bartender to free pour often-used ingredients by using a counting system that is discussed under Bartending Techniques (page 38).



Strainers: Two types of bar strainers are essential at every bar: a Hawthorne strainer (at right) is the one with the curly wire around half of its circumference so that it fits snugly inside the metal half of a Boston shaker. A julep strainer is a shallow-bowled, perforated, short-handled spoon that fits neatly inside a mixing glass.



INGREDIENTS

Spirits

Distilled spirits have been with us since the 1100s when the art of distillation, which had been practiced for centuries at that point, was finally used to distill alcoholic products, such as wine. Initially, because spirits were liquids that could be set on fire, they were known as ardent spirits, from the Latin *adere*, meaning “to burn,” but because they were first used as medicines, they became known as the water of life, and this name is still with us today. France produces *eaux-de-vie*; Scandinavia

makes *aquavit*, and both of these terms translate to “water of life.” Even the Gaelic word *uisge beatha* (Ireland) or *usquebaugh* (Scotland) which was anglicized to “whisk(e)y,” means water of life. Here are some definitions for the main categories of distilled spirits, along with some explanations of various specific bottlings, and the most important distillation terms you should know.

Absente: See Absinthe and Absinthe Substitutes.

Absinthe and Absinthe Substitutes: Absinthe was outlawed in many countries during the first couple of decades of the twentieth century, and although its popularity waned, it has recently made a big comeback in countries where it wasn’t banned—notably Andorra, the Czech Republic, England, Germany, Japan, and Spain. The reason that absinthe was banned was that it was said to be addictive and hallucinogenic because of one ingredient, wormwood, a bitter herb, that contains thujone, which has a molecular structure that’s strikingly similar to THC, the active ingredient in marijuana. In all probability, though, it was the high alcohol content of absinthe—most bottlings verged on almost 70 percent alcohol by volume (abv)—that caused absinthe drinkers to act so strangely.

In the United States, where absinthe was made illegal in 1915, we now use absinthe substitutes—Pernod, Ricard, Herbsaint, and Absente—when absinthe is called for in a drink. These spirits are often consumed after dilution with water, but in the case of Absente, it’s best to add sugar, too.

Amer Picon: Hard to find in the United States, this is a French apéritif wine with orange/herbal notes.

American Brandy: Distilled from a fermented mash of grapes, American distillers have a huge advantage over many other brandymakers: the law does not proscribe which grape varieties can be used, and thus, they can employ whichever grape variety takes their fancy. The result is some truly great American brandies that are loaded with complexity, perhaps because they are made from top-notch grapes.

Apple Brandy: Distilled from a fermented mash of apples, apple brandy is usually aged in oak barrels, sometimes for decades, but more usually for about three to five years.

Applejack: A blended apple brandy used in many cocktails.

Armagnac: A grape brandy made in the Gascony region of France, which is divided into three subregions: Ténarèze, Haut-Armagnac, and Bas-Armagnac. Armagnac must be made only from white grapes, Ugni Blanc (also known as Saint-Emilion), Colombard, and Folle Blanche varieties being the most common. Armagnac is usually aged in black oak casks, and the minimum age of the brandy is noted on the bottle using the same terminology as cognac (see box, page 9).

Bourbon: Distilled from a fermented mash that must contain a minimum of 51 percent corn, the other grains used are malted barley and either rye or wheat. Bourbon must be aged in new, charred oak barrels for a minimum of two years, though most bottlings have spent at least four years in the wood. The name, bourbon, comes from the Kentucky county from which whiskey from the area was shipped in the late 1700s. Bourbon can be made legally anywhere in the United States, although, with the exception of one Virginia distillery, at the time of writing it is all made in Kentucky. Bourbon is the only spirit that was born in the United States; all others originated elsewhere.

Small-batch bourbon usually denotes whiskey that has been selected from a small quantity of barrels that has aged into what the distiller thinks is a whiskey that's superior to his regular bottlings. Keep in mind, though, that each distillery has its own criteria for using this term, and it has not been legally defined.

Brandy: Distilled from a fermented mash of fruits, the most common brandies are grape-based, though many made from other fruits are also available.

Brandy de Jerez: A brandy made from a fermented mash of grapes, usually Airén or Palomino varietals, in the Jerez district of Spain. Brandy de Jerez is aged in oak using the solera method, which means that the barrels are stacked on top of each other, usually about 12 barrels high, and newly made brandy is entered into the top layer. Every few months, some brandy is taken from the bottom layer, which contains the oldest brandy, and this is replaced with brandy from the next level up. The procedure is repeated until what started out as young brandy on the top layer has aged its way through the layers and is removed. All the while, newly made brandy is entered at the top layer so that the continuous mingling and aging process can continue. “Solera” bottlings are aged for around one year, “Solera Reserva” brandies must spend two years in oak, and bottles labeled “Solera Gran Reserva” spend upwards of seven years in wood.

Cachaça: A style of rum made from sugarcane in Brazil—essential to a true Caipirinha.

Calvados: A brandy distilled from a fermented mash of apples, although a small percentage of pears are also used, made in the Calvados region of Normandy, France. Calvados is aged in oak casks—mainly Limousin—and the minimum age of the brandy is noted on the bottle using the same terminology as Cognac (see box above).

Campari: A bitter apéritif from Italy used in cocktails and mixed drinks such as the Negroni. It is notable for its red color and its affinity to orange flavors.

Brandies

Cognacs, Armagnacs, and Calvados use the following designations to denote the minimum age of the brandy in the bottle:

VS (Very Special):
2¹/₂ years

VSOP (Very Special Old Pale): 4¹/₂ years

VO (Very Old): 4¹/₂ years

Réserve: 4¹/₂ years

XO (Extra Old): 6 years

Napoléon: 6 years

Canadian Whisky: Usually a blended whisky from Canada, which can be flavored legally with a small percentage of products, such as prune wine and even bourbon.

Cognac: A grape brandy made in the Cognac region of France which is divided into six subregions: Grande Champagne, Petite Champagne, Borderies, Fins Bois, Bons Bois, and Bois Ordinaires. Cognac, by law, must be made only from white grapes, and 90 percent of the grapes must be Ugni Blanc (also known as Saint-Emilion), Folle Blanche, and/or Colombard. Cognac usually is aged in Limousin oak casks for a minimum of 30 months, at which point it can be labeled as a VS (Very Special) bottling. Cognacs aged for longer than this use a variety of other designations (see box, page 9).

Distilled Spirits

From the Latin *dis* or *des*, which implies separation, and *stilla*, meaning “drop,” distillation means “to separate, drop by drop.” In terms of distilled spirits, this means that a fermented mash, or “soup,” of fruits, grains, sugars, or vegetables, is entered into a still and heated. Since the alcohol in the mash evaporates at a lower temperature than the water, the steam that rises contains more alcohol than the original mash. This steam is collected, then condensed, and depending on the method of distillation used, it might have to be redistilled until it contains enough alcohol—40 percent minimum—to be called a distilled spirit.

Continuous stills, invented in the late 1700s or early 1800s, are tall chimney-like pieces of equipment fitted with numerous perforated plates situated at regular intervals in the chimney. Steam is introduced to the bottom of the still, while the fermented mash is poured into the top. The steam evaporates the alcohol from the mash as it descends through the perforated plates, and this steam, now laden with alcohol, can be drawn off and condensed at various levels in the still. If the steam is allowed to reach the top of the still, it can contain as much as 95 percent alcohol, but if it is drawn off at lower levels, it will be weaker. Continuous stills, however, are not used to produce spirits that have less than 40 percent alcohol, so redistillation

is unnecessary. Continuous stills are used to produce vodka, and most other varieties of distilled spirits.

Pot stills, usually onion-shaped copper vessels with a long, tapering chimney extending from the top, are used to make specialty spirits, such as single malt scotches and various brandies. In this kind of still, the fermented mash is usually strained of all solids before being entered, in order to prevent scorching. The still is heated, usually by means of a steam jacket, but sometimes coal and/or wood is still used. The vapors rise up the tapered chimney and are condensed. This product of one distillation doesn't contain enough alcohol to be known as a spirit, so it must then be entered into another pot still, and go through the process again.

Dubonnet: French apéritif wines—rouge and blanc—used in drinks such as the Dubonnet Cocktail.

Eaux-de-vie: Distilled from a fermented mash of fruits, eaux-de-vie are rarely aged, and are made in, more or less, every country that produces fruit. Most of the best bottlings come from the United States (mainly from California and Oregon), France, Italy, Germany, and Switzerland.

Fruit Brandies: The most common fruit brandies found behind American bars contain a small amount of true brandy, and are sweetened and flavored to be suitable cocktail ingredients.

Gin: Gin was first made in Holland in the 1500s, and English soldiers who fought alongside the Dutch in the Thirty Years War, brought the spirit home calling it Dutch Courage, because it had been used to prepare them for battle. The word *gin* comes from the French *genièvre*, which means “juniper.”

Basically, gin is a flavored vodka, the main flavoring agent being juniper, but other botanicals, such as angelica, caraway, cardamom, cassia, cinnamon, coriander, fennel, ginger, lemon zest, licorice, and orange zest can also be used. Gin producers don't normally reveal their recipes, and even if they list their ingredients, they never tell us what

amounts they have used. London Dry Gin is crisp and dry, and the words denote a style, not necessarily where the product was made. Plymouth gin is similar in style to some London Dry Gins, but it must be made in Plymouth, England. Old Tom Gin was a sweetened gin that's no longer on the market. Genever or Hollands Gin is made in Holland and has a malty sweetness not found in other styles. Gins flavored with citrus juice, such as lime and grapefruit, have recently been introduced to the market, and there are even gins available now flavored with cucumbers, mint, and passion fruit.

Grappa: An unaged Italian brandy distilled from grape pomace—the leftover skins, seeds, and other detritus from the winemaking process.

Herbsaint: See Absinthe and Absinthe Substitutes.

Irish Whiskey: Irish whiskey, like scotch, can be divided into two distinct categories—single malts and blended whiskeys—although most Irish whiskey is blended. Single malt Irish whiskey is made in the same way as single malt scotch (see page 15), although peat isn't usually used in the process, and therefore, the smokiness evident in scotch isn't found in the vast majority of Irish whiskeys. Blended Irish whiskey is made by blending together single malts with neutral grain whiskeys, in the same way that blended scotch is made.

Kirsch: An unaged brandy distilled from a fermented mash of cherries.

Marc: An unaged French brandy distilled from grape pomace—the leftovers from the winemaking process. Marc is the French equivalent of Italian grappa.

Mash: A “soup” of fruits, grains, sugars, or sometimes vegetables and water, that is fermented, by the introduction of yeast, to produce alcohol.

Mezcal: A Mexican spirit made from several species of the agave plant, but not the blue agave plant that must be used

for tequilas. While tequila must be produced in certain designated areas, mezcal can be made anywhere in Mexico. Mezcal is a much rougher spirit, often tinged with a smoky flavor from roasting the agaves in clay ovens.

Pernod: See Absinthe and Absinthe Substitutes.

Pisco Brandy: True Pisco is a Peruvian grape brandy, made mainly with Quebranta grapes, and aged for short periods in clay vessels. It is essential to a Pisco Sour.

Ricard: See Absinthe and Absinthe Substitutes.

Rum: Distilled from a mash of molasses or sugarcane juice, most of the rum consumed in the United States comes from Puerto Rico. However, rum is produced in and imported from almost every Caribbean nation, and, indeed, almost every sugar-producing country.

Rums imported from Puerto Rico are required by law to be aged in oak for at least one year. Many rums are aged for far longer, developing into complex, dry spirits suitable for sipping.

Rums are available in light (or white), amber, añejo, and dark varieties, but since every rum-producing nation has its own rules and regulations governing these products, it's impossible to know how long each one of them has been aged in oak unless an age statement appears on the label.

Flavored rums have become very popular in the last decade or so. It's easy to find a variety of flavors, banana, citrus, coconut, lemon, lime and mint, orange, pineapple, raspberry, spiced, vanilla, and wild cherry among them.

Rye Whiskey: Made from a fermented mash containing a minimum of 51 percent rye and aged in new charred oak barrels, rye whiskey is making a comeback among whiskey drinkers. Although some people refer to blended Canadian whiskies as "ryes," they are not; look for the words, "straight rye whiskey" on the label.

Scotch Whisky: Made in Scotland from a fermented mash of grains, scotch can be divided into two main categories. Single malt scotch is distilled in pot stills from a fermented mash of malted barley, and must spend a minimum of three years in oak barrels before being bottled. Most bottlings, however, spend far longer than that in the wood, and this is usually reflected by an age statement on the label. Each single malt must be the product of just one distillery, the name of which is found on the label of most bottlings. Complicating matters even more, single malt scotches as a category are often further broken down according to the region in which they are made (see box, page 15). Pure malt scotch, known in Scotland as vatted malt whisky, is made by blending single malts from more than one distillery to achieve a specific flavor profile.

Blended scotch is made by blending single malt scotch with neutral grain whisky, which can be made from a fermented mash of any grain, although corn is usually predominant, and a small amount of malted barley is usually used, as well. The amount of single malt scotch in a blended bottling usually governs its price, so the more expensive blended whiskies tend to be made with a higher percentage of single malt.

The smokiness found in scotch, whether it be single malt or blended, varies from one bottling to the next, but it comes from the barley, which, after germination, is dried over peat fires prior to being introduced to the mash. The amount of time that the malted barley spends over the smoldering peat will govern the amount of smokiness found in the finished product.

Single-Barrel Whisk(e)y: Most whiskeys, even single malt scotches, are made by marrying together whiskeys from a number of barrels. In the case of single-barrel whiskey, this is not the case, and these bottlings contain product from just one barrel that the distiller has decided has matured into a superior spirit.

Single Malt Scotches

Single malt scotches can be made anywhere in Scotland, but generalizations about specific qualities found in whiskies from various regions can be drawn, even though bottlings vary from one distillery to the next.

Islay (EYE-luh) single malts, such as Ardbeg, Bowmore, and Laphroaig, are from an island just off the western coast of Scotland. Islay malts are usually quite peaty and smoky with notes of iodine, and even seaweed sometimes being present.

Lowland single malts, such as Auchentoshan, Bladnoch, Glenkinchie, and Littlemill, are usually lighter in character than other bottlings, and they are seldom described as being overly smoky or peaty.

Campbeltown single malts, such as Glen Scotia, Longrow, and Springbank, from the west coast of Scotland, are known for their brininess, and usually display a certain degree of smokiness, too.

Highland single malts, such as Edradour, Glenmorangie, Knockando, and Oban, vary widely in character, but most often they can be described as being fresh and heathery, with some fruity notes present in certain bottlings.

Speyside single malts, such as Aberlour, The Glenlivet, and The Macallan, come from a sub-region of the Highlands that most aficionados claim produces the best of the best whiskies. Speyside bottlings vary tremendously from one to the next, but virtually all of them are very complex, well-knit whiskies, with hints of smoke and peat.

Sloe Gin: Not every bottling of sloe gin uses gin as its base, but this spirit gets its flavor from the sloe berries found on blackthorn bushes.

Tennessee Whiskey: Distilled from a fermented mash containing a minimum of 51 percent corn, Tennessee whiskey must be made within the state of Tennessee, and it differs from bourbon in that it is filtered through large vats of sugar maple charcoal before it is aged in new charred oak barrels, giving it a sweet sootiness not found in any other whiskeys.

Tequila: Distilled from a fermented mash of blue agave (*Weber tequilana azul*), a member of the amaryllis family that looks like a very large pineapple, tequila is made in Mexico, and must come from the state of Jalisco, or in demarcated

regions of the states of Nayarit, Guanajuato, Michoacán, or Tamaulipas.

The two basic varieties of tequila are 100-percent blue agave and *mixto*. By law, *mixto* tequila can be made with as little as 51 percent blue agave, with the rest of the product usually being made up of sugar-based products. One hundred-percent agave tequilas are just what they sound like—made only from the blue agave plant; these are most prized by tequila lovers. Blanco, or “white,” tequilas are not aged at all, but *joven abocado*, meaning “young and smoothed,” bottlings, usually known as “gold” tequilas, contain a percentage of tequila that spent at least two months in oak. *Reposado*, or “rested,” tequilas spend a minimum of two months in barrels before being bottled, and *Añejo*, or “aged,” tequilas spend a minimum of 12 months in the wood.

Vodka: This spirit can be made from a fermented mash of almost anything, but it’s usually made from grains or potatoes. Whether vodka originated in Poland or Russia is a matter that will be debated for centuries to come. Vodka contains very few, if any, impurities, and therefore, it has little in the way of flavor or aroma. However, individual bottlings do differ, and like any other spirit, some are better than others. As a massive generalization, potato vodkas, made mainly in Poland, although at least one is made in the United States, are a little sweeter than grain-based bottlings.

Flavored vodkas have become very popular in recent years, and some of them are responsible for many of today’s newest cocktails and mixed drinks. Almost every flavor under the sun seems to be on the market now; you can choose from apple, berry, bilberry, bison grass, chocolate, cinnamon, citrus, coffee, cranberry, currant, honey, honey pepper, honey and quince, lemon, lime, orange, peach, pear, pepper, raspberry, strawberry, vanilla, wild apple, wild berry, and many more are sure to be on the shelves by the time you read this.

Whisk(e)y: Spelled with the “e” in Ireland and the United States, and without it in Scotland and Canada, whiskey is distilled from a fermented mash of grains. See **Scotch Whisky, Canadian Whisky, Bourbon, Rye Whiskey, Tennessee Whiskey,** and **Irish Whiskey.**

Liqueurs

Liqueurs are sweetened, usually diluted spirits that have been flavored by specific botanicals, fruits, herbs, nuts, spices, and products from almost every food group. Sometimes known as cordials in the United States, liqueurs have been with us since at least the 1300s, when monks, seeking to make medicines, flavored distilled spirits with medicinal herbs, and sweetened them, sometimes with honey, to make them more palatable. Here’s a list of the most important liqueurs, along with explanations of what to expect from them:

Alizé: A passion fruit–flavored, brandy-based liqueur.

Alizé Red Passion: A passion fruit– and cranberry juice–flavored, brandy-based liqueur.

Amaretto: An almond-flavored liqueur that originated in Italy.

Anisette: A syrupy aniseed-flavored liqueur.

Apricot Brandy: An apricot-flavored liqueur containing a percentage of real brandy.

Apry: A brand-name apricot-flavored liqueur.

B & B: Bénédictine mixed with brandy—this delicious liqueur was created at New York’s “21” Club shortly after the repeal of Prohibition.

Baileys Irish Cream: Made with Irish whiskey and heavy cream, Baileys brand is one of today’s most popular liqueurs.

Bénédictine: A French herbal liqueur made by Bénédictine monks since 1510.

Blackberry Brandy: A blackberry-flavored liqueur containing a percentage of real brandy.

Chambord: A French black raspberry–flavored liqueur sweetened with honey and spiced with herbs.

Chartreuse: Made by French Carthusian monks since 1737, this is an herbal liqueur available in both green and yellow bottlings.

Chéri-Suisse: A Swiss chocolate cherry–flavored liqueur.

Cherry Brandy: A cherry-flavored liqueur not to be confused with kirsch, an unsweetened brandy made from cherries.

Cherry Heering: A brand name of cherry brandy made in Denmark.

Cointreau: A top-notch brand-name bottling of triple sec—by far the best triple sec on the market.

Crème de Banane: A sweet banana-flavored liqueur.

Crème de Cacao: A chocolate-flavored liqueur available in both white and dark bottlings—both are similar in flavor to each other.

Crème de Cassis: A black currant–flavored liqueur originating in France, though many bottlings are now made in the United States.

Crème de Framboise: A raspberry-flavored liqueur from France.

Crème de Menthe: A mint-flavored liqueur that comes in both green and white bottlings—both are similar in flavor to each other.

Crème de Noyaux: An almond-flavored liqueur that contributes the pink color to a Pink Squirrel cocktail—substitute amaretto if you can't find this product.

Cuarenta y Tres Licor 43: A fruit- and herb-based Spanish liqueur, the name translates to “forty three,” the number of ingredients used in its production.

Curaçao: A sweet, orange-flavored liqueur, sometimes white, sometimes blue, and sometimes red—all bottlings are similar in flavor.

Danziger Goldwasser: A German liqueur with mainly aniseed and caraway flavors and flakes of real gold. This liqueur has been made since 1598, at which time gold was believed to have healing qualities.

Drambuie: A honeyed scotch-based liqueur flavored with various herbs and spices. The name comes from the Gaelic *an dram buidheach*, meaning “the drink that satisfies.” The recipe was supposedly given to Captain John Mackinnon by Bonnie Prince Charlie in 1746, when Mackinnon sheltered him on the Isle of Skye after his defeat by the English at the Battle of Culloden.

Forbidden Fruit: A brandy-based liqueur flavored with grapefruit, oranges, and honey.

Frangelico: An Italian hazelnut liqueur spiced with cinnamon, cardamom, citrus zest, and various other botanicals.

Galliano: An Italian liqueur with predominant vanilla and orange notes; it is essential for a Harvey Wallbanger.

Glavya: A scotch-based liqueur that, like Drambuie, is flavored with honey and herbs.

Grand Marnier: An orange-flavored, cognac-based French liqueur, made since 1871 by the Marnier-Lapostolle family. Much of the aged cognac used to make Grand Marnier comes from the best regions of Cognac, and after being infused with orange peels and sweetened with simple syrup, the liqueur is then returned to barrels for further aging.

Cordon Rouge is the bottling of Grand Marnier most familiar to us, but it is also available in Grande Marnier Cuvée du Centenaire, which was issued to celebrate the 100-year anniversary of the liqueur, and Grand Marnier Cent Cinquantaire, released to commemorate the 150-year anniversary of Lapostolle’s company, which has been producing liqueurs since 1827. The Grand Marnier Cuvée du Centenaire is made with 10-year-old cognac, and the Grand Marnier Cuvée du Cent-Cinquantaire uses XO cognacs.

- Irish Mist:** Based on an ancient formula for Heather Wine, this Irish whiskey-based liqueur is flavored with honey and spiced with herbs.
- Jägermeister:** A German liqueur, somewhat medicinal in flavor, but very popular in the United States. Jägermeister, literally translated, means “master of the hunt.”
- Kahlúa:** A Mexican coffee-flavored liqueur dating back to the 1930s.
- Kümmel:** A caraway-flavored liqueur from Holland.
- Limoncello:** An Italian lemon zest-flavored liqueur that is becoming increasingly popular in the United States. Store it in the freezer.
- Mandarine Napoléon:** A French cognac-based liqueur with the flavors of tangerine zest.
- Maraschino:** A cherry liqueur that isn’t too sweet, Maraschino is made from Dalmatian cherries. I think this product deserves more attention; it is a basic ingredient in many classic cocktails.
- Midori:** A honeydew melon-flavored liqueur (*Midori* is Japanese for “green”) that is very popular in the United States.
- Ouzo:** A Greek anise-flavored liqueur.
- Peach Brandy:** A peach-flavored liqueur containing a percentage of real brandy.
- Peach Schnapps:** A dryish peach-flavored liqueur.
- Peppermint Schnapps:** A peppermint-flavored liqueur, usually drier than crème de menthe.
- Sambuca:** An anise-based Italian liqueur, available in white and black bottlings—black sambuca is usually flavored with lemon zest as well as anise.
- Southern Comfort:** A fruit-flavored American liqueur with predominantly peach notes. Though everyone seems to think this product contains bourbon, it does not.

Strawberry Brandy: A strawberry-flavored liqueur containing a percentage of real brandy.

Strega: An Italian herbal liqueur made with over 70 botanicals—the word *strega* means “witch.”

Tia Maria: A Jamaican liqueur made from a base of rum and flavored with coffee.

Triple Sec: An orange-flavored liqueur used in many mixed drinks, such as the Margarita.

Tuaca: An Italian herbal liqueur with predominant vanilla notes and a hint of oranges.

Wines and wine-based ingredients

Champagne (and other sparkling wines)

Effervescent wines are made in all winemaking countries, but the methods used are based on those that originated in the Champagne region of France in the early 1700s. Most wine aficionados today still recognize champagnes made in the delimited region of northeastern France known as the Champagne district, as the real thing.

French champagne can be made only from three types of grapes—two black and one white—Pinot Noir, Pinot Meunier, and Chardonnay. The grape juice is separated from the black grape skins before they can impart any color to the wine. Further, real champagne (and the best sparkling wines from elsewhere) must be made using the *méthode champenoise*, a stringent, time-consuming process proscribed by French law. The *méthode champenoise* involves adding sugar and yeast to the wine at the time of bottling; this results in a secondary fermentation that creates the bubbles in champagne. After the secondary fermentation is complete, the champagne is disgorged; that is, the sediment created by the yeast is removed by immersing the neck of the bottle in a freezing liquid, and the temporary cap and the sediment that clings to it, are removed. Usually, a little sugar that has been dissolved in mature wine (dosage) is then added to the bottle before it is once again sealed. All that just to get those wonderful little

Champagne Tips

If you really want lots of bubbles in your champagne, take the tip of a very sharp slim knife or a small piece of very fine sandpaper, and scratch the bottom of the champagne glass. The carbon dioxide reacts to the rough bottom of the glass and your bubbly will be really, well, bubbly.

If you have a bottle of champagne that's been sitting in your fridge for too long and has lost its sparkle, take a raisin, squeeze it a little, and drop it into the bottle. Be ready to drink the champagne right away, though—the bubbles won't last forever.

—from Robert Burke, proprietor, *Pot au Feu*, Providence, Rhode Island

bubbles into the wine and then keep them inside the bottle until it's opened.

STYLES OF FRENCH CHAMPAGNE

Blanc de Blancs: Champagnes made from 100 percent Chardonnay (white) grapes.

Blanc de Noir: Champagnes made from Pinot Noir, and/or Meunier grapes; both varietals are black.

Brut: Literally means “very dry,” but in fact these champagnes do bear some sweetness.

Extra Brut: Drier than Brut.

Sec: Literally means “dry,” but these champagnes are usually medium-sweet.

Extra Sec: Literally means “extra-dry,” but in fact, these champagnes are usually only medium-dry.

Demi-Sec: Literally means “semi-dry,” but these champagnes are actually medium-sweet to sweet.

Doux: Literally means “sweet,” and these bottlings are very sweet.

Vintage Champagnes: Bottlings containing only wines from the year noted on the label. A champagne is chosen to be a vintage bottling when the wine of one particular year is deemed to be exceptional by the winemaker.

HOW TO SERVE CHAMPAGNE

Champagne should be served at a temperature of about 45°F, so be sure to chill it well. Do not shake or agitate the bottle before opening it. Remove the foil that covers the neck, and then loosen the cage by grasping the small wire loop and untwisting it. Hold the bottle at a 45-degree angle and take care that it isn't in a direct line with Grandma's antique mirror or your best friend's head. Firmly grasp the cork with one hand and hold the base of the bottle with the other. Gently twist *the bottle* while holding the cork steady until the cork is released. Don't "pop" the cork; ease the bottle away from it.

Slowly pour the champagne into champagne glasses, ideally flutes, adding small amounts to each glass and allowing the foam to subside before adding more. Swirling is not recommended, but staring at the upward-rising stream of bubbles is a treat.

Dubonnet

An apéritif wine produced in two styles: Dubonnet Rouge and Dubonnet Blanc. Though either product is highly recommendable as an apéritif—serve it over ice with a citrus twist—Dubonnet sometimes replaces vermouth in Martinis, other cocktails, and some mixed drinks.

Lillet

A French apéritif wine that is produced in Blanc and Rouge renditions. Use Lillet as you would Dubonnet, or try substituting it for vermouth in cocktail recipes. Lillet is somewhat fruitier and spicier than Dubonnet.

Madeira

A red wine fortified with grape brandy, Madeira is named for the island where it was born. The aging process for Madeira is unique to the wine industry: The wine is stored in oak casks in buildings built especially for the purpose. Temperatures are kept high—usually between 104° and 114°F—for about six months. The wine then is transferred to cooler cellars where it rests for at least a year and a half. Finally, it matures in a solera system, as

does sherry (see page 27). When you hear about the destructive properties of heat on wine maturation, remember that Madeira is the exception; the heat it withstands is intentional. Once open, this hearty wine will last indefinitely without spoiling.

*THE STYLES OF MADEIRA AND
HOW TO SERVE THEM*

Madeira can be any of five distinct styles. All, except Rainwater, are named after the grape variety used to make them:

Sercial: The driest style, Sercial should be served slightly chilled in a small wine glass.

Verdelho: A medium-dry, highly acidic style, Verdelho should also be served slightly chilled in a small wine glass.

Rainwater: A versatile, lighter style of Madeira that is a pale, light blend of other Madeiras. Rainwater should be served chilled, from the refrigerator, in a small wine glass.

Bual: This Madeira is medium-sweet, perfect for after-dinner sipping. Serve it at room temperature in a small wine glass.

Malmsey: The sweetest Madeira, wonderfully fragrant, full-bodied and rich on the palate. Serve it at room temperature in a small wine glass.

Port

Originally a Portuguese wine that was fortified with local grape brandy, port now is produced almost everywhere that table wines are made. The brandy used to fortify the new wine is unaged and added to the wine at a very high proof. Since this increases the alcohol content, fermentation stops, leaving some of the grape sugars unfermented, thus sweetening the wine. After fortification, the port is stored in oak casks. Inexpensive ports may be aged for as little as one year, but many of the better bottlings are kept in casks for as long as 10 and up to 40 years. Vintage port, the only type that is aged in glass after aging in wood, continues to improve after it is bottled. It should be kept at a constant temperature of about 48°F, and the bottle should be stored on its side.

How to Decant Vintage Port

During their aging process sediment develops in Vintage ports. Though harmless, this “crust” is visually and texturally unattractive; therefore, these ports are decanted before they are enjoyed. Several hours or even a day ahead of time, stand the bottle upright—away from the light and where it won’t be disturbed—to allow the sediment to settle. The ritualistic way of decanting a fine Vintage port is very theatrical: Line a funnel with a double or triple layer of dampened cheesecloth. Place the funnel into the neck of a decanter. Next, holding a candle behind the neck of the port bottle, pour the wine into the funnel, checking the neck to see if any sediment can be seen. Once you see sediment, stop pouring. (If you want to modernize the ritual, use a flashlight.) Once opened, don’t linger in drinking a vintage port; its charms will dissipate with extended exposure to air.

STYLES OF PORT AND HOW TO SERVE THEM

Ports are made in three colors—white, tawny, and ruby—so they’re extremely easy to tell apart. Their qualities, however, are as different as their colors. Two other types are also produced: late-bottled Vintage port and Vintage port; one is a collector’s item, the other can be drunk right away.

White port: Some are dry and light-bodied, but most are sweeter and medium-bodied, so each bottling must be tasted to see what style it is. White ports are made from white grapes. Usually offered as an apéritif, white port should be served well chilled, in small wine glasses.

Ruby port: Normally a young wine that has very often spent less than four years in casks (known as “pipes” in the port business). Wines from a variety of pipes are blended together to produce a sweet, medium- to full-bodied port that represents each individual producer’s style. Ruby port should be served at room temperature in small wine glasses; it is also the port of choice for cocktail- and drink-making.

Tawny port: When inexpensive, tawny port is invariably nothing more than a blend of white and ruby ports. Aged tawny ports, on the other hand, are truly special. Tawny port starts its life as ruby port, and it is the extended aging period that contributes to both the change of the wine's color—from a deep purple to ruby to a tawny brown—and its change in flavor: The longer the port rests in the pipes, the more its sweetness mellows to a complex, fruity nuttiness, until, at around age 30, some ports bear the distinct flavors of dried fruits while retaining a pleasant dry nuttiness. Aged tawny port should be savored at room temperature in small wine glasses.

Late-Bottled Vintage port: Normally a good-quality port that has aged in wood for over four years but seldom more than six. These are fine wines that are far less expensive than vintage bottlings, but they do not improve in the bottle, and can, therefore, be consumed immediately after purchase. Late-bottled Vintage port should be served at room temperature in small wine glasses.

Vintage port: Bottled after spending only two years in port pipes, these are wines that have been declared by a very strict regulatory board to be of the finest quality. Unlike wood-aged bottlings, Vintage ports continue to age and improve in the bottle and should be kept for at least 10 years or considerably more before opening. Many experts claim that to experience a truly great Vintage port, a minimum of two decades of bottle-aging is necessary. Vintage port should be served at room temperature in small wine glasses.

Punt è Mes

The brand name of an Italian apéritif that is like a bitter, less-sweet version of vermouth.

Saké

Is it a beer or a wine? That's the question. Saké is made from rice, a grain, and therefore, should be classified as a beer since, technically, wines are made from fruits. However, the U.S.

Bureau of Alcohol, Tobacco, and Firearms classifies saké a Japanese wine that is made from “other agricultural products.” Go figure. In any case, no matter what it is, saké is good. Specific types of rice are used and then fermented to produce the product that will mature in wood casks into saké. Not all sakes are served warm; many of the finer ones are chilled for serving. Look for an increase in imports of high-end sakés that are made with the care and precision of other fine wines—or beers.

Sherry

A Spanish wine fortified with brandy that can be produced in a delimited area of southern Andalusía that encompasses the towns of Sanlúcar de Barrameda, Puerto de Santa María, and Jerez de la Frontera. Originally known in England as Sherry-Sack, and commonly referred to in Elizabethan times simply as Sack, it is thought that the wine gained its name from the town of Jerez (HAIR-eth), which was eventually corrupted to sherry. The sack part of the name probably originated from the Spanish word *sacar*, meaning “export.” It makes great sense that sherry became a widely exported wine since the main reason for fortifying wines with brandy was to stabilize them so they could stand up to long voyages at sea.

The sherry-making process is complex: After the wine ferments completely, a process that takes several months, it is pumped into oak casks that are deliberately not filled all the way full. The winemaker then must wait to see if a thin white layer of airborne yeast, known as flor, will form on its surface.

When the flor forms a thick layer, the wine will become the light, dry, fino style of sherry. If the layer is thinner, the wine will oxidize more than fino because it has greater contact with the air; these wines will darken and become an *amontillado*. When no film appears at all, the wine is destined to become an *oloroso* sherry. Over the next one to two years, the wines are watched closely and are checked for alcohol content. Depending on the flor and the experience of the bodega master, unaged grape brandy is added to fortify the wine. Wines that will become *olorosos* are fortified to a slightly higher alcohol

level than those that will become finos. When ready, the wine is transferred to sherry butts—smaller oak casks—and are then shipped to the solera for aging.

The solera aging system is reserved for sherries, Spanish brandies (see page 9), and Madeiras (see page 23). The sherry butts are arranged in tiers—often 10 tiers high—with the oldest sherries on the bottom and the youngest on top. When some of the sherry—never more than half—is drawn off the lowest tier, it is replenished with wine from the tier above it. Thus, by the time a wine reaches the bottom level, it has aged and mingled, always with older sherries in the solera.

STYLES OF SHERRY AND HOW TO SERVE THEM

Fino sherries: Pale, light, and dry, fino sherries should be served chilled, from the refrigerator, in Sherry Copita glasses or on the rocks. They are an excellent apéritif and just right for late afternoon tapas.

Manzanilla sherries: Cousins of finos, Manzanillas are aged in Sanlúcar de Barrameda, a town located on the Mediterranean Sea. They feature an extremely delicate body and a slight saltiness, perhaps due to the location of their aging. Manzanillas should be served chilled, from the refrigerator, in Sherry Copita glasses or on the rocks.

Amontillado sherries: Darker in color and nuttier on the palate than their drier fino cousins, Amontillado sherries should be served chilled, from the refrigerator, in Sherry Copita glasses or on the rocks.

Oloroso sherries: These have a deep amber color, and a nutty, sweet, full body that fills the mouth. Serve them at room temperature in Sherry Copita glasses.

Cream sherries: Actually a style of oloroso sherry, these, too, are sweet, and have a somewhat creamy texture. Cream sherries should be served at room temperature in Sherry Copita glasses.

Pedro Ximénez sherries: The sweetest of all, these should be served at room temperature in Sherry Copita glasses.

Vermouth

A member of the category known as aromatized wines, vermouths are wines that have been flavored with botanical ingredients—herbs, spices, flowers, roots, seeds, and fruits—and are fortified with brandy. Italy produced the first vermouth in the late 1700s; it was red and sweet and came to be referred to as “Italian.” The French produced the first dry, pale-colored vermouth a couple of decades later, and it came to be referred to as “French.” These days, vermouths are produced in many, many countries; each bottling, though, has its own character and style. Though some inexpensive vermouths are made by merely introducing essences and flavorings to fortified wine, the best bottlings are manufactured using a far more complicated procedure.

Many companies start out with a wine that has been aged, sometimes for as long as 12 months, and most vermouths—even most red, sweet vermouths—are made from white wine. The wine is then fortified, but only slightly, by the addition of mistelle, a mixture of unfermented grape juice and brandy. Botanicals are then introduced to the wine by any of several methods. Sometimes they are infused into the wine at room temperature; sometimes the wine is heated slightly to speed up infusion time; and sometimes herbs are infused into distilled spirits, such as brandy, that are then added to the wine, fortifying it further.

After the wine has been aromatized, it is sometimes returned to oak casks for further aging. Before bottling, it must undergo a technical stabilizing process that filters out any tartrates.

STYLES OF VERMOUTH

Dry Vermouth: Usually made from very light, dry wines, dry vermouths are usually soft, herbal, and crisp. Vital for a Martini.

Sweet Vermouth: Sweeter, of course, than dry vermouth, sweet vermouth also bears a slight bitterness due to the higher percentage of quinine used in production, and the herbal accents are often less forthcoming.

Bianco Vermouth: Clear in color, like dry vermouth, bianco bottlings are slightly sweeter than their dry cousins and somewhat more herbal.

Rosé Vermouth: Similar to bianco vermouth but pale pink in color and dry on the palate.

STORING AND SERVING VERMOUTH

Once opened, store your vermouth in the refrigerator. And if the bottles you have are more than six months old, replace them, because oxidation will have ruined their sprightly appeal. If you don't use vermouth very often, it might be a good idea to buy the smaller 375 ml-size bottles.

Serve vermouths, straight from the bottle, on ice. The French Kiss cocktail—a 50/50 combination of sweet and dry vermouths—can be an excellent apéritif. Also, when cooking, if a bit of wine is called for, vermouth can add more complexity than most table wines.

Wine

Wine is an entire world of its own, and, indeed, it spans the world, produced on every continent except Antarctica. Bartending involves using all four types of wine: sparkling wine, like champagne and Prosecco; aromatized wines, like vermouth and many apéritifs; fortified wines, like port, sherry, and Madeira; and still wines, like your basic reds, whites, and rosés.

Most cocktail recipes that call for still wines should be made with a good dry white, dry red, or dryish rosé. And when your guest or customer requests, say, a white wine, be sure that the wine you're pouring is fresh and tasty and properly presented.

HOW TO SERVE WINE

Though dozens of different sizes and shapes of wine glasses can be found in the market, a good basic wine glass will have a capacity of at least eight ounces, preferably more, and ideally,

it will be a stemmed glass. When you pour, do not fill the glass more than halfway full and handle the glass by the stem only.

White wines should be served chilled, not icy cold; red wines should be at cool room temperature—don't keep them next to the radiator.

HOW TO TASTE WINE

Tasting wine requires your whole body. Start by looking at the wine; note its color, texture, and clarity. Smell the wine; stick your nose well into the glass and take a deep breath. Next, swirl the wine in the glass and smell it again; new aromas might present themselves. Now, taste the wine; take a mouthful, not just a sip, and swish it around your mouth so that it comes in contact with all of your taste buds. Take note of every quality—its feel, its texture, its flavor, its acidity. Finally, swallow the wine. Does it linger in the mouth? Does it have any effect on your throat? Consider the experience. Did it taste like it smelled? Did it look full-bodied but feel and taste thin in the mouth? Would you like to drink more of it?

OPENING A BOTTLE OF WINE

Screw caps—and they're becoming increasingly popular—aside, many people are intimidated by the act of pulling a cork from a wine bottle. They shouldn't be—if they have a good corkscrew and know how to use it. (I'll repeat my personal recommendation, the Screwpull.) First, wipe off the bottle with a clean cloth. Stand it on a flat surface and use a small knife or a foilcutter to remove the top of the plastic or lead capsule that covers the cork. Cut just below the lip of the bottle. Next, position the worm of your corkscrew slightly off-center and begin turning it firmly to burrow the worm into the cork—because the worm is a spiral, starting it off-center will result in its being centered in the cork. Use levers, elbow grease, or whatever mechanism your corkscrew offers to extract the cork from the bottle. Finally—and this is important—use a clean cloth to wipe the interior and exterior lip of the bottle before pouring from it.

Beer

Like wine, beer is an entire world of its own, the product of grains, hops, water, and yeasts that promote fermentation. The category divides into two parts: lagers, which are brewed using yeasts that ferment on the bottom of a tank, and ales, which are brewed using top-fermenting yeasts. Lagers are low in alcohol, light in body, and the most popular style of beer in the United States; styles include light lagers, bocks, pilsners, smoked beers (*rauchbiers*), and malt liquors. Ales, generally higher in alcohol, heavier in body, and more robust in flavor, include many styles: stout, porter, wheat beers, pale ales, as well as numerous others.

Although beer drinks aren't actually cocktails, a recent trend includes beer in some concoctions, and oftentimes a shot of some liquor or spirituous mixture is dropped into a mug of beer and drunk in combination. The classic Boilermaker, though not a cocktail per se, uses beer as the chaser to the whiskey shot.

Mixers

Mixers require little explanation; most are complete the way you buy them. One exception is simple syrup, which you will see throughout the recipes in this book. I ardently recommend that you make your own—it's very simple—and keep it on hand in the refrigerator; its shelf-life is practically infinite. Having simple syrup on hand and using it in place of granulated sugar and water in recipes ensures a better blending of flavors and a better texture in the drink.

Beef bouillon	Ginger ale
Clamato juice	Ginger beer
Club soda	Grapefruit juice
Coconut cream	Grenadine
Cola (diet and regular)	Half-and-half
Cranberry juice	Heavy cream
Fruit nectars (peach, pear, apricot)	Lemon juice (fresh)

Lime juice (fresh)	Pineapple juice
Lemon-lime soda (diet and regular)	Simple syrup (recipe follows)
Lime juice cordial, such as Rose's	Tomato juice
Milk	Tonic
Mineral water (still)	Whipped cream
Orange juice	

Simple Syrup

MAKES 4 CUPS (1 QUART)

3 cups water

3 cups granulated sugar

Heat the water in a saucepan set over moderately high heat. When it begins to simmer, add the sugar and stir until it dissolves. Do not let the mixture boil. Remove the pan from the heat and set aside to cool to room temperature. Pour the simple syrup through a funnel into an empty, clean, 1-liter liquor bottle and cap tightly. Store in the refrigerator.

Condiments and flavorings

Allspice (ground)	Cloves
Angostura bitters	Cocoa powder (unsweetened)
Apples	Cocktail onions
Bananas	Coffee beans
Berries	Cucumbers
Black pepper	Eggs
Candies	Falernum syrup
Celery seed	Fresh mint
Cinnamon (sticks and ground)	Grapefruits

Horseradish	Orgeat syrup
Lemons	Peach bitters
Limes	Sugar (granulated, superfine, and confectioners'; cubes or lumps)
Maraschino cherries	
Nutmeg	Peychaud's bitters
Old Bay Seasoning	Rose flower water
Olives (cocktail, anchovy-stuffed, almond-stuffed)	Salt (kosher)
Orange bitters	Tabasco sauce
Orange flower water	Worcestershire sauce
Oranges	

GLASSWARE

Let's face it: Drinking a Mint Julep out of an antique, sterling silver, ice-coated Julep cup is an experience everyone should have—at least once. But then, sipping a Julep from a plastic cup will do quite nicely, thank you, if you happen to be sitting in a box seat at Churchill Downs on the first Saturday in May, just aching for the Kentucky Derby to begin its run. Indeed, whenever we have the opportunity to drink from fine glassware, we should, it's marvelous, but we can't expect the corner bar to share their finery with us; they use what's appropriate and affordable, and clean (we ardently hope). Don't think about running out to buy a whole wardrobe of cocktail glasses; they're easily collected one or two or six at a time. And depending on your drinking and entertaining habits, you might not need certain special-purpose glasses at all.

Here's a round-up of what's typically stocked at a bar. Whatever glass you use, do yourself a favor: fill the glass with water and then pour it into a measuring cup for liquids so you know the glass's capacity. Then you can adjust your recipe to suit the glass it will be served in. Also, if you are having cocktails near a pool or on the beach, use plastic or paper drinkware. Broken glass is just too dangerous in those locales.

beer glass,
16 to 20 ounces



champagne flute glass,
6 to 9 ounces



beer mug,
12 to 20 ounces



champagne saucer
glass, 6 to 9 ounces



pilsner glass,
10 to 20 ounces



sherry copita glass,
4 to 6 ounces



all-purpose wine
goblet, 8 to 14 ounces



sherry glass,
4 to 6 ounces



white wine glass,
8 to 14 ounces



cocktail glass,
4 to 12 ounces



red wine glass,
8 to 14 ounces



collins glass,
8 to 14 ounces



champagne tulip glass,
6 to 9 ounces



cordial glass,
1 to 3 ounces



highball glass,
8 to 10 ounces



pony glass,
2 to 3 ounces



hurricane glass,
16 to 20 ounces



pousse-café glass,
3 to 4 ounces



Irish coffee glass,
8 to 10 ounces



brandy snifter



jigger glass,
2 to 3 ounces



punch cup,
6 to 8 ounces



rocks (old-fashioned)
glass, 5 to 6 ounces



shot glass,
1 to 3 ounces



large rocks
(double
old-fashioned)
glass, 8 to 10
ounces



sour glass,
4 to 6 ounces



zombie glass,
12 to 20 ounces



BASIC GARNISHES

Whenever you think that garnishes are just extras or fancy flourishes, take a look at the Gibson, a cocktail that is a Naked Martini until it is defined by its pearl onion garnish. Garnishes are not mere, optional extras. Many, many cocktails don't have specific garnishes; you may add one, of course, if you choose to, but its qualities should complement the drink, not merely fancy it up. When a twist is called for, I am instantly furious if the bartender merely waves a piece of citrus zest over my glass and drops it in. If I want the benefit of the oils from the zest, I must fish it out myself, rub the outside of it around the lip of the glass, and then twist it for its almost invisible little spritz of oils on top of my drink. The difference between a Scotch and Soda with a twist dropped in and one that's properly made is remarkable.

If you know beforehand that you'll be preparing a variety of drinks, it's a good idea to prepare at least the basics—twists, wedges, and wheels—ahead of time. Don't, however, let them dry out once cut. Fold several sheets of paper toweling and soak with cold water. Place on top of the cut fruit and refrigerate until needed.

One last general hint: Wash and dry all fruit that is used with its peel intact for a garnish. You don't know where it's been!

Citrus wedges: Top and tail each fruit. Cut lengthwise into two equal halves. Cut each half into no more than four wedges—there's nothing worse than a citrus wedge with no oomph to it.

Citrus twists: Cut off one end of the fruit to create a flat base. Stand the fruit upright on a cutting board. Working from the top toward the bottom of the fruit and using a paring knife, cut vertical $\frac{1}{2}$ -inch-wide strips of peel. You want the colorful outer peel and just enough of the inner white pith to keep the twist sturdy enough to twist without breaking. Continue cutting twists; the remaining fruit can be squeezed for its fresh juice.

Citrus wheels: Top and tail each fruit. Place the fruit on its side and, using a large knife, thinly slice into uniform rounds;

discard the end pieces if they are not attractive. If the wheel will be perched on the lip of the glass, make a single cut from the outer edge to the center of each wheel.

Citrus slices: Though these look like wheels cut in half, that's not the proper way to cut them. Top and tail each fruit. Cut lengthwise into two equal halves. Place each half, cut side down, on a cutting board and cut into uniform slices. If the slice is meant to perch over the rim of the glass, make a single cut from the center of each wheel up to, but not through, the peel.

Fruit spirals: Citrus spirals are essential for all drinks in the Crusta category. Though citrus spirals are most often called for, several fruits lend themselves to spiral cutting—especially apples and pears. Spirals are very pretty, but unless you're a genius with a knife, they might take some practice to master. Using a paring knife or a citrus zester and starting toward the blossom or stem end of the fruit, cut into the peel and keep cutting around the circumference, spiraling round and round toward the opposite end of the fruit. Ideally, you'll end up with a continuous, springy coil of fruit peel. Usually, the entire spiral is used in a cocktail (although some of your mistakes can be attractive hung over the lip of a glass). Remember, practice makes perfect—I suggest using apples for starters and working up to citrus.

BARTENDING TECHNIQUES

Learning to Free Pour

The most important—and liberating—technique worth learning is how to pick up a bottle and free pour a shot of liquor. The method is simple; all it requires is practice and consistency. Here's how to learn how to free pour:

Fill an empty liquor bottle with water; insert a speed pourer into the neck of the bottle. Have ready a 1½-ounce jigger and an empty mixing glass. Now, pick up the bottle, grasping it so that your thumb or index finger is wrapped over the base of the speed pourer and the others are tightly wrapped around the

top of the neck of the bottle. Upend the bottle over the jigger and start silently counting in your head until the jigger is full. Pour out the water and continue the process, finding your own count for pouring $1\frac{1}{2}$ ounces of liquid. Remember, you must always count at the same speed for your measurement to be consistent.

When you think you have mastered your count, pour your $1\frac{1}{2}$ -ounce measure into the empty mixing glass, and then pour the water from the mixing glass into a jigger to check that your measurement is correct. Once you are confident that you can pour a $1\frac{1}{2}$ -ounce measure by using the counting method, you should be able to pour other measurements—1 ounce, 2 ounces, etc.—simply by adjusting your count appropriately.

Chilling a Glass

If possible, store the glassware you think you'll need in the refrigerator or freezer. If there's no room, glass chilling should be done before you start preparing the cocktail so that there's enough time for it to get cold. I suggest doing this in a sink. Fill the glass with ice and enough water to overflow the glass; let it sit in the sink while you mix the drink. Pick up the glass of ice and water by the stem, if there is one. Jiggle the glass so the water overflows again; pour out the ice and water. Hold the glass upside down and shake to get rid of any remaining drops.

Coating the Rim of a Serving Glass with a Dry Ingredient

I'm more or less "my way or the highway" about this topic since the sugar, salt, cocoa powder, or chocolate sprinkles are ingredients that you consume while sipping your drink. Indeed, a Sidecar without its sugar-coated rim is too tart, and a Chocolate Martini is only half as good and less than half as pretty without its cocoa powder rim. Technique is everything here; see page 40 for detailed instructions for how to do it the right way.

We've all experienced it: You order a Margarita. The bartender moistens the rim of the glass with a wedge of lime and then inverts the glass into a shallow bowl or tray of coarse salt. The

salt forms a thickish crust where the glass was moistened. The bartender then prepares the drink, pours it into the glass, and sets it in front of you. Yuk! Where oh where does any recipe for a Margarita include a half-teaspoon or more of salt in the drink? Nowhere. Does no one realize that after running a wedge of lime around the circumference of the glass, both the inside and outside edges are being moistened, and that by then upending the rim in salt, both the inside and outside of the glass's rim will be thickly coated with salt? Pour the liquid in the glass and all that salt on the inside of the glass melts into the drink.

Here is the very best way to coat the rim of a glass for serving. Use it with salt on the rim of Margarita or Salty Dog cocktails, use it with sugar for your Sidecars and Lemon Drops, and use it with cocoa powder for the rim of your Chocolate Martinis.

Please note: Glasses can be rimmed ahead of time; in fact, it gives the coating time to air-dry a bit before use. If you know you'll be serving, say, a Lemon Drop to all guests upon their arrival at a party, prepare the glasses in advance so they're ready to use when you need them.

Using a wedge of fruit or a bit of paper towel dipped in one of the liquid ingredients of the cocktail you're making, moisten the exterior of the rim of the serving glass. Grasp the glass from its base or stem and hold it sideways, parallel to the floor, over a sink or trash basket. Pour the coating ingredient—sugar, salt, cocoa powder, etc.—into a salt shaker or onto a small plate and sprinkle the moistened edge of the glass, rotating it as you go, until lightly but evenly coated with the ingredient, and letting any excess fall into the sink. It's that simple.

DRINK-MAKING TECHNIQUES

Bartending is all about verbs, and verbs provide a type of shorthand for describing the techniques of making a cocktail. The key verbs in bartending are: build, stir, shake, blend, and layer. Three further action verbs can crop up from time to time: float, muddle, and flame. If you listen to bartenders discussing a new recipe, you might hear, "Build, Highball, lemon wedge,"

or “Shake, strain, cocktail, float.” The first of these describes, probably, a Highball, a drink that is made in the glass you will serve it in. The second drink referred to above would involve shaking some of the ingredients together, straining them into a cocktail glass, and then floating another ingredient on top. Here are the techniques that should be mastered by everyone who wants to think of himself or herself as a bartender.

Building

Building a drink most usually refers to making a Highball—a drink that is made in the glass in which it is served. A Highball glass is filled with ice, the liquor is poured in, and the mixer is added on top. If a citrus garnish such as a lemon or lime wedge is to be added, the juice is squeezed into the drink after the mixer. When that’s done, the bartender must stir the drink with a sip-stick to combine the ingredients. However, if the drink is, say, a scotch and soda with a twist of lemon peel, the bartender would stir the liquids together first and then rim the edge of the glass with the oils and express the oils over the top. In any case, the sip-stick remains in the glass so the drinker can stir more, if desired, or sip through it.

Stirring

The technique used in classic Martini-making applies to all cocktails that are made from clear ingredients—no eggs, milk, cream, or fruit juices allowed. Basically, if you can see through each ingredient, you will be stirring the drink. The mixing glass should be two-thirds full of ice. The ingredients are poured in and the barspoon is used to stir the ingredients together and, most critically, chill them with the ice for 20 to 30 seconds. The amount of water that is melted during this stirring is vital to the overall balance of the drink. This is the best reason not to use spirits that have been stored in the freezer; the cold temperature of the chilled ingredient will lessen ice meltage during stirring, and the drink’s balance will be affected. Though a barspoon can be used like any spoon for stirring, the twisted shaft offers its user an easier and more stylish technique. Place your thumb on one side of the shaft and the first two fingers on the

opposite side. Slide your thumb back and forth along the shaft, pushing against the two fingers on the opposite side; the spoon will agitate the ice in an up-and-down movement.

Stirred drinks must be strained into a chilled glass or onto fresh ice in the serving glass. Use a julep strainer, fitted at a slant into the mixing glass, to strain the liquid from the ice.

Shaking

My personal favorite method—I love truly cold cocktails and shaking often produces tiny shards of ice so small that they sneak through the perforations of a strainer. Cocktails are shaken when they contain fruit juices, milk, cream, eggs, horseradish, and other thickish ingredients. You will use either a three-part cocktail shaker or a Boston shaker, the favored choice of most professional bartenders.

To shake a cocktail in a cocktail shaker: Fill the bottom cup two-thirds full of ice. Pour in the ingredients; set the top in place and check that it is tightly closed. Grasp the shaker where the top and bottom parts meet, raise the shaker to the side of your head, curl your index finger over the top to prevent it from flying off, and begin shaking vigorously. Continue shaking for 10 to 20 seconds. Remove the cover and strain the cocktail into the chilled or ice-filled glass.

To shake a cocktail using a Boston shaker: Fill the glass half of the shaker two-thirds full of ice. Add the ingredients. Invert the metal half of the shaker over the glass and rap it firmly on its flat bottom to unite the two parts. Lift up the shaker and invert it, metal cup end down. Grasp the shaker—the bottom in one hand, the top in the other—lift it to the side of your head, and shake vigorously for 10 to 20 seconds. Complete your shaking with the metal cup on the bottom and the glass half on top.

To “break” the metal cone from the glass part, strike the metal half of the shaker with the heel of your hand at the juncture where the cups meet. Lift off the mixing glass and set it aside. Fit a Hawthorne strainer within the mouth of the metal cup. Holding it in place with your index finger, strain the cocktail into the chilled or ice-filled glass.

Blending

An electric blender is required to make frozen drinks. If the amount of ice is not stated in the recipe, fill the container no more than half full. Add the ingredients; cover. Set the container in place and blend, pulsing if necessary, until all of the ingredients are pureed and the ice is crushed. After a few seconds you will hear the noise of the blender change; stop the blender and stir the ingredients. Cover and blend some more. Repeat as needed to prevent lumps.

Muddling

Muddling requires a muddler (see Equipment, page 2) and a sturdy glass; don't use your finest hand-blown crystal for a drink that requires muddling. The ingredients—usually fruit slices, sugar, bitters, and/or water—are placed in the bottom of a glass. The flat end of the wooden muddler is used to press the juices from the fruit or sugar and break it up while mashing it together with any liquid. Muddling brings out the qualities of fruits because it presses oils from the peel as well as juice from the flesh.

Floating

Floating an ingredient is usually the last act before serving the cocktail. Often high-proof rum or a liqueur is floated on a drink that has been stirred or shaken, strained, and poured. Floated ingredients are meant to stand alone on top of the drink; you don't want to mix them in. Pour them gently over the back of a bar spoon.

Flaming

First, last, and always, be careful when igniting alcohol. Do it away from bottles of liquor, your face and hair, or hanging party decorations. Sometimes, a floated ingredient, say 151-proof rum, is ignited because its high alcohol content ensures a quick ignition. Sometimes the oil expressed from a citrus peel is ignited for the burst of flavor it produces, for the marvelous aroma that can result, or purely for the pyrotechnical show that results. Remember that smothering a fire is most

effective, so the wise bartender will keep a saucer and a moist bar towel handy.

Layering

The classic layered drink is the Pousse-Café, a rainbow-hued sweet drink that calls for a number of liqueurs but requires they be poured one atop the other without mixing. Layering works because different liquids have different specific densities, and as long as you pour the densest liquid as the bottom layer and then top it with a succession of second-densest, third-densest, etc., the ingredients will float perfectly. But there, too, is the problem: Because we have such a profusion of different brands and flavors of liqueurs available today, the specific density of each product differs—one company's crème de menthe will be more or less dense than another's.

(Basically, the ones with the highest sugar content will have the highest specific densities.) Thus, though you will find lists of ingredients, usually from densest to least dense, I suggest you judge for yourself based on the thickness of the ingredients you want to use. And though some recipes tell you to layer the specific ingredients they contain, you'll find that often it simply doesn't work or the ingredient will work when it's cold but not at room temperature.

If you do want to layer liqueurs, slowly, gently, and carefully pour each layer over the back of a barspoon so that it glides atop the layer below.

Specific Densities

When layering ingredients for a Pousse-Café, pour the spirit with the highest specific gravity as the bottom layer and top it with successively less dense spirits. Thus, according to this chart, which lists the specific densities of liqueurs in the Marie Brizard line plus a few other brands, you might create a layered drink that is clear, topped with red, topped with blue, and finished with a final layer of clear—white crème de cacao, strawberry liqueur, blue curaçao, and either triple sec or vodka. Remember, heaviest liqueurs on the bottom, lighter ones on top.

Note: These spirits are listed in descending order, from the heaviest to the lightest.

Brand & Bottling	Specific density	Brand & Bottling	Specific density
Matilde Cassis	1.19200	Marie Brizard Amaretto	1.08152
Marie Brizard Dark Crème de Cacao	1.16020	Marie Brizard Blackberry Liqueur	1.08010
Marie Brizard White Crème de Cacao	1.15920	Marie Brizard Peach Liqueur	1.07320
Kahlúa	1.15200	Bénédictine liqueur	1.07250
Marie Brizard Coffee Liqueur	1.14200	Galliano liqueur	1.06500
Marie Brizard Anisette	1.13710	Baileys Irish cream liqueur	1.05480
Marie Brizard Green Crème de Menthe	1.12040	Marie Brizard Watermelon Liqueur	1.05160
Marie Brizard White Crème de Menthe	1.12040	Marie Brizard Mango Passion	1.05400
Matilde Framboise	1.12000	Marie Brizard Poire William	1.04960
Mathilde Poire	1.11700	Marie Brizard Triple Sec	1.03980
Marie Brizard Parfait Amour	1.11630	Cointreau liqueur	1.03850
Mathilde Pêche	1.11600	Mathilde Anisette	1.03000
Marie Brizard Strawberry Liqueur	1.10680	Mathilde Café	1.03000
Marie Brizard Raspberry Liqueur	1.10468	Matilde Triple Sec	1.02500
Marie Brizard Blue Curaçao	1.09990	B & B liqueur	1.02450
Marie Brizard Apricot Liqueur	1.09760	Marie Brizard Grand Orange	1.02450
Tia Maria	1.09400	Mathilde XO Cognac à l'orange	0.98810
Marie Brizard Orange Curaçao	1.09160	SKYY Citrus vodka	0.95720
		SKYY vodka	0.94980

The Home Bar

A home bar can take whatever form suits its bartender or its location. When I was growing up, we had no bar—liquor was stored in a kitchen cabinet, wine was in the garage, and the manual ice crusher sat next to the grater and the measuring cups. Some of my friends' parents had incredible bars back then, though, usually in the basement rec room, often with a real wooden bar, tall bar stools or swivel chairs, and a back bar area to display the liquor bottles, mechanical toys, neon signs, and beer paraphernalia that were highly sought-after. Collectible decanters were all the rage, as were beer steins in a multitude of sizes, and Highball glasses emblazoned with pictures of pretty women—Vargas girls, usually—whose bathing suits disappeared when cold liquids were poured into the glass.

If the bar area was located upstairs, it tended to be much fancier and more sophisticated. Really wonderful Art Deco or Danish Modern cocktail carts were outfitted to contain liquor decanters, tiny ice buckets, special glassware, and often some strikingly beautiful glass stirrers. Sometimes the living room had a wet bar in the corner; glass shelves displayed liquors—often in crystal decanters—and more often than not, a number of bottles of sweet liqueurs. One family I knew had a beer tap that jutted out from the stones of their floor-to-ceiling fireplace—now, that was cool.

Today, though, your home bar is what you make it. If you have a collection of lovely cocktail accoutrements, show them off. If not, your homely collection of Boston shaker, barspoon, and Hawthorne strainer plus your ingredients simply need to be where you can find them at a moment's notice.

STOCKING A HOME BAR

Even if none of your friends drinks gin, you really should keep one bottle on hand if you want to have a properly stocked home bar. If many of your friends drink gin, then think about stocking two or three different brands. Here's a list of everything you should at least consider having in stock if you want to be known as a well-prepared home bartender.

Spirits

Applejack: Optional but desirable.

Blended Whisky: Optional at my house, but maybe not at yours.

Bourbon

Campari: Optional but desirable.

Cognac

Gin

Irish Whiskey

Rum: Light rum is a must; amber, dark, and añejo are optional.

Rye Whiskey (Straight): Optional.

Scotch: Blended scotch is a must; single malt scotch is an option.

Tennessee Whiskey: Could you really have a bar without a bottle of Jack Daniel's or George Dickel?

Tequila: White, aka Blanco, Plata, or silver is a must; Gold, Reposado, and Añejo are optional.

Vodka: Plain vodka is a must. A few flavored vodkas are optional but desirable.

Liqueurs

Consider which cocktails and mixed drinks your crowd likes before deciding on your final list.

Amaretto

Apricot Brandy: Optional.

Baileys Irish Cream: Refrigerate after opening.

Blackberry Brandy: Optional.

Chambord: Optional, but getting more essential every day.

Cherry Brandy

Cointreau or other triple sec

Crème de banane: Optional.

Crème de cacao: White, at least. No, get both.

Crème de cassis

Crème de menthe: Both white and green.

Grand Marnier

Jägermeister

Kahlúa

Maraschino liqueur

Peach schnapps

Pernod: Optional.

Sambuca

Southern Comfort

Wines

Many of these wines are optional, so you should consider what cocktails and mixed drinks you'll be making on a regular basis, and whether or not you'll actually open a bottle of, say, port or sherry if you buy it.

Dry Vermouth: Refrigerate after opening.

Sweet Vermouth: Refrigerate after opening.

Port and/or Sherry:
Refrigerate dry sherries after opening.

Dry White Wine: Chardonnay and/or Sauvignon Blanc—refrigerate before opening.

Dry Red Wine: Consider Merlot, Côtes du Rhône, Cabernet Sauvignon, Pinot Noir.

Beer

American lager

Craft-brewed pale ale

Low-calorie beer

Nonalcoholic beer

Stout

Mixers

Bottled water

Club soda

Cola

Diet cola

Ginger ale

Lemon-lime soda

Milk, half-and-half, or heavy cream

Simple syrup

Tonic water

Fruit juices

Cranberry

Grapefruit

Lime

Lemon

Orange

Pineapple

Tomato

Condiments, etc.

Angostura bitters

Celery salt

Cocktail olives: Refrigerate after opening.

Cocktail onions: Refrigerate after opening.

Grenadine

Horseradish: Refrigerate after opening.

Lime juice cordial:
Refrigerate after opening.

Maraschino cherries:
Refrigerate after opening.

Peychaud's bitters

Salt and pepper

Sugar: Granulated and superfine.

Sugar cubes or lumps

Tabasco sauce

Worcestershire sauce

Equipment

Barspoon

Boston shaker or cocktail shaker

Bottle opener

Churchkey

Citrus reamer

Cocktail stirrers or sip-sticks

Coasters or cocktail napkins

Cutting board

Corkscrew

Hawthorne strainer, if using a Boston shaker

Ice bucket with tongs

Jigger

Julep strainer

Mixing glass

Paring knife

Straws

THE COCKTAIL PARTY BAR

Some people are partygivers; others can't imagine throwing a party. Here's my thinking: For a dinner party, holiday meal, or special celebration where I will serve a meal, my limit is 12 for a sit-down and maybe up to 20 for a serve-yourself buffet or barbecue. On the other hand, one of the greatest hosts I ever met, the very stylish Lee Bailey, taught me a secret many moons ago: Have a cocktail party—all you need to serve is nuts. And that's just what he did—with great élan, mixed cocktail nuts in bail-handled shiny paint cans direct from the nut supplier—at the many parties I attended chez Bailey.

Well, I'm a big copycat. That's just what I do, too. The best aspect of cocktail parties is that you can invite dozens—hundreds, even—of people, and though you'll run yourself ragged getting everything ready on party day, you'll be free to enjoy your guests, your cocktails, and the crowd.

Now, don't get crazy about this party; you can limit its difficulty. Indeed, I hereby give you permission to be different: *You*

do not have to have a full open bar. You can make it, say, a Cosmopolitan party—the only alcoholic drink served will be the Cosmopolitan. You could have a vodka party that features iced vodka, flavored vodkas, and no other liquor. You can have a punch party if you want to do absolutely everything ahead of time. In fact, making a tasty nonalcoholic punch that individual drinkers can spike for themselves is an excellent ploy for a get-together that can include children and adults.

My best tips for large-scale partygiving are these:

- **have large trash cans handy;**
- **have lots and lots of cocktail napkins around;**
- **don't run out of ice;**
- **serve nuts—or equally simple-to-put-out and replenish store-bought snacks;**
- **hire a bartender, if possible;**
- **don't let anyone overdo it;**
- **appoint designated drivers and have a taxi service number handy;**
- **pray for good weather.**

The drinks that follow include classics, old favorites, contemporary favorites, and some popular, trendy drinks that may or may not last. Listings are alphabetical by title, from A to Z, to make finding them easy. Because I know that some of you will be looking for certain kinds of drinks, we have devised special icons to indicate the following categories:

Classic Cocktails



Punches



Nonalcoholic Drinks



Shooters



Participatory Drinks



Drinks A to Z

A

A.B.C.

Let's start at the very beginning.

- 2 ounces scotch**
- $\frac{1}{2}$ ounce apricot brandy**
- $\frac{1}{2}$ ounce sweet vermouth**

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

A-Bomb

The double shot of coffee—from the Kahlúa and the Tia Maria—in this one just explodes in your mouth.

- $\frac{1}{2}$ ounce Kahlúa**
- $\frac{1}{2}$ ounce Baileys Irish cream liqueur**
- $\frac{1}{2}$ ounce vodka**
- $\frac{1}{2}$ ounce Tia Maria**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Pony glass.

Abbey Cocktail

A recipe from the 1930s—still going strong.

- 2 ounces gin**
- 1 ounce Lillet Blanc**
- 1 ounce orange juice**
- 2 dashes of orange bitters**

Pour the gin, Lillet, orange juice, and bitters into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Absinthe Cocktail

Many travelers to the Czech Republic return to our shores with a bottle of Absinthe, where it still is sold legally. If you haven't been to Prague lately, substitute Absente, Pernod, Ricard, or Herbsaint for the absinthe.

2 ounces absinthe or one of its substitutes

1 ounce cold water

2 dashes of Angostura bitters

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Absinthe Drip

The ritual of making this drink is well worth the effort.

1 sugar cube

1 1/2 ounces absinthe, Absente, Herbsaint, or Pernod

Water

Place an absinthe spoon or tea strainer over a wine glass. Place the sugar cube over the perforations. Pour in the absinthe or substitute, letting it drip over the sugar cube. Add water to taste, pouring it slowly over the sugar cube, until the sugar dissolves and the mixture turns cloudy.

Absolut Royal Fuck

1 ounce Crown Royal

1/2 ounce Absolut Kurant

1/2 ounce peach schnapps

Splash of cranberry juice

Splash of pineapple juice

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Absolut Sex

Some men have been known to fall asleep immediately after having one of these.

1 ounce Absolut Kurant

1 ounce Midori melon liqueur

1 ounce cranberry juice

Splash of lemon-lime soda

Pour the Kurant, melon liqueur, and cranberry juice into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass or serve on the rocks. Add the splash of soda on top.

Acapulco Cocktail

This is almost like a rum-based Margarita.

2 ounces light rum

$\frac{1}{2}$ ounce triple sec

$\frac{1}{2}$ ounce lime juice cordial, such as Rose's

$\frac{1}{2}$ ounce simple syrup (page 33)

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Acid

1 ounce Bacardi 151-proof rum

1 ounce Wild Turkey 101-proof bourbon

Coke or Dr. Pepper soda, for chaser

Pour the rum into a Pony glass; add the bourbon. Drink in one gulp, followed by one of the chasers.

A Day at the Beach

This is the perfect sweet drink for summertime sipping.

1 ounce Malibu rum

$\frac{1}{2}$ ounce amaretto

4 ounces orange juice

$\frac{1}{2}$ ounce grenadine

**Wedge of fresh pineapple and a fresh strawberry,
for garnish**

Pour the rum, amaretto, and orange juice into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Highball glass. Drizzle the grenadine on top. Garnish with the pineapple wedge and strawberry.

Adios Motherfucker (AMF)

- 1/2 ounce vodka**
- 1/2 ounce rum**
- 1/2 ounce tequila**
- 1/2 ounce gin**
- 1/2 ounce blue curaçao**
- 1 ounce fresh lemon juice**
- 1/2 ounce simple syrup (page 33)**
- 2 ounces lemon-lime soda**

Pour all of the ingredients into an ice-filled Collins glass. Stir gently.

Adonis Cocktail

A drink that will turn a 90-pound weakling into Johnny Weismuller? I doubt it, but this is an old recipe that's worth resurrecting.

- 2 ounces dry sherry**
- 1 ounce sweet vermouth**
- Dash of orange bitters**

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Affinity Cocktail

I have an affinity for this one.

- 1 ounce scotch**
- 1 ounce sweet vermouth**
- 1 ounce dry vermouth**
- 2 dashes of Angostura bitters**

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Afternoon Delight Martini

- 2 ounces vanilla vodka**
- 1 ounce white chocolate liqueur**
- 1 ounce Cointreau**
- Maraschino cherry and a Vanilla Wafer cookie, for garnishes**

Pour the vodka, white chocolate liqueur, and Cointreau into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Garnish with the cherry; serve the cookie alongside.

A Fuzzy Thing

A good drink to have on your way to the forum.

- 2 ounces Absolut Citron**
- 1 ounce triple sec**
- 1 ¹/₂ ounces peach schnapps**
- 1 ounce orange juice**
- 1 ounce pineapple juice**
- 1 ounce grapefruit juice**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled wine goblet.

Agent Orange

If you like brandy, it makes an excellent substitute for the vodka.

- 1 ounce vodka**
- ¹/₂ ounce Grand Marnier**
- ¹/₄ ounce triple sec**
- Splash of orange juice**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Highball glass.

Alabama Slammer

A tasty, sweet drink—no matter where you drink it, in Alabama or in the slammer.

- 1 ounce amaretto**
- 1 ounce Southern Comfort**
- 1 ounce sloe gin**
- 1 ounce fresh orange juice**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Rocks glass.

Alaska

They say this drink is favored by gnomes from Nome. Wouldn't Juneau?

- 1¹/₂ ounces gin**
- 1¹/₂ ounce yellow Chartreuse**

Pour both ingredients into a mixing glass two-thirds full of crushed ice. Stir well. Strain into a chilled Cocktail glass.

Alexander

The paterfamilias of the Brandy Alexander.

- 2 ounces gin**
- 1 ounce white crème de cacao**
- 1 ounce light cream**
- Freshly grated nutmeg, for garnish**

Pour the gin, crème de cacao, and cream into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Sprinkle lightly with the nutmeg.

Alexander Nevsky Martini

He was Prince of Novgorod from 1236 to 1251.

- 2 ounces Stolichnaya Razberi vodka**
- 1 ounce Bombay Sapphire gin**
- 4 fresh raspberries, for garnish**

Pour the vodka and gin into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the raspberries.

Alfonso Cocktail

Make this one with dry champagne or sparkling wine.

1 sugar cube

2 dashes of Angostura bitters

$\frac{1}{2}$ ounce Dubonnet Rouge

5 ounces champagne or other sparkling wine

Drop the sugar cube into a Champagne Flute and dash with the bitters. Pour the Dubonnet and champagne into the glass. Don't stir: You'll lose the bubbles.

Algonquin

Named for the hotel on West 43rd Street in Manhattan, not the tribe.

2 ounces blended Canadian whisky

$\frac{1}{2}$ ounce dry vermouth

1 ounce pineapple juice

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Alien Secretion

$\frac{1}{2}$ ounce vodka

$\frac{1}{2}$ ounce Midori melon liqueur

$\frac{1}{2}$ ounce Malibu rum

Splash of pineapple juice

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Allies Cocktail

This drink was around in 1930, so it's not a tribute to the victors of WWII.

- 1 ounce gin**
- 1 ounce dry vermouth**
- $\frac{1}{4}$ ounce kümmel**

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Alternating Kurant Martini

A drink from the 1990s that stuck around with good reason—it's good. —*From The Purple Martini, Denver, Colorado.*

- 3 ounces Absolut Kurant vodka**
- Splash of Chambord raspberry liqueur**
- Splash of dry vermouth**
- Lemon twist, for garnish**

Pour the vodka, Chambord, and vermouth into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the lemon twist.

Altoid

Drinking one of these is far more exciting than sucking a mint.

- $\frac{1}{2}$ ounce Rumpleminz**
- $\frac{1}{2}$ ounce vodka**
- $\frac{1}{2}$ ounce blue curaçao**
- $\frac{1}{4}$ ounce fresh lemon juice**
- $\frac{1}{4}$ ounce simple syrup (page 33)**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Pony glass.

Amaretto Alexander

This is an excellent variation on the original Alexander—sweeter but very tasty.

- 2 ounces amaretto**
- 1¹/₂ ounces white crème de cacao**
- 1 ounce light cream**
- Slivered almonds, for garnish**

Pour the amaretto, crème de cacao, and cream into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Sprinkle lightly with the almonds.

Amaretto Sour

- 2 ounces amaretto**
- 1 ounce fresh lemon juice**
- Maraschino cherry, for garnish**

Pour the amaretto and lemon juice into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Sour glass. Garnish with the cherry.

Amer Picon Cocktail

If you're not wildly into bitter ingredients, you might want to increase the grenadine to suit your palate.

- 2 ounces Amer Picon**
- 1 ounce fresh lime juice**
- Splash of grenadine**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

American Beauty

Just a little something to fix up before stepping into a tubful of hot water and rose petals.

- 3/4 ounce brandy**
- 3/4 ounce dry vermouth**
- Dash of white crème de menthe**
- 3/4 ounce orange juice**
- 3/4 ounce grenadine**

Pour the brandy, vermouth, crème de menthe, orange juice, and grenadine into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

American Dream

This shooter might just give you a sugar rush.

- 1/4 ounce Kahlúa**
- 1/4 ounce amaretto**
- 1/4 ounce Frangelico**
- 1/4 ounce dark crème de cacao**

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Pony glass.

American Flag

Think about serving this on the Fourth of July.

- 3/4 ounce grenadine**
- 3/4 ounce white crème de cacao**
- 3/4 ounce blue curaçao**

Pour the grenadine into a sherry glass. Gently float the white crème de cacao on top. Pour the blue curaçao on top to make the third layer.

Americano

If you love Campari, you'll love this cocktail. Cin-cin!

- 1¹/₂ ounces Campari**
- 1¹/₂ ounces sweet vermouth**

Club soda

Orange slice, for garnish

Pour the Campari and vermouth into an ice-filled Highball glass. Stir well. Fill the glass with club soda. Garnish with the orange slice.

An-Apple-A-Day

—Created by LibationGoddess, Audrey Saunders, New York City, 2000.

1 ounce Gordon's gin

1 ounce Pucker apple liqueur

$\frac{1}{4}$ ounce maraschino liqueur

$\frac{3}{4}$ ounce fresh lime juice

$\frac{1}{2}$ ounce grapefruit juice

$\frac{1}{2}$ ounce simple syrup (page 33)

Maraschino cherry, for garnish

Pour the gin, liqueurs, juices, and simple syrup into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Highball glass. Add the cherry.

Andalusia

2 ounces dry sherry

$\frac{1}{2}$ ounce light rum

$\frac{1}{2}$ ounce brandy

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Añejo Highball

—Created by master mixologist Dale DeGroff, New York City.

1 $\frac{1}{2}$ ounces añejo rum

$\frac{1}{2}$ ounce white curaçao

$\frac{1}{2}$ ounce fresh lime juice

2 dashes of Angostura bitters

4 to 5 ounces ginger beer

Lime wheel and orange slice, for garnishes

Pour all of the ingredients into an ice-filled Highball or Collins glass. Stir well. Add the garnishes.

Angel's Tit

Believe it or not, this one's been around since at least the 1930s.

2 ounces dark crème de cacao

Dollop of whipped cream

Maraschino cherry, for garnish

Pour the crème de cacao into a small Pousse-Café glass or Sherry glass. Top with the whipped cream. Garnish with the cherry.

Antifreeze

This drink can also be served as a shooter—it was taught to me by Stuffy Shmitt, a bartender/musician in New York City.

1/2 ounce vodka

1/2 ounce blue curaçao

1/2 ounce Bacardi 151-proof rum

1/2 ounce peppermint schnapps

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Rocks glass.

Apocalypse

Now!

1 ounce white crème de menthe

1 ounce peppermint schnapps

3/4 ounce vodka

3/4 ounce Southern Comfort

1/2 ounce Kahlúa

1/2 ounce bourbon

2 to 4 ounces hot chocolate

Whipped cream, for garnish

Pour the crème de menthe, schnapps, vodka, Southern Comfort, Kahlúa, and bourbon into a large coffee mug. Fill with the hot chocolate. Garnish with the whipped cream.

Apple & Cinnamon Joy

This is a great variation on the Apple Martini.

1 ounce apple schnapps

$\frac{1}{4}$ ounce Goldschlager

Pour the schnapps into a Pony glass. Drizzle the Goldschlager on top. Stir twice.

Apple Blossom

1 ounce brandy

2 ounces apple juice

$\frac{1}{4}$ ounce fresh lemon juice

Splash of vodka

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Rocks glass.

Apple Brandy Cocktail

You can use applejack if you have no apple brandy.

2 ounces apple brandy

$\frac{1}{2}$ ounce fresh lemon juice

$\frac{1}{2}$ ounce grenadine

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Apple Martini

Without a doubt, *the* hottest drink of 2000.

1 ounce vodka

1 ounce sour apple schnapps

1 ounce apple juice

Thin slices of Granny Smith apple, for garnish

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Garnish with the apple slices.

Apple Pie Cocktail

There are no apple flavors in this drink, but this is how it has been made for over 70 years.

- 1 ounce light rum**
- 1 ounce sweet vermouth**
- $\frac{1}{4}$ ounce apricot brandy**
- $\frac{1}{4}$ ounce fresh lemon juice**
- 2 dashes of grenadine**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Apple Pie Shooter

Two people are required to prepare this drink.

- 2 ounces apple juice**
- 1 ounce vodka**
- Whipped cream in a can**
- Cinnamon sugar in a salt or pepper shaker**

The drinker should sit in a chair with head back, mouth open. The helper pours the apple juice and then the vodka into the drinker's mouth. The drinker must hold the liquids in the mouth—no swallowing or choking allowed. Helper adds a healthy shot of whipped cream and a light sprinkling of the cinnamon sugar. Drinker sits up, swishes the ingredients together, and swallows.

Apple Sidecar

—Adapted from a recipe by Ryan Magarian, Restaurant Zoe, Seattle, Washington.

- Superfine sugar and a tangerine wedge, for rimming the glass**
- 1 $\frac{1}{2}$ ounces vodka**
- $\frac{1}{2}$ ounce Clear Creek apple brandy**
- 1 ounce fresh lemon juice**
- 1 ounce simple syrup (page 33)**
- $\frac{1}{2}$ ounce fresh tangerine juice**

Prepare the glass. Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into the sugar-rimmed Cocktail glass.

Appleberry Punch

MAKES 20 FOUR-OUNCE SERVINGS

- 1 quart unsweetened apple cider**
- 1 quart cranberry juice**
- 5 whole cloves**
- 2 small (3-inch) cinnamon sticks, broken**
- 1 teaspoon freshly grated nutmeg**
- 1 large block of ice, for serving**
- 8 ounces Van Gogh Wild Appel vodka**
- 20 orange wheels, for garnish**

Pour the apple cider and cranberry juice into a nonreactive large pot set over high heat. Add the cloves, cinnamon sticks, and nutmeg and bring the mixture to a boil. Reduce the heat to low, cover, and simmer for 20 minutes.

Strain the mixture through a double layer of dampened cheese-cloth; discard the solids. Set aside to cool to room temperature, about 1¹/₂ hours.

Cover and refrigerate for at least 2 hours, and up to 5 days.

Place the block of ice into a punch bowl. Add the chilled punch and the apple vodka. Float the orange wheels on top.

Applejack

- 1 ounce Jack Daniel's Tennessee whiskey**
- 2 ounces applejack**
- 3/4 ounce fresh lemon juice**
- 1/4 ounce simple syrup (page 33)**
- 1 ounce club soda**

Fill a Rocks glass with ice. Add all of the ingredients. Stir well.

Applejack Cobbler

Crushed ice is a wonderful thing. Remember, it's the basis of all Cobblers, no matter what liquor you choose.

2 1/2 ounces applejack

1/2 ounce simple syrup (page 33)

Paper-thin apple or pear slices, for garnish

Pour the applejack and simple syrup into a wine goblet filled with crushed ice. Stir just to distribute. Layer the apple slices on top.

Applejack Collins

2 ounces applejack

1/2 ounce fresh lemon juice

1/2 ounce simple syrup (page 33)

5 to 6 ounces club soda

Paper-thin apple or pear slices, for garnish

Pour the applejack, lemon juice, and simple syrup into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Collins glass; add the club soda. Stir to distribute. Garnish with the apple slices.

Applejack Flip

Applejack makes one of the most flavorful Flips, and the nutmeg garnish highlights the fruit notes in the spirit.

2 1/2 ounces applejack

1 1/2 ounces simple syrup (page 33)

1 egg

Freshly grated nutmeg, for garnish

Pour the applejack and simple syrup into a shaker two-thirds full of ice cubes; add the egg. Shake very well. Strain into a chilled wine goblet. Dust with the nutmeg.

Applejack Rickey

Rickeys were named for Colonel Joe Rickey, a pre-Prohibition political lobbyist.

- 2 1/2 ounces applejack**
- 1 ounce fresh lime juice**
- 5 to 6 ounces club soda**
- Lime wedge, for garnish**

Pour the applejack and lime juice into an ice-filled Highball glass. Add the club soda; stir briefly. Garnish with the lime wedge.

Apples & Oranges Martini

- 1 1/2 ounces Van Gogh Wild Appel vodka**
- 1 ounce triple sec**
- 1/2 ounce orange juice**
- 1/2 ounce apple juice**
- Apple slice and orange slice, for garnishes**

Pour the vodka, triple sec, and both juices into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Garnish with the apple and orange slices.

Apricot Cooler

- 2 1/2 ounces apricot brandy**
- 6 to 7 ounces lemon-lime soda**
- Lemon twist, for garnish**

Pour the apricot brandy and lemon-lime soda into an ice-filled Collins glass. Stir to distribute. Garnish with the lemon twist.

Apricot Fizz

- 2 ounces apricot brandy**
- 1 ounce fresh lemon juice**
- 1/2 ounce simple syrup (page 33)**
- 5 to 6 ounces club soda**
- Wedge of fresh or dried apricot, for garnish**

Pour the apricot brandy, lemon juice, and simple syrup into a shaker two-thirds full of ice cubes. Shake well; strain into a chilled wine goblet. Pour in the club soda; stir to distribute. Garnish with the apricot.

Apricot Martini

This drink is wonderfully dry. If you want a sweeter version, add more apricot brandy.

- 2 ounces vodka**
- 1/2 ounce apricot brandy**

Pour both ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Apricot Rickey

- 2 1/2 ounces apricot brandy**
- 1 ounce fresh lime juice**
- 5 to 6 ounces club soda**
- Lime wedge, for garnish**

Pour the apricot brandy and lime juice into an ice-filled Highball glass. Pour in the club soda, stir to distribute. Garnish with the lime wedge.

Apricot Sour

One of the most popular cocktails from the swinging 1970s.

- 2 ounces apricot brandy**
- 3/4 ounce fresh lemon juice**
- 1/2 ounce simple syrup (page 33)**
- Orange wheel and maraschino cherry, for garnish**

Pour the apricot brandy, lemon juice, and simple syrup into a shaker two-thirds full of ice cubes; shake well. Strain into a chilled Sour glass. Add the orange and cherry garnishes.

Apricot Vesper Martini

- 1 1/2 ounces gin**
- 1 1/2 ounces vodka**
- 3/4 ounce apricot brandy**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Arabesque

—Created at La Griglia, Houston, Texas.

- 5 strawberries, hulled**
- 1 ounce citrus vodka**
- 1 ounce Campari**
- 1 ounce champagne or other sparkling wine**

In a blender, combine the strawberries, vodka, and Campari with a few ice cubes. Pour into a Champagne Flute and top with the champagne.

Arawak Cocktail

—Created at Trotters, Port of Spain, Trinidad.

- 2 ounces blended whisky**
- 1/2 ounce dry vermouth**
- 1/4 ounce pineapple juice**
- Dash of tamarind juice**
- 2 dashes of Angostura bitters**
- Pineapple cube, for garnish**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Add the pineapple garnish.

Arbor Martini

2 1/2 ounces Stolichnaya Vanil vodka

1/4 ounce Stolichnaya Persik vodka

Thin slice of vanilla bean, for garnish

Pour both vodkas into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the vanilla bean.

Artillery Punch

MAKES 24 SIX-OUNCE SERVINGS

1 750ml-bottle rye whiskey

1 750ml-bottle red wine

1 quart chilled strong tea

12 ounces dark rum

6 ounces gin

6 ounces brandy

1 ounce Bénédictine

12 ounces orange juice

8 ounces fresh lemon juice

6 ounces simple syrup (page 33)

1 large block of ice

Lemon wheels, for garnish

Pour all of the ingredients, except for the ice and lemon wheels, into a large pot or bowl. Stir well, cover, and refrigerate for at least 4 hours.

Place the block of ice in the center of a punch bowl. Pour in the punch; float the lemon wheels on top.

Astor Martini

—From Astor Place, South Beach, Florida.

4 ounces Ketel One vodka

1 ounce Campari

2 ounces grapefruit juice

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled, very large, Cocktail glass.

Attaboy

—From the Savoy Hotel, London.

- 2 ounces gin**
- 1 ounce sweet vermouth**
- $\frac{1}{4}$ ounce grenadine**

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Aviation Cocktail

You may drink this if you're a passenger but never when piloting a plane.

- 2 ounces gin**
- $\frac{1}{2}$ ounce maraschino liqueur**
- $\frac{1}{2}$ ounce fresh lemon juice**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

AWOL

—Created by Lane Zellman, New Orleans, 1993.

- $\frac{1}{2}$ ounce Midori melon liqueur**
- $\frac{1}{2}$ ounce chilled pineapple juice**
- $\frac{1}{2}$ ounce vodka**
- $\frac{1}{2}$ ounce 151-proof rum**

Layer all of the ingredients in a Pousse-Café glass. Carefully ignite the rum and allow it to burn for only 7 to 10 seconds. Extinguish the flame by blowing it out or covering the top with the stem of another glass. Drink slowly in one luxurious swallow.

B & B

—Created at The “21” Club, New York City, shortly after the repeal of Prohibition.

- 1 ounce brandy**
- $\frac{3}{4}$ ounce Bénédictine**

Pour both ingredients into a brandy snifter. Swirl to blend.

Bacardi Cocktail

Much like a Daiquiri, but this one gets its rosy color from the grenadine.

2 ounces Bacardi light rum

1 ounce fresh lime juice

$\frac{1}{2}$ ounce grenadine

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Bacardi Cocktail

Watch what you're pouring when you make a Bacardi Cocktail—in 1936 a New York bar owner was taken to court for using a rum other than Bacardi. Bacardi won the case, and the New York State Supreme Court upheld the decision.

Bahama Mama

A favorite tropical drink on Paradise Island.

$\frac{1}{4}$ ounce Kahlúa

$\frac{1}{2}$ ounce dark rum

$\frac{1}{2}$ ounce coconut liqueur

$\frac{1}{2}$ ounce Bacardi 151-proof rum

1 ounce fresh lemon juice

4 ounces pineapple juice

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Collins glass.

Baileys Comet Martini

$1\frac{1}{4}$ ounces Van Gogh Wild Appel vodka

$1\frac{1}{4}$ ounces Baileys Irish cream liqueur

Pour both ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Bald Pussy

- 3/4 ounce Midori melon liqueur**
- 1/2 ounce lime vodka**
- 1/2 ounce vodka**
- 1/2 ounce triple sec**
- 3/4 ounce blueberry schnapps**
- Splash of fresh lime juice**
- Splash of lemon-lime soda**

Fill a Collins glass with ice. Pour in all of the ingredients and stir to distribute.

Baltimore Bracer Cocktail

- 2 ounces brandy**
- 3/4 ounce anisette**
- 1 egg white**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake very well. Strain into a chilled Cocktail glass.

Bamboo Cocktail

Drink this as an apéritif and your meal is bound to be outstanding.

- 2 ounces dry sherry**
- 2 ounces dry vermouth**
- 2 dashes of Angostura bitters**

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Banana Cream Pie

- 1 ounce crème de banane**
- 1 ounce white crème de cacao**
- 1 ounce vodka**
- 1 ounce half-and-half**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Banana Daiquiri

When using fresh bananas in cocktails such as this, riper is always better.

- 1 1/2 ounces light rum**
- 1/2 ounce simple syrup (page 33)**
- 1 small ripe banana, cut up**
- 1 1/2 ounces fresh lime juice**

Place 1 cup of ice cubes in a blender. Add all of the ingredients. Blend at low speed to break up the ice. Raise the speed to high and blend until thick. Pour the drink into a wine goblet or other large glass.

Banana Split Martini

—Adapted from a recipe by Christie Hartmann and Gage Tschyevkosky, Wolfgang Puck's Grand Café, Denver, Colorado.

- Strawberry and chocolate syrups,
for drizzling inside the glass**
- 2 ounces Grey Goose vodka**
- 2 ounces Godiva White Chocolate liqueur**
- 1 ounce crème de banane**
- Banana slice and a strawberry pirouette cookie,
for garnishes**

Drizzle a large, chilled Cocktail glass with a bit of the strawberry and chocolate syrups. Pour the vodka, chocolate liqueur, and crème de banane into a shaker two-thirds full of ice cubes. Shake well. Strain into the Cocktail glass. Add the garnishes.

Banana-Rum Martini

If you like sweet drinks, you'll love this one.

- 2 ounces dark rum**
- 1/2 ounce crème de banane**

Pour both ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Banff Cocktail

When in Canada. . . . For a drier version of this drink, try using Cointreau instead of curaçao.

2 ounces blended Canadian whisky

1/2 ounce curaçao

1/2 ounce cherry brandy

Dash of Angostura bitters

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Banshee

1 ounce crème de banane

1 ounce white crème de cacao

1 ounce heavy cream

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Barbie Shot

A pink drink that makes you feel like a living doll.
Where's Ken?

1 ounce Malibu rum

1 ounce vodka

1 ounce cranberry juice

1 ounce orange juice

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Barney on Acid

1/2 ounce blue curaçao

1/2 ounce Jägermeister

Splash of cranberry juice

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a Pony glass.

Baron Cocktail

This drink originally called for more sweet vermouth, but these ratios work very well.

- 2 ounces gin**
- 1 ounce dry vermouth**
- $\frac{1}{4}$ ounce curaçao**
- 2 dashes of sweet vermouth**

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Batida Mango

Batidas are Brazil's answer to frozen fruit daiquiries.

- 2 ounces cachaça**
- $\frac{1}{2}$ ripe mango, cut into chunks**
- 1 teaspoon sugar**

In a blender, combine the cachaça, mango, sugar, and 1 cup of ice cubes. Blend well. Pour into a chilled wine goblet.

Bay Breeze

It's a common mistake to make this drink with vodka, but rum was the original base spirit.

- 2 ounces light rum**
- 3 ounces cranberry juice**
- 1 ounce pineapple juice**

Pour all of the ingredients into a Highball glass filled with ice cubes. Stir briefly.

Beach Blanket Bingo

- 4 ounces cranberry juice**
- 4 ounces grapefruit juice**
- Splash of club soda**
- Splash of lime juice**

Pour all of the ingredients into an ice-filled Collins glass; stir to chill.

Beachcomber

A drink favored by “Trader Vic” Bergeron.

Superfine sugar and a lime wedge, for rimming the glass

2 ounces light rum

$\frac{1}{4}$ ounce maraschino liqueur

$\frac{1}{4}$ ounce cherry brandy

$\frac{1}{2}$ ounce fresh lime juice

Use the sugar and lime wedge to coat the exterior rim of a Cocktail glass. Pour all of the remaining ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into the sugar-rimmed glass.

Beadlestone Cocktail

2 ounces scotch

1 ounce dry vermouth

Dash of Angostura bitters

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Beam Me Up Scotty

$\frac{1}{2}$ ounce Kahlúa

$\frac{1}{2}$ ounce crème de banane

$\frac{1}{2}$ ounce Baileys Irish cream liqueur

Layer in order in a Pony glass.

Beauty Spot Cocktail

1 ounce gin

$\frac{1}{2}$ ounce dry vermouth

$\frac{1}{2}$ ounce sweet vermouth

$\frac{1}{4}$ ounce orange juice

1 egg white

Dash of grenadine

Pour the gin, both vermouths, and orange juice into a shaker two-thirds full of ice cubes; add the egg white. Shake very well. Strain into a chilled Cocktail glass. Drop the grenadine on top.

Bellini

When in Venice, do as everyone does: Go to Harry's Bar and sip on one or two of these classic cocktails.

MAKES 4 TO 6 DRINKS

**1 to 2 ripe white peaches, washed and stoned—
leave the peel on—flesh cut into cubes**

$\frac{1}{4}$ to $\frac{1}{2}$ ounce fresh lemon juice

$\frac{1}{4}$ ounce simple syrup (page 33)

1 750-ml bottle Prosecco

In a blender, combine the peach cubes, lemon juice, and simple syrup; blend well. Spoon about $\frac{1}{4}$ cup of the puree into each chilled Champagne Flute. Gently pour in the sparkling wine. If you have to stir, do so gently.

Bellini Martini

If you don't have peach nectar on hand, leave it out, the schnapps will do the job.

2 ounces vodka

$\frac{3}{4}$ ounce peach schnapps

$\frac{3}{4}$ ounce peach nectar

Lemon twist, for garnish

Pour the vodka, schnapps, and nectar into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Add the lemon twist.

Belmont Cocktail

This drink is named for the New York racetrack where the Belmont Stakes, the third leg of the Triple Crown, is run every year.

2 ounces gin

$\frac{1}{2}$ ounce half-and-half

Splash of grenadine

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Bénédictine Chapel Martini

—From *The Purple Martini*, Denver, Colorado.

3 ounces gin

Splash of Bénédictine

Splash of sweet vermouth

Splash of dry vermouth

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Bennett Cocktail

It's possible that this was named for James Gordon Bennett, a newspaper baron who used to announce his arrival in a restaurant by yanking the tablecloths from all the tables he passed. A fun date, no?

2 ounces gin

$\frac{1}{2}$ ounce fresh lime juice

$\frac{1}{4}$ ounce simple syrup (page 33)

Dash of orange bitters

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Bermuda Rose Cocktail

Drink this only if wearing dark pink shorts.

2 ounces gin

$\frac{1}{2}$ ounce apricot brandy

$\frac{1}{2}$ ounce sweet vermouth

Dash of grenadine

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Betsy Ross

Something to sip while sewing or on Independence Day.

- 3 ounces brandy**
- 1 ounce ruby port**
- 1/2 ounce curaçao**
- Dash of Angostura bitters**

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Between the Sheets

If you know where or how this drink's name originated, please let me know—it's a mystery to me, but the drink was popular in London during the 1920s.

- 1 ounce brandy**
- 1 ounce light rum**
- 1 ounce triple sec**
- 1/2 ounce fresh lemon juice**
- 1/2 ounce simple syrup (page 33)**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

B-52

Layer this beautifully in three stripes or drink it as a shooter.

- 3/4 ounce Kahlúa**
- 3/4 ounce Baileys Irish cream liqueur**
- 3/4 ounce Grand Marnier**

Pour the Kahlúa into a Pousse-Café glass. Float the Irish cream liqueur on top, and gently pour the Grand Marnier on top of that.

Bicycle Built for Two Punch

MAKES 8 TO 10 ICE-FILLED SERVINGS

- 10 ounces brandy**
- 10 ounces ruby port**
- 5 ounces Cointreau**

- 6 ounces orange juice**
- 5 ounces fresh lemon juice**
- 12 ounces ginger ale**
- 2 lemons, cut into thin wheels**
- 1 orange, cut into thin wheels**

Combine all of the ingredients in a large pitcher. Stir well and refrigerate. Pour into ice-filled, sugar-rimmed Collins glasses.

Big Pine Key Cocktail

—Adapted from a recipe by Robert (Bobbo) Semmes, a cocktail aficionado from South Carolina.

- 1 ¹/₂ ounces gin**
- 1 ounce Cointreau**
- ³/₄ ounce fresh lime juice**
- Orange twist, for garnish**

Pour the gin, Cointreau, and lime juice into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Add the orange twist garnish.

Bijou Cocktail

This one's a jewel.

- 1 ¹/₂ ounces gin**
- ¹/₂ ounce sweet vermouth**
- ¹/₄ ounce green Chartreuse**
- 2 dashes of orange bitters**

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Bishop Punch

Here's a drink that's called a punch but is made in individual servings—like a Planter's Punch. Go figure.

- 1 ounce fresh lemon juice**
- 1 ounce orange juice**
- $\frac{1}{2}$ ounce simple syrup (page 33)**
- 4 ounces red wine**
- Orange slice, for garnish**

Pour the citrus juices and simple syrup into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled wine goblet. Pour in the wine; stir briefly. Add the orange slice.

Bistro Sidecar

—Adapted from a recipe by Chef Kathy Casey, Kathy Casey Food Studios, Seattle, Washington.

- Superfine sugar and a lemon wedge, for rimming the glass**
- 1 $\frac{1}{2}$ ounces brandy**
- $\frac{1}{2}$ ounce Tuaca**
- $\frac{1}{2}$ ounce Frangelico**
- $\frac{1}{4}$ ounce fresh lemon juice**
- $\frac{1}{4}$ ounce simple syrup (page 33)**
- $\frac{1}{2}$ ounce fresh tangerine juice**
- Roasted hazelnut, for garnish**

Prepare the glass. Pour all of the liquid ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into the sugar-rimmed Cocktail glass. Drop the hazelnut into the drink.

Bitter-Sweet

The bitters really bring this drink together, and if you are a fan of Angostura, feel free to add an extra dash or two.

- 1 ounce sweet vermouth**
- 1 ounce dry vermouth**
- 2 dashes of Angostura bitters**
- Lemon twist, for garnish**

Pour both vermouths and the bitters into a mixing glass two-

thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Garnish with the lemon twist.

Black & Tan

Though traditionally the stout and amber ale are mixed together in the glass, a more recent trend is to layer the stout on top of the ale. I'm going traditional on this; you can do what you want.

8 ounces Irish stout

8 ounces amber ale

Carefully pour the stout and the ale into a 16-ounce beer glass.

Black & White Cocktail

3 ¹/₂ ounces chilled strong coffee

1 ¹/₂ ounces brandy

¹/₂ ounce white crème de cacao

Dollop of whipped cream

Chocolate sprinkles, for garnish

Pour the coffee, brandy, and crème de cacao into a chilled Champagne Flute. Top with the whipped cream and a sprinkle of chocolate sprinkles.

Black Devil

Black olives are seldom used in mixed drinks, but they taste wonderful after sipping this dry rum Martini.

2 ounces light rum

¹/₂ ounce dry vermouth

1 brined black olive, pitted, for garnish

Pour the rum and vermouth into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the olive.

Black Feather

“He stuck a feather in his cap . . .” —Adapted from a recipe by Robert Hess (aka DrinkBoy), Seattle, Washington.

- 2 ounces brandy**
- 1 ounce dry vermouth**
- 1/2 ounce Cointreau**
- Angostura bitters to taste**
- Orange twist, for garnish**

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the twist.

Black Martini

- 2 ounces vodka**
- 1 ounce Chambord raspberry liqueur**
- 1/2 ounce blue curaçao**

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Black Opal Martini

—From *The Purple Martini*, Denver, Colorado.

- 3 ounces Smirnoff Black vodka**
- Splash of Opal Nera black sambuca**
- 3 coffee beans, for garnish**

Pour the vodka and sambuca into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Garnish with the coffee beans.

Black Russian

Use less Kahlúa for a drier drink. Yum.

- 2 ounces vodka**
- 1 1/2 ounces Kahlúa**

Pour the vodka and Kahlúa into an ice-filled Rocks glass. Stir to distribute.

Black Stockings Martini

2 ounces Van Gogh Dutch Chocolate vodka

3/4 ounce Chambord raspberry liqueur

3/4 ounce Godiva White Chocolate liqueur

Lemon twist, for garnish

Pour the vodka, Chambord, and chocolate liqueur into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Garnish with the twist.

Black Stripe

This is a very old drink, probably first served in the 1700s when sugar, molasses, and Caribbean rum were available ingredients in the newly settled America.

2 teaspoons dark molasses

1 ounce hot water

2 ounces dark rum

Lemon twist, for garnish

Pour the molasses and hot water into an Irish Coffee glass; stir well to dissolve the molasses. Pour in the rum; stir well. Garnish with the twist.

Black Velvet

A stately drink that is said to have been created after the death of Prince Albert, Queen Victoria's consort.

8 ounces chilled Irish stout

8 ounces chilled not-too-dry champagne or other sparkling wine

Carefully pour the stout and champagne into a chilled 16-ounce beer glass.

Black Velvet

This is a less expensive version of the Black Velvet and it works very well indeed.

8 ounces chilled Irish stout

8 ounces chilled hard cider

Carefully pour the stout and cider into a chilled 16-ounce beer glass.

Black Widow

1¹/₂ ounces citrus vodka

1¹/₂ ounces black sambuca

Pour both ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Blackthorne

2 ounces Irish whiskey

3/4 ounce sweet vermouth

2 dashes of Pernod

2 dashes of Angostura bitters

Lemon twist, for garnish

Pour the whiskey, vermouth, Pernod, and bitters into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the twist.

Blarney Stone

Named for the famous “wishing stone” at Blarney Castle which is believed to have been broken from the Scottish Stone of Scone. Scottish kings were crowned over the stone because it was believed to have special powers. This drink has special powers of its own.

2 ounces Irish whiskey

1/4 ounce white curaçao

1/4 ounce absinthe substitute, such as Absente, Pernod, Herbsaint, or Ricard

Dash of maraschino liqueur

Lemon twist, for garnish

Pour the whiskey, curaçao, absinthe substitute, and maraschino liqueur into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the twist.

Blood and Sand

You should try this drink even if you don't care for scotch—it's a rich, fruity treat.

1 ounce blended scotch whisky

1 ounce orange juice

1 ounce cherry brandy

1 ounce sweet vermouth

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Blood Orange

—Created by John Simmons, Petaluma, New York City, 1995.

2 ounces Stolichnaya Ohranj vodka

1¹/₂ ounces Campari

Blood orange slice or wedge, for garnish

Pour the vodka and Campari into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the blood orange garnish.

Bloodhound Cocktail

2 ounces gin

¹/₂ ounce dry vermouth

¹/₂ ounce sweet vermouth

¹/₄ ounce strawberry liqueur

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Bloody Bull

- 2 ounces vodka
- 2 ounces tomato juice
- 2 ounces beef bouillon
- $\frac{1}{4}$ ounce fresh lemon juice
- Pinch of ground black pepper
- Pinch of celery salt
- 3 dashes of Worcestershire sauce
- Dash of hot sauce
- Lemon wedge, for garnish

Pour the vodka, tomato juice, beef bouillon, and lemon juice into a shaker two-thirds full of ice cubes. Add the pepper, celery salt, Worcestershire, and hot sauce. Shake well. Strain into an ice-filled Highball glass. Add the lemon wedge.

Bloody Caesar

- 2 ounces vodka
- 4 ounces Clamato juice
- $\frac{1}{4}$ ounce fresh lemon juice
- Pinch of ground black pepper
- Pinch of celery salt
- Dash of hot sauce (optional)
- Lemon wedge, for garnish

Pour the vodka, Clamato juice, and lemon juice into a shaker two-thirds full of ice cubes. Add the pepper, celery salt, and hot sauce. Shake well. Strain into an ice-filled Highball glass. Add the lemon wedge.

Bloody Maria

See **Bloody Mary**; substitute tequila for the vodka.

Bloody Mary

This classic drink has a long history that began in Paris and moved to New York City, where it was renamed The Red Snapper, then went back to its original moniker. It

has been greatly improved over the years and has become universally popular. Note that this one uses lemon juice, which produces a much better cocktail than lime juice.

- 2 ounces vodka**
- 4 ounces tomato juice**
- $\frac{1}{2}$ ounce lemon juice**
- $\frac{1}{4}$ teaspoon black pepper**
- Pinch of salt**
- $\frac{1}{4}$ teaspoon ground cumin**
- 2 dashes of Worcestershire sauce**
- 2 dashes of hot sauce**
- Lemon wedge, for garnish**

Pour the vodka, tomato juice, and lemon juice into a shaker two-thirds full of ice cubes; add the pepper, salt, cumin, Worcestershire, and hot sauce. Shake well. Strain into an ice-filled Highball glass. Add the lemon wedge.

Blow Job

This shot should be drunk without using your hands. Pick up the Pony glass between your lips and tilt your head back.

- $\frac{1}{2}$ ounce butterscotch schnapps**
- $\frac{1}{2}$ ounce Irish cream liqueur**
- Whipped cream**

In a Pony glass, layer the butterscotch schnapps with the Irish cream. Spray the whipped cream on top, mounding it about 2 inches high.

BLT

- 2 ounces Bacardi Limón rum**
- 6 to 8 ounces iced tea**

Pour the rum into an ice-filled Collins glass. Fill with iced tea. Stir well.

Blue Apples in Hawaii Martini

1 1/2 ounces Van Gogh Wild Appel vodka

3/4 ounce blue curaçao

1 1/2 ounces pineapple juice

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Blue Blazer

This Blazer dates to before 1862—must be threadbare by now. If you try this at home, be verrry careful.

2 ounces scotch whisky

1 1/2 ounces hot water

1/2 ounce simple syrup (page 33)

Lemon twist, for garnish

Pour the scotch and the hot water into an Irish Coffee glass or a metal tankard and ignite it carefully with a match. Carefully pour the flaming liquid into a second Irish Coffee glass or metal tankard and repeat this process, pouring it back and forth between the glasses three or four times. Add the simple syrup; stir briefly. Add the twist.

Blue Cosmopolitan

This works well with lime juice instead of grapefruit juice—try both versions.

Lime wedge and superfine sugar, for rimming the glass

2 ounces citrus vodka

1 ounce blue curaçao

1/2 ounce grapefruit juice

1/2 ounce simple syrup (page 33)

Use the lime wedge and sugar to coat the exterior rim of a Cocktail glass. Pour all of the remaining ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into the sugar-rimmed Cocktail glass.

Blue-Eyed Blonde

This is a favorite shooter among Trinidadians.

- 1/2 ounce Frangelico**
- 1/2 ounce crème de banane**
- 1/2 ounce blue curaçao**

Layer in the order given into a Pousse-Café or Pony glass.

Blue Kamikaze

- 2 ounces vodka**
- 3/4 ounce blue curaçao**
- 3/4 ounce fresh lime juice**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Blue Martini

- 2 ounces gin**
- 1/2 ounce blue curaçao**

Pour both ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Blue Train Cocktail

Could this be named for the gorgeous turn-of-the-century restaurant in Paris?

- 2 ounces gin**
- 1/2 ounce blue curaçao**
- 1/2 ounce fresh lemon juice**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Blueberry Daiquiri

1¹/₂ ounces blueberry schnapps or liqueur

1¹/₂ ounces light rum

3/4 ounce fresh lime juice

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

B9 Martini

—From *Butterfield 9*, Washington, D.C.

1¹/₂ ounces Grey Goose orange-flavored vodka

1/2 ounce peach schnapps

Chilled champagne or other sparkling wine

Pour the vodka and peach schnapps into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add a splash of the champagne.

Bobbo's Bride Straight-Up

—Adapted from a recipe by Laurel Semmes, somewhere in South Carolina.

1 ounce gin

1 ounce vodka

1/2 ounce peach schnapps

1/2 ounce Campari

Peach slice, for garnish.

Pour the gin, vodka, schnapps, and Campari into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the peach slice.

Bobby Burns

This cocktail is probably named for the eighteenth-century Scottish poet, Robert Burns, whose works include the incomprehensible lyrics to "Auld Lang Syne."

2 ounces blended Scotch whisky

1 ounce sweet vermouth

1/4 ounce Bénédictine

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Bocce Ball

2 ounces amaretto

4 ounces orange juice

Orange wheel, for garnish

Pour the amaretto and orange juice into an ice-filled Highball glass. Stir briefly; add the orange wheel.

Boilermaker

This is a shooter followed by a chaser.

2 ounces whiskey

10 ounces beer

Pour each ingredient into its own glass. Toss back the whiskey and chase it with the beer.

Bolero

2 ounces dark rum

1/2 ounce brandy

1/2 ounce fresh lime juice

1/2 ounce orange juice

1/2 ounce simple syrup (page 33)

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Bolo's Pomegranate Sangria

—Created by Chef Bobby Flay, Bolo, New York City.

MAKES ABOUT 8 SIX-OUNCE SERVINGS

- 1 750-ml bottle dry red wine**
- 8 ounces American brandy**
- 8 ounces simple syrup (page 33)**
- 4 ounces orange juice**
- 6 ounces pomegranate molasses or pomegranate juice**
- 2 oranges, sliced into thin wheels**
- 3 green apples, cored and cut into thin slices**
- 2 lemons, sliced into thin wheels**

Combine all of the ingredients in a large pot or bowl. Stir to blend. Cover and let sit, refrigerated, for at least 2 hours and up to 2 days. Serve in ice-filled wine goblets.

Bolo's White Peach Sangria

—Created by Chef Bobby Flay, Bolo, New York City.

MAKES ABOUT 8 SIX-OUNCE SERVINGS

- 1 750-ml bottle Pinot Grigio**
- 8 ounces American brandy**
- 8 ounces simple syrup (page 33)**
- 4 ounces orange juice**
- 6 ounces white peach puree**
- 4 peaches, pitted and sliced**
- 3 green apples, cored and cut into thin slices**
- 2 lemons, sliced into thin wheels**

Combine all of the ingredients in a large pot or bowl. Stir to blend. Cover and let sit, refrigerated, for at least 2 hours and up to 2 days. Serve in ice-filled wine goblets.

Bosom Caresser

The racy name of this drink dates to the late 1800s.

- 2 ounces brandy**
- 1 ounce white curaçao**
- Dash of grenadine**
- 1 egg yolk**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake very well. Strain into a chilled Cocktail glass.

Boston Cocktail

- 1 1/2 ounces gin**
- 1 1/2 ounces apricot brandy**
- 1/4 ounce fresh lemon juice**
- Splash of grenadine**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Bourbon & Branch

The recipe that answers the question: “What is ‘branch water’ anyway?”

- 2 1/2 ounces bourbon**
- 4 to 5 ounces still spring water**

Pour the bourbon and water into an ice-filled Highball glass. Stir briefly.

Bourbon Cobbler

If you make this drink when blueberries are plentiful, use them as a garnish—they marry very well to the bourbon.

- 2 1/2 ounces bourbon**
- 1/2 ounce simple syrup (page 33)**
- Fresh fruit in season, for garnish**

Pour the bourbon and simple syrup into a wine goblet filled with crushed ice. Stir briefly. Add the garnish of choice.

Bourbon Crusta

Superfine sugar and a wedge of lemon,
for rimming the glass

Lemon peel spiral (see technique, page 38)

2 ounces bourbon

$\frac{1}{2}$ ounce white curaao

$\frac{1}{2}$ ounce fresh lemon juice

Rim a Sour glass using the sugar and lemon wedge. Place the lemon peel spiral into the glass so that it lines almost the entire interior.

Pour the bourbon, curaao, and lemon juice into a shaker two-thirds full of ice cubes. Shake well. Strain into the glass.

Bourbon Daisy

2 $\frac{1}{2}$ ounces bourbon

1 ounce fresh lemon juice

$\frac{1}{2}$ ounce grenadine

Lemon twist, for garnish

Pour the bourbon, lemon juice, and grenadine into a shaker two-thirds full of ice cubes. Shake well. Strain into a crushed-ice-filled Highball glass. Add the twist.

Bourbon Fix

2 $\frac{1}{2}$ ounces bourbon

1 ounce fresh lemon juice

$\frac{1}{2}$ ounce pineapple juice

Fresh fruit in season, for garnish

Pour the bourbon, lemon juice, and pineapple juice into a shaker two-thirds full of ice cubes. Shake well; strain into a crushed ice-filled Highball glass. Add the garnish of choice.

Bourbon Fizz

- 2 ounces bourbon**
- 1 ounce fresh lemon juice**
- $\frac{1}{2}$ ounce simple syrup (page 33)**
- 5 to 6 ounces club soda**
- Fresh fruit in season, for garnish**

Pour the bourbon, lemon juice, and simple syrup into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled wine goblet. Add the club soda; stir briefly. Add the garnish of choice.

Bourbon Milk Punch

Milk punches are very popular in New Orleans, “The Big Easy.”

- 2 ounces bourbon**
- $\frac{1}{2}$ ounce dark crème de cacao**
- 4 ounces milk**
- Dash of vanilla extract**
- Dash of ground cinnamon**
- Freshly grated nutmeg, for garnish**

Pour the bourbon, crème de cacao, milk, and vanilla into a shaker two-thirds full of ice cubes; add the cinnamon. Shake well. Strain into an ice-filled Rocks glass. Sprinkle with the nutmeg.

Bourbon Old-Fashioned

- 1 sugar cube**
- 3 dashes of Angostura bitters**
- 1 orange slice**
- 1 lemon wedge**
- 1 maraschino cherry**
- 2 $\frac{1}{2}$ ounces bourbon**

In a Double Old-Fashioned glass, muddle the sugar cube, bitters, orange slice, lemon wedge, and maraschino cherry. Fill the glass with ice cubes. Add the bourbon; stir well.

Bourbon Rickey

- 2¹/₂ ounces bourbon
- 1 ounce fresh lime juice
- 5 to 6 ounces club soda
- Lime wedge, for garnish

Pour the bourbon and lime juice into an ice-filled Highball glass. Add the club soda; stir briefly. Add the lime wedge.

Bourbon Sling

- 2¹/₂ ounces bourbon
- ¹/₂ ounce Southern Comfort
- ¹/₂ ounce fresh lemon juice
- 5 to 6 ounces club soda
- Lemon wedge, for garnish

Pour the bourbon, Southern Comfort, and lemon juice into a shaker two-thirds full of ice cubes. Shake well. Strain the drink into an ice-filled Collins glass. Add the club soda; stir briefly. Add the lemon wedge.

Bourbon Smash

At first glance you might be tempted to think that this is a Mint Julep, but the methods for making Smashes and Juleps are different from each other.

- 6 fresh mint leaves
- ³/₄ ounce simple syrup (page 33)
- 2¹/₂ ounces bourbon
- Mint sprig, for garnish

Place the mint leaves in the bottom of a Double Old-Fashioned glass; add the simple syrup and muddle well with a muddler or the back of a sturdy spoon. Fill the glass with crushed ice. Add the bourbon; stir briefly. Add the mint sprig.

Bourbon Sour

2 ounces bourbon

$\frac{3}{4}$ ounce fresh lemon juice

$\frac{1}{2}$ ounce simple syrup (page 33)

Orange wheel and maraschino cherry, for garnish

Pour the bourbon, lemon juice, and simple syrup into a shaker two-thirds full of ice cubes. Shake well. Strain the drink into a chilled Sour glass. Add the orange and cherry garnishes.

Bourbon Stinger

2 ounces bourbon

$\frac{1}{2}$ ounce white crème de menthe

Pour both ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a crushed ice-filled wine goblet.

Bourbon Swizzle

2 ounces bourbon

$\frac{1}{2}$ ounce fresh lemon juice

$\frac{1}{2}$ ounce apricot brandy

5 to 6 ounces ginger ale

Lemon wheel, for garnish

Pour the bourbon, lemon juice, and apricot brandy into a shaker two-thirds full of ice cubes. Shake well. Strain the mixture into an ice-filled Collins glass. Add the ginger ale; stir briefly. Add the lemon wheel and a swizzle stick.

Brain Damage

1 ounce Jägermeister

$\frac{3}{4}$ ounce gin

$\frac{1}{2}$ ounce vodka

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Pony glass.

Brain Hemorrhage

Prepared properly, this drink looks like an internal organ. Check with your neurosurgeon before drinking.

2 ounces peach schnapps

1/2 ounce Baileys Irish cream liqueur

Splash of grenadine

Pour the peach schnapps into a Sherry or Pony glass. Slowly pour in the Irish cream; do not mix—the cream will clump together and settle at the bottom of the schnapps all by itself. Pour the grenadine on top.

Brain Tumor

Another awful-looking drink that tastes good to those with a sweet tooth.

2 ounces Baileys Irish cream liqueur

1/2 ounce Chambord raspberry liqueur

Pour the Irish cream into an ice-filled Pony glass. Carefully drizzle the Chambord over the top so that it resembles veins of blood.

Brainstorm

Here's what is basically a Bobby Burns cocktail with the same ingredients but in different proportions.

2 ounces scotch

1/2 ounce Bénédictine

1/4 ounce sweet vermouth

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Branded Egg Nog

MAKES 8 SIX-OUNCE SERVINGS

- 4 eggs
- 6 ounces brandy
- 2 ounces Grand Marnier
- 1 teaspoon vanilla extract
- $\frac{1}{2}$ teaspoon ground cinnamon
- $\frac{1}{2}$ teaspoon ground allspice
- $\frac{1}{4}$ teaspoon ground cloves
- 1 quart whole milk
- Freshly grated nutmeg, for garnish

Break the eggs into a bowl and whisk until frothy. Add the brandy, Grand Marnier, vanilla, cinnamon, allspice, and cloves. Slowly whisk in the milk until the egg nog is thoroughly mixed. Ladle or pour into Irish Coffee glasses; add a sprinkle of nutmeg to each serving.

Branded Hazelnut Martini

Served after dinner, this cocktail could be dessert.

- 2 ounces brandy
- $\frac{1}{2}$ ounce Frangelico

Pour the brandy and Frangelico into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Brandy Alexander

It's possible that this drink popped up on the other side of the Atlantic while Americans were suffering through the dry days of Prohibition.

- 2 ounces brandy
- 1 ounce dark crème de cacao
- 1 ounce heavy cream
- Freshly grated nutmeg, for garnish

Pour the brandy, crème de cacao, and heavy cream into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Sprinkle the nutmeg on top.

Brandy Blazer

- 1 orange wheel
- 1 lemon wedge
- 1 maraschino cherry
- 2 ounces brandy
- $\frac{1}{2}$ ounce simple syrup (page 33)
- Lemon twist, for garnish

Muddle the orange wheel, lemon wedge, and maraschino cherry in a mixing glass. Add the brandy and simple syrup; stir briefly. Carefully ignite the mixture with a match. Stir with a barspoon until the flame is extinguished. Strain into an Irish Coffee glass. Add the twist.

Brandy Cobbler

- 2 $\frac{1}{2}$ ounces brandy
- $\frac{1}{2}$ ounce simple syrup (page 33)
- Fresh fruit in season, for garnish

Pour the brandy and simple syrup into a wine goblet filled with crushed ice. Stir briefly. Add the garnish of choice.

Brandy Cooler

- 2 $\frac{1}{2}$ ounces brandy
- 6 to 7 ounces club soda
- Lemon twist, for garnish

Pour the brandy and club soda into an ice-filled Collins glass. Stir briefly. Add the twist.

Brandy Crusta

The original Crusta, this drink has been around since the mid-1800s.

Superfine sugar and a lemon wedge, for rimming the glass

Lemon peel spiral (see technique, page 38)

2 ounces brandy

$\frac{1}{2}$ ounce white curaao

$\frac{1}{2}$ ounce fresh lemon juice

Rim a Sour glass using the sugar and lemon wedge. Place the lemon peel spiral into the glass so that it lines almost the entire interior.

Pour the brandy, curaao, and lemon juice into a shaker two-thirds full of ice cubes. Shake well. Strain into the glass.

Brandy Daisy

2 $\frac{1}{2}$ ounces brandy

1 ounce fresh lemon juice

$\frac{1}{2}$ ounce grenadine

Lemon twist, for garnish

Pour the brandy, lemon juice, and grenadine into a shaker two-thirds full of ice cubes. Shake well. Strain into a crushed ice-filled Highball glass. Add the twist.

Brandy Fizz

2 ounces brandy

1 ounce fresh lemon juice

$\frac{1}{2}$ ounce simple syrup (page 33)

5 to 6 ounces club soda

Fresh fruit in season, for garnish

Pour the brandy, lemon juice, and simple syrup into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled wine goblet. Pour in the club soda; stir briefly. Add the garnish of choice.

Brandy Flip

Brandy Flips, which date to the eighteenth century, were probably the first style of Flip to gain popularity. In order to be a true Flip, a drink must be made with a base spirit, wine (usually a fortified wine such as port) or beer, a raw egg, and simple syrup. Flips are served straight up in a wine goblet or beer glass and are garnished with nutmeg.

2 1/2 ounces brandy

3/4 ounce simple syrup (page 33)

1 egg

Freshly grated nutmeg, for garnish

Pour the brandy and simple syrup into a shaker two-thirds full of ice cubes; add the egg. Shake very well. Strain into a chilled wine goblet. Sprinkle with the nutmeg.

Brandy Milk Punch

If you've never had a milk punch, run, don't walk—they are delicious.

2 ounces brandy

1 ounce white crème de cacao

4 ounces milk

Freshly grated nutmeg, for garnish

Pour the brandy, crème de cacao, and milk into a shaker two-thirds full of ice cubes. Shake well. Strain the mixture into an ice-filled Collins glass. Sprinkle the nutmeg on top.

Brandy Sling

2 1/2 ounces brandy

1/2 ounce Grand Marnier

1/2 ounce fresh lemon juice

5 to 6 ounces club soda

Lemon wedge, for garnish

Pour the brandy, Grand Marnier, and lemon juice into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Collins glass. Add the club soda; stir briefly. Add the garnish.

Brandy Smash

The Brandy Smash is the original Smash.

- 6 fresh mint leaves**
- 3/4 ounce simple syrup (page 33)**
- 2 1/2 ounces brandy**
- Mint sprig, for garnish**

Place the mint leaves in the bottom of a Rocks glass; add the simple syrup and muddle well with a muddler or the back of a sturdy spoon. Fill the glass with crushed ice. Pour on the brandy; stir briefly. Add the mint sprig.

Brandy Sour

- 2 ounces brandy**
- 3/4 ounce fresh lemon juice**
- 1/2 ounce simple syrup (page 33)**
- Orange wheel and maraschino cherry, for garnish**

Pour the brandy, lemon juice, and simple syrup into a shaker two-thirds full of ice cubes. Shake well. Strain the drink into a chilled Sour glass. Add the orange and cherry garnishes.

Brass Monkey

“It would freeze the tail off a brass monkey.”

—*Before the Mast*, by C. A. Abbey, 1857

- 4 ounces orange juice**
- 1 ounce vodka**
- 3/4 ounce light rum**
- Splash of Galliano**

Pour the orange juice, vodka, and rum into an ice-filled Collins glass; stir to blend. Float the Galliano on top.

Brave Bull

This drink was immensely popular during the 1970s, perhaps because the combination of tequila and Kahlúa is a match made in heaven.

2 ounces white tequila

1/2 ounce Kahlúa

Pour the tequila and Kahlúa into an ice-filled Rocks glass; stir briefly.

Brazil Cocktail

1 1/2 ounces dry sherry

1 ounce dry vermouth

Dash of Pernod

Dash of Angostura bitters

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Bronx Cocktail

This drink was reportedly created at the old Waldorf-Astoria when the hotel was on the site where the Empire State Building now stands. The bartender who first made it, Johnnie Solon, had visited the Bronx Zoo just prior to inventing this cocktail. He said he had heard that his customers saw strange animals after having too many drinks, so it seemed appropriate to him.

2 ounces gin

1 ounce orange juice

1/4 ounce dry vermouth

1/4 ounce sweet vermouth

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Hang a plastic monkey off the edge.

Bronx Cocktail, Dry

- 2 ounces gin
- 1 ounce orange juice
- $\frac{1}{2}$ ounce dry vermouth

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Hang a plastic monkey off the edge.

Brooke Shields

- 1 ounce orange juice
- $\frac{1}{2}$ ounce fresh lemon juice
- $\frac{1}{4}$ ounce fresh lime juice
- 6 ounces ginger ale
- Dash of grenadine
- Maraschino cherry, for garnish

Pour all of the citrus juices into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Collins glass. Add the ginger ale and grenadine; stir briefly. Add the garnish.

Brown Cow Special

- 3 ounces Kahlúa
- 10 to 12 ounces milk
- Splash of chocolate syrup

Combine the Kahlúa and milk in a Hurricane glass half-filled with ice. Stir well. Drizzle the chocolate syrup on top.

Bruise

- 2 ounces Absolut Mandrin vodka
- $\frac{1}{2}$ ounce Chambord raspberry liqueur
- $\frac{1}{2}$ ounce blue curaçao
- 2 ounces pineapple juice
- Splash of lemon-lime soda

Build in an ice-filled Highball glass. Stir well.

Brunch Punch

Preparing brunch tends to be a busy time for the host, so serving a premade punch is an excellent idea.

MAKES ABOUT 24 SIX-OUNCE SERVINGS

- 8 ounces vodka**
- 8 ounces peach schnapps**
- 4 ounces Chambord raspberry liqueur**
- 1/2 gallon orange juice**
- 2 liters ginger ale or lemon-lime soda**
- 1 block of ice**

Chill all of the ingredients ahead of time. Mix together in a large punch bowl and add the ice.

Bubble Gum Shooter

- 1/2 ounce vodka**
- 1/2 ounce crème de banane**
- 1/2 ounce peach schnapps**
- 1/2 ounce orange juice**

Layer the ingredients in a Pony glass.

Buck's Fizz

Named for the Buck's Club, London.

- 2 ounces orange juice**
- 4 ounces champagne or other sparkling wine**
- Dash of grenadine**
- Orange slice, for garnish**

Pour the orange juice into a Champagne Flute; carefully add the champagne or sparkling wine. Drizzle the grenadine on top. Add the orange slice.

Bullfrog

Here's a tall drink for warm-weather sipping.

- 2 ounces vodka**
- 1 ounce triple sec**
- $\frac{1}{2}$ ounce fresh lemon juice**
- 4 ounces club soda**
- Lemon wedge, for garnish**

Pour the vodka, triple sec, and lemon juice into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Collins glass. Pour in the club soda; stir briefly. Add the lemon wedge.

Bullshot

I like to substitute celery seed for the celery salt in this drink, but its flavor takes a few seconds to come through.

- 2 ounces vodka**
- 4 ounces beef bouillon**
- $\frac{1}{4}$ ounce fresh lemon juice**
- Pinch of ground black pepper**
- Pinch of celery salt**
- 3 dashes of Worcestershire sauce**
- Dash of hot sauce**
- Lemon wedge, for garnish**

Pour the vodka, beef bouillon, and lemon juice into a shaker two-thirds full of ice cubes; add the pepper, celery salt, Worcestershire sauce, and hot sauce. Shake well. Strain into an ice-filled Highball glass. Add the lemon wedge.

Buttered Toffee

Something for just before bedtime?

- 1 ounce Kahlúa**
- 1 ounce Baileys Irish cream liqueur**
- 1 ounce amaretto**
- 3 ounces half-and-half**

Pour the Kahlúa, Irish cream, and amaretto into a wine goblet filled with ice. Add the half-and-half and stir well.

Butterfinger

One of my favorite candy bars, this liquid version makes an appealing adult snack.

- 2 ounces butterscotch schnapps**
- 1¹/₂ ounces Baileys Irish cream liqueur**
- 6 ounces milk**
- Splash of chocolate syrup**

Pour the schnapps, Irish cream, and milk into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Collins glass. Drizzle some chocolate syrup on top.

Buttery Nipple

Nary a clue as to how this got its name.

- 3/4 ounce butterscotch schnapps**
- 3/4 ounce Baileys Irish cream liqueur**

Pour the schnapps into a Pony glass. Layer the Irish cream on top.

Cabaret

This drink used to contain a sweet-vermouth type of wine known as Caperitif, but it's no longer available.

- 2 ounces gin**
- 1/2 ounce sweet vermouth**
- Dash of absinthe substitute, such as Absente, Herbsaint, Pernod, or Ricard**
- Dash of Angostura bitters**
- Lemon twist, for garnish**

Pour the gin, vermouth, absinthe substitute, and bitters into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the lemon wedge.

Café Brûlot

I'll never forget my first Café Brûlot. It was at Commander's Palace in New Orleans way back when Emeril Lagasse was chef there.

MAKES 2 DRINKS

3 lemon twists

3 orange twists

4 whole cloves

1 cinnamon stick (about 2 inches long)

1 1/2 ounces brandy

1 ounce white curaçao

1 1/2 cups strong, hot coffee

Place the citrus twists, cloves, cinnamon stick, brandy, and curaçao in a nonreactive large saucepan over moderately low heat. Cook until warm but not too hot. Carefully ignite the liquid with a match and allow it to flame for about 10 seconds. Pour in the hot coffee and stir well until the flames subside. Divide the mixture between 2 Irish Coffee glasses.

Caipirinha

Brazil has become famous for its national drink that's made with cachaça (KUH-shah-suh). If you can't find cachaça, use an inexpensive light rum. Alternately, try a Caipiroska (recipe follows).

1/2 lime, cut into 4 to 6 wedges

1 tablespoon granulated sugar

2 ounces cachaça

Place the lime wedges and sugar in a heavy Rocks glass and muddle thoroughly to release all of the juice from the limes. Fill the glass with crushed ice. Add the cachaça; stir thoroughly.

Caipiroska

- 1/2 lime, cut into 4 to 6 wedges**
- 1 tablespoon granulated sugar**
- 2 ounces vodka**

Place the lime wedges and simple syrup in a heavy Rocks glass and muddle them thoroughly to release all of the juice from the limes. Fill the glass with crushed ice. Add the vodka; stir thoroughly.

Cajun Martini

- 2 1/2 ounces pepper vodka**
- 1/2 ounce dry vermouth**
- Slice of jalapeño pepper, for garnish**

Pour the vodka and vermouth into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the jalapeño.

Cajun Moon Martini

—From *The Purple Martini, Denver, Colorado.*

- 3 ounces Absolut Peppar vodka**
- Splash of the juice from a jar of pearl onions**
- Pearl onion, for garnish**

Pour the vodka and onion juice into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the pearl onion.

Calm Before the Storm

This is a variation on the Dark and Stormy.

- 2 ounces Gosling's Dark Seal rum**
- 1/2 ounce ginger vodka**
- 1/2 ounce fresh lime juice**
- 2 to 3 ounces ginger beer**

Pour the rum, vodka, and lime juice into a shaker two-thirds full of ice. Shake well. Strain into an ice-filled Highball glass. Add the ginger beer.

Campari & Grapefruit Juice

2 ounces Campari

4 ounces grapefruit juice

Pour both ingredients into an ice-filled Highball glass; stir briefly.

Campari & Orange Juice

2 ounces Campari

4 ounces orange juice

Pour both ingredients into an ice-filled Highball glass; stir briefly.

Campari Royale

2 ounces Campari

1 ounce Grand Marnier

3 ounces orange juice

Orange wheel, for garnish

Pour the Campari, Grand Marnier, and orange juice into an ice-filled Highball glass; stir briefly. Add the orange wheel.

Campari Special

2 ounces Campari

1 ounce Grand Marnier

Orange twist, for garnish

Pour the Campari and Grand Marnier into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the twist.

C

Canadian Egg Nog

MAKES 8 SIX-OUNCE SERVINGS

- 4 eggs**
- 6 ounces blended Canadian whisky**
- 2 ounces Yukon Jack liqueur**
- 1 teaspoon vanilla extract**
- 1/2 teaspoon ground cinnamon**
- 1/2 teaspoon ground allspice**
- 1/4 teaspoon ground cloves**
- 4 cups whole milk**
- Freshly grated nutmeg, for garnish**

Break the eggs into a large bowl and whisk until frothy. Add the whisky, liqueur, vanilla, cinnamon, allspice, and cloves. Whisk to combine. Slowly add the milk, whisking all the time, until the egg nog is thoroughly mixed. Serve in Irish Coffee glasses; garnish with the nutmeg.

Canadian Julep

- 1 ounce simple syrup (page 33)**
- 3 ounces blended Canadian whisky**
- 3 large mint sprigs, for garnish**

Pour the simple syrup into a crushed ice-filled Julep cup; stir well. Add the whisky; stir until a film of ice forms on the exterior of the Julep cup. Add the mint sprigs.

Canaletto

I learned how to make this in Venice in the late 1990s and find that the sweetness of the Prosecco works magic here.

MAKES 3 TO 4 DRINKS

- 1 cup fresh raspberries**
- 2 to 3 ice cubes**
- 1/4 ounce fresh lemon juice**

1/4 ounce simple syrup (page 33)

Chilled Prosecco or other sparkling wine

Puree the raspberries, ice cubes, lemon juice, and simple syrup in a blender. Divide the mixture equally among 3 or 4 Champagne Flutes. Carefully top each drink with Prosecco, slowly stirring the ingredients together. (You might have to do this in stages, waiting for the Prosecco to settle each time.)

Candy Apple

Personally, I would have named this the Caramel Apple.

2 ounces amaretto

1 ounce butterscotch schnapps

6 to 8 ounces apple juice

Pour all of the ingredients into an ice-filled Collins glass; stir well.

Canteen

—Adapted from a recipe by Joey Guerra, the Canteen restaurant, New York City.

2 ounces light rum

2 ounces Southern Comfort

1/4 ounce amaretto

1/4 ounce fresh lime juice

Dash of simple syrup (page 33)

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Cape Coder

This could be the drink that put cranberry juice on the map behind bars.

2 1/2 ounces vodka

4 to 6 ounces cranberry juice

Lime wedge, for garnish

Pour the vodka and cranberry juice into an ice-filled Highball glass. Stir briefly; add the lime wedge.

Caramel Apple Martini

2¹/₄ ounces Van Gogh Wild Appel vodka
1 ounce butterscotch schnapps

Pour both ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Carbonated Piston Slinger

—Adapted from a recipe by Dr. Cocktail (Ted Haigh), high priest of cocktail history.

1¹/₂ ounces 151-proof Demerara rum
1/2 ounce sloe gin
1/2 ounce fresh lime juice
Club soda
Lime wedge and a maraschino cherry, for garnishes

Build in an ice-filled Hurricane glass. Fill with soda water and stir well. Add the garnishes.

Cardinal

1¹/₂ ounces añejo rum
1/2 ounce maraschino liqueur
Dash of triple sec
Dash of grenadine

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Cardinal Punch

If you're serving this to the Monsignor, you can rename the recipe.

MAKES ABOUT 20 SIX-OUNCE SERVINGS

6 ounces dark rum
4 ounces fresh lemon juice
3 ounces simple syrup (page 33)
2 750-ml bottles dry red wine
1 750-ml bottle champagne or other sparkling wine

- 8 ounces sweet vermouth**
- 8 ounces brandy**
- 1 large block of ice**
- Orange wheels, for garnish**

Pour 2 ounces of the rum, all of the lemon juice, and all of the simple syrup into a shaker two-thirds full of ice cubes; shake well. Strain into a large punch bowl. Pour in the remaining 4 ounces of rum, the red wine, champagne, vermouth, and brandy; stir well. Add the ice and let chill, stirring from time to time, for at least 30 minutes. Ladle into punch cups; garnish each serving with an orange wheel.

Caribbean Cooler

- 2 ¹/₂ ounces light rum**
- 4 ounces ginger beer**
- Lemon twist, for garnish**

Pour the rum and ginger beer into an ice-filled Collins glass; stir briefly. Add the twist.

Caribbean Cosmopolitan

- 2 ¹/₂ ounces citrus vodka**
- ¹/₂ ounce Cointreau**
- ¹/₄ ounce pineapple juice**
- ¹/₄ ounce cranberry juice**
- Maraschino cherry, for garnish**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Add the cherry.

Caribbean Martini

- 1 ¹/₂ ounces Stolichnaya Vanil vodka**
- ³/₄ ounce Malibu rum**
- Splash of pineapple juice**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Caribbean Millionaire

- 1 ounce dark rum
- 1 ounce crème de banane
- 1/2 ounce apricot brandy
- 1/2 ounce fresh lemon juice
- Dash of sloe gin
- Sliced banana, for garnish

Pour the rum, crème de banane, apricot brandy, lemon juice, and sloe gin into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Collins glass. Garnish with the banana.

Caribbean Punch

If serving this in a family situation, omit the rums and spike individual servings for the adults.

MAKES 25 TO 30 SIX-OUNCE SERVINGS

- 1 pineapple, peeled and cored
- 8 ounces fresh lemon juice
- 3 ounces simple syrup (page 33)
- 1 teaspoon freshly grated nutmeg
- 1 teaspoon ground cinnamon
- 1 teaspoon ground allspice
- 1 750-ml bottle light rum
- 1 750-ml bottle spiced rum
- 32 ounces pineapple juice
- 48 ounces orange juice
- 12 ounces ginger ale

Thinly slice half of the peeled, cored pineapple and set aside. Cut the remaining pineapple half into 1-inch cubes. Place the cubes in a blender and add 4 ounces of the lemon juice, the simple syrup, nutmeg, cinnamon, and allspice. Blend on high speed; pour the mixture into a large punch bowl.

Add the remaining 4 ounces lemon juice, both rums, the pineapple juice, the orange juice, and the ginger ale. Stir well. Add 1 large block of ice. Float the reserved sliced pineapple on top.

Carrot Cake

But where's the cream cheese icing?

1 ounce Baileys Irish cream liqueur

1 ounce butterscotch schnapps

$\frac{1}{4}$ ounce Goldschlager or cinnamon schnapps

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Pony glass.

Carrot Top

See also **Lemon Top**.

12 ounces amber ale

2 ounces ginger beer

Pour the ale into a pint glass and top with the soda.

Caruso

Named for the late opera tenor Enrico Caruso, this drink used to be made with equal amounts of all three ingredients. It works far better this way; it's a drink that will make you sing.

2 ounces gin

$\frac{1}{2}$ ounce dry vermouth

Dash of green crème de menthe

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Casablanca

Ah, Rick. Ah, Ilsa. Ah, Victor Lazlo. Ah, Sam.

$2\frac{1}{2}$ ounces light rum

$\frac{1}{2}$ ounce triple sec

$\frac{1}{2}$ ounce maraschino liqueur

$\frac{1}{2}$ ounce fresh lime juice

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Casino Cocktail

- 2¹/₂ ounces gin**
- 1/2 ounce maraschino liqueur**
- 1 ounce fresh lemon juice**
- Dash of orange bitters**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Century Sour

—Created by King Cocktail Dale DeGroff, New York City, 1998.

- 1 ounce Alizé passion fruit liqueur**
- 1 ounce Apry apricot liqueur**
- 3/4 ounce fresh lemon juice**
- Lemon twist, for garnish**

Pour the Alizé, Apry, and lemon juice into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Add the lemon twist.

CEO Cocktail

Just for big shots.

—Adapted from a recipe by Dr. Cocktail (Ted Haigh).

- 2 ounces brandy**
- 1 ounce Lillet Blanc**
- 1/2 ounce Chambord or crème de cassis**
- 2 dashes of orange bitters**
- Lemon twist, for garnish**

Pour the brandy, Lillet, Chambord, and orange bitters into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Add the lemon twist.

Chambord French Martini

—Adapted from a recipe from Asia de Cuba, New York City.

- 1 ounce vodka**
- 1/2 ounce Chambord raspberry liqueur**
- 2 ounces pineapple juice**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Chambord Royale

1 ounce Chambord raspberry liqueur

1 ounce vodka

1 ounce pineapple juice

¹/₂ ounce cranberry juice

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Champagne Cobbler

C'est magnifique!

4 ounces champagne or other sparkling wine

1 ounce Grand Marnier

Fresh fruit in season, for garnish

Pour the champagne and Grand Marnier into a wine goblet filled with crushed ice; stir briefly. Add the garnish of choice.

Champagne Cocktail

One of the all-time favorites, this drink has been made this way for around 150 years.

1 sugar lump

2 to 3 dashes Angostura bitters

5 ounces champagne or other sparkling wine

Lemon twist, for garnish

Put the sugar lump and the bitters into a Champagne Flute; carefully add the champagne. Add the twist.

C

Champagne Fizz

- 1 ounce gin**
- 1 ounce fresh lemon juice**
- Dash of simple syrup (page 33)**
- 4 ounces chilled champagne or other sparkling wine**

Pour the gin, lemon juice, and simple syrup into a shaker two-thirds full of ice cubes; shake well. Strain into a chilled Champagne Flute. Carefully pour in the champagne.

Champagne Punch Royale

The night they invented champagne? Ah, yes, I remember it well.

MAKES ABOUT 24 SIX-OUNCE SERVINGS

- 1 large block or ring of ice with raspberries frozen in it**
- 4 ounces chilled brandy**
- 4 ounces chilled Chambord raspberry liqueur**
- 4 ounces chilled triple sec**
- 3 750-ml bottles chilled champagne or other sparkling wine**
- 16 to 20 ounces chilled club soda**
- Fresh raspberries, for garnish**

Place the ice in the center of a large punch bowl; add the brandy, Chambord, triple sec, champagne, and club soda. Stir briefly. Float the raspberries on top.

Chanticleer Cocktail

This drink was apparently created, prior to 1917, to celebrate the opening of a Manhattan restaurant of the same name. FYI—"chanticleer" is another word for rooster. You might want to serve it alongside some hard-cooked quail's eggs.

- 1 ounce gin**
- 1 ounce dry vermouth**
- 1/2 ounce triple sec**
- Orange twist, for garnish**

Pour the gin, vermouth, and triple sec into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the twist.

Charger

- 8 ounces club soda**
- 2 dashes Angostura bitters**
- Lime wedge, for garnish**

Pour the club soda and bitters into an ice-filled Collins glass. Stir briefly; add the lime wedge.

Charles Cocktail

This is basically a Rob Roy made with brandy. What I want to know is who it's named for. The Prince? The river? Ray? Nick and Nora?

- 2 ounces brandy**
- 1 ounce sweet vermouth**
- Dash of orange bitters**

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Charlie Chaplin

If you order this, be prepared to be called "The Little Tramp."

- 1 ounce apricot brandy**
- 1 ounce sloe gin**
- 1 ounce fresh lime juice**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Cherries Jubilee Martini

—From *The Purple Martini*, Denver, Colorado.

- 3 ounces Ketel One vodka**
- Splash of amaretto**
- Maraschino cherry, for garnish**

Pour the vodka and amaretto into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the cherry.

Cherry Blossom Cocktail

A spring drink to be sure.

- 1 ¹/₂ ounces brandy**
- 1 ounce cherry brandy**
- ¹/₂ ounce triple sec**

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Cherry Brandy Rickey

A grown-up version of the Shirley Temple?

- 2 ¹/₂ ounces cherry brandy**
- 1 ounce fresh lime juice**
- 6 to 8 ounces club soda**
- Lime wedge, for garnish**

Pour the cherry brandy and lime juice into an ice-filled Highball or Collins glass. Pour in the club soda; stir briefly. Add the lime wedge.

Cherry Kiss Martini

—Created by Jim Hewes, the Round Robin Bar at the Willard Inter-Continental hotel, Washington, D.C.

- 1 Cocktail glass, chilled in the freezer**
- ¹/₄ ounce Godiva Chocolate liqueur**
- Maraschino cherry with stem, for garnish**
- 2 ounces Ketel One vodka, chilled in the freezer**

Pour the Godiva Chocolate liqueur into the frozen Cocktail glass and swirl it around to coat the glass. Add the cherry to the glass and pour in the vodka.

Chi Chi

The vodka-based variation on the classic Piña Colada. If you're not fond of rum, give this one a try.

2 1/2 ounces vodka

6 ounces pineapple juice

2 ounces coconut cream, such as Coco Lopez

**Pineapple spear and a chunk of fresh coconut,
for garnish**

Pour the vodka, pineapple juice, and coconut cream into a blender two-thirds full of ice cubes; blend thoroughly. Pour the mixture into a large wine goblet; add the garnishes.

Chocolate Almond

1/2 ounce amaretto

1/2 ounce dark crème de cacao

1/2 ounce Baileys Irish cream liqueur

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Pony glass.

Chocolate Cake Shooter

And what do you think this tastes like?

3/4 ounce citrus vodka

3/4 ounce Frangelico

Lemon wedge

Superfine sugar

Combine the vodka and Frangelico in a Pony glass. Heavily coat the lemon wedge with the sugar. Drink the shot in one, and immediately suck on the sugar-coated lemon wedge.

Chocolate Cream Martini

- 1 ounce Baileys Irish cream liqueur**
- 1 ounce white crème de cacao**
- 1 ounce vodka**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass or an ice-filled Rocks glass.

Chocolate Martini

A massive success! This was a runaway hit in the late 1990s, and it was reportedly created in Miami.

- Unsweetened cocoa powder and white crème de cacao, for rimming the glass**
- 2 ounces vodka**
- 1 ounce white crème de cacao**
- Hershey's Hug or chocolate chips, for garnish**

Prepare the glass. Pour the vodka and crème de cacao into a mixing glass two-thirds full of ice cubes. Stir well. Place the Hug or chocolate chips in the bottom of the cocoa-rimmed Cocktail glass. Strain the Martini into the glass.

Chocolate Peppermint

- 2 ounces Godiva chocolate liqueur**
- 1/2 ounce peppermint schnapps**

Pour both ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Chocolate-Covered Martini

- 1 maraschino cherry**
- 1 1/2 ounces vodka**
- 1/2 ounce Godiva chocolate liqueur**
- 1/2 ounce vanilla schnapps**

Place the cherry in the bottom of a chilled Cocktail glass. Pour the vodka, Godiva liqueur, and schnapps into a mixing glass two-thirds full of ice cubes. Stir well. Strain into the Cocktail glass.

Chocolate-Raspberry Martini

- 1 ounce Kahlúa**
- 1 ounce Chambord raspberry liqueur**
- 2 ounces heavy cream**
- Chocolate shavings, for garnish**

Fill a Cocktail glass with crushed ice. Pour in the Kahlúa and Chambord. Top with the heavy cream. Sprinkle with the chocolate shavings.

Choirboy

A bad choirboy might add a tot of rum.

- 3 ounces grape juice**
- 1 ounce fresh lemon juice**
- 1 ounce fresh pineapple juice**
- Pineapple spear, for garnish**

Pour the juices into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled wine goblet. Add the pineapple spear.

Christina Martini

—From *Villa Christina, Atlanta, Georgia*.

- 3 ounces Tanqueray Sterling vodka**
- Splash of Amaretto di Saronno**
- Splash of blue curaçao**

Pour the vodka, amaretto, and curaçao into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Cider-Cranberry Rum Punch

Without the rum, this makes a good nonalcoholic punch.

MAKES ABOUT 25 SIX-OUNCE SERVINGS

- 1/2 gallon unsweetened apple cider**
- 48 ounces cranberry juice**
- 10 whole cloves**
- 4 small (3-inch) cinnamon sticks, broken**
- 1 teaspoon freshly grated nutmeg**
- 1 teaspoon ground allspice**
- 1/2 teaspoon ground cardamom**
- 1 large block of ice, for serving**
- 1 750-ml bottle dark rum, bourbon, or brandy**
- Lemon slices, for garnish**

At least 4 hours or up to 1 week before the party, pour the apple cider and cranberry juice into a large, nonreactive stockpot. Set the pot over high heat, add all of the spices, and bring the mixture to a boil. Reduce the heat to low, cover, and simmer for 30 minutes.

Strain the mixture through a strainer lined with a double layer of dampened cheesecloth; discard the solids. Set aside to cool to room temperature, about 2 hours.

Pour the punch back into the bottles that held the cranberry and apple juices and refrigerate.

About 30 minutes before your guests arrive, place the block of ice into the punch bowl. Add the chilled punch. You can add the liquor at this point, or set the bottle next to the punch bowl so guests can decide for themselves. Float the lemon slices on top of the punch.

Cinco de Mayo

Created to celebrate the May 5, 1862, victory of the Mexican Army over the French at the Battle of Puebla.

2 1/2 ounces añejo or white tequila

1 ounce fresh lime juice

1/2 ounce grenadine

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Cinderella

3 ounces orange juice

3 ounces peach nectar

Dash of grenadine

Splash of club soda

Pour the orange juice, peach nectar, and grenadine into an ice-filled Collins glass. Stir briefly; top with the club soda.

Cinnamon Cream Martini

2 ounces Stolichnaya Vanil vodka

1/2 ounce Goldschlager

Pour both ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Claridge Cocktail

Could this be named after the famous London hotel? Maybe. But we know that it was served at London's Savoy Hotel, circa 1930.

1 1/2 ounces gin

1 1/2 ounces dry vermouth

3/4 ounce Cointreau

3/4 ounce apricot brandy

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Classic Cocktail

Like a Sidecar but with maraschino liqueur added—it's mighty tasty.

Superfine sugar and a lemon wedge, for rimming the glass

- 1 1/2 ounces brandy**
- 1/2 ounce triple sec**
- 1/2 ounce maraschino liqueur**
- 1/2 ounce fresh lemon juice**

Prepare the glass. Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into the sugar-rimmed Cocktail glass.

Climax

- 1/2 ounce amaretto**
- 1/2 ounce white crème de cacao**
- 1/2 ounce triple sec**
- 1/2 ounce vodka**
- 1/2 ounce crème de banane**
- 1 ounce half-and-half**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Clover Club Cocktail

Reportedly created prior to Prohibition at the Philadelphia club of the same name, the original recipe contained raspberry syrup, not grenadine.

- 2 ounces gin**
- 1/2 ounce fresh lemon juice**
- 1/2 ounce grenadine**
- 1 egg white**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake very well. Strain into a chilled Cocktail glass.

Coco Loco

A drink for fans of Harry Nilsson.

- 1 whole coconut**
- 1 ounce white tequila**
- 1 ounce light rum**
- 1 ounce gin**
- $\frac{1}{2}$ ounce grenadine**
- Lime slice, for garnish**

Cut a 3-inch hole in the top of the coconut; leave the coconut water inside. Add the tequila, rum, gin, grenadine, and several ice cubes. Stir well. Garnish with the slice of lime (you put the lime in the coconut!); serve with a long straw.

(If you prefer to drink this in a glass, drill 2 holes in the coconut and drain the water into a mixing glass over several ice cubes. Add the tequila, rum, gin, and grenadine; stir well. Strain into a wine goblet or Highball glass and add the lime.)

Coconut Cream Pie

And what does this one taste like?

- 1 ounce vanilla schnapps**
- 1 ounce Malibu rum**
- 3 ounces heavy cream**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Coconut-Banana Freeze

- 2 ripe bananas, cut up**
- 3 ounces dark rum**
- 2 ounces canned coconut cream, such as Coco Lopez**
- 2 dashes of Angostura bitters**

Combine all of the ingredients in a blender and add 1 cup of ice cubes. Puree until frozen. Spoon into a Hurricane glass.

Cognac Coulis

MAKES 2 FIVE-OUNCE DRINKS

- 2 ripe kiwi fruits, peeled and sliced**
- 6 large ripe strawberries, hulled**
- 5 large ice cubes**
- 3 ounces cognac**
- 1 ounce Grand Marnier**

Reserve 2 slices of the kiwi for garnish. Place the remaining kiwi, the strawberries, ice cubes, and cognac in a blender; puree until smooth. Divide the mixture between 2 Cocktail glasses. Drizzle half of the Grand Marnier over each drink; garnish each with a slice of kiwi.

Colorado Bulldog

Believe it or not, Kahlúa and cola are great partners for people with a sweet tooth.

- 1 ounce vodka**
- 1 ounce Kahlúa**
- 2 ounces milk**
- Splash of cola**

Pour the vodka, Kahlúa, and milk into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Rocks glass. Add the splash of cola.

Continental

Although it's a very small amount, the crème de menthe in this drink shines right through. Be careful not to add more than the amount called for; the mint can dominate all of the other flavors.

- 2 ounces light rum**
- 1/4 ounce green crème de menthe**
- 1/2 ounce fresh lime juice**
- Dash of simple syrup (page 33)**
- Lemon twist, for garnish**

Pour the rum, crème de menthe, lime juice, and simple syrup into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Add the twist.

Cooperstown Cocktail

Named for the home of the Baseball Hall of Fame.

- 1 ounce gin**
- 1 ounce sweet vermouth**
- 1 ounce dry vermouth**
- Mint sprig, for garnish**

Pour the gin and both vermouths into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the mint sprig.

Coppertone Punch

MAKES 6 SEVEN-OUNCE SERVINGS

- 8 ounces Midori melon liqueur**
- 8 ounces Malibu rum**
- 8 ounces crème de banane**
- 8 ounces pineapple juice**
- 1 block of ice**
- Pineapple rings, for garnish**

Combine the Midori, Malibu, crème de banane, and pineapple juice in a large pitcher. Cover and chill for at least 1 hour. Place the block of ice in a punch bowl. Add the chilled punch. Float the pineapple rings on top.

Cornell Cocktail

Said to be most popular at Cornell's renowned School of Hotel Administration.

- 2 ounces gin**
- 1/2 ounce maraschino liqueur**
- 1/2 ounce fresh lemon juice**
- 1 egg white**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake very well. Strain into a chilled Cocktail glass.

Coronation

- 1 ounce gin**
- 1 ounce dry vermouth**
- 1 ounce Dubonnet Blanc**

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Corpse Reviver #1

Corpse Revivers were popular in Victorian England and were actually a category of drinks with nothing in common except that all were strong and all were a spirituous way to, well, revive your spirits.

- 2 ounces brandy**
- 1 ounce sweet vermouth**
- 1 ounce applejack**

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Corpse Reviver #2

Completely different from the previous recipe, but, no doubt, sure to revive you.

- 1 ounce gin**
- 1 ounce triple sec**
- 1 ounce Lillet Blanc**
- 1 ounce fresh lemon juice**
- Dash of absinthe substitute, such as Absente, Pernod, Herbsaint, or Ricard**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Corpse Reviver #3

Are you feeling better yet?

- 1 ounce cognac**
- 1 ounce Campari**

- 1 ounce triple sec**
- $\frac{1}{2}$ ounce fresh lemon juice**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Corpse Reviver #4

This Corpse Reviver, like some others that were popular in the 1800s, actually fits into two categories: It's a Pousse Café since it is a layered drink, and it's also a Shooter, since it is meant to be consumed in one go.

- $\frac{3}{4}$ ounce Frangelico**
- $\frac{3}{4}$ ounce maraschino liqueur**
- $\frac{3}{4}$ ounce green Chartreuse**

Pour the ingredients, in the order given, over the back of a spoon into a Pousse Café glass, floating one on top of the other.

Cosmopolitan

For my money, *the* hottest drink in the USA, the drink that became a classic overnight during the 1990s.

- 2 ounces citrus vodka**
- 1 ounce Cointreau**
- $\frac{1}{2}$ ounce cranberry juice**
- $\frac{1}{2}$ ounce fresh lime juice**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Cottage Cheese

For my money, *the* most disgusting drink imaginable.

- 1 ounce Irish cream**
- 1 ounce lime juice cordial, such as Rose's**

Pour the Irish cream into the mouth of the drinker, who must hold the Irish cream without swallowing it. Add the lime juice cordial and swish the ingredients to combine them. Swallow before it's too late.

Cough Drop

Feeling better?

- 1 ounce blackberry brandy**
- 1 ounce peppermint schnapps**

Build in a Pony glass.

Cranberry Frog

Here's a drink for the kiddies; the grown-up version follows.

- 4 ounces orange juice**
- 4 ounces cranberry juice**

Pour both ingredients into an ice-filled Hurricane glass.
Stir to chill.

Cranberry Toad

- 2 ounces vodka**
- 4 ounces orange juice**
- 4 ounces cranberry juice**

Pour all of the ingredients into an ice-filled Hurricane glass. Stir to chill.

Cranny Apple Martini

Van Gogh Wild Appel vodka is a marvelous new ingredient, and it shows its stuff clearly here.

- 1 1/2 ounces Van Gogh Wild Appel vodka**
- 1 ounce pineapple juice**
- 1/2 ounce cranberry juice**
- 1/2 ounce apple juice**
- Apple peel spiral, for garnish**

Pour the vodka and 3 juices into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Hang the apple spiral off the lip of the glass.

Crantini

Pretty as a picture.

- 1 1/2 ounces vodka**
- 1/2 ounce triple sec**
- 1/2 ounce dry vermouth**
- 3 ounces cranberry juice**

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Creamsicle

Takes you back, doesn't it? This one's for the daytime.

- 1 1/2 ounce vanilla schnapps**
- 1 1/2 ounces milk**
- 3 ounces orange juice**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Rocks glass.

Creamsicle Martini

And this one's for the nighttime.

- 1 ounces Stolichnaya Vanil vodka**
- 1/2 ounce Cointreau**
- 1 ounce orange juice**
- 1/2 ounce simple syrup (page 33)**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Crème de Menthe Frappé

- 2 ounces green crème de menthe**
- 3 straws, each cut to measure about 3 inches long**

Fill a chilled Sour glass or Champagne Saucer glass with crushed ice until it forms a dome that rises in the center of the glass. Drizzle the crème de menthe over the ice. Sip from the straws.

Creole

A Southern relative of the Bullshot.

- 2 ounces light rum**
- 2 ounces beef bouillon**
- 1/2 ounce fresh lemon juice**
- 2 dashes of hot sauce**
- Pinch of salt**
- Pinch of ground black pepper**

Pour the rum, bouillon, and lemon juice into a shaker two-thirds full of ice cubes; add the hot sauce, salt, and pepper. Shake well. Strain into an ice-filled Rocks glass.

Crimson Cosmo

—Adapted from *Luna Park, San Francisco, California*.

- 4 ounces fresh pomegranate juice**
- 3 ounces vodka**
- 2 ounces Cointreau**
- Pomegranate seeds, for garnish (optional)**

Pour all of the ingredients into a mixing glass two-thirds full of ice. Shake vigorously. Strain into a very large chilled Cocktail glass. Garnish with several pomegranate seeds, if desired.

Crimson Martini

A recent addition to many Martini menus, this drink is extremely popular with Campari lovers.

- 2 ounces gin**
- 1/2 ounce dry vermouth**
- 1/4 ounce Campari**
- Orange wheel, for garnish**

Pour the gin, vermouth, and Campari into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the orange wheel.

Cuba Libre

The trick to a great Cuba Libre lies in the lime juice. Remember, it's not just a simple rum and cola with a lime wedge garnish, it's more, much more. This recipe is terrific.

- 2 1/2 ounces light rum**
- 1 ounce fresh lime juice**
- 3 ounces cola**
- Lime wedge, for garnish**

Pour the rum and lime juice into a shaker two-thirds full of ice cubes. Shake well and strain into an ice-filled Collins glass. Add the cola; stir briefly. Add the lime wedge.

Cuban Cocktail

Many cocktails made their way to the United States from Cuba during Prohibition. This is merely a sweet Daiquiri, which also originated in Cuba.

- 2 ounces light rum**
- 1/2 ounce fresh lime juice**
- 1/2 ounce simple syrup (page 33)**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Curious Comfort

- 1 1/2 ounces blue curaçao**
- 1 ounce Southern Comfort**
- 2 1/2 ounces pineapple juice**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Rocks glass.

Curtis Cocktail

2 ounces gin

1/2 ounce triple sec

1/2 ounce sweet vermouth

Dash of orange bitters

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Daiquiri

The Daiquiri dates to the late 1800s, when the Spanish-American War was raging in Cuba. Reportedly, two Americans, who were working in Cuba at the time, created the drink by mixing the local light rum with sugar and fresh lime juice. They needed to drink the lime juice for their health, and the sugar and the local rum helped it go down nicely. Perhaps they were merely making a drink that pleased them, or maybe they thought that the combination of alcohol, fresh lime juice, and sugar would keep the mosquitoes away.

2 ounces light rum

1 ounce fresh lime juice

1/2 ounce simple syrup (page 33)

Lime wedge, for garnish

Pour the rum, lime juice, and simple syrup into a shaker two-thirds full of ice cubes. Shake well. Strain into a crushed ice-filled Rocks glass. Squeeze the lime wedge on top.

Dark and Stormy

This is a very popular drink in Bermuda, and one of the few Highballs that calls for a specific brand of liquor. The Dark and Stormy is enormously refreshing when escaping the heat is the goal of the day.

2 1/2 ounces Gosling's Black seal rum

5 ounces ginger beer

Lime wedge, for garnish

Pour the rum and ginger beer into an ice-filled Highball glass. Stir briefly; add the lime wedge.

Darth Vader

Named for the anti-hero in the Star Wars movies, this drink is completely delicious.

- 1 ounce fresh lime juice**
- 1/2 ounce simple syrup (page 33)**
- Splash of grenadine**
- 6 ounces ginger beer**

Pour the lime juice, simple syrup, and grenadine into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Collins glass; add the ginger beer. Stir briefly.

Deadly Sin

—Adapted from a recipe by Rafael Ballesteros, somewhere in Spain.

- 2 ounces scotch or bourbon**
- 1/3 ounce sweet vermouth**
- 1/4 ounce maraschino liqueur**
- Dash of orange bitters**
- Orange twist, for garnish**

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the orange twist garnish.

Death in the Afternoon

Named for one of Ernest Hemingway's novels, no doubt he drank it during his years in Paris.

- 1 ounce Pernod**
- 5 ounces champagne or other sparkling wine**

Pour the Pernod into a Champagne Flute. Add the champagne.

Deauville Cocktail

- 1 ounce brandy**
- 1 ounce applejack**
- 1 ounce triple sec**
- 1 ounce fresh lemon juice**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Debonair Cocktail

A wonderful cocktail that's made with single malt scotch.

- 2 ounces Oban or Springbank single malt scotch**
- 1 ounce Original Canton Delicate Ginger liqueur**
- Lemon twist, for garnish**

Pour the scotch and ginger liqueur into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the twist.

Delmonico

Reportedly created at Delmonico's bar in New York City, sometime prior to 1917.

- 1 ¹/₂ ounces gin**
- 1 ¹/₂ ounces dry vermouth**
- Dash of orange bitters**
- 2 orange twists, for garnish**

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the twists.

Dempsey Cocktail

Named for Jack Dempsey, the famed boxer who won the heavyweight boxing title in 1919.

- 1 ¹/₂ ounces gin**
- 1 ¹/₂ ounces applejack**

D

1/4 ounce absinthe substitute, such as Absente, Pernod, Herbsaint, or Ricard

1/4 ounce grenadine

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Diplomat

An oh, so tactful cocktail.

1 1/2 ounces dry vermouth

1/2 ounce sweet vermouth

Dash of maraschino liqueur

Lemon twist and a maraschino cherry, for garnishes

Pour both vermouths and the maraschino liqueur into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the twist and cherry.

Dirty Bloody Martini

2 ounces pepper vodka

1 ounce dry vermouth

2 ounces Clamato or tomato juice

1/2 ounce olive juice (from a jar of olives)

3 olives, for garnish

Pour the vodka, vermouth, Clamato or tomato juice, and the olive juice into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Garnish with the olives.

Dirty Girl Scout

Did she fall in the mud?

1 ounce Baileys Irish cream liqueur

1 ounce Kahlúa

1 ounce vodka

Dash of white crème de menthe

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Rocks glass.

Dirty Martini

Feel free to play with the proportions here but don't get carried away with the olive juice—too much can be just plain awful.

2 1/2 ounces gin or vodka

1/4 ounce dry vermouth

1/4 ounce olive juice (straight out of the jar)

Stuffed green olive, for garnish

Pour the gin, vermouth, and olive juice into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the olive.

Dirty Mother

2 ounces Kahlúa

1 ounce light cream

Pour the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Rocks glass.

Doctor's Highball

—Adapted from a recipe by Dr. Cocktail (Ted Haigh), eminent cocktail historian.

2 ounces applejack or calvados

1 teaspoon superfine sugar

Club soda

4 dashes of peach bitters

Green apple slice, for garnish

Pour the applejack and sugar into an ice-filled Highball glass. Fill with the club soda; add the bitters. Stir briefly. Add the apple slice.

Dog's Nose

This drink dates back to the days of Charles Dickens.

12 ounces porter or stout

2 teaspoons brown sugar

2 ounces gin

Freshly grated nutmeg, for garnish

Pour the porter or stout into a large sturdy glass and heat it in a microwave for about 1 minute. Add the brown sugar and gin and stir lightly. Grate the nutmeg on top.

Double Standard Sour

1 ounce blended Canadian whisky

1 ounce gin

$\frac{1}{2}$ ounce fresh lemon juice

Dash of simple syrup (page 33)

Dash of grenadine

Maraschino cherry and a lemon twist, for garnish

Pour the whisky, gin, lemon juice, simple syrup, and grenadine into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Sour glass. Add the garnishes.

Down Under Martini

—From *The Purple Martini, Denver, Colorado*.

3 ounces gin

Splash of Pernod

Dash of Angostura bitters

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Dreamsicle

Another blast from the past.

1 ounce amaretto

$\frac{1}{2}$ ounce vanilla vodka or vanilla schnapps

$\frac{1}{2}$ ounce triple sec

2 ounces orange juice

2 ounces heavy cream

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Rocks glass.

Dreamy Dorini Smoking Martini

—Adapted from a recipe by LibationGoddess, Audrey Saunders, 2001.

1/2 ounce Laphroaig 10-year-old scotch

2 ounces Grey Goose vodka

2 to 3 drops of Pernod

Lemon twist, for garnish

Pour the scotch, vodka, and Pernod into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Add the twist.

Dr. Pepper

Who knew that this combination of ingredients could possibly combine to taste so remarkably like Dr. Pepper?

7 ounces beer

7 ounces cola

1 ounce amaretto

Pour the beer and cola into a large beer mug. Pour the amaretto into a shot glass. Drop the shot glass into the mug and drink immediately.

Dubliner

—From the Ardent Spirits e-letter: Volume 1, Issue 2, March 1999.

2 ounces Bushmill's Malt Irish whiskey

1/2 ounce sweet vermouth

1/2 ounce Grand Marnier

Green maraschino cherry, for garnish

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the cherry.

Dubonnet Cocktail

Especially yummy before dinner.

1 1/2 ounces Dubonnet Rouge

1 1/2 ounces gin

Lemon twist, for garnish

Pour the Dubonnet and gin into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the twist.

Dubonnet Manhattan

A great variation on the Manhattan.

2 ounces bourbon

1 ounce Dubonnet Rouge

2 dashes of orange bitters

Orange wheel, for garnish

Pour the bourbon, Dubonnet, and bitters into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the orange wheel.

Duplex

Originally made, prior to World War I, with orange bitters, this version calls for maraschino liqueur instead.

1 1/2 ounces sweet vermouth

1 1/2 ounces dry vermouth

1/4 ounce maraschino liqueur

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

D

Dying Bastard

Maybe he deserves to.

- 1 ounce brandy**
- 1 ounce gin**
- 1 ounce rum**
- 1 ounce ginger ale**
- $\frac{1}{2}$ ounce fresh lime juice**
- Dash of Angostura bitters**

Pour all of the ingredients into an ice-filled Highball glass. Stir well.

East India Cocktail

A cocktail that also makes a great party punch.

- $1\frac{1}{2}$ ounces brandy**
- $\frac{1}{2}$ ounce orange juice**
- $\frac{1}{2}$ ounce pineapple juice**
- 2 dashes of Angostura bitters**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Eight Seconds

An estimate of how long it takes to get over this?

- $\frac{1}{2}$ ounce Jägermeister**
- $\frac{1}{2}$ ounce Goldschlager**
- $\frac{1}{2}$ ounce Hot Damn cinnamon schnapps**
- $\frac{1}{2}$ ounce Rupleminz**

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Pony glass.

El Diablo

A Spanish devil of a drink.

- 2 ounces tequila**
- $\frac{3}{4}$ ounce crème de cassis**

3 to 5 ounces ginger ale

Lime wedge, for garnish

Pour the tequila and cassis into an ice-filled Highball glass; stir well. Add the ginger ale to taste. Squeeze the lime wedge over the drink and drop it in.

El Floridita

Named for the Havana bar that Papa Hemingway frequented.

1 1/2 ounces light rum

1/2 ounce sweet vermouth

1/2 ounce fresh lime juice

Dash of white crème de cacao

Dash of grenadine

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

El Niño

1 ounce vodka

1 ounce peach schnapps

1/2 ounce blue curaçao

3 ounces pineapple juice

3 ounces orange juice

Splash of club soda

Pour the vodka, schnapps, curaçao, and fruit juices into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Collins glass. Top with the club soda.

El Presidente

2 ounces light rum

1/2 ounce fresh lime juice

1/2 ounce pineapple juice

Dash of grenadine

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Rocks glass.

Emerald Isle Cocktail

A good drink to serve on March 17, Saint Patrick's Day.

- 2 ounces gin**
- 1/4 ounce green crème de menthe**
- 3 dashes of Angostura bitters**

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

English Rose Cocktail

This cocktail, named for its color, can be served over crushed ice in a small wine goblet if desired.

- Superfine sugar and a lemon wedge,
for rimming the glass**
- 1 1/2 ounces gin**
- 3/4 ounce dry vermouth**
- 3/4 ounce apricot brandy**
- 1/4 ounce fresh lemon juice**
- 2 dashes of grenadine**

Prepare the glass. Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into the sugar-rimmed Cocktail glass.

Everybody's Irish

The greenish tint of this drink makes it ideal for sipping on Saint Patrick's Day.

- 2 ounces Irish whiskey**
- 1/4 ounce green Chartreuse**
- 1/4 ounce green crème de menthe**

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Eve's Seduction Apple Martini

—Adapted from a recipe by Matt Knepper, Fifth Floor Bar, Hotel Palomar, San Francisco, California.

1 1/2 ounces Van Gogh Wild Appel vodka

1/4 ounce amaretto

1/4 ounce fresh lemon juice

1/4 ounce fresh lime juice

1/4 ounce simple syrup (page 33)

Chilled champagne or other sparkling wine

Pour the vodka, amaretto, lemon juice, lime juice, and simple syrup into a shaker two-thirds full of ice. Shake well. Strain into a chilled Champagne Flute and top with the champagne.

Eyes Wide Shut Martini

Named for Stanley Kubrick's last film. We'll miss him.

1/2 ounce Southern Comfort

1/2 ounce Crown Royal

1/2 ounce amaretto

1/2 ounce orange juice

1/2 ounce pineapple juice

1/2 ounce cranberry juice

Splash of grenadine

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Fallen Angel

A pick-me-up for when you've been naughty.

2 ounces gin

1/4 ounce white crème de menthe

1/2 ounce fresh lemon juice

2 dashes of Angostura Bitters

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Faux Bellini

MAKES 4 DRINKS

**1 ripe white peach, pitted but not peeled,
and cut into 1-inch cubes**

1/4 ounce fresh lemon juice

1/4 ounce simple syrup (page 33)

16 ounces nonalcoholic sparkling wine or apple juice

Combine the peach cubes, lemon juice, and simple syrup in a blender; puree. Divide the puree among 4 chilled Champagne Flutes. Gently pour in the sparkling wine; stir gently to combine.

Fernandito

This drink was created in Puerto Rico in the late 1990s.

1 1/2 ounces spiced rum

1/2 ounce cranberry juice

1/2 ounce fresh orange juice

1/2 ounce fresh lime juice

Lime wedge, for garnish

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Add the lime wedge.

Ferrari

The nuttiness of the amaretto adds bite to the herbal qualities of the vermouth here. It's a drink that will get your engine started.

1 1/2 ounces dry vermouth

1/2 ounce amaretto

Pour both ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Fifth Avenue

A very Saks-y classic Pousse-Café that was created in the 1920s.

$\frac{1}{2}$ ounce white crème de cacao

$\frac{1}{2}$ ounce apricot brandy

$\frac{1}{2}$ ounce heavy cream

Pour the ingredients, in the order given, over the back of a spoon into a Pousse-Café glass, floating one on top of the other.

50/50 Martini

Historically, this drink represents the dry gin Martini as it was served at the beginning of the twentieth century.

$1\frac{1}{2}$ ounces gin

$1\frac{1}{2}$ ounces dry vermouth

2 dashes of orange bitters

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

'57 Chevy

Love those tail fins.

$1\frac{1}{2}$ ounces Southern Comfort

$\frac{1}{2}$ ounce vodka

$\frac{1}{2}$ ounce Grand Marnier

1 ounce pineapple juice

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

F

Fine and Dandy

What to order when the bartender asks, “How are you today?”

2 ounces blended Canadian whisky

1/2 ounce Dubonnet Rouge

1/2 ounce triple sec

Lemon twist, for garnish

Pour the whisky, Dubonnet, and triple sec into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the twist.

Fino Martini

One of the earliest variations on the classic Martini, this drink dates to the 1930s.

2 1/2 ounces gin

1/4 ounce fino sherry

Pour both ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Fireball Shooter

This drink is a hot one—you might need the next drink to put the fire out.

3/4 ounce cinnamon schnapps

3/4 ounce Bacardi 151-proof rum

Pour both ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Pony glass.

Fireman's Sour

This is a close cousin of the Bacardi Cocktail, but you can use whatever rum you like when you make it.

2 ounces light rum

1/2 ounce fresh lime juice

1/4 ounce grenadine

Maraschino cherry, for garnish

Pour the rum, lime juice, and grenadine into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Add the cherry.

Fish House Punch

This one was born in Philadelphia a long time ago, and it's said that George Washington himself tasted it.

MAKES ABOUT 24 SIX-OUNCE SERVINGS

- 1 large block of ice, for serving**
- 8 ounces chilled simple syrup (page 33)**
- 2 ounces ice water**
- 10 ounces chilled fresh lime juice**
- 10 ounces chilled fresh lemon juice**
- 2 750-ml bottles chilled dark rum**
- 18 ounces chilled brandy**
- 12 ounces chilled peach brandy**

Place the large block of ice in the center of a large punch bowl. Pour in all of the ingredients and stir well.

Flame of Love Martini

Created for singer/actor Dean Martin by Pepe at Chasen's, Los Angeles, California.

- 1/4 ounce dry sherry**
- 2 orange twists**
- 3 ounces gin or vodka**

Coat a chilled Martini glass with the sherry and discard the excess. Flame one of the twists over the glass. Stir the liquor over ice until very cold; strain into the glass. Flame the second twist over the drink.

Flamingo Cocktail

An excellent cocktail for Pink Floyd fans.

- 2 ounces gin**
- 1/2 ounce apricot brandy**
- 1/2 ounce fresh lime juice**
- Dash of grenadine**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Decorate with a pink flamingo.

Flirtini

What those girls on *Sex and the City* sip on.

- 3 to 4 fresh raspberries**
- 1 1/2 ounces Stolichnaya Razberi vodka**
- 1/2 ounce Cointreau**
- Splash of fresh lime juice**
- Splash of pineapple juice**
- Splash of cranberry juice**
- Brut champagne or other dry sparkling wine**
- Mint sprig, for garnish**

Muddle the raspberries in the bottom of a chilled Champagne Flute. Pour the vodka, Cointreau, and fruit juices into a shaker two-thirds full of ice cubes. Shake well. Strain into the Champagne Flute. Top with the champagne; add the mint sprig.

Florida Cocktail

A good four o'clock cocktail before leaving for an Early Bird dinner.

- 1 1/2 ounces gin**
- 1/2 ounce triple sec**
- 1/2 ounce fresh orange juice**
- 1/2 ounce fresh lime juice**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Flying Dutchman

2 ounces gin

$\frac{1}{2}$ ounce triple sec

Pour both ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into an ice-filled Rocks glass.

Flying Scotsman

Named for the famous British steam train that, in 1928, became the first nonstop train from London to Edinburgh.

$1\frac{1}{2}$ ounces blended scotch

1 ounce sweet vermouth

$\frac{1}{4}$ ounce simple syrup (page 33)

$\frac{1}{4}$ ounce Angostura bitters

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Folly Martini

$2\frac{1}{2}$ ounces Stolichnaya Kafya vodka

$\frac{1}{4}$ ounce sambuca

3 coffee beans, for garnish

Pour the vodka and sambuca into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the coffee beans.

Fontainebleu Sidecar

**Superfine sugar and a lemon wedge,
for rimming the glass**

2 ounces bourbon

$\frac{1}{2}$ ounce triple sec

$\frac{3}{4}$ ounce fresh lemon juice

Dash of Grand Marnier

Prepare the glass. Pour the bourbon, triple sec, and lemon juice into a shaker two-thirds full of ice cubes. Shake well. Strain into the sugar-rimmed Cocktail glass. Float the Grand Marnier on top.

Freddy Fudpucker

This is a variation on the popular Harvey Wallbanger, but the tequila, which substitutes for the vodka, adds complexity that vodka just can't deliver.

2 ounces white tequila

3 ounces orange juice

1/2 ounce Galliano

Pour the tequila and orange juice into an ice-filled Highball glass; stir briefly. Carefully pour the Galliano over the back of a spoon so that it floats on top of the drink.

Freddy Kruger

This drink is simply a NIGHTMARE!

1/2 ounce Jägermeister

1/2 ounce sambuca

1/2 ounce vodka

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Pony glass.

French Champagne Cocktail

1 sugar cube

2 dashes of Angostura bitters

1/2 ounce crème de cassis

5 ounces chilled champagne

Drop the sugar cube into the bottom of a chilled Champagne Flute. Add the bitters; add the cassis. Gently pour in the champagne.

French Connection

You can play with the ratios of Grand Marnier to cognac to achieve sweeter or drier versions of this drink.

2 ounces cognac

1 ounce Grand Marnier

Pour both ingredients into an ice-filled Rocks glass. Stir well to chill.

French Kiss

Don't knock it till you've tried it.

2 ounces sweet vermouth

2 ounces dry vermouth

Lemon twist, for garnish

Pour both vermouths into an ice-filled Rocks glass; stir briefly. Add the twist.

French Rose Cocktail

1 1/2 ounces gin

1/4 ounce dry vermouth

1/2 ounce cherry brandy

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

French 75

Here's the rule to remember: The French 75 uses gin, the French 76 uses brandy.

2 ounces gin

1/2 ounce fresh lime juice

1/4 ounce simple syrup (page 33)

4 ounces chilled champagne

Pour the gin, lime juice, and simple syrup into a shaker two-thirds full of ice cubes. Shake well. Strain the mixture into a crushed-ice-filled wine goblet; top with the champagne.

French 76

2 ounces brandy

1/2 ounce fresh lemon juice

1/4 ounce simple syrup (page 33)

4 ounces chilled champagne

Pour the brandy, lime juice, and simple syrup into a shaker two-thirds full of ice cubes. Shake well. Strain the mixture into a crushed ice-filled wine goblet; top with the champagne.

Frozen Banana Daiquiri

2 ounces light, gold, or dark rum

1 ounce fresh lime juice

1 ripe banana, cut into chunks

Pour all of the ingredients into a blender containing 1 cup of ice cubes. Blend well. Pour into a chilled wine goblet.

Frozen Daiquiri

2 1/2 ounces light rum

1 ounce fresh lime juice

1/2 ounce simple syrup (page 33)

Pour all of the ingredients into a blender containing 1 cup of ice cubes. Blend well. Pour into a chilled wine goblet.

Frozen Margarita

Repeat after me: "I will always use fresh lime juice in my Margaritas. Nothing else will do."

3 ounces white tequila

2 ounces triple sec

1 ounce fresh lime juice

Pour all of the ingredients into a blender containing 1 cup of ice cubes. Blend well. Pour into a chilled wine goblet.

F

Frozen Matador

2 ounces white tequila

1 ounce pineapple juice

1 ounce fresh lime juice

Pour all of the ingredients into a blender containing 1 cup of ice cubes. Blend well. Pour into a chilled wine goblet.

Frozen Peach Daiquiri

2 ounces light rum

1 ounce fresh lime juice

1 ripe peach, stoned and cut into 8 wedges

Place all of the ingredients into a blender containing 1 cup of ice cubes. Blend well. Pour into a chilled wine goblet.

Frozen Peach Margarita

- 2 ounces white tequila**
- 1 ounce fresh lime juice**
- 1 ripe peach, stoned and cut into 8 wedges**

Place all of the ingredients into a blender containing 1 cup of ice cubes. Blend well. Pour into a chilled wine goblet.

Frozen Piña Colada

- 2 ounces light or dark rum**
- 2 ounces pineapple juice**
- 2 ounces cream of coconut**

Place all of the ingredients into a blender containing 1 cup of ice cubes. Blend well. Pour into a chilled wine goblet.

Frozen Strawberry Daiquiri

- 2 ounces light rum**
- 1 ounce fresh lime juice**
- 8 ripe strawberries, hulled and halved**

Place all of the ingredients into a blender containing 1 cup of ice cubes. Blend well. Pour into a chilled wine goblet.

Frozen Strawberry Margarita

- 2 ounces white tequila**
- 1 ounce fresh lime juice**
- 8 ripe strawberries, hulled and halved**

Place all of the ingredients into a blender containing 1 cup of ice cubes. Blend well. Pour into a chilled wine goblet.

Fuddy-Duddy Fruit Punch

Make this punch and let adults spike it if they please.

MAKES ABOUT 32 SIX-OUNCE SERVINGS

- 2 quarts grapefruit juice**
- 1 quart orange juice**
- 1 quart tangerine juice**
- 12 ounces cranberry juice**
- 4 ounces fresh lime juice**
- 4 ounces fresh lemon juice**
- 6 ounces simple syrup (page 33)**
- 2 ounces grenadine**
- 1 ounce orgeat syrup**
- 1 large block of ice, for serving**

Pour all of the liquid ingredients into a nonreactive large pan or bowl; stir well. Cover and refrigerate until chilled, at least 4 hours.

Place the ice in the center of a large punch bowl. Add the punch.

Full Monte

—Created by LibationGoddess, Audrey Saunders, New York City, circa 2000.

- 1/4 ounce vodka**
- 1/4 ounce gin**
- 1/4 ounce light rum**
- 1/4 ounce tequila**
- 1/4 ounce maraschino liqueur**
- 1/2 ounce fresh lemon juice**
- 1/2 ounce simple syrup (page 33)**
- 2 dashes of Angostura bitters**
- Champagne or other sparkling wine**

Pour the vodka, gin, rum, tequila, maraschino liqueur, lemon juice, simple syrup, and bitters into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Champagne Flute. Top with the champagne.

F

Fuzzy Navel

My sister's favorite.

2 ounces vodka

1 ounce peach schnapps

3 to 4 ounces fresh orange juice

Pour all of the ingredients into an ice-filled Highball glass; stir briefly.

Gauguin

Named for Paul Gauguin, one of the leading French painters of the Post-Impressionist period, and the man who asked in 1898, "Where do we come from? What are we? Where are we going?"

2 ounces light rum

1/2 ounce triple sec

1 ounce passion fruit syrup

1 ounce fresh lemon juice

1 ounce fresh lime juice

Pour all of the ingredients into a blender containing 1 cup of ice cubes. Blend well. Pour into a chilled wine goblet.

Georgia Peach

2 ounces peach schnapps

4 ounces fresh orange juice

4 ounces cranberry juice

Build in an ice-filled Collins glass. Stir well.

German Chocolate Cake

Guess what this tastes like?

- 1 ounce Malibu rum**
- 1 ounce crème de cacao**
- 1/2 ounce Frangelico**
- 1/2 ounce heavy cream**
- Shredded coconut, for garnish**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Garnish with the coconut.

Gibson

Named for Charles Dana Gibson, magazine illustrator and the creator of the Gibson Girl of the late 1800s.

- 3 ounces gin**
- 1/2 ounce dry vermouth**
- 3 pearl onions, for garnish**

Pour the gin and the vermouth into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the onions.

Gilligan's Island

A recipe that calls for the same ingredients as Sex on the Beach, but in different proportions.

- 1 ounce vodka**
- 1 ounce peach schnapps**
- 3 ounces orange juice**
- 3 ounces cranberry juice**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Collins glass.

Gimlet

The Gin Gimlet was the first-ever Gimlet and is sometimes referred to merely as a Gimlet, the “Gin” being understood by many experienced bartenders. The drink

is thought to have been created in order to entice British sailors to drink lime juice to ward off scurvy.

2 1/2 ounces gin

1/2 ounce lime juice cordial, such as Rose's

Lime wedge, for garnish

Pour the gin and lime juice cordial into an ice-filled Rocks glass; stir briefly. Add the lime wedge.

Gin & Bitter Lemon

2 ounces gin

3/4 ounce fresh lemon juice

3/4 ounce simple syrup (page 33)

4 ounces tonic water

Build in an ice-filled Highball glass. Stir to chill.

Gin & It

The "It" in the Gin & It refers to the sweet vermouth that often is referred to as "Italian," since Italy was the birthplace of sweet vermouth.

3 ounces gin

1/2 ounce sweet vermouth

Pour the gin and the vermouth into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Gin & Sin

2 ounces gin

1 ounce orange juice

1/2 ounce fresh lemon juice

2 dashes of grenadine

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Gin & Tonic

2 1/2 ounces gin

4 ounces tonic water

Lime wedge, for garnish

Pour the gin and the tonic water into an ice-filled Highball glass. Stir briefly. Squeeze the lime and drop it in.

Gin Bloody Mary

This is an idiosyncratic drink that gin lovers really enjoy, although far more people like to stick to Bloody Marys made with vodka (page 88).

2 ounces gin

4 ounces tomato juice

1/2 ounce fresh lemon juice

1/4 teaspoon black pepper

Pinch of salt

1/4 teaspoon ground cinnamon

2 dashes of Worcestershire sauce

Lemon wedge, for garnish

Pour the gin, tomato juice, and lemon juice into a shaker two-thirds full of ice cubes. Add the pepper, salt, cinnamon, and Worcestershire. Shake well. Strain into an ice-filled Highball glass. Add the lemon wedge.

Gin Buck

This is probably the original Buck.

1 lemon wedge

2 ounces gin

5 ounces ginger ale

Squeeze the lemon wedge into a Highball glass and drop it into the glass. Fill the glass with ice cubes. Add the gin and ginger ale. Stir briefly.

Gin Crusta

**Superfine sugar and a lemon wedge,
for rimming the glass**

Lemon peel spiral (see technique, page 38)

2 ounces gin

$\frac{1}{2}$ ounce curaçao

$\frac{1}{4}$ ounce fresh lemon juice

Rim a Sour glass using the lemon wedge and sugar. Place the lemon peel spiral into the glass so that it lines almost the entire interior.

Pour the gin, curaçao, and lemon juice into a shaker two-thirds full of crushed ice. Shake well; strain into the glass.

Gin Daisy

This Daisy is considered to be the classic.

2 $\frac{1}{2}$ ounces gin

1 ounce fresh lemon juice

$\frac{1}{2}$ ounce grenadine

Lemon twist, for garnish

Pour the gin, lemon juice, and grenadine into a shaker two-thirds full of crushed ice. Shake well. Strain into a crushed ice-filled Highball glass. Add the twist.

Gin Fix

This Fix is considered to be the classic.

2 $\frac{1}{2}$ ounces gin

1 ounce fresh lemon juice

$\frac{1}{2}$ ounce pineapple juice

Fresh fruit in season, for garnish

Pour the gin, lemon juice, and pineapple juice into a shaker two-thirds full of crushed ice. Shake well. Strain into a crushed ice-filled Highball glass. Add the garnish of choice.

Gin Fizz

- 2 ounces gin**
- 1 ounce fresh lemon juice**
- 1/2 ounce simple syrup (page 33)**
- 5 to 6 ounces club soda**
- Fresh fruit in season, for garnish**

Pour the gin, lemon juice, and simple syrup into a shaker two-thirds full with ice cubes. Shake well; strain into a chilled wine goblet. Add the club soda; stir briefly. Add the garnish of choice.

Gin Rickey

- 2 1/2 ounces gin**
- 1 ounce fresh lime juice**
- 5 to 6 ounces club soda**
- Lime wedge, for garnish**

Pour the gin and lime juice into an ice-filled Highball glass. Add the club soda, stir briefly. Add the lime wedge.

Gin Sais Quoi?

—Adapted from a recipe by Dr. Cocktail (Ted Haigh).

- 1 1/2 ounces gin**
- 1/2 ounce ouzo**
- 1 ounce fresh lemon juice**
- 1/4 ounce black currant syrup or grenadine**
- 2 dashes of orange bitters**
- Lemon twist, for garnish**

Pour the gin, ouzo, lemon juice, syrup or grenadine, and bitters into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Garnish with the twist.

Gin Sling

Although the Singapore Sling is based on gin, this refreshing drink is completely different from it.

- 2 1/2 ounces gin**
- 1/2 ounce triple sec**
- 1/2 ounce fresh lemon juice**
- 5 to 6 ounces club soda**
- Lemon wedge, for garnish**

Pour the gin, triple sec, and lemon juice into a shaker two-thirds full of ice cubes; shake well. Strain the drink into an ice-filled Collins glass. Add the club soda; stir briefly. Add the lemon wedge.

Gin Smash

Hmmm—gin and mint. Give it a try.

- 6 fresh mint leaves**
- 3/4 ounce simple syrup (page 33)**
- 2 1/2 ounces gin**
- Mint sprig, for garnish**

Place the mint leaves in the bottom of a Rocks glass. Add the simple syrup and muddle well. Fill the glass with crushed ice. Add the gin; stir briefly. Garnish with the mint sprig.

Gin Sour

- 2 ounces gin**
- 3/4 ounce fresh lemon juice**
- 1/2 ounce simple syrup (page 33)**
- Orange wheel and maraschino cherry, for garnish**

Pour the gin, lemon juice, and simple syrup into a shaker two-thirds full of ice cubes. Shake well. Strain the drink into a chilled Sour glass. Add the garnishes.

Gin Swizzle

- 2 ounces gin
- 1/2 ounce fresh lime juice
- 1/2 ounce triple sec
- 5 to 6 ounces ginger ale
- Lemon wheel, for garnish

Pour the gin, lime juice, and triple sec into a shaker two-thirds full of ice cubes; shake well. Strain the mixture into an ice-filled Collins glass. Add the ginger ale; stir briefly. Add the garnish and a swizzle stick.

Ginger Beer Shandy

See also **Shandy Gaff**.

- 8 ounces ginger beer
- 8 ounces amber ale

Carefully pour the ginger beer and the ale into a 16-ounce beer glass.

Ginger Julep

Created at the Red Star Tavern and Road House, Portland, Oregon.

- Leaves from 4 fresh mint sprigs
- 1 ounce simple syrup (page 33)
- 1/2 ounce fresh lime juice
- 2 ounces chilled champagne
- 2 ounces ginger beer

Place the mint leaves, simple syrup, and lime juice in a shaker; muddle well. Add ice and shake well. Strain into a chilled Champagne Flute. Add the champagne and ginger beer.

Gingered Peach

- 3 ounces peach nectar
- 8 ounces ginger beer

Pour both ingredients into an ice-filled wine goblet.

Girl Scout Cookie

1¹/₂ ounces peppermint schnapps

1¹/₂ ounces Kahlúa

3 ounces half-and-half

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Glad Tidings Glögg

Flaming this Swedish drink provides quite a show, but be very careful while lighting it.

MAKES 6 SIX-OUNCE SERVINGS

1 750-ml bottle brandy

4 ounces simple syrup (page 33)

8 whole cloves

1/2 cup raisins

1/2 cup blanched almonds

8 ounces ruby port

Place the brandy, simple syrup, cloves, raisins, and almonds into a large saucepan set over moderately low heat. Cook until warm. Ignite the liquid with a match, and allow it to flame for about 15 seconds. Add the port and stir constantly with a long-handled wooden spoon until the flames subside. Ladle into Irish Coffee glasses, making sure that each glass contains some of the raisins and almonds.

Glenkinchie Clincher

Created for a reception for singer Tony Bennett in London.

2 ounces Glenkinchie single malt scotch

1/4 ounce amaretto

1/4 ounce triple sec

Maraschino cherry, for garnish

Pour the scotch, amaretto, and triple sec into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the cherry.

G

Godchild

Part I of the drink trilogy.

- 1 ounce vodka**
- 1 ounce amaretto**
- 1 ounce heavy cream**

Build in an ice-filled Rocks glass; stir briefly.

Godfather

Part II of the trilogy.

- 2 ounces scotch**
- 1 ounce amaretto**

Build in an ice-filled Rocks glass; stir briefly.

Godmother

Part III of the trilogy.

- 2 ounces vodka**
- 1 ounce amaretto**

Build in an ice-filled Rocks glass; stir briefly.

Godiva White Polar Bear

- 1¹/₂ ounces Godiva White Chocolate liqueur**
- 1¹/₂ ounces peppermint schnapps**

Build in an ice-filled Rocks glass; stir briefly.

Going Dutch Martini

- 2 ounces Van Gogh Wild Appel vodka**
- 2 ounces cranberry juice**
- Granny Smith apple slice, for garnish**

Pour the vodka and cranberry juice into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Garnish with the apple slice.

Golden Cadillac

Almost 50 years old and still going.

2 ounces white crème de cacao

3/4 ounce Galliano

1 ounce light cream

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Golden Cadillac with Whitewall Tires

1 1/2 ounces Stolichnaya Vanil vodka

1 1/2 ounces Godiva White Chocolate liqueur

1 1/2 ounces white crème de cacao

1/2 ounce Galliano

1 ounce heavy cream

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Golden Dawn Cocktail

1 ounce gin

1 ounce apricot brandy

1 ounce calvados or applejack

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Golden Delicious Martini

This is a wonderful variation on the Apple Martini.

2 ounces Wild Appel vodka

1/2 ounce Goldschlager

Pour both ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

G

Golden Dream

- 2 ounces Galliano**
- 1/2 ounce triple sec**
- 1 ounce orange juice**
- 1 ounce light cream**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Goldfish Martini

This was the signature drink at a Manhattan speakeasy during Prohibition.

- 2 ounces gin**
- 1 ounce dry vermouth**
- 1/4 ounce goldwasser liqueur**

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Gorilla Tits

Who knows? Who cares?

- 1/2 ounce dark rum**
- 1/2 ounce bourbon**
- 1/2 ounce Kahlúa**

Build in an ice-filled Rocks glass. Stir with a sip-stick.

Gotham

Adapted from a recipe created by David Wondrich, a cyber cocktail guy, in 2001 for the debut issue of New York's *Gotham* magazine.

- 2 ounces cognac**
- 1 ounce Noilly Prat dry vermouth**
- 1/2 ounce crème de cassis**
- 2 dashes of fresh lemon juice**
- Lemon twist, for garnish**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Add the twist.

Gotham Martini

—From the Four Seasons Hotel, New York City.

- 3 ounces Absolut vodka**
- $\frac{1}{2}$ ounce blackberry brandy**
- $\frac{1}{2}$ ounce black sambuca**
- 3 blackberries, for garnish**

Pour the vodka, blackberry brandy, and sambuca into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the blackberries.

Grape Kool Crush

Grown-up grape Kool-Aid.

- 1 $\frac{1}{2}$ ounces blue curaçao**
- $\frac{1}{2}$ ounce vodka**
- 1 ounce cranberry juice**
- 1 ounce grape juice**
- $\frac{1}{2}$ ounce cola**
- Splash of pineapple juice**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Collins glass.

Grapefruit Fizz

- 6 ounces fresh grapefruit juice**
- 3 ounces lemon-lime soda**
- Dash of Angostura bitters**

Build in an ice-filled Collins glass; stir briefly.

Grasshopper

Very popular during the 1970s, this drink is poised to make a comeback.

1 1/2 ounces green crème de menthe

1 1/2 ounces white crème de cacao

3/4 ounce light cream

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Green Devil

The Green Devil is a variation on the Gin Gimlet, but the flavor of the crème de menthe makes it altogether different.

2 ounces gin

1/2 ounce lime juice cordial, such as Rose's

1/4 ounce green crème de menthe

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into an ice-filled Rocks glass.

Greyhound

A cooling drink for the dog days of summer.

2 1/2 ounces vodka

4 ounces grapefruit juice

Build in an ice-filled Highball glass; stir briefly.

Grog

2 1/2 ounces dark rum

2 1/2 ounces spring water

2 dashes of Angostura bitters

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into an ice-filled Rocks glass.

Guilty Pleasure Martini

1 1/2 ounces Van Gogh Wild Appel vodka

1/2 ounce Kahlúa

1/4 ounce butterscotch schnapps

Granny Smith apple wedge, for garnish

Pour the vodka, Kahlúa, and schnapps into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Garnish with the apple wedge.

Guinness Shandy

8 ounces Guinness stout

8 ounces lemon-lime soda

Mix together in a beer mug.

Gypsy

This drink dates back to the 1930s, but the garnish is a recent addition.

1 1/2 ounces gin

1 1/2 ounces sweet vermouth

Maraschino cherry, for garnish

Pour the gin and vermouth into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Garnish with the cherry.

Harry Denton Martini

Named for one of San Francisco's best-loved bon vivants.

1 1/4 ounces Bombay Sapphire gin

1/2 ounce green Chartreuse

Pour both ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Harvard Cocktail

Go Pforzheimer!

- 1 1/2 ounces brandy**
- 1 1/2 ounces sweet vermouth**
- 1/4 ounce simple syrup (page 33)**
- 1/4 ounce Angostura bitters**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Harvey Wallbanger

Walk carefully after having one of these; look out for walls.

- 2 ounces vodka**
- 6 ounces orange juice**
- 1/2 ounce Galliano**

Pour the vodka and the orange juice into an ice-filled Highball glass; stir briefly. Float the Galliano on top of the drink.

Havana Cocktail

- 2 ounces light rum**
- 1 ounce pineapple juice**
- 1 ounce fresh lemon juice**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Hawaiian Cocktail

- 2 ounces gin**
- 1/2 ounce triple sec**
- 1/2 ounce pineapple juice**
- 2 dashes of Angostura bitters**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Hemingway Daiquiri

Just what Papa ordered.

- 1 ¹/₂ ounces light rum**
- ³/₄ ounce maraschino liqueur**
- 1 ounce fresh lime juice**
- 1 ounce grapefruit juice**

Pour all of the ingredients into a blender and add 4 to 6 ice cubes. Start slowly and increase the speed, blending until frozen. Strain into a very large Cocktail glass.

Hennessy Martini

A mixture of cognac and lemon juice was favored by the French during the late 1700s, but this drink dates back only to the 1990s when the Hennessy cognac people promoted it heavily.

- 2 ounces Hennessy cognac**
- ¹/₄ ounce fresh lemon juice**

Pour both ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Highland Fling

- 2 ¹/₂ ounces scotch**
- ³/₄ ounce sweet vermouth**
- 2 dashes of orange bitters**

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Hogmanay Cocktail

Hogmanay is the Scottish word for New Year's Eve celebrations, the origins of which date back to the pagan practice of sun and fire worship in the deep midwinter. If you want to celebrate New Year in grand fashion, Scotland is the place to be.

2 1/2 ounces scotch

1/4 ounce absinthe substitute, such as Absente, Herbsaint, Pernod, or Ricard

Pour both ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Hogmanay Egg Nog

Serve this on New Year's Day.

MAKES 8 SIX-OUNCE SERVINGS

4 eggs

6 ounces scotch

2 ounces Drambuie

1 teaspoon vanilla extract

1/2 teaspoon ground cinnamon

1/2 teaspoon ground allspice

1 quart whole milk

Freshly grated nutmeg, for garnish

Break the eggs into a large bowl and whisk until frothy. Add the scotch, Drambuie, vanilla, cinnamon, and allspice; whisk to combine. Slowly add the milk, whisking until thoroughly mixed. Ladle into Irish Coffee glasses; sprinkle on the nutmeg.

Hole-in-One

2 ounces scotch

1 ounce dry vermouth

1/4 ounce fresh lemon juice

Dash of orange bitters

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Hop, Skip, and Go Naked Punch

MAKES ABOUT 16 SIX-OUNCE SERVINGS

- 6 ounces Bacardi 151-proof rum
- 6 ounces peach schnapps
- 1 can (6 ounces) frozen limeade concentrate
- 1 can (6 ounces) frozen lemonade concentrate
- 2 liters lemon-lime soda
- Club soda, if desired

Combine all of the ingredients in a large punch bowl and stir to blend. Add extra club soda, if desired. Serve over ice.

Hop Toad

Believe it or not, this drink has graced cocktail menus since the early 1900s, but the bitters are a recent addition.

- 1 ¹/₂ ounces dark rum
- 1 ounce apricot brandy
- ¹/₂ ounce fresh lime juice
- 2 dashes of Angostura Bitters

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Horse's Neck

This was originally a nonalcoholic drink, but the whiskey made its way into it sometime around, or just after, Prohibition.

- Lemon peel spiral (see technique, page 38)
- 2 ¹/₂ ounces bourbon
- 4 to 5 ounces ginger ale

Place the lemon peel spiral into a Collins glass; fill the glass with ice cubes. Pour the bourbon and ginger ale into the glass; stir briefly.

Hot Apple Pie

And this one tastes like . . . ?

- 3/4 ounce Irish cream**
- 3/4 ounce Goldschlager**
- Ground cinnamon**

Layer the Irish cream and Goldschlager in a Pony glass. Dust the top with cinnamon. Ignite with a match (this might be difficult). After the fire goes out, make sure the glass is not too hot; you don't want to burn your lips.

Hot Buttered Rum

Americans have been enjoying Hot Buttered Rum for over 150 years.

- 2 ounces dark rum**
- 1/2 ounce simple syrup (page 33)**
- 3 whole cloves**
- 1 cinnamon stick (about 3 inches long)**
- 4 to 5 ounces boiling water**
- 2 teaspoons unsalted butter**
- Freshly grated nutmeg, for garnish**

Pour the rum and simple syrup into an Irish Coffee glass. Add the cloves and cinnamon stick. Add the boiling water to almost fill the glass. Add the butter; stir briefly. Sprinkle with the nutmeg.

Hot Honeyed Mulled Wine

Prepare this drink just prior to party time so the aroma will greet guests as they walk in the door.

MAKES 6 SIX-OUNCE SERVINGS

- 8 whole cloves**
- 1 teaspoon freshly grated nutmeg**
- 1 teaspoon ground allspice**
- 1 cinnamon stick (about 3 inches long)**
- 2 ounces honey**
- 12 ounces hot water**

1 750-ml bottle dry red wine

6 lemon twists

Place the cloves, nutmeg, allspice, and cinnamon stick into a large saucepan; add the honey and hot water. Bring the mixture to a boil over high heat. Reduce the heat to low and simmer for 10 minutes.

Strain the mixture through a sieve lined with a double layer of dampened cheesecloth and return it to the pan. Pour in the wine and warm over moderate heat until hot. Divide among 6 Irish Coffee glasses; add a lemon twist to each serving.

Hot Spiced Halloween Cider Punch

MAKES 8 SIX-OUNCE SERVINGS

8 whole cloves

1 teaspoon freshly grated nutmeg

1 teaspoon ground allspice

1/2 teaspoon ground mace

2 cinnamon sticks (each 3 inches long)

12 ounces hot water

36 ounces hard cider

4 ounces applejack

8 apple slices, for garnish

Place the cloves, nutmeg, allspice, mace, and cinnamon sticks into a large saucepan; add the hot water. Bring the mixture to a boil over high heat. Reduce the heat to low and simmer for 10 minutes.

Strain the mixture through a sieve lined with a double layer of dampened cheesecloth and return it to the pot. Pour in the hard cider and warm over moderate heat until hot. Divide among 8 Irish Coffee glasses; add 1/2 ounce of the applejack and an apple slice to each serving.

Hot Spiked Chocolate

Brandy and hot chocolate create a marriage made in heaven, and if you use Mexican chocolate, which is flavored with almonds and cinnamon, you'll think you're attending the wedding reception. Phone your neighbors.

MAKES 6 SERVINGS

48 ounces prepared hot chocolate

6 ounces brandy

3 ounces dark crème de cacao

Whipped cream

Freshly grated nutmeg, for garnish

Prepare the hot chocolate and pour it into a large bowl. Add the brandy and crème de cacao; stir to blend. Ladle into 6 mugs. Top each serving with whipped cream and a sprinkling of nutmeg.

Hot Toddy

Toddies have been popular among Americans since the 1700s, and at that time, the drink wasn't always heated.

1¹/₂ ounces bourbon, rum, or brandy

2 whole cloves

Pinch of ground mace

Pinch of ground cinnamon

4 to 5 ounces boiling water

Lemon twist and cinnamon sugar, for garnishes

Pour the spirit into an Irish Coffee glass; stir in the cloves, mace, and cinnamon. Add boiling water to almost fill the glass. Add the twist and a sprinkle of cinnamon sugar.

Hudson Bay

1 ounce gin

¹/₂ ounce cherry brandy

¹/₄ ounce Bacardi 151-proof rum

1/2 ounce fresh orange juice

1/4 ounce fresh lime juice

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Hurricane

Batten down the hatches, this drink was created at Pat O'Brien's restaurant in New Orleans, Louisiana, circa 1945.

1 ounce light rum

1 ounce dark rum

1/2 ounce passion fruit juice

1/2 ounce fresh lime juice

1/4 ounce simple syrup (page 33)

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Ideal Cocktail

2 ounces gin

1 ounce dry vermouth

1/2 ounce grapefruit juice

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Imperial Cocktail

1 1/2 ounces gin

3/4 ounce dry vermouth

Dash of maraschino liqueur

Maraschino cherry, for garnish

Pour the gin, vermouth, and maraschino liqueur into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the cherry.

In & Out Martini

The name of this Martini comes from the method used to make it.

2 1/2 ounces gin

Splash of dry vermouth

Pour the gin into a mixing glass two-thirds full of ice cubes. Stir well. Pour the vermouth into a chilled Cocktail glass; swirl to coat the entire interior of the glass. Pour out any excess. Strain the gin into the glass.

Income Tax Cocktail

This is an ideal cocktail to serve on April 15, August 15, or whatever day you finally file your taxes.

1 1/2 ounces gin

3/4 ounce dry vermouth

3/4 ounce sweet vermouth

1 ounce orange juice

2 dashes of Angostura bitters

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

International Cocktail

—Created by King Cocktail Dale DeGroff, New York City.

2 ounces Gentleman Jack Rare Tennessee whiskey

1 ounce Dry Sack sherry

2 dashes of Angostura bitters

Orange twist, for garnish

Pour the whiskey, sherry, and bitters into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Flame the orange twist.

Irish Champagne Cocktail

- 1 sugar cube**
- 2 to 3 dashes of Angostura bitters**
- 1 ounce Irish whiskey**
- 5 ounces champagne or other sparkling wine**
- Lemon twist, for garnish**

Drop the sugar cube into the bottom of a Champagne Flute; sprinkle with the bitters. Pour in the whiskey. Carefully pour in the champagne. Add the twist.

Irish Cherry

Serve this with a chocolate dessert.

- 2 ounces Irish cream liqueur**
- $\frac{1}{2}$ ounce cherry brandy**

Pour both ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Irish Chocolate Martini

- $1\frac{1}{2}$ ounces Baileys Irish cream liqueur**
- $1\frac{1}{2}$ ounces white crème de cacao**
- $1\frac{1}{2}$ ounces vodka**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Irish Chocolate Smooch

- 2 ounces Van Gogh Dutch Chocolate vodka**
- $\frac{3}{4}$ ounce Baileys Irish cream liqueur**
- $\frac{1}{2}$ ounce green crème de menthe**
- $\frac{1}{2}$ ounce white crème de cacao**
- Orange wheel, for garnish**

Pour the chocolate vodka, Irish cream, crème de menthe, and crème de cacao into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Add the orange wheel.

Irish Cinnamon Martini

1¹/₂ ounces Baileys Irish cream liqueur

1¹/₂ ounces Stolichnaya Zinamon vodka

Pour both ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Irish Cobbler

2¹/₂ ounces Irish whiskey

1/2 ounce simple syrup (page 33)

Fresh fruit in season, for garnish

Pour the whiskey and simple syrup into a crushed-ice-filled wine goblet; stir briefly. Add the garnish of choice.

Irish Coffee

When in San Francisco, have one of these at The Buena Vista.

1¹/₂ ounces Irish whiskey

1/2 ounce simple syrup (page 33)

4 ounces hot coffee

Dollop of whipped cream

Dash of green crème de menthe

Pour the whiskey, simple syrup, and coffee into an Irish Coffee glass; stir briefly. Spoon the whipped cream onto the coffee so that it floats on top. Drizzle the crème de menthe over the cream.

Irish Coffee Cocktail #1

1¹/₂ ounces Baileys Irish cream liqueur

1¹/₂ ounces Stolichnaya Kafya vodka

Dollop of whipped cream

Pour the Irish cream and vodka into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Float the whipped cream on top.

Irish Coffee Cocktail #2

3 ounces chilled espresso coffee

2 ounces Irish whiskey

Dollop of whipped cream

Pour the espresso and whiskey into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Float the whipped cream on top.

Irish Coffee Martini

1¹/₂ ounces Baileys Irish cream liqueur

1¹/₂ ounces Stolichnaya Kafya vodka

Pour both ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Irish Collins

2 ounces Irish whiskey

¹/₂ ounce fresh lemon juice

¹/₂ ounce simple syrup (page 33)

5 to 6 ounces club soda

Fresh fruit in season, for garnish

Pour the whiskey, lemon juice, and simple syrup into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Collins glass. Add the club soda; stir briefly. Add the garnish of choice.

Irish Cooler

2¹/₂ ounces Irish whiskey

6 to 7 ounces ginger ale

Lemon twist, for garnish

Pour the whiskey and ginger ale into an ice-filled Collins glass; stir briefly. Add the garnish.

Irish Fizz

If you substitute lime juice for the lemon juice in this recipe, the resultant drink will be considerably more tart.

- 2 ounces Irish whiskey**
- 1 ounce fresh lemon juice**
- 1/2 ounce simple syrup (page 33)**
- 5 to 6 ounces club soda**
- Fresh fruit in season, for garnish**

Pour the whiskey, lemon juice, and simple syrup into a shaker two-thirds full of ice cubes. Shake well; strain into a chilled wine goblet. Add the club soda; stir briefly. Add the garnish of choice.

Irish Julep

- 1 ounce simple syrup (page 33)**
- 3 ounces Irish whiskey**
- 3 large mint sprigs, for garnish**

Pour the simple syrup into a crushed-ice-filled Julep cup; stir well. Add the whiskey; stir until a film of ice forms on the exterior of the Julep cup. Add the mint sprigs.

Irish Old-Fashioned

- 3 dashes of Angostura bitters**
- 1 orange slice**
- 1 lemon wedge**
- 1 maraschino cherry**
- 1 sugar cube**
- 2 1/2 ounces Irish whiskey**

In a Double Old-Fashioned glass, muddle the bitters, orange slice, lemon wedge, and maraschino cherry into the sugar cube. Fill the glass with ice cubes and add the whiskey; stir well.

Irish Peach Martini

1¹/₂ ounces Baileys Irish cream liqueur

1¹/₂ ounces Stolichnaya Persik (peach) vodka

Pour both ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Irish Raspberry Martini

1¹/₂ ounces Baileys Irish cream liqueur

1¹/₂ ounces Stolichnaya Razberi vodka

Pour both ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Irish Rickey

2¹/₂ ounces Irish whiskey

1 ounce fresh lime juice

5 to 6 ounces club soda

Lime wedge, for garnish

Pour the whiskey and lime juice into an ice-filled Highball glass. Add the club soda; stir briefly. Add the lime wedge.

Irish Sangaree

With just a touch of honey from the Irish Mist liqueur, and the aroma from the nutmeg garnish, this is a complex potion.

2 ounces Irish whiskey

¹/₂ ounce ruby port

¹/₂ ounce Irish Mist liqueur

Freshly grated nutmeg, for garnish

Pour the whiskey, port, and Irish Mist into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled wine goblet. Sprinkle with the nutmeg.

Irish Sling

- 2¹/₂ ounces Irish whiskey**
- ¹/₂ ounce cherry brandy**
- ¹/₂ ounce fresh lemon juice**
- 5 to 6 ounces club soda**
- Lemon wedge, for garnish**

Pour the whiskey, cherry brandy, and lemon juice into a shaker two-thirds full of ice cubes; shake well. Strain the drink into an ice-filled Collins glass. Add the club soda; stir briefly. Add the lemon wedge.

Irish Strawberry Martini

- 1¹/₂ ounces Baileys Irish cream liqueur**
- 1¹/₂ ounces Stolichnaya Strasberi vodka**

Pour both ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Irish Vanilla Martini

- 1¹/₂ ounces Baileys Irish cream liqueur**
- 1¹/₂ ounces Stolichnaya Vanil vodka**

Pour both ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Irresistible Manhattan

I'm not sure who created this drink, but the amaretto works just perfectly with both the whisky and the vermouth in this recipe.

- 1¹/₂ ounces blended Canadian whisky**
- 1 ounce sweet vermouth**
- 1 ounce amaretto**
- ¹/₄ ounce maraschino cherry juice
(straight from the jar)**
- Dash of Angostura bitters**

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Is Paris Burning?

Named for the 1966 film starring Jean-Paul Belmondo, Gert Fröbe, Orson Welles, and Leslie Caron, the combination of these two ingredients is a classic.

2 ounces cognac

1 ounce Chambord raspberry liqueur

Pour both ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Island Breeze

MAKES 2 EIGHT-OUNCE DRINKS

2 ripe bananas, peeled and roughly chopped

3 ounces dark rum

3 ounces canned coconut cream

2 dashes of Angostura bitters

Place all of the ingredients into a blender containing 1 cup of ice cubes. Blend well. Pour into 2 chilled wine goblets.

Italian Champagne Cocktail

Even if you are not a fan of the bitter herbal flavors of Campari, you might enjoy this variation on the Champagne Cocktail since the sugar will counteract the bitterness somewhat.

1 sugar cube

1 ounce Campari

5 ounces Prosecco, champagne, or other sparkling wine

Orange twist, for garnish

Drop the sugar cube into the bottom of a Champagne Flute; add the Campari. Carefully pour in the Prosecco. Add the twist.

Italian Coffee

Amaretto is an equally Italian substitute for the Frangelico in this recipe.

- 1 1/2 ounces Frangelico**
- 4 ounces hot coffee**
- Dollop of whipped cream**

Pour the Frangelico and coffee into an Irish Coffee glass; stir briefly. Spoon the whipped cream onto the coffee so that it floats on top.

Italian Stallion Martini

—From *Villa Christina, Atlanta, Georgia*.

- 3 ounces Tanqueray Sterling vodka**
- Splash of Galliano**
- Splash of Frangelico**

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Ivory Coast Martini

—From *The Purple Martini, Denver, Colorado*.

- 3 ounces gin**
- Splash of white crème de cacao**
- Splash of dry vermouth**

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Jack & Coke

- 2 ounces Jack Daniel's Tennessee whiskey**
- 4 ounces Coca-Cola**

Build in an ice-filled Highball glass. Stir briefly.

Jack Rose

Created prior to 1920, and reportedly named for its color, which was compared to a Jacqueminot rose.

- 2 1/2 ounces applejack**
- 1/2 ounce fresh lemon juice**
- 1/4 ounce grenadine**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Jack Rose Royale

- 3 ounces applejack**
- 1/2 ounce Chambord**
- 1/2 ounce fresh lemon juice**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Jade

- 2 ounces light rum**
- 1/2 ounce curaçao**
- 1/2 ounce green crème de menthe**
- 1/2 ounce fresh lime juice**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Jägermonster

- 1 1/2 ounces Jägermeister**
- 1 1/2 ounces grenadine**
- 5 ounces orange juice**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Hurricane glass.

Jamaican Coffee

- 1 1/2 ounces Tia Maria**
- 4 ounces hot coffee**
- Dollop of whipped cream**

Pour the Tia Maria and coffee into an Irish Coffee glass; stir briefly. Float the whipped cream on top.

Jamaican Martini

- 2 ounces dark rum**
- $\frac{1}{2}$ ounce Tia Maria**

Pour both ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Jamaican Quaalude

- 1 ounce Malibu rum**
- 1 ounce Frangelico**
- 1 ounce Baileys Irish cream liqueur**
- 1 ounce milk**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Rocks glass.

Jamaican Ten Speed

—Created by Roger Gobbler, *Café Terra Cotta, Tucson, Arizona.*

- 1 ounce vodka**
- $\frac{3}{4}$ ounce melon liqueur**
- $\frac{1}{4}$ ounce crème de banana**
- $\frac{1}{4}$ ounce Malibu rum**
- $\frac{1}{2}$ ounce half-and-half**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

James Joyce

A variation on the Oriental Cocktail, this was named for the Irish writer because of its Irish whiskey base. As James Joyce noted, “Christopher Columbus, as everyone knows, is honoured by posterity because he was the last to discover America.”

- $1\frac{1}{2}$ ounces Irish whiskey**
- $\frac{3}{4}$ ounce sweet vermouth**
- $\frac{3}{4}$ ounce triple sec**
- $\frac{1}{2}$ ounce fresh lime juice**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Japanese Cocktail

1 1/2 ounces brandy

1/2 ounce orgeat syrup

Dash of Angostura bitters

Pour the brandy, orgeat syrup, and bitters into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Jell-O Shots

1 package Jell-O flavor of choice

8 ounces boiling water

8 ounces vodka

Dissolve the Jell-O in the boiling water; stir very well. Add the vodka and stir well. Pour the mixture into a shallow pan, ice-cube trays, tiny disposable cups, or whatever you choose. Chill until set.

Jersey Lightning

So-called because applejack originated in New Jersey.

2 ounces applejack

1 ounce sweet vermouth

1 ounce fresh lime juice

1/2 ounce simple syrup (page 33)

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Jock Collins

This drink is sometimes called a Scotch Collins, and although it isn't as popular as the Tom Collins, it is a marvelous drink to serve to scotch lovers.

- 2 ounces scotch**
- 1/2 ounce fresh lemon juice**
- 1/2 ounce simple syrup (page 33)**
- 5 to 6 ounces club soda**
- Fresh fruit in season, for garnish**

Pour the scotch, lemon juice, and simple syrup into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Collins glass. Add the club soda; stir briefly. Add the garnish of choice.

Jockey Club Cocktail

This pre-Prohibition cocktail was named for the American Jockey Club and was served at the Waldorf-Astoria bar in New York. The original recipe, though, called for just gin and orange bitters. This is a twenty-first-century variation.

- 2 ounces gin**
- 3/4 ounce amaretto**
- Dash of Angostura bitters**
- Dash of orange bitters**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

John Collins

aka Bourbon Collins.

- 2 ounces bourbon**
- 1/2 ounce fresh lemon juice**
- 1/2 ounce simple syrup (page 33)**
- 5 to 6 ounces club soda**
- Fresh fruit in season, for garnish**

Pour the bourbon, lemon juice, and simple syrup into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled

Collins glass. Add the club soda; stir briefly. Add the garnish of choice.

Journalist Cocktail

This drink appears in a Prohibition-era British cocktail book, so it might have been named for the hard-drinking newspapermen of Fleet Street.

- 2 ounces gin**
- $\frac{1}{4}$ ounce dry vermouth**
- $\frac{1}{4}$ ounce sweet vermouth**
- $\frac{1}{4}$ ounce triple sec**
- $\frac{1}{4}$ ounce fresh lemon juice**
- 2 dashes of orange bitters**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Junior Mint

- 1 $\frac{1}{2}$ ounces white crème de cacao**
- 1 $\frac{1}{2}$ ounces white crème de menthe**
- $\frac{1}{2}$ ounce Malibu rum**
- 1 Junior Mint, for garnish**

Pour the crème de cacao, crème de menthe, and rum into an ice-filled Rocks glass; stir briefly. Pierce the Junior Mint with a sipstick and add it to the drink.

Kahlúa & Cream

- 2 ounces Kahlúa**
- 1 ounce heavy cream**

Pour both ingredients into an ice-filled Rocks glass. Stir, if desired.

Kamikaze

This drink started out as a shooter but has turned more respectable; it's now a sipping cocktail.

- 2 ounces vodka**
- 1/2 ounce triple sec**
- 1/4 ounce fresh lime juice**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Kentucky Black Hawk

- 2 1/2 ounces bourbon**
- 1/4 ounce sloe gin**
- 1/2 ounce fresh lemon juice**
- 1/2 ounce simple syrup (page 33)**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Kentucky Champagne Cocktail

- 1 sugar cube**
- 2 to 3 dashes Peychaud's bitters**
- 1 ounce bourbon**
- 5 ounces champagne or other sparkling wine**
- Lemon twist, for garnish**

Drop the sugar cube into the bottom of a Champagne Flute; add the bitters and bourbon. Carefully pour in the champagne. Add the twist.

Kentucky Colonel

Notable Kentucky Colonels include Lyndon B. Johnson; Winston Churchill; America's first man to orbit the earth, John Glenn; and Mardee Haidin Regan. Honest.

- 2 1/2 ounces bourbon**
- 1/2 ounce Bénédictine**
- Lemon twist, for garnish**

Pour the bourbon and Bénédictine into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the twist.

Kentucky Cowhand

2 ounces bourbon

$\frac{1}{4}$ ounce Southern Comfort

$\frac{1}{4}$ ounce light cream

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Kentucky Distillery Punch

This punch packs a wallop—feel free to dilute it with more club soda or some ginger ale.

MAKES ABOUT 24 SIX-OUNCE SERVINGS

1 750-ml bottle bourbon

1 750-ml bottle dark rum

1 750-ml bottle brandy

6 ounces simple syrup (page 33)

1 cup fresh lemon juice

2 ounces grenadine

1 large block of ice

16 ounces ginger ale

Pour the bourbon, rum, brandy, simple syrup, lemon juice, and grenadine into a nonreactive large pan or bowl; stir well. Cover and refrigerate until chilled, at least 4 hours.

Place the ice in the center of a large punch bowl; add the punch. Pour in the ginger ale.

Kentucky Longshot

Created by the late Bartender Emeritus Max Allen, Jr. of Louisville's Seelbach Hotel as the signature drink for the 1998 Breeder's Cup race.

- 1 1/2 ounces bourbon**
- 1/2 ounce Original Canton Delicate Ginger liqueur**
- 1/2 ounce peach brandy**
- 1 dash each of Peychaud's bitters and Angostura bitters**
- 3 strips candied ginger, for garnish**

Pour the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the candied ginger.

Kentucky Sidecar

- Superfine sugar and a lemon wedge,
for rimming the glass**
- 2 1/2 ounces bourbon**
- 1/2 ounce triple sec**
- 1/2 ounce fresh lemon juice**

Prepare the glass. Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into the sugar-rimmed Cocktail glass.

Kentucky Stinger

- 1 1/2 ounces bourbon**
- 1/4 ounce Southern Comfort**
- 1/4 ounce white crème de menthe**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a crushed-ice-filled wine goblet.

Keoki Coffee

- 1 ounce brandy**
- 1 ounce Kahlúa**
- 4 ounces hot coffee**
- Dollop of whipped cream**

Pour the brandy, Kahlúa, and coffee into an Irish Coffee glass; stir briefly. Spoon the whipped cream onto the coffee so that it floats on top.

Key Lime Pie Martini

And this one would taste like . . . ?

- 1 ounce Licor 43 (aka Quarenta y Tres)**
- 1/2 ounce vodka**
- 1/2 ounce lime juice cordial, such as Rose's**
- 3/4 ounce heavy cream**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

KGB

A top secret recipe.

- 1 1/2 ounces gin**
- 1/2 ounce Kirschwasser**
- 1/4 ounce apricot brandy**
- 1/2 ounce fresh lemon juice**
- 1/2 ounce simple syrup (page 33)**
- Lemon twist, for garnish**

Pour the gin, Kirschwasser, apricot brandy, lemon juice, and simple syrup into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Garnish with the lemon twist.

King Alphonse

Possibly named for the thirteenth-century Spanish king who conquered the city of Jerez in 1264 and owned vineyards in the area.

- 2 ounces Kahlúa**
- Large dollop of whipped cream**

Pour the Kahlúa into an ice-filled Rocks glass. Spoon the whipped cream onto the drink so that it floats on top.

Kir

Named for Canon Felix Kir, Mayor of Dijon from 1945 to 1965, in the Burgundy region of France. Burgundy produces wonderful black currants, and this is where crème de cassis originated.

5 ounces chilled dry white wine

1/4 ounce crème de cassis

Lemon twist, for garnish

Pour the wine and cassis into a wine glass; stir briefly. Add the twist.

Kir Martini

2 1/2 ounces gin

1/2 ounce dry vermouth

1/4 ounce crème de cassis

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Kir Royale

5 ounces chilled champagne or other sparkling wine

1/4 ounce crème de cassis

Lemon twist, for garnish

Pour the champagne and cassis into a Champagne Flute; stir briefly. Add the twist.

Knickerbocker Cocktail

A great Martini variation from the 1930s.

2 ounces gin

1/2 ounce dry vermouth

1/4 ounce sweet vermouth

Lemon twist, for garnish

Pour the gin and both vermouths into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the twist.

Knockout Cocktail

The teaspoon of crème de menthe is the “knockout” drop in this cocktail. Use just a drop if you find that it dominates the drink too much.

1 ounce gin

1 ounce dry vermouth

$\frac{1}{4}$ ounce absinthe substitute, such as Absente, Herbsaint, Pernod, or Ricard

Dash of white crème de menthe

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Kretchma

2 ounces vodka

1 ounce white crème de cacao

$\frac{3}{4}$ ounce fresh lemon juice

$\frac{1}{4}$ ounce grenadine

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Kurant Collins

2 ounces Absolut Kurant vodka

1 ounce fresh lemon juice

$\frac{1}{2}$ ounce simple syrup (page 33)

3 ounces club soda

Pour the vodka, lemon juice, and simple syrup into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Collins glass. Add the club soda; stir briefly.

La Jolla Cocktail

- 2 ounces brandy**
- 1/2 ounce crème de banane**
- 1/2 ounce orange juice**
- 1/2 ounce fresh lemon juice**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Lager & Lime

- 1 to 2 ounces lime juice cordial, such as Rose's**
- 12 ounces chilled lager**

Pour both ingredients into 16-ounce beer glass.

Lark Creek Inn Tequila Infusion

Absolutely fabulous—and totally addictive.

—Created by Bradley Ogden, Lark Creek Inn, Larkspur, California, 1995.

- 1 serrano chile**
- 1 pineapple, peeled and cut into 1-inch chunks**
- 1 tarragon sprig**
- 1 750-ml bottle reposado tequila**

Cut the top and tail from the chile and discard them. Slice the chile lengthwise down the center; discard the seeds. Place the chile into a large glass container; add the pineapple chunks and the tarragon. Pour in the tequila, cover, and set aside in a cool, dark place to rest for 48 to 60 hours.

Strain the mixture through a sieve lined with a double layer of dampened cheesecloth; discard the solids. Return the tequila to the bottle and chill it in the refrigerator or freezer for at least 12 hours. Serve neat, in a Margarita or however you want.

Leap Year

—Created on February 29, 1928, at London's Savoy Hotel.

- 2 ounces gin**
- $\frac{1}{2}$ ounce sweet vermouth**
- $\frac{1}{2}$ ounce Grand Marnier**
- $\frac{1}{4}$ ounce fresh lemon juice**
- Lemon twist, for garnish**

Pour the gin, vermouth, Grand Marnier, and lemon juice into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Add the twist.

Leg Spreader

- $1\frac{1}{2}$ ounces Midori melon liqueur**
- $1\frac{1}{2}$ ounces coconut rum**
- 6 to 8 ounces pineapple juice**
- 2 splashes lemon-lime soda**

Pour the Midori, rum, and pineapple juice into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Hurricane glass. Top with the soda.

Lemon Drop

As guests of a Christmas Day celebration at my house will tell you, this is a great drink served straight up or on the rocks. Don't drink it as a shooter unless you want to fall asleep before Christmas dinner is served.

- Superfine sugar and a lemon wedge,
for rimming the glass**
- 2 ounces citrus vodka**
- $\frac{1}{2}$ ounce triple sec**
- $\frac{1}{2}$ ounce fresh lemon juice**

Prepare the glass. Pour the vodka, triple sec, and lemon juice into a shaker two-thirds full of ice cubes. Shake well. Strain into the sugar-rimmed Cocktail glass.

Lemon Kiss Cocktail

1¹/₂ ounces limoncello

1¹/₂ ounces vodka

Lemon twist, as garnish

Pour the limoncello and vodka into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the twist.

Lemon Wedge Highball

1¹/₂ ounces gin

1 ounce limoncello

4 ounces tonic water

Build in an ice-filled Highball glass. Stir with a sip-stick.

Lemon Wedge Martini

1¹/₂ ounces limoncello

1¹/₂ ounces gin

Lemon twist, as garnish

Pour the limoncello and gin into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Garnish with the twist.

Lemonade Parade

2 ounces fresh lemon juice

¹/₂ ounce simple syrup (page 33)

6 to 8 ounces cold water

Paper-thin lemon slices, for garnish

Pour the lemon juice and simple syrup into an ice-filled Collins glass. Add the cold water; stir briefly. Add the lemon slices.

Lemon-Ginger Fizz

A safe way to slake your thirst.

- 1 ounce fresh lemon juice**
- 1 ounce fresh lime juice**
- 2 ounces ginger beer**
- 4 ounces club soda**

Build in an ice-filled Collins glass; stir briefly.

Lemon-Top

Compare this one to the **Carrot Top**.

- 12 ounces amber ale**
- 2 ounces lemon-lime soda**

Pour the ale into a beer glass and top with the soda.

Licorice Martini

- 2 ounces Kahlúa**
- $\frac{1}{2}$ ounce sambuca**

Pour both ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Limeade Parade

- 2 ounces fresh lime juice**
- $\frac{1}{2}$ ounce simple syrup (page 33)**
- 6 to 8 ounces cold water**
- Paper-thin lime slices, for garnish**

Pour the lime juice and simple syrup into an ice-filled Collins glass. Add the cold water; stir briefly. Add the lime slices.

Liquid Cocaine #1

Liquid Cocaine is fun to order just because of the reaction you get from some bartenders and waitpeople.

1 ounce Southern Comfort

1 ounce dark rum

1 ounce amaretto

1 ounce pineapple juice

Dash of grenadine

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Liquid Cocaine #2

1/2 ounce peppermint schnapps

1/2 ounce Jägermeister

1/2 ounce cinnamon schnapps

Pour the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Pony glass.

Liquid Cocaine #3

1/2 ounce peppermint schnapps

1/2 ounce Jägermeister

1/2 ounce cinnamon schnapps

1/2 ounce dark rum

Pour the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Pony glass.

Liquid Cocaine #4

1/2 ounce Southern Comfort

1/2 ounce dark rum

1/2 ounce amaretto

1/2 ounce pineapple juice

Pour the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Pony glass.

Liquid Heroin

Another “drug drink.”

2 ounces Jägermeister

1/2 ounce peppermint schnapps

Pour the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Liquid Joy

This does not taste like dishwashing detergent, I promise. —Created by Ryan Damm at Harvard University, circa 2000.

2 ounces light rum

3 ounces pineapple juice

3 ounces ginger ale

Build in an ice-filled Highball glass. Stir with a sip-stick.

Long Beach Iced Tea

1/2 ounce vodka

1/2 ounce gin

1/2 ounce light rum

1/2 ounce tequila

1/2 ounce triple sec

1/2 ounce fresh lemon juice

1 1/2 ounces cranberry juice

Lemon wedge, for garnish

Pour the vodka, gin, rum, tequila, triple sec, and both juices into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Highball glass. Add the lemon wedge.

Long Island Iced Tea

- 1/2 ounce vodka**
- 1/2 ounce gin**
- 1/2 ounce light rum**
- 1/2 ounce tequila**
- 1/2 ounce triple sec**
- 1/2 ounce fresh lemon juice**
- Cola**
- Lemon wedge, for garnish**

Pour the vodka, gin, rum, tequila, triple sec, and lemon juice into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Collins glass. Top with the cola. Add the lemon wedge.

Long Kiss Goodnight Martini

- 1 ounce vodka**
- 1 ounce Stolichnaya Vanil vodka**
- 1/2 ounce white crème de cacao**
- White chocolate curl, for garnish**

Pour both vodkas and the crème de cacao into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Hang a white chocolate curl off the edge of the glass.

Louisville Cocktail

This is a variation on the Manhattan, with a touch of Bénédictine—feel free to increase or decrease the liqueur to suit your taste. It's just the drink for Derby Day when you've tired of Mint Juleps.

- 2 ounces bourbon**
- 1/2 ounce sweet vermouth**
- 1/2 ounce Bénédictine**

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Love Potion

1 ounce orange vodka

$\frac{1}{2}$ ounce Chambord raspberry liqueur

$\frac{1}{2}$ ounce cranberry juice

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Pony glass.

Lynchburg Lemonade

Lynchburg, Tennessee, where Jack Daniel's is made, is a dry town. Whiskey, whiskey everywhere—but not a drop to drink.

$1\frac{1}{2}$ ounces Jack Daniel's Tennessee whiskey

$1\frac{1}{2}$ ounces triple sec

1 ounce fresh lemon juice

$\frac{1}{2}$ ounce simple syrup (page 33)

4 ounces lemon-lime soda

Pour all of the ingredients into an ice-filled 16-ounce Mason jar. Stir to blend.

Madeira Cobbler

Madeira was a favorite wine of our Founding Fathers. It has been said that “Washington's taste for Madeira wine shows up with mind-numbing regularity.” He spent over \$6,000 on alcoholic beverages between September 1775 and March 1776.

3 ounces Madeira

$\frac{1}{2}$ ounce simple syrup (page 33)

Fresh fruit in season, for garnish

Pour the Madeira and simple syrup into a wine goblet filled with crushed ice; stir briefly. Add the garnish of choice.

M

Madras

2 ounces vodka

2 ounces orange juice

1 1/2 ounces cranberry juice

Build in an ice-filled Highball glass; stir briefly.

Mai Tai

Vic Bergeron, better known to most people as Trader Vic, created the Mai Tai in the 1940s. Bergeron wrote that after he first made the drink, he “. . . gave two of them to Ham and Carrie Guild, friends from Tahiti, who were there that night. Carrie took one sip and said, ‘*Mai Tai—Roa Ae.*’ In Tahitian this means ‘Out of This World—The Best.’ Well, that was that. I named the drink ‘Mai Tai.’”

1 1/2 ounces dark rum

1 ounce light rum

1 ounce triple sec

1/2 ounce apricot brandy

1 ounce fresh lime juice

1 ounce simple syrup (page 33)

Dash of orgeat syrup

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a large, ice-filled wine goblet.

Maiden's Blush Cocktail

The grenadine provides the blush in this drink that dates back to the 1930s.

2 ounces gin

1/2 ounce white curaçao

1/2 ounce fresh lemon juice

Dash of grenadine

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Maiden's Prayer

- 1 ounce gin**
- 1 ounce triple sec**
- 1/2 ounce fresh lemon juice**
- 1/2 ounce orange juice**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Malibu Bay Breeze

- 2 ounces Malibu rum**
- 2 ounces cranberry juice**
- 2 ounces pineapple juice**

Pour all of the ingredients into an ice-filled Highball glass; stir briefly.

Malibu Sunrise

- 2 ounces Malibu rum**
- 4 to 6 ounces orange juice**
- 1 ounce grenadine**

Pour the rum and orange juice into an ice-filled Highball glass; stir briefly. Quickly pour the grenadine down the side of the glass so it sinks to the bottom and then spirals up of its own volition.

Mamie Taylor

What you'd get if Mamie Eisenhower married Zachary Taylor. In fact, Margaret Taylor, Zachary's wife, was nicknamed "Mamie."

- 2 ounces scotch**
- 5 ounces ginger ale**
- 1 ounce fresh lemon juice**

Build in a Highball glass three-quarters full of crushed ice. Stir briefly.

Man o' War

One of the greatest horses there ever was, Man o' War (1917–1947) ran 21 races, winning all but one when he finished second to a horse named Upset in 1919 at Saratoga. His defeat was so unbelievable that the jockeys of both Man o' War and Upset were denied racing licenses by The Jockey Club the following year due to suspicions of race fixing.

- 2 ounces bourbon**
- 1 ounce white curaçao**
- 1/2 ounce sweet vermouth**
- 1/2 ounce fresh lime juice**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Mandrintini #1

—Created by Peter George, Trotters, Port of Spain, Trinidad.

- 2 1/2 ounces Absolut Mandrin vodka**
- 3/4 ounce orange juice**
- 3/4 ounce cranberry juice**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Mandrintini #2

- 2 1/2 ounces Absolut Mandrin vodka**
- 3/4 ounce orange juice**
- 3/4 ounce Cointreau**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Manhattan

Created in the late 1700s, the Manhattan was one of the first popular drinks to use vermouth. It has spawned many children, the Rob Roy and the Preakness Cocktail among them.

- 2 1/2 ounces rye, bourbon, or blended whiskey**
- 3/4 ounce sweet vermouth**
- 2 dashes of Angostura bitters**
- Maraschino cherry, for garnish**

Pour the whiskey, vermouth, and bitters into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the cherry.

Manhattan, Dry

- 2 1/2 ounces rye, bourbon, or blended whiskey**
- 3/4 ounce dry vermouth**
- 2 dashes of Angostura bitters**
- Lemon twist, for garnish**

Pour the whiskey, vermouth, and bitters into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the twist.

Manhattan, Perfect

- 2 1/2 ounces rye, bourbon, or blended whiskey**
- 1/2 ounce sweet vermouth**
- 1/2 ounce dry vermouth**
- 2 dashes of Angostura bitters**
- Maraschino cherry and a lemon twist, for garnish**

Pour the whiskey, both vermouths, and the bitters into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the garnishes.

Manila Fizz

- 2 ounces gin**
- Dash of simple syrup (page 33)**
- 1 egg**
- 3 ounces root beer**

Pour the gin and simple syrup into a shaker two-thirds full of ice cubes; add the egg. Shake very well. Strain into a Collins glass three-quarters full of crushed ice. Add the root beer; stir.

Mansion Martini

—From the *Mansion on Turtle Creek, Dallas, Texas.*

Splash of tequila

3 ounces Bombay Sapphire gin or Stolichnaya Cristall vodka

2 jalapeño-stuffed olives, for garnish

Rinse a chilled Cocktail glass with the tequila; pour out any excess. Pour the gin or vodka into a mixing glass two-thirds full of ice cubes. Stir well. Strain into the Cocktail glass. Add the olives.

Maraschino Martini

2 1/2 ounces gin

1/4 ounce dry vermouth

1/4 ounce maraschino liqueur

Dash of Peychaud's bitters

Maraschino cherry, for garnish

Pour the gin, vermouth, maraschino liqueur, and bitters into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the cherry.

Mardeeni

A delicious drink, if I do say so myself.

Granulated sugar and 1 teaspoon finely grated orange zest, for rimming the glass

3 ounces orange-flavored vodka

Splash of Lillet Blanc

Orange twist, for garnish

Stir the sugar and the orange zest together and use it to rim a chilled Cocktail glass. Pour the vodka and Lillet into a mixing glass two-thirds full of ice. Stir well. Strain into the glass. Add the twist.

Margarita

Margarita Sames, a socialite from San Antonio, Texas, claims to have created this drink in the 1940s, when she threw extravagant parties at her ranch. It's said that she

first made the drink for Nicky Hilton of the hotel Hiltons, and her husband not only named the drink for her, he also had a set of glasses made that were etched with her name.

Kosher salt and a lime wedge, for rimming the glass

3 ounces white tequila

2 ounces Cointreau or triple sec

1 ounce fresh lime juice

Prepare the glass. Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into the salt-rimmed Cocktail glass.

Maria Sta Note

—Adapted from a recipe from Joseph Bastianich, co-owner, Esca, New York City.

1 sugar cube

Dash of grappa

Dash of limoncello

Chilled Prosecco

Place the sugar cube into a Champagne Flute and soak it with the grappa. Add the limoncello. Top with the Prosecco.

Marin-i-tini

—Adapted from a recipe by Manne Hinojosa, Walnut Creek Yacht Club, Walnut Creek, California.

1 1/2 ounces Pearl Vodka

1/2 ounce Cointreau

1/2 ounce peach schnapps

1/2 ounce fresh lime juice

1/4 ounce blue curaçao

Lime twist, for garnish

Pour the vodka, Cointreau, schnapps, and lime juice into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Gently pour the blue curaçao down the side of the glass so that it rests on the bottom. Add the twist.

M

Marmalade Martini

This is jammin'.

- 2 ounces gin**
- 1/4 ounce dry vermouth**
- 1 teaspoon orange marmalade**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Martinez

Arguably, the predecessor of the Martini, this drink dates back to the 1880s, and it's been suggested that it came about as a gin-based variation of the Manhattan.

- 2 ounces gin**
- 1/2 ounce sweet vermouth**
- 1/4 ounce maraschino liqueur**
- 1/2 ounce simple syrup (page 33)**

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Martini

The Martini has been around for about 100 years. It slowly evolved from a drink made with equal parts of gin and dry vermouth, with orange bitters as an additional ingredient that didn't disappear until the 1940s, to a drink that sometimes barely sees the vermouth bottle. This is a cocktail that everyone wants to be made "their" way, so be prepared to go through some strange rituals when making this one. One writer in the 1960s suggested that, by placing a light bulb close to a bottle of dry vermouth and putting a bottle of gin on the other side, enough vermouth would be "radiated" into the gin to make the perfect dry Martini.

Martini, Dry

- 3 ounces gin**
- 1/2 ounce dry vermouth**
- Lemon twist or cocktail olive, for garnish**

Pour the gin and vermouth into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the garnish.

Martini, Extra Dry

3 ounces gin

$\frac{1}{4}$ ounce dry vermouth

Lemon twist or cocktail olive, for garnish

Pour the gin and vermouth into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the garnish.

Martini, Medium

2 $\frac{1}{2}$ ounces gin

$\frac{3}{4}$ ounce dry vermouth

Lemon twist or cocktail olive, for garnish

Pour the gin and vermouth into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the garnish.

Martini, Sweet

2 $\frac{1}{2}$ ounces gin

$\frac{1}{4}$ ounce sweet vermouth

Lemon twist, for garnish

Pour the gin and vermouth into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the twist.

Martini Jo

—Created by Chef Jean Joho, Brasserie Jo, Chicago, Illinois.

3 $\frac{1}{2}$ ounces Skyy vodka

$\frac{1}{2}$ ounce Lillet Rouge

Orange twist, for garnish

Pour the vodka and Lillet into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the twist.

Mary Pickford

Named for the popular silent-screen movie actress, who played in 238 films between 1908 and 1942.

- 2 ounces light rum**
- 1 ounce pineapple juice**
- Dash of maraschino liqueur**
- Dash of grenadine**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Maurice

Chevalier anyone? This is a variation on the pre-Prohibition drink, the Bronx Cocktail, that appeared in Europe during the 1920s.

- 2 ounces gin**
- $\frac{1}{4}$ ounce dry vermouth**
- $\frac{1}{4}$ ounce sweet vermouth**
- $\frac{1}{4}$ ounce absinthe substitute, such as Absente, Pernod, Herbsaint, or Ricard**
- 1 ounce fresh orange juice**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Melon Ball

- 1 $\frac{1}{2}$ ounces Midori melon liqueur**
- 1 ounce vodka**
- 2 ounces pineapple juice**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Rocks glass.

Merry Widow

Created at the Waldorf-Astoria to celebrate the 1907 Broadway opening of Franz Lehar's operetta of the same name. The show was so popular that unauthorized products, including a line of corsets, called themselves "Merry Widow" to cash in on the craze.

1 1/2 ounces Dubonnet Rouge

1 1/2 ounces dry vermouth

Pour both ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Metropolitan

A variation on the Cosmopolitan that is oh, so fine.

—Created by Chuck Coggins at Marion's Continental Restaurant and Lounge in downtown Manhattan.

2 1/2 ounces Absolut Kurant vodka

1/2 ounce lime juice cordial, such as Rose's

1/2 ounce fresh lime juice

1/2 ounce cranberry juice

Lime wedge, for garnish

Pour the vodka, lime cordial, lime juice, and cranberry juice into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Add the lime wedge.

Mexican Coffee

1 1/2 ounces Kahlúa

4 ounces hot coffee

Dollop of whipped cream

Pour the Kahlúa and coffee into an Irish Coffee glass; stir briefly. Spoon the whipped cream onto the coffee so that it floats on top.

Michel Martini

2 1/2 ounces Stolichnaya Vanil vodka

1/4 ounce Stolichnaya Zinamon vodka

3 coffee beans

Pour both vodkas into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the coffee beans.

M

Midnight Special Cocktail

Probably named for the song of the same name, which has no known composer; Leadbelly's arrangement is usually cited as being the best.

- 2 ounces gin**
- 1 ounce apricot nectar**
- 2 dashes of Angostura bitters**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Midori Green Russian

- 1 ¹/₂ ounces Midori melon liqueur**
- 1 ¹/₂ ounces vodka**
- 2 to 4 ounces heavy cream**

Build in an ice-filled Rocks glass. Stir briefly.

Midsummer Dream

- 5 fresh strawberries, hulled**
- 2 ounces vodka**
- 1 ounce Kirschwasser**
- ¹/₂ ounce strawberry liqueur**
- 2 to 6 ounces Schweppes Russian or other light raspberry soda**

Puree the strawberries in a blender. Scrape the puree into a shaker two-thirds full of ice. Add the vodka, Kirschwasser, and strawberry liqueur. Shake well. Strain into a chilled wine goblet. Top with the raspberry soda to taste.

Mikhail's Martini

- 2 ounces Stolichnaya Kafya vodka**
- ¹/₄ ounce Stolichnaya Vanil vodka**
- 3 or 5 coffee beans, for garnish**

Pour both vodkas into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the coffee beans.

Milky Way Martini

Referring to the galaxy or the candy bar?

2 ounces Stolichnaya Vanil vodka

2 ounces Godiva chocolate liqueur

1 ounce Baileys Irish cream liqueur

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Millennium Manhattan

2 ounces bourbon

1 ounce sweet vermouth

$\frac{1}{2}$ ounce peach schnapps

3 dashes of Angostura bitters

Maraschino cherry, as garnish

Pour the bourbon, vermouth, schnapps, and bitters into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the cherry.

Millionaire Cocktail #1

In the early twentieth century there was a Millionaire Cocktail made with gin, dry vermouth, and grenadine. The ingredients in this version were detailed in a 1930s cocktail book. Millionaire Cocktails #2 and #3 have been omitted intentionally; see Millionaire Cocktail #4.

1 $\frac{1}{2}$ ounces dark rum

$\frac{1}{2}$ ounce sloe gin

$\frac{1}{2}$ ounce apricot brandy

$\frac{1}{2}$ ounce fresh lime juice

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

M

Millionaire Cocktail #4

Adapted from a recipe by Dr. Cocktail (Ted Haigh).

- 2 ounces Myers's rum**
- 1 ounce sloe gin**
- 1 ounce apricot brandy**
- 1 ounce fresh lime juice**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Millionaire's Margarita

—Adapted from a recipe by well-known beverage consultant Steve Olsen, New York City.

- 2 ounces El Tesoro de Don Felipe Paradiso Añejo tequila**
- 1/2 ounce Grand Marnier Cuvée du Centenaire**
- 1 1/2 ounces fresh lime juice**
- Lime wheel or orange wedge, for garnish**

Pour the tequila, Grand Marnier, and lime juice into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass or ice-filled Rocks glass. Add the garnish.

Mimosa

Many people forget to put the triple sec in this drink—don't be one of them.

- 1/2 ounce triple sec**
- 1 ounce fresh orange juice**
- 4 ounces champagne or other sparkling wine**
- Orange wheel, for garnish**

Pour the triple sec, orange juice, and champagne into a Champagne Flute. Stir briefly. Add the orange wheel.

Mind Eraser

A sister to the shooter, this cocktail looks like a Pousse-Café but is drunk in one gulp through a straw.

- 1/2 ounce Kahlúa**
- 1/2 ounce vodka**
- 1/2 ounce club soda**

Pour the ingredients, in the order given, over the back of a spoon into a Pousse-Café glass, floating one on top of the other. Place a short straw in the glass and drink from the bottom up in one go.

Minnesota Manhattan

—Created by Jaqui Smith, Grange Hall, New York City.

2 1/2 ounces Stolichnaya Okhotnichya vodka

1 ounce sweet vermouth

2 dashes of Angostura bitters

Maraschino cherry, as garnish

Pour the vodka, vermouth, and bitters into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the cherry.

Mint Julep #1

A drink for the first Saturday in May, when the Kentucky Derby is run in Louisville, Kentucky, the Mint Julep dates back to at least the early 1800s. In 1806, *Webster's Dictionary* defined julep as “a kind of liquid medicine,” but three years prior to that, an Englishman described it as, “A dram of spirituous liquor that has mint in it, taken by Virginians of a morning.”

It's likely that the Mint Julep was originally made with brandy and/or peach brandy, but bourbon is now the accepted base liquor.

3 ounces bourbon

1 ounce simple syrup (page 33)

Bouquet of fresh mint

Fill a Julep Cup or Highball glass with crushed ice. Add the liquids, stir, add more ice, and stir again until ice forms on the outside of the cup. Add the bouquet of mint. Serve with 3 or 4 short straws.

M

Mint Julep #2

Bouquet of fresh mint

1 ounce simple syrup (page 33)

3 ounces bourbon

Take 5 or 6 leaves from the bouquet of mint and muddle them with the simple syrup in the bottom of a Julep Cup or Highball glass. Fill the glass with crushed ice, add the bourbon, stir, add more ice, and stir again until ice forms on the outside of the vessel. Add the remaining mint as a garnish. Serve with 3 or 4 short straws.

Mint Julep #3 (made ahead of time)

MAKES ABOUT 12 DRINKS

10 ounces simple syrup (page 33)

8 ounces hot water

Bouquet of fresh mint

1 quart bourbon

Bring the simple syrup and hot water to a boil in a small saucepan. Add the mint and stir briefly. Remove the pan from the heat, cover, and set aside to cool to room temperature, about 1 hour.

Add the mixture to the bourbon. When you build the individual drinks, you will need more fresh mint for garnishes. Build the drinks as described in recipes #1 and #2.

Mint Martini

—From Boulevard restaurant, San Francisco, California.

1¹/₂ ounces vodka

Splash of green crème de menthe

Miniature candy cane, for garnish

Pour the vodka and crème de menthe into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the candy cane.

Minttini

- 2 ounces vodka**
- 1 ounce white crème de menthe**
- $\frac{1}{2}$ ounce dry vermouth**

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Mithering Bastard

- $1\frac{1}{2}$ ounces scotch**
- $\frac{1}{2}$ ounce triple sec**
- 1 ounce orange juice**

Build in an ice-filled Rocks glass. Stir well.

Mocha Martini

- $2\frac{1}{2}$ ounces vodka**
- 1 ounce white or dark crème de cacao**
- $\frac{1}{2}$ ounce Kahlúa**

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Modern Cocktail

This drink was “modern” in the 1920s, and the original recipe called for a dash of orange bitters, too.

- 2 ounces scotch**
- $\frac{1}{2}$ ounce dark rum**
- 2 dashes of absinthe substitute, such as Absente, Pernod, Herbsaint, or Ricard**
- Dash of fresh lemon juice**
- Maraschino cherry, for garnish**

Pour the scotch, rum, absinthe substitute, and lemon juice into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Add the cherry.

M

Mojito

A Cuban drink that probably made its way to the United States during the 1920s when Americans went to Havana to get a legal drink during Prohibition. The Mojito has become incredibly popular in the past few years, and deservedly so. Hemingway sipped Mojitos at La Bodeguita in Havana, and I've been told that a piece of cardboard hangs behind the bar there, inscribed with the following words, written by him: "My Mojito in La Bodeguita, My Daiquiri in El Floridita."

- 6 to 8 fresh mint leaves**
- 3/4 ounce simple syrup (page 33)**
- 1/2 lime, cut into several wedges**
- 2 ounces light rum**
- 2 ounces club soda**
- Lime wedge, for garnish**

Place the mint leaves, simple syrup, and lime wedges in the bottom of a Highball glass; muddle well. Fill the glass with crushed ice. Add the rum and club soda; stir briefly. Add the lime wedge.

Monkey Gland Cocktail #1

A popular drink in Europe in the 1920s, this is the American version that calls for Bénédictine. The next recipe is the original formula.

- 2 1/2 ounces gin**
- 1/2 ounce fresh orange juice**
- 1/2 ounce Bénédictine**
- Splash of grenadine**

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Monkey Gland Cocktail #2

- 2 1/2 ounces gin**
- 1/2 ounce fresh orange juice**
- 1/2 ounce absinthe substitute, such as Absente, Pernod, Ricard, or Herbsaint**
- Splash of grenadine**

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Monk's Coffee

Named for the Carthusian monks who first concocted Chartreuse in the 1700s.

1 1/2 ounces green Chartreuse

4 ounces hot coffee

Dollop of whipped cream

Pour the Chartreuse and coffee into an Irish Coffee glass; stir briefly. Float the whipped cream on top.

Morning Glory Fizz

2 ounces vodka

1/2 ounce white crème de cacao

1 ounce light cream

4 ounces club soda

Freshly grated nutmeg, for garnish

Pour the vodka, crème de cacao, and cream into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Collins glass. Add the club soda; stir well. Sprinkle with the nutmeg.

Moscow Mule



Created during the 1940s at the Cock and Bull in Los Angeles, this was the drink that first got Americans drinking vodka on a regular basis. It was originally served in small copper tankards.

2 ounces vodka

1 ounce fresh lime juice

4 to 6 ounces ginger beer

Lime wedge, for garnish

Pour the vodka, lime juice, and ginger beer into an ice-filled Highball glass. Stir briefly. Add the lime wedge.

M

Mouth Margarita

This is a fun drink to make—I've even heard of a bar in New Jersey where they spin you around in a dentist's chair to properly mix the cocktail.

- 3/4 ounce white tequila**
- 1/2 ounce triple sec**
- 1/4 ounce fresh lime juice**

Pour all three ingredients into the drinker's mouth. Grasp his or her head and shake vigorously (but not too vigorously). When well blended, the drinker may swallow.

Mud Puddle Masterpiece

Bravo, Maestro!

- 1 3/4 ounces Van Gogh Dutch Chocolate vodka**
- 3/4 ounce Godiva Chocolate liqueur**
- 1/2 ounce Frangelico**
- 1/2 ounce Baileys Irish cream liqueur**
- Chocolate shavings, for garnish**

Pour the vodka and three liqueurs into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Sprinkle with the chocolate shavings.

Mudslide

- 1 ounce Kahlúa**
- 1 ounce vodka**
- 1 ounce Baileys Irish cream liqueur**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Naked Girl Scout

- 3/4 ounce Godiva chocolate liqueur**
- 3/4 ounce peppermint schnapps**

Pour both ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Pony glass.

Naked Martini

“Remember: conservatism is not desirable where gin and pleasure are concerned.” —*Isaac Stern*

3 ounces gin

Lemon twist or cocktail olive, for garnish

Pour the gin into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the garnish.

Navy Grog

Named for eighteenth-century British Admiral Vernon Gordon, who ordered that rations of rum and water be served to sailors as a restorative. Gordon was known as “Old Grog,” because his coat was made from a coarse cloth known as grogram.

$\frac{1}{2}$ ounce light rum

$\frac{1}{2}$ ounce amber or gold rum

$\frac{1}{2}$ ounce dark rum

$\frac{1}{2}$ ounce Grand Marnier

1 ounce grapefruit juice

1 ounce orange juice

1 ounce pineapple juice

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Collins glass.

Grog

Mark your calendar for **Black Tot Day**—July 31st. The date marks the anniversary of the end of free daily rum for British soldiers, who had their rations taken away from them in 1970, over 200 years after the tradition was started by Admiral Edward Vernon, a British naval officer. Because Vernon wore a coat made of grogram, a coarse cloth, his nickname was “Old Grog,” and the rations of rum and water he prescribed for the sailors became known as Grog.

N

Negroni

This variation on the Americano is said to have been the creation of Count Negroni in the late 1800s. Apparently everyone at the Count's local bar was drinking Americanos, and he didn't want to be seen drinking such a common potion. Many people now drink Negronis made with vodka in place of the gin.

1 ounce gin

1 ounce sweet vermouth

1 ounce Campari

Orange wheel, for garnish

Pour the gin, vermouth, and Campari into an ice-filled Rocks glass. Stir briefly. Add the orange wheel.

Nelson's Blood

1 ounce ruby port

Chilled champagne or other sparkling wine

Build in a Champagne Flute.

New Orleans Cocktail

Absinthe was very popular in New Orleans before it was made illegal in 1912. In fact, there's still a bar on Bourbon Street called The Old Absinthe House.

2 ounces bourbon

1/2 ounce absinthe substitute, such as Absente, Pernod, Herbsaint, or Ricard

1/2 ounce simple syrup (page 33)

1/2 ounce fresh lemon juice

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

New Orleans Milk Punch

2 ounces bourbon

$\frac{1}{2}$ to 1 ounce dark crème de cacao

3 to 5 ounces milk

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Rocks or Highball glass. Sprinkle with nutmeg or cinnamon, if desired.

New Orleans Pink Gin

The Pink Gin is a British drink, but when made with Peychaud's bitters, a product made in New Orleans, and served chilled, it becomes all-American.

3 dashes of Peychaud's bitters

$2\frac{1}{2}$ ounces Plymouth gin

Pour both ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

New York Cocktail

If I can make it there . . .

2 ounces blended Canadian whisky

$\frac{1}{2}$ ounce fresh lemon juice

$\frac{1}{2}$ ounce simple syrup (page 33)

Dash of grenadine

Lemon twist, for garnish

Pour the whisky, lemon juice, simple syrup, and grenadine into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Add the twist.

Ninja

A drink that sneaks up on you.

$\frac{1}{2}$ ounce dark crème de cacao

$\frac{1}{2}$ ounce Midori melon liqueur

$\frac{1}{2}$ ounce Frangelico

Layer in order into a Pony glass.

Norman's Watermelon Martini

Created by master bartender Norman Bukofzer, New York City.

2 1/2 ounces gin

1/4 ounce Marie Brizard watermelon liqueur

Juice of a lime wedge

Lemon twist, for garnish

Pour the gin, liqueur, and lime juice into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the twist.

Nut & Berry Martini

2 ounces Chambord raspberry liqueur

2 ounces Frangelico

Pour both ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Nutty Martini

—From The Purple Martini, Denver, Colorado.

3 ounces vodka

Splash of Frangelico

Pour both ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Nyquil

And this would taste like . . . ? Say goodnight, Gracie.

3/4 ounce vodka

1/4 ounce Jägermeister

2 drops of green food coloring

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Pony glass.

Oatmeal Cookie

1 ounce Baileys Irish cream liqueur

1 ounce Jägermeister

- 1 ounce butterscotch schnapps**
- 1/2 ounce cinnamon schnapps**
- 6 to 8 golden raisins, for garnish**

Pour the Irish cream, Jägermeister, and both schnapps into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass or an ice-filled Highball glass. Thread the raisins on a cocktail pick and garnish with it.

Oktoberfest Punch

Oktoberfest is usually celebrated by beer drinkers, so this must be for the people who aren't fond of ale or lager. The German festival began in 1810, when Crown Prince Ludwig of Bavaria married Princess Therese of Saxon-Hildburghausen. The festivities lasted for five full days and ended with a horse race held on a green named "Theresienwiese" (Theresa's green) in honor of the bride. Over the following years the horse race was repeated every October, and Oktoberfest was born.

MAKES ABOUT 24 SIX-OUNCE SERVINGS

- 1 750-ml bottle dry red wine**
- 2 750-ml bottles dry white wine**
- 3 ounces sweet vermouth**
- 3 ounces dry vermouth**
- 8 ounces applejack**
- 8 ounces citrus vodka**
- 8 ounces peach schnapps**
- 8 ounces cranberry juice**
- 2 ounces simple syrup (page 33)**
- 1 large block of ice**
- Orange and lemon wheels, for garnish**

Pour all of the wines, vermouths, applejack, citrus vodka, peach schnapps, cranberry juice, and simple syrup into a large pan or bowl. Cover and refrigerate for at least 4 hours. Place the block of ice in the center of a large punch bowl. Pour in the punch; add the garnishes.

Old-Fashioned

This classic cocktail has changed greatly over the years: The original probably was made with rye whiskey, but many people now prefer blended Canadian whisky. Muddling the fruit with the bitters and sugar is essential, although there was no fruit save for a twist of lemon in the original nineteenth-century recipes for this drink.

- 3 dashes of Angostura bitters**
- 1 orange slice**
- 1 lemon wedge**
- 1 maraschino cherry**
- 1 sugar cube**
- 2 ¹/₂ ounces blended Canadian whisky**

In a Double Old-Fashioned glass, muddle the bitters, orange slice, lemon wedge, and maraschino cherry into the sugar cube. Fill the glass with ice cubes. Add the whisky; stir well.

Old San Juan Cocktail

- 1 ¹/₂ ounces amber rum**
- ¹/₂ ounce cranberry juice**
- 1 ounce fresh lime juice**
- Lime wedge, for garnish**

Pour the rum, cranberry juice, and lime juice into a mixing glass two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Add the lime wedge.

Olympic Cocktail

- 1 ¹/₂ ounces brandy**
- ¹/₂ ounce triple sec**
- ¹/₂ ounce fresh orange juice**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Olympic Gold Martini

—Created by Michael R. Vezzoni, *The Four Seasons Hotel, Seattle, Washington.*

1 ounce Bombay Sapphire gin

1 1/2 ounces Absolut Citron vodka

Splash of Original Canton Delicate Ginger liqueur

Dash of Martel Cordon Bleu cognac

Lemon twist, for garnish

Pour the gin, vodka, ginger liqueur, and cognac into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the lemon twist.

1-900-FUK-MEUP

One internet poll cited this as the most-requested cocktail among its respondents. Hmmm, I think they just like to say the words.

1/2 ounce Absolut Kurant vodka

1/4 ounce Grand Marnier

1/4 ounce Chambord raspberry liqueur

1/4 ounce Midori melon liqueur

1/4 ounce Malibu rum

1/4 ounce amaretto

1/2 ounce cranberry juice

1/4 ounce pineapple juice

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Opal Cocktail

One 1930s recipe for this drink calls for orange-flower water instead of the orange bitters; you might want to give that variation a try.

- 1 1/2 ounces gin**
- 1/2 ounce triple sec**
- 1 ounce orange juice**
- 2 dashes of orange bitters**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Opening Cocktail

This is a sweet variation on the Manhattan, using Canadian whisky instead of bourbon.

- 2 ounces blended Canadian whisky**
- 1/4 ounce sweet vermouth**
- 2 dashes of grenadine**
- 2 dashes of Angostura bitters**

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Opera Cocktail

“Going to the opera, like getting drunk, is a sin that carries its own punishment with it.” —*Hannah More* (1745–1833), *British writer, reformer, philanthropist*

- 2 ounces gin**
- 1/2 ounce Dubonnet Rouge**
- 1/2 ounce maraschino liqueur**

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Orange Blossom Cocktail

- 2 ounces gin**
- 2 ounces orange juice**
- Orange wheel, for garnish**

Pour the gin and orange juice into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Add the orange wheel.

Orange Grove Cocktail

A variation on the Orange Blossom. Just the thing when picking oranges?

- 1 ounce gin**
- 1 ounce dry vermouth**
- 1 ounce orange juice**
- 2 dashes of orange bitters**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Orange Mandarin Martini

—From *The Purple Martini*, Denver, Colorado.

- 3 ounces Stolichnaya Ohranj vodka**
- Splash of Grand Marnier**
- Orange slice, for garnish**

Pour the vodka and Grand Marnier into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the orange slice.

Orangeade Parade

- 4 ounces fresh orange juice**
- $\frac{1}{4}$ ounce grenadine**
- 2 ounces club soda**

Build in an ice-filled Collins glass; stir briefly.

Oreo Cookie

According to the Oreo website, the cookie, which debuted in 1912, could have been named in any of the following ways:

- Some say the name came about because it just seemed like a nice, melodic combination of sounds with just a few catch letters and it was easy to pronounce.
- Others attest that the name is based on the French word for gold (*or*), a color used on early package designs.
- There's a tale that the name comes from the Greek word for mountain (*oreo*) and that the name was applied because the first test version was, if you can imagine this, hill shaped.
- Legend also has it that the Oreo was named by taking the "RE" out of cream and sandwiching it between the two "O"s from the word chocolate . . . just like the cookie.

1/2 ounce Kahlúa

1/2 ounce white crème de cacao

1/2 ounce Baileys Irish cream liqueur

Splash of vodka

Layer all of the ingredients in a Pony glass.

Oriental Cocktail

1 1/2 ounces bourbon

1/2 ounce sweet vermouth

1/2 ounce triple sec

1/2 ounce fresh lime juice

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Pacific Rim #1

The gin version, created by Ginger DiLello, Philadelphia Fish and Company, Philadelphia.

3 ounces vodka

1/2 ounce Original Canton Delicate Ginger liqueur

Strip of crystallized ginger

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the ginger garnish.

Pacific Rim #2

The vodka version, also created by Ginger DiLello, Philadelphia Fish and Company, Philadelphia.

2 ounces gin

1 ounce Original Canton Delicate Ginger liqueur

Strip of crystallized ginger

Stir and strain into a chilled Martini glass. Add the crystallized ginger garnish.

Paddy Cocktail

A variation on the Manhattan, this one stars Irish whiskey.

1 1/2 ounces Irish whiskey

1 ounce sweet vermouth

2 dashes of Angostura bitters

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Palmer Cocktail

There was a drink with this name in the 1930s made with whiskey, lemon juice, and bitters. This version's far more interesting.

2 1/2 ounces gin

1/2 ounce sweet vermouth

1/2 ounce maraschino liqueur

1/2 ounce fresh lemon juice

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Pan Galactic Gargle Blaster

What does this name mean?

- 1/2 ounce vodka**
- 1/2 ounce triple sec**
- 1/2 ounce Yukon Jack liqueur**
- 1/2 ounce peach schnapps**
- 1/2 ounce Jack Daniel's Tennessee whiskey**
- 1/2 ounce fresh lime juice**
- 1/2 ounce cranberry juice**
- Lemon-lime soda**

Build in an ice-filled Collins glass, filling it with the soda. Stir with a long straw.

Panama Cocktail

This was the predecessor to the Brandy Alexander.

- 1 ounce brandy**
- 1 ounce white crème de cacao**
- 1 ounce light cream**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Paradise Cocktail

Paradise comes from the Persian word, *pardes*, meaning a “pleasure-ground” or “king’s garden.”

- 2 ounces gin**
- 1 ounce apricot brandy**
- 1 ounce orange juice**
- Dash of lemon juice**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Paris Is Burning

Named for Jennie Livingston's universally acclaimed documentary about Harlem's drag queen balls. The film won many awards, including the Grand Jury Prize at the

Sundance Film Festival, and the 1990 San Francisco International Lesbian & Gay Film Festival Audience Award for Best Documentary.

2 ounces cognac

$\frac{1}{2}$ ounce Chambord raspberry liqueur

Lemon twist, for garnish

Pour the cognac and Chambord into a Brandy Snifter. Heat in a microwave for 20 seconds on high power. Garnish with the twist.

Parisian Cocktail

This formula dates back to London in the 1920s.

1 ounce gin

1 ounce dry vermouth

1 ounce crème de cassis

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

PB&J

The first patent for peanut butter was submitted in 1895 by the Kellogg brothers, who eventually discarded the product, and Joseph Lambert, one of their former employees, started selling the machines they had used to grind the peanuts.

In 1904 at the Universal Exposition, a businessman named C. H. Summer introduced peanut butter to the American nation at large, and four years later, Crema Products started selling peanut butter. Crema is the oldest peanut butter company still in operation.

$\frac{1}{2}$ ounce vodka

$\frac{1}{2}$ ounce Chambord raspberry liqueur

$\frac{1}{2}$ ounce Frangelico

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Pony glass.

Peach and Lemon Champagne Punch

MAKES 30 TO 40 SIX-OUNCE PUNCH CUPS

- 16 ounces chilled simple syrup (page 33)**
- 1 750-ml bottle chilled citrus vodka or rum**
- 1 750-ml bottle chilled dry sherry**
- 8 ounces chilled peach schnapps**
- 4 ounces maraschino liqueur**
- 4 750-ml bottles chilled champagne or sparkling wine**
- 1 liter chilled lemon-lime soda**
- 1 large block of ice**
- 6 peaches, stoned and sliced, for garnish**

Stir all of the liquids together in a large punch bowl. Add the block of ice; garnish with the peach slices.

Peach Brandy Julep

It's very probable that peach brandy was the base of America's earliest Juleps.

- 3 ounces peach brandy**
- 2 dashes of Angostura bitters**
- 3 large mint sprigs, for garnish**

Pour the peach brandy and the bitters into a crushed-ice-filled Julep Cup. Stir until a film of ice appears on the exterior of the cup. Add the mint garnish.

Peaches & Cream Martini

- 1 1/2 ounces Baileys Irish cream liqueur**
- 1 1/2 ounces peach schnapps**

Pour both ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass

Peachy Keen

Isn't it just?

2 ounces dark rum

2 ounces peach nectar

2 ounces orange juice

Pour all of the ingredients into an ice-filled Collins glass; stir briefly.

Pear Martini

2 ounces vodka

1 ounce pear brandy

Pear slice, for garnish

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Garnish with the pear slice.

Peg o' My Heart

We know that this drink was served prior to 1920, so it was probably named for a wildly popular song, written in 1913.

2 ounces dark rum

1 ounce fresh lime juice

$\frac{1}{2}$ ounce grenadine

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Pegu Club Cocktail

This drink was created at the Pegu Club in Burma, some-time prior to 1930.

- 2 ounces gin**
- 1/2 ounce white curaçao**
- 1/2 ounce fresh lime juice**
- 2 dashes of Angostura bitters**
- 2 dashes of orange bitters**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Peppermint Martini

- 2 ounces Kahlúa**
- 1/2 ounce peppermint schnapps**

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Peppermint Patty

- 1 ounce peppermint schnapps**
- 1/2 ounce (1 squirt) chocolate syrup**

Pour the schnapps into the drinker's mouth. Squirt in the chocolate syrup. Shake the drinker's head to mix the ingredients. Allow the drinker to swallow.

Perfection Cocktail

Was this created for little ole me?

- 2 ounces brandy**
- 1/4 ounce sweet vermouth**
- 1/4 ounce dry vermouth**
- 1/4 ounce triple sec**

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Pernod Frappé

2 ounces Pernod

3 straws, each cut to measure about 3 inches long

Fill a chilled Cocktail glass with crushed ice until it forms a dome that rises in the center of the glass. Drizzle the Pernod into the glass. Add the straws.

Phantasm Fizz

—Adapted from a recipe by cocktail historian Dr. Cocktail (Ted Haigh), who sees phantasms with great regularity.

1¹/₂ ounces Kirschwasser

1/2 ounce Parfait Amour liqueur

Chilled champagne

Dash of orange bitters

Stemless maraschino cherry, for garnish

Combine all of the ingredients in a Champagne Flute and stir lightly. Garnish with the cherry.

Phoebe Snow Cocktail

This drink was not named for the popular singer from the 1960s; it's been around since the early 1900s, and was probably named for a fictional character used to promote a railroad that boasted that its trains were fueled by anthracite, the highest grade, and cleanest burning, form of coal.

1¹/₂ ounces Dubonnet Rouge

1¹/₂ ounces brandy

Dash of absinthe substitute, such as Absente, Pernod, Herbsaint, or Ricard

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Pierce Brosnan

Oh, to be a Bond girl. —Adapted from a recipe created for *Pierce Brosnan* by Salvatore Calabrese, *The Lanesborough Hotel*, London.

- 1 1/2 ounces vodka, straight from the freezer**
- 1/2 ounce chilled champagne**
- 1/4 ounce absinthe substitute, such as Pernod, Ricard, Herbsaint, or Absente**
- 1 sugar cube**

Pour the vodka into a well-chilled Martini glass, add the champagne and stir briefly (don't shake!). Place the sugar cube onto a bar spoon or teaspoon, soak it with the absinthe substitute, and ignite it with a match. Drop the flaming sugar cube into the drink.

Pierced Navel

This is simply a Woo Woo without the vodka.

- 2 ounces peach schnapps**
- 4 ounces cranberry juice**

Pour both ingredients into an ice-filled Highball glass; stir briefly.

Pimm's Cup

Pimm's Cup was invented by James Pimm, a restaurateur in London who opened his first restaurant in 1823. The gin-based drink, flavored with fruit liqueurs and herbs, was Pimm's original recipe, but at one time you could get Pimm's #2 Cup, made with scotch, #3 with brandy, #4 with rum, #5 with rye, and #6 with vodka. He started bottling his gin-based drink, flavored with fruit liqueurs and herbs, circa 1859.

- 4 ounces Pimm's Cup #1**
- 8 ounces ginger ale, club soda, ginger beer, or lemon-lime soda**
- Cucumber spear, for garnish**

Pour the Pimm's and the soda into an ice-filled 20-ounce beer tankard; stir briefly. Add the cucumber spear.

Piña Colada

Created in 1954 by bartender Ramón “Monchito” Marrero at the Caribe Hilton Hotel, San Juan, Puerto Rico.

- 2 ounces light rum**
- 6 ounces pineapple juice**
- 2 ounces coconut cream, such as Coco Lopez**
- Pineapple spear, for garnish**

Pour the rum, pineapple juice, and coconut cream into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled wine goblet. Add the garnish.

Pineapple-Cherry Cooler

- 2 ounces gin**
- $\frac{1}{2}$ ounce cherry brandy**
- 4 ounces pineapple juice**

Build in an ice-filled Highball glass; stir briefly.

Pink Gin #1

A this-side-of-the-pond version of the British classic.

- 2 ounces Plymouth Gin**
- 3 dashes of Angostura bitters**

Pour both ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Pink Gin #2

Reportedly created as a medicinal tonic for nineteenth-century British naval officers.

- 3 dashes of Angostura bitters**
- $2\frac{1}{2}$ ounces gin**

Coat the interior of a small wine goblet with the bitters and discard the excess. Add the gin.

Pink Gin #3

3 dashes of Angostura bitters

2 1/2 ounces gin

Pour both ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Pink Gin # 4

3 dashes Peychaud's bitters

2 1/2 ounces gin

Pour both ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Pink Grapefruit

6 ounces fresh grapefruit juice

1/2 ounce grenadine

2 dashes of Peychaud's bitters

Build in an ice-filled Collins glass; stir briefly.

Pink Lady

The original 1930 recipe for this drink didn't call for heavy cream, so this version is a revised formula.

2 ounces gin

1/2 ounce heavy cream

2 dashes of grenadine

1 egg white

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake very well. Strain into a chilled Cocktail glass.

Pink Lemonade

—Created by Bryna O' Shea, San Francisco, California.

2 ounces Bacardi Limón rum

$\frac{1}{2}$ ounce triple sec

$\frac{1}{2}$ ounce fresh lemon juice

$\frac{1}{2}$ ounce cranberry juice

$\frac{1}{2}$ slice lemon, for garnish

Pour the rum, triple sec, and both juices into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Add the lemon slice.

Pink Squirrel

If you can't find crème de noyaux, use amaretto instead.

2 ounces crème de noyaux

1 ounce white crème de cacao

1 ounce light cream

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Pisco Sour

There is no substitute for Pisco brandy; you'll have to seek it out. The bitters in this drink are often dashed on top instead of being mixed with the other ingredients. Try it both ways.

2 ounces Pisco brandy

$\frac{3}{4}$ ounce fresh lemon juice

$\frac{1}{2}$ ounce simple syrup (page 33)

1 egg white

2 dashes of Angostura bitters

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake very well. Strain into a chilled Cocktail glass.

Planter's Punch

- 2 ounces dark rum**
- 2 ounces fresh grapefruit juice**
- 1 ounce pineapple juice**
- 1 ounce fresh lime juice**
- 1/2 ounce simple syrup (page 33)**
- 1 ounce club soda**
- Pineapple spear, for garnish**

Pour the rum, fruit juices, and simple syrup into a shaker two-thirds full of ice cubes. Shake well. Pour into an ice-filled Collins glass. Pour in the club soda; stir briefly. Add the pineapple spear.

PMS Special

- 2 ounces Bacardi 151-proof rum**
- 2 ounces fresh grapefruit juice**
- 1 baby aspirin, for accompaniment**

Pour the rum and grapefruit juice into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Take the baby aspirin with the first sip.

Pompier Cocktail

Based on the Pompier Highball, the gin is an additional ingredient.

- 2 1/2 ounces dry vermouth**
- 1/2 ounce gin**
- 1/2 ounce crème de cassis**
- Lemon twist, for garnish**

Pour the vermouth, gin, and cassis into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the twist.

Pompier Highball

1 1/2 ounces dry vermouth

1/2 ounce crème de cassis

Club soda

Lemon twist, for garnish

Pour the vermouth and cassis into a mixing glass two-thirds full of ice cubes. Stir well. Strain into an ice-filled Highball glass. Top with the club soda. Add the twist.

Pony's Neck

1 lemon peel spiral (see technique, page 38)

6 to 8 ounces ginger ale

Dash of Angostura bitters

Place the lemon peel spiral into a Collins glass; fill the glass with ice cubes. Pour the ginger ale and bitters into the glass; stir briefly.

Port & Brandy

When your tummy feels bad, this is the best remedy.

1 1/2 ounces ruby port

1 1/2 ounces brandy

Pour the port and brandy into a small wine goblet; stir briefly.

Port & Brandy Cobbler

1 1/2 ounces ruby port

1 1/2 ounces brandy

1/2 ounce simple syrup (page 33)

Fresh fruit in season, for garnish

Pour the port, brandy, and simple syrup into a wine goblet filled with crushed ice. Stir briefly. Add the garnish of choice.

Port Wine Sangaree

2 ounces ruby port

1/2 ounce simple syrup (page 33)

Freshly grated nutmeg, for garnish

Pour the port and simple syrup into a mixing glass two-thirds full of ice cubes; stir well. Strain into a chilled wine goblet. Sprinkle with the nutmeg.

Porto Champagne Cocktail

1 sugar cube

2 to 3 dashes Angostura bitters

1 ounce ruby port

5 ounces champagne

Lemon twist, for garnish

Drop the sugar cube into the bottom of a Champagne Flute; sprinkle with the bitters. Add the port; carefully pour in the champagne. Add the twist.

Pousse-Café

The Pousse-Café is actually a category of drinks, not a specific one. This one's good for starters. *Pousse-Café* translates to "push the coffee."

1/2 ounce grenadine

1/2 ounce green crème de menthe

1/2 ounce light rum

Pour the ingredients, in the order given, over the back of a spoon into a Pousse Café glass, floating one on top of the other.

Prairie Oyster

Some say this cures hangovers. I say that only vegetable soup cures hangovers. Oyster lovers should give this one a try anyway.

1 egg

1/4 ounce fresh lemon juice

Dash of hot sauce

Salt and pepper

Break the egg into a large Rocks glass; add the lemon juice, hot sauce, and salt and pepper to taste. Drink in one go.

Preakness Cocktail

In 1873, the year after a horse named Preakness won the very first race to be held at the Pimlico racetrack, Governor Oden Bowie of Maryland, a horseman and racing entrepreneur, named the then new race for three-year-olds after the horse. The word *Preakness* comes from the language of the Minisi, a northern New Jersey tribe of Native Americans, who called their area *Pra-qua-les*, meaning quail woods. The name just evolved into Preakness.

2 ounces blended Canadian whisky

1 ounce sweet vermouth

2 dashes of Bénédictine

Dash of Angostura bitters

Lemon twist, for garnish

Pour the whisky, vermouth, Bénédictine, and bitters into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the twist.

Presbyterian

For my money, it's tasty no matter what your religion.

2 ¹/₂ ounces blended Canadian whisky

2 ounces ginger ale

2 ounces club soda

Lemon twist, for garnish

Pour the whisky, ginger ale, and club soda into an ice-filled Highball glass; stir briefly. Add the twist.

Prince of Wales Champagne Cocktail

Bonnie Prince Charlie? David? Charles? William?

- 1 sugar cube**
- 2 to 3 dashes of Angostura bitters**
- $\frac{1}{2}$ ounce Drambuie**
- 5 ounces champagne or other sparkling wine**
- Lemon twist, for garnish**

Drop the sugar cube into the bottom of a Champagne Flute; sprinkle with the bitters. Add the Drambuie; carefully pour in the champagne. Add the twist.

Princeton Cocktail

Named for the university, which was founded in 1746, an early version of a drink with this name calls for sweetened gin with orange bitters and club soda, and yet another calls for gin, port, and orange bitters. This recipe is the twenty first-century version.

- $1\frac{1}{2}$ ounces gin**
- $\frac{1}{2}$ ounce dry vermouth**
- $\frac{1}{2}$ ounce fresh lime juice**
- $\frac{1}{2}$ ounce simple syrup (page 33)**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Purple Haze

- 2 ounces vodka**
- 2 ounces blackberry schnapps**
- 2 ounces fresh orange juice**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Purple Hooter #1

1/2 ounce vodka

1/2 ounce Chambord raspberry liqueur

1/2 ounce triple sec

1/2 ounce fresh lime juice

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into an empty Rocks glass to serve as a shooter. Can also be served in a chilled Cocktail glass or an ice-filled Rocks glass.

Purple Hooter # 2

1 ounce vodka

1 ounce Chambord

1 ounce cranberry juice

Pour the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into an empty Rocks glass to serve as a shooter. Can also be served in a chilled Cocktail glass or an ice-filled Rocks glass.

Purple Penis

This drink is popular with bartenders far and wide. Many of them suggest that when it is ordered, the barkeep should pretend not to hear. The object? To make the drinker shout out its name even louder.

2 ounces vodka

1 1/2 ounces blue curaçao

1 1/2 ounces Chambord raspberry liqueur

2 ounces cranberry juice

1 ounce fresh lemon juice

1 ounce simple syrup (page 33)

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Collins glass.

Pussyfoot

A nonalcoholic drink named for a Prohibition activist known as “Pussyfoot” Johnson.

- 6 ounces orange juice**
- 1 ounce fresh lime juice**
- 1 ounce fresh lemon juice**
- 1 egg yolk**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake very well. Strain into an ice-filled wine goblet.

Ramos Gin Fizz

The Ramos Gin Fizz originated in the Big Easy but making one isn't so easy at all. Your upper body must be in good shape because this drink requires shaking for a full 3 minutes—no cheating allowed.

- 2 ounces gin**
- 1/4 ounce fresh lime juice**
- 1/4 ounce fresh lemon juice**
- 1/2 ounce simple syrup (page 33)**
- 4 drops of orange flower water**
- 1 egg white**
- 1 ounce light cream**
- 2 ounces club soda**

Pour the gin, citrus juices, simple syrup, orange flower water, egg white, and cream into a shaker two-thirds full of ice cubes. Shake very well for at least 3 minutes. Strain into a chilled wine goblet. Add the club soda; stir briefly.

Raspberry Cream Cocktail

- 1 1/2 ounces Baileys Irish cream liqueur**
- 1 1/2 ounces Stolichnaya Razberi vodka**

Pour both ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass or an ice-filled Rocks glass.

Raspberry Gimlet

1 ¹/₂ ounces Van Gogh Raspberry vodka

¹/₂ ounce fresh lime juice

¹/₂ ounce lime cordial, such as Rose's

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Razzle-Dazzle Martini

1 ¹/₂ ounces Van Gogh Raspberry vodka

³/₄ ounce Chambord raspberry liqueur

¹/₂ ounce Godiva White chocolate liqueur

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Red Death

¹/₂ ounce vodka

¹/₂ ounce sloe gin

¹/₂ ounce Southern Comfort

¹/₂ ounce triple sec

2 ¹/₂ ounces orange juice

Build in an ice-filled Highball glass. Stir with a sip-stick.

"Some people like to see things through rose colored glasses. I, myself, prefer Martini glasses."

—Michel Roux, Chairman and C.E.O., Crillon Importers Ltd.

Red Snapper

In 1934, when Vincent Astor hired Fernand “Pete” Petiot as a bartender at New York’s St. Regis Hotel, Astor wasn’t keen on the name of Petiot’s signature drink, The Bloody Mary, and changed it to The Red Snapper. The original name remained its popular moniker, though.

- 2 ounces tomato juice**
- 2 ounces vodka**
- Dash of Worcestershire sauce**
- Pinch of salt**
- Pinch of cayenne pepper**
- Dash of fresh lemon juice**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Highball glass.

Red Wine Cooler

- 4 ounces dry red wine**
- 4 ounces lemon-lime soda**
- Lemon twist, for garnish**

Pour the wine and soda into an ice-filled Collins glass. Stir briefly; add the twist.

Redheaded Whore

- 1 1/2 ounces brandy**
- 1 1/2 ounces sloe gin**
- 1/2 ounce peach schnapps**

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass or an ice-filled Rocks glass.

Remsen Cooler

The original cooler, this drink is often erroneously made with gin. Remsen used to be a brand name of scotch—the true base of this drink.

2 1/2 ounces scotch
6 to 7 ounces club soda
Lemon twist, for garnish

Pour the scotch and club soda into an ice-filled Collins glass. Stir briefly. Add the twist.

Ritz of New York

—Created by Dale DeGroff, New York City.

1 ounce cognac
1/2 ounce triple sec
2 splashes of maraschino liqueur
1/2 ounce fresh lemon juice
2 1/2 to 3 ounces chilled dry champagne or other sparkling wine
Strip of orange peel, for flaming

Pour the cognac, triple sec, maraschino liqueur, and lemon juice into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Champagne Flute. Add the champagne. Flame the orange peel over the drink and discard.

Riveredge Cocktail

—Adapted from a recipe by James Beard.

MAKES 4 DRINKS

Grated zest of 1 orange
2 ounces orange juice
6 ounces gin
2 ounces dry vermouth

Pour all of the ingredients into a blender filled with 4 to 6 ice cubes. Blend until the ice is broken up and the ingredients are well combined. (This is not meant to be a frozen drink.) Divide among 4 chilled Cocktail glasses.

Rob Roy

This drink was created at the Waldorf-Astoria Hotel, New York, and named for the 1913 Broadway musical of the same name.

2¹/₂ ounces scotch
1/2 ounce sweet vermouth
Maraschino cherry, for garnish

Pour the scotch and vermouth into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the cherry.

Rob Roy, Dry

2¹/₂ ounces scotch
1/2 ounce dry vermouth
Lemon twist, for garnish

Pour the scotch and vermouth into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the twist.

Rob Roy, Perfect

2¹/₂ ounces scotch
1/4 ounce sweet vermouth
1/4 ounce dry vermouth
Lemon twist, for garnish

Pour the scotch and both vermouths into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the twist.

Robotussin

It's sure to kill a cough—automatically.

1¹/₂ ounces cherry brandy
1¹/₂ ounces root beer schnapps

Pour both ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Pony glass or Cocktail glass.

Rolls Royce Cocktail

A drink from the U.K., circa 1930.

- 2 ¹/₂ ounces gin**
- ¹/₄ ounce sweet vermouth**
- ¹/₄ ounce dry vermouth**
- Dash of Bénédictine**

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Rooster Tail

Was it the origin of the word *cocktail*?

- Salt and a lime wedge, for rimming the glass**
- 1 ¹/₂ ounces tequila**
- 1 ¹/₂ ounces fresh orange juice**
- 1 ¹/₂ ounces tomato juice**

Prepare the glass. Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into the salt-rimmed, ice-filled Highball glass.

Rosebud

“‘Rosebud.’ The most famous word in the history of cinema. It explains everything, and nothing. Who, for that matter, actually heard Charles Foster Kane say it before he died?” — Roger Ebert

- 2 ounces red or pink grapefruit juice**
- 2 ounces citrus vodka**
- ¹/₂ ounce triple sec**
- 1 ounce lime juice cordial, such as Rose’s**

Pour the grapefruit juice into an ice-filled Collins glass. Pour the vodka, triple sec, and lime juice cordial into a shaker two-thirds full of ice. Shake well. Strain into the Collins glass so the mixture floats on the grapefruit juice.

Royal Champagne Cocktail

- $\frac{1}{2}$ ounce brandy
- 5 ounces champagne or other sparkling wine
- Orange twist, for garnish

Pour the brandy and champagne into a Champagne Flute. Add the twist.

Royal Mimosa

- $\frac{1}{4}$ ounce brandy
- $\frac{1}{4}$ ounce Grand Marnier
- 1 ounce orange juice
- 4 ounces champagne or other sparkling wine
- Orange wheel, for garnish

Pour the brandy, Grand Marnier, orange juice, and champagne into a Champagne Flute. Stir briefly. Add the orange wheel.

Ruby Martini

A gem of a cocktail.

- 2 $\frac{1}{2}$ ounces gin
- $\frac{1}{4}$ ounce dry vermouth
- $\frac{1}{4}$ ounce cherry brandy

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Rum Cobbler

- 2 $\frac{1}{2}$ ounces dark rum
- $\frac{1}{2}$ ounce simple syrup (page 33)
- Fresh fruit in season, for garnish

Pour the rum and simple syrup into a wine goblet filled with crushed ice. Stir briefly. Add the garnish of choice.

Rum Collins

- 2 ounces dark rum
- $\frac{1}{2}$ ounce fresh lemon juice

1/2 ounce simple syrup (page 33)

5 to 6 ounces club soda

Fresh fruit in season, for garnish

Pour the rum, lemon juice, and simple syrup into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Collins glass. Add the club soda; stir briefly. Add the garnish of choice.

Rum Cooler

2 1/2 ounces dark rum

6 to 7 ounces ginger ale

Lemon twist, for garnish

Pour the rum and ginger ale into an ice-filled Collins glass. Stir briefly. Add the twist.

Rum Crusta

Lemon wedge and superfine sugar, for rimming the glass

Lemon peel spiral (see technique, page 38)

2 ounces dark rum

1/2 ounce curaçao

1/2 ounce fresh lemon juice

Rim a Sour glass using the lemon wedge and sugar. Place the lemon peel spiral into the glass so that it almost lines the entire interior. Pour the rum, curaçao, and lemon juice into a shaker two-thirds full of crushed ice. Shake well; strain into the glass.

Rum Daisy

2 1/2 ounces light rum

1 ounce fresh lemon juice

1/2 ounce grenadine

Lemon twist, for garnish

Pour the rum, lemon juice, and grenadine into a shaker two-thirds full of ice cubes. Shake well. Strain into a crushed ice-filled Highball glass. Add the twist.

Rum Fix

- 2 1/2 ounces light rum**
- 1 ounce fresh lemon juice**
- 1/2 ounce pineapple juice**
- Fresh fruit in season, for garnish**

Pour the rum, lemon juice, and pineapple juice into a shaker two-thirds full of ice cubes. Shake well. Strain into a crushed ice-filled Highball glass. Add the garnish of choice.

Rum Fizz

This drink can be made with lemon juice instead of lime juice if you so desire.

- 2 ounces dark rum**
- 1 ounce fresh lime juice**
- 1/2 ounce simple syrup (page 33)**
- 5 to 6 ounces club soda**
- Fresh fruit in season, for garnish**

Pour the rum, lime juice, and simple syrup into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled wine goblet. Add the club soda; stir briefly. Add the garnish of choice.

Rum Julep

- 1 ounce simple syrup (page 33)**
- 3 ounces dark rum**
- 3 large mint sprigs, for garnish**

Pour the simple syrup into a crushed ice-filled Julep Cup; stir well. Add the rum; stir until a film of ice forms on the exterior of the Julep Cup. Add the mint garnish.

Rum Rickey

- 2 1/2 ounces light rum**
- 1 ounce fresh lime juice**
- 5 to 6 ounces club soda**
- Lime wedge, for garnish**

Pour the rum and lime juice into an ice-filled Highball glass. Add the club soda; stir briefly. Add the lime wedge.

Rum Runner

2 ounces Bacardi 151-proof rum

1 1/2 ounces blackberry brandy

1 ounce crème de banane

1/2 ounce fresh lime juice

Splash of grenadine

Lime wedge, for garnish

Pour the rum, brandy, crème de banane, lime juice, and grenadine into a blender. Add 4 to 6 ice cubes; blend until frozen. Pour into a wine goblet. Add the lime wedge.

Rum Sangaree

2 ounces dark rum

1/2 ounce ruby port

1/2 ounce triple sec

Freshly grated nutmeg, for garnish

Pour the rum, port, and triple sec into a mixing glass two-thirds full of ice cubes; stir well. Strain into a crushed ice-filled wine goblet. Sprinkle with the nutmeg.

Rum Sling

2 1/2 ounces light rum

1/2 ounce simple syrup (page 33)

1/2 ounce fresh lemon juice

5 to 6 ounces club soda

Lemon wedge, for garnish

Pour the rum, simple syrup, and lemon juice into a shaker two-thirds full of ice cubes; shake well. Strain into an ice-filled Collins glass. Add the club soda; stir briefly. Add the lemon wedge.

Rum Sour

- 2 ounces light rum
- $\frac{3}{4}$ ounce fresh lemon juice
- $\frac{1}{2}$ ounce simple syrup (page 33)

Orange wheel and maraschino cherry, for garnishes

Pour the rum, lemon juice, and simple syrup into a shaker two-thirds full of ice cubes; shake well. Strain into a chilled Sour glass. Add the garnishes.

Rum Swizzle

- 2 ounces dark rum
- $\frac{1}{2}$ ounce fresh lemon juice
- $\frac{1}{2}$ ounce triple sec

5 to 6 ounces ginger ale

Lemon wheel, for garnish

Pour the rum, lemon juice, and triple sec into a shaker two-thirds full of ice cubes; shake well. Strain into an ice-filled Collins glass. Add the ginger ale; stir briefly. Add the lemon wheel and a swizzle stick.

Russian Quaalude



This drink caught on in the late 1980s.

- 1 ounce vodka
- 1 ounce Baileys Irish cream liqueur
- 1 ounce Frangelico

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a Pony glass. It's also good sipped from an ice-filled Rocks glass.

Russian Walnut Martini

—Adapted from 2087 *An American Bistro*, Thousand Oaks, California.

- 2 ounces Stolichnaya vodka
- 1 ounce Nocello Walnut liqueur
- $\frac{1}{2}$ ounce dark crème de cacao

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Rusty Nail

“The latest [cocktail made with a liqueur], the Rusty Nail, is also one of the most mellow—a simple libation of Scotch on the rocks with a float of Drambuie.”

—Thomas Mario, *Playboy*, April 1968

2 ounces scotch

$\frac{1}{2}$ ounce Drambuie

Lemon twist, for garnish

Pour the scotch and Drambuie into an ice-filled Rocks glass. Stir briefly. Add the twist.

Rye & Ginger

Though this drink is usually built with blended Canadian whisky, it really should contain straight rye whiskey.

$2\frac{1}{2}$ ounces rye whiskey

4 ounces ginger ale

Build in an ice-filled Highball glass. Stir briefly.

Safe Sex on the Beach

3 ounces cranberry juice

3 ounces grapefruit juice

2 ounces peach nectar

Build in an ice-filled Collins glass. Stir.

Saketini

$2\frac{1}{2}$ ounces gin or vodka

$\frac{1}{4}$ ounce saké

Anchovy-stuffed olive

Pour the gin or vodka and saké into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Garnish with the olive.

Salt & Pepper Martini

Salt and a lime wedge, for rimming the glass

2¹/₂ ounces pepper vodka

1/4 ounce dry vermouth

Pinch of salt

Prepare the glass. Pour the vodka and vermouth into a mixing glass two-thirds full of ice cubes. Add a pinch of salt. Stir well. Strain into the salt-rimmed Cocktail glass.

Salty Chihuahua

Inspired by the Salty Dog, this one is especially for small-dog lovers.

Salt and a lime wedge, for rimming the glass

2¹/₂ ounces tequila

4 ounces grapefruit juice

Prepare the glass. Pour both ingredients into the ice-filled, prepared Highball glass. Stir briefly.

Salty Dog

If you don't salt the rim of the glass, it's a Greyhound.

Salt and a lime wedge, for rimming the glass

2¹/₂ ounces vodka

4 ounces grapefruit juice

Prepare the glass. Pour both ingredients into the ice-filled, salt-rimmed Highball glass. Stir briefly.

San Francisco Cocktail

1¹/₂ ounces sloe gin

1/2 ounce sweet vermouth

1/2 ounce dry vermouth

2 dashes of Angostura bitters

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Sangria

Usually made with red wine, the name of this punch probably comes from the Spanish *sangre*, meaning “blood.”

MAKES ABOUT 14 SIX-OUNCE SERVINGS

1¹/₂ 750-ml bottles dry red wine

1¹/₂ 750-ml bottle white wine

6 ounces brandy

6 ounces triple sec

6 ounces simple syrup (page 33)

6 ounces fresh orange juice

6 ounces cranberry juice

**Diced apples and pears plus orange and lemon wheels,
for garnishes**

Pour all of the liquids into a large bowl; stir well. Cover and refrigerate until chilled, at least 4 hours. Pour the sangria into a large pitcher. Add the garnishes and stir to mix in.

Satan's Whiskers

1¹/₂ ounce gin

1¹/₂ ounce dry vermouth

1¹/₂ ounce sweet vermouth

1¹/₂ ounce Grand Marnier

1¹/₂ ounce fresh orange juice

Dash of orange bitters

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass or an ice-filled Rocks glass.

Sazerac

The Sazerac was created in New Orleans in the mid-1800s and originally contained brandy as a base liquor. Rye whiskey became the base later in that century, and bourbon replaced rye, probably right after Prohibition.

Dash of absinthe substitute, such as Absente, Pernod, Herbsaint, or Ricard

2 ounces bourbon

1/2 ounce simple syrup (page 33)

2 dashes of Peychaud bitters

Lemon twist, for garnish

Coat the interior of a Rocks glass with the absinthe substitute. Fill the glass with crushed ice. Pour the bourbon, simple syrup, and bitters into a mixing glass two-thirds full of ice cubes. Stir well. Strain into the glass. Add the twist.

Schnapp, Crackle, & Pop

1 ounce Van Gogh Wild Appel vodka

1/2 ounce cinnamon schnapps

4 to 5 ounces champagne or other sparkling wine

Pour all of the ingredients into a chilled Champagne Flute.

Schnapp It Up Punch

MAKES ABOUT 8 EIGHT-OUNCE SERVINGS

8 ounces peach schnapps

8 ounces wildberry schnapps

8 ounces vodka

32 ounces cranberry juice

Combine all of the ingredients in a punch bowl. Add ice cubes and stir to chill.

Scofflaw Cocktail

A French creation from the 1920s when “scofflaw” was a brand-new word.

- 2 ounces dry vermouth**
- 1 ounce fresh lemon juice**
- $\frac{1}{2}$ ounce grenadine**
- Dash of orange bitters or triple sec**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass or an ice-filled Rocks glass.

Scorpion

Can you say, “Tiki Bar”?

- 2 ounces dark rum**
- $\frac{1}{2}$ ounce brandy**
- $\frac{1}{2}$ ounce dry vermouth**
- $\frac{1}{4}$ ounce gin**
- 1 ounce orange juice**
- 1 ounce fresh lemon juice**
- Dash of orgeat syrup**
- Mint sprig, for garnish**

Pour all of the liquids into a shaker two-thirds full of ice cubes. Shake well. Strain into a large, ice-filled wine goblet. Add the mint sprig.

Scotch and Soda

- $2\frac{1}{2}$ ounces scotch**
- 5 ounces club soda**

Build in an ice-filled Highball glass; stir briefly.

Scotch & Ginger Ale

- $2\frac{1}{2}$ ounces scotch**
- 5 ounces ginger ale**

Build in an ice-filled Highball glass; stir briefly.

Scotch Buck

- 1 lemon wedge
- 2 ounces scotch
- 5 ounces ginger ale

Squeeze the lemon wedge into a Highball glass and drop it into the glass. Fill the glass with ice cubes. Add the scotch and ginger ale. Stir briefly.

Scotch Cobbler

- 2 ¹/₂ ounces scotch
- ¹/₂ ounce simple syrup (page 33)
- Fresh fruit in season, for garnish

Pour the scotch and simple syrup into a wine goblet filled with crushed ice. Stir briefly. Add the garnish of choice.

Scotch Cooler

- 2 ¹/₂ ounces scotch
- 6 to 7 ounces ginger ale
- Lemon twist, for garnish

Pour the scotch and ginger ale into an ice-filled Collins glass. Stir briefly. Add the twist.

Scotch Fizz

- 2 ounces scotch
- 1 ounce fresh lemon juice
- ¹/₂ ounce simple syrup (page 33)
- 5 to 6 ounces club soda
- Fresh fruit in season, for garnish

Pour the scotch, lemon juice, and simple syrup into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled wine goblet. Add the club soda; stir briefly. Add the garnish of choice.

Scotch Mist

This drink is in the style of a Frappé, although most drinks in that category contain just one ingredient.

- 2 ounces scotch**
- 1/2 ounce Drambuie**

Fill a Sour glass with crushed ice; add the scotch and Drambuie.

Scotch Nut

- 2 ounces scotch**
- 1/2 ounce amaretto**

Pour both ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Scotch Old-Fashioned

- 3 dashes of Angostura bitters**
- 1 orange slice**
- 1 lemon wedge**
- 1 maraschino cherry**
- 1 sugar cube**
- 2 1/2 ounces scotch**

In a Double Old-Fashioned glass, muddle the bitters, orange slice, lemon wedge, and maraschino cherry into the sugar cube. Fill the glass with ice cubes. Add the scotch; stir well.

Scotch Sling

- 2 1/2 ounces scotch**
- 1/2 ounce apricot brandy**
- 1/2 ounce fresh lemon juice**
- 5 to 6 ounces club soda**
- Lemon wedge, for garnish**

Pour the scotch, apricot brandy, and lemon juice into a shaker two-thirds full of ice cubes; shake well. Strain the drink into an ice-filled Collins glass. Add the club soda; stir briefly. Add the lemon wedge.

Scotch Smash

- 6 fresh mint leaves
- $\frac{3}{4}$ ounce simple syrup (page 33)
- 2 $\frac{1}{2}$ ounces scotch
- Mint sprig, for garnish

Place the mint leaves in the bottom of a large Rocks glass; add the simple syrup and muddle well. Fill the glass with crushed ice. Add the scotch; stir briefly. Add the mint garnish.

Scotch Sour

- 2 ounces scotch
- $\frac{3}{4}$ ounce fresh lemon juice
- $\frac{1}{2}$ ounce simple syrup (page 33)
- Orange wheel and a maraschino cherry, for garnishes

Pour the scotch, lemon juice, and simple syrup into a shaker two-thirds full of ice cubes; shake well. Strain the drink into a chilled Sour glass. Add the garnishes.

Scotch Stinger

- 2 ounces scotch
- $\frac{1}{2}$ ounce white crème de menthe

Pour both ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a crushed ice-filled wine goblet.

Scotch Swizzle

- 2 ounces scotch
- $\frac{1}{2}$ ounce fresh lemon juice
- $\frac{1}{2}$ ounce triple sec
- 5 to 6 ounces ginger ale
- Lemon wheel, for garnish

Pour the scotch, lemon juice, and triple sec into a shaker two-thirds full of ice cubes; shake well. Strain the mixture into an ice-filled Collins glass. Add the ginger ale; stir briefly. Add the lemon wheel and a swizzle stick.

Scottish Sidecar

Please note: no sugar rim on this Sidecar.

- 2 1/2 ounces scotch**
- 1/2 ounce triple sec**
- 1 ounce orange juice**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Screaming Banana Banshee

- 1/2 ounce crème de banane**
- 1/2 ounce vodka**
- 1/2 ounce white crème de cacao**
- 1 1/2 ounces heavy cream**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Screwdriver

Garnish with a screwdriver.

- 2 1/2 ounces vodka**
- 4 ounces orange juice**

Build in an ice-filled Highball glass; stir briefly.

Seabreeze

- 2 ounces vodka**
- 2 ounces grapefruit juice**
- 1 1/2 ounces cranberry juice**
- Lime wedge, for garnish**

Pour the vodka and both juices into an ice-filled Highball glass. Stir briefly. Add the lime wedge.

Seelbach Cocktail

Created at Louisville's Seelbach Hotel in Kentucky, around 1917, when a bartender reportedly spilled champagne into a Manhattan Cocktail.

- 1 ounce bourbon**
- 1/2 ounce triple sec**
- 7 dashes of Angostura bitters**
- 7 dashes of Peychaud's bitters**
- Chilled champagne**
- Orange twist, for garnish**

Build in a Champagne Flute. Add the garnish.

7 & 7

- 2 1/2 ounces Seagram's 7 whiskey**
- 4 ounces 7 UP**
- Lemon twist, for garnish**

Pour the whiskey and 7 UP into an ice-filled Highball glass. Stir briefly. Add the twist.

Sex on the Beach

Peach schnapps, OJ, CJ, vodka, and Sex on the Beach—yum.

- 2 ounces vodka**
- 1 ounce peach schnapps**
- 2 ounces orange juice**
- 1 1/2 ounces cranberry juice**

Build in an ice-filled Highball glass; stir briefly.

Sex with the Bartender Martini

Enough said.

- 3/4 ounce Bacardi Limón rum**
- 3/4 ounce triple sec**
- 3/4 ounce fresh lime juice**
- 1/2 ounce grenadine**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Shagadelic Shooter

—Adapted from 2087 *An American Bistro*, Thousand Oaks, California.

2 ounces white tequila

$\frac{1}{2}$ ounce blue curaao

$\frac{1}{2}$ ounce fresh lemon juice

Maraschino cherry, for garnish

Pour the tequila, curaao, and lemon juice into a shaker two-thirds full of ice cubes. Shake well. Strain into a Pony glass. Garnish with the cherry.

Shandy Gaff

A drink that dates back to at least the 1880s.

8 ounces lemon-lime soda

8 ounces amber ale

Carefully pour the soda and ale into a 16-ounce beer glass.

Shark Bite

Shades of *Jaws*.

$\frac{3}{4}$ ounce spiced rum, such as Captain Morgan's

$\frac{3}{4}$ ounce light rum

$\frac{1}{2}$ ounce blue curaao

1 ounce fresh lime juice

$\frac{1}{2}$ ounce simple syrup (page 33)

3 drops of grenadine, for garnish

Pour the rums, curaao, lime juice, and simple syrup into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Garnish with the drops of grenadine.

Sherry Sangaree

2 ounces dry sherry

1/2 ounce simple syrup (page 33)

Freshly grated nutmeg, for garnish

Pour the sherry and simple syrup into a mixing glass two-thirds full of ice cubes; stir well. Strain into a chilled wine goblet. Sprinkle with the nutmeg.

Shirley Temple

Shirley Temple made almost 50 movies between 1932 and 1943. In the late 1960s, she ran for Congress, and although she lost the election, as Shirley Temple Black she went on to have a successful career with the United Nations and the State Department.

1 ounce orange juice

1/2 ounce fresh lemon juice

Splash of fresh lime juice

6 ounces lemon-lime soda

Dash of grenadine

Maraschino cherry, for garnish

Pour the citrus juices into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Collins glass. Add the soda and the grenadine; stir briefly. Add the cherry.

Sidecar

Reportedly created in Paris during World War I, this classic cocktail was named for a customer at the bar where it was invented, who was driven to and from the bar in the sidecar of a motorcycle.

Superfine sugar and a lemon wedge, for rimming the glass

2 ounces cognac or brandy

1/2 ounce Cointreau

1/2 ounce fresh lemon juice

Prepare the glass. Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into the sugar-rimmed Cocktail glass.

Silver Bullet

There are many different versions of the Silver Bullet, although gin seems to be the base for all of them. This scotch-laced formula dates back to the early 1960s.

- 2 1/2 ounces gin**
- 2 dashes of scotch**
- Lemon twist, for garnish**

Pour the gin and scotch into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the twist.

Singapore Sling #1

Created at the Raffles Hotel in Singapore, circa 1915, there are many versions of the Singapore Sling, but the original formula seems to be lost to history. This recipe is one that's commonly used in American bars, and the one that follows is based on the formula used today at the Raffles Hotel.

- 2 ounces gin**
- 1/2 ounce Bénédictine**
- 1/2 ounce cherry brandy**
- 1 ounce fresh lemon juice**
- 1/2 ounce simple syrup (page 33)**
- 2 to 3 ounces club soda**
- Lemon twist, for garnish**

Pour the gin, Bénédictine, cherry brandy, lemon juice, and simple syrup into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Collins glass. Pour in the club soda. Add the twist.

Singapore Sling #2

2 ounces gin
1/2 ounce Bénédictine
1/2 ounce triple sec
1 ounce cherry brandy
3 ounces pineapple juice
1 ounce fresh lime juice
2 dashes of Angostura bitters
Club soda

Pour the gin, Bénédictine, triple sec, cherry brandy, pineapple and lime juices, and the bitters into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Collins glass. Pour in the club soda to taste. Garnish at will.

Singapore Sling #3

This version of the Singapore Sling works well for people who don't like the medicinal notes of Bénédictine.

2 1/2 ounces gin
1 ounce cherry brandy
1/2 ounce lemon juice
1/2 ounce simple syrup (page 33)
1 to 2 dashes of Angostura bitters
Club soda

Pour the gin, cherry brandy, lemon juice, simple syrup, and bitters into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Collins glass. Top with the club soda. Garnish at will.

Single Malt Scotch Martini

—Created by master bartender Norman Bukofzer, New York City.

3 ounces single malt scotch
1/2 ounce fino sherry
Lemon twist, for garnish

Pour the scotch and sherry into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the twist.

Skyy Diver Martini

—From the Cruise Room in the Oxford Hotel, Denver, Colorado.

3 ounces Skyy vodka

Splash of Rupleminz peppermint schnapps

Pour both ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Slippery Nipple

1/2 ounce Baileys Irish cream liqueur

1/2 ounce Kahlúa

1/2 ounce butterscotch schnapps

Layer in order in a Pony glass.

Sloe Comfortable Screw

The simple version.

3/4 ounce sloe gin

3/4 ounce Southern Comfort

3/4 ounce vodka

3 to 5 ounces orange juice

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Highball glass.

Sloe Comfortable Screw Against the Wall with Satin Pillows

The party version.

1/2 ounce sloe gin

1/2 ounce Southern Comfort

1/2 ounce vodka

1/2 ounce Galliano

1/2 ounce Frangelico

3 to 5 ounces orange juice

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Highball glass.

Sloe Gin Fizz

What everybody used to order the minute they reached legal drinking age.

- 2 ounces sloe gin**
- 1 ounce fresh lemon juice**
- 1/2 ounce simple syrup (page 33)**
- 5 to 6 ounces club soda**
- Fresh fruit in season, for garnish**

Pour the sloe gin, lemon juice, and simple syrup into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled wine goblet. Add the club soda; stir briefly. Add the garnish of choice.

Sloe Gin Rickey

- 2 ounces sloe gin**
- 1 ounce fresh lime juice**
- 5 to 6 ounces club soda**
- Lime wedge, for garnish**

Pour the sloe gin and lime juice into an ice-filled Highball glass. Add the club soda, stir briefly. Add the lime wedge.

Smurf Piss

Don't ask.

- 1/2 ounce light rum**
- 1/2 ounce blueberry schnapps**
- 1/2 ounce blue curaçao**
- 1/2 ounce fresh lemon juice**
- Lemon-lime soda**

Pour the rum, schnapps, curaçao, and lemon juice into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Highball glass. Top with the soda. Stir with a sip-stick.

Snake Bite #1

This drink is very popular in the U.K., and it really packs a punch.

8 ounces hard cider

8 ounces amber ale

Carefully pour the cider and ale into a 16-ounce beer glass.

Snake Bite #2

8 ounces hard cider

8 ounces brown ale

Carefully pour the cider and ale into a 16-ounce beer glass.

Snake Bite #3

This version of the Snake Bite is American, and made its debut in the early 1970s.

2 ounces blended Canadian whisky

$\frac{1}{2}$ ounce white crème de menthe

Pour both ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Pony glass.

Snickertini Martini

$1\frac{1}{2}$ ounces Van Gogh Dutch Chocolate vodka

$\frac{3}{4}$ ounce Frangelico

$\frac{3}{4}$ ounce Godiva chocolate liqueur

Orange wheel, for garnish

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Garnish with the orange wheel.

Sol y Sombre

The Sol y Sombre is a Spanish creation—play with the ratios to vary the level of sweetness.

$1\frac{1}{2}$ ounces brandy

$1\frac{1}{2}$ ounce anisette

Pour both ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a snifter.

Sombrero

2 ounces Kahlúa

1¹/₂ ounces light cream

Pour both ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Rocks glass.

Soul Kiss Cocktail

The Soul Kiss Cocktail was served at London's Savoy Hotel in the 1920s, where they also had a variation on the drink that contained no whisky.

2 ounces blended Canadian whisky

¹/₄ ounce dry vermouth

¹/₄ ounce Dubonnet Rouge

¹/₂ ounce orange juice

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

South Beach Martini

Deco, palm trees, hot sand, yes.

1¹/₂ ounces orange vodka

1¹/₂ ounces citrus vodka

¹/₂ ounce Cointreau

¹/₂ ounce fresh lime juice

Orange twist, for garnish

Pour the orange and citrus vodkas, the Cointreau, and lime juice into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Garnish with the orange twist.

Southern Comfort Manhattan

This drink is a fairly sweet variation on the Manhattan—it was very popular in the late 1970s.

2¹/₂ ounces Southern Comfort

¹/₂ ounce sweet vermouth

2 dashes of Angostura bitters

Maraschino cherry, for garnish

Pour the Southern Comfort, vermouth, and bitters into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the cherry.

Southern Comfort Sidecar

Superfine sugar and a lemon wedge, for rimming the glass

2 ounces Southern Comfort

$\frac{1}{4}$ ounce triple sec

$\frac{1}{2}$ ounce fresh lemon juice

Prepare the glass. Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a the sugar-rimmed Cocktail glass.

Southern Comfort Sour

2 ounces Southern Comfort

$\frac{3}{4}$ ounce fresh lemon juice

Orange wheel and a maraschino cherry, for garnishes

Pour the Southern Comfort and lemon juice into a shaker two-thirds full of ice cubes; shake well. Strain the drink into a chilled Sour glass. Add the garnishes.

Southern Godfather

2 $\frac{1}{2}$ ounces bourbon

$\frac{1}{4}$ ounce amaretto

$\frac{1}{4}$ ounce Southern Comfort

Build in an ice-filled Rocks glass; stir briefly.

Southern Screw

2 ounces vodka

2 ounces Southern Comfort

6 ounces orange juice

Build in an ice-filled Collins glass. Stir to distribute.

Southside Cocktail

The Southside has been around for decades, but it has made quite a comeback in recent years.

- 2 ounces gin**
- 1 ounce fresh lemon juice**
- 1/2 ounce simple syrup (page 33)**
- 2 mint sprigs, for garnish**

Pour the gin, lemon juice, and simple syrup into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Add the mint sprigs.

Spiced Cider

Spike individual servings at will.

MAKES ABOUT 8 SIX-OUNCE SERVINGS

- 1 quart unsweetened apple cider**
- 4 whole cloves**
- 1 cinnamon stick (about 3 inches long), broken**
- 1/2 teaspoon freshly grated nutmeg**
- 12 ounces pear nectar**
- 1 large block of ice**
- Apple and pear slices, for garnishes**

Pour the apple cider into a large saucepan set over high heat. Add the cloves, cinnamon, and nutmeg and bring the mixture to a boil. Reduce the heat to low, cover, and simmer for 20 minutes.

Strain the mixture through a sieve lined with a double layer of dampened cheesecloth; discard the solids. Set aside to cool to room temperature. Pour in the pear nectar. Cover and refrigerate until chilled.

Place the block of ice into a punch bowl. Add the chilled punch. Add the garnishes.

Spiced Cranberry-Citrus Punch



MAKES ABOUT 18 SIX-OUNCE SERVINGS

- 1 quart cranberry juice
- 16 ounces orange juice
- 16 ounces tangerine juice
- 5 whole cloves
- 2 cinnamon sticks (each about 3 inches long), broken
- 1 teaspoon freshly grated nutmeg
- 1 large block of ice, for serving
- Mandarin orange segments, for garnish

Pour the juices into a large saucepan set over high heat. Add the cloves, cinnamon sticks, and nutmeg and bring the mixture to a boil. Reduce the heat to low, cover, and simmer for 20 minutes.

Strain the mixture through a sieve lined with a double layer of dampened cheesecloth; discard the solids. Set aside to cool to room temperature. Cover and refrigerate until chilled.

Place the block of ice into a punch bowl. Add the chilled punch. Add the garnishes.

“Cider was very cheap; but a few shillings a barrel. It was supplied in large amounts to students at college, and even very little children drank it. President John Adams was an early and earnest wisher for temperance reform; but to the end of his life he drank a large tankard of hard cider every morning when he first got up. It was free in every farmhouse to all travelers and tramps.”

—Home Life in Colonial Days, by *Alice Morse Earle*, 1898

Spiced Hard Cider–Pear Punch

MAKES ABOUT 8 SIX-OUNCE SERVINGS

- 5 whole cloves
- 2 cinnamon sticks (each about 3 inches long), broken
- 1 teaspoon freshly grated nutmeg
- 8 ounces hot water
- 1 quart hard cider
- 4 ounces applejack
- 4 ounces brandy
- 4 ounces pear brandy
- 1 large block of ice, for serving
- Apple and pear slices, for garnishes

Place the cloves, cinnamon sticks, nutmeg, and hot water in a glass bowl, cover, and microwave on high for 2 minutes. Set aside to cool to room temperature.

Strain the mixture through a sieve lined with a double layer of dampened cheesecloth; discard the solids.

Pour in the cider, applejack, and both brandies; stir well. Cover and refrigerate until chilled.

Place the block of ice into a punch bowl. Add the chilled punch. Add the garnishes.

Spiced Rum & Chocolate Martini

- 2 ounces Captain Morgan's spiced rum
- $\frac{1}{2}$ ounce Godiva chocolate liqueur
- Maraschino cherry, for garnish

Pour the rum and chocolate liqueur into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the cherry.

Spiced Rum Daiquiri

2 ounces spiced rum, such as Captain Morgan's

1 ounce fresh lime juice

1/2 ounce simple syrup (page 33)

Lime wedge, for garnish

Pour the rum, lime juice, and simple syrup into a shaker two-thirds full of ice cubes. Shake well. Strain into a crushed ice-filled Rocks glass. Add the lime wedge.

Spiced Rum Piña Colada

2 ounces spiced rum, such as Captain Morgan's

6 ounces pineapple juice

1 1/2 ounces coconut cream, such as Coco Lopez

Pineapple spear, for garnish

Pour the rum, pineapple juice, and coconut cream into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled wine goblet. Add the pineapple spear.

Spiced Tea-for-Ten Punch

MAKES 10 SERVINGS

1 teaspoon grated fresh ginger

1/2 teaspoon ground allspice

6 ounces orange juice

8 ounces hot water

24 ounces brewed strong, hot tea

10 orange twists, for garnish

Combine the ginger, allspice, orange juice, and hot water in a glass bowl, cover, and microwave on high for 2 minutes. Set aside to steep for 10 minutes.

Strain the mixture through a sieve lined with a double layer of dampened cheesecloth; discard the solids. Pour about 1 ounce of the orange juice mixture into each teacup. Add the hot tea and an orange twist to each.

Spicy Martini

This is a very spicy potion, indeed—you can use less Tabasco if you wish.

- 3 ounces gin**
- 3/4 ounce dry vermouth**
- 15 drops of Tabasco sauce**

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Spiked Tea Punch

MAKES 10 TO 12 SIX-OUNCE SERVINGS

- 5 whole cloves**
- 2 star anise**
- 3 cinnamon sticks (each about 3 inches long), broken**
- 1 teaspoon freshly grated nutmeg**
- 1 teaspoon grated fresh ginger**
- 8 ounces hot water**
- 1 quart strong tea, chilled**
- 4 ounces Drambuie**
- 4 ounces scotch**
- 4 ounces Original Canton Delicate Ginger liqueur**
- 1 large block of ice**

Combine the cloves, star anise, cinnamon sticks, nutmeg, ginger, and hot water in a glass bowl. Cover and microwave on high for 2 minutes. Set aside to cool to room temperature.

Strain the mixture through a sieve lined with a double layer of dampened cheesecloth; discard the solids.

Pour in the tea, Drambuie, scotch, and ginger liqueur; stir well. Cover and refrigerate until chilled.

Place the block of ice into a punch bowl. Add the chilled punch.

Starlight

—Created by Tony Abou-Ganim, Bellagio, Las Vegas, Nevada.

1¹/₄ ounces Campari

1¹/₄ ounce Cointreau

1¹/₂ ounce fresh lemon juice

1¹/₂ ounce orange juice

1¹/₄ ounce simple syrup (page 33)

Club soda

1¹/₂ ounce brandy

Lemon wheel and a lime wheel, for garnishes

Pour the Campari, Cointreau, lemon juice, orange juice, and simple syrup into a shaker two-thirds full of ice cubes. Shake well. Strain into a Collins glass half-filled with ice. Add club soda to almost fill the glass; float the brandy on top. Garnish with the citrus wheels.

Stiletto

The flavors in this cocktail come together beautifully. This drink can also be served over ice in a Rocks glass.

2¹/₂ ounces bourbon

1¹/₄ ounce amaretto

1¹/₄ ounce fresh lime juice

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Stinger

This is the one drink that's traditionally shaken, even though it contains no dairy products or fruit juices.

2¹/₂ ounces brandy

1¹/₂ ounce white crème de menthe

Pour both ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a crushed ice-filled wine goblet.

Stirrup Cup

- 1 ounce brandy
- 1 ounce cherry brandy
- $\frac{3}{4}$ ounce fresh lime juice
- $\frac{1}{2}$ ounce simple syrup (page 33)

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Rocks glass.

Stout Sangaree

The classic Sangaree.

- 10 ounces stout
- 2 ounces ruby port
- Freshly grated nutmeg, for garnish

Pour the stout and port into a large wine goblet; sprinkle with the nutmeg.

Strawberries & Cream Cocktail

- $1\frac{1}{2}$ ounces Baileys Irish cream liqueur
- $1\frac{1}{2}$ ounces Stolichnaya Strasberi vodka

Pour both ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Rocks glass.

Suffering Bastard

- 1 ounce gin
- 1 ounce light rum
- $\frac{1}{2}$ ounce lemon juice
- Dash of Angostura bitters
- 1 ounce ginger ale

Build in an ice-filled Highball glass. Stir with a sip-stick.

Summer Martini

2 1/2 ounces Stolichnaya Kafya vodka

1/4 ounce Stolichnaya Razberi vodka

Fresh raspberry, for garnish

Pour both vodkas into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the raspberry.

Sunsplash

—Created by Tony Abou-Ganim, Bellagio, Las Vegas, Nevada.

2 1/2 ounces Stolichnaya Ohranj vodka

1/2 ounce Cointreau

1 ounce fresh lemon juice

1 ounce orange juice

1/2 ounce cranberry juice

1/2 ounce simple syrup (page 33)

Orange slice and lemon twist, for garnish

Pour the vodka, Cointreau, juices, and simple syrup into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Garnish with the orange slice and lemon twist.

Surfer on Acid

Here's the classic drink to be born from the Jägermeister craze of the 1990s.

3/4 ounce coconut rum

1/2 ounce Jägermeister

1 ounce pineapple juice

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Pony glass.

Swedish Coffee

This drink is based on an old Swedish tradition.

Place a sterilized coin in the bottom of an Irish Coffee glass. Fill with hot coffee until the coin disappears. Fill with vodka until the coin reappears. Sweeten to taste.

Sweet Radish Martini

—From *The Purple Martini*, Denver, Colorado.

- 3 ounces Boodles gin**
- Splash of Drambuie**
- Pearl onion, for garnish**

Pour the gin and Drambuie into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the pearl onion.

Take Courage Martini

—From *Villa Christina*, Atlanta, Georgia.

- 3 ounces Tanqueray Sterling vodka**
- Splash of Tia Maria**
- Splash of Grand Marnier**
- Coffee bean, for garnish**

Pour the vodka, Tia Maria, and Grand Marnier into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the coffee bean.

Tart Gin Cooler

The Tart Gin Cooler, created in the 1990s, is a wonderfully refreshing drink.

- 2 ounces gin**
- 2 ounces fresh pink grapefruit juice**
- 3 ounces tonic water**
- 2 dashes of Peychaud's Bitters**

Build in an ice-filled Collins glass. Stir with a straw.

T-Bone

- 1 1/2 ounces bourbon**
- 1/2 ounce A-1 steak sauce**

Layer both ingredients in a Pony glass.

Tangerine Martini

—From the *Morton's of Chicago Martini Club*.

3 ounces Tanqueray Sterling vodka

$\frac{1}{2}$ ounce Mandarine Napoléon

Orange slice, for garnish

Pour the vodka and Mandarine into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the orange slice.

Tea Tini

—Adapted from a recipe from the *Peninsula Grill, Charleston, South Carolina*.

Superfine sugar and a lemon wedge, for rimming the glass

$1\frac{3}{4}$ ounces Stolichnaya Ohranj vodka

1 ounce sweet iced tea

$\frac{1}{4}$ ounce fresh lemon juice

Lemon wedge, for garnish

Prepare the glass. Pour the vodka, tea, and lemon juice into a shaker two-thirds full of ice cubes. Shake well. Strain into the sugar-rimmed Cocktail glass. Add the lemon wedge.

“The little rum we had was a great service but our nights were particularly distressing. I generally served a teaspoon or two to each person and it was joyful tidings when they heard my intentions.”

—Captain William Bligh, 1789, after being set adrift with 18 sailors from HMS *Bounty*, and not sighting land for over six weeks

Tea Toddies

MAKES ABOUT 24 SIX-OUNCE SERVINGS

- 1 gallon brewed tea**
- 1/2 vanilla bean, split, halved, and bruised**
- 4 small (3-inch) cinnamon sticks, broken**
- 12 whole cloves**
- 12 whole allspice berries**
- Zest of 2 oranges**
- Zest of 2 lemons**
- Bourbon, brandy, or dark rum, for spiking**
- 24 lemon twists, for garnish**

Combine the tea, all of the spices, and the citrus zests in a large saucepan set over high heat. Bring almost to a boil; immediately reduce the heat to low, cover, and steep, stirring occasionally, for 20 minutes. Do not allow the mixture to boil.

Strain the mixture into thermal carafes or keep it hot on the coffeemaker.

Serve into individual mugs, adding 1 1/2 ounces bourbon, brandy, or dark rum to each mug, if desired. Garnish each serving with a lemon twist.

Tequila Collins

- 2 ounces tequila**
- 1/2 ounce fresh lime juice**
- 1/2 ounce simple syrup (page 33)**
- 5 to 6 ounces club soda**
- Fresh fruit in season, for garnish**

Pour the tequila, lime juice, and simple syrup into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Collins glass. Pour in the club soda; stir briefly. Add the garnish of choice.

Tequila Conquistador

- 2 ounces white tequila
- 2 ounces fresh grapefruit juice
- 4 ounces tonic water

Build in an ice-filled Collins glass. Stir with a sip-stick or straw.

Tequila Cooler

- 2 ¹/₂ ounces tequila
- 6 to 7 ounces lemon-lime soda
- Lemon twist, for garnish

Pour the tequila and the lemon-lime soda into an ice-filled Collins glass. Stir briefly. Add the twist.

Tequila Fix

- 2 ¹/₂ ounces tequila
- 1 ounce fresh lime juice
- ¹/₂ ounce pineapple juice
- Fresh fruit in season, for garnish

Pour the tequila, lime juice, and pineapple juice into a shaker two-thirds full of crushed ice. Shake well. Strain into a crushed ice-filled Highball glass. Add the garnish of choice.

Tequila Fizz

- 2 ounces tequila
- 1 ounce fresh lime juice
- ¹/₂ ounce simple syrup (page 33)
- 5 to 6 ounces club soda
- Fresh fruit in season, for garnish

Pour the tequila, lime juice, and simple syrup into a shaker two-thirds full of ice cubes. Shake well; strain into a chilled wine goblet. Add the club soda; stir briefly. Add the garnish of choice.

Tequila Gimlet

2 ¹/₂ ounces tequila

¹/₂ ounce lime juice cordial, such as Rose's

Lime wedge, for garnish

Pour the tequila and lime cordial into an ice-filled Rocks glass; stir briefly. Add the lime wedge.

Tequila Martini, Dry

3 ounces white tequila

¹/₂ ounce dry vermouth

Lemon twist or cocktail olive, for garnish

Pour the tequila and vermouth into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the garnish of choice.

Tequila Martini, Extra Dry

3 ounces white tequila

¹/₄ ounce dry vermouth

Lime wedge, for garnish

Pour the tequila and vermouth into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the lime wedge.

Tequila Martini, Medium

2 ¹/₂ ounces white tequila

³/₄ ounce dry vermouth

Lime wedge, for garnish

Pour the tequila and vermouth into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the lime wedge.

Tequila Martini, Sweet

2 ¹/₂ ounces añejo tequila

¹/₄ ounce sweet vermouth

Maraschino cherry, for garnish

Pour the tequila and vermouth into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the cherry.

Tequila Mary

2 ounces tequila

4 ounces tomato juice

¹/₂ ounce fresh lime juice

¹/₄ teaspoon black pepper

Pinch of salt

¹/₄ teaspoon cayenne pepper

3 dashes of hot sauce

3 dashes of Worcestershire sauce

Lime wedge, for garnish

Pour the tequila, tomato juice, and lime juice into a shaker two-thirds full of ice cubes; add the pepper, salt, cayenne, hot sauce, and Worcestershire. Shake well. Strain into an ice-filled Highball glass. Add the lime wedge.

Tequila Mockingbird

2 ¹/₂ ounces white tequila

¹/₂ teaspoon white crème de menthe

¹/₂ ounce fresh lime juice

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Tequila Neat

As easy as 1, 2, 3.

- 1 lime wedge**
- Pinch of salt**
- 2 ounces tequila**

Rub the lime wedge onto the back of your hand where the thumb meets the forefinger.

Sprinkle the salt onto the damp area of your hand.

Lick the salt from your hand, knock the tequila straight back, and then bite down on the lime wedge.

Tequila Punch #1

- 2 ounces white tequila**
- 2 ounces fresh orange juice**
- 2 ounces pineapple juice**
- 1/2 ounce fresh lime juice**
- 2 to 3 ounces club soda**

Pour the tequila and all of the fruit juices into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Collins glass. Add the club soda.

Tequila Punch #2

- 2 ounces white tequila**
- 3 ounces pineapple juice**
- 1/2 ounce fresh lemon juice**
- 1/4 ounce grenadine**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Rocks glass.

Tequila Sidecar

- Superfine sugar and a lime wedge, for rimming the glass**
- 2 1/2 ounces white tequila**
- 1/2 ounce triple sec**
- 1/2 ounce fresh lime juice**

Prepare the glass. Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into the sugar-rimmed Cocktail glass.

Tequila Sour

- 2 ounces white tequila**
- $\frac{3}{4}$ ounce fresh lime juice**
- $\frac{1}{2}$ ounce simple syrup (page 33)**
- Lime wedge, for garnish**

Pour the tequila, lime juice, and simple syrup into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Sour glass. Add the lime wedge.

Tequila Stinger

- 2 ounces white tequila**
- $\frac{1}{2}$ ounce white crème de menthe**

Pour both ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a crushed ice-filled wine goblet.

Tequila Sunrise

- $2\frac{1}{2}$ ounces white tequila**
- 4 ounces fresh orange juice**
- $\frac{1}{4}$ ounce grenadine**

Pour the tequila and orange juice into an ice-filled Highball glass; stir briefly. Pour the grenadine directly into the center of the drink.

Tequila Woo Woo

If you're not familiar already, get to know this drink.

- 2 ounces white tequila**
- $\frac{1}{2}$ ounce peach schnapps**
- 4 ounces cranberry juice**

Build in an ice-filled Highball glass; stir briefly.

Tequila-Papaya Freeze

MAKES 2 DRINKS

- 2 ounces white tequila**
- 1 ripe papaya, peeled, pitted, and cubed**
- 1 ounce fresh lime juice**
- 1 ounce grenadine**
- 1/2 ounce lime juice cordial, such as Rose's**

Blend all of the ingredients with 4 to 6 ice cubes. Divide between 2 large wine goblets.

Tequini

- 1 1/2 ounces tequila**
- 1/2 ounce dry vermouth**
- Dash of Angostura bitters**
- Lemon twist and a lime twist, for garnishes**

Pour the tequila, vermouth, and bitters into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add both twists.

Test Tube Baby

- 1 ounce vodka**
- 1/2 ounce sambuca**
- Heavy cream**

Pour the vodka and sambuca into a Pony glass. Dip a sip-stick into a container of cream and place your finger over the top to hold the liquid inside. Dip the stick into the bottom of the glass and release your finger to let the cream flow out.

Thames Champagne Cocktail

- 1 sugar cube**
- 1/2 ounce Pimm's Cup #1**
- 5 ounces champagne or other sparkling wine**

Drop the sugar cube into the bottom of a chilled Champagne Flute. Add the Pimm's; add the champagne.

The Other B & B

1¹/₂ ounces Baileys Irish cream liqueur

1¹/₂ ounces brandy or cognac

Pour both ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

The Social

—Created by King Cocktail Dale DeGroff, New York City, 1998.

2 ounces Jack Daniel's Tennessee whiskey

3/4 ounce fresh lemon juice

1/2 ounce Cherry Heering

1/2 ounce simple syrup (page 33)

Maraschino cherry and a lemon twist, for garnishes

Pour the Jack Daniel's, lemon juice, Cherry Heering, and simple syrup into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Add the cherry and twist.

Third Rail Cocktail

There used to be two versions of this drink, but this formula is the one that withstood the test of time.

1 ounce dark rum

1 ounce applejack

1 ounce brandy

2 dashes of absinthe substitute, such as Absente, Pernod, Herbsaint, or Ricard

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

360-Degree Martini

A drink that will have you going in circles.

Old Bay seasoning and a lime wedge, for rimming the glass

1 ounce pepper vodka

3/4 ounce lemon vodka

3/4 ounce lime vodka

1/2 ounce dry vermouth

Splash of Worcestershire sauce

Prepare the glass. Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into the Old Bay-rimmed Cocktail glass.

Three Wise Men

1/2 ounce Jack Daniel's Tennessee whiskey

1/2 ounce Jim Beam bourbon

1/2 ounce Johnnie Walker scotch

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a Pony glass.

Three Wise Men Go Hunting

1/2 ounce Jack Daniel's Tennessee whiskey

1/2 ounce Jim Beam bourbon

1/2 ounce Johnnie Walker scotch

1/2 ounce Wild Turkey bourbon

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a Pony glass.

Tidal Wave

The original Tidal Wave was created at Pedro's, an Upper East Side Manhattan bar, in the early 1970s.

- 1 ounce dark rum**
- 1 ounce brandy**
- $\frac{1}{2}$ ounce vodka**
- $\frac{1}{2}$ ounce tequila**
- 2 ounces pineapple juice**
- 1 ounce fresh lime juice**
- $\frac{1}{4}$ ounce grenadine**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a large, ice-filled wine goblet.

Tipperary Cocktail

- 1 $\frac{1}{2}$ ounces Irish whiskey**
- $\frac{1}{2}$ ounce sweet vermouth**
- $\frac{1}{2}$ ounce green Chartreuse**

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Sing while you drink it.

Toasted Almond

- 1 ounce amaretto**
- 1 ounce Kahlúa**
- 1 $\frac{1}{2}$ ounces light cream**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Rocks glass.

Tom & Jerry

This drink was supposedly created by a nineteenth-century bartender, Jerry Thomas, and it's said that he refused to make it until after the first snowfall of the year.

MAKES ABOUT 24 SIX-OUNCE SERVINGS

12 eggs, separated

1 1/2 cups sugar

1 teaspoon baking soda

16 ounces dark rum

16 ounces brandy

1/2 gallon plus 1 cup milk, scalded

Freshly grated nutmeg, for garnish

In a mixing bowl, combine the egg yolks, 1 1/4 cups of the sugar, and the baking soda. Whisk until creamy and thick.

In another mixing bowl, beat the egg whites until frothy. Sprinkle on the remaining 1/4 cup sugar and continue beating until soft peaks form. Fold the egg whites into the egg yolk mixture to lighten it. Gradually whisk in the rum and brandy.

To serve: Divide the drink among 24 Tom & Jerry cups or punch cups. Add some of the hot milk to each cup. Dust each serving with nutmeg.

Tom Collins

Early recipes for this drink called for Old Tom, a sweetened gin that's no longer made. "This is a long drink, to be consumed slowly with reverence and meditation."

—The Fine Art of Mixing Drinks, by David Embury, 1958.

2 ounces gin

1/2 ounce fresh lemon juice

1/2 ounce simple syrup (page 33)

5 to 6 ounces club soda

Fresh fruit in season, for garnish

Pour the gin, lemon juice, and simple syrup into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Collins glass. Pour in the club soda; stir briefly. Add the garnish of choice.

Tomate

This is a simple drink that you'll usually see being served in France or in French bistros in the United States.

2 1/2 ounces absinthe substitute, such as Absente, Pernod, Herbsaint, or Ricard

1/4 ounce grenadine

Build in an ice-filled Rocks glass; stir briefly.

Tonic & Lime

1/2 ounce lime juice cordial, such as Rose's

6 to 8 ounces tonic water

Lime wedge, for garnish

Pour the lime juice cordial and tonic water into an ice-filled Collins glass. Stir briefly. Add the lime wedge.

Tonic Bracer

6 to 8 ounces tonic water

2 dashes of Angostura bitters

Lime wedge, for garnish

Pour the tonic and bitters into an ice-filled Collins glass. Stir briefly. Add the garnish.

Trilby Cocktail

This drink was named after George du Maurier's *Trilby*, which was later seen on the big screen as *Svengali*, but the drink wasn't the only object to adopt the name—along with the Trilby hat, there used to be ice cream, shoes, sausages, cigars, and cigarettes named for Trilby.

2 ounces gin

1 ounce sweet vermouth

2 dashes of orange bitters

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Trinity Cocktail

- 1 ounce gin**
- 1 ounce sweet vermouth**
- 1 ounce dry vermouth**

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Tropical Cocktail

A drink with this name that dates back to the 1930s called for entirely different ingredients than these—this is a more up-to-date formula.

- 2 ounces dark rum**
- 1 ounce pineapple juice**
- 1/2 ounce fresh lime juice**
- Dash of grenadine**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Tweety Bird

Where's Sylvester?

- 1 1/2 ounces light rum**
- 1/2 ounce Galliano**
- 1/2 ounce Grand Marnier**
- 1 ounce fresh lemon juice**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Ugly

- 2 ounces tomato juice**
- 6 ounces beer**
- Salt**

Pour the beer into a beer mug. Pour the tomato juice down the side of the glass so it sits on the bottom. Sprinkle salt on top. When the beer foam is about to spill over, chug the drink and then scream, "Ugly!"

Valentino

This is a variation on the Negroni. See also **Vodka Valentino**.

- 2 ¹/₂ ounces gin
- ¹/₂ ounce Campari
- ¹/₂ ounce sweet vermouth
- Orange twist, as garnish

Pour the gin, Campari, and vermouth into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the twist.

Vanilla Coke

- 1 ¹/₂ ounces Stolichnaya Vanil vodka
- 4 ounces Coca-Cola

Build in an ice-filled Highball glass. Stir with a sip-stick.

Vanilla Cream

- 1 ¹/₂ ounces Baileys Irish cream liqueur
- 1 ¹/₂ ounces Stolichnaya Vanil vodka

Pour both ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Rocks glass or a chilled Cocktail glass.

Velvet Hammer

- 2 ounces vodka
- ³/₄ ounce white crème de cacao
- ³/₄ ounce heavy cream

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Velvet Peach

—Adapted from a recipe by cocktail historian Dr. Cocktail (Ted Haigh), who is, himself, a peach.

- 2 ounces white rum**
- 1 ounce Tuaca**
- 1 ounce fresh lime juice**
- 2 dashes of peach bitters**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Venetian

- $\frac{3}{4}$ ounce Van Gogh Wild Appel vodka**
- $\frac{3}{4}$ ounce Baileys Irish cream liqueur**
- $\frac{3}{4}$ ounce Frangelico**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Vermouth Cassis

This drink is also known as the Pompier Highball.

- 2 $\frac{1}{2}$ ounces dry vermouth**
- $\frac{1}{2}$ ounce crème de cassis**
- 4 to 6 ounces club soda**
- Lemon twist, for garnish**

Pour the vermouth and cassis into an ice-filled Collins glass. Add club soda to fill the glass; stir briefly. Add the twist.

Vermouth Cocktail

- 1 $\frac{1}{2}$ ounces sweet vermouth**
- 1 $\frac{1}{2}$ ounces dry vermouth**
- 2 dashes of Angostura bitters**
- Maraschino cherry, for garnish**

Pour both vermouths and the bitters into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the cherry.

Vesper Martini

One of the few clear drinks that should be shaken, this Martini variation uses both gin and vodka and was ordered in *Casino Royale*, the only film in which David Niven, the late British actor, played James Bond. Ursula Andress played Vesper Lynd in the movie, and the drink is named for her character.

- 2 ounces gin**
- 1 ¹/₄ ounces vodka**
- ¹/₂ ounce Lillet Blanc**
- Lemon twist, for garnish**

Pour the gin, vodka, and Lillet into a shaker two-thirds full of ice cubes. *Shake* well. Strain into a chilled Cocktail glass. Add the twist.

Vincent's Dutch Swirl Martini

- ³/₄ ounce Van Gogh Dutch Chocolate vodka**
- ³/₄ ounce Van Gogh Vanilla vodka**
- ¹/₂ ounce Kahlúa**
- ¹/₂ ounce Godiva White chocolate liqueur**
- ¹/₄ ounce amaretto**
- Chocolate shavings, for garnish**

Pour the chocolate and vanilla vodkas, the Kahlúa, white chocolate liqueur, and amaretto into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass. Sprinkle with the chocolate shavings.

Virgin Blackberry Colada

- 7 ounces pineapple juice**
- 2 ¹/₂ ounces coconut cream, such as Coco Lopez**
- 10 to 12 blackberries**
- Pineapple spear, for garnish**

Place the pineapple juice, coconut cream, and blackberries into a blender containing 1 cup of ice cubes. Blend well. Pour into a chilled wine goblet. Add the pineapple spear.

Virgin Caesar

- 6 ounces Clamato juice
- 1/2 ounce fresh lemon juice
- Pinch of ground black pepper
- Pinch of celery salt
- Dash of hot sauce
- Dash of Worcestershire sauce
- Lemon wedge, for garnish

Pour the Clamato juice and lemon juice into a shaker two-thirds full of ice cubes; add the pepper, celery salt, hot sauce, and Worcestershire. Shake well. Strain into an ice-filled Highball glass. Add the lemon wedge.

Virgin Mary

- 6 ounces tomato juice
- 1/2 ounce fresh lemon juice
- 1/4 teaspoon black pepper
- Pinch of salt
- 1/4 teaspoon celery seed
- 1/4 teaspoon ground cumin
- 2 dashes of Worcestershire sauce
- 2 dashes of hot sauce
- Lemon wedge, for garnish

Pour the tomato juice and lime juice into a shaker two-thirds full of ice cubes; add the pepper, salt, celery seed, cumin, Worcestershire, and hot sauce. Shake well. Strain into an ice-filled Highball glass. Add the lemon wedge.

Virgin Peach Colada

- 7 ounces pineapple juice
- 2 1/2 ounces coconut cream, such as Coco Lopez
- 1 ripe peach, stoned, cut into pieces
- Pineapple spear, for garnish

Place the pineapple juice, coconut cream, and peach into a blender containing 1 cup of ice cubes. Blend well. Pour into a chilled wine goblet; add the pineapple spear.

Virgin Peach Daiquiri

- 2 ounces fresh lime juice**
- 1 ounce simple syrup (page 33)**
- 1 ripe peach, stoned, cut into 6 pieces**

Place all of the ingredients into a blender containing 1 cup of ice cubes. Blend well. Pour into a chilled wine goblet.

Virgin Piña Colada

- 7 ounces pineapple juice**
- 2 ounces orange juice**
- 2 ¹/₂ ounces coconut cream, such as Coco Lopez**
- 1 cup pineapple chunks**
- Pineapple spear, for garnish**

Place the pineapple juice, orange juice, coconut cream, and pineapple chunks into a blender containing 1 cup of ice cubes. Blend well. Pour into a chilled wine goblet; add the pineapple spear.

Virgin Planter's Punch

- 2 ounces grapefruit juice**
- 2 ounces pineapple juice**
- 1 ounce tangerine juice**
- 1 ounce fresh lime juice**
- ¹/₂ ounce simple syrup (page 33)**
- 1 ounce club soda**
- Pineapple spear, for garnish**

Pour the fruit juices and simple syrup into a shaker two-thirds full of ice cubes. Shake well. Pour into an ice-filled Collins glass; add the club soda and stir briefly. Add the garnish.

Virgin Raspberry Colada

- 7 ounces pineapple juice
- 2¹/₂ ounces coconut cream, such as Coco Lopez
- 1 cup raspberries
- Pineapple chunk and a raspberry, for garnish

Place the pineapple juice, coconut cream, and raspberries into a blender containing 1 cup of ice cubes. Blend well. Pour into a chilled wine goblet; add the garnishes.

Virgin Strawberry Daiquiri

- 1¹/₂ ounces fresh lime juice
- 1 ounce simple syrup (page 33)
- 1 cup ripe strawberries, hulled and halved
- Ripe strawberry, for garnish

Place the lime juice, simple syrup, and halved strawberries into a blender containing 1 cup of ice cubes. Blend well. Pour into a chilled wine goblet; add the strawberry.

Virgin Strawberry-Banana Daiquiri

- 2 ounces fresh lime juice
- 1 ounce simple syrup (page 33)
- 5 strawberries, hulled
- 1 ripe banana, cut into 1-inch pieces

Place all of the ingredients into a blender containing 1 cup of ice cubes. Blend well. Pour into a chilled wine goblet.

Vodka & Tonic

- 2¹/₂ ounces vodka
- 4 ounces tonic water
- Lime wedge, for garnish

Pour the vodka and tonic into an ice-filled Highball glass. Add the lime wedge.

Vodka Buck

- 1 lemon wedge
- 2 ounces vodka
- 5 ounces ginger ale

Squeeze the lemon into a Highball glass; drop it into the glass. Fill glass with ice cubes. Add the vodka and ginger ale; stir.

Vodka Collins

- 2 ounces vodka
- $\frac{1}{2}$ ounce fresh lemon juice
- $\frac{1}{2}$ ounce simple syrup (page 33)
- 5 to 6 ounces club soda
- Fresh fruit in season, for garnish

Pour the vodka, lemon juice, and simple syrup into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Collins glass. Add the club soda; stir briefly. Add the garnish of choice.

Vodka Cooler

- 2 $\frac{1}{2}$ ounces vodka
- 6 to 7 ounces lemon-lime soda
- Lime wedge, for garnish

Pour the vodka and lemon-lime soda into an ice-filled Collins glass. Stir briefly. Add the lime wedge.

Vodka Crusta

- Superfine sugar and a lemon wedge, for rimming the glass
- Lemon peel spiral (see technique, page 38)
- 2 ounces vodka
- $\frac{1}{2}$ ounce white curaçao
- $\frac{1}{2}$ ounce fresh lemon juice

Prepare the glass. Place the lemon peel spiral into the sugar-rimmed Sour glass so that it almost lines the entire interior. Pour the vodka, curaçao, and lemon juice into a shaker two-thirds full of ice cubes. Shake well. Strain into the glass.

Vodka Daisy

- 2 1/2 ounces vodka**
- 1 ounce fresh lemon juice**
- 1/2 ounce grenadine**
- Lemon twist, for garnish**

Pour the vodka, lemon juice, and grenadine into a shaker two-thirds full of ice cubes. Shake well. Strain into a crushed ice-filled Highball glass. Add the twist.

Vodka Fix

- 2 1/2 ounces vodka**
- 1 ounce fresh lemon juice**
- 1/2 ounce pineapple juice**
- Fresh fruit in season, for garnish**

Pour the vodka, lemon juice, and pineapple juice into a shaker two-thirds full of ice cubes. Shake well. Strain into a crushed ice-filled Highball glass. Add the garnish of choice.

Vodka Fizz

- 2 ounces vodka**
- 1 ounce fresh lime juice**
- 1/2 ounce simple syrup (page 33)**
- 5 to 6 ounces club soda**
- Fresh fruit in season, for garnish**

Pour the vodka, lime juice, and simple syrup into a shaker two-thirds full of ice cubes. Shake well; strain into a chilled wine goblet. Add the club soda; stir briefly. Add the garnish of choice.

Vodka Gibson

The vodka version of the gin-based classic.

- 3 ounces vodka**
- 1/2 ounce dry vermouth**
- 3 pearl onions, for garnish**

Pour the vodka and vermouth into a mixing glass two-thirds full

of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the onions.

Vodka Gimlet

2 1/2 ounces vodka

1/2 ounce lime juice cordial, such as Rose's

Lime wedge, for garnish

Pour the vodka and lime cordial into an ice-filled Rocks glass; stir briefly. Add the lime wedge.

Vodka Martini, Dry

3 ounces vodka

1/2 ounce dry vermouth

Lemon twist or cocktail olive, for garnish

Pour the vodka and vermouth into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the garnish.

Vodka Martini, Extra Dry

3 ounces vodka

1/4 ounce dry vermouth

Lemon twist or cocktail olive, for garnish

Pour the vodka and vermouth into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the garnish.

Vodka Martini, Medium

2 1/2 ounces vodka

3/4 ounce dry vermouth

Lemon twist or cocktail olive, for garnish

Pour the vodka and vermouth into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the garnish.

Vodka Martini, Sweet

- 2 ¹/₂ ounces vodka
- ¹/₄ ounce sweet vermouth
- Lemon twist, for garnish

Pour the vodka and vermouth into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the twist.

Vodka Rickey

- 2 ¹/₂ ounces vodka
- 1 ounce fresh lime juice
- 5 to 6 ounces club soda
- Lime wedge, for garnish

Pour the vodka and lime juice into an ice-filled Highball glass. Add the club soda; stir briefly. Add the lime wedge.

Vodka Sling

- 2 ¹/₂ ounces vodka
- ¹/₂ ounce cherry brandy
- ¹/₂ ounce fresh lemon juice
- 5 to 6 ounces club soda
- Lemon wedge, for garnish

Pour the vodka, cherry brandy, and lemon juice into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Collins glass. Add the club soda; stir briefly. Add the lemon wedge.

Vodka Sour

- 2 ounces vodka
- ³/₄ ounce fresh lemon juice
- ¹/₂ ounce simple syrup (page 33)
- Orange wheel and a maraschino cherry, for garnishes

Pour the vodka, lemon juice, and simple syrup into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Sour glass. Add the garnishes.

Vodka Valentino

The vodka version of the gin-based Valentino.

2 ounces vodka

1/2 ounce Campari

1/2 ounce sweet vermouth

Orange twist, for garnish

Pour the vodka, Campari, and vermouth into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the twist.

Vulcan Mind Probe



Or is it a Mind Melt? Or Mind Meld?

3/4 ounce Bacardi 151-proof rum

3/4 ounce ouzo

Layer in a Pony glass.

Ward Eight



The Ward Eight was created at Boston's Lock-Ober Café, “. . . the place where Caruso cooked his own sweet-breads; where John F. Kennedy habitually ordered the lobster stew, drank the broth and gave the meat to the waiter; where a dying man came for his last lunch; and where, when regular customers pass away, their plates are turned over and their chairs are cocked against the table.” —<http://www.locke-ober.com/>

2 ounces bourbon

1 ounce orange juice

1 ounce fresh lemon juice

Dash of grenadine

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

W

Whisky Buck

- 1 lemon wedge**
- 2 ounces blended Canadian whisky**
- 5 ounces ginger ale**

Squeeze the lemon wedge into a Highball glass and drop it into the glass. Fill the glass with ice cubes. Add the whisky and ginger ale. Stir briefly.

Whisky Cobbler

- 2 ¹/₂ ounces blended Canadian whisky**
- ¹/₂ ounce simple syrup (page 33)**
- Fresh fruit in season, for garnish**

Pour the whisky and simple syrup into a wine goblet filled with crushed ice. Stir briefly. Add the garnish of choice.

Whisky Collins

- 2 ounces blended Canadian whisky**
- ¹/₂ ounce fresh lemon juice**
- ¹/₂ ounce simple syrup (page 33)**
- 5 to 6 ounces club soda**
- Fresh fruit in season, for garnish**

Pour the whisky, lemon juice, and simple syrup into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Collins glass. Add the club soda; stir briefly. Add the garnish of choice.

Whisky Cooler

- 2 ¹/₂ ounces blended Canadian whisky**
- 6 to 7 ounces ginger ale**
- Lemon twist, for garnish**

Pour the whisky and ginger ale into an ice-filled Collins glass. Stir briefly; add the twist.

Whisky Crusta

Superfine sugar and a lemon wedge, for rimming the glass

Lemon peel spiral (see technique, page 38)

2 ounces blended Canadian whisky

$\frac{1}{2}$ ounce white curaçao

$\frac{1}{2}$ ounce fresh lemon juice

Prepare the glass. Place the lemon peel spiral into the sugar-rimmed Sour glass so that it almost lines the entire interior. Pour the whisky, curaçao, and lemon juice into a shaker two-thirds full of ice cubes. Shake well. Strain into the glass.

Whisky Daisy

$2\frac{1}{2}$ ounces blended Canadian whisky

1 ounce fresh lemon juice

$\frac{1}{2}$ ounce grenadine

Lemon twist, for garnish

Pour the whisky, lemon juice, and grenadine into a shaker two-thirds full of ice cubes. Shake well. Strain into a crushed ice-filled Highball glass. Add the twist.

Whisky Fix

$2\frac{1}{2}$ ounces blended Canadian whisky

1 ounce fresh lemon juice

$\frac{1}{2}$ ounce pineapple juice

Fresh fruit in season, for garnish

Pour the whisky, lemon juice, and pineapple juice into a shaker two-thirds full of ice cubes. Shake well. Strain into a crushed ice-filled Highball glass. Add the garnish of choice.

W

Whisky Fizz

2 ounces blended Canadian whisky

1 ounce fresh lemon juice

1/2 ounce simple syrup (page 33)

5 to 6 ounces club soda

Fresh fruit in season, for garnish

Pour the whisky, lemon juice, and simple syrup into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled wine goblet. Add the club soda; stir briefly. Add the garnish of choice.

Whisky Mac

A Scottish antidote for a cold winter night.

2 ounces scotch

1 ounce green ginger wine

Build in an ice-filled Rocks glass.

Whisky Rickey

2 1/2 ounces blended Canadian whisky

1 ounce fresh lime juice

5 to 6 ounces club soda

Lime wedge, for garnish

Pour the whisky and lime juice into an ice-filled Highball glass. Add the club soda; stir briefly. Add the lime wedge.

Whisky Sangaree

2 ounces blended Canadian whisky

1/2 ounce ruby port

1/2 ounce Yukon Jack liqueur

Freshly grated nutmeg, for garnish

Pour the whisky, port, and Yukon Jack into a mixing glass two-thirds full of ice cubes; stir well. Strain into a chilled wine goblet. Sprinkle with the nutmeg.

Whisky Sling

2 1/2 ounces blended Canadian whisky

1/2 ounce simple syrup (page 33)

1/2 ounce fresh lemon juice

5 to 6 ounces club soda

Lemon wedge, for garnish

Pour the whisky, simple syrup, and lemon juice into a shaker two-thirds full of ice cubes. Shake well. Strain the drink into an ice-filled Collins glass. Add the club soda; stir briefly. Add the lemon wedge.

Whisky Smash

6 fresh mint leaves

3/4 ounce simple syrup (page 33)

2 1/2 ounces blended Canadian whisky

Mint sprig, for garnish

Place the mint leaves in the bottom of a large Rocks glass; add the simple syrup and muddle well. Fill the glass with crushed ice. Add the whisky; stir briefly. Add the mint garnish.

Whisky Sour

Some of us like to substitute bourbon for the Canadian whisky.

2 ounces blended Canadian whisky

3/4 ounce fresh lemon juice

1/2 ounce simple syrup (page 33)

Orange wheel and a maraschino cherry, for garnishes

Pour the whisky, lemon juice, and simple syrup into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Sour glass. Add the garnishes.

W

Whisky Swizzle

- 2 ounces blended Canadian whisky**
- 1/2 ounce fresh lemon juice**
- 1/2 ounce simple syrup (page 33)**
- 5 to 6 ounces ginger ale**
- Lemon wheel, for garnish**

Pour the whisky, lemon juice, and simple syrup into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Collins glass. Add the ginger ale; stir briefly. Add the lemon wheel and a swizzle stick.

White Iced Tea

- 1/2 ounce vodka**
- 1/2 ounce gin**
- 1/2 ounce light rum**
- 1/2 ounce tequila**
- 1/2 ounce triple sec**
- 1/2 ounce lemon juice**
- Lemon-lime soda**
- Lemon wedge, for garnish**

Pour the vodka, gin, rum, tequila, triple sec, and lemon juice into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Collins glass. Top with the soda. Add the lemon wedge.

White Lady Cocktail

- 2 1/2 ounces gin**
- 1 ounce light cream**
- 1 egg white**
- 1/2 ounce simple syrup (page 33)**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake very well. Strain into a chilled Cocktail glass.

W

White Rabbit

1 1/2 ounces Stolichnaya Vanil vodka

1 1/2 ounces vanilla schnapps or liqueur

1 1/2 ounces heavy cream or milk

Build in an ice-filled Highball glass. Stir with a sip-stick.

White Russian

“Listen, Maude, I’m sorry if your stepmother is a nympho, but I don’t see what it has to do with—do you have any Kahlúa.” —*From The Big Lebowski, the movie in which Jeff Bridges, as “The Dude,” drinks more White Russians than you might think possible.*

2 ounces vodka

1 ounce Kahlúa

1 ounce light cream

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Rocks glass.

White Spider

Though it’s actually a Vodka Stinger, this drink is better known by this creepier name. Shake this; don’t stir it.

2 ounces vodka

1/2 ounce white crème de menthe

Pour both ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Rocks glass or a crushed ice-filled wine goblet.

White Wine Spritzer

6 ounces white wine

1 to 2 ounces club soda

Lemon twist, for garnish

Pour the wine and club soda into an ice-filled Collins glass. Stir briefly; add the twist.

W

Widow's Dream Cocktail

More like a widow's nightmare if you ask me.

1 1/2 ounces Bénédictine

1 egg

Dollop of whipped cream

Pour the Bénédictine into a shaker two-thirds full of ice cubes; add the egg. Shake very well. Strain into a chilled Cocktail glass. Top with the whipped cream.

Widow's Kiss #1

The Widow's Kiss is a Prohibition-era drink created in Europe while Americans were enduring the Great Drought.

1 ounce calvados

1/2 ounce yellow Chartreuse

1/2 ounce Bénédictine

Dash of Angostura bitters

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Widow's Kiss #2

1 1/2 ounces brandy

1/2 ounce yellow Chartreuse

1/2 ounce Bénédictine

2 dashes of Angostura bitters

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Windex

Because it looks like what?

2 ounces vodka

1/2 ounce blue curaçao

1/2 ounce triple sec

W

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass or chilled spray bottle.

Witch's Tit

- 2 ounces Kahlúa**
- Dollop of whipped cream**
- $\frac{1}{2}$ maraschino cherry, for garnish**

Pour the liqueur into a Pousse-Café glass. Top with the cream; add the garnish.

Woo Woo

- 2 ounces vodka**
- $\frac{1}{2}$ ounce peach schnapps**
- 4 ounces cranberry juice**

Build in an ice-filled Highball glass; stir briefly.

XYZ Cocktail

- 2 ounces light rum**
- 1 ounce triple sec**
- 1 ounce fresh lemon juice**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Yale Cocktail

This cocktail has changed because its original recipe included crème Yvette, a violet-flavored liqueur, but it's no longer available.

- $2\frac{1}{2}$ ounces gin**
- $\frac{1}{4}$ ounce dry vermouth**
- $\frac{1}{4}$ ounce blue curaçao**
- Dash of Angostura bitters**

Pour all of the ingredients into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass.

Yellowbird

A Caribbean drink that will take you to sandy shores.

- 2 ounces light rum**
- 1/2 ounce Galliano**
- 1/2 ounce triple sec**
- 1/2 ounce fresh lime juice**

Pour all of the ingredients into a shaker two-thirds full of ice cubes. Shake well. Strain into a chilled Cocktail glass.

Yummy Martini

- 2 1/2 ounces Stolichnaya Kafya vodka**
- 1/4 ounce Stolichnaya Zinamon vodka**
- Short cinnamon stick, for garnish**

Pour both vodkas into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the cinnamon stick.

Zaza Cocktail

The Zaza Cocktail was named for a nineteenth-century Broadway play, not for the character in *La Cage aux Folles*.

- 1 1/2 ounces gin**
- 1 1/2 ounces Dubonnet Rouge**
- Orange twist, for garnish**

Pour the gin and Dubonnet into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Add the twist.

Zipperhead

The term *zipperhead* originated at IBM, where it was used to describe people with closed minds.

- 1 ounce vodka**
- 1 ounce Chambord raspberry liqueur**
- 1 ounce lemon-lime soda**

Layer in an ice-filled Rocks glass. Sip through a straw.

Zombie

The king of all Tiki Bar drinks, the Zombie was created by Donn the Beachcomber, originator of the Tiki Bar-themed restaurant in the United States. It made its debut at the Hurricane Bar at the 1939 World's Fair.

2 ounces añejo rum

1 ounce dark rum

1 ounce light rum

¹/₂ ounce applejack

1 ounce fresh lime juice

¹/₂ ounce pineapple juice

¹/₂ ounce papaya nectar

¹/₂ ounce simple syrup (page 33)

¹/₂ ounce 151-proof Demerara rum

**Pineapple spear, maraschino cherry, and a mint sprig,
for garnishes**

Pour the first 3 rums, the applejack, lime juice, pineapple juice, papaya nectar, and simple syrup into a shaker two-thirds full of ice cubes. Shake well. Strain into an ice-filled Zombie or Hurricane glass. Float the 151-proof rum on top. Add the garnishes.

Zorbatini

2 ounces vodka

¹/₂ ounce ouzo

Green olive, for garnish

Pour the vodka and ouzo into a mixing glass two-thirds full of ice cubes. Stir well. Strain into a chilled Cocktail glass. Garnish with the olive.

The Professional Bartender: How to Be the Best

Aaah, the life of a bartender: Holding court behind two feet of shining mahogany every night; shaking and stirring while customers watch in wonder at the delectable nectars that cascade from the shaker into sleek cocktail glasses; being the fountain of knowledge, the baroness of bar lore, the princess of trivia, and the sage whose knowledge knows no bounds; constantly attending swank parties where multimillionaires proudly introduce you as their bartender; unclogging the toilet in the ladies' room. So who said it would always be glamorous?

I married a bartender. I've been a bartender, but never for very long and never at a place that forced me to do my homework or make an effort to develop a style for myself. I've rarely met a bartender I didn't like: I've met bad bartenders, and I've been privileged to sit across from the best, and I've noted that all of them—the good, the bad, and the middling—exhibit that gene that makes them yearn for a good Boston shaker and an audience to play to—and I give good audience, no doubt about it.

The role of a professional bartender is much more complex than most people think. And though it sometimes remains a job one seeks out while looking for that Broadway break or finishing that MBA, bartending is a craft that can—and should—garner praise and recognition equal to that of a well-respected and talented chef. But before you get that good, you need to acquire knowledge, style, and most of all, experience.

THE QUALITIES OF A GOOD PROFESSIONAL BARTENDER

Not just any Regular Joe off the street can become a good professional bartender—at least not without a good deal of work. However, there are some general qualities and recommendations that apply to the job, whether it's at a high-end restaurant or at a beach bar where sandals and bikinis are standard attire.

Be punctual: In fact, be more than punctual: Get to work early. If you are the opening bartender, you will be setting up for the entire day's business—restocking everything from liquor to bottled beers to wines, ingredients, paper goods, cleaning supplies; counting banks or floats (the money that you start with at the beginning of your shift); cutting fruit garnishes; polishing bottles and glasses; and doing whatever else is necessary at that particular place of business.

Be organized: Without getting overly picky about the order in which things are done, doesn't it make sense to restock items that need to chill and to get any messy tasks out of the way first? You bet. If you have chores to do in the basement or stock room—lugging huge buckets of ice to chill ingredients and use for serving, for example—do those things before you start cutting fruit garnishes and fanning out a tall stack of cocktail napkins. (Indeed, many opening bartenders arrive at work wearing grungy clothes because they know that the early part of their work is messy. They change into work clothes once those chores are out of the way.) As a rule, do anything and everything that requires your being away from the bar first. After that, get behind your bar and set it up to work for you.

Be physically strong: Unless barbacks do all of the heavy lifting—keg changing, ice hauling, and restocking—a certain amount of strength is necessary to do the job well.

Be honest: A bartender's pay is usually the combination of a low hourly wage and all the tips that he or she can make. Stories of bartender thievery are legion, but if you are good at your job, you shouldn't need to supplement your income by cheating the management and owners.

Be hard-working: Although it's not necessary to be a perpetual motion machine, there's always something that can be done behind the bar—polishing or washing glasses, straightening bottles, getting rid of all that superfluous matter that continually gathers.

Be tactful and diplomatic: Though it depends on the bar itself, bartenders generally keep the party rolling by trading quips,

introducing one customer to the next, and having a good time while they work. But since the business involves serving beverage alcohol, sooner or later a customer will get out of control. A good bartender will cut a customer off before they become belligerent and will make sure that they know they can come back another time. Alternatively, a bartender has the power to “eighty-six”—permanently bar a customer—from the premises. When this becomes necessary, be sure that all of the staff and management are aware of the circumstances and the identity of the eighty-sixed former patron.

Be personable: Ideally, a bartender must get along well with the floor staff, the kitchen staff, the managers, and every single customer who walks through the door. He or she knows when to talk to people, when to keep his mouth shut, which customers have had enough drinks, who is becoming a nuisance to other customers, and who is merely trying to be friendly and break into the local scene.

Be well-groomed: Since the bartender is often the first person a customer sees upon entering a restaurant or bar, he or she should be presentable at all times. Many places have a uniform or dress code that must be followed. Just be sure that your hands and nails are clean and tidy at all times. Wash your hands after handling sticky ingredients or dusty bottles.

Be a gymnast: It is absolutely vital that a bartender be able to vault over the bar—one handed—in order to handle any situation on the opposite side. Nah, just kidding.

Be able to prioritize: Don't think this won't happen to you. It's the middle of a busy shift: What are you going to do first? Deliver food to your bar customers, serve the waitpeople, prepare a couple of drinks for the customers who just walked in, or answer the telephone? You need to be able to handle it all, without losing your cool or your temper. Most people don't understand just how complicated and stressful it can be to work behind a bar.

Be sober at work: Let's face it, some people want to be bartenders because they love to drink and hang out in bars.

However, there is no such thing as a good professional bartender who is tipsy, or worse, drunk while on the job. Wait until your shift is over to imbibe.

Be a good manager: At many restaurants, the man or woman behind the mahogany needs be able to take control of the entire restaurant at the drop of a hat. It's often the case that at the exact moment that the manager pops out to the bank, the deep-fryer will catch fire, a table of three will try to walk out on their check, and a busperson will spill coffee on a haughty customer's white linen suit. Someone must take charge of the situation, and the fact is, when a problem arises, the entire staff and the majority of customers will often run straight to the bartender—even if the manager is standing right there.

Bartenders are authority figures. “The bar is the pilot house of the restaurant,” says Dale DeGroff, former head bartender and beverage manager at New York's Rainbow Room, “and the bartender is captain of the ship. Some people say that if there isn't a priest around, a bartender can marry people—that's authority for you.”

Thus, given all the above, the ideal bartender is punctual, presentable, fairly strong, trustworthy, and able to read minds, judge characters, set the atmosphere, take control, make decisions, deal with troublemakers, command respect, and remain sober for eight hours at a stretch. Strangely enough, the majority of restaurateurs believe that knowing how to mix drinks is way down on the list of priorities when it comes to hiring a bartender. I don't agree.

BEHIND THE PROFESSIONAL BAR

You need to be able to make drinks—confidently, properly, and, ideally, quickly. That's where the layout of the bar is key to your success. Unfortunately, however, every bar layout is different. Naturally, some aspects are constant.

Most bars will have a number of stainless-steel sinks; usually at least two are used for glass washing, some are used as tubs to contain ice for serving, and some are used as tubs for

chilling wine, bottled beers, and other ingredients that need to be kept cold.

Most bars will have a soda gun, a push-button nozzle that dispenses cola, lemon-lime soda, tonic, club soda, and usually water, ginger ale, or another ingredient.

Virtually every bar will have at least one cash register; many will have a service area at one end where the bartender serves the waitstaff's drink orders.

Most bars will have beer engines that dispense one or more draft beers; many will also have commercial espresso machines that are plumbed into the water system.

A number of refrigerated cabinets are the norm behind most bars; often there are display shelves for backup bottles of high-volume, popular liquor brands; drawers usually provide a haven for supplies of cocktail napkins, sip-sticks, straws, and other necessities.

At sink level it's important to have plenty of storage and work space; blenders might await use there, certainly whole fruit like bananas or pineapples will be kept there for use when needed.

Most bars will have what's called a speed rack, a long metal trough affixed at sink level that holds the most-often-used ingredients—so-called well liquors—that are poured when customers don't specify a brand name. Speed racks can be arranged in whatever order is most useful to that individual bar; for an all-around bar, the lineup from left to right is usually vodka, gin, tequila, rum, triple sec, blended whisky, scotch, bourbon, brandy, and then sweet and dry vermouths. Each of these bottles, as well as all of the most often-requested brands should be fitted with speed pourers, each facing with the open end of the spout to the left when looking at the bottle's front label. Any bottles that are visible to the public should be placed with front labels facing out; labels and bottles facing every which way are the sign of a sloppy bartender.

Plastic bottles with different colored pour spouts are excellent containers for juices and simple syrup; color-code them so you

Wine Bottle Volumes

$\frac{1}{2}$ standard wine bottle: 375 ml

Standard wine/liquor bottle:
750 ml

Magnum: 1.5 liters

Double Magnum: 3 liters

Rehoboam: approximately 4.5
liters

Jeroboam: 4.5 liters

Imperial: approximately 6 liters

Methuselah: approximately
6 liters

Salmanazar: approximately
9 liters

Balthazar: approximately 12 liters

Nebuchadnezzar: approximately
14 liters

How Many Drinks are in the Bottle?

One 750-ml bottle of wine =
a little over five 5-ounce glasses
of wine.

One 750-ml bottle of liquor =
seventeen $1\frac{1}{2}$ -ounce shots.

One liter bottle of liquor = $22\frac{1}{2}$
 $1\frac{1}{2}$ -ounce shots.

One liter of soda or juice = seven
12-ounce Highball glasses, each
filled with ice and one shot of
liquor.

know what's inside at a glance. These might also be kept in the speed rack.

Most bars span the area from the customer's side to four or five inches from the bartender's side and then step down an inch or so. In that space sits a rubber bar mat that looks like Dr. Scholl invented its stubby rubber surface. This bar mat is where a bartender lines up the glassware for the specific order being prepared. The mat provides a flat area directly in front of the customer and the bar mat sops up any liquids that are splashed outside the glasses.

However the brand-name liquors are displayed—usually in multileveled shelves on the back bar—their arrangement should be sensible, that is, all vodkas together, all gins together, etc. Bottles that are not frequently poured will not be fitted with speed pourers. When using them, the bartender can do one of several things: insert a speed pourer spout,

free pour, or use a jigger for measuring. When finished using any ingredient, every item behind the bar should be returned to its normal location so that other bartenders will find it where it's supposed to be.

And now we come to making the drinks. For specific techniques, refer to *Bartending Techniques* (page 38) and *Drink-Making Techniques* (page 40). There you'll learn everything you need to know to handle the experience effectively. Efficiency is the keyword in drink making. If you are ambidextrous, you are extremely lucky. For those of us who are not capable of functioning equally well with our right and left hands, learning to use both hands is a most worthwhile expenditure of time. Practice is key. Making a Highball by pouring the liquor with one hand and simultaneously operating the soda gun with the other is a must. When one hand frees up, it can next grab a sip-stick or garnish or place a cocktail napkin in front of a customer. Go out and watch a few good bartenders; you'll be surprised at the efficiency of their movements.

When you have a busy bar with a number of customers clamoring for your attention, the best, most practical way to cope is to keep your head down and work as quickly as possible on the order at hand. Glance up only to serve and accept payment. Then make eye contact with the next customer and keep going. Getting flustered doesn't help; keeping a cool head does.

Should You Attend Bartending School?

Gee, I don't know. Certainly some of them are excellent for conveying the basics of cocktail-making in a functioning bar or restaurant. I've spoken to graduates who glowed about the course they took, but like everything else, bartending schools are sure to run the gamut from really good to poor. I know one person who paid good money to attend a bartending school, and he showed me his "textbook" after completing the classes. I am not exaggerating when I say that more than 65 percent of the information in the "manual" was downright incorrect—even some of the classic drink recipes. If I were seriously considering a bartending school, I would ask for the names of former

students and phone them to ask about the course and their opinion of its worth. If the school is not willing to furnish the names of satisfied graduates, I'd look for another.

Frankly, my best advice for people who are serious about the subject is to get your basic training in whatever way is possible. Then go out and beg for a job—as a barback, as a trainee, in any position that affords the opportunity to watch the accomplished and learn the moves and processes. In this case, experience is the best teacher. Practicing with a bottle of water and a few simple tools can make a huge difference to the budding bartender. In addition, start reading cocktail books—especially old ones to see how it was done and compare it to how it's done now. All of the recipes included here need not be memorized, but anyone serious about learning the craft of bartending should acquaint himself or herself with the classic recipes and classic ingredients while keeping up with what's going on right now.

Experimentation and practice, in this case at least, make perfect.

A Bartender's Glossary

Absinthe substitute: Any of several clear, anise-flavored liquors—Absente, Herbsaint, Pernod, and Ricard, among them—that are used to replace the true absinthe, which has been outlawed in the United States but is still legal in several European countries. Absinthe substitutes become an opaque shade of yellow-green when water is added to them.

Ale: A group of beers that are made using a strain of yeast that ferments at the top of a vat. A number of styles of ale exist, amber ales, barley wines, bitter ales, cream ales, India pale ales, lambics, porters, Scotch ales, stouts, Trappist ales, and wheat beers, among them.

Apéritif: A single beverage or combination of ingredients that usually include an alcoholic component that are drunk before dinner as an appetite stimulant.

Armagnac: A French grape-based aged brandy made in Gascony.

Aromatized wines: Wines that are flavored by any of several methods with herbs, spices, and other botanical ingredients. Vermouth is a prime example, as are several apéritifs, Dubonnet and Lillet, among them.

Barspoon: A long-handled spoon with a twisted shaft that is used to stir cocktail ingredients during their preparation.

Beer: Generally, this term refers to alcoholic beverages made by fermenting cooked grains, hops, and yeast. Lagers and ales are styles of beer.

Bitters: An alcoholic-based infusion of a base spirit and, usually, a number of herbs, spices, other botanicals, and other flavorings that are produced as proprietary brands by a few producers. Cocktail bitters, such as Angostura and Peychaud's, are used in very small quantities to add complexity to a drink mixture.

Blended whisk(e)y: A spirit made by combining one or more flavorful whisk(e)ys with flavorless neutral whisk(e)y to produce a particular flavor profile.

Boston shaker: A cocktail-shaking tool comprised of two parts: a metal cone and a 16- to 20-ounce mixing glass. The two parts fit snugly together to allow shaking, while the glass portion alone is used for stirring ingredients together.

Botanicals: A collective term describing the fresh and dried herbs, fruits, spices, and other components used to flavor some usually aromatic liquors, beers, and wines.

Bourbon: Any whiskey made in the United States, distilled from a fermented mash of grains that contains at least 51 percent corn and aged in new oak barrels for a minimum of two years.

Brandy: A spirit distilled from fermented grape or other fruit juice.

Buck: A Highball made of a base spirit, the juice of a squeezed lemon wedge, and ginger ale.

Calvados: An aged brandy made in a specific geographical area of Normandy, France, from a fermented mash of apples although a small percentage of pears is usually included.

Champagne: A sparkling wine made according to the *méthode champenoise* in a specific geographical area of the Champagne district of northeastern France.

Chaser: A beverage that immediately follows the drinking of another, as in a Boilermaker.

Churchkey: A tool that has a rounded bottle opener at one end and a V-shaped piercing can opener at the end. Generally, the V-shaped end is used to open cans of liquid, such as tomato juice or beef bouillon.

Cobbler: A cocktail made from of a base spirit or wine and simple syrup, which is poured into a wine goblet full of crushed ice and then stirred together.

Cocktail: A combination of ingredients that have been shaken or stirred with ice and strained into a chilled or ice-filled glass.

Collins: A mixed drink made from a base spirit, lemon juice, simple syrup, and club soda that is served in an ice-filled Collins glass with a fresh fruit garnish.

Cooler: A drink made of a base spirit, wine, or liqueur topped with a sweet carbonated beverage that is served in a Collins glass with a lemon twist garnish.

Cordial: Also known as a liqueur, a bottled beverage made from liquor, one or more sweetening agents, and other flavorings.

Crusta: A mixed drink made from a base spirit, lemon juice, and maraschino liqueur that is strained into a sugar-rimmed Sour glass that is lined with a lemon peel spiral.

Daisy: A mixed drink made from a base spirit, lemon juice, and grenadine that is served over crushed ice in a Highball glass and has a lemon twist garnish.

Dash: An inexact, small measure shaken from the bottle that should equal about $\frac{1}{16}$ teaspoon.

Digestif: A single beverage or combination of ingredients that usually have an alcoholic component and are drunk after dinner to stimulate digestion.

Eaux-de-vie: The French name for colorless brandies distilled from fermented fruit juices.

Fermentation: When yeast is introduced to sugar, or simple starches, in a mash, or “soup” of fruits, grains, sugars, or vegetables, it feeds on the sugar and produces heat, carbon dioxide, and beverage alcohol, and this process is known as fermentation.

Fix: A mixed drink made from a base spirit, lemon juice, and pineapple juice that is served over crushed ice in a Highball glass with fresh fruit for garnish.

Fizz: A mixed drink made from a base spirit, lime or lemon juice, simple syrup, and club soda that is served straight up in a wine goblet with fresh fruit for garnish.

Flip: A mixed drink made from a base wine, spirit, or beer, a whole raw egg, and simple syrup that is served straight up in a wine goblet or beer glass with grated nutmeg as a garnish.

Fortified wine: A wine that has had brandy added to it, such as Madeira, port, or sherry.

Frappé: A drink composed solely of a base liqueur or spirit that is served over crushed ice in a Saucer Champagne glass or a Sour glass.

Garnish: An ingredient, usually fruit or vegetable, that is added to a mixed drink or cocktail just before serving.

Gin: A spirit usually made from a fermented mash of grains that is flavored at some step in its manufacture with juniper and other botanical ingredients.

Hawthorne strainer: A bar tool with a spring coil that is used to strain liquids from the metal half of a Boston shaker.

Highball: The simplest form of a mixed drink that comprises just two ingredients, such as scotch and soda or vodka and tonic, which are poured directly into a Highball glass for serving.

Irish whiskey: A spirit made in Ireland that is distilled from a fermented mash of grains.

Jigger: 1) A liquid measurement equal to 1½ fluid ounces; 2) a metal or glass tool used by a bartender to measure 1 fluid ounce or 1½ fluid ounces of an ingredient.

Julep strainer: A perforated bar tool that is used to strain ingredients that have been stirred together and chilled in a mixing glass.

Lager: A style of beer made with a bottom-fermenting yeast.

Liqueur: Also sometimes known as a cordial, a bottled beverage made from liquor, one or more sweetening agents, and other flavorings.

Madeira: A wine fortified with brandy, produced on the island of Madeira.

Mash: The word used to describe the fruits, fruit juices, or cooked grains that are fermented with yeast to produce wine or beer or the mixture that will be distilled into spirits.

Mixed drink: A combination of two or more liquid ingredients, at least one of them containing alcohol. A Highball is one type of mixed drink.

Mixing glass: A 16- to 20-ounce glass designed for stirring together the ingredients for cocktails; also the glass half of a Boston shaker.

Muddling: The process in which a bartender uses a usually wooden pestle to crush together ingredients, such as wedges of fruit, sugar cubes, and bitters, and express their flavorful components.

Neat: Spirits served straight from the bottle without being chilled or mixed with other ingredients.

Perfect: A term that usually describes a cocktail that contains equal parts of both sweet and dry vermouths.

Pony: 1) A 1-fluid-ounce measure of liquid; 2) a serving glass usually used for serving spirits neat or for shooters.

Port: A Portuguese wine that is fortified with brandy and is produced in the Douro region of Portugal.

Proof: In the United States, the alcohol content of a beverage expressed by degree and based on 200 degrees equaling 100 percent. Therefore, 80-proof vodka is 40 percent alcohol by volume. Other countries use different scales and because of the confusion this presents, bottlings of current products express the alcohol content as the percentage by volume.

Rickey: A cocktail made from a base spirit, fresh lime juice, and club soda that is served over ice in a Highball glass, with a wedge of lime for garnish.

Rum: A spirit distilled from a fermented mash of molasses or sugarcane juice.

Rye whiskey: An aged spirit distilled from a fermented grain mash containing a minimum of 51 percent rye grain.

Sangaree: A cocktail made from a base wine, spirit, or beer plus a sweetening agent and garnished with grated nutmeg.

Scotch: An aged spirit that is distilled in Scotland from a fermented mash of grains.

Shaker: A bar tool that creates a sure seal and is fitted with a built-in strainer that is used to shake together the ingredients for cocktails.

Sherry: A wine fortified with brandy, made in a specific geographical area of Spain that surrounds the city of Jerez.

Shooter: A cocktail meant to be downed in a single gulp.

Shot: A 1¹/₂-ounce measure of an ingredient.

Simple syrup: A solution of sugar dissolved in water that is used to sweeten cocktails. Recipe on page 33.

Single malt scotch: A type of whisky produced by a single distillery in Scotland from a fermented mash of malted barley and aged for at least three years in oak barrels.

Slings: A mixed drink made from a base spirit, citrus juice, simple syrup or a liqueur, and club soda that is served over ice in a Collins glass and usually garnished with fresh fruits.

Smash: A mixed drink made from a base spirit, simple syrup, and crushed mint leaves that is served over crushed ice in a Rocks glass and is garnished with a mint sprig.

Sour: A mixed drink composed of a base spirit, lemon juice, and simple syrup that is served straight up in a Sour glass or over ice in a Rocks glass.

Sparkling wine: Wine, such as champagne or Prosecco, that is carbonated by a secondary fermentation that takes place within the bottle.

Spirit: An alcoholic beverage, such as brandy, gin, rum, or vodka, that is made by distilling a fermented mash of grains or fruits to a potency of at least 40 percent alcohol by volume.

Splash: An inexact, small measure that should equal about 1/8 teaspoon.

Straight up: A drink when served without ice.

Straight whiskey: A spirit that is distilled from a fermented mash of grains and is aged in oak barrels to mature and develop flavor.

Swizzle: A cocktail made with a base spirit, citrus juice, simple syrup or a liqueur, and a carbonated beverage that is served in a Collins glass with a swizzle stick for stirring.

Tennessee whiskey: A spirit made in Tennessee that is distilled from a fermented mash of grains that is filtered through sugar-maple charcoal before aging.

Tequila: A liquor made in specific geographical areas of Mexico from a fermented mash of the *Tequilana Weber* variety of blue agave.

Toddy: A drink made from a base spirit, hot water, and various spices that is usually served in an Irish Coffee glass.

Vermouth: A wine slightly fortified with spirits and flavored by various aromatic botanicals.

Vodka: A spirit distilled from a fermented mash of grains, vegetables, and/or sugar.

Whisk(e)y: A liquor, such as scotch, bourbon, or rye, distilled from a fermented mash of grains that is aged in oak barrels. When the word is spelled without the *e*, it refers to products of Scotland and Canada, while those spelled with the *e* are made in Ireland, or the United States.

Zest: The colorful outer layer of citrus fruit peels where the essential oils are located.

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