

UPDATED WITH COOL NEW DRINK RECIPES

THE COMPLETE BARTENDER

Everything you need to know for mixing perfect drinks—every time



INDEXED BY LIQUOR AND TYPE OF DRINK

Includes special sections on Holiday Drinks • Making Toasts • Stocking Your Bar • Nonalcoholic Drinks • Exotic Drinks • Low-Calorie Drinks...and More

ROBYN M. FELLER

THE COMPLETE
BARTENDER

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THE COMPLETE BARTENDER

Revised Edition

Robyn M. Feller

Produced by The Philip Lief Group, Inc.



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*To the Fellers,
who, at times, have driven me to drink*

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INTRODUCTION

I WAS first introduced to the art of mixology during a fun, three-week, no-frills course. When asked to explain “exactly how much of this” to use, or to describe “the exact method for doing that,” the instructor’s philosophy, was—well, Zen. “You just know,” he’d respond.

And that’s just the point of this book. Except, perhaps, for hard-core bartending jobs at pricey restaurants, mixology is at best an inexact science. There are always going to be differences in the way two people mix a drink. Some go heavy on the alcohol, some light. Some change the ingredients, some change the proportions. Lots of ice vs. one or two cubes. You say old-fashioned, I say lowball. The goal is to make a drink that tastes good to you—and to your guests.

Get to know your liquor supply. Experiment with what you have using the recipes in this book, or try something new. Create your own drinks. The tips you’ll find here are based on tried-and-true methods. The recipes, some new, some old, some adapted for today’s tastes, are mere guidelines. The step-by-step instructions are intended to make mixing a drink as easy as possible for you.

The recipes and guidelines in the pages that follow will help you become the bartender *you* want to be, for they’ll help you discover how easy and fun it is to mix drinks. The party-planning tips and ideas for creating the perfect bar for your home will enable you to be a master mixologist and the perfect host.

And don’t forget: we are concerned about our health, our personal welfare and the well-being of our friends. Don’t let your friends

drink and drive. Many people are drinking more moderately in the interests of fitness. *The Complete Bartender* offers plenty of ideas for lighter and nonalcoholic drinks that fit the mood of the times.

Bartending can be lots of fun if you follow your instincts, do what you like and provide your guests with a safe, good time. Relax and enjoy yourself, and you'll always be the life of the party.

STOCKING YOUR BAR

THE home bar should reflect the owner's personal taste. Not everyone needs to stock every exotic liquor on the market: If all you and your friends ever drink is beer, wine and straight vodka, well then, there's your shopping list. But home bars can grow. Maybe you'll start out with three items and gradually add a few different liquors and a flavorful liqueur or two. Then one day you'll be browsing in a liquor store and you'll pick up a small bottle of whatever it is you've been meaning to try—and so grows your home bar.

Your initial purchases, then, should be based on what you'll use most and what you and your friends like. If you know what you want, you're better off buying in large quantities, since larger bottles are generally less expensive per unit than smaller bottles. But there's no need to go overboard when making your initial purchases; buy reasonable amounts, unless, of course, you are sure that you like something in particular. Then, by all means buy as much as you want, especially if you find it for a good price.

While every bar will be slightly different, here are some basic guidelines. Outlined below is a suggested shopping list for a starter bar. Make any adjustments you like and use the personalized results as your own bar-stocking guidelines. Happy mixing!

The Basic Home Bar Checklist

LIQUORS

- 1 bottle bourbon (750 ml)
- 1 bottle brandy (750 ml)
- 1 bottle Canadian whiskey (750 ml)
- 1 bottle dry gin (1¾ liters)
- 1 bottle rum (1¾ liters)
- 1 bottle Scotch whiskey (750 ml)
- 1 bottle tequila (1¾ liters)
- 1 bottle vodka (1¾ liters)



Rocks



(Tall) Collins

LIQUEURS

small bottles of the following:

- | | |
|-----------------|-------------|
| triple sec | amaretto |
| crème de menthe | Drambuie |
| crème de cacao | Bénédictine |
| Kahlúa | Cointreau |



Mixing Pitcher

WINE AND BEER

- 1 bottle dry vermouth (small)
- 1 bottle sweet vermouth (small)
- 2 six-packs beer (1 regular, 1 light)
- 2 bottles white wine
- 2 bottles red wine
- 1 bottle rosé wine (optional)
- 1 bottle champagne or sparkling wine



Long Bar Spoon



Goblet

The Home Bar of Champions

If the basic stocking suggestions don't appeal to you, perhaps you are looking for liquors that make a bolder statement. Well, take a look below. The spirits mentioned here are more daring—they go beyond the ordinary, allowing you to be a mixologist's mixologist. But you needn't invest in the entire list right off the bat. Go slowly. Find out what you like by tasting, whether at friends' homes or when you go out for a drink.

LIQUOR

- 1 bottle brandy
- 1 bottle V.S.O.P. cognac
- 1 bottle dry English gin
- 1 bottle Irish whiskey
- 1 bottle dark rum (Jamaican)
- 1 bottle gold rum
- 1 bottle light rum
- 1 bottle blended Scotch whiskey
- 1 bottle Tennessee whiskey
- 1 bottle gold tequila
- 1 bottle white tequila
- 1 or 2 bottles premium vodka (Russian or Scandinavian; store in your freezer)



Rocks (Stemmed)



Covered Cocktail Shaker

LIQUEURS

small bottles of the following:
framboise, kirschwasser, plum brandy (slivovitz) or other flavored brandies of your choice
crème de cassis, sambuca, Galliano, Frangelico, Kahlúa, pepper-

mint schnapps, peach schnapps or any other of your favorite liqueurs, approximately five bottles in all

WINE

3 aperitif wines, such as Dubonnet, Lillet, Campari

1 bottle cream sherry

1 bottle port

1 bottle madeira

several bottles of your favorite white wines, including at least one table wine and one dessert wine

several bottles of your favorite red wines, ranging from dry to sweet

2 or 3 bottles champagne and/or sparkling wine

Mixers

Whether you stock a basic bar or one with all the extras, you will need to keep on hand a supply of the following:

Bloody Mary mix

lemon juice

club soda

lime juice (Rose's is the most popular—it is not a substitute for fresh lime juice, however, since it contains a sugary syrup)

coffee

cola

cranberry juice cocktail

cream (heavy and light)

orange juice

cream of coconut

orgeat (almond syrup)

Falernum

passion fruit juice
(or nectar)

ginger ale

grapefruit juice

piña colada mix

grenadine

pineapple juice

seltzer

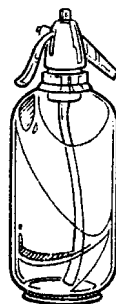
7-Up

sour mix

tomato juice

tonic (quinine) water

water (distilled or spring)



Seltzer Bottle

Odds and Ends

No bar would be complete without the miscellaneous ingredients and garnishes that make mixed drinks truly special. Make sure you include the following in your bar:

bitters (Angostura,
orange)

cherries (maraschino)

cinnamon sticks

ice (three types: cubes,
cracked and crushed)

lemons

limes

nutmeg

olives

onions (pickled pearl)

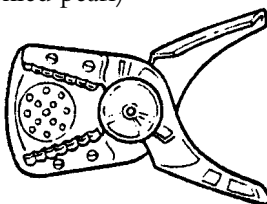
oranges

salt

sugar

Tabasco

Worcestershire sauce



Lemon Squeezer



Red Wine



Martini Pitcher

BARWARE AND GLASSWARE

KEEPING the right tools on hand can make bartending a lot easier. And as anyone who works with their hands can tell you, the right equipment can make the difference between a hassle and a pleasure. The lists below suggest some of the utensils and serving ware that will help make your bartending experience a success.

EQUIPMENT

bar spoon (long)

can/bottle opener

champagne bucket

cocktail napkins

corkscrew (winged version or waiter's)

covered cocktail shaker

cutting board

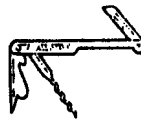
electric blender

ice bucket and tongs

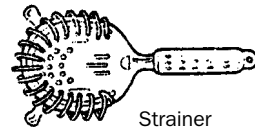
ice scoop (optional)

juice extractor

lemon/lime squeezer



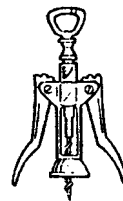
Waiters Corkscrew



Strainer



Juice Extractor



Wing Type Corkscrew



Can/Bottle Opener

martini pitcher

measures/shot glasses (these vary in size—a jigger is 1½ ounces)

measuring cup

measuring spoons

mixing pitcher

muddler (wooden)

paring knife/bar knife



Bar Knife

picks (for garnishes)

punch bowl and glasses

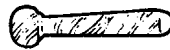
saucers for salt and sugar (if you need to frost the rim of a glass)

seltzer bottle

shaker set: shaker (mixing) glass and metal tumbler

speed pourers (optional)

strainer



Wooden Muddler

straws

swizzle sticks

towels

Glassware

The trend these days is toward multipurpose glassware, so if you choose to have only one or two types, large wineglasses, rocks glasses and highball glasses are good choices. A description of the various types of glassware follows.

balloon (large wineglass) Ranges in size from 9 to 14 ounces.

beer goblet A stemmed balloon-type glass that holds about 12 ounces.

beer mug 12 to 16 ounces.

brandy snifter Best to choose those that hold 3, 6 or 12 ounces. They do come larger, though. For straight brandy.

champagne flute For champagne, champagne drinks or wine. Holds 4 to 6 ounces.

champagne saucer Also for champagne, but this type allows bubbles to escape more readily than the fluted or tulip type. Holds about 4 ounces.

champagne tulip For champagne, champagne drinks or wine. Holds 4 to 6 ounces.

cocktail This is your basic glass for drinks “straight up.” Ranges in size from 3 ounces to 6 ounces. The large ones can be used for frozen drinks. The 4½-ounce size can be used for martinis, Manhattans and stingers. Sturdy, solid stems are best since you can hold on to the stem without warming the drink.

Collins Ranges in size from 10 to 14 ounces. Used for Collins drinks, fizzes, exotic drinks like Mai Tais, Singapore Slings, relatives of Long Island Ice Teas and other mixed drinks that require a bit more room than a highball. Some Collins glasses are frosted for effect.

double rocks Holds 14 to 16 ounces. For larger drinks “on the rocks.” A gaining trend on the glassware scene.

goblet Approximately 12 ounces. Great for tropical drinks, blended drinks, frozen drinks. The 22-ounce hurricane glass can also be used for really mammoth drinks.

highball Ranges in size from 8 to 12 ounces. Good for most standard mixed drinks. Similar to a Collins glass, but shorter and wider.

martini Similar to a cocktail glass, but with a distinctive V shape. Nothing beats a martini in an actual martini glass. About 4 ounces.

hot drink mug 10 to 12 ounces. Used for hot drinks, hot coffee drinks, cappuccinos, Irish coffee, etc.

parfait A specialty glass, approximately 7½ ounces; can be used for drinks containing ice cream and/or fruit.

pilsner 10 to 16 ounces. Used for beer.

pony (cordial) Up to 2 ounces. Can be used for liqueurs, brandy and small *pousse-café*s.

pousse-café A specialty glass for drinks that are “floated,” such as Rainbow Pousse-Café or Traffic Light.

red wine Holds 6 to 11 ounces. Is more rounded than a white wine glass, in order to direct the bouquet of red wine to the drinker’s nose.

rocks (stemmed or not stemmed) Ranges in size from 6 to 8 ounces. Also called “lowball” or “old-fashioned.” Used for drinks served “on the rocks.” If you don’t own shot glasses, you can use these to serve straight shots of liquor or liqueur.

sherry Holds about 3 ounces. Used for cordials and liqueurs. You can substitute the popular Spanish *copita*.

shot Ranges from a fraction of an ounce to 2 ounces (long shot). The standard shot measure these days is 1½ ounces (also called a jigger). Can hold one liquor or can be used for mixed shooters. It also comes in a two-sided metal measuring version, where one side holds 1 ounce and the other side holds 1½ ounces.

sour Also called a *delmonico* glass or a whiskey sour glass. Holds 5 or 6 ounces. Known for its use with sours of all kinds.

white wine Can also hold from 6 to 11 ounces, although generally a bit smaller than red wine glasses.

MEASURE FOR MEASURE

SOMEHOW, the ways alcoholic beverages are measured, in both the bottle and the mixing glass, have always managed to confuse most people. Just what *is* a fifth? Which holds more—a pony or a jigger? The charts below should help clear things up.

Bottle Sizes

Remember when you rolled your eyes in math class, wondering why you should bother learning the metric system? Well, your teachers must have known something, because on December 31, 1979, the sizing of liquor bottles in America was converted to metrics.

Spirits

OLD NAME	OLD SIZE (fl. oz.)	NEW SIZE (fl. oz.)	NEW SIZE (metric)
miniature	1.6	1.7	50 ml
half pint	8.0	6.8	200 ml
pint	16.0	16.9	500 ml
fifth	25.6	25.4	750 ml
quart	32.0	33.8	1 liter
half gallon	64.0	59.2	1.75 l

Wines

OLD NAME	NEW SIZE	NEW SIZE
	(fl. oz.)	(metric)
split	6.3	187 ml
tenth	12.7	375 ml
fifth	25.4	750 ml
quart	33.8	1 liter
magnum	50.7	1.5 l
double magnum	101.4	3 l

Standard Bar Measurements

No, bar measurements don't have anything to do with metrics, but they are confusing enough nonetheless. Keep this chart handy, though, and you'll do all right.

1 teaspoon (barspoon)	$\frac{1}{8}$ ounce
1 tablespoon	$\frac{3}{8}$ ounce
1 pony	1 ounce
1 jigger	$1\frac{1}{2}$ ounces
1 wineglass	4 ounces
1 split	6 ounces
1 cup	8 ounces
1 dash	$\frac{1}{32}$ ounce



Measuring Spoons



Measure/Shot Glass



Shot

GARNISHES

GARNISHES can add flavor or flair to any drink. Here are the garnishes you'll encounter most often, plus a few special ones.

Types of Garnishes

bitters The leading name in bitters is Angostura, but orange bitters are sometimes called for instead.

cherries Maraschino cherries are most often used. They usually are red, but green ones exist, too. Maraschino cherries make great garnishes for tropical drinks and many sours, as well as the standard Manhattan.

cinnamon sticks You'll get the most use out of extra-long cinnamon sticks. They can be used to stir and flavor certain hot drinks.

cucumber Cucumber slices are popular garnishes for drinks with Pimm's in them.

lemons Lemons, one of the most essential garnishes, can be cut into wedges, slices or wheels, and the rinds can be used to make twists. Lemons are especially popular for drinks with club soda in them. Twists are becoming more and more popular as garnishes for martinis.

limes Limes, too, can be cut into wedges, slices, wheels or twists. Limes are especially popular for drinks with tonic water in them.

mint leaves An absolute must for mint juleps.

nutmeg A nice alternative to cinnamon, nutmeg can be sprinkled on hot drinks or certain cream drinks, especially Alexanders.

olives The most popular olives for drinks are small green pitted olives, although other types may be used. This is the quintessential martini garnish. Store in the refrigerator, tightly covered.

onions Pearl onions are used in Gibsons (martinis with pearl onion garnish).

oranges Orange slices are not only decorative but provide a nice flavor to tropical or exotic drinks, sours or even vodka on the rocks.

pineapples Spears, slices or chunks—pineapple can add excitement to many tropical drinks, such as the famous piña colada.

salt Salt is an essential part of a Margarita or a Salty Dog. It also adds zip to Bloody Mary mix. (Salt substitutes may be used for those who are concerned with their salt intake.) A coarse salt works best for frosting glasses.

sugar Superfine granulated sugar is good for making simple sugar syrup, as well as for frosting glasses.

Cutting and Preparing Garnishes

There are several different ways to cut basic fruit garnishes—wedges, slices, wheels and twists. (*Note:* To cut fruit, use a good paring knife and a cutting board.)

To cut lemon or lime wedges, cut off the ends of the fruit and discard. Slice the fruit lengthwise. Take one of the lemon or lime halves and cut that lengthwise as well. Holding the two sections together, cut crosswise so that each cut produces two wedges. Repeat with the other half.

To cut lemon, lime or orange slices, cut off the ends of the fruit

and discard. Slice the fruit lengthwise. Take one of the fruit halves and cut across so that each cut produces one slice. Repeat with other half of lemon or lime.

To make fruit “wheels” that can be fitted onto the rim of a glass, take a lemon, lime or orange and cut off the ends. Make a cut approximately $\frac{1}{4}$ inch deep along the length of the fruit. Slice the fruit perpendicular to the original cut. These “wheels” can be arranged on the rim of the glass, which will fit inside the small cut in the garnish.

An easy method of making fruit peel twists is to stand the fruit on its end (after cutting off the ends) and cut from top to bottom, staying close to the meat of the fruit. Each cut can be approximately $\frac{1}{2}$ inch wide. When you have finished, you may cut each of those slices into $\frac{1}{4}$ -inch strips.

Olives and pearl onion garnishes may either be placed at the bottom of the drink “solo” or you can spear one to three olives or onions on a toothpick and place in the cocktail glass.

With cherry and orange garnishes, you can spear the cherry with a toothpick and then push the toothpick through the rind of the orange slice. Place on top of the drink.

Serving Garnishes

For the most part, lemons are used as garnishes when the mixer is club soda. Limes are used when the mixer is tonic water. Limes are also popular with drinks containing cranberry juice (and no other juice) and one liquor, such as a Cape Codder.

A “twist” usually refers to lemon peel only, but recently other fruit twists have become popular. To use a twist, actually twist the peel over the drink to release the essence of the fruit, rub it around the rim of the glass, then drop it into the drink.

BARTENDERS' SECRETS

TO CHOOSE GLASSWARE:

- The trend these days is toward multipurpose glassware. The recipes in this book offer suggestions for the traditional types of glassware to use, but feel free to use whatever you have on hand, provided the drink fits inside. A large wineglass is your best bet if you can afford to buy only one type of glassware. Don't be too concerned if a drink doesn't completely fill the glass, either.

TO FROST A GLASS, THERE ARE TWO METHODS:

- With ice: Dip in water, place in freezer for half an hour. It will get a frosted white look. When removing, hold by the handle or stem so as not to melt the ice with your hand. With salt or sugar (for frosting the rim of a glass only): Moisten the rim of a chilled glass with a lemon or lime wedge. Dip rim into salt or sugar.

TO CHILL A GLASS:

- Refrigerate at least one hour before pouring a drink into it, or
- Fill glass with ice and cold water and let sit while you are preparing the drink. When you are ready to pour the drink, dump out the ice and water.

TO MAKE TWISTS AND FLAVOR RIMS:

- When a recipe calls for a fruit twist as a garnish, twist the peel above the drink and then drop into the drink.

- When using a fruit garnish, rub the rim of the glass with the fruit to leave the flavor on the glass.

TO MAKE DRINKS CALLING FOR ICE:

- Although many mixed-drink recipes instruct the bartender to fill a shaker glass with ice, you may use just $\frac{1}{4}$ cup, or 4 to 5 ice cubes if you prefer.
- Fresh ice is the key to a great drink. It's a good idea to use a fresh bag of ice when mixing drinks, since freezer odors can ruin the flavor of a drink.

TO MAKE DRINKS CALLING FOR SODA:

- To prevent soda from “exploding,” especially if it is on the warm side, turn the cap very slowly—just a tiny bit at a time. Do this over or near a sink in case any soda sprays out.

TO MAKE DRINKS CALLING FOR WATER:

- Always use distilled water or springwater in drinks calling for water. Tap water can make a drink look clouded—and it doesn't taste as good.

TO MAKE DRINKS CALLING FOR PREMIUM VODKA:

- A great vodka will taste even better if it's exceptionally cold. Keep a bottle of the good stuff in your freezer.

TO MAKE DRINKS CALLING FOR EGG WHITES:

- For drink recipes calling for half an egg white, you might be better off doubling the recipe and making two drinks, since an egg white is very difficult to divide.

TO SHAKE A DRINK:

- Drinks containing numerous or difficult-to-mix ingredients are usually shaken. A shaker set is made up of a mixing glass and a metal tumbler. The mixing glass is sometimes referred to as a shaker glass.

- When using a shaker set, put any ice in the mixing glass, add the other ingredients, fit the metal container snugly over the glass and shake several times. Tip the set so the liquid ends up in the metal tumbler. Use a metal strainer, which fits into the top of the metal tumbler, to strain the liquid into a drink glass.
- Sometimes a *short shaker* can be used. This is a smaller metal cup that fits directly over the glass from which you will drink. If you don't have a shaker set, a glass with a cover that fits on top or the jug portion of an electric blender will do.

TO STIR A DRINK:

- Mixed drinks are usually stirred if they do not contain cream or sour mix, or if only one or two different ingredients are involved.
- Either half of the shaker set can be used as a mixing cup for drinks that require stirring rather than shaking.
- Don't overstir drinks made with sparkling beverages such as sodas or champagne. You don't want to spoil the fizz.

TO POUR A DRINK:

- If you're making a pitcherful of a mixed drink, set up all the glasses and pour a little into each glass, repeating the process until all are filled the same amount.
- To pour hot drinks into glasses, put a metal spoon in the glass before pouring. This absorbs the heat so the glass won't break.

TO POUR A POUSSE-CAFÉ:

- To float liqueurs or liquors, always put the heaviest one on the bottom of the glass, and float them in order of density and thickness. To do this, hold a bar spoon facedown in the glass and pour the liqueur over the back of the spoon—very slowly.
- If you have more time, pour the liqueurs into the glass and refrigerate for about an hour. In that time, the liqueurs will find their own place according to their weight, forming the layers you desire.

TO FLAME LIQUEURS:

- If it is possible to avoid this process, please do, because it can be dangerous. But if you insist, pre-warm the glass over a low flame, add most of the spirit and warm a teaspoon. Preheat just one teaspoonful of liquor over the flame and then set afire. Pour the flaming liquid into the glass with the remaining liquor—**CAREFULLY!**

TO OPEN A BOTTLE OF WINE:

- Using a sharp knife, remove the seal around the neck of the bottle. Peel the seal off so that the cork is exposed. Insert the tip of the corkscrew into the center of the cork and twist until it is as far down into the cork as possible. Slowly and steadily pull the cork out. It is common etiquette for the server to taste the wine before serving his or her guests.

TO OPEN A BOTTLE OF CHAMPAGNE OR SPARKLING WINE:

- Wrap a towel around a well-chilled bottle. With the mouth of the bottle pointed away from people and breakable objects, carefully remove the foil and undo the wire over the cork. Holding the cork in one hand and the rest of the bottle in the other, slowly turn the bottle until you feel the cork loosen. *Slowly* wiggle the cork out. When opening a bottle of sparkling wine or champagne, try for as little sound as possible. While the sound of a cork popping is festive, it allows precious bubbles to escape.

TO CLEAN GLASSWARE:

- No matter what type of glassware you use, make sure it's always sparkling clean. When you wash your glassware, air-dry it with the rim down on a towel to avoid spotting.
- You can also dry with one towel and polish with another.
- Wash glassware immediately after use.
- If you can't wash up right away, soak the glasses in warm, sudsy water so that the drink residues don't stick.

- Don't stack glasses one on top of the other; they might stick together. If they do get stuck together, put the bottom glass in very warm water and fill the top glass with cold water. The bottom glass will expand and the top one will contract until the difference frees them up.

SOUR MIX

**12 oz. lemon juice (juice
of approximately 6
lemons)**
18 oz. distilled water
¼ cup refined sugar
1 egg white

1. Blend in a blender or shake in a large jar.
2. Refrigerate (it will keep for no more than 7 to 10 days).
3. Always blend or shake before use.

SUGAR SYRUP (SIMPLE SYRUP)

2 cups sugar
1 cup water

1. Dissolve sugar in water in a saucepan.
2. Simmer for approximately 10 minutes, stirring.
3. Cover and refrigerate until needed.

ON BEING A RESPONSIBLE BARTENDER

WE'VE all heard television news stories about drinking and driving, and we've all read cautionary tales about the dangers of drinking to excess. Drinking and hosting parties are basic social activities, both time-honored and fun, but the very real fact remains that people get drunk from too much alcohol.

When you serve drinks to your guests, you are responsible for the amount of alcohol consumed under your supervision. In some states, in fact, hosts are considered legally liable for whatever may occur as a result of their guests' alcohol consumption. You owe it to your friends to make sure drinking remains a safe and enjoyable experience in your home.

Here are some basic tips to keep in mind so you and your guests can relax and have fun while drinking:

- Always keep a generous supply of nonalcoholic beverages available for guests who either are driving or choose not to drink alcohol. These can include soft drinks, mineral water, fruit and vegetable juices, alcohol-free punches, alcohol-free beers, tea or coffee. "Virgin" drinks are a festive option, especially if you are serving frozen blender drinks. See the chapter on nonalcoholic drinks for recipes you can use to make delicious alcohol-free concoctions.
- Don't make your drinks overly strong. Guests will down strong drinks just as quickly as normal-strength ones, but they will become

intoxicated more quickly. Moderation is the key to an enjoyable drinking experience.

- Keep tabs on how much your guests have consumed. If someone seems to have had one too many, there is no shame in cutting him or her off. The only shame is in letting someone drink too much at the expense of his or her safety, the safety of others or a congenial atmosphere. If a guest does get drunk, make sure he or she does not drive home.
- If a guest requests a drink that is light on the booze, do oblige. You will not do him or her a favor by loading a drink with alcohol. Never pressure someone into having just one more.
- Always serve food along with alcohol. Alcohol is absorbed into the bloodstream directly from the stomach, and good food provides a balance for drinkers, slowing the rate at which they drink and absorb alcohol. Serving food also adds to the air of hospitality, allowing everyone to have an even better time. Sandwiches, dairy products, meats and fish are good bets.
- Mixers can affect the rate of absorption of alcohol into the system, so take them into account when planning and hosting any get-together. Water dilutes alcohol and slows absorption; carbonated beverages tend to speed it up.
- Don't throw parties whose sole purpose is drinking. If your guests have something else to do, they are less likely to get drunk. Food, conversation, games, videos and business are possible diversions.
- If you have young children and keep a supply of liquor in your home, make sure it is always locked safely away.
- Be aware that as few as one or two drinks can affect the average adult's coordination and ability to think. Alcohol is an anesthetic which could prevent the drinker from realizing he or she is impaired.

Drinking and Driving

Of course, the safest rule for drinking and driving is: DON'T DO IT. Encourage your guests to use designated drivers, who don't drink at your party and who make sure everyone else gets home safely. For any number of reasons, though, some of your guests may be unable to use the designated driver system from time to time. When you know this is the case, bear in mind the following general guidelines for how long it takes people of different sizes to metabolize the drinks they consume.

BODY WEIGHT (IN POUNDS)	NUMBER OF DRINKS					
	1	2	3	4	5	6
100–119	0 hours	3	6	10	13	16
120–139	0	2	5	8	10	12
140–159	0	2	4	6	8	10
160–179	0	1	3	5	7	9
180–199	0	0	2	4	6	7
200–219	0	0	2	3	5	6
Over 220	0	0	1	3	4	6

These figures will vary from individual to individual, but they provide valuable insight into just how long it can take for someone to recover from the effects of drinking. When a guest has had a few drinks, encourage him or her to wait before getting behind the wheel. You could save a life.



Highball



Double Rocks

PARTY PLANNING

WHEN planning your next bash, be it an intimate cocktail party, dinner for six or a full-fledged extravaganza, your first rule of thumb should be that the drinks you serve should reflect the tastes of your guests. If you'll be entertaining a room full of beer drinkers, then your planning will be no more complex than making sure you have enough to go around. If, on the other hand, your crowd has a penchant for exotic mixed drinks, you should make sure you have all the necessary ingredients on hand in large enough quantities.

Your guests will not expect you to have a bar as complete as the most upscale establishment in town, but they will expect you to keep up with demand. Too much instead of too little will help ensure the success of your party. Count on each of your guests consuming about three or four drinks over the course of a four-hour party. Have plenty of glassware on hand—at least two glasses per guest, although if it's possible to keep more handy you'll be even better off.

While all the recipes in this book call for a particular type of glass, there's really no need for you to run out and buy every type of glass there is. A basic highball glass and a rocks glass should serve nearly all your needs. Also, large wineglasses can be used for virtually any type of drink. If you're looking for versatility, that's the one to keep around.

There is no way to overemphasize the great importance of fresh ice for your party. Approximately 1½ to 2 pounds per guest should be adequate. Buy your ice in bags to ensure freshness. Who knows

what is lurking in the depths of your home freezer? Freezer odors can spoil the taste of your drink masterpieces.

Make sure to serve foods that will not spoil during the course of your party. Otherwise you'll have lots of leftovers and drunk guests. Remember, too, that the amount of liquor and the type of drinks you'll be serving will vary, depending on the time of day as well as the type of party. Daytime parties usually warrant a smaller liquor supply.

What to serve? Punch is inappropriate at cocktail parties, but it is perfect for a holiday party or other special occasion, such as an anniversary or bridal shower. Dinner parties are good times for trying out wines. Brunches are perfect for champagne drinks, such as Mimosas, Kir Royales or the newer Poinsettia. Also nice to serve are highball drinks with juice mixers. Cocktail parties are your chance to get a bit more creative. If your guests don't fall into a particular pattern of drinking (such as all vodka drinkers or all gin drinkers), then experiment with your newfound knowledge of mixing drinks.

Here's a list of basic supplies to help you plan a successful party. The good news is that even if you have leftovers, these liquors will store well in your bar and you'll be even better prepared the next time around. This list assumes that an average bottle (750 ml) of liquor will provide twenty drinks of 1½ ounces each (1½ ounces is the size of the average shot). When selecting your liquors, get the best you can afford. Premium brands make a party an even more special occasion, and your guests will enjoy them.

Cocktail Party Shopping List

LIQUOR, BEER AND WINE

2 bottles vodka (note: this is extremely conservative considering vodka's popularity. Absolut is the favorite brand, but any of the other premium vodkas will serve your purposes just as well)

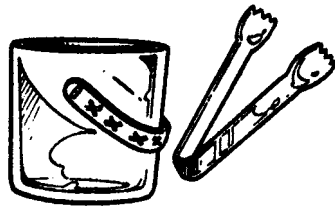
1 bottle dry gin

1 bottle Scotch

- 1 bottle American whiskey
- 1 bottle rum
- 1 bottle tequila
- 1 small bottle dry vermouth
- 1 small bottle sweet vermouth
- 2 bottles white wine
- 2 bottles red wine
- 1 or 2 cases of beer (it's nice to have a mix of regular beer and light beer)
- 3 or 4 bottles of your favorite liqueurs (Kahlúa, amaretto and crème de cacao are ingredients in many popular drinks)

MIXERS

- 5 or 6 bottles club soda
- 5 or 6 bottles tonic water
- 4 or 5 bottles cola
- 2 or 3 bottles diet soda
- 2 to 3 bottles 7-Up
- 3 bottles orange juice
- 2 bottles tomato juice
- 2 bottles grapefruit juice
- 2 bottles pineapple juice
- 3 to 4 bottles cranberry juice cocktail
- 4 quarts sour mix (see recipe, p. 21)
- 1 bottle Rose's (or other brand) lime juice
- 4 bottles fresh springwater



Ice Bucket & Tongs

GARNISHES

1 jar olives

1 jar maraschino cherries

limes

lemons

oranges

SUPPLIES

cocktail napkins

straws

stirrers/swizzle sticks



Cocktail Shaker Set

EQUIPMENT

blender

shaker set

THEME PARTIES

LOOKING to host a party with some real kick? Spiking the punch is one approach, but it's a lot more fun when you also add a dash of imagination. Just come up with a clever theme for your bash, and it's sure to be a hit.

Sporting events, news events, television shows and popular movies; historical themes, nostalgia and international motifs—each can be incorporated into a great party. With a little planning, the proper ambience and the appropriate beverage, you can celebrate almost any occasion in style. Here are a few suggestions to get you started:

A Kentucky Derby Party

Turn on the TV for the pre-race show, then cheer on your favorite horse while you and your guests enjoy pitchers of Mint Juleps (recipe p. 272). For authenticity, serve the drinks in silver tumblers, and offer your guests some Derby Pie.

Red roses, wall decorations modeled after the competitors' racing silks and broadbrimmed hats like those worn by Kentucky belles add festive touches. If you like, each guest can pick a horse and lay an informal bet to win a small prize—perhaps a bottle of fine Kentucky bourbon.

A Mexican Fiesta

Put some mariachi music on the stereo, hang a sombrero on the wall, and serve up some margaritas (on the rocks, p. 262 or frozen, p. 183), Mexican beer (such as Tecate or Corona) with lime squeezed in for extra zip, tequila shots (Cuervo Gold is recommended) or tequila poppers (recipe p. 376).

When downing a shot of tequila, put some salt on the skin at the base of your thumb and forefinger, lick the salt off, do the shot, and finish off by sucking the juice of a wedge of lime. *Qué bueno!*

Some food suggestions include nachos, salsa and do-it-yourself tacos. Have your guests bring the various ingredients for tacos and set up a buffet.

English Croquet Party

Savor the spirit of *Brideshead Revisited* by hosting your own Edwardian lawn party. Set up the croquet wickets, hand out the mallets and let your guests have at it. When they've worked up a thirst, offer them a gin and tonic (recipe p. 189), a gin rickey (recipe p. 191) or a gimlet (recipe p. 188).

Ask your guests to wear white linen or flannel, boaters, bucks and other summer attire. Have on hand finger sandwiches of watercress, cucumber or egg, as well as biscuits, scones and other pastry delights. A little chamber music piped outdoors will provide the perfect ambience for a civilized afternoon.

A Spanish *Tapas* Party

Get some pitchers of sangria (red or white, p. 342) flowing, and your guests will be doing the flamenco all evening. Flamenco music is, in fact, a great backdrop for a party. Keep a dance instruction book or video on hand so everyone can try their skill at this sexy dance.

Alongside the sangria, serve a variety of the Spanish finger foods known as *tapas*. These can range from simple olives to marinated seafood. You might also want to offer your guests a paella (made with rice, chicken and seafood), a Spanish omelette (egg, onion and potatoes) or any other typically Spanish food you enjoy.

Dorm Party Revisited

Do you miss your college days? Do you long for the easy fun and rowdiness of no-hassle dorm parties? Well, why not host your own grown-up dorm party? All you need is a keg of beer in the bathtub and a punch made with fruit juice, club soda, vodka, gin and rum (see the chapter on punch for ideas), served up by the bucket, of course. Decorations? Don't bother.

Snacks should include cheese curls, nuts, pretzels, potato chips and onion dip made from soup mix. And as for music, break out all your old records and make a party tape of all your favorites—whatever you were listening to and dancing to at your alma mater. This kind of bash calls for a crowd and a dance floor, so get ready to party till the sun comes up!

A Super Bowl Party

Whether your team's made it to post-season play or not—whether you even follow football or not—you can have a blast watching the most spectacular sporting event of the year. Get out your team banners and invite your favorite couch potatoes over for a lazy afternoon of camaraderie.

Cases of beer are a must at any Super Bowl gathering, but old standards like rum and coke (Cuba Libre, recipe p. 148) and screwdrivers (recipe p. 348) add much-appreciated variety. To go with the drinks, hearty food like chili, cheese dogs and pizza hit the spot.

A Night in the Tropics

You can throw a tropical theme party any time of year, but during the dead of winter it's especially nice to host a little getaway. Tropical favorites such as Mai Tais (recipe p. 258), Zombies (recipe p. 426) and Piña Coladas (recipe p. 306) are always big hits. You can also try something a little different. Prepare Fogcutters (recipe p. 175), Blue Hawaiians (recipe p. 112) or Wombat shooters (recipe p. 418) for your guests and leave them with an evening they'll never forget.

Bowls and platters of fresh tropical fruits should be available for your guests' pleasure, as well as food on a Polynesian or Caribbean theme, anything from jerk chicken to roast pork. Reggae, hula or calypso music—or just your favorite party music—will add to the fun. If your friends are a little crazy, ask them to come dressed in beach wear, whether it's bikinis or Hawaiian shirts. Find some exotic flowers at your florist and decorate in an island motif to make your party a smash.

These are only a few of the countless theme possibilities you can use to create fantastic parties. From Halloween to Mardi Gras, from *Gone with the Wind* to *Star Wars*, themes can suit all your moods and entertain all your guests.



Cocktail



Parfait



White Wine

HOLIDAY CELEBRATIONS

WE all know that eggnog is served at Christmas parties and champagne flows freely on New Year's Eve, but there are plenty of other drinks that can add a festive touch to any holiday. If you look beyond the traditional winter holiday season, there are many overlooked holidays during the year that deserve something special, too.

Almost any holiday offers a good excuse to get creative in the bar. Here are some suggestions for drinks that can make your holiday parties occasions to be remembered. Check the recipe section for instructions on how to make each of them.

New Year's Day: Poinsettia; Bellini Punch; Mimosa

Washington's Birthday: Cherry Daiquiri (frozen); Washington

Mardi Gras: New Orleans; Daiquiris of any sort; Hurricane

Valentine's Day: Love; Big Blue Sky; Cupid's Kiss; Sweetie Baby

Leap Year (February 29): Leap Year Special

Ground Hog Day: Mudslide

Saint Patrick's Day: Leprechaun's Libation; St. Patrick's Day
Mocha Java

Tax Day (April 15): Income Tax

Easter: Easter Egg Hatch (nonalcoholic)

Memorial Day: Big Blue Sky; Summer Share

Flag Day: Betsy Ross

Midsummer's Eve: shots of aquavit (akvavit); shots of Swedish Punsch (see Glossary); Fjord; May Blossom Fizz; Midnight Sun; Strawberry Shortcake

Canada Day: Canada Cocktail

Independence Day: Stars and Stripes; Rainbow Sherbet Punch (made with red, white and blue sherbet)

Halloween: Cat's Eye; Zombie (made in a punch bowl); Black Witch

Thanksgiving: Turkey Shooter; Cranberry Vodka Punch

Christmas: Eggnog; Sherry Eggnog; Cold Weather Punch; Fish House Punch; Cranberry Pineapple Vodka Punch; Thanksgiving Cocktail

New Year's Eve: White Grape, Tangerine and Sparkling Wine Punch; Champagne Cocktail; Kir Imperial; Champagne-Maraschino Punch



Champagne Tulip



Champagne Saucer



Champagne Flute

MAKING TOASTS

THE practice of toasting the health and wealth of others spans the globe and the centuries. It is customary in most social situations, both formal and informal, to offer a word or two before taking that first sip.

In the most casual of circumstances, a mere clink of glasses before drinking is sufficient. Usually, however, the spirit of toasting, of drinking to someone or with someone, means uttering an expression of friendship, of good wishes or of respect.

If you are asked to give a formal toast at an event, there's no need to sweat it. Come up with some appropriate expression of how you really feel about the toastee (make it nice—there's a reason Don Rickles's roasts can't be broadcast) and rehearse it, in front of the mirror if that will make you more at ease. Or if you're not comfortable with your own words, take the words out of the mouths of those who knew how to do it (i.e., check your favorite book of quotations).

What follows is a collection of some toasts; modern, not so modern, serious and silly.

Toasts over the Years

"Down the hatch!"

"Over the lips, past the gums, look out liver, here it comes."

“Here’s to my enemies’ enemies.”

“Here’s looking up your kilt.”

“Here’s looking up your old address.”

“Here’s looking at you, kid.”

—Humphrey Bogart to Ingrid Bergman
in *Casablanca*, 1942, Warner Bros.

“Here’s mud in your eye!”

“May all your troubles be little ones.”

—Anonymous—to be offered to a bride and groom

“The good die young—Here’s hoping you live to a ripe old age.”

—Anonymous

“Here’s to the whole world, lest some stupid persons take offense.”

—Anonymous

*“There’s many a toast I’d like to say,
If only I could drink it;
So fill your glass to anything,
And thank the Lord, I’ll drink it!”*

—Wallace Irwin

*“Here’s to your health,
and your family’s good health,
and may you all live long and prosper.”*

—Joseph Jefferson

“Let us wet our whistles.”

—Petronius

*"Here's to good friends,
tonight is kind of special."*

—Lowenbrau beer commercial

"May you live all the days of your life."

—Jonathan Swift, *Polite Conversation*

*"Let the toast pass,
Drink to the lass,
I'll warrant she'll prove
an excuse for the glass."*

—Richard Brinsley Sheridan

*"Let us toast the fools; But for them
the rest of us could not succeed."*

—Mark Twain

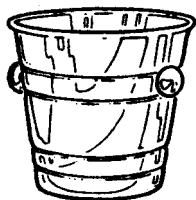
*"Here's to you, as good as you are,
And here's to me, as bad as I am;
And as bad as I am, and as good as you are,
I'm as good as you are, as bad as I am."*

—Old Scottish toast

Toasting Around the World

Australia	Cheers!	
China	Kan pei!	<i>Bottoms up!</i>
Denmark	Skal!	<i>A salute to you!</i>
Finland	Kippis!	<i>Cheers!</i>
France	A votre sante	<i>To your health!</i>
	A la votre	<i>And to yours (response)</i>
Germany	Prosit!	<i>Cheers!</i>
Great Britain	Cheers!	
Greece	Stin ygia sou!	<i>To your health!</i>
Hawaii	Kamau!	<i>Here's How!</i>
Hungary	Egeszsegedre!	<i>To your health!</i>

Iceland	Skal!	<i>A salute to you!</i>
Ireland	Slainthe is saol agat!	<i>Health and life to you!</i>
Israel	L'chaim!	<i>To life!</i>
Italy	Alla tua salute	<i>To your health</i>
	Cin-cin!	<i>All good things for you!</i>
Japan	Kan pai!	<i>Bottoms up!</i>
Mexico	Salud!	<i>Health!</i>
Morocco	Sahrtek!	<i>To your health!</i>
Norway	Skal!	<i>A salute to you!</i>
Philippines	Mabuhay!	<i>Long life!</i>
Poland	Na zdrowie!	<i>To your health!</i>
Portugal	A sua saude!	<i>To your health!</i>
Romania	Noroc!	<i>Good luck!</i>
Saudi Arabia	Hanian!	<i>Congratulations!</i>
Scotland	Slainte mhoiz!	<i>Good health!</i>
Singapore	Yam seng!	<i>To your continuing success!</i>
Spain	Salud!	<i>To your health!</i>
Sweden	Skal!	<i>A salute to you!</i>
Turkey	Serefinize!	<i>To your honor!</i>
U.S.S.R.	Za vashe z-dorovye!	<i>To your health!</i>
U.S.A.	Cheers!	
	Bottoms up!	
	Here's to you!	
Yugoslavia	Ziveli!	<i>To your health!</i>



Champagne Bucket



Balloon or Large Wineglass

FROZEN BLENDER DRINKS

THE blender, that standard gift at bridal showers and most ordinary of household appliances, has at last emerged from the realm of the boring. In fact, as an addition to the home bar, the electric blender makes the art of mixology all the more exciting.

The blender offers a simple, hassle-free way to make drinks. It requires no special training, no advanced degree in mixing drinks, and the results—well, they speak for themselves. This amazing gadget produces frosty delights to please any palate in just a few seconds, right before your eyes. Suitable for whipping up rich, creamy concoctions, refreshing, high-energy tropical drinks or low-calorie, non-alcoholic fruity treats, the electric blender can be your most prized piece of bar equipment.

The blended drink makes a glorious sight at any party. Guests are sure to be impressed with a fabulous frozen margarita (which is quickly becoming the nation's most popular drink). Or you can dazzle them with the incredible sensation of a frozen mango daiquiri, the likes of which they'd never dreamed possible. For a glimpse of the full range of blender drinks you can make, see Index by Type at the back of this book.

If you don't already have one, buy a good sturdy blender for your bar. All you really need is two speeds—high and low—so don't worry about finding a blender with twenty-four settings or any fancy functions. Clean it carefully before using it, then go wild. Once you've gotten used to your blender, experiment with your favorite drink recipes. You never know what you'll discover. For instance, many

of the recipes in this book call for a shaker to mix drinks. Try using a blender instead—you might be surprised with the results. Add some fruit here, some cream there. The possibilities are truly infinite.

As a general rule, drinks containing ingredients that don't readily mix—such as cream, sour mix, eggs, ice cream or syrupy ingredients like grenadine or heavy liqueurs—need to be shaken vigorously at least, but blending yields superior smoothness. Remember: The blender is on your side. The results can be almost miraculous if you know how to use it, and the techniques are easy to learn. If you think of your blender as your co-host, it will never let you down.

Here are some basic tips for a great blending experience:

For blending cream drinks

Fill blending cup one-quarter full of ice

Measure liqueurs first

Add cream

Blend at medium speed for 5–10 seconds or until smooth

For blending sours

Fill blending cup one-quarter full of ice

Measure liqueurs first

Measure other alcohols next

Add sour mix

Add any other ingredients

Blend at medium speed for 5–10 seconds or until smooth

For blending tropical drinks

Fill blending cup one-quarter full of ice

Add fresh fruit (if any)

Measure liqueurs

Measure other alcohols next

Add sour mix (if any)

Add any other ingredients

Blend at medium speed for 10–15 seconds or until smooth

Average blending times are mentioned above, but use your discretion. You will be able to tell if a drink is ready. When the drink is completely blended, you should not hear the rattle of ice cubes.

And now a few words about your blender:

- Before you use a new blender for the first time, fill it with warm water, and with the lid on, turn the machine on for about 25 seconds. This will remove any dirt or residues in the blender.
- Be certain the machine is turned off before you plug it in.
- Always remove foreign objects such as bar spoons or bar strainers from the blender before you use the machine. Do not insert utensils into the blender cup while the machine is operating.
- Always make sure the blade assembly is attached securely to the bottom of the blender cup. You don't want any leaks!
- Do not pour boiling water into the blender container. It might cause the cup to crack.
- Don't fill the container beyond its capacity, since the efficiency of the machine will be reduced.
- Make sure the lid is on tight before you turn the machine on.

- Don't remove the lid of the blender while the machine is running.
- Never reach into the blender while it is in use. Make sure hair or loose clothing do not get caught.
- Make sure the blades have ceased to spin before removing the container from the base of the machine.
- Always be sure the switch is turned to the OFF position when you are finished.
- To clean your blender after use, fill the mixing container with warm water, put the lid on, and turn the machine on for about 25 seconds. This will loosen any particles stuck to the inside of the container. Then remove and rinse the blender cup in warm water.
- Always wash the container immediately after use. Don't let residues sit for too long, or they will be more difficult to remove.
- When washing the inside of the blender, take care not to cut yourself on the metal blades.

If you keep these common-sense safety tips in mind, you'll find out how much fun it is to create a great blender drink. Enjoy!



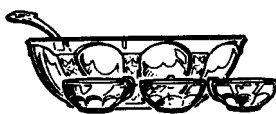
Electric blender

THE PERFECT PUNCH

PUNCH, a sometimes bizarre mixture of ingredients that complement and set each other off, is a great way to entertain the masses. It's cheaper and easier to make one large concoction than it is to handle your guests one drink at a time. The punch tradition, which dates back to the eighteenth and nineteenth centuries, when rum was all the rage, has made a resurgence. Today, however, the main ingredient can be any liquor, depending on what you and your guests like, or on the occasion and the season. But, of course, rum is still a favorite component of punch, since it lends itself to mixing well with other ingredients. (Some punch aficionados won't even consider something a punch unless it has rum as its main ingredient!)

For traditional punches, the rum-based varieties are probably your best bet. As for choosing which rum (or other liquor, for that matter) to purchase, a cheaper variety will usually work well, since some of the nuances will be camouflaged. The assortment of juices, sugars, fruits and sodas, or the milk, cream or eggs that the liquor mingles with in the punch bowl can disguise a less expensive rum. But there is no substitute for fine quality, and some discerning palates may notice the difference. So if it is within your means to go for the more expensive brands, you should do it.

In cold weather substantial punches, milk-based punches and hot punches are particular favorites. The traditional Cold Weather Punch, Fish House Punch (first made at the Fish House Club near Philadelphia to cheer our nation's founders), Hot Rum and Cider Punch or, of course, Eggnog (for Christmas parties) are absolute favorites.



Punch bowl & cups

A champagne-based punch, such as the Bellini Punch, a peach and champagne blend, are great for New Year's celebrations, weddings or engagement parties.

While punches are not appropriate fare for a typical cocktail party (which, of course, calls for cocktails), they are certainly right for special-occasion parties, especially holiday get-togethers or birthday and anniversary parties.

The greatest advantage to serving a punch is that once the punch is made, you can just relax and enjoy the party while your guests help themselves. And since the majority of punches contain just a fraction of alcohol, you'll save money on liquor. Do make sure, however, that you have enough of the mixture reserved so that you can refill the punch bowl when it runs low, but remember, don't mix fresh punch with whatever remains in the bowl. Empty the bowl and prepare the punch with new ice. Otherwise, the taste will be weakened.

Nonalcoholic punches are great for parties where there will be nondrinkers or children. For the kids, a Rainbow Sherbet punch is always lots of fun.

Sangrias and other wine-based punches, and punches with loads of fruit and exotic juices are particularly popular these days. Especially when the weather starts getting warmer, guests call for something refreshing and lighter. A Strawberry Bowle (or any Bowle, using seasonal fruit) or a Polynesian Punch Bowl are extra-special refreshers. Juleps or coolers can be made in large quantities simply by multiplying your ingredients. And milk punches are a rich and smooth treat.

Ice cubes are not recommended for preserving your punch's chill. The preferred method of keeping your punch cool is a block of ice placed in the punch bowl. Ingredients in cold punches are usually best if chilled ahead of time (see individual recipes). Generally, for cold punches, a two-quart block of ice is recommended for every

gallon of punch. Another tip: Sodas and carbonated beverages do their best if added to the punch just before you're ready to serve it.

Try some of the single-serving punch recipes in this book. They're great for experimenting with new tastes before you venture to serve a crowd.

LOW-CALORIE DRINKS

IN this age of health and fitness, almost everyone watches what and how much they eat and drink. Alcoholic beverages have gotten a bad rap as a source of empty calories, but there are plenty of options open to the weight-conscious bartender. The first step toward having fun without putting on the pounds is to know the facts about the caloric content of the drinks you serve. The following charts should give you an idea of how many calories are in your favorite drinks. (Numbers are approximate.)

Spirits

80-proof liquors (1½ fluid ounces)	97 calories
86-proof liquors (1½ fl. oz.)	105 calories
90-proof liquors (1½ fl. oz.)	110 calories
94-proof liquors (1½ fl. oz.)	116 calories
100-proof liquors (1½ fl. oz.)	124 calories
Aromatic bitters (1 tsp.)	13 calories
Beer (lager type, 12 fl. oz.)	151 calories
Beer (light, 12 fl. oz.)	98 calories
Champagne (25 proof, 3½ fl. oz.)	91 calories
Liqueurs (1 fl. oz.)	66–106 calories
(e.g. 1 fl. oz. crème de menthe = 100 calories; 1 fl. oz. sloe gin = 68 calories; 1 fl. oz. amaretto = 82 calories)	
Vermouth, dry (1 fl. oz.)	33 calories

Vermouth, sweet (1 fl. oz.)	44 calories
Wine, dry (3½ fl. oz.)	87 calories
Wine, sweet, dessert or aperitif (2 fl. oz.)	80 calories
Wine, sherry (2 fl. oz.)	80 calories

Mixers

Club soda	0 calories
Cola (12 fl. oz. can)	144 calories
Cranberry juice cocktail (2 fl. oz.)	37 calories
Diet cola (12 fl. oz. can)	0 calories
Fresh lemon juice (1 tbs.)	4 calories
Fresh lime juice (1 tbs.)	4 calories
Fresh orange juice (2 fl. oz.)	28 calories
Ginger ale (12 fl. oz. can)	113 calories
Heavy cream (1 tablespoon)	53 calories
Pineapple juice, unsweetened (2 fl. oz.)	34 calories
Tomato juice (2 fl. oz.)	12 calories
Tonic water (12 fl. oz. can)	113 calories

Many of the drinks in this book are relatively low in calories, and you can lower the calorie counts of many simply by using less alcohol. For instance, if a recipe calls for 1½ ounces of vodka, limit it to one ounce and you've already cut out 32 calories if you're using 80-proof vodka. See the index of low-calorie drinks for a representative sampling of drinks that contain approximately 110 calories or less. Refer to the recipe section for instructions on how to make them.

BEER

BEEER appreciation is fast becoming an American passion, not to mention an international affair. The drinking of this foamy brew is no longer restricted to fraternity house parties and weekend football games. As imported beer has skyrocketed in popularity, along with light beer and the newer “dry” beer varieties, beer has taken on a new image of quality. The many different styles and flavors of beer offer great variety to the aficionado. Different beers are available to suit any occasion, taste and mood. And there is some especially good news about beer: Despite what you may believe, it has fewer calories than many other spirits. An average bottle contains just 150 calories, and light beers have even less.

Beer is made by cooking and fermenting grain, including malt, barley, rice, corn and others. It is then flavored with hops, which give it its bitter flavor. The brewing process varies from beer to beer depending on what ingredients are used, and on fermenting techniques and temperatures. An astounding array of brews results, as the following list of beer types shows.

Types of Beer

Ale a brew made with top-fermenting yeast; has a distinctive fruitiness; sharper and stronger than lager.

Beer includes all beer, lager, porter and stout.

Bitter a well-hopped ale, usually on draft; typically acidic, with a color that varies from bronze to deep copper.

Bock the German term for a strong beer.

Cold-filtered beer that is not pasteurized like other bottled and canned beers, giving it the fresh taste of draft beer.

“Dark beer” usually refers to a dark brew of the Munich type; heavier, deeper flavor.

Dry beer cold filtered and dry brewed for a beer that leaves no after-taste.

Lager any beer made by bottom fermentation; in Britain, typically golden; in continental Europe, can be dark; in Germany and the Netherlands, indicates everyday beer.

Light beer lager-type beers that have a lower alcohol and calorie content.

Nonalcoholic brew, or Near beer a new breed of beers that have no alcohol in them.

Pilsner a golden-colored, dry, bottom-fermenting beer; flowery aroma, dry finish.

Sake although often considered a wine, sake is actually a beer, since it is a refermented rice brew; has a high alcohol content.

Porter an ale with a rich, heavy foam; sweeter than ale.

Steam beer a term coined by the San Francisco company that produces Anchor Steam; has elements of both ale and lager.

Stout extra-dark, top-fermenting brew; can sometimes be sweetish and has a very strong taste.

With all these beers available, you have plenty of possibilities to choose from. Do you prefer light-bodied, light-tasting, low-calorie beer, or a fuller-tasting brew? Does the familiar taste of Budweiser or Miller do it for you, or does a more exotic Mexican style—such as Corona or Sol—or a heavy, rich Irish style like Guinness Stout

whet your whistle? Wherever your tastes take you, exploring the options can be lots of fun.

The quality of American beers is going up, and some of the best domestic beers available today come from regional breweries and microbreweries throughout the country. These smaller operations have experienced a resurgence in recent years, delivering beers of exceptional quality to local or regional markets. The development offers a real advantage for beer drinkers, and not only because they now have more to choose from. Because many of these independent breweries supply relatively small amounts of product to limited geographic areas, their beer does not have to travel far and therefore offers greater freshness and better flavor to the consumer. Among the beers currently available:

Anchor Steam, brewed by Anchor Brewing Company in San Francisco, has a strong malt flavor, creamy head and somewhat sweet taste. Their Anchor Liberty Ale is golden but somewhat cloudy, and has a sweet aroma of hops and an exotic, perfumy flavor.

Coors, the beer of the West, is produced in Golden, Colorado. It is light and easy to drink, and is now available nationwide.

Dixie Beer from New Orleans offers lots of flavor in a crisp, clean brew.

Lone Star Beer, from Texas, of course, is dry with a pleasant malt taste.

New Amsterdam Amber Beer comes from New York City's Old New York Beer Company. It's full bodied, aromatic and a real crowd pleaser in the metropolitan area.

Rolling Rock Premium Beer, widely available on the East Coast, has become the preferred drink of hip young urbanites.

Redhook Extra Special Bitter Ale, from the Redhook Ale Brewery in Seattle, is spicy, bitter and dark amber.

Sierra Nevada Pale Ale is amber colored with a light, lemony flavor. It is produced by Sierra Nevada Brewing Company in Chico, California.

Samuel Adams Boston Stock Ale, from the Boston Beer Company, is clear, light amber and fruity. Their Samuel Adams Boston Lager is also good; it is clear, and light amber, has a fruity scent and delivers clean, sweet taste.

Light beers are extremely popular in this nation of fitness buffs. Some of the offerings out there include:

Amstel Light (95 calories) from Holland; the leader of the lights

Budweiser Light Beer (108 calories)

Coors Light (110 calories)

Kirin Light (105 calories) from Japan

Michelob Light (134 calories)

Miller's Lite (96 calories)

Stroh Light (115 calories)

The latest trend is to “dry” beers, which eliminate a lot of the aftertaste traditionally associated with beer. Among the more popular beers in this category are:

Bud Dry

Michelob Dry

Kirin Dry

Sapporo Dry

For draft beer lovers whose home bar does not include the equipment to tap a keg, cold-filtered beer is an excellent alternative. Choose from the following:

Busch Light Draft

Miller's Genuine Draft

Sapporo, one of Japan's finest exports

More and more imports, from almost any country you can think of, are appearing on the market today. No bar is complete without at least one imported selection, but you should have no trouble finding something you like among the hundreds of foreign beers offered for sale in America. Here are just a few of the many excellent imports:

Australia—Foster's Lager

Austria—Gosser Export Beer

Belgium—Westmalle "Triple" Abbey Trappist Beer; St. Sixtus
Belgium Abbey Ale

Canada—Carling Black Horse Ale; Labatt's 50 Ale; Labatt's
Crystal Lager Beer; Labatt's Pilsner Blue; Molson's Ale;
Moosehead Canadian Beer

China—Tsing Tao

Czechoslovakia—Pilsner Urquell

Denmark—Carlsberg Royal Lager Beer

France—Kronenbourg 1664 Imported Beer; "33" Export Brew

Germany—Beck's Beer and Beck's Dark; Lowenbrau; St. Pauli
Girl Beer

Great Britain—Bass Pale Ale I.P.A.; Newcastle Brown Ale;
Watney's Red Barrel

Holland—Heineken Lager Beer; Grolsch Natural Holland Beer

Ireland—Guinness Extra Stout; Guinness Gold Lager; Harp
Lager

Jamaica—Red Stripe

Japan—Kirin Beer; Sapporo Lager Beer

Mexico—Dos Equis XX Beer; Corona; Tecate Cerveza; Sol;
Chihuahua

Norway—Aas Bok Beer; Rignes Special Beer

Switzerland—Cardinal Lager Beer

An increasing number of surprisingly good nonalcoholic brews are making their way into stores nationwide. The better choices include:

Haacke Best

Kaliber, produced by the Guinness Brewing Company

Moussy

Wartech Nonalcoholic Brew

Once you've decided which beers to include in your home bar, storing and serving them correctly is a snap. Store beer upright in your refrigerator and away from the light. Keep in mind that it's not a good idea to re-chill beer once it has been removed from refrigeration.

Beers should be served cold, but not *too* cold, or they lose some of their flavor. As a general guideline, most American light-bodied beers are good at about 42 degrees F, typical imported beers are best at 47–50 degrees, and full-bodied ales offer peak flavor at 55 degrees.

Beer can be served in mugs, goblets or pilsner glasses, depending on the occasion. If you like, frost the glasses by placing them in your freezer at least an hour before serving. To serve beer—whether from a bottle, can or tap—pour it slowly into a glass tilted at a forty-five-degree angle so the stream of beer flows down its side. This prevents excessive head from forming. When the glass is about two-thirds full, straighten the glass and pour the beer into the center until full, leaving a head of about three-fourths of an inch. If you prefer your beer without a head, keep the glass tilted until full.

Beer is a perfect accompaniment to a casual gathering of friends. Pour a few, raise your glass and savor the unique joys of this cool and frothy refreshment.



Beer Mug



Pilsner Glass



Beer Goblet

WINE

THE trend in wine for the nineties is to forget the hard-and-fast rules that have long dictated the drinking of wine. Now we all can enjoy the wine that we like with the foods we like—anytime we like. Those unfamiliar with the many subtleties of wine, and those who are simply not experts, have been scared away in the past. The good news is that there's no longer a stigma attached to simply finding a wine you enjoy and then sticking with it. But, of course, experimentation is bound to lead to some wonderful new discoveries.

Those on the cutting edge, then, are drinking whatever tastes right to them. The basic guideline, however, is that lighter wines best complement lighter foods, and fuller-bodied wines go with heavier foods.

As for serving wine, it is a common misconception that white wine should be served ice cold and red wine rather warm. Actually, both should be served at approximately the same temperature (red wine, usually 60 degrees F; white wine at about 55 degrees). An exception to the red wine rule is Beaujolais wines, which are usually better if chilled slightly, since these wines lack a high acid balance and chilling helps to compensate for the low acidity. Also, the better the quality of your wine, the less you should chill it, since chilling masks the flavor.

What about the old rule that you should let a bottle of red wine “breathe” before serving? When wine is exposed to the air, it “ages” and mellows. Breathing can thus enhance the flavor of any wine that is too astringent or tannic. Simply removing the cork from the bottle

and letting it stand for a while will accomplish nothing, since only a very small portion of the wine makes contact with the air. Pour the wine into a glass or a decanter, allowing it to mix with the air, and let it stand for a while. The exposure to air will soften the flavor.

The most popular wines are produced in France, the United States (especially California, but also in Oregon, Washington and New York), Italy, Germany, Australia, Spain, Portugal, Argentina and Chile. The following list names the most popular categories of wine, the grapes they are made from, the general characteristics of those wines, and some suggestions for what sort of foods taste good with them. The descriptions are meant to give only a basic impression of each wine; any number of good books on wine can give you much more detailed information. What reminds one person of cedar, for instance, might evoke a pine forest for someone else. It's a good idea when tasting a new wine to keep a notebook and jot down anything memorable about the wine, so that you'll be able to recall later on what it tasted and smelled like to you.

French Wines

These are named for the region they are grown in. For example, if you pick up two bottles of white Burgundy, one might say Meursault and one might be a Macon-Villages. They are both made from the Chardonnay grape, but they come from different areas in Burgundy. Here are the general categories of wine produced in France:

Red Wines

1. Red Bordeaux: Made from a mix of three grapes, usually Cabernet Sauvignon, Merlot and Cabernet Franc. Their general flavor characteristics are cassis and cherry, sometimes eucalyptus, woody or cedarlike; some have a tobacco flavor. Commonly served with simply roasted meats or fowl. Good with mushrooms, cheese dishes and other medium to full-flavored dishes.

2. Red Burgundy: Made from the Pinot Noir grape. Characteristically less tannic, softer and fruitier than Bordeaux, emphasizing fruit flavors such as strawberries and boysenberries; jammy, plummy and woody are other possible descriptions. Good with roasted meats and lighter dishes such as fish. Also good with cheeses and other earthy foods.
3. Rhone Wines: Made from a mix of many different grapes, depending on the region. The most common is the Syrah grape. Some Rhone wines contain up to twenty different kinds of grapes. They are typically bigger, heavier, full-bodied wines; tannic with a higher alcohol content. Other characteristics are pepperiness, cherry flavor, spiciness, jamminess and fruitiness. Go well with heavily spiced, full-flavored foods, such as barbecue, spicy pasta dishes, sausages and stews.
4. Beaujolais: Made from the Gamay grape. There are two types of Beaujolais. One, Beaujolais Nouveau, receives a lot of attention each November when it's released. It is shipped almost immediately after bottling and is very light, fresh and fruity and contains very little acidity. It's an easy wine for beginning wine drinkers to like. The other, referred to simply as Beaujolais, or "Cru Beaujolais," has a bit more body, acid and concentration of flavor, although it is also considered a light, fruity wine. Both have a grapeyness and are berry flavored and jammy. They are often best if served a bit chilled and are good paired with light, simple summer fare. A great picnic wine.

White Wines

1. White Burgundy: Made from Chardonnay grapes. These are oaky and buttery, with hints of lemon, spice and flowers. There's a great range in style among white burgundies, from fuller, heavier bodied to lighter wines. They go well with fish dishes, especially salmon, and cream sauces, as well as light pastas and various kinds of lightly prepared meats, such as veal.

2. White Bordeaux: Made primarily from the Sauvignon Blanc grape. It is lighter, crisper, more acidic. Often described as herbaceous, grassy, apple and lemony. Goes best with lighter, simpler foods.

A subcategory of White Bordeaux is Sauterne, which is a dessert wine made primarily from the Semillon grape. It is sweet, honeyed and syrupy, and is excellent with desserts, especially fresh fruit or custards, or as an aperitif.

3. Loire: Made from the Chenin Blanc or Sauvignon Blanc grape. They are light, crisp, acidic wines, known for their flintiness or smokiness, as well as grassy or herbaceous characters. These benefit from being served a little colder and are drunk fairly young, usually three to four years from the date on the bottle. They tend to go well with seafood, especially oysters, clams, crabs and scallops and other light fish or salad dishes. Also great with vegetable soup.
4. Alsatian: This is a huge category of wine, but the two most famous types are made from the Riesling grape and the Gewurztraminer grape. These wines are much like the German-style whites—steely, highly acidic and crisp, with a spiciness and fruitiness. These wines go well with Chinese food and Indian food, as well as pork, quiche or German cuisine.

(*Note:* Many mistake “fruitiness” to mean sweetness, particularly in Alsatian and German wines. Typically, in fact, these wines are very dry on the tongue, with very little sugar.)

Champagne

This is the sparkling wine made in the Champagne region of France, from a mix of grapes—predominantly Chardonnay and Pinot Noir. There are two types, vintage and nonvintage. Vintage means that the wine was made predominantly from grapes of a particularly excellent year. While vintage champagnes are more expensive, the difference in quality between vintage and nonvintage (a blend of grapes and wines from different years to conform to a house style) is small, so

average drinkers gain little from the extra cost of vintage champagne. Champagne varies from light, crisp and acidic to heavy, toasty and yeasty. Try different brands of champagne to learn which is to your liking.

Champagne goes with just about everything, except perhaps Mexican and other very spicy foods. It also makes a wonderful aperitif. Like other wines, champagne is also best served not too cold. And even though the loud pop associated with opening a champagne bottle is a festive tradition, the quieter the event, the better. The louder the sound, the more gases and bubbles escape, ruining champagne's wonderful effervescent quality. Slip the cork out as gently and as slowly as possible.

American Wines

In the United States, the primary identifier of wines is the type of grape. The most popular are from California, which in some cases now equals and even surpasses France in the quality of wine produced. Many other states, particularly in the Northwest, also produce surprisingly good wines.

Red Wines

1. Cabernet Sauvignon: This is made from the same grape as the primary grape in French Red Bordeaux, and it has the same basic characteristics—cassis, cherry, sometimes eucalyptus, woody, cedarlike. It goes with the same foods.
2. Pinot Noir: This is the American version of a red burgundy. Recently, Oregon has gained acclaim for the quality of its pinot noirs.
3. Zinfandel: This wine is indigenous to America but similar to the Rhone wines of France—big, full-bodied, peppery and heavy. It goes well with heavy foods, such as barbecue, chile and garlicky foods.

White Wine

1. Chardonnay-based wines: Made from the same grape used to produce French white Burgundy. One of the most popular wines in America, it has a unique complexity and clarity. This wine emphasizes the more oaky and fruity aspects, while these qualities of the French version are more balanced by acidity. It complements the same foods.
2. Sauvignon blanc-based wines: Made from the same grapes used in French white Bordeaux. There's more acid and fruitiness and less wood in these wines than in the French white Bordeaux, but they complement the same foods.

Sparkling Wines

Made in the champagne style, American sparkling wines cannot legally call themselves champagne. Nonetheless, these wines can be quite excellent—much a match for their French counterparts. The same serving guidelines apply.

Other U.S. Wines

1. White Zinfandel: This wine is still very popular. It is light, crisp and easy to drink, and goes well with any light fare.
2. Rosé: A light pink wine made from red grapes. The skins are removed before fermentation begins, so only some of their color remains in the wine. Rosé is light, crisp and not necessarily sweet.
3. Blush: A mixture of white and red wine, with white the predominant ingredient. The wine has all the characteristics of the white used as its base.

Italian Wines

There are no hard-and-fast rules for wine labeling in Italy, but wines are usually named for the town near where the grapes come from. The name may also refer to the grape variety used. Italian wines go very well with most Italian foods, but they can be served as an accompaniment to any type of meal, depending on the individual characteristics of the wine.

Red Wines

1. Barolo: Made from the nebbiolo grape. It is full, warm, robust; has a slightly greater alcohol content than its very close relative, Barbaresco. This wine must be aged for a minimum of three years before it is bottled. It goes with full-bodied, spicy foods, such as tomato sauces, lasagna, roasted meats and pizza.
2. Barbaresco: Also made from the nebbiolo grape. It has many of the same qualities as Barolo but is a bit lighter, not as tannic and more fruity. Aged for a minimum of two years, it goes with the same foods as Barolo.
3. Chianti: The best known of Italian red wines, it is a simple red wine, not very tannic and lighter bodied. The predominant grape variety is Sangiovese. It is best with basic Italian foods such as pizza.
4. Valpolicella: A relatively light and fruity wine, it nevertheless has some substance. Age improves this wine only up to a point; it should be drunk five to eight years after the date on the bottle. The more basic Corvina and Molinara grapes are its ingredients. It goes well with simple Italian foods.

White Wines

In general, Italian whites are crisp, light, fruity and not very woody. They tend to be clean and acidic, almost lemony. Their flavors stand up well to vinaigrettes and seafood dishes.

1. Pinot Grigio: A fine, full-bodied wine that ranges in color from pale straw to copper. This is a very simple wine made from the pinot gris grape. It complements deep-fried seafood dishes and other simple foods.
2. Orvieto: Made from the Trebbiano grape, this is a medium-bodied dry wine. It goes well with seafood.
3. Frascati: Also made from the Trebbiano grape, with the malvasia. A medium-bodied, dry wine, it goes with lighter Italian foods, particularly seafood.
4. Soave: A crisp, fruity wine made from the garganega and Trebbiano grapes. Light and simple, it goes well with the same light fare.

German Wines

Riesling is the most popular German wine, made from the riesling grape. It ranges from very dry to very sweet and is similar to the Alsatian wines of France. A rating system of six categories delineates the sweetness of each riesling, with the first (*Kabinett*) being the driest and the sixth (*Eiswein*) being the sweetest. This information is given on the bottle, so you can choose accordingly. The wine should be served a bit colder than others. Depending on its sweetness, it can be served with anything from desserts (sweeter) to Indian and Chinese food (drier).

Australian Wines

There is no formal labeling system for Australian wines, because wine making is a fairly recent development there and the country is so large. Most Australian wines are classified by grape variety. In red wine, look for Cabernet Sauvignon, Shiraz (the equivalent of the syrah in the Rhone wines of France) or one that combines Cabernet Sauvignon with Shiraz. Australian Shiraz is rich, complex and smoky or spicy—truly one of the most enjoyable reds available today.

In white wine, some of the best are Chardonnay or wines that combine Sauvignon Blanc with Semillon. The results are not as sweet in Australia as in France, but the wine is heavily wooded, oaky and fuller flavored.

Spanish Wines

Spain is known mostly for its red wines. The most popular table wine from Spain is Rioja, a full-bodied and often very woody wine. The predominant grape is the Tempranillo, but some varieties of Rioja also contain Graciano, Mazuelo and Garnacho.

Fortified Wine

Fortified wine contains brandy or other spirits, added in order to increase alcohol content or to stop the fermentation process. These wines are typically sweet, although some are dry. The drier ones are sometimes used as aperitifs as well as dessert wines or after-dinner drinks. More and more, fortified wines can be found not only on their own but mixed in cocktails, such as the Madeira Cocktail, the Prince of Wales, the Tuxedo, the Affinity Cocktail, the Adonis, the Soviet Cocktail and the Sherry Twist. Madeira, marsala, port and sherry fall into the fortified wine category.

Madeira

Named for the island on which it is produced, these wines are fortified with brandy made from madeira wine. They can range in taste from light and dry to heavy and sweet. The types are:

Sercial (“rainwater”) light, dry

Verdelho light, dry; rare

Bual golden, sweet

Malmsey deep gold, very sweet

Marsala

Developed in the 1800s, these wines come from Marsala on Sicily, Italy. The wines are warm golden yellow in hue and have a caramel aroma. For the most part they are used for cooking. The important types are:

Fine must have at least 17 percent alcohol and be aged for a minimum of four months

Superiore sweet and dry; must have at least 18 percent alcohol and be aged for a minimum of two years

Vergine extremely dry; must have at least 18 percent alcohol and be aged for a minimum of five years

Speciale made with eggs and other flavorings; must have at least 18 percent alcohol and be aged for at least six months

Port

Originally from Portugal and now associated with England, most ports are red; all are sweet. The types are:

Vintage bottled two years in wood after the vintage and aged for decades; this is a fortified wine of the most excellent quality

Ruby young and fruity; bright in color

Tawny paler, less sweet and softer than ruby port

White made from white grapes; similar in taste to ruby



Pony Glass

Sherry

Authentic sherry is made in Spain; sherry-like wines are made, however, in a variety of places, including Australia, Cyprus and California. The types range from pale and dry to deeply rich and sweet. They are:

Manzanilla very pale and dry; serve chilled

Fino pale and dry; serve chilled

Amontillado pale gold and not as dry as fino; fuller in body; serve at room temperature straight or on the rocks

Oloroso golden, full-bodied, can be dry but is usually sweet; cream sherry is the most common variety; sweeter olorosos should be served at room temperature, drier ones on the rocks

Vermouth

Although vermouth is technically a wine, it is usually considered an aperitif. See the section on aperitifs for discussion.

APERITIFS

THE term “aperitif” may sound fancy, but it actually refers to nothing more than any drink taken before a meal—a drink intended to “open up the appetite.” Light spirits such as wine, champagne or fortified wine make superb openings to a meal. But there are many other exciting aperitifs on the market, including vermouths and bitters. Aperitifs can be enjoyed on their own, chilled, on the rocks or as ingredients in a large variety of mixed drinks.

Chilled vermouth offers an enjoyable way to ease yourself into a meal. A processed wine-based beverage, vermouth also contains sugar additives, herbal and plant flavorings and extra alcohol. At one time, dry vermouth was produced by the French and sweet vermouth by the Italians. Today the lines are less clear-cut, and both countries produce both varieties. Vermouth can be enjoyed on its own and is especially good on the rocks or with soda. Dry vermouth is a main ingredient in martinis; sweet vermouth is a main ingredient in Manhattans. Two of the more popular vermouths are Martini & Rossi and Cinzano, both from Italy. They come in dry and sweet varieties.

Other favorite aperitifs include Lillet Aperitif from France, which comes in white and red types. This wine-based drink with an orange flavoring has a rather delicate flavor. Dubonnet Aperitif Wine is manufactured both in France and in the United States. Its red (rouge) version is sweet, its white (blanc) dry.

Bitters might also appeal to you. Most bitters have, as one would assume, a bitter note to them, and many, although not all, have some alcohol content. They are generally derived from formulas that include

some combination of aromatic plants, such as barks, seeds, roots, flowers, herbs, fruits and, many times, quinine. Many bitters have medicinal uses. In fact, a glass of club soda with some Angostura bitters is a great way to relieve an upset stomach. Bright red Campari, which comes from Italy, is one of the leading bitters aperitifs. It is very appealing to the eye, but watch out—it has a 96 proof alcohol base. It tastes bitter but is aromatic and has a very slight hint of underlying sweetness.

Another to try is Amer Picon, a French product based on orange, quinine and gentian roots. England offers orange bitters and peach bitters; Italy produces Punt e Mes Bitters, which are wine-based with quinine and have a sweet and bitter taste. Angostura bitters from Trinidad are a popular component of many mixed drink recipes, but some adventurous drinkers take them straight. In the same vein are Peychauds's Bitters from Louisiana, which are slightly more pungent than Angostura.

Anise-flavored Pernod (90 proof, so watch out) from France is the best known of its type. It is best taken five parts water to one part liquor, and turns cloudy when mixed. Ouzo is another favorite among fans of anise, and is sometimes served with three coffee beans floating on top.

Those looking for a truly great aperitif might try mixing up a Campari and Soda, an Americano, a Negroni or a Vermouth Cassis. Some others to try are the Knockout, the Addington, the Puntegroni, the Cat's Eye, the Bitter Bikini, the Via Veneto, the Dubonnet Cocktail, the Dubonnet Negroni, the Depth Charge, Pernod and Water and the Kiss Me Quick. Kir or Kir Royale are two more ways to whet your palate. Check the Index by Ingredients for various spirits to find additional recipes.

Remember, too, that as the rules of drinking become less formal, aperitifs can be consumed before, during or after a meal—or just by themselves. Drink what you want when you want.



Sour Glass



Martini Glass



Sherry Glass

AFTER-DINNER DRINKS

C OFFEE drinks, *pousse-café*s, pony glasses filled with your favorite liqueur or snifters of brandy or cognac make the perfect conclusion to a meal. As this partial list of options shows, after-dinner drinks are typically liqueur based. Their soothing quality induces a sense of relaxation and well-being after the evening meal, promoting good digestion. While it is acceptable today to drink these drinks anytime, after dinner is still the preferred time for most. A fine after-dinner drink can inspire friendly conversation or simply wipe away the cares of the day.

Coffee, which makes a superb ending to a great meal, offers the perfect complement to many liqueurs. Try a Spanish Coffee, Mexican Coffee, Viennese Coffee or any other coffee drink (see coffee drink index, p. 454) to top off your dining experience. Mixed liqueur drinks, such as a B & B or Jelly Bean, Dirty Mother or Sicilian Kiss are adventurous alternatives for those seeking something a little different. And if you like *pousse-café*s, why not try a Rainbow Pousse-Café or a Traffic Light? The recipe section of this book contains many possibilities to choose from. For those who prefer the simplicity of just one liqueur, however, cordials running the gamut from amaretto to Drambuie to Frangelico, and from Grand Marnier to Chambord to Tia Maria make for some sweet evening thoughts.

If a mellower, more complex flavor is more to your liking, brandy, the leading category of after-dinner drinks, offers a wide range of tastes. The term brandy comes from the Dutch word *bran-*

dewijn, meaning “burned wine,” which refers to the heating of wine for distillation into spirits. The results of this process are liqueurs with an aroma as rewarding as their flavor, so brandies should always be served in a snifter.

While brandies come from a variety of regions, such as Spain, Italy and California, it is France that most people think of as the finest source, thanks largely to that nation’s production of two very special forms of brandy. Subtle, sophisticated cognac and pungent, smooth armagnac are distilled under the strictest regulations, aged in oak barrels and carefully blended to perfection. Both have an alcohol content of 40 to 43 percent, but they differ in that cognac is distilled twice and armagnac just once. Armagnac thus has a larger, and often sweeter, flavor. It is also distinguished from cognac by vintaging—it can be vintaged, while cognac cannot.

Among the better-known brands of cognac are Courvoisier, Hennessy, Rémy-Martin and Martell. But despite cognac’s enduring appeal, armagnac has recently overtaken it in popularity, with such brands as Sempé attracting a great deal of attention.

Reading the labels on bottles of these fine spirits is somewhat overwhelming to the untrained eye, but this simple key should unravel the mystery:

V.S. = Very Special or Very Superior, equivalent to the three stars designation; the least expensive blend, aged at least 2½ years (most brandies are aged from 3 to 5 years)

V.O. = Very Old, aged at least 4½ years

V.S.O.P. = Very Superior Old Pale, aged at least 4½ years but generally for 7 to 10 years

Vieille Réserve = a finer grade of brandy, aged as long as V.S.O.P.

Extra or Napoleon = designates the very finest brandies, 6½ years or older

Aside from cognac and armagnac, other brandies include those made from apples, such as Calvados, from Normandy, and applejack,

a less refined version from the United States. A strong, woody-tasting brandy known as *marc* in France is called *grappa* in Italy, while Spain produces a brandy that is a sweeter and heavier alternative to cognac and armagnac.

Another type of brandy is true fruit brandy, known as *eau-de-vie* or *alcools blanc*. These are not the same as the colored, sweet brandies more familiar to Americans. Instead, true fruit brandies are unsweetened and usually clear. Aged in the bottle, they deliver a purer and more sophisticated flavor to the palate than their syrupy cousins. Cherry, plum, pear, raspberry and strawberry types are some of the best known and widely used true fruit brandies. Unlike cognac and armagnac, these fruit brandies should be served slightly chilled.

Cordials and liqueurs are another group of after-dinner drinks most everyone can enjoy. These alcoholic beverages are particularly sweet, and are flavored with any of a number of herbs, seeds, fruits, nuts and other special flavorings. Cream liqueurs, such as Bailey's Original Irish Cream, add cream to the spirits as a stabilizer. Another distinct category is crèmes such as crème de noyau, crème de cassis and crème de cacao. These liqueurs have an exceptionally high sugar content, which results in a consistency quite similar to cream.

Some other popular liqueurs are aquavit (akvavit), distilled from rye and caraway; Benedictine, made from a secret formula of herbs; Galliano, a piquant herb-based liqueur; peppermint schnapps, a refreshing eye-opener; crème de fraises, derived from strawberries; crème de banana, formulated from bananas; a Danish cherry drink called Cherry Heering; Cointreau, distilled from orange peels; coffee-flavored Kahlúa; and Southern Comfort, a whiskey-based drink with peaches added.

Liqueurs are traditionally served in pony glasses after a meal, but today, more and more liqueurs can be found in exciting mixed drinks. From the famed Grasshopper, made with crème de menthe, to Kahlúa and Cream; from the Good and Plenty, a combination of ouzo and anisette, to the Jelly Bean, mixed from anisette and blackberry brandy: Liqueurs add a delicious dimension to mixed drinks.

Whatever your pleasure in after-dinner drinks, a sip of spirits following the evening meal is indeed a pleasure.



Hot Drink Mug



Brandy Snifter



Pousse Cafe



DRINK RECIPES

A

AALBORG SOUR

**2 oz. Aalborg akvavit (or
substitute any
Scandinavian akvavit/
aquavit)
1 oz. sour mix**

1. Fill mixing glass with ice
2. Add akvavit and sour mix
3. Shake
4. Strain into a cocktail glass
5. Add ice (optional)

ABBAY COCKTAIL (I)

**1½ oz. gin
¾ oz. orange juice
1 or 2 dashes orange
bitters**

1. Fill mixing glass with ice
2. Add gin, orange juice and orange bitters
3. Shake
4. Strain into a chilled cocktail glass
5. Garnish with a cherry or an orange peel

ABBEY COCKTAIL (2)

1½ oz. gin
¾ oz. orange juice
¼ oz. sweet vermouth
1 or 2 dashes Angostura
bitters

1. Fill mixing glass with ice
2. Add gin, orange juice, sweet vermouth and bitters
3. Shake
4. Strain into a chilled cocktail glass
5. Add ice
6. Garnish with a cherry

ABSOLUT SANTO

3 oz. Absolut vodka
dash Chambord

1. Fill mixing glass with ice
2. Add Absolut vodka and Chambord
3. Shake
4. Strain into a chilled martini glass

(Courtesy of Sign of the Dove, New York City)

ACAPULCO

1¾ oz. rum
¼ oz. triple sec
1 egg white
½ oz. lime juice
¼ tsp. sugar
mint leaves

1. Fill mixing glass with ice
2. Add rum, triple sec, egg white, lime juice and sugar
3. Shake
4. Strain into a rocks glass
5. Add ice
6. Garnish with 2 or 3 torn mint leaves

ADDINGTON

1½ oz. sweet vermouth
1½ oz. dry vermouth
4 oz. club soda

1. Fill a highball glass with ice
2. Add sweet vermouth and dry vermouth

3. Fill with club soda
4. Stir
5. Garnish with a lemon twist

ADMIRAL COCKTAIL

1 oz. bourbon
1½ oz. dry vermouth
½ oz. lemon juice

1. Fill mixing glass with ice
2. Add bourbon, dry vermouth and lemon juice
3. Shake
4. Strain into a chilled cocktail glass
5. Garnish with a lemon twist

ADONIS

1½ oz. dry sherry
¾ oz. sweet vermouth
dash orange bitters

1. Fill mixing glass with ice
2. Add sherry, sweet vermouth and orange bitters
3. Stir
4. Strain into a chilled cocktail glass
5. Garnish with an orange peel

ADRIENNE'S DREAM

2 oz. brandy
½ oz. peppermint
schnapps
½ oz. white crème de
cacao
½ oz. lemon juice
½ tsp. sugar
1 oz. club soda

1. Fill mixing glass with ice
2. Add brandy, peppermint schnapps, white crème de cacao, lemon juice and sugar
3. Shake
4. Strain into a Collins glass
5. Add ice
6. Top with club soda
7. Garnish with a mint sprig

ADULT HOT CHOCOLATE

**1½ oz. peppermint
schnapps**
1 cup hot chocolate
whipped cream

1. Pour peppermint schnapps into a mug
2. Add hot chocolate
3. Top with a dollop of whipped cream, if desired

AFFAIR

**2 oz. strawberry
schnapps**
**2 oz. cranberry juice
cocktail**
2 oz. orange juice
1 oz. club soda
(optional)

1. Fill a highball glass with ice
2. Add strawberry schnapps, cranberry juice cocktail and orange juice
3. Stir
4. Top with club soda, if desired

AFFINITY COCKTAIL

1 oz. scotch whiskey
1 oz. dry sherry
1 oz. port
**2 dashes Angostura
bitters**

1. Fill mixing glass with ice
2. Add scotch, sherry, port and bitters
3. Stir
4. Strain into a chilled cocktail glass
5. Garnish with a lemon twist and a cherry

AFTER DINNER

1½ oz. apricot brandy
1½ oz. curaçao
2 oz. lime juice

1. Fill mixing glass with ice
2. Add apricot brandy, curaçao and lime juice
3. Shake
4. Strain into a rocks glass with ice
5. Garnish with lime

AFTER EIGHT (SHOOTER)

⅓ oz. Kahlúa
⅓ oz. Bailey's Original
Irish Cream
⅓ oz. white crème de
menthe

Layer Kahlúa, Bailey's and white crème de menthe in a rocks glass without ice

AFTER FIVE (SHOOTER)

⅓ oz. Kahlúa
⅓ oz. peppermint
schnapps
⅓ oz. Bailey's Original
Irish Cream

Layer Kahlúa, peppermint schnapps and Bailey's in a rocks glass without ice

A.J.

1½ oz. applejack (apple
brandy)
1½ oz. grapefruit juice
3 or 4 dashes grenadine

1. Fill mixing glass with ice
2. Add applejack, grapefruit juice and grenadine
3. Shake
4. Strain into a chilled cocktail glass

ALABAMA

1 oz. brandy
1 oz. curaçao
½ oz. lime juice
½ tsp. sugar syrup

1. Fill mixing glass with ice
2. Add brandy, curaçao, lime juice and sugar syrup
3. Shake
4. Strain into chilled cocktail glass
5. Garnish with orange peel

ALABAMA SLAMMER

½ oz. sloe gin
½ oz. Southern Comfort
½ oz. triple sec
½ oz. Galliano
2-3 oz. orange juice

1. Fill mixing glass with ice
2. Add all ingredients
3. Shake
4. Strain into a highball glass
5. Add ice
6. Garnish with a cherry and an orange slice

ALABAMA SLAMMER (SHOOTER)

1½ oz. sloe gin
1½ oz. amaretto
1½ oz. Southern Comfort
1½ oz. orange juice

1. Fill mixing glass with ice
2. Add sloe gin, amaretto, Southern Comfort and orange juice
3. Shake
4. Strain into shot glasses

(MAKES ABOUT 4 SHOTS)

ALABAZAM

2 oz. cognac
1 tbs. curaçao
1 tsp. lemon juice
2 tsp. sugar syrup
2 dashes orange bitters

1. Fill mixing glass with ice
2. Add cognac, curaçao, lemon juice, sugar syrup and orange bitters
3. Shake
4. Strain into a rocks glass filled with ice

ALASKA

1½ oz. gin
1 oz. yellow Chartreuse

1. Fill mixing glass with ice
2. Add gin and yellow Chartreuse

3. Shake
4. Strain into a chilled cocktail glass
5. Garnish with a lemon wedge

ALBERMARLE

2 oz. gin
½ tbs. powdered sugar
dash raspberry syrup
1½ tbs. lemon juice
club soda

1. Fill mixing glass with ice
2. Add gin, sugar, raspberry syrup and lemon juice
3. Strain into a rocks glass filled with ice
4. Fill with club soda

ALEXANDER

1 oz. white crème de cacao
1 oz. gin
1 oz. heavy cream

1. Fill mixing glass with crushed ice
2. Add crème de cacao, gin and cream
3. Shake
4. Strain into a chilled cocktail glass
5. Sprinkle with nutmeg (optional)

ALEXANDER'S SISTER'S COCKTAIL

1 oz. green crème de menthe
1 oz. gin
1 oz. heavy cream

1. Fill mixing glass with crushed ice
2. Add crème de menthe, gin and cream
3. Shake
4. Strain into a chilled cocktail glass
5. Sprinkle with nutmeg (optional)

ALFREDO

1½ oz. gin
1½ oz. Campari

1. Fill mixing glass with ice
2. Add gin and Campari

3. Shake
4. Strain into a rocks glass filled with ice

ALGONQUIN

1½ oz. whiskey
1 oz. dry vermouth
1 oz. pineapple juice

1. Fill mixing glass with ice
2. Add whiskey, dry vermouth and pineapple juice
3. Shake
4. Strain into a chilled cocktail glass

ALLEGHENY

1 oz. bourbon
1 oz. dry vermouth
1½ tsp. blackberry
brandy
1½ tsp. lemon juice

1. Fill mixing glass with ice
2. Add bourbon, dry vermouth, blackberry brandy and lemon juice
3. Shake
4. Strain into a chilled cocktail glass
5. Garnish with a twist of lemon

ALLIANCE

1 oz. gin
1 oz. dry vermouth
2 dashes aquavit
(akvavit)

1. In a mixing glass, combine gin, dry vermouth and aquavit with several ice cubes
2. Shake
3. Strain into a rocks glass containing a couple of ice cubes

ALMOND COCKTAIL

2 oz. gin
1 oz. dry vermouth
½ oz. amaretto

1. Fill mixing glass with ice
2. Add gin, dry vermouth and amaretto
3. Stir
4. Strain into a rocks glass filled with ice

ALMOND JOY

1 oz. cream of coconut
1 oz. amaretto
1 oz. dark crème de cacao
2 oz. cream

1. Fill mixing glass with ice
2. Add cream of coconut, amaretto, dark crème de cacao and cream
3. Shake
4. Strain into a highball glass filled with ice

ALTO PARLARLE

1 oz. orange sherbet
½ oz. Cointreau
chilled dry Italian sparkling wine
dash grenadine

1. In a chilled 8-oz. wineglass, combine orange sherbet and Cointreau
2. Blend together
3. Top with chilled dry Italian sparkling wine
4. Add dash of grenadine to top

AMARETTO AND CREAM

1½ oz. amaretto
1½ oz. cream

1. Fill mixing glass with cracked ice
2. Add amaretto and cream
3. Shake
4. Strain into chilled cocktail glass

AMARETTO COFFEE (ITALIAN COFFEE)

1½ oz. amaretto
hot coffee
whipped cream

1. Pour amaretto into a mug
2. Fill with hot coffee
3. Add whipped cream to top

AMARETTO MIST

1½ oz. amaretto

1. Add crushed ice to a rocks glass
2. Pour in amaretto
3. Garnish with a lemon twist

AMARETTO SOUR

1½ oz. amaretto
3 oz. sour mix

1. Fill mixing glass with ice
2. Add amaretto and sour mix
3. Stir
4. Strain into a sour glass filled with ice
5. Garnish with a cherry and orange slice

AMERICANA

1 tsp. bourbon
dash orange bitters
½ tsp. superfine sugar
dry sparkling wine
1 slice brandied peach

1. Combine bourbon, bitters and sugar in a mixing glass
2. Pour into a chilled champagne glass
3. Top with sparkling wine
4. Do NOT stir
5. Garnish with 1 slice brandied peach

AMERICAN BEAUTY

¾ oz. brandy
¾ oz. dry vermouth
½ oz. grenadine
¾ oz. orange juice
½ oz. crème de menthe

1. Fill mixing glass with ice
2. Add brandy, dry vermouth, grenadine, orange juice and crème de menthe
3. Shake
4. Strain into a chilled cocktail glass

AMERICANO

1 oz. Campari
1 oz. sweet vermouth
3 oz. club soda

1. Fill a highball glass with ice
2. Add Campari, sweet vermouth and club soda
3. Stir

AMER PICON COCKTAIL

1½ oz. Amer Picon
1 tsp. grenadine
½ oz. fresh lime juice

1. Fill mixing glass with ice
2. Add Amer Picon, grenadine and lime juice
3. Shake
4. Strain into a chilled cocktail glass

ANDALUSIA

1½ oz. dry sherry
½ oz. brandy
½ oz. light rum

1. Fill mixing glass with ice
2. Add sherry, brandy and rum
3. Stir
4. Strain into a chilled cocktail glass

ANGEL FACE

1 oz. gin
½ oz. apricot brandy
½ oz. apple brandy

1. Fill mixing glass with ice
2. Add gin, apricot brandy and apple brandy
3. Shake
4. Strain into a chilled cocktail glass

ANGEL'S KISS

1 oz. dark crème de cacao
1 oz. cream

1. Pour dark crème de cacao into 2 oz. pony glass
2. Float cream on top by slowly pouring the cream over the back of a long-handled bar spoon (the liquids should not mix)

(Note: See further instructions under pousse-café.)

ANGEL'S TIT

1 oz. dark crème de cacao
1 oz. cream

1. Pour dark crème de cacao into 2 oz. pony glass
2. Float cream on top by slowly pouring the cream over the back of a long-handled bar spoon (the liquids should not mix)
3. Garnish with a cherry on a toothpick centered across the top

(Note: See further instructions under pousse-café.)

ANNA'S BANANA

1½ oz. vodka
1 oz. lime juice
**½ small banana, peeled
and sliced**
1 tsp. honey

1. Fill blender with 4 oz. ice
2. Add vodka, lime juice, banana slices and honey
3. Blend at medium speed for about 15 seconds, until smooth
4. Pour into a chilled goblet or large wine-glass
5. Garnish with a lime slice

ANTE

1 oz. apple brandy
½ oz. triple sec
1 oz. Dubonnet

1. Fill mixing glass with ice
2. Add apple brandy, triple sec and Dubonnet
3. Stir
4. Strain into a chilled cocktail glass

ANTI-FREEZE (SHOOTER)

**½ oz. green crème de
menthe**
½ oz. vodka

1. Fill mixing glass with ice
2. Add green crème de menthe and vodka
3. Shake
4. Strain into a rocks glass

APERITIVO COCKTAIL

1½ oz. gin
1 oz. sambuca
3 dashes orange bitters

1. Fill mixing glass with ice
2. Add gin, sambuca and orange bitters
3. Shake
4. Strain into a chilled cocktail glass

APPLECAR

1 oz. applejack (apple
brandy)
1 oz. triple sec
1 oz. lemon juice

1. Fill mixing glass with ice
2. Add applejack, triple sec and lemon juice
3. Shake
4. Strain into a chilled cocktail glass

APPLE DAIQUIRI

½ oz. apple juice
½ oz. lime juice
1½ oz. light rum
½ tsp. superfine sugar

1. Fill mixing glass with 4 oz. shaved ice
2. Add apple juice, lime juice, light rum and sugar
3. Shake
4. Strain into a chilled cocktail glass

APPLE EDEN

1½ oz. vodka
3 oz. apple juice

1. Pour vodka and apple juice over ice cubes in a rocks glass
2. Stir
3. Garnish with an orange twist

APPLE GINGER PUNCH

18 oz. apple brandy
2 oz. cherry liqueur
2 oz. kirsch
1 qt. pineapple-
grapefruit juice
24 oz. green ginger wine
1 qt. plus 1 pt. ginger
ale

1. Chill all ingredients
2. Pour apple brandy, cherry liqueur, kirsch, juice and wine over a block of ice in a large punch bowl
3. Stir
4. Refrigerate for one hour
5. Cut apples into wedges and hold on side

2 red apples
2 yellow apples

6. When ready to serve, pour in ginger ale
7. Float apple slice on top of punch

APPLE GROG

1½ oz. applejack (apple brandy)
1 tbsp. brown sugar
4 oz. water
2 whole allspice
1 piece cinnamon stick
½ oz. 151-proof rum

1. Pour applejack, sugar and water into a small saucepan
2. Add allspice and cinnamon
3. Bring to boiling point, but do not boil
4. Pour into a heat-resistant mug
5. Float 151-proof rum on top
6. Garnish with a twist of lemon

APPLE JACQUES

1½ oz. Lillet
1½ oz. apple brandy

1. Fill mixing glass with ice
2. Add Lillet and apple brandy
3. Shake
4. Strain into a cocktail glass

APPLE PIE

1½ oz. light rum
¾ oz. sweet vermouth
½ oz. apple brandy
1 tsp. lemon juice
dash grenadine
dash apricot brandy

1. Fill mixing glass with ice
2. Add light rum, sweet vermouth, apple brandy, lemon juice, grenadine and apricot brandy
3. Shake
4. Strain into a cocktail glass

APRES SKI

**1 oz. peppermint
schnapps**

1 oz. Kahlúa

**1 oz. white crème de
cacao**

1. Fill mixing glass with ice
2. Add peppermint schnapps, Kahlúa and white crème de cacao
3. Shake
4. Put approximately 1 oz. of crushed ice into a cocktail glass
5. Strain drink into the glass

APRICOT

1½ oz. apricot brandy

¾ oz. orange juice

¾ oz. lemon juice

dash gin

1. Fill mixing glass with ice
2. Add apricot brandy, orange juice, lemon juice and gin
3. Shake
4. Strain into a chilled cocktail glass

APRICOT FIZZ

1½ oz. apricot brandy

3 oz. sour mix

1 oz. club soda

1. Fill mixing glass with ice
2. Add apricot brandy and sour mix
3. Shake
4. Strain into a Collins glass
5. Add club soda
6. Add ice
7. Garnish with a cherry and an orange slice

APRICOT SOUR

1 oz. lemon juice
½ tsp. superfine sugar
2 oz. apricot brandy

1. Pour lemon juice and sugar into mixing glass
2. Stir to dissolve sugar
3. Add apricot brandy and ice cubes
4. Shake
5. Strain into a chilled cocktail glass
6. Garnish with a cherry and an orange slice (or a lemon twist)

ARAWAK PUNCH

1½ oz. gold Jamaican rum
½ oz. pineapple juice
½ oz. cranberry juice
½ oz. lime juice
1 tsp. almond-flavored syrup

1. Fill mixing glass with ice
2. Add all ingredients
3. Shake
4. Pour into a rocks glass
5. Add ice

(Note: Recipe may be multiplied by number of servings desired and prepared in a punch bowl.)

AROUND THE WORLD

1½ oz. gin
1½ oz. green crème de menthe
1½ oz. pineapple juice

1. Fill mixing glass with ice
2. Add gin, crème de menthe and pineapple juice
3. Shake
4. Strain into a rocks glass filled with ice

ARTILLERY

2 oz. dry gin
1 oz. sweet vermouth

1. Fill mixing glass with ice
2. Add gin and sweet vermouth
3. Shake
4. Strain into a chilled cocktail glass

ARTILLERY PUNCH

1 qt. bourbon
1 qt. red wine
1 qt. black tea
1 pt. dark rum
1 pt. orange juice
1 cup brandy
1 cup gin
1 cup lemon juice
sugar syrup (to taste)

(MAKES APPROXIMATELY 40
SERVINGS)

1. Combine all ingredients and allow to chill in refrigerator
2. When ready to serve, pour over ice in a large punch bowl
3. Adjust sweetness and garnish with lemon twists

ASSASSINO

2 oz. whiskey
1 oz. dry vermouth
1 oz. pineapple juice
1 oz. club soda
2–3 dashes Sambuca
Romana

1. Fill mixing glass with ice
2. Add whiskey, dry vermouth and pineapple juice
3. Shake
4. Strain into a Collins glass
5. Top with club soda
6. Add ice
7. Add a few dashes Sambuca to top of drink

ASTRONAUT

1½ oz. Jamaican rum
1½ oz. vodka
1½ tsp. lemon juice
1½ tsp. passion fruit
juice

1. Fill mixing glass with ice
2. Add rum, vodka, lemon juice and passion fruit juice
3. Shake
4. Strain into a Collins glass
5. Add ice
6. Garnish with a lemon twist

ATLANTIC BREEZE

1 oz. light rum
½ oz. apricot brandy
4 oz. pineapple juice
1 oz. lemon juice
dash grenadine
½ oz. Galliano

1. Fill mixing glass with ice
2. Add light rum, apricot brandy, pineapple juice, lemon juice and grenadine
3. Shake
4. Strain into a Collins glass half-filled with ice
5. Top with Galliano
6. Garnish with a cherry and an orange slice

AUBADE

2½ oz. light rum
1 oz. lime juice
½ oz. grenadine
2–3 oz. tonic

1. Fill a highball glass with ice
2. Add rum, lime juice and grenadine
3. Stir
4. Add tonic
5. Stir gently

AUNT AGATHA

2 oz. light rum
4 oz. orange juice
2–3 drops Angostura
bitters

1. Fill a rocks glass with ice
2. Add rum and orange juice
3. Stir
4. Float bitters on top
5. Garnish with an orange slice

AUNT JEMIMA

$\frac{1}{2}$ oz. brandy
 $\frac{1}{2}$ oz. white crème de
cacao
 $\frac{1}{2}$ oz. Bénédictine

Layer ingredients into a pony glass,
beginning with the brandy.

AVIATION

1½ oz. gin
 $\frac{1}{2}$ tsp. apricot brandy
 $\frac{1}{2}$ tsp. cherry brandy
 $\frac{1}{2}$ oz. lemon juice

1. Fill mixing glass with ice
2. Add gin, apricot brandy, cherry brandy
and lemon juice
3. Shake
4. Strain into a chilled cocktail glass

AZTECA

1½ oz. light rum (tequila
may be substituted)
1 oz. Kahlúa
1 oz. white crème de
cacao
1–2 dashes curaao

1. Fill mixing glass with ice
2. Add rum (or tequila), Kahlúa, white
crème de cacao and curaao
3. Shake
4. Strain into a chilled cocktail glass

B

B-52

**1 oz. Bailey's Original
Irish Cream**
1 oz. Kahlúa
1 oz. Grand Mariner

1. Fill mixing glass with ice
2. Add Bailey's, Kahlúa and Grand Marnier
3. Shake
4. Strain into a rocks glass filled with ice

B-53 (SHOOTER)

½ oz. Kahlúa
**½ oz. Bailey's Original
Irish Cream**
½ oz. Grand Marnier
½ oz. Stolichnaya

Layer Kahlúa, Bailey's, Grand Marnier and Stolichnaya in a shot glass

B & B

½ oz. Bénédictine
½ oz. brandy

1. Pour the Bénédictine into a cordial glass
2. Float the brandy on top

BABY RUTH (SHOOTER)

½ oz. Frangelico

½ oz. vodka

2 or 3 peanuts

1. Layer Frangelico and vodka in a shot glass
2. Add peanuts

BACARDI

1½ oz. Bacardi light or gold rum

½ oz. lime juice

3 dashes grenadine

1. Fill mixing glass with ice
2. Add Bacardi, lime juice and grenadine
3. Shake
4. Strain into a chilled cocktail glass

BAHAMA MAMA

1½ oz. light rum

1½ oz. gold rum

1½ oz. dark rum

2 oz. sour mix

2 oz. pineapple juice

2½ oz. orange juice

dash grenadine

1. Put a dash of grenadine in the bottom of a Collins glass or a hurricane glass
2. Fill a mixing glass with ice
3. Pour in light rum, gold rum, dark rum, sour mix, pineapple juice and orange juice
4. Shake
5. Pour into the Collins or hurricane glass
6. Garnish with a cherry and an orange slice

BAILEY'S AND COFFEE

1½ oz. Bailey's Original Irish Cream

hot coffee

whipped cream

1. Pour Bailey's into a mug
2. Fill with hot coffee
3. Add whipped cream to top

BAMBOO COCKTAIL

1½ oz. dry sherry
¾ oz. dry vermouth
dash orange bitters

1. Fill mixing glass with ice
2. Add dry sherry, dry vermouth and orange bitters
3. Stir
4. Strain into a chilled cocktail glass

BANANA BANSHEE

1 oz. white crème de cacao
1 oz. banana liqueur
1 oz. cream

1. Fill mixing glass with ice
2. Add crème de cacao, banana liqueur and cream
3. Shake
4. Strain into a chilled cocktail glass

BANANA BOAT

1½ oz. tequila
½ oz. banana liqueur
1 oz. lime juice

1. In a blender, combine tequila, banana liqueur, lime juice and 2 oz. crushed ice
2. Blend at medium speed for approximately 15 seconds, or until smooth
3. Pour into a sour glass

BANANA DAIQUIRI (FROZEN)

1½ oz. light rum
½ oz. lime juice
1 oz. banana liqueur
¼ banana, sliced
1 tsp. sugar or honey (optional)
½ oz. cream

1. In a blender, put ½ cup crushed ice
2. Add rum, lime juice, banana liqueur, banana, sugar and cream
3. Whip at low speed until smooth
4. Pour into an oversized wineglass, sour glass or chilled champagne glass
5. Garnish with a lime slice

BANANA MAMA

1½ oz. light rum
½ oz. dark rum
1 oz. banana liqueur
1 oz. cream of coconut
1 oz. fresh or frozen
strawberries
2 oz. pineapple juice

1. In blender, combine light rum, dark rum, banana liqueur, cream of coconut, strawberries and pineapple juice with 3 oz. crushed ice
2. Blend until smooth
3. Pour into a goblet

BANANA MOO

1½ oz. banana liqueur
1½ oz. cream

1. Fill mixing glass with ice
2. Add banana liqueur and cream
3. Shake
4. Strain into a rocks glass filled with ice

BANANA SPLIT

1½ oz. banana liqueur
¾ oz. white crème de cacao
¾ oz. crème de noyaux
dash milk
several dashes cherry
brandy

1. In blender, combine banana liqueur, white crème de cacao, crème de noyaux and milk with 3 oz. ice
2. Blend until smooth
3. Pour into a pilsner glass
4. Top with cherry brandy
5. Garnish with a cherry

BANANA TREE

1 oz. banana liqueur
½ oz. white crème de cacao
½ oz. Galliano

1. Fill blender with banana liqueur, white crème de cacao, Galliano, banana slices, vanilla ice cream and vanilla extract (Add ¼ cup crushed ice to make it thicker, if desired)

½ banana, peeled and sliced
5 oz. vanilla ice cream
4 drops vanilla extract

2. Blend until smooth
3. Pour into a large goblet or wineglass
4. Garnish with a slice of banana, with skin

BARBADOS BOWL

8 ripe bananas
8 oz. lime juice
1 cup sugar
12 oz. light rum
12 oz. dark rum
1 qt. plus 12 oz. pineapple juice
12 oz. mango nectar
2 limes, sliced

1. Chill all ingredients, except bananas
2. Thinly slice 6 bananas
3. Place banana slices, lime juice and sugar in a blender
4. Blend for a few seconds, until mixture is smooth
5. Pour over a block of ice in a large punch bowl
6. Pour in light rum, dark rum, pineapple juice and mango nectar
7. Stir
8. Refrigerate one hour before serving
9. Cut the remaining bananas into thin slices
10. Cut limes into thin slices
11. Float fruit on top of punch

BARBARELLA

2 oz. Cointreau
1 oz. sambuca

1. Fill mixing glass with ice
2. Add Cointreau and sambuca
3. Shake
4. Strain into a rocks glass filled with ice

BARBARY COAST

¾ oz. light rum

¾ oz. scotch

¾ oz. gin

¾ oz. crème de cacao

¾ oz. light cream

1. Fill mixing glass with ice
2. Add all ingredients
3. Shake
4. Strain into a large cocktail glass filled with ice

BARN DOOR

1½ oz. scotch

1 oz. triple sec

2 dashes orange bitters

1. Fill mixing glass with ice
2. Add scotch, triple sec and orange bitters
3. Shake
4. Strain into a rocks glass

BARNUM

1 oz. gin

½ oz. apricot brandy

2 dashes bitters

dash lemon juice

1. Fill mixing glass with ice
2. Add gin, apricot brandy, bitters and lemon juice
3. Shake
4. Strain into a rocks glass filled with ice

BATIDO MANGO

2 oz. Cachace

**4 oz. fresh mango,
chopped**

2 tsp. granulated sugar

1 cup crushed ice

1. In a blender, combine all the ingredients
2. Blend well
3. Pour into a wineglass

BAY BREEZE

1½ oz. vodka
4 oz. pineapple juice
1 oz. cranberry juice

1. Fill a highball glass with ice
2. Add vodka, pineapple juice and cranberry juice
3. Stir

BEADLESTONE COCKTAIL

1½ oz. scotch
1½ oz. dry vermouth

1. Fill mixing glass with ice
2. Add scotch and dry vermouth
3. Stir
4. Strain into a chilled cocktail glass

BEAM ME UP SCOTTY (SHOOTER)

⅓ oz. Kahlúa
⅓ oz. Bailey's Original
Irish Cream
⅓ oz. banana liqueur

Layer Kahlúa, Bailey's and banana liqueur in a shot glass

BEAUTY SPOT COCKTAIL

1 oz. gin
½ oz. dry vermouth
½ oz. sweet vermouth
1 tsp. orange juice
dash grenadine

1. Put a dash of grenadine in a chilled cocktail glass
2. Fill mixing glass with ice
3. Add gin, dry vermouth, sweet vermouth and orange juice
4. Shake
5. Strain into glass

BEER BUSTER

1 oz. chilled vodka
2 dashes Tabasco sauce
draft beer

1. Combine chilled vodka, Tabasco and cold beer (usually draft beer) in a chilled beer mug
2. Stir

BEE'S KNEES

1½ oz. light rum
1 tsp. honey
1 tsp. fresh lemon juice

1. Fill mixing glass with ice
2. Add light rum, honey and fresh lemon juice
3. Shake
4. Strain into a chilled cocktail glass

BEE-STUNG LIPS

2 oz. light rum
1 tsp. honey
1 tsp. heavy cream

1. Fill mixing glass with ice
2. Add rum, honey and cream
3. Shake
4. Strain into a chilled cocktail glass

BELLINI

1 fresh peach
brut champagne

1. Puree a peach in a blender
2. Pour into a champagne glass
3. Add ice cold champagne

BELLINI PUNCH

fresh peaches
iced brut champagne
1 tbs. lemon juice

1. In a blender, puree enough peaches to fill the bottom of punch bowl
2. Pour mixture into bowl

sugar

3. Add approximately 3 times as much champagne
4. Add lemon juice and sugar (to taste)
5. Stir thoroughly

BELMONT

1½ oz. gin
¾ oz. raspberry syrup
½ oz. cream

1. Fill mixing glass with ice
2. Add gin, raspberry syrup and cream
3. Stir well
4. Strain into a chilled cocktail glass

BELMONT BREEZE

1½ oz. whiskey
¾ oz. Harvey's Bristol
Cream Sherry
½ oz. fresh lemon juice
1 oz. sugar syrup
1½ oz. fresh orange
juice
1½ oz. cranberry juice
approx. 1 oz. 7-Up
approx. 1 oz. club soda

1. Fill mixing glass with ice
2. Add whiskey, Harvey's Bristol Cream Sherry, lemon juice, sugar syrup, orange juice and cranberry juice
3. Shake
4. Strain into a highball glass
5. Top half with 7-Up and half with club soda
6. Garnish with fresh strawberry, mint sprig and lemon wedge

BENNETT

1½ oz. gin
½ oz. fresh lime juice
1–2 dashes Angostura
bitters
1 tsp. powdered sugar

1. Fill mixing glass with ice
2. Add gin, lime juice, bitters and powdered sugar
3. Shake
4. Strain into a chilled cocktail glass

BENTLEY

1½ oz. apple brandy

1½ oz. Dubonnet

1. Fill mixing glass with ice
2. Add apple brandy and Dubonnet
3. Stir
4. Strain into a chilled cocktail glass

BENT NAIL

**1½ oz. Canadian
whiskey**

½ oz. Drambuie

1 tsp. kirsch

1. Fill mixing glass with ice
2. Add whiskey, Drambuie and kirsch
3. Shake
4. Strain into a cocktail glass

BERMUDA HIGHBALL

1 oz. gin

1 oz. brandy

**½ oz. dry vermouth
ginger ale or club soda**

1. Fill a highball glass with ice
2. Add gin, brandy and dry vermouth
3. Fill with ginger ale or club soda
4. Stir

BETSY ROSS

1½ oz. brandy

1½ oz. port

**2 dashes Angostura
bitters**

2 drops blue curaçao

1. Fill mixing glass with ice
2. Add brandy, port, bitters and blue curaçao
3. Stir
4. Strain into a brandy snifter

BETWEEN THE SHEETS

¾ oz. brandy
¾ oz. triple sec
¾ oz. light rum
¾ oz. sour mix

1. Fill mixing glass with ice
2. Add brandy, triple sec, rum and sour mix
3. Shake
4. Strain into a rocks glass filled with ice

BIBLE BELT

2 oz. Jack Daniel's
2 oz. Rose's lime juice
2 oz. sour mix
1 oz. triple sec

1. Fill mixing glass with ice
2. Add Jack Daniel's, Rose's lime juice, sour mix and triple sec
3. Shake
4. Frost the rim of a highball glass with sugar
5. Strain mixture into the glass
6. Add ice if necessary

(Courtesy of The Cowgirl Hall of Fame, New York City)

BIG BLUE SKY

½ oz. light rum
½ oz. blue curaçao
½ oz. cream of coconut
2 oz. pineapple juice

1. Fill blender with light rum, blue curaçao, cream of coconut, pineapple juice and 3 oz. crushed ice
2. Blend until smooth
3. Pour into a goblet

BITTER BIKINI

1½ oz. Campari
1 oz. dry vermouth
½ oz. triple sec

1. Fill mixing glass with ice
2. Add Campari, dry vermouth and triple sec
3. Shake
4. Strain into a rocks glass filled with ice (preferably crushed ice)

BLACKBERRY DEMITASSE

1 oz. blackberry brandy
½ oz. brandy
1 tbsp. blackberry jelly
½ oz. water
½ tsp. lemon juice

1. Heat blackberry brandy, brandy, blackberry jelly, water and lemon juice in a small saucepan (do NOT bring to a boil)
2. Stir well (jelly should be dissolved)
3. Pour into a demitasse cup
4. Garnish with a slice of lemon

BLACK-CHERRY RUM PUNCH

24 oz. light rum
4 oz. dark rum
2 oz. 151-proof rum
2 cans (17 oz. each)
pitted black cherries
in heavy syrup
4 oz. Peter Heering
4 oz. crème de cassis
4 oz. orange juice
8 oz. sour mix
2 limes
1 qt. chilled club soda

1. In a large punch bowl add light rum, dark rum, 151-proof rum, cherries, Peter Heering, crème de cassis, orange juice and sour mix
2. Slice limes into thin slices and add to mixture
3. Add a block of ice
4. Stir well
5. Refrigerate for about one hour
6. When ready to serve, pour in club soda
7. Stir gently

BLACK-EYED SUSAN

2 oz. Grand Marnier
½ oz. white crème de
menthe
½ oz. brandy

1. Fill mixing glass with ice
2. Add Grand Marnier, white crème de menthe and brandy
3. Shake
4. Strain into a chilled cocktail glass

BLACK HAWK

1½ oz. blended whiskey
1½ oz. sloe gin

1. Fill mixing glass with ice
2. Add blended whiskey and sloe gin
3. Stir
4. Strain into a chilled cocktail glass
5. Garnish with a cherry

BLACK LADY

2 oz. Grand Marnier
½ oz. Kahlúa
1 tbs. brandy

1. Fill mixing glass with ice
2. Add Grand Marnier, Kahlúa and brandy
3. Shake
4. Strain into a chilled cocktail glass

BLACK LICORICE

½ oz. sambuca
½ oz. Kahlúa

Pour sambuca and Kahlúa into a brandy snifter or a pony glass

BLACK MAGIC

1½ oz. vodka
¾ oz. Kahlúa
1–2 dashes lemon juice

1. Fill a rocks glass with ice
2. Add vodka, Kahlúa and lemon juice
3. Garnish with a lemon twist

BLACK MANHATTAN

**1½ oz. Old Bushmills
Black Bush Irish
whiskey**
¼ oz. sweet vermouth

1. Fill mixing glass with ice
2. Add Old Bushmills Black Bush Irish whiskey and sweet vermouth
3. Stir
4. Strain into a chilled martini glass or rocks glass filled with ice
5. Garnish with a cherry

BLACK MARBLE

**4 oz. Stolichnaya vodka
(or other Russian or
Polish vodka)**

1. Fill a rocks glass with ice
2. Pour in Stolichnaya
3. Garnish with a black olive and an orange slice

BLACK RUSSIAN

2 oz. vodka
1 oz. Kahlúa

1. Fill rocks glass with ice
2. Add vodka and Kahlúa
3. Stir

BLACKTHORN

1½ oz. sloe gin
1½ oz. sweet vermouth

1. Fill mixing glass with ice
2. Add sloe gin and sweet vermouth
3. Stir
4. Strain into a chilled cocktail glass

BLACK VELVET

Guinness Stout
champagne

1. Combine equal amounts of Guinness (preferably on draft) and champagne in a chilled Collins glass
2. Stir

BLACK WITCH

1½ oz. gold rum
¼ oz. dark rum
¼ oz. apricot brandy
½ oz. pineapple juice

1. Fill mixing glass with ice
2. Add gold rum, dark rum, apricot brandy and pineapple juice
3. Shake
4. Strain into a chilled cocktail glass

BLANCHE

1 oz. Cointreau
1 oz. curaçao
1 oz. anisette

1. Fill mixing glass with ice
2. Add Cointreau, curaçao and anisette
3. Stir
4. Strain into a chilled cocktail glass

BLIND MELON

1 oz. vodka
1 oz. Southern Comfort
1 oz. amaretto
1 oz. Midori melon
liqueur
cranberry juice

1. Fill a highball glass with ice
2. Combine vodka, Southern Comfort, amaretto, Midori and cranberry juice to fill
3. Stir

BLINKER

1½ oz. blended whiskey
3 oz. grapefruit juice
½ oz. grenadine

1. Fill mixing glass with ice
2. Add whiskey, grapefruit juice and grenadine
3. Strain into a rocks glass filled with ice

BLIZZARD

3 oz. bourbon
1 oz. cranberry juice
1 tbs. lemon juice
2 tbs. sugar syrup
3 oz. crushed ice

1. Pour all ingredients into a blender
2. Blend at low speed for about 15 seconds (until smooth)
3. Pour into a large wineglass or a highball glass

BLOOD AND SAND

1 oz. scotch
¾ oz. cherry brandy
¾ oz. sweet vermouth
¾ oz. orange juice

1. Fill mixing glass with ice
2. Add scotch, cherry brandy, sweet vermouth and orange juice
3. Stir
4. Strain into a chilled cocktail glass

BLOODY MARIA

1½ oz. tequila
3 oz. tomato juice
½ oz. lemon juice
3 drops Tabasco sauce
3 drops Worcestershire sauce

1. Combine tequila, tomato juice, lemon juice and seasonings (to taste) in a well-chilled mixing glass
2. Shake
3. Pour into an oversized wineglass or a chilled Collins glass

pinch celery salt
pinch pepper
dab horseradish
(squeeze out liquid)

4. Garnish with a lime slice or a celery stalk

(*Note:* A Bloody Maria may also be served on the rocks and stirred in the glass, or it may be shaken with ice and strained into the glass.)

BLOODY MARY

1½ oz. vodka
3 oz. tomato juice
½ oz. lemon juice
3 drops Tabasco sauce
3 drops Worcestershire sauce
pinch celery salt
pinch pepper
dab horseradish
(squeeze out liquid)

1. Combine vodka, tomato juice, lemon juice and seasonings (to taste) in a well-chilled mixing glass
2. Shake
3. Pour into an oversized wineglass or a chilled Collins glass
4. Garnish with a lime slice or a celery stalk

(*Note:* A Bloody Mary may also be served on the rocks and stirred in the glass, or it may be shaken with ice and strained into the glass.)

BLOW JOB (SHOOTER)

½ oz. vodka
½ oz. coffee-flavored
brandy
½ oz. Kahlúa
whipped cream

1. Fill mixing glass with ice
2. Add vodka, coffee-flavored brandy and Kahlúa
3. Shake well
4. Strain into a shot glass
5. Top with whipped cream

BLUE CARNATION

½ oz. white crème de cacao

½ oz. blue curaçao

2 oz. cream

1. Fill mixing glass with ice
2. Add white crème de cacao, blue curaçao and cream
3. Shake
4. Strain into a chilled cocktail glass

BLUE DENIM

½ oz. dry vermouth

½ oz. bourbon

2 dashes Angostura bitters

dash blue curaçao

1. Fill mixing glass with ice
2. Add dry vermouth, bourbon, Angostura bitters and blue curaçao
3. Shake
4. Strain into a rocks glass filled with ice
5. Garnish with a twist of lemon

BLUE HAWAIIAN

1 oz. light rum

2 oz. pineapple juice

1 oz. blue curaçao

1 oz. cream of coconut

1. Fill blender with 3 oz. crushed ice
2. Pour in rum, pineapple juice, blue curaçao and cream of coconut
3. Blend at low speed for about 15 seconds (until smooth)
4. Pour into a goblet
5. Garnish with a cherry and an orange slice

BLUE MARGARITA

2 oz. tequila

¾ oz. blue curaçao

2 oz. sour mix

½ oz. lime juice

1. Rub the rim of a margarita or large cocktail glass with the lemon or lime wedge (if you are going to salt the rim)

salt for glass (optional)
lemon or lime wedge (if
you use salt)

2. Turn the rim of the glass in a bed of salt (if desired)
3. Fill a mixing glass with ice
4. Add tequila, blue curaçao, sour mix and lime juice
5. Shake
6. Strain into the glass
7. Add ice cubes (if desired)
8. Garnish with a cherry or a lime wedge

BLUE MARTINI

1½ oz. gin
½ oz. dry vermouth
½ oz. blue curaçao

1. Fill mixing glass with ice
2. Add gin, dry vermouth and blue curaçao
3. Shake
4. Strain into a martini glass
5. Garnish with a lime twist

BLUE MOON

1½ oz. gin
½ oz. dry vermouth
1 tsp. blue curaçao
dash Angostura bitters

1. Fill mixing glass with ice
2. Add gin, dry vermouth, blue curaçao and bitters
3. Shake
4. Strain into a chilled cocktail glass

BLUE SHARK

1 oz. white tequila
1 oz. vodka
¾ oz. blue curaçao

1. Fill mixing glass with ice
2. Add tequila, vodka and blue curaçao
3. Shake
4. Strain into a chilled cocktail glass

BOARDWALK BREEZER

1½ oz. dark rum
½ oz. banana liqueur
½ oz. lime juice
4 oz. pineapple juice
dash grenadine

1. Fill mixing glass with ice
2. Add dark rum, banana liqueur, lime juice and pineapple juice
3. Shake
4. Strain into a Collins glass
5. Add ice
6. Top with a dash of grenadine
7. Garnish with a cherry and an orange slice

BOBBY BURNS

1 oz. scotch
1 oz. dry vermouth
1 oz. sweet vermouth
dash Bénédictine

1. Fill mixing glass with ice
2. Add scotch, dry vermouth, sweet vermouth and Bénédictine
3. Stir
4. Strain into a chilled cocktail glass

BOCCI BALL

1½ oz. amaretto
6 oz. orange juice
club soda (if desired)

1. Fill a highball glass with ice
2. Add amaretto and orange juice
3. Stir
4. Splash club soda on top (optional)

BOILERMAKER

2 oz. whiskey
1 glass of beer

1. Drink a straight shot of whiskey
2. Chase it down with a glass of your favorite beer

(Note: If you prefer, mix the whiskey and beer in a highball glass and drink them together.)

BOLERO

1½ oz. light rum
¾ oz. apple brandy
¼ tsp. sweet vermouth

1. Fill mixing glass with ice
2. Add light rum, apple brandy and sweet vermouth
3. Stir
4. Strain into a chilled cocktail glass

BOMBAY

1 oz. brandy
1 oz. dry vermouth
½ oz. sweet vermouth
½ tsp. curaçao
dash of Pernod

1. Fill mixing glass with ice
2. Add brandy, dry vermouth, sweet vermouth, curaçao and Pernod
3. Shake
4. Strain into a chilled rocks glass filled with ice

BOOSTER

2 oz. brandy
½ oz. curaçao
1 egg white

1. Fill mixing glass with ice
2. Add brandy, curaçao and egg white
3. Shake
4. Strain into a chilled cocktail glass

BOOTLEG

¾ oz. Jack Daniel's
¾ oz. sambuca
¾ oz. Southern Comfort

1. Fill a rocks glass with ice
2. Add whiskey, sambuca and Southern Comfort
3. Stir

THE BOTTOM LINE

1½ oz. vodka
½ oz. lime juice
4 oz. tonic

1. Fill a highball glass with ice
2. Add vodka and lime juice
3. Fill with tonic
4. Garnish with a lime slice

BOURBON DAISY

1½ oz. bourbon
½ oz. Southern Comfort
½ oz. lemon juice
½ oz. grenadine
1 oz. club soda

1. Fill mixing glass with ice
2. Add bourbon, Southern Comfort, lemon juice and grenadine
3. Shake
4. Strain into a Collins glass
5. Add ice
6. Top with club soda
7. Garnish with a pineapple spear or a cherry and an orange slice

BOURBON OLD-FASHIONED

1 tsp. sugar
2 dashes bitters
1 tsp. water
3 oz. bourbon

1. Put sugar, bitters and water in rocks glass
2. Muddle to dissolve sugar
3. Add 1 or 2 ice cubes to glass
4. Pour in the bourbon
5. Add more ice (if desired)
6. Twist a lemon peel over the drink and add as garnish
7. If desired, may also garnish with a cherry and an orange slice

BOURBON SOUR

1½ oz. bourbon
3 oz. sour mix

1. Fill mixing glass with ice
2. Add bourbon and sour mix
3. Shake
4. Strain into a sour glass
5. Add ice
6. Garnish with a cherry and an orange slice

BRAIN

1 oz. Kahlúa
1 oz. peach schnapps
1 oz. Bailey's Original
Irish Cream

Layer Kahlúa, peach schnapps and Bailey's in a rocks glass filled with ice

BRAIN ERASER

1 oz. vodka
½ oz. Kahlúa
½ oz. amaretto
club soda

1. Fill a rocks glass with ice
2. Add vodka, Kahlúa and amaretto
3. Top with club soda
4. Drink it in one shot through a straw

BRAIN TUMOR

2 oz. Bailey's Original
Irish Cream
6 drops strawberry
liqueur

1. Fill a rocks glass with ice
2. Pour in Bailey's
3. Drop in strawberry liqueur
4. Do NOT stir

(Drink is supposed to resemble an unhealthy brain.)

BRANDY ALEXANDER

½ oz. white crème de cacao

½ oz. brandy

½ oz. heavy cream
nutmeg or cinnamon

1. Fill mixing glass with ice
2. Add crème de cacao, brandy and cream
3. Shake
4. Strain into a chilled cocktail glass
5. Sprinkle nutmeg or cinnamon on top

BRANDY COBBLER

2½ oz. brandy

1 tsp. peach liqueur
(curaçao may be substituted)

2 tsp. lemon juice

1 tsp. sugar syrup (to taste)

1. Fill a chilled highball glass or goblet with cracked ice
2. Add brandy, peach liqueur, lemon juice and sugar syrup
3. Stir (the glass should frost)
4. Garnish with a cherry and an orange slice

BRANDY EGGNOG

2½ oz. brandy

1 cup milk

2 tbs. powdered sugar

1 egg

1. Combine all ingredients with ice
2. Shake well
3. Strain into a mug
4. Garnish with a sprinkle of nutmeg

BRANDY GUMP

½ oz. brandy

½ oz. fresh lemon juice

2–3 drops grenadine

1. Fill mixing glass with ice
2. Add brandy and lemon juice
3. Shake
4. Strain into a chilled cocktail glass
5. Add a couple of drops of grenadine

BRANDY ICE

1½ oz. brandy
½ oz. white crème de
cacao
2 scoops French vanilla
ice cream
2 oz. shaved ice

1. Combine all ingredients in a blender
2. Blend until smooth
3. Pour into a large brandy snifter
4. Garnish with shaved sweet chocolate

BRANDY MANHATTAN

2 oz. brandy
½ oz. sweet vermouth
dash Angostura bitters

1. Fill mixing glass with some ice
2. Add brandy, sweet vermouth and bitters
3. Stir gently
4. Strain into chilled martini glass
5. Garnish with a cherry

BRANDY MILK PUNCH

2 oz. brandy
5 oz. cold milk
pinch sugar

1. Add a few ice cubes to a highball glass
2. Add brandy, milk and generous pinch of sugar
3. Stir
4. Sprinkle with nutmeg or cinnamon

BRANDY OLD-FASHIONED

2½ oz. brandy
1 cube sugar
1–2 dashes Angostura
bitters

1. In a rocks glass, combine bitters and sugar cube
2. Pour in the brandy
3. Stir until sugar cube is dissolved
4. Add ice

BRASS MONKEY

½ oz. vodka
½ oz. light rum
orange juice

1. Fill a highball glass with ice
2. Add vodka, rum and orange juice
3. Stir

BRASSY BLONDE

1½ oz. whiskey
1½ oz. grapefruit juice
1 tsp. strawberry liqueur
1 oz. club soda

1. Fill a Collins glass with ice
2. Add whiskey, grapefruit juice and strawberry liqueur
3. Stir
4. Top with club soda
5. Stir again

BRAVE BULL

1½ oz. tequila
1 oz. Kahlúa

1. Fill a rocks glass with ice
2. Add tequila and Kahlúa
3. Stir

BREAKFAST EGGNOG

1 egg
1 oz. brandy
½ oz. curaçao
4 oz. cold milk

1. Fill mixing glass with ice
2. Add egg, brandy, curaçao and cold milk
3. Shake well
4. Strain into a chilled highball glass

BRONX CHEER

2 oz. apricot brandy
6 oz. raspberry soda

1. Fill a Collins glass with ice
2. Add apricot brandy and raspberry soda
3. Stir
4. Garnish with an orange slice

BROWN

1¼ oz. bourbon
1¼ oz. dry vermouth
2 dashes orange bitters

1. Fill mixing glass with ice
2. Add bourbon, dry vermouth and bitters
3. Shake
4. Strain into a rocks glass filled with ice

BROWN BOMBER

½ oz. peanut liqueur
½ oz. white crème de cacao
2 oz. cream

1. Fill mixing glass with ice
2. Add peanut liqueur, white crème de cacao and cream
3. Shake
4. Strain into a chilled cocktail glass

BUBBLE GUM (SHOOTER)

1½ oz. vodka
1½ oz. banana liqueur
1½ oz. peach schnapps
1½ oz. orange juice

(MAKES ABOUT 4 SHOTS)

1. Fill mixing glass with ice
2. Add vodka, banana liqueur, peach schnapps and orange juice
3. Shake
4. Strain into shot glasses

BUCKS FIZZ

1½ oz. gin
½ tsp. sugar
2 oz. orange juice
1 oz. sour mix
1 oz. club soda

1. Fill mixing glass with ice
2. Add gin, sugar, orange juice and sour mix
3. Shake
4. Strain into a Collins glass
5. Add club soda
6. Fill with ice
7. Garnish with a cherry and an orange slice

BUFFALO SWEAT (SHOOTER)

1½ oz. bourbon
dash of Tabasco sauce

1. Pour bourbon into a shot glass
2. Add a dash of Tabasco

BULLDOG

1 oz. gin
4 oz. orange juice
ginger ale

1. Fill mixing glass with ice
2. Add gin and orange juice
3. Shake
4. Strain into a rocks glass filled with ice
5. Top off with ginger ale

BULL FROG

1½ oz. vodka
limeade

1. Fill a highball glass with ice
2. Add vodka and limeade
3. Stir
4. Garnish with a slice of lime

BULL SHOT

1½ oz. vodka
1 tsp. lemon juice
3–4 drops
 Worcestershire sauce
dash Tabasco sauce
Beef bouillon, chilled

1. Fill a rocks glass with ice
2. Add vodka, lemon juice, Worcestershire and Tabasco
3. Fill with bouillon
4. Stir

BUTTERSCOTCH COLLINS

1 tsp. sugar
water
1½ oz. scotch
½ oz. Drambuie
½ oz. lemon juice
1 oz. soda

1. Dissolve sugar in water
2. Pour over ice in a Collins glass
3. Add scotch, Drambuie and lemon juice
4. Stir
5. Top with soda
6. Garnish with a cherry and an orange slice

BUTTERY NIPPLE (SHOOTER)

½ oz. butterscotch schnapps
½ oz. Bailey's Original Irish Cream

Layer butterscotch schnapps and Bailey's in a shot glass

B.V.D.

1½ oz. gin
¾ oz. light rum
¾ oz. dry vermouth

1. Fill mixing glass with ice
2. Add gin, light rum and dry vermouth
3. Stir
4. Strain into a chilled cocktail glass

C

CABLEGRAM

2 oz. blended whiskey
1 tsp. sugar syrup
½ oz. lemon juice
ginger ale

1. Fill mixing glass with cracked ice
2. Add whiskey, sugar syrup and lemon juice
3. Shake
4. Pour into a highball glass
5. Fill with ginger ale

CADIZ

¾ oz. blackberry brandy
¾ oz. dry sherry
½ oz. triple sec
¼ oz. cream

1. Fill mixing glass with ice
2. Add blackberry brandy, dry sherry, triple sec and cream
3. Shake
4. Strain into a rocks glass filled with ice

CAFÉ BONAPARTE

1½ oz. brandy
cappuccino (espresso
and steamed milk)

1. Pour brandy into a hot drink glass
2. Fill with cappuccino

CAFÉ FOSTER

**1 oz. Bacardi Black
Label rum**

**½ oz. crème de banana
hot coffee**

**vanilla-flavored whipped
cream**

1. Pour Bacardi and crème de banana into a coffee mug or glass
2. Fill with hot coffee
3. Top with whipped cream

(Courtesy of Cafe L'Erope, Sarasota, Florida)

CAFÉ MARNIER

**1½ oz. Grand Marnier
strong coffee or
espresso**

1. Pour Grand Marnier into a coffee mug
2. Add hot coffee so that mug is three-fourths full
3. Stir
4. Add whipped cream, if desired

CAFÉ THEATRE

**½ oz. Bailey's Original
Irish Cream**

**½ oz. white crème de
cacao**

**dash Frangelico
(amaretto may be
substituted)**

**dash dark crème de
cacao
hot coffee**

1. Pour Bailey's and white crème de cacao into a coffee mug
2. Add enough coffee so that the cup is almost filled
3. Add a dash each of Frangelico and dark crème de cacao
4. Top with whipped cream
5. Garnish with a cinnamon stick

CAFÉ ZURICH

**1½ oz. anisette
1½ oz. cognac**

1. Pour anisette, cognac and amaretto into a coffee mug

½ oz. amaretto
hot coffee
1 tsp. honey
whipped cream

2. Add hot coffee so that mug is three-fourths filled
3. Allow honey to float on top of drink
4. Stir
5. Add whipped cream, if desired

CAIPIRINHA

2 or 3 lime wedges
dash sugar
½ oz. sour mix
3 oz. Brazilian rum

1. Mash the lime wedges with sugar in a mixing glass
2. Add ice, rum and sour mix
3. Shake
4. Pour into a highball glass
5. Garnish with lime slice

CAJUN BLOODY MARY

1 oz. Absolut Peppar
vodka (or other pepper-
flavored vodka)
Bloody Mary mix (see
recipe for Bloody Mary
or Virgin Mary)

1. Fill a highball glass with ice
2. Add Absolut Peppar vodka
3. Fill with Bloody Mary mix
4. Stir
5. Garnish with a celery stalk or lime or a hot pepper (if you dare)

(Note: For an extra spicy experience, rub hot spices along the rim of the glass.)

CALIFORNIA DRIVER

1 oz. vodka
3 oz. orange juice
3 oz. grapefruit juice

1. Fill a highball glass with ice
2. Add vodka, orange juice and grapefruit juice
3. Stir

CALIFORNIA ICE TEA

½ oz. vodka
½ oz. gin
½ oz. light rum
½ oz. triple sec
½ oz. white tequila
½ oz. sour mix
1 oz. orange juice
1 oz. pineapple juice

1. Fill mixing glass with ice
2. Add all ingredients
3. Shake
4. Strain into a Collins glass
5. Add ice
6. Garnish with a lemon slice

CALIFORNIA LEMONADE

½ oz. vodka
½ oz. gin
½ oz. brandy
2 oz. sour mix
2 oz. orange juice
¼ oz. grenadine

1. Fill mixing glass with ice
2. Add all ingredients
3. Shake
4. Strain into a Collins glass
5. Add ice

CALIFORNIA ROOT BEER

1 oz. Galliano
1 oz. Kahlúa
2 oz. club soda
1 oz. cola
splash beer (optional)

1. Fill a rocks glass with ice
2. Pour in Galliano and Kahlúa
3. Add club soda and cola
4. Stir
5. Splash beer on top (if desired)

CALYPSO (ALSO CALLED JAMAICAN COFFEE)

¾ oz. Tia Maria
¾ oz. Jamaican rum
hot coffee

1. Pour Tia Maria and rum into a coffee mug
2. Add hot coffee
3. Top with whipped cream (if desired)

CAMPARI AND SODA

2 oz. Campari
2 oz. club soda

1. Fill a highball glass with ice
2. Add Campari and club soda
3. Stir
4. Garnish with an orange peel (twist)

CAMPOBELLO

1½ oz. gin
1 oz. sweet vermouth
1 oz. Campari

1. Fill mixing glass with ice
2. Add gin, sweet vermouth and Campari
3. Shake
4. Strain into a cocktail glass

CANADA COCKTAIL

1½ oz. Canadian
whiskey
½ oz. triple sec
2 dashes Angostura
bitters
1 tsp. sugar

1. Fill mixing glass with ice
2. Add Canadian whiskey, triple sec, bitters and sugar
3. Shake
4. Strain into a chilled cocktail glass

CANDY BAR (SHOOTER)

½ oz. Frangelica
½ oz. vodka

1. Fill mixing glass with ice
2. Add Frangelica and vodka
3. Strain into a rocks glass with ice or a shot glass

CAPE COD

1½ oz. vodka
6 oz. cranberry juice

1. Fill a highball glass with ice
2. Add vodka and cranberry juice
3. Stir
4. Garnish with a wedge of lime

CAPE GRAPE

1½ oz. vodka
4 oz. grapefruit juice
1 oz. cranberry liqueur

1. Fill a highball glass half full of ice
2. Add vodka, grapefruit juice and cranberry liqueur
3. Stir slowly
4. Garnish with a twist of grapefruit peel

CAPPUCCINO MOCHA

hot espresso
steamed milk
¾ oz. Kahlúa
¾ oz. crème de cacao

1. Fill coffee mug with hot espresso (about half full)
2. Add Kahlúa and crème de cacao
3. Top with steamed milk
4. Dust with cinnamon or chocolate

CAPRI

¾ oz. white crème de cacao
¾ oz. banana liqueur
¾ oz. cream

1. Fill mixing glass with ice
2. Add white crème de cacao, banana liqueur and cream
3. Shake
4. Strain into a rocks glass filled with ice

CARAMEL NUT

1 oz. white crème de cacao
1 oz. caramel liqueur
5 oz. vanilla ice cream,
soft

1. In blender, combine white crème de cacao, caramel liqueur and ice cream
2. Blend at medium speed until smooth
3. Pour into a large goblet or wineglass
4. Garnish with whipped cream
5. Top with chopped nuts, if desired

CARROLL COCKTAIL

1½ oz. brandy
¾ oz. sweet vermouth

1. Fill mixing glass with ice
2. Add brandy and sweet vermouth
3. Stir
4. Strain into a chilled cocktail glass
5. Garnish with a cherry

CARUSO

½ oz. gin
½ oz. dry vermouth
½ oz. crème de menthe

1. Fill mixing glass with ice
2. Add gin, dry vermouth and crème de menthe
3. Stir
4. Strain into a chilled cocktail glass

CASABLANCA

2 oz. light rum
1½ tsp. triple sec
1½ tsp. lime juice
1½ tsp. cherry liqueur

1. Fill mixing glass with ice
2. Add rum, triple sec, lime juice and cherry liqueur
3. Shake
4. Strain into a chilled cocktail glass

CAT'S EYE

2 oz. dry vermouth
½ oz. yellow Chartreuse
2 dashes orange bitters

1. Fill mixing glass with ice
2. Add dry vermouth, yellow Chartreuse and orange bitters
3. Shake
4. Strain into a chilled cocktail glass

CEREBRAL HEMORRHAGE

1 oz. Kahlúa
1 oz. peach schnapps
1 oz. Bailey's Original
Irish Cream
⅙ oz. grenadine

1. Layer Kahlúa, peach schnapps and Bailey's in a rocks glass filled with ice
2. Add several drops of grenadine

CHABLIS COOLER

1 oz. vodka
1 tsp. grenadine
½ oz. lemon juice
dash vanilla extract
3 oz. California chablis
club soda

1. Put 4 ice cubes in a wineglass
2. Add vodka, grenadine, lemon juice and vanilla extract
3. Pour in chablis
4. Stir gently
5. Top with club soda

CHAMBORD DAIQUIRI

¾ oz. Chambord
¾ oz. light rum
juice of ½ lime
1 tsp. powdered sugar
3 or 4 black raspberries
(optional)

1. In a blender, combine 1 cup crushed ice with Chambord, light rum, lime juice and powdered sugar
2. Throw in raspberries (optional)
3. Blend for approximately 30 seconds or until smooth
4. Pour into a champagne glass

CHAMBORD ROYALE SPRITZER

1½ oz. Chambord
chilled champagne
club soda

1. Pour Chambord into wineglass
2. Add a splash of champagne
3. Top with club soda

CHAMPAGNE COCKTAIL

1 cube sugar
dash bitters
twist of lemon
chilled champagne

1. Put sugar cube, bitters and lemon twist in the bottom of a champagne glass
2. Fill glass with chilled champagne

CHAMPAGNE-MARASCHINO PUNCH

6 oz. maraschino liqueur
6 oz. brandy
1 tsp. orange bitters
2 oranges
1 lemon
4 fifths iced brut
champagne

1. Slice oranges and lemon into thin slices
2. Place sliced fruit, maraschino liqueur, brandy and orange bitters in punch bowl
3. Refrigerate for one hour
4. When ready to serve, add a large chunk of ice to the punch bowl and pour mixture over it
5. Pour in the champagne
6. Stir gently

CHAMPAGNE PUNCH

16 oz. triple sec
1 bottle (500 ml) rum
8 oz. maraschino liqueur
3 cups chilled pineapple
juice, unsweetened
8 oz. club soda

1. In a punch bowl, combine triple sec, rum, maraschino liqueur and pineapple juice
2. Stir
3. Refrigerate for one hour
4. Add a block of ice

8 oz. ginger ale
4 bottles (750 ml. each)
champagne (or
sparkling wine)

5. Add club soda, ginger ale and champagne or sparkling wine
6. Stir again

CHAMPAGNE SHERBET PUNCH

2 bottles dry champagne
or sparkling wine (750
ml each)
1 bottle chilled white
wine
1 qt. orange or raspberry
sherbet

1. In a punch bowl, combine champagne or sparkling wine and white wine
2. Add a block of ice
3. Add scoops of sherbet

CHARRO

1 oz. tequila
1 $\frac{1}{3}$ oz. evaporated milk
 $\frac{2}{3}$ oz. strong coffee

1. Fill mixing glass with 4 oz. crushed ice
2. Add tequila, evaporated milk and coffee
3. Shake
4. Strain into a rocks glass half filled with ice

CHEAP MAN'S PIÑA COLADA

1 $\frac{1}{2}$ oz. Malibu
3 oz. pineapple juice
dash milk

1. In blender, combine Malibu, pineapple juice and milk with 3 oz. crushed ice
2. Blend until smooth
3. Pour into a goblet
4. Garnish with a pineapple spear or an orange slice

CHERRY BOMB (ALSO CALLED FIREWORKS)

½ oz. vodka
½ oz. light rum
½ oz. tequila
3 oz. pineapple juice
1 oz. cream of coconut
2 tsp. milk
1 drop grenadine

1. Fill mixing glass with ice
2. Add vodka, light rum, tequila, pineapple juice, cream of coconut, milk and grenadine
3. Shake well
4. Strain into a Collins glass half filled with ice
5. Garnish with a cherry

CHERRY COLA

2 oz. dark rum
½ oz. cherry brandy
2 oz. cola

1. Fill a rocks glass with ice
2. Add rum, cherry brandy and cola
3. Stir
4. Garnish with a lemon twist

CHERRY DAIQUIRI (FROZEN)

1½ oz. light rum
½ oz. cherry brandy
½ oz. lime juice
2-3 dashes kirsch

1. Put 4 oz. ice in blender
2. Add light rum, cherry brandy, lime juice and kirsch
3. Blend at medium speed for about 15 seconds, until smooth
4. Pour into a goblet or large wineglass
5. Garnish with a lime slice

CHICAGO

1½ oz. brandy
1 dash cura ao

1. Rub rim of a goblet or large wineglass with lemon wedge

1 dash Angostura bitters
cold brut champagne
lemon wedge
superfine granulated
sugar

2. Roll rim of glass in a dish of the sugar so that the rim is evenly frosted
3. Fill mixing glass with cracked ice
4. Add brandy, curaçao and bitters
5. Shake
6. Strain into prepared glass
7. Fill with champagne

CHI-CHI

1½ oz. light rum
½ oz. blackberry brandy
5 oz. pineapple juice

1. Fill mixing glass with ice
2. Add rum, blackberry brandy and pineapple juice
3. Shake
4. Strain into a highball glass filled with ice
5. Garnish with a spear of pineapple

CHINESE COCKTAIL

1½ oz. Jamaican rum
1 tbsp. grenadine
1 tbsp. maraschino
liqueur
1 tbsp. triple sec
1 dash Angostura bitters

1. Fill mixing glass with ice
2. Add all ingredients
3. Shake
4. Strain into a cocktail glass

CHIQUITA COCKTAIL

½ oz. banana liqueur
½ oz. Cointreau
½ oz. light cream

1. Fill mixing glass with ice
2. Add banana liqueur, Cointreau and light cream
3. Shake

4. Fill a sour glass halfway with crushed ice
5. Strain drink into the sour glass

CHOCOLATE BANANA BANSHEE

¾ oz. banana liqueur
¾ oz. white crème de cacao
¾ oz. Kahlúa
1 oz. cream (milk may be substituted)

1. Fill mixing glass with ice
2. Add banana liqueur, crème de cacao, Kahlúa and cream
3. Shake
4. Strain into a highball glass
5. Add ice

CHOCOLATE BLACK RUSSIAN

1½ oz. Kahlúa
¾ oz. vodka
5 oz. chocolate ice cream

1. In blender, combine Kahlúa, vodka and ice cream
2. Blend at medium speed until smooth
3. Pour into a large goblet or wineglass

CHOCOLATE-COVERED CHERRY (SHOOTER)

½ oz. Kahlúa
½ oz. amaretto
½ oz. white crème de cacao
drop grenadine

1. Fill mixing glass with ice
2. Add Kahlúa, amaretto and white crème de cacao
3. Shake
4. Strain into a shot glass
5. Put a drop of grenadine through the center

CHOCOLATE MARTINI

1½ oz. vodka
¾ oz. white crème de cacao

1. Fill mixing glass with ice
2. Add vodka and white crème de cacao
3. Shake
4. Cocoa powder the rim of a chilled martini glass
5. Strain into a chilled martini glass
6. Place a Hershey Kiss point up in the bottom of the glass

CHOCOLATE RUM

1 oz. white rum
2 tsp. white crème de cacao
2 tsp. white crème de menthe
2 tsp. heavy cream
1 tsp. rum (151 proof)

1. Fill mixing glass with ice
2. Add white rum, crème de cacao, crème de menthe and heavy cream
3. Shake
4. Strain into a rocks glass filled with ice
5. Top with 151-proof rum

CINZANO

3 oz. Cinzano dry vermouth
3 dashes orange bitters
3 dashes Angostura bitters

1. Fill mixing glass with ice
2. Add Cinzano dry vermouth, orange bitters and Angostura bitters
3. Stir
4. Strain into a chilled cocktail glass
5. Garnish with a twist of orange peel

CITY SLICKER

2 oz. brandy
1 oz. curaçao
dash Pernod

1. Fill mixing glass with ice
2. Add brandy, curaçao and Pernod
3. Shake
4. Strain into a chilled cocktail glass

CLAMDIGGER

1½ oz. vodka
3 oz. clam juice
3 oz. tomato juice
dash Tabasco sauce
dash Worcestershire
sauce
salt and pepper (to
taste)

1. Fill a highball glass with ice
2. Pour in all ingredients
3. Stir
4. Garnish with a lime slice

CLARET CUP

2 tbsp. sugar
¼ cup water
2 bottles red wine,
chilled (25.4 oz. each)
4 oz. Cointreau
4 oz. crème de cassis
2½ oz. port
2½ oz. lemon juice
1 bottle club soda,
chilled (33.8 oz.)

1. In a small saucepan, combine the sugar and water
2. Bring to a boil
3. Simmer for 5 minutes
4. Allow mixture to cool completely
5. In a large punch bowl, combine red wine, Cointreau, crème de cassis, port, lemon juice and the sugar mixture
6. Cover and refrigerate until cold
7. When ready to serve, pour in club soda
8. Garnish with slices of lemon and orange

CLARIDGE

1 oz. gin
1 oz. dry vermouth
 $\frac{1}{2}$ oz. apricot brandy
 $\frac{1}{2}$ oz. Cointreau

1. Fill mixing glass with ice
2. Add gin, dry vermouth, apricot brandy and Cointreau
3. Shake
4. Strain into a chilled cocktail glass

CLASSIC

1½ oz. brandy
 $\frac{1}{4}$ oz. Cointreau
 $\frac{1}{4}$ oz. maraschino
liqueur
1 tsp. lemon juice

1. Fill mixing glass with ice
2. Add brandy, Cointreau, maraschino liqueur and lemon juice
3. Shake
4. Strain into a chilled cocktail glass

CLIMAX

$\frac{1}{2}$ oz. white crème de cacao
 $\frac{1}{2}$ oz. amaretto
 $\frac{1}{2}$ oz. triple sec
 $\frac{1}{2}$ oz. vodka
 $\frac{1}{2}$ oz. banana liqueur
1 oz. cream

1. Fill mixing glass with ice
2. Add white crème de cacao, amaretto, triple sec, vodka, banana liqueur and cream
3. Shake
4. Strain into a chilled cocktail glass

CLUB MED

1½ oz. vodka
 $\frac{3}{4}$ oz. Chambord
 $\frac{1}{2}$ oz. lemon juice
3 oz. pineapple juice

1. Fill mixing glass with ice
2. Add vodka, Chambord, lemon juice and pineapple juice
3. Shake
4. Strain into a Collins glass
5. Add ice

COCOA-COLADA

1½ oz. Myers's Rum
1 oz. Kahlúa
2 oz. pineapple juice
1 oz. coconut cream

1. In blender, combine rum, Kahlúa, pineapple juice and coconut cream with 1 scoop ice
2. Blend until smooth
3. Pour into a 16-oz. soda glass
4. Garnish with a slice of orange

(Courtesy of Sugar Reef, New York City)

COCO-LOCO

1 whole coconut, in shell
1 oz. tequila
1 oz. rum
1 oz. gin
½ oz. grenadine

1. Cut a 3-inch hole in top of coconut
2. With juice of coconut still inside, pour in tequila, rum, gin and grenadine
3. Add several ice cubes and stir
4. Garnish with a slice of lemon or lime (squeeze in juice and then throw in)
5. Drink with a long straw

(If you prefer to serve this drink in a glass, drill two holes in coconut and drain liquid into a mixing glass over several ice cubes, add liquors and grenadine and stir well. Then, pour into a goblet or highball glass, add lemon or lime.)

COCONUT COLA

1½ oz. Malibu rum
liqueur
cola

1. Fill a highball glass with ice
2. Add Malibu
3. Fill with cola
4. Garnish with a wedge of lime

COCO-TOASTIE

- 1 oz. light rum
- ½ oz. Malibu
- 3 oz. vanilla ice cream
- 2 tbsp. whipping cream

1. In blender, combine light rum, Malibu, vanilla ice cream and whipping cream
2. Blend until smooth
3. Pour into a chilled cocktail glass
4. Garnish with toasted shredded coconut

COFFEE ALEXANDER

- 1 oz. Kahlúa
- 1 oz. dark crème de cacao
- 1 oz. cream

1. Fill mixing glass with ice
2. Add Kahlúa, dark crème de cacao and cream
3. Shake
4. Strain into a chilled cocktail glass

COFFEE COOLER

- 1½ oz. vodka
- 1 oz. Kahlúa
- 1 oz. heavy cream
- 4 oz. iced coffee
- ½ tsp. sugar syrup (optional)
- 1 scoop coffee ice cream

1. Fill mixing glass with ice
2. Add vodka, Kahlúa, heavy cream, iced coffee and sugar syrup
3. Shake
4. Strain into a rocks glass
5. Add some ice and the coffee ice cream

COFFEE KEOKEE

- ¾ oz. brandy
- ¾ oz. Kahlúa
- hot coffee

1. Pour brandy and Kahlúa into a coffee mug
2. Add hot coffee
3. Top with whipped cream (if desired)

COLD DECK

1½ oz. brandy
¾ oz. sweet vermouth
¾ oz. peppermint schnapps

1. Fill mixing glass with ice
2. Add brandy, sweet vermouth and peppermint schnapps
3. Shake
4. Strain into a chilled cocktail glass

COLD WEATHER PUNCH

two medium-sized lemons
½ cup sugar
1 tsp. ground ginger
1 bottle (750 ml) dark rum
1 bottle (750 ml) brandy
8 oz. sherry
3 pints boiling water

1. In a small earthenware bowl, combine the rinds of the lemons (save the rest of the lemon) with the sugar
2. Soften the lemon rinds using a muddler or the back of a spoon
3. Add the juice of the two lemons and the ginger
4. Mix well
5. Switch mixture to a larger earthenware bowl
6. Add, in order, rum, brandy, sherry and boiling water
7. Mix and let sit for approximately 20 minutes
8. Garnish with grated nutmeg
9. Serve immediately

COLORADO BULLDOG

1½ oz. vodka
¾ oz. Kahlúa
3 oz. cola

1. Fill a highball glass with ice
2. Add vodka, Kahlúa and cola
3. Stir

COLUMBIA COCKTAIL

1½ oz. light rum
¾ oz. raspberry syrup
½ oz. lemon juice

1. Fill mixing glass with ice
2. Add light rum, raspberry syrup and lemon juice
3. Shake
4. Strain into a chilled cocktail glass

CONCHITA

1 oz. tequila
1 oz. grapefruit juice
2–3 drops lemon juice

1. Fill a rocks glass with ice
2. Add tequila, grapefruit juice and lemon juice
3. Stir

CONCORDE

2 oz. cognac
2 oz. chilled pineapple juice
champagne

1. Combine cognac and chilled pineapple juice in a mixing glass
2. Stir
3. Strain into a champagne glass filled with cracked ice
4. Fill rest of glass with champagne

CONTINENTAL

4 oz. rye
½ oz. Jamaican rum
1½ oz. sweet cream
1½ oz. lemon juice

1. Fill mixing glass with ice
2. Add rye, rum, sweet cream and lemon juice
3. Shake
4. Strain into a Collins glass
5. Add ice

COOL BREEZE

1½ oz. vodka
3 oz. unsweetened
pineapple juice
3 oz. cranberry juice
cocktail
1 oz. ginger ale

1. Fill a highball glass with ice
2. Add vodka, pineapple juice and cranberry juice
3. Stir
4. Top with ginger ale

COOLER BY THE LAKE

3 oz. white wine
2 oz. cranberry juice
cocktail
¼ oz. peach schnapps
¼ oz. sugar syrup
¼ oz. sour mix
club soda

1. Fill a 10-oz. glass with ice
2. Add white wine, cranberry juice cocktail, peach schnapps, sugar syrup and sour mix
3. Stir well
4. Fill with club soda
5. Stir again, gently
6. Garnish with a slice of fresh peach

(Courtesy of the Ritz-Carlton Hotel, Chicago, Illinois.)

CORONADO

1½ oz. gin
½ oz. curaçao
2 oz. unsweetened
pineapple juice
3 dashes kirsch

1. Fill mixing glass with ice
2. Add gin, curaçao, pineapple juice and kirsch
3. Shake
4. Strain into a rocks glass filled with ice

COSMOPOLITAN

2 oz. vodka (preferably
lemon-flavored)

1 oz. triple sec

1 oz. cranberry juice

½ oz. lime juice

1. Fill mixing glass with ice
2. Add vodka, triple sec, cranberry juice and lime juice
3. Shake
4. Strain into a chilled martini glass
5. Garnish with a lime slice

COSTA DEL SOL

2 oz. gin

1 oz. apricot brandy

1 oz. Grand Marnier

1. Fill mixing glass with ice
2. Add gin, apricot brandy and Grand Marnier
3. Shake
4. Strain into a rocks glass

COUNTRY CLUB COOLER

4 oz. Lillet blanc (dry
vermouth may be
substituted)

1 tsp. grenadine
club soda

1. Pour Lillet and grenadine into a Collins glass
2. Add several ice cubes
3. Stir
4. Top with club soda
5. Garnish with a lemon twist

CRANBERRY PINEAPPLE VODKA PUNCH

2 qts. chilled cranberry
juice cocktail

1 qt. 14 oz. chilled
pineapple juice
(unsweetened)

8 oz. vodka

1. In a punch bowl, combine cranberry juice cocktail, pineapple juice, vodka, ginger ale and club soda
2. Add a block of ice
3. Garnish with pineapple spears

16 oz. chilled ginger ale
16 oz. chilled club soda
several fresh pineapple
spears

(MAKES APPROXIMATELY 20
SERVINGS)

CRANBERRY SPLASH

4 oz. vodka
cranberry juice cocktail

1. Pour vodka into a rocks glass filled with ice
2. Add a splash of cranberry juice
3. Garnish with a slice of lime (optional)

CRANBERRY VODKA

premium vodka
fresh cranberries

1. Fill a large, clean jar with fresh cranberries
2. Add a premium vodka
3. Cover and let stand for 3 days, turning the jar several times daily
4. Remove most of the fruit and refrigerate
5. Serve the vodka over ice in a wineglass or rocks glass

CRANBERRY-VODKA PUNCH

2 qts. chilled cranberry
juice cocktail
1 bottle (750 ml) vodka

1. In a large punch bowl, combine cranberry juice cocktail and vodka
2. Stir

2 cups chilled ginger ale
2 cups chilled club soda

3. Add a block of ice
4. Pour in ginger ale and club soda
5. Garnish with slices of fresh fruit

CREAM SODA

1½ oz. amaretto
club soda

1. Fill a highball glass with ice
2. Add amaretto
3. Fill with club soda
4. Stir

CREAM SUPREME

1 oz. triple sec
1 oz. white crème de
cacao
1 oz. cream (milk may
be substituted)

1. Fill mixing glass with ice
2. Add triple sec, crème de cacao and cream
3. Shake
4. Strain into a highball glass
5. Add ice
6. Garnish with an orange slice

CREAMY MIMI

1 oz. vodka
1 oz. sweet vermouth
2 tsp. triple sec
2 tsp. white crème de
cacao

1. Fill mixing glass with 3 oz. crushed ice
2. Add all ingredients
3. Shake
4. Strain into a rocks glass
5. Add ice (if desired)

CRICKET

1 oz. white crème de cacao

1 oz. green crème de menthe

1 oz. cream
dash brandy

1. Fill mixing glass with ice
2. Add white crème de cacao, green crème de menthe, cream and brandy
3. Shake
4. Strain into a chilled champagne glass

CRUISE CONTROL

1 oz. light rum

$\frac{1}{2}$ oz. apricot brandy

$\frac{1}{2}$ oz. Cointreau

$\frac{1}{2}$ oz. lemon juice

1 oz. club soda

1. Fill mixing glass with ice
2. Add rum, apricot brandy, Cointreau and lemon juice
3. Shake
4. Strain into a highball glass half filled with ice
5. Top with club soda

CUBA LIBRE (COMMONLY CALLED RUM AND COKE)

1½ oz. light rum

6 oz. cola

1. Fill a highball glass with ice
2. Add rum and cola
3. Stir
4. Garnish with a lime wedge or slice

CUBAN COOLER

2 oz. light rum
ginger ale

1. Fill a highball glass with ice
2. Add rum
3. Fill glass with ginger ale
4. Garnish with a lemon twist

CUPID'S KISS

½ oz. crème de noyaux
¼ oz. white crème de cacao
1 oz. cream
1 strawberry

1. Fill mixing glass with ice
2. Add crème de noyaux, white crème de cacao and cream
3. Shake
4. Pour into a tulip glass
5. Garnish with a strawberry

(Courtesy of Timbers Charhouse, Highland Park, Illinois)

CZAR

1 oz. vodka
1 oz. Grand Marnier
½ oz. lime juice
dash orange bitters
3 oz. dry sparkling white wine

1. Fill mixing glass with ice
2. Add vodka, Grand Marnier, lime juice and orange bitters
3. Shake
4. Strain into a large wineglass
5. Top with sparkling wine

CZARINA

½ oz. vodka
¼ oz. dry vermouth
¼ oz. apricot brandy
dash Angostura bitters

1. Fill mixing glass with ice
2. Add vodka, dry vermouth, apricot brandy and bitters
3. Shake
4. Strain into a chilled cocktail glass

D

DAIQUIRI

2 oz. light rum
1 oz. lime juice
1 tsp. sugar

1. Fill mixing glass with ice
2. Add rum, lime juice and sugar
3. Shake
4. Strain into a cocktail glass
5. Garnish with a lime slice

DAISY

2 oz. tequila
1 oz. lemon juice
2 tsp. grenadine
splash club soda

1. Fill mixing glass with ice
2. Add tequila, lemon juice and grenadine
3. Shake
4. Strain into a rocks glass
5. Add ice
6. Top off with a splash of club soda

DAMN-THE-WEATHER

1 oz. gin
¼ oz. triple sec
½ oz. sweet vermouth
½ oz. orange juice

1. Fill mixing glass with ice
2. Add gin, triple sec, sweet vermouth and orange juice
3. Shake
4. Strain into a cocktail glass
5. Add ice
6. Garnish with a cherry

DANDY

1½ oz. Canadian or rye
whiskey
1½ oz. Dubonnet
3 dashes Cointreau
dash Angostura bitters

1. Fill mixing glass with ice
2. Add whiskey, Dubonnet, Cointreau and bitters
3. Stir
4. Strain into a chilled cocktail glass

DANISH MARY

1 oz. aquavit (akvavit)
Bloody Mary mix

1. Fill a highball glass with ice
2. Add aquavit and Bloody Mary mix (see Bloody Mary recipe, p. 111)
3. Stir
4. Garnish with a celery stalk or a lime slice

DARB

1 oz. gin
1 oz. dry vermouth
1 oz. apricot brandy
½ oz. lemon juice
1 tsp. sugar

1. Fill mixing glass with ice
2. Add gin, dry vermouth, apricot brandy, lemon juice and sugar
3. Shake
4. Strain into a cocktail glass

DARK EYES

1½ oz. vodka
¼ oz. blackberry brandy
2 tsp. lime juice

1. Fill mixing glass with ice
2. Add vodka, blackberry brandy and lime juice
3. Shake
4. Strain into a brandy snifter

DAVIS

1½ oz. light rum
1½ oz. dry vermouth
1 oz. lime juice
2 dashes raspberry syrup

1. Fill mixing glass with ice
2. Add rum, dry vermouth, lime juice and raspberry syrup
3. Shake
4. Strain into a rocks glass
5. Add ice

DEATH BY CHOCOLATE

1 oz. Bailey's Original Irish Cream
½ oz. brown crème de cacao
½ oz. vodka
1 scoop chocolate ice cream
1 cup crushed ice

1. In a blender, add Bailey's, brown crème de cacao, vodka, chocolate ice cream and ice
2. Blend until smooth
3. Pour into a parfait glass
4. Garnish with whipped cream and chocolate curls

DEATH IN THE AFTERNOON

1½ oz. Pernod
chilled champagne

1. Pour Pernod into a chilled champagne glass
2. Fill the glass with champagne

DEAUVILLE COCKTAIL

½ oz. lemon juice
½ oz. brandy
½ oz. apple brandy
½ oz. triple sec

1. Fill mixing glass with ice
2. Add lemon juice, brandy, apple brandy and triple sec
3. Shake
4. Strain into a chilled cocktail glass

DEEP THROAT (SHOOTER)

½ oz. Kahlúa
½ oz. vodka
whipped cream

1. Pour Kahlúa and vodka into a shot glass
2. Top with whipped cream

DELMONICO

¾ oz. gin
½ oz. dry vermouth
½ oz. sweet vermouth
½ oz. brandy

1. Fill mixing glass with ice
2. Add gin, dry vermouth, sweet vermouth and brandy
3. Stir
4. Strain into a cocktail glass
5. Garnish with a lemon twist

DEMPSEY

1½ oz. gin
1 oz. apple brandy
2 dashes grenadine
2 dashes Angostura
bitters

1. Fill mixing glass with ice
2. Add gin, apple brandy, grenadine and bitters
3. Shake
4. Strain into a rocks glass filled with ice

DEPTH BOMB

1½ oz. apple brandy

1½ oz. brandy

¼ tsp. grenadine

¼ tsp. lemon juice

1. Fill mixing glass with ice
2. Add apple brandy, brandy, grenadine and lemon juice
3. Shake
4. Strain into a chilled cocktail glass

DEPTH CHARGE

1½ oz. gin

1½ oz. Lillet

2 dashes Pernod

1. Fill mixing glass with ice
2. Add gin, Lillet and Pernod
3. Shake
4. Strain into a chilled cocktail glass

DERBY SPECIAL

1½ oz. light rum

½ oz. Cointreau

1 oz. orange juice

½ oz. lime juice

1. Add approximately 4 oz. cracked ice to a blender
2. Pour in light rum, Cointreau, orange juice and lime juice
3. Blend at medium speed until smooth
4. Pour into a highball glass

DE RIGUEUR

1½ oz. whiskey

¾ oz. grapefruit juice

1 tsp. honey

1. Fill mixing glass with ice
2. Add whiskey, grapefruit juice and honey
3. Shake
4. Strain into a chilled cocktail glass

DIAMOND FIZZ

1½ oz. gin
juice of ½ lemon
1 tsp. powdered sugar
chilled champagne

1. Fill mixing glass with ice
2. Add gin, lemon juice and sugar
3. Shake
4. Strain into a large wineglass
5. Add a few ice cubes
6. Fill with champagne

DIAMOND HEAD

1½ oz. gin
½ oz. curaçao
2 oz. pineapple juice
(unsweetened)
1 tsp. sweet vermouth

1. Fill mixing glass with cracked ice
2. Add gin, curaçao, pineapple juice and sweet vermouth
3. Shake
4. Strain into a chilled cocktail glass

DIANA

3 oz. white crème de
menthe
1 oz. brandy

1. Fill a rocks glass with ice
2. Add white crème de menthe and brandy
3. Stir

DINAH COCKTAIL

1½ oz. blended whiskey
1 oz. sour mix
½ tsp. powdered sugar

1. Fill mixing glass with ice
2. Add whiskey, sour mix and sugar
3. Shake
4. Strain into a cocktail glass
5. Garnish with a mint leaf

DIPLOMAT

2 oz. dry vermouth
1 oz. sweet vermouth
2 dashes maraschino
liqueur

1. Fill mixing glass with ice
2. Add dry vermouth, sweet vermouth and maraschino liqueur
3. Stir
4. Strain into a chilled cocktail glass
5. Garnish with a twist of orange peel

DIRTY MARTINI

2½ oz. gin
splash olive juice

1. Fill mixing glass with ice
2. Add gin and olive juice
3. Shake
4. Strain into a martini glass
5. Garnish with 3 olives

DIRTY MOTHER (ALSO CALLED A SEPARATOR)

1½ oz. brandy
¾ oz. Kahlúa

1. Fill a rocks glass with ice
2. Add brandy and Kahlúa
3. Stir

DIRTY WHITE MOTHER

1½ oz. brandy
½ oz. Kahlúa
1 oz. cream

1. Fill a rocks glass with ice
2. Add brandy and Kahlúa
3. Float cream on top

DOCTOR

1½ oz. Swedish Punsch
2 oz. lime juice

1. Fill mixing glass with ice
2. Add Swedish Punsch and lime juice
3. Shake
4. Strain into a rocks glass
5. Add ice

DR. PEPPER

½ oz. amaretto
½ oz. 151-proof rum
cold beer

1. Pour amaretto and 151-proof rum into a beer glass or mug
2. Fill with beer

DODGE SPECIAL

1½ oz. dry gin
1½ oz. Cointreau
dash grape juice

1. Fill mixing glass with ice
2. Add gin, Cointreau and grape juice
3. Stir
4. Strain into a cocktail glass

DOMINICAN COCO LOCO

1½ oz. light rum
½ oz. amaretto
1 tsp. grenadine
½ oz. pineapple juice
(unsweetened)
1 oz. coconut cream
several dashes milk

1. In blender, combine all ingredients with 3 oz. crushed ice
2. Blend until smooth
3. Pour into a goblet or large wineglass
4. Garnish with a pineapple slice

(Note: This drink can also be served in a pineapple.)

DORADO

2 oz. tequila
1½ oz. lemon juice
1 tbs. honey

1. Fill mixing glass with ice
2. Add tequila, lemon juice and honey
3. Shake
4. Strain into a highball glass filled with ice

DOUGLAS

2 oz. English gin
1 oz. dry vermouth

1. Fill a rocks glass with ice
2. Add English gin and dry vermouth
3. Stir
4. Garnish with a lemon twist

DOWN THE HATCH

2 oz. whiskey
3 dashes blackberry
brandy
2 dashes orange bitters

1. Fill mixing glass with ice
2. Add whiskey, blackberry brandy and orange bitters
3. Shake
4. Strain into a cocktail glass

DOWN UNDER SNOWBALL

1 oz. light rum
1 oz. peach schnapps
½ oz. grenadine
3 oz. orange juice

1. Fill mixing glass with ice
2. Add light rum, peach schnapps, grenadine and orange juice
3. Shake
4. Strain into a highball glass

DRAWBRIDGE

5 oz. dry white wine
club soda
splash of blue curaçao

1. Fill a wineglass with ice
2. Pour in white wine
3. Top with club soda
4. Add a splash of blue curaçao
5. Garnish with a lemon twist

DREAM

2 oz. brandy
 $\frac{3}{4}$ oz. curaçao
 $\frac{1}{4}$ oz. Pernod

1. Fill mixing glass with ice
2. Add brandy, curaçao and Pernod
3. Shake
4. Strain into a cocktail glass

DREAM COCKTAIL

1½ oz. brandy
 $\frac{1}{2}$ oz. Cointreau
 $\frac{1}{2}$ tsp. anisette

1. Fill mixing glass with ice
2. Add brandy, Cointreau and anisette
3. Stir
4. Strain into a chilled cocktail glass over 2 or 3 ice cubes

DUBONNET COCKTAIL

1 oz. gin (or vodka)
1 oz. Dubonnet (red)

1. Fill mixing glass with ice
2. Add gin or vodka and Dubonnet
3. Stir
4. Strain into a chilled cocktail glass or a rocks glass filled with ice

DUBONNET FIZZ

1½ oz. gin
1 ½ oz. Dubonnet
½ oz. cherry brandy
½ oz. lemon juice
club soda

1. Fill a highball glass with ice
2. Add gin, Dubonnet, cherry brandy and lemon juice
3. Stir
4. Top with club soda
5. Stir again
6. Garnish with a cherry

DUBONNET MANHATTAN

1 oz. Dubonnet
1 oz. whiskey

1. Fill mixing glass with ice
2. Add Dubonnet and whiskey
3. Shake
4. Strain into a cocktail glass
5. Garnish with a cherry

DUBONNET NEGRONI

1½ oz. Dubonnet
1½ oz. gin
1½ oz. Campari

1. Fill mixing glass with ice
2. Add Dubonnet, gin and Campari
3. Stir
4. Strain into a wineglass
5. Garnish with a lemon twist

DUCHESS

¾ oz. Pernod
¾ oz. dry vermouth
¾ oz. sweet vermouth

1. Fill mixing glass with ice
2. Add Pernod, dry vermouth and sweet vermouth
3. Shake
4. Strain into a rocks glass
5. Add ice
6. Garnish with a cherry

DUNDEE

1½ oz. gin
2 tbs. scotch
2 tsp. Drambuie
1 tsp. lemon juice

1. Fill mixing glass with ice
2. Add gin, scotch, Drambuie and lemon juice
3. Shake
4. Strain into a rocks glass and add ice
5. Garnish with a cherry and a lemon twist

DUNLOP

3 oz. light rum
1½ oz. sherry
2 dashes Angostura
bitters

1. Fill mixing glass with ice
2. Add rum, sherry and bitters
3. Shake
4. Strain into a rocks glass filled with ice

DUTCH COFFEE

1½ oz. Vandermint
liqueur
hot coffee

1. Pour Vandermint liqueur into a coffee mug
2. Add hot coffee
3. Top with whipped cream

DUTCH VELVET

½ oz. chocolate mint
liqueur
½ oz. banana liqueur
2 oz. cream

1. Fill mixing glass with ice
2. Add chocolate mint liqueur, banana liqueur and cream
3. Shake
4. Strain into a chilled cocktail glass
5. Garnish with 1 tsp. shaved chocolate, if desired



EARTHQUAKE

1½ oz. rye whiskey

1½ oz. gin

1½ oz. Pernod

1. Fill mixing glass with ice
2. Add rye, gin and Pernod
3. Shake
4. Strain into a chilled cocktail glass

EAST INDIA COCKTAIL

1½ oz. brandy

1 tsp. light rum

½ tsp. triple sec

½ tsp. pineapple juice
(unsweetened)

dash bitters

1. Fill mixing glass with ice
2. Add brandy, rum, triple sec, pineapple juice and bitters
3. Shake
4. Strain into a chilled cocktail glass
5. Garnish with a lemon twist

ECLIPSE (I)

1½ oz. sloe gin

1 oz. gin

1. Put a cherry in a rocks glass
2. Cover cherry with grenadine

3–4 dashes grenadine
1 maraschino cherry

3. In a separate glass, shake sloe gin and gin with ice
4. Strain the gins into the rocks glass (they should float on the grenadine, not mix with it)

ECLIPSE (2)

**1½ oz. Old Bushmills
Black Bush Irish
whiskey**
seltzer

1. Fill a highball glass with ice
2. Add Old Bushmills Black Bush Irish whiskey
3. Stir
4. Garnish with a slice of orange

EGGHEAD

1½ oz. vodka
4 oz. orange juice
1 egg

1. In blender, add vodka, orange juice, egg and 3 or 4 ice cubes
2. Blend at medium speed for about 15 seconds
3. Pour over 4 or 5 ice cubes in a rocks glass

EGGNOG (STANDARD RECIPE)

1 dozen eggs
**2 cups superfine
granulated sugar**
1 pt. Jamaican rum
1 pt. cognac
3 pts. milk
1 pt. cream

1. Separate eggs
2. Beat yolks and sugar until thick
3. Add rum, cognac, milk and cream
4. Stir mixture
5. Set aside and chill in refrigerator
6. When ready to serve, put this mixture into a punch bowl

nutmeg or cinnamon

**(MAKES APPROXIMATELY
28-30 SERVINGS)**

7. Do NOT add ice cubes
8. Beat egg whites (until they are stiff) and fold into egg mixture
9. Do NOT beat or stir
10. Sprinkle top with nutmeg

EL CID

1½ oz. tequila
1 oz. lime juice
**½ oz. almond-flavored
syrup**
tonic water
dash of grenadine

1. Pour tequila, lime juice and almond syrup into a Collins glass
2. Stir well
3. Fill with tonic water
4. Add a dash of grenadine to top
5. Garnish with a lime slice

EL DIABLO

1½ oz. tequila
½ oz. crème de cassis
1½ tsp. lime juice
1 oz. ginger ale

1. Fill a Collins glass with ice
2. Add tequila, crème de cassis and lime juice
3. Fill with ginger ale
4. Stir

ELECTRIC KOOL AID

½ oz. amaretto
**½ oz. Midori melon
liqueur**
½ oz. cherry brandy
½ oz. Southern Comfort
½ oz. triple sec
½ oz. sour mix
½ oz. cranberry juice
dash grenadine

1. Fill mixing glass with ice
2. Add all ingredients
3. Shake
4. Strain into a chilled cocktail glass

EL PRESIDENTE EDUARDO

1½ oz. gold rum
½ oz. curaçao
1 oz. dry vermouth
dash grenadine

1. Fill mixing glass with ice
2. Add rum, curaçao, dry vermouth and grenadine
3. Shake
4. Strain into a chilled cocktail glass

EL SALVADOR

1½ oz. light rum
¾ oz. Frangelico
½ oz. lime juice
1 tsp. grenadine

1. Fill mixing glass with ice
2. Add light rum, Frangelico, lime juice and grenadine
3. Shake
4. Strain into a chilled cocktail glass

EMERALD ISLE COOLER

3 scoops vanilla ice cream
1 oz. green crème de menthe
1 oz. Irish whiskey
1 oz. club soda

1. In blender, combine vanilla ice cream, green crème de menthe and Irish whiskey
2. Blend until smooth
3. Pour into a chilled highball glass
4. Add club soda
5. Stir gently

EMPIRE

1½ oz. gin
½ oz. apple brandy
¾ oz. apricot brandy

1. Fill mixing glass with ice
2. Add gin, apple brandy and apricot brandy
3. Stir
4. Strain into a chilled cocktail glass

E.T. (SHOOTER)

**¾ oz. Midori melon
liqueur**

¾ oz. vodka

**¾ oz. Bailey's Original
Irish Cream**

Layer Midori, vodka and Bailey's in a shot glass

EVE

½ tsp. Pernod

1 tbsp. cognac

2 tsp. sugar

2 tsp. curaçao

**chilled pink sparkling
wine**

1. Pour Pernod into a large wineglass
2. Turn glass so that Pernod coats the sides
3. Add cognac
4. In a small bowl, combine sugar and curaçao, allowing sugar to dissolve
5. Add to wineglass
6. Stir
7. Add 3 or 4 ice cubes
8. Fill with chilled pink sparkling wine

EVERGLADES SPECIAL

1 oz. light rum

**1 oz. white crème de
cacao**

1 oz. light cream

**2 tsp. Kahlúa (or other
coffee liqueur)**

1. Fill mixing glass with ice
2. Add rum, white crème de cacao, light cream and Kahlúa
3. Shake
4. Strain into a chilled cocktail glass
5. Add ice

EVERYTHING BUT

1 oz. whiskey
1 oz. gin
1 oz. lemon juice
1 oz. orange juice
1 egg
1 tsp. apricot brandy
 $\frac{1}{2}$ tsp. powdered sugar

1. Fill mixing glass with ice
2. Add all ingredients
3. Shake
4. Strain into a sour glass
5. Add ice (if desired)

EXPRESS

1½ oz. Grand Marnier
 $\frac{1}{2}$ oz. Absolut vodka

1. Fill mixing glass with ice
2. Add Grand Marnier and Absolut vodka
3. Shake
4. Strain into a chilled martini glass

(Courtesy of Sign of the Dove, New York City)

EYE-OPENER

1½ oz. light rum
1 tsp. triple sec
1 tsp. white crème de cacao
3 dashes anise-flavored liqueur
1 tsp. Falernum syrup
(or sugar syrup)
1 egg yolk

1. Fill mixing glass with ice
2. Add all ingredients
3. Shake
4. Strain into a rocks glass
5. Add ice



FAIR AND WARMER

1½ oz. light rum
1 tbsp. sweet vermouth
2 dashes curaçao

1. Fill mixing glass with ice
2. Add light rum, sweet vermouth and curaçao
3. Shake
4. Strain into a rocks glass filled with ice
5. Garnish with a lemon twist

FAIRBANKS

1 oz. gin
1 oz. dry vermouth
1 oz. apricot brandy
dash grenadine
dash lemon juice

1. Fill mixing glass with ice
2. Add gin, dry vermouth, apricot brandy, grenadine and lemon juice
3. Shake
4. Strain into a cocktail glass
5. Garnish with a cherry

FALLEN ANGEL

2½ oz. gin
2½ oz. lemon juice
2 dashes crème de
menthe
dash Angostura bitters

1. Fill mixing glass with ice
2. Add gin, lemon juice, crème de menthe and bitters
3. Shake
4. Strain into a rocks glass filled with ice

FANS

2 oz. scotch
1 oz. Cointreau
1 oz. grapefruit juice
(unsweetened)

1. Fill mixing glass with ice
2. Add scotch, Cointreau and grapefruit juice
3. Shake
4. Strain into a rocks glass filled with ice

FANTASIO

1½ oz. brandy
¾ oz. dry vermouth
1 tsp. white crème de
cacao
1 tsp. maraschino
liqueur

1. Fill mixing glass with ice
2. Add brandy, dry vermouth, white crème de cacao and maraschino liqueur
3. Shake
4. Strain into a rocks glass filled with ice

FARE-THEE-WELL

1½ oz. gin
1½ oz. dry vermouth
2 dashes sweet
vermouth
6 dashes curaçao

1. Fill mixing glass with ice
2. Add gin, dry vermouth, sweet vermouth and curaçao
3. Shake
4. Strain into a cocktail glass

FATHER SHERMAN

1½ oz. brandy
½ oz. apricot brandy
2 tbs. orange juice

1. Fill mixing glass with ice
2. Add brandy, apricot brandy and orange juice
3. Shake
4. Strain into a chilled cocktail glass

FAVORITE

¾ oz. gin
¾ oz. dry vermouth
¾ oz. apricot brandy
¼ tsp. lemon juice

1. Fill mixing glass with ice
2. Add gin, dry vermouth, apricot brandy and lemon juice
3. Shake
4. Strain into a rocks glass filled with ice

FERN GULLY

1 oz. light rum
1 oz. dark rum
½ oz. cream of coconut
1 oz. orange juice
2 tsp. lime juice
½ oz. crème de noyaux
(any almond-flavored
liqueur may be
substituted)

1. Fill mixing glass with ice
2. Add light rum, dark rum, cream of coconut, orange juice, lime juice and crème de noyaux
3. Shake
4. Strain into a goblet or large wineglass
5. Add ice

FERRARI

2 oz. dry vermouth
1 oz. amaretto

1. Fill a rocks glass with ice
2. Add dry vermouth and amaretto
3. Stir
4. Garnish with a lemon twist

FESTIVAL

¾ oz. dark crème de cacao
1 tbsp. apricot brandy
1 tsp. grenadine
¾ oz. heavy cream

1. Fill mixing glass with ice
2. Add dark crème de cacao, apricot brandy, grenadine and heavy cream
3. Shake
4. Strain into a rocks glass filled with ice

FIFTY-FIFTY

1½ oz. gin
1½ oz. dry vermouth

1. Fill mixing glass with cracked ice
2. Add gin and dry vermouth
3. Stir
4. Strain into a chilled cocktail glass
5. Garnish with an olive

'57 CHEVY WITH A WHITE LICENSE PLATE

1 oz. white crème de cacao
1 oz. vodka

1. Fill a rocks glass with ice
2. Add white crème de cacao and vodka
3. Stir

FIJI FIZZ

1½ oz. dark rum
½ oz. bourbon
1 tsp. cherry brandy
3 dashes orange bitters
4 oz. cola

1. Fill mixing glass with ice
2. Add dark rum, bourbon, cherry brandy and orange bitters
3. Shake
4. Strain into a Collins glass
5. Add a few ice cubes
6. Fill with cola
7. Garnish with a lime slice

FILBY

2 oz. gin
¾ oz. amaretto
½ oz. dry vermouth
½ oz. Campari

1. Fill mixing glass with ice
2. Add gin, amaretto, dry vermouth and Campari
3. Stir
4. Strain into a cocktail glass
5. Garnish with an orange peel

FINE AND DANDY

1½ oz. gin
¾ oz. Cointreau
¾ oz. lemon juice
dash Angostura bitters

1. Fill mixing glass with ice
2. Add gin, Cointreau, lemon juice and bitters
3. Shake
4. Strain into a rocks glass filled with ice
5. Garnish with a cherry

FINO

1½ oz. fino sherry
1½ oz. sweet vermouth

1. Fill mixing glass with ice
2. Add fino sherry and sweet vermouth
3. Shake
4. Strain into a rocks glass filled with ice
5. Garnish with a slice of lemon

FISH HOUSE PUNCH

2 cups lemon juice
6 oz. superfine
granulated sugar

1. One day in advance, combine sugar and lemon juice in a bowl
2. Stir until sugar is dissolved

2 bottles Jamaican rum
(750 ml. each)
1 bottle brandy or
cognac (750 ml)
1 cup peach brandy or
½ cup peach liqueur
8 oz. club soda, chilled

3. In a container with a cover, combine the sugar-lemon mixture, rum, brandy and peach brandy (or liqueur)
4. Stir
5. Cover and refrigerate
6. When ready to serve, place a block of ice in a punch bowl
7. Add club soda
8. Stir gently

(This recipe has been around since 1732. It was originated at The Fish House, a men's club in Schuylkill, Pennsylvania. It packs a mean punch—even George Washington knew that!)

FJORD

1 oz. brandy
½ oz. aquavit
1 oz. orange juice
½ oz. lime juice
1 tsp. grenadine

1. Fill mixing glass with ice
2. Add brandy, aquavit, orange juice, lime juice and grenadine
3. Shake
4. Strain into a chilled cocktail glass

FLAMINGO (I)

2 oz. gin
¾ oz. apricot brandy
¾ oz. lime juice
dash of grenadine

1. Fill mixing glass with ice
2. Add gin, apricot brandy, lime juice and grenadine
3. Shake
4. Strain into a cocktail glass

FLAMINGO (2)

1¾ oz. añejo (aged) rum
juice of half a lime
2 oz. pineapple juice
½ oz. grenadine

1. Fill a mixing glass with ice
2. Add rum, lime juice, pineapple juice and grenadine
3. Shake vigorously
4. Strain into a stemmed cocktail glass

(This is a recipe that originated at La Floridita Bar in Havana in the 1920s. It has been resurrected by Dale DeGraff at the Rainbow Room in New York City.)

FLIM FLAM

1½ oz. light rum
¾ oz. triple sec
½ oz. lemon juice
½ oz. orange juice

1. Fill mixing glass with ice
2. Add light rum, triple sec, lemon juice and orange juice
3. Shake
4. Strain into a chilled cocktail glass

FLORIDA

½ oz. gin
3 oz. orange juice
1 tsp. kirschwasser
1 tsp. triple sec
1 tsp. lemon juice

1. Fill mixing glass with ice
2. Add gin, orange juice, kirschwasser, triple sec and lemon juice
3. Shake
4. Strain into a Collins glass
5. Add ice
6. Garnish with an orange slice

FLORIDA PUNCH

1½ oz. Myers's dark rum
½ oz. brandy
1 oz. grapefruit juice
1 oz. orange juice

1. Fill mixing glass with ice
2. Add Myers's rum, brandy, grapefruit juice and orange juice
3. Shake
4. Strain into a highball glass filled with crushed ice
5. Garnish with an orange slice

FLYING GRASSHOPPER

1½ oz. vodka
½ oz. green crème de menthe
½ oz. white crème de menthe

1. Fill mixing glass with ice
2. Add vodka, green crème de menthe and white crème de menthe
3. Shake
4. Strain into a rocks glass
5. Add ice, if desired

FLYING SCOT

1 oz. scotch
1 oz. sweet vermouth
2–3 dashes sugar syrup
2–3 dashes Angostura bitters

1. Fill mixing glass with ice
2. Add scotch, sweet vermouth, sugar syrup and bitters
3. Shake
4. Strain into a rocks glass filled with ice

FOGCUTTER

½ oz. brandy
½ oz. rum
½ oz. gin
3 oz. pineapple juice
1 oz. sour mix

1. Fill mixing glass with ice
2. Add brandy, rum, gin, pineapple juice and sour mix
3. Shake
4. Strain into a Collins glass filled with ice
5. Garnish with a lemon twist

FOGGY DAY

1½ oz. gin
1 oz. Pernod

1. Fill mixing glass with ice
2. Add gin and Pernod
3. Shake
4. Strain into a rocks glass
5. Add ice
6. Garnish with a lemon twist

FOG HORN

2½ oz. gin
ginger ale

1. Fill a highball glass with ice
2. Add gin
3. Fill with ginger ale
4. Garnish with a lemon slice

FORESTER

1 oz. bourbon
¾ oz. cherry liqueur
1 tsp. lemon juice

1. Fill mixing glass with ice
2. Add bourbon, cherry liqueur and lemon juice
3. Shake
4. Strain into a rocks glass filled with ice
5. Garnish with a cherry

FOXHOUND

1½ oz. brandy
½ oz. cranberry juice
cocktail
1 tsp. kummel
1 tsp. lemon juice

1. Fill mixing glass with ice
2. Add brandy, cranberry juice, kummel and lemon juice
3. Shake
4. Strain into a rocks glass filled with ice
5. Garnish with a lemon slice

FOX RIVER

1½ oz. rye whiskey
½ oz. dark crème de cacao
2 dashes orange bitters

1. Fill mixing glass with ice
2. Add rye, dark crème de cacao and bitters
3. Shake
4. Strain into a rocks glass filled with ice
5. Garnish with a lemon twist

FOXTAIL

1. Fill a beer stein or a Collins glass with ice
2. Fill with beer
3. Garnish with a twist of lemon

FOX TROT

1½ oz. light rum
½ oz. lemon juice (or lime juice)
2 dashes curaçao

1. Fill mixing glass with ice
2. Add rum, lemon juice and curaçao
3. Shake
4. Strain into a chilled cocktail glass

FOXY LADY

½ oz. amaretto
½ oz. dark crème de cacao
2 oz. cream

1. Fill mixing glass with ice
2. Add amaretto, dark crème de cacao and cream
3. Shake
4. Strain into a chilled cocktail glass

FRANKENJACK COCKTAIL

1 oz. gin
½ oz. dry vermouth
½ oz. apricot brandy
½ oz. triple sec

1. Fill mixing glass with ice
2. Add gin, dry vermouth, apricot brandy and triple sec
3. Shake
4. Strain into a rocks glass filled with ice

FRAPPES

Use any liqueur

Pour 1½ oz. of that liqueur over crushed ice

FREDDY FUDPUCKER

1 oz. tequila
½ oz. Galliano
orange juice

1. Fill a Collins glass with ice
2. Add tequila
3. Fill with orange juice
4. Stir
5. Top with Galliano
6. Stir again

FRENCH CONNECTION

2 oz. brandy
1 oz. amaretto

1. Fill a rocks glass with ice
2. Add brandy and amaretto
3. Stir

FRENCH GREEN DRAGON

1½ oz. cognac

1½ oz. green Chartreuse

1. Fill mixing glass with ice
2. Add cognac and green Chartreuse
3. Shake
4. Strain into a rocks glass filled with ice

FRENCH LIFT

**3 oz. dry sparkling wine,
chilled**

½ oz. grenadine

2 oz. Perrier water

3 or 4 fresh blueberries

1. Half fill a chilled champagne glass with sparkling wine
2. Add grenadine
3. Fill with Perrier
4. Drop blueberries into drink

FRENCH ROSE

1 oz. gin

**½ oz. cherry-flavored
brandy**

½ oz. cherry liqueur

1. Fill mixing glass with ice
2. Add gin, cherry brandy and cherry liqueur
3. Shake
4. Strain into a chilled cocktail glass

FRENCH 75

1½ oz. cognac

½ oz. sugar syrup

juice of ½ lemon

brut champagne

1. Fill mixing glass with cracked ice
2. Add cognac, sugar syrup and lemon juice
3. Shake
4. Pour into a highball glass
5. Fill with cold champagne
6. Garnish with a lemon twist

THE FRENCH SUMMER

¾ oz. Chambord

3 oz. sparkling water (or club soda)

a few drops fresh lemon juice

1. Fill a wineglass with ice
2. Add Chambord
3. Add sparkling water and lemon juice
4. Garnish with a slice of lemon and a slice of orange

FRIAR TUCK

2 oz. Frangelico

2 oz. lemon juice

1 tsp. grenadine

1. Fill mixing glass with ice
2. Add Frangelico, lemon juice and grenadine
3. Shake
4. Strain into a rocks glass half filled with ice
5. Garnish with an orange slice

FRISCO SOUR

1½ oz. blended whiskey

¾ oz. Bénédictine

1 tsp. lime juice

1 tsp. lemon juice

1. Fill mixing glass with ice
2. Add blended whiskey, Bénédictine, lime juice and lemon juice
3. Shake
4. Strain into a sour glass
5. Garnish with an orange slice

FROBISHER

2 oz. gin

3 dashes Angostura bitters

chilled champagne

1. Fill a highball glass with ice
2. Add gin and bitters
3. Stir
4. Fill with champagne
5. Add more ice, if desired
6. Garnish with a lemon twist

FROOT LOOP

1 oz. apple brandy
½ oz. cherry brandy
½ oz. vodka
splash orange juice

1. Fill mixing glass with ice
2. Add apple brandy, cherry brandy, vodka and orange juice
3. Shake
4. Strain into a cocktail glass

FROSTBITE

1½ oz. tequila (white)
½ oz. white crème de cacao
2–3 dashes blue curaçao (optional)
2 oz. cream

1. Fill mixing glass with ice
2. Add tequila, white crème de cacao, blue curaçao (if desired) and cream
3. Shake
4. Strain into a frosted sour glass
5. Add ice

FROTH BLOWER

1½ oz. gin
1 tsp. grenadine
½ egg white

1. Fill mixing glass with ice
2. Add gin, grenadine and egg white
3. Shake
4. Strain into a chilled cocktail glass

FROUPE

1½ oz. brandy
1½ oz. sweet vermouth
1 tsp. Bénédictine

1. Fill mixing glass with ice
2. Add brandy, sweet vermouth and Bénédictine
3. Stir
4. Strain into a chilled cocktail glass

FROZEN BIKINI

2 oz. vodka
1 oz. peach schnapps
3 oz. peach nectar
2 oz. orange juice
splash fresh lemon juice
1 oz. chilled champagne

1. In blender, combine all ingredients (except champagne) with 4 oz. crushed ice
2. Blend until smooth
3. Pour into a 12–16 oz. goblet
4. Top with champagne

(Courtesy of the Winter Garden Cafe in the World Financial Center, New York City)

FROZEN DAIQUIRI

2 oz. light rum
1½ oz. lime juice
1 tsp. sugar

1. Fill blender with approximately 4 oz. crushed ice
2. Add rum, lime juice and sugar
3. Blend at low speed for several seconds, until snowy in texture
4. Pour into a champagne saucer

FROZEN FRUIT DAIQUIRI

1½ oz. light rum
½ oz. sour mix
1 oz. appropriate fruit
liqueur
1 oz. honey if fruit is
unsweetened
½ oz. cream
lots of fresh fruit

1. Fill blender with about 4 oz. of ice
2. Add all ingredients
3. Blend at medium speed for approximately 15 seconds, or until smooth
4. Pour into a large goblet or large wineglass

FROZEN FRUIT MARGARITA

1½ oz. tequila
½ oz. triple sec
½ oz. sour mix
fresh fruit to taste
1 oz. appropriate fruit
liqueur
dash Rose's lime juice

1. Fill blender with about 4 oz. of ice
2. Add all ingredients
3. Blend at medium speed for approximately 15 seconds, or until smooth
4. Pour into a large goblet or large wineglass
5. Garnish with a lime slice

FROZEN MARGARITA

1½ oz. tequila
½ oz. triple sec
1 oz. sour mix
dash Rose's lime juice

1. Fill blender with about 4 oz. of ice
2. Add tequila, triple sec, sour mix and lime juice
3. Blend at medium speed for approximately 15 seconds, or until smooth
4. Pour into a large goblet or large wineglass
5. Garnish with a lime slice

FROZEN MATADOR

1 oz. tequila
2 oz. pineapple juice
2 tsp. lime juice

1. Fill blender with about 3 oz. crushed ice
2. Add tequila, pineapple juice and lime juice
3. Blend at medium speed for approximately 15 seconds
4. Pour into a large goblet or large wineglass
5. Garnish with a pineapple slice

FROZEN MINT DAIQUIRI

2½ oz. light rum
2 tsp. lime juice
1 tsp. sugar
6 mint leaves

1. Fill blender with about 6 oz. of ice
2. Add light rum, lime juice, sugar and mint leaves
3. Blend at medium speed for approximately 15 seconds, or until smooth
4. Pour into a large goblet or large wine-glass

FROZEN MINT JULEP

2 oz. bourbon
1 oz. lemon juice
1 oz. sugar syrup
5 or 6 small mint leaves

1. Muddle bourbon, lemon juice, sugar syrup and mint leaves in a glass
2. Pour mixture into a blender
3. Add 6 oz. crushed ice
4. Blend at high speed for 15 or 20 seconds
5. Pour into a chilled highball glass
6. Garnish with a mint sprig

FUZZY FRUIT

1½ oz. peach schnapps
5 oz. grapefruit juice
(unsweetened)

1. Fill a highball glass with ice
2. Add peach schnapps and grapefruit juice
3. Stir

FUZZY MARTINI

**2 oz. vanilla-flavored
vodka**
**½ oz. coffee-flavored
vodka**
1 tsp. peach schnapps

1. Fill mixing glass with ice
2. Add vanilla-flavored vodka, coffee-flavored vodka and peach schnapps
3. Shake
4. Strain into a martini glass
5. Garnish with a peach slice

FUZZY MOTHER

1½ oz. gold tequila
151-proof rum

1. Pour tequila into a pony glass
2. Top with 151-proof rum
3. Ignite

FUZZY NAVEL

1½ oz. peach schnapps
6 oz. orange juice

1. Fill a highball glass with ice
2. Add peach schnapps and orange juice
3. Stir

G

GASPER

1½ oz. dry gin
1½ oz. apricot brandy

1. Fill mixing glass with ice
2. Add gin and apricot brandy
3. Shake
4. Strain into a chilled cocktail glass

GAUGIN

2 oz. light rum
**1 tbsp. passion fruit
syrup**
1 tbsp. lime juice
1 tbsp. lemon juice

1. In blender, combine light rum, passion fruit syrup, lime juice and lemon juice with 3 oz. crushed ice
2. Blend at medium speed until smooth
3. Pour into a rocks glass
4. Garnish with a twist of lime

GAZETTE

1½ oz. brandy
1 oz. sweet vermouth
1 tsp. lemon juice

1. Fill mixing glass with ice
2. Add brandy, sweet vermouth, lemon juice and sugar syrup

1 tsp. sugar syrup

3. Shake
4. Strain into a chilled cocktail glass

GEISHA

2 oz. bourbon
1 oz. sake
2 tsp. sugar syrup
1½ tsp. lemon juice

1. Fill mixing glass with ice
2. Add bourbon, sake, lemon juice and sugar syrup
3. Shake
4. Strain into a sour glass

GENOA

1½ oz. vodka
¾ oz. Campari
2 oz. orange juice

1. Fill mixing glass with ice
2. Add vodka, Campari and orange juice
3. Shake
4. Strain into a rocks glass filled with ice

GENTLE BULL

1½ oz. tequila
¾ oz. Kahlúa
1 tbsp. heavy cream

1. Fill mixing glass with ice
2. Add tequila, Kahlúa and cream
3. Shake
4. Strain into a rocks glass filled with ice

GEORGIA PEACH FIZZ

1½ oz. brandy
½ oz. peach brandy
½ oz. lemon juice
1 tsp. banana liqueur
1 tsp. sugar syrup
club soda

1. Fill mixing glass with ice
2. Add brandy, peach brandy, lemon juice, banana liqueur and sugar syrup
3. Shake
4. Strain into a Collins glass
5. Add ice

6. Top with club soda
7. Garnish with a fresh peach slice

GIBSON

2 oz. gin
½ oz. dry vermouth

(Note: A Gibson is a martini with a pearl onion garnish instead of an olive. Like a martini, the drier the Gibson, the less vermouth is used in proportion to the gin.)

1. Fill mixing glass with ice
2. Add gin and dry vermouth
3. Stir
4. Strain into a martini glass or a rocks glass filled with ice
5. Garnish with a pearl onion

GIMLET

2 oz. gin
¼ oz. Rose's lime juice
(½ oz. fresh lime juice may be substituted)

1. Fill mixing glass with ice
2. Add gin and lime juice
3. Shake
4. Strain into a chilled rocks glass
5. Add ice
6. Garnish with a lime slice

GIN ALEXANDER

½ oz. gin
½ oz. dark crème de cacao
½ oz. heavy cream
nutmeg or cinnamon

1. Fill mixing glass with ice
2. Add gin, dark crème de cacao and cream
3. Shake
4. Strain into a chilled cocktail glass
5. Sprinkle nutmeg or cinnamon on top

GIN AND SODA

1½ oz. gin
6 oz. club soda

1. Fill a highball glass with ice
2. Add gin and club soda
3. Stir
4. Garnish with a lemon twist

GIN AND TONIC

2 oz. gin
tonic water

1. Fill a highball glass with ice
2. Add gin
3. Fill with tonic water
4. Stir
5. Garnish with a wedge of lime

GIN CASSIS

1½ oz. gin
½ oz. crème de cassis
½ oz. lemon juice

1. Fill shaker glass with ice
2. Add gin, crème de cassis and lemon juice
3. Shake
4. Strain into a rocks glass filled with ice

GIN DAIQUIRI

1½ oz. gin
½ oz. light rum
2 tsp. lime juice
1 tsp. sugar

1. Fill mixing glass with ice
2. Add gin, light rum, lime juice and sugar
3. Shake
4. Strain into a rocks glass filled with ice
5. Garnish with a lime slice

GIN DAISY

1½ oz. gin
½ tsp. sugar
juice of ½ lemon
1 tsp. grenadine
club soda

1. Fill mixing glass with ice
2. Add gin, sugar, lemon juice and grenadine
3. Shake
4. Strain into a highball glass over ice
5. Top with club soda
6. Garnish with a wedge of lemon

GIN FIZZ

1½ oz. dry gin
1 tbsp. powdered sugar
3 oz. sour mix
1 oz. club soda

1. Fill mixing glass with ice
2. Add gin, sugar and sour mix
3. Shake
4. Pour into a Collins glass over ice
5. Add club soda
6. Garnish with a cherry and an orange slice

GINGER BREEZE

1½ oz. light rum
1 tsp. cherry brandy
4 oz. orange juice
1 oz. ginger ale

1. Fill mixing glass with ice
2. Add rum, cherry brandy and orange juice
3. Shake
4. Strain into a highball glass
5. Add ice
6. Top with ginger ale

GIN RICKEY

1½ oz. gin
juice of ½ lime
club soda

1. Fill a highball glass with ice
2. Add gin and lime juice
3. Fill with club soda

GIN SOUR

1½ oz. gin
4 oz. sour mix

1. Fill mixing glass with ice
2. Add gin and sour mix
3. Shake
4. Strain into a sour glass
5. Add ice
6. Garnish with a cherry and an orange slice

GIRL SCOUT COOKIE

1½ oz. Kahlúa
1½ oz. cream
½ oz. peppermint
schnapps

1. Fill mixing glass with ice
2. Add Kahlúa, cream and peppermint schnapps
3. Shake
4. Strain into a rocks glass filled with ice

GLAD EYES

1½ oz. Pernod
½ oz. peppermint
schnapps

1. Fill mixing glass with ice
2. Add Pernod and peppermint schnapps
3. Shake
4. Strain into a chilled cocktail glass

GLASGOW

1½ oz. scotch
1 tsp. dry vermouth
1 tbsp. lemon juice
1 tsp. almond extract

1. Fill mixing glass with ice
2. Add scotch, dry vermouth, lemon juice and almond extract
3. Shake
4. Strain into a rocks glass filled with ice

GLOOM CHASER

1 oz. Grand Marnier
1 oz. curaçao
½ oz. lemon juice
1 tsp. grenadine

1. Fill mixing glass with ice
2. Add Grand Marnier, curaçao, lemon juice and grenadine
3. Shake
4. Strain into a chilled cocktail glass

GLOOM LIFTER

2 oz. blended whiskey
½ oz. lemon juice
¼ oz. sugar syrup
½ egg white

1. Fill mixing glass with ice
2. Add blended whiskey, lemon juice, sugar syrup and egg white
3. Shake
4. Strain into a chilled cocktail glass

GLUEWEIN

6 oz. dry red wine
1 tsp. honey
2 whole cloves
1 cinnamon stick,
broken into pieces
pinch ground nutmeg

1. Combine ingredients in a small saucepan
2. Heat without boiling
3. Stir until honey is dissolved
4. Pour into a warm mug

GODCHILD

$\frac{3}{4}$ oz. vodka
 $\frac{3}{4}$ oz. amaretto
 $\frac{3}{4}$ oz. heavy cream

1. Fill mixing glass with ice
2. Add vodka, amaretto and heavy cream
3. Shake
4. Strain into a champagne glass

GODFATHER

$1\frac{1}{2}$ oz. scotch
 $\frac{3}{4}$ oz. amaretto

1. Fill a rocks glass with ice
2. Add scotch and amaretto
3. Stir

GODMOTHER

$1\frac{1}{2}$ oz. vodka
 $\frac{3}{4}$ oz. Kahlúa

1. Fill a rocks glass with ice
2. Add vodka and Kahlúa
3. Stir

GO-GO JUICE

$\frac{1}{2}$ oz. vodka
 $\frac{1}{2}$ oz. gin
 $\frac{1}{2}$ oz. light rum
 $\frac{1}{2}$ oz. blue curaçao
 $\frac{1}{2}$ oz. white tequila
 $\frac{1}{2}$ oz. orange juice
1 oz. sour mix
7-Up

1. Fill mixing glass with ice
2. Add all ingredients, except 7-Up
3. Shake
4. Strain into a Collins glass
5. Add ice
6. Top with 7-Up
7. Garnish with a lemon slice

GOLDEN CADILLAC

2 oz. Galliano
1 oz. white crème de
cacao
1 oz. cream

1. Fill mixing glass with ice
2. Add Galliano, crème de cacao and cream
3. Shake
4. Pour into a chilled highball glass
5. Add ice

GOLDEN DAWN

1½ oz. gin
½ oz. orange juice
2 tsp. apricot brandy

1. Fill mixing glass with ice
2. Add gin, orange juice and apricot brandy
3. Shake
4. Strain into a chilled cocktail glass

GOLDEN DAZE

1½ oz. gin
½ oz. apricot brandy
1 oz. orange juice

1. Fill mixing glass with ice
2. Add gin, apricot brandy and orange juice
3. Shake
4. Strain into a chilled cocktail glass

GOLDEN DREAM

2 oz. Galliano
1 oz. white crème de
cacao
1 oz. cream
½ oz. orange juice
dash triple sec

1. Fill mixing glass with ice
2. Add Galliano, crème de cacao, cream, orange juice and triple sec
3. Shake
4. Pour into a chilled highball glass
5. Add ice

GOLDEN FIZZ

1 oz. gin
2 oz. sour mix
1 egg yolk
1 oz. club soda

1. Fill mixing glass with ice
2. Add gin, sour mix and egg yolk
3. Shake
4. Strain into a Collins glass filled with ice
5. Top with club soda

GOLDEN GATE

$\frac{3}{4}$ oz. light rum
 $\frac{3}{4}$ oz. gin
 $\frac{1}{2}$ oz. lemon juice
 $\frac{1}{2}$ oz. white crème de cacao
1 tsp. 151-proof rum
dash Falernum

1. Fill mixing glass with ice
2. Add light rum, gin, lemon juice, white crème de cacao, 151-proof rum and Falernum
3. Shake
4. Strain into a rocks glass filled with ice
5. Garnish with an orange slice

GOLDEN LEMONADE

$\frac{1}{2}$ cup sugar
1 cup fresh lemon juice
2 cups gold tequila

1. In a small saucepan, combine sugar with $\frac{1}{2}$ cup water
2. Bring to a boil (over medium flame), stirring so that sugar is dissolved
3. Boil for one minute
4. Remove from heat
5. Add $\frac{1}{2}$ cup cold water to mixture
6. Cool to room temperature
7. Stir in lemon juice
8. Combine lemon syrup and tequila in a pitcher
9. Stir well
10. Add ice
11. Serve in Collins glasses filled with ice

GOLDEN MARGARITA

2 oz. gold tequila

1 oz. curaçao

$\frac{3}{4}$ oz. lime juice

1. Fill mixing glass with 2 oz. crushed ice, gold tequila, curaçao and lime juice
2. Shake
3. Pour into a rocks glass (rim may be frosted with salt, if desired, before pouring drink into glass)
4. Garnish with a slice of lime

GOLDEN SCREW

1½ oz. vodka

dash Angostura bitters

orange juice

1. Fill a highball glass with ice
2. Add vodka and bitters
3. Fill with orange juice
4. Stir

GOLDEN SLIPPER

1 oz. apricot brandy

1 oz. yellow Chartreuse

1 egg yolk

1. Fill mixing glass with ice
2. Add apricot brandy, yellow Chartreuse and the egg yolk
3. Shake well
4. Strain into a chilled cocktail glass

GOLF

2 oz. gin

1 oz. dry vermouth

2 dashes Angostura
bitters

1. Fill mixing glass with ice
2. Add gin, dry vermouth and bitters
3. Stir
4. Strain into a chilled cocktail glass
5. Garnish with an olive

GOOD AND PLENTY

¾ oz. ouzo

¾ oz. anisette

Pour ouzo and anisette into a brandy snifter or a liqueur glass

GORILLA PUNCH

1 oz. vodka

½ oz. blue curaçao

2 oz. orange juice

2 oz. pineapple juice

1. Fill mixing glass with ice
2. Add vodka, blue curaçao, orange juice and pineapple juice
3. Shake
4. Strain into a Collins glass filled with ice
5. Garnish with a cherry

GRADEAL SPECIAL

1½ oz. light rum

¾ oz. apricot brandy

¾ oz. gin

1 tsp. sugar syrup

1. Fill mixing glass with ice
2. Add light rum, apricot brandy, gin and sugar syrup
3. Shake
4. Strain into a chilled cocktail glass

GRAND APPLE

1 oz. apple brandy

½ oz. cognac

½ oz. Grand Marnier

1. Fill mixing glass with ice
2. Add apple brandy, cognac and Grand Marnier
3. Stir
4. Strain into a rocks glass
5. Garnish with a lemon twist

GRAND OCCASION

1½ oz. light rum
½ oz. Grand Marnier
½ oz. white crème de cacao
1 tbsp. lemon juice

1. Fill mixing glass with ice
2. Add light rum, Grand Marnier, white crème de cacao and lemon juice
3. Shake well
4. Strain into a chilled cocktail glass

GRAND PASSION

2 oz. gin
1 oz. passion fruit nectar
2 dashes Angostura bitters

1. Fill mixing glass with ice
2. Add gin, passion fruit nectar and bitters
3. Shake well
4. Strain into a chilled cocktail glass

GRAND SLAM

1½ oz. Swedish Punsch
¾ oz. dry vermouth
¾ oz. sweet vermouth

1. Fill mixing glass with ice
2. Add Swedish Punsch, dry vermouth and sweet vermouth
3. Stir
4. Strain into a chilled cocktail glass

GRAPE CRUSH

1 oz. vodka
½ oz. Chambord
2 oz. sour mix
1 oz. cranberry juice cocktail
7-Up

1. Fill mixing glass with ice
2. Add vodka, Chambord, sour mix and cranberry juice
3. Shake
4. Strain into a highball glass filled with ice
5. Top with 7-Up

GRAPEFRUIT HIGHBALL

1½ oz. light rum
6 oz. grapefruit juice

1. Fill a highball glass with ice
2. Add light rum and grapefruit juice
3. Stir

GRAPESHOT

1½ oz. tequila
½ oz. curaçao
1 oz. grape juice

1. Fill mixing glass with ice
2. Add tequila, curaçao and grape juice
3. Shake
4. Strain into a chilled cocktail glass

GRAPE VINE

1½ oz. gin
2 oz. grape juice
1 oz. lemon juice
dash grenadine

1. Fill a rocks glass with ice
2. Add gin, grape juice, lemon juice and grenadine
3. Stir well

GRASSHOPPER

1 oz. green crème de menthe
1 oz. white crème de cacao
1 oz. light cream

1. Fill mixing glass with ice
2. Add green crème de menthe, white crème de cacao and cream
3. Shake
4. Strain into a chilled cocktail glass

GRASS IS GREENER

1½ oz. light rum
¾ oz. green crème de menthe
¾ oz. lemon juice

1. Fill mixing glass with ice
2. Add light rum, green crème de menthe and lemon juice
3. Shake
4. Strain into a chilled champagne glass

GRATEFUL DEAD

¼ oz. vodka
¼ oz. rum
¼ oz. tequila
¼ oz. triple sec
¼ oz. Chambord
cola (to taste)

1. Fill mixing glass with ice
2. Add all ingredients
3. Shake
4. Strain into a rocks glass filled with ice

GREAT DANE

1 oz. aquavit
½ oz. Peter Heering (or other cherry brandy)
½ oz. cranberry juice cocktail
1 dash orange bitters

1. Fill mixing glass with ice
2. Add aquavit, Peter Heering (cherry brandy), cranberry juice and orange bitters
3. Shake
4. Strain into a chilled cocktail glass

GREAT SECRET

2 oz. gin
½ oz. Lillet
dash Angostura bitters

1. Fill mixing glass with ice
2. Add gin, Lillet and bitters
3. Shake
4. Strain into a chilled cocktail glass
5. Garnish with an orange slice

GREEN DRAGON

2 oz. Russian vodka
1 oz. green Chartreuse

1. Fill mixing glass with ice
2. Add vodka and green Chartreuse
3. Shake
4. Strain into a chilled cocktail glass

GREEN EYE-OPENER

1½ oz. vodka
dash Rose's lime juice
2 oz. orange juice
dash blue curaçao
dash triple sec

1. Fill mixing glass with ice
2. Add vodka, Rose's lime juice, orange juice, blue curaçao and triple sec
3. Shake
4. Pour into a highball glass
5. Garnish with a celery stalk, including the leafy part

(Courtesy of Sign of the Dove, New York City)

GREEN FIRE

1½ oz. gin
2 tsp. green crème de menthe
2 tsp. kummel

1. Fill mixing glass with ice
2. Add gin, green crème de menthe and kummel
3. Shake
4. Strain into a highball glass
5. Add ice

GREEN HORNET

1½ oz. brandy
½ oz. green crème de menthe

1. Fill a rocks glass with ice
2. Add brandy and crème de menthe
3. Stir

GREEN LIZARD (SHOOTER)

1 oz. green Chartreuse
½ oz. 151-proof rum

1. Combine in a mixing glass filled with ice
2. Strain into a shot glass

GREEN ROOM

1 oz. brandy
1½ oz. dry vermouth
2 dashes of curaçao

1. Fill mixing glass with ice
2. Add brandy, dry vermouth and curaçao
3. Shake
4. Strain into a chilled cocktail glass

GRENADIER

2 oz. brandy
1 oz. ginger brandy
dash ground ginger
1 tsp. sugar syrup

1. Fill mixing glass with ice
2. Add brandy, ginger brandy, ginger and sugar syrup
3. Stir
4. Strain into a chilled cocktail glass

GREYHOUND

1½ oz. vodka
6 oz. grapefruit juice

1. Fill a highball glass with ice
2. Add vodka and grapefruit juice
3. Stir

GROG

2 oz. Jamaican rum
1 sugar cube
1 tbsp. lemon juice
3 cloves
1 cinnamon stick

1. Combine all ingredients in a large mug
2. Add boiling water
3. Stir drink so that the sugar dissolves
4. Garnish with a lemon twist

GROUND ZERO

**¾ oz. peppermint
schnapps**

¾ oz. bourbon

¾ oz. vodka

½ oz. Kahlúa

1. Fill mixing glass with ice
2. Add peppermint schnapps, bourbon, vodka and Kahlúa
3. Shake
4. Strain into a sour glass
5. Add ice

GYPSY

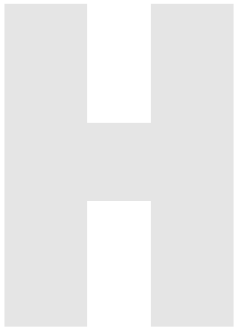
2 oz. vodka

½ oz. Bénédictine

1 tsp. lemon juice

1 tsp. orange juice

1. Fill mixing glass with ice
2. Add vodka, Bénédictine, lemon juice and orange juice
3. Shake
4. Strain into a rocks glass filled with ice



HAIRY NAVEL

¾ oz. peach schnapps

¾ oz. vodka

6 oz. orange juice

1. Fill a highball glass with ice
2. Add peach schnapps, vodka and orange juice
3. Stir

HALLEY'S COMFORT

**1½ oz. Southern
Comfort**

**1½ oz. peach schnapps
club soda**

1. Fill a rocks glass with ice
2. Add Southern Comfort and peach schnapps
3. Stir
4. Fill with club soda

HAMMERHEAD

1 oz. gold rum

1 oz. amaretto

1 oz. curaçao

**1 or 2 dashes Southern
Comfort**

1. Fill mixing glass with ice
2. Add rum, amaretto, curaçao and Southern Comfort
3. Shake
4. Strain into a chilled cocktail glass

THE HAPPY FELLER (SHOOTER)

**3 oz. Finlandia or
Absolut vodka**
1 oz. Framboise
1 oz. Cointreau
dash Rose's lime juice

**(MAKES APPROXIMATELY 3
SHOTS)**

1. Fill mixing glass with ice
2. Add vodka, Framboise, Cointreau and lime juice
3. Stir
4. Strain into shot glasses

HARBOR LIGHT

$\frac{3}{4}$ oz. Metaxa
 $\frac{3}{4}$ oz. Galliano

Pour Metaxa and Galliano into a brandy snifter or a liqueur glass

HARLEM COCKTAIL

1½ oz. gin
1 oz. pineapple juice
 **$\frac{1}{2}$ tsp. maraschino
liqueur**

1. Fill mixing glass with ice
2. Add gin, pineapple juice and maraschino liqueur
3. Shake
4. Strain into a chilled cocktail glass
5. Garnish with 2 pineapple chunks (skewer on a toothpick and balance across the rim of the glass)

HARPER'S FERRY

1½ oz. dry vermouth
**1 tbsp. Southern
Comfort**
1 tbsp. light rum
1 tbsp. curaçao

1. Fill mixing glass with ice
2. Add dry vermouth, Southern Comfort, light rum and curaçao
3. Shake
4. Strain into a chilled cocktail glass

HARVARD

1 oz. brandy
1 oz. sweet vermouth
 $\frac{1}{4}$ oz. lemon juice
dash sugar syrup
2 dashes Angostura
bitters

1. Fill mixing glass with ice
2. Add brandy, sweet vermouth, lemon juice, sugar syrup and bitters
3. Shake
4. Strain into a chilled cocktail glass

HARVEY WALLBANGER

1½ oz. vodka
4 oz. orange juice
 $\frac{1}{2}$ oz. Galliano

1. Fill a Collins glass with ice
2. Add vodka and orange juice
3. Stir well
4. Float Galliano on top

HAVANA CLUB

1½ oz. light rum
1 tbsp. dry vermouth

1. Fill mixing glass with ice
2. Add rum and dry vermouth
3. Shake
4. Strain into a chilled cocktail glass

HAWAIIAN COCKTAIL

2 oz. gin
 $\frac{1}{2}$ oz. triple sec
1 tbsp. pineapple juice

1. Fill mixing glass with ice
2. Add gin, triple sec and pineapple juice
3. Shake
4. Strain into a chilled cocktail glass

HAWAIIAN EYE

1½ oz. bourbon
1 oz. Kahlúa
1 oz. heavy cream
½ oz. vodka
½ oz. banana liqueur
1 tsp. Pernod
1 egg white

1. In a blender, combine 3 oz. cracked ice with all ingredients
2. Blend at high speed for 15 seconds
3. Pour straight into a chilled highball glass
4. Garnish with a cherry and a pineapple slice

HAWAIIAN ORANGE BLOSSOM

1½ oz. gin
1 oz. curaçao
2 oz. orange juice
1 oz. pineapple juice

1. Fill mixing glass with ice
2. Add gin, curaçao, orange juice and pineapple juice
3. Shake
4. Strain into a sour glass
5. Garnish with an orange slice

HAWAIIAN PUNCH (SHOOTER)

¼ oz. crème de almond
¼ oz. Southern Comfort
¼ oz. Smirnoff 100-proof vodka
¼ oz. pineapple juice

1. Fill mixing glass with ice
2. Add crème de almond, Southern Comfort, Smirnoff vodka and pineapple juice
3. Shake
4. Strain into a rocks glass

HENNESSEY MARTINI

1¾ oz. Hennessy
splash lemon juice

1. Fill mixing glass with ice
2. Add Hennessy and lemon juice
3. Shake
4. Strain into a chilled martini glass
5. Garnish with a lemon twist

HENRY MORGAN'S GROG

1½ oz. blended whiskey
1 oz. Pernod
½ oz. dark rum
1 oz. heavy cream
ground nutmeg

1. Half fill mixing glass with cracked ice
2. Add whiskey, Pernod, dark rum and heavy cream
3. Shake
4. Pour into a chilled rocks glass
5. Sprinkle top with ground nutmeg

HIGH JAMAICAN WIND

1½ oz. Myers's rum
½ oz. Kahlúa
cream

1. Fill a rocks glass with ice
2. Add Myers's dark rum and Kahlúa
3. Float cream on top

HIGHLAND FLING

1½ oz. scotch
½ oz. sweet vermouth
2–3 dashes orange
bitters

1. Fill mixing glass with ice
2. Add scotch, sweet vermouth and orange bitters
3. Shake
4. Strain into a chilled cocktail glass
5. Garnish with an olive

HIGH ROLLER

1½ oz. vodka
¾ oz. Grand Marnier
4 oz. orange juice
a few drops grenadine

1. Fill mixing glass with ice
2. Add vodka, Grand Marnier and orange juice
3. Shake
4. Strain into a rocks glass
5. Add ice
6. Add a few drops of grenadine to top

HOFFMAN HOUSE

1½ oz. gin
½ oz. dry vermouth
2 dashes orange bitters

1. Fill mixing glass with ice
2. Add gin, dry vermouth and orange bitters
3. Shake
4. Strain into a chilled cocktail glass
5. Garnish with an olive

HOLLYWOOD TEA

½ oz. vodka
½ oz. gin
½ oz. rum
½ oz. tequila
½ oz. triple sec
1 oz. sour mix
7-Up

1. Fill mixing glass with ice
2. Add vodka, gin, rum, tequila, triple sec and sour mix
3. Shake
4. Strain into a rocks glass filled with ice
5. Top with 7-Up

HOMECOMING

1½ oz. amaretto
1½ oz. Bailey's Original
Irish Cream

1. Fill mixing glass with ice
2. Add amaretto and Bailey's
3. Shake
4. Strain into a chilled cocktail glass

HONEY BEE

½ oz. honey
2½ oz. dark rum
½ oz. lemon juice

1. Fill mixing glass with ice
2. Add honey, dark rum and lemon juice
3. Shake
4. Strain into a chilled cocktail glass

HONEYMOON

¾ oz. apple brandy
¾ oz. Bénédictine
1 oz. lemon juice
2 dashes triple sec

1. Fill mixing glass with ice
2. Add apple brandy, Bénédictine, lemon juice and triple sec
3. Shake
4. Strain into a chilled cocktail glass

HONOLULU LULU

1 oz. gin
1 oz. Bénédictine
1 oz. maraschino liqueur

1. Fill mixing glass with ice
2. Add gin, Bénédictine and maraschino liqueur
3. Stir
4. Strain into a chilled cocktail glass

HOOPLA

¾ oz. brandy
¾ oz. Cointreau
¾ oz. Lillet
¾ oz. lemon juice

1. Fill mixing glass with ice
2. Add brandy, Cointreau, Lillet and lemon juice
3. Shake
4. Strain into a chilled cocktail glass

HOOT MON

1½ oz. scotch
¾ oz. sweet vermouth
1 tsp. Bénédictine

1. Fill mixing glass with ice
2. Add scotch, sweet vermouth and Bénédictine
3. Stir
4. Strain into a chilled cocktail glass
5. Garnish with a twist of lemon

HOP TOAD

1 oz. light rum
1 oz. apricot brandy
1 oz. lime juice

1. Fill mixing glass with ice
2. Add light rum, apricot brandy and lime juice
3. Shake
4. Strain into a chilled cocktail glass

HORSE'S NECK

2 oz. blended whiskey
ginger ale
1 lemon, peeled

1. Peel lemon in one strip, creating a spiral effect
2. Set peel aside
3. Pour blended whiskey into a Collins glass
4. Add ice
5. Drop in the lemon peel as a garnish

6. Top with ginger ale
7. Add a few drops of the fresh lemon juice

HOT APPLE PIE

1½ oz. Tuaca liqueur
hot apple cider

1. Pour Tuaca into a mug
2. Fill with hot apple cider

HOT BRICK

⅓ oz. whiskey
pinch cinnamon
pinch sugar
⅓ oz. hot water
small pat butter

1. Fill mug with whiskey, cinnamon and sugar
2. Add hot water
3. Float butter on top to melt

HOT BUTTERED RUM

8 oz. apple cider
6 whole cloves
1 cinnamon stick
½ oz. lemon juice
2 oz. dark rum
1 tsp. butter

1. Pour apple cider, cloves, cinnamon stick and lemon juice into a small saucepan
2. Bring to a boil
3. Pour into a mug
4. Add rum
5. Top with butter

HOT COCONUT COFFEE

1 oz. Malibu liqueur
hot coffee

1. Pour Malibu into a coffee mug
2. Fill with hot coffee
3. Top with whipped cream, if desired

HOT PANTS

1½ oz. tequila
¾ oz. peppermint
schnapps
1 tbsp. grapefruit juice
½ tsp. grenadine

1. Fill mixing glass with ice
2. Add tequila, peppermint schnapps, grapefruit juice and grenadine
3. Shake
4. Pour into a rocks glass

(*Note:* You may frost the rim of the rocks glass with salt before pouring the drink in, if desired.)

HOT PEPPERMINT PATTY

1 oz. peppermint
schnapps
½ oz. dark crème de
cacao
1 tsp. green crème de
menthe
1 packet instant hot
chocolate mix
hot water
whipped cream

1. Pour peppermint schnapps and crème de menthe into a coffee mug
2. Add hot chocolate mix
3. Stir until dissolved
4. Fill almost to the top with boiling water
5. Stir
6. Top with whipped cream and crème de menthe

HOT RUM

2 sugar cubes
4 oz. light rum
1½ tsp. lemon juice
hot water

1. In a mug, dissolve the sugar cubes in a small amount of hot water
2. Add rum and lemon juice
3. Fill with hot water
4. Stir
5. Sprinkle cinnamon on top

HOT RUM TODDY

1½ oz. Jamaican dark
rum
1 tsp. sugar
3 cloves
dash cinnamon
1 lemon slice
hot water
dash ground nutmeg

1. Add rum, sugar, cloves, cinnamon and lemon slice to a large mug
2. Fill with hot water
3. Sprinkle top with nutmeg

HOT SHOTS (SHOOTER)

½ oz. vodka
½ oz. peppermint
schnapps
few drops Tabasco
sauce

1. Pour vodka and peppermint schnapps into a shot glass
2. Top with a few drops of Tabasco sauce

HOT TODDY

1 oz. bourbon
4 oz. boiling water
1 tsp. sugar
3 whole cloves
1 cinnamon stick
1 lemon slice, thinly
sliced

1. Put sugar, cloves, cinnamon stick and lemon slice into a heat-resistant mug
2. Add 1 oz. boiling water
3. Stir
4. Let stand for 5 minutes
5. Add bourbon and 3 oz. boiling water
6. Stir well
7. Sprinkle with ground nutmeg

HOUSTON HURRICANE

1 oz. blended whiskey
1 oz. gin
1 oz. white crème de
menthe
3 tbsp. lemon juice

1. Fill mixing glass with ice
2. Add blended whiskey, gin, white
crème de menthe and lemon juice
3. Shake
4. Strain into a chilled cocktail glass

HUDSON BAY

1 oz. gin
 $\frac{1}{2}$ oz. cherry brandy
1 tbsp. orange juice
 $1\frac{1}{2}$ tsp. lime juice
 $1\frac{1}{2}$ tsp. 151-proof rum

1. Fill mixing glass with ice
2. Add gin, cherry brandy, orange juice
and lime juice and 151-proof rum
3. Shake
4. Strain into a chilled cocktail glass

HULA-HULA

2 oz. gin
1 oz. orange juice
dash curaçao

1. Fill a rocks glass with ice
2. Add gin, orange juice and curaçao
3. Stir

HUNDRED PERCENT

$1\frac{1}{2}$ oz. Swedish Punsch
1 tsp. lemon juice
1 tsp. orange juice
dash of grenadine

1. Fill mixing glass with ice
2. Add Swedish Punsch, lemon juice,
orange juice and grenadine
3. Shake
4. Strain into a sour glass
5. Add ice

HUNTER'S COCKTAIL

1½ oz. rye whiskey
½ oz. cherry brandy

1. Fill a rocks glass with ice
2. Add rye and cherry brandy
3. Stir
4. Garnish with a cherry

HUNTINGTON SPECIAL

1½ oz. gin
½ oz. lemon juice
1 tsp. grenadine

1. Fill mixing glass with ice
2. Add gin, lemon juice and grenadine
3. Shake
4. Strain into a rocks glass filled with ice

HUNTRESS COCKTAIL

¾ oz. bourbon
¾ oz. cherry liqueur
1 tsp. triple sec
1 oz. cream

1. Fill mixing glass with ice
2. Add bourbon, cherry liqueur, triple sec and cream
3. Shake
4. Strain into a chilled cocktail glass

HURRICANE

1 oz. light rum
1 oz. gold rum
½ oz. passion fruit syrup
½ oz. fresh lime juice

1. Fill mixing glass with ice
2. Add light rum, gold rum, passion fruit syrup and lime juice
3. Shake
4. Strain into a chilled cocktail glass



ICEBALL

1½ oz. gin
¾ oz. white crème de
menthe
¾ oz. sambuca
2–3 tsp. cream

1. In a blender, add 3 oz. crushed ice, gin, white crème de menthe, sambuca and cream
2. Blend at medium speed for about 15 seconds, until smooth
3. Pour into a goblet or a wineglass

THE ICEBERG

2 oz. vodka
1 tsp. Pernod

1. Fill mixing glass with ice
2. Add vodka and Pernod
3. Shake
4. Strain into a chilled cocktail glass

ICE PALACE

1 oz. light rum
½ oz. Galliano
½ oz. apricot brandy

1. Fill mixing glass with ice
2. Add light rum, Galliano, apricot brandy, pineapple juice and lemon juice

2 oz. pineapple juice
¼ oz. lemon juice

3. Shake
4. Strain into a Collins glass
5. Add ice
6. Garnish with a cherry and an orange slice

ICHBIEN

2 oz. apple brandy
1 oz. curaçao
1 egg yolk
2 oz. milk or cream

1. Fill mixing glass with ice
2. Add apple brandy, curaçao, egg yolk and cream
3. Shake
4. Strain into a chilled sour glass

IDEAL

2 oz. gin
½ oz. sweet vermouth
1 tbsp. grapefruit juice
3 dashes maraschino liqueur

1. Fill mixing glass with ice
2. Add gin, sweet vermouth, grapefruit juice and maraschino liqueur
3. Shake
4. Strain into a chilled cocktail glass

IGUANA

½ oz. vodka
½ oz. tequila
¼ oz. Kahlúa
1½ oz. sour mix

1. Fill mixing glass with ice
2. Add vodka, tequila, Kahlúa and sour mix
3. Shake
4. Strain into a chilled cocktail glass
5. Garnish with a lime slice

IL MAGNIFICO

1 oz. Tuaca
1 oz. curaçao
1 oz. cream

1. In a blender with 3 oz. cracked ice, add Tuaca, curaçao and cream
2. Blend at low speed for a few seconds, until smooth
3. Pour into a chilled cocktail glass

IMPERIAL FIZZ

1 oz. bourbon
 $\frac{1}{2}$ oz. lemon juice
 $\frac{1}{2}$ tsp. sugar
chilled champagne

1. Fill mixing glass with ice
2. Add bourbon, lemon juice and sugar
3. Shake
4. Strain into a chilled champagne glass
5. Fill with chilled champagne

INCOME TAX

1 oz. gin
1 tsp. dry vermouth
1 tsp. sweet vermouth
 $\frac{1}{2}$ oz. orange juice
2–3 dashes Angostura
bitters

1. Fill mixing glass with ice
2. Add gin, dry vermouth, sweet vermouth, orange juice and bitters
3. Shake
4. Strain into a rocks glass filled with ice

INDIAN SUMMER (SHOOTER)

1 oz. vodka
1 oz. Kahlúa
2 oz. pineapple juice

(WILL FILL TWO 2-OZ. SHOT
GLASSES)

1. Fill mixing glass with ice
2. Add vodka, Kahlúa and pineapple juice
3. Shake
4. Pour into shot glasses

INK STREET

1½ oz. blended whiskey

¾ oz. orange juice

¾ oz. lemon juice

1. Fill mixing glass with ice
2. Add blended whiskey, orange juice and lemon juice
3. Shake
4. Strain into a chilled cocktail glass
5. Garnish with an orange slice

THE INTERNATIONAL

1½ oz. cognac

1 tsp. vodka

2 tsp. anisette

**2 tsp. Cointreau (any
triple sec may be
substituted)**

1. Fill mixing glass with ice
2. Add cognac, vodka, anisette and Cointreau
3. Shake
4. Strain into a chilled cocktail glass

INTERNATIONAL STINGER

1½ oz. Metaxa

½ oz. Galliano

1. Fill a rocks glass with ice
2. Pour in Metaxa and Galliano
3. Stir

INTERPLANETARY PUNCH

24 oz. light rum

4 oz. dark rum

**8 oz. peppermint
schnapps**

1 qt. mango nectar

12 oz. cream

1 qt. orange juice

8 mint sprigs

1. Combine light rum, dark rum, peppermint schnapps, mango nectar, cream and orange juice in a large punch bowl
2. Stir well
3. Add a block of ice
4. Float mint sprigs, mango chunks and orange slices on top

- 1 fresh mango, cut into pieces
- 1 small orange, thinly sliced

- 5. For best results, refrigerate for one hour before serving

INVISIBLE MAN

- 2 oz. gin
- ½ oz. brandy
- ½ oz. triple sec
- 2 dashes orange juice
- ginger ale

- 1. Fill a highball glass with ice
- 2. Add gin, brandy, triple sec and orange juice
- 3. Fill with ginger ale
- 4. Stir

IRA COCKTAIL

- 1½ oz. Jameson Irish Whiskey
- 1 oz. Bailey's Original Irish Cream

- 1. Fill a rocks glass with ice
- 2. Add Jameson whiskey and Bailey's
- 3. Stir

IRISH

- 1½ oz. Irish whiskey
- 2 dashes curaçao
- 2 dashes Pernod
- dash maraschino liqueur

- 1. Fill mixing glass with ice
- 2. Add Irish whiskey, curaçao, Pernod and maraschino liqueur
- 3. Stir
- 4. Strain into a chilled cocktail glass
- 5. Garnish with a lemon twist

IRISH COFFEE

- 1½ oz. Irish whiskey
- hot coffee

- 1. Pour Irish whiskey into a coffee mug
- 2. Fill with hot coffee
- 3. Top with whipped cream, if desired

IRISH COW

**4½ oz. Bailey's Original
Irish Cream**

4½ oz. milk

1. Combine Bailey's and milk in a small saucepan
2. Warm at a low heat
3. Pour into a mug
4. Sprinkle nutmeg on top, if desired

IRISH FIX

2 oz. Irish whiskey

½ oz. Irish Mist

1 oz. pineapple juice

½ oz. lemon juice

½ tsp. sugar syrup

1. Fill mixing glass with ice
2. Add Irish whiskey, Irish Mist, pineapple juice, lemon juice and sugar syrup
3. Shake
4. Strain into a rocks glass filled with ice
5. Garnish with a lemon slice

IRISH SPRING

1 oz. Irish whiskey

½ oz. peach brandy

1 oz. orange juice

1 oz. sour mix

1. Fill a Collins glass with ice
2. Add Irish whiskey, peach brandy, orange juice and sour mix
3. Stir well
4. Garnish with a cherry and an orange slice

IRISH WHISKEY AND SODA

1½ oz. Irish whiskey

6 oz. club soda

1. Fill a highball glass with ice
2. Add Irish whiskey and club soda
3. Stir gently

IRISH WHISKEY COCKTAIL

2 oz. Irish whiskey
½ tsp. triple sec
½ tsp. anis
¼ tsp. maraschino
liqueur
dash Angostura bitters

1. Fill mixing glass with ice
2. Add Irish whiskey, triple sec, anis, maraschino and bitters
3. Shake
4. Strain into a chilled cocktail glass
5. Garnish with an olive

ISRAELI COFFEE

2 oz. Sabra liqueur
hot coffee

1. Pour Sabra into a coffee mug
2. Fill with hot coffee
3. Top with whipped cream, if desired

ITALIAN COFFEE

1½ oz. Galliano
hot coffee

1. Pour Galliano into a coffee mug
2. Fill with hot coffee
3. Top with whipped cream, if desired

ITALIAN DELIGHT

1 oz. amaretto
½ oz. orange juice
1½ oz. cream

1. Fill mixing glass with ice
2. Add amaretto, orange juice and cream
3. Shake
4. Strain into a chilled cocktail glass
5. Garnish with a cherry

ITALIAN STALLION

1½ oz. bourbon
½ oz. sweet vermouth
½ oz. Campari
1–2 dashes Angostura
bitters

1. Fill mixing glass with ice
2. Add bourbon, sweet vermouth, Campari and bitters
3. Stir
4. Strain into a chilled cocktail glass
5. Garnish with a lemon twist

ITALIAN STINGER

1½ oz. brandy
½ oz. Galliano

1. Fill mixing glass with ice
2. Add brandy and Galliano
3. Stir
4. Strain into a rocks glass filled with ice

ITALIAN SURFER

1 oz. Malibu
1 oz. amaretto
½ oz. pineapple juice
½ oz. cranberry juice

1. Fill mixing glass with ice
2. Add Malibu, amaretto, pineapple juice and cranberry juice
3. Shake
4. Strain into a rocks glass

IXTAPA

2 oz. Kahlúa
¾ oz. tequila

1. Fill mixing glass with ice
2. Add Kahlúa and tequila
3. Stir
4. Strain into a chilled cocktail glass

J

JACK-IN-THE-BOX

1½ oz. applejack
1 oz. pineapple juice
1½ tsp. lemon juice
3 dashes Angostura
bitters

1. Fill mixing glass with ice
2. Add applejack, pineapple juice, lemon juice and bitters
3. Shake
4. Strain into a chilled cocktail glass

JACK ROSE

1½ oz. applejack
¾ oz. sour mix
½ oz. grenadine

1. Fill mixing glass with ice
2. Add applejack, sour mix and grenadine
3. Shake
4. Strain into a sour glass
5. Add ice

JACK WITHERS

¾ oz. gin
¾ oz. dry vermouth

1. Fill mixing glass with ice
2. Add gin, dry vermouth, sweet vermouth and orange juice

¾ oz. sweet vermouth

½ oz. orange juice

3. Stir

4. Strain into a chilled cocktail glass

JADE

1½ oz. gold rum

½ oz. lime juice

**½ tsp. green crème de
menthe**

1 tsp. sugar syrup

½ tsp. curaçao

1. Fill mixing glass with ice

2. Add gold rum, lime juice, green crème de menthe, sugar syrup and curaçao

3. Shake

4. Strain into a rocks glass filled with ice

5. Garnish with a lime slice

JAMAICA COOLER

2¼ oz. dark rum

**1 tsp. superfine
granulated sugar**

½ oz. lemon juice

2 dashes orange bitters

7-Up

1. In a goblet or large wineglass, dissolve the sugar in the dark rum

2. Add lemon juice and bitters

3. Add 4 or 5 ice cubes

4. Fill with 7-Up

5. Stir

JAMAICA GINGER

2 oz. dark rum

¾ oz. grenadine

3 dashes curaçao

**3 dashes maraschino
liqueur**

dash Angostura bitters

1. Fill mixing glass with ice

2. Add dark rum, grenadine, curaçao, maraschino liqueur and bitters

3. Shake

4. Strain into a chilled cocktail glass

JAMAICAN

1 oz. Jamaican rum
1 oz. Kahlúa
1 oz. lime juice
dash Angostura bitters
7-Up

1. Fill mixing glass with ice
2. Add rum, Kahlúa, lime juice and bitters
3. Shake
4. Strain into a Collins glass
5. Add ice
6. Top with 7-Up

JAMAICAN COFFEE

(see Calypso)

JAMAICAN HOP

1 oz. coffee liqueur
1 oz. light cream
1 oz. crème de cacao

1. Fill mixing glass with ice
2. Add coffee liqueur, light cream and crème de cacao
3. Shake well
4. Strain into a cocktail glass

JAMAICAN MILK SHAKE

2 oz. bourbon
1½ oz. Jamaican rum
(dark)
1½ oz. milk or cream

1. Fill blender with 3 oz. cracked ice
2. Add bourbon, Jamaican rum and milk or cream
3. Blend at low speed, until smooth
4. Pour into a rocks glass

JAMAICAN WIND

1½ oz. Myers's dark rum
½ oz. Kahlúa

1. Fill a rocks glass with ice
2. Add Myers's rum, then Kahlúa
3. Stir

JANET STANDARD

2 oz. brandy
dash Angostura bitters
1 tsp. orgeat syrup

1. Put one ice cube in the bottom of a chilled cocktail glass
2. Add brandy, bitters and orgeat syrup
3. Stir
4. Garnish with a twist of lemon

JAPANESE FIZZ

2 oz. blended whiskey
¾ oz. port
½ oz. lemon juice
1 tsp. sugar
club soda

1. Fill mixing glass with ice
2. Add whiskey, port, lemon juice and sugar
3. Shake
4. Pour into a chilled highball glass
5. Add ice
6. Fill with club soda
7. Garnish with an orange slice

JAVA COOLER

1 oz. gin
½ oz. lime juice
3 dashes bitters
tonic water

1. Fill a highball glass with ice
2. Add gin, lime juice and bitters
3. Stir
4. Fill with tonic water
5. Stir again

JAWBREAKER (SHOOTER)

1 oz. cinnamon
schnapps
 $\frac{1}{2}$ oz. Tabasco sauce

Pour cinnamon schnapps and Tabasco
into a shot glass

JELL-O SHOTS (SHOOTER)

cherry Jell-O brand
gelatin
1 cup boiling water
1 cup vodka

or

lime Jell-O brand gelatin
1 cup boiling water
1 cup tequila
3–4 ounces lime juice

1. In a bowl, add liquor and boiling water to gelatin
2. Stir until gelatin has dissolved
3. Chill to set
4. Serve in paper soufflé cups

JELLY BEAN

1 oz. anisette
1 oz. blackberry brandy

1. Pour anisette and blackberry brandy into a cordial glass or a rocks glass
2. Stir
3. Add ice, if desired

JEWEL

1 oz. gin
1 oz. sweet vermouth
1 tbs. green Chartreuse
2 dashes orange bitters

1. Fill mixing glass with ice
2. Add gin, sweet vermouth, green Chartreuse and orange bitters
3. Shake
4. Strain into a rocks glass filled with ice

JOBURG

1½ oz. light rum
1½ oz. Dubonnet
3 dashes orange bitters

1. Fill mixing glass with ice
2. Add rum, Dubonnet and orange bitters
3. Stir
4. Strain into a chilled cocktail glass
5. Garnish with a lemon twist

JOCKEY CLUB

1½ oz. gin
½ oz. lemon juice
¼ tsp. white crème de cacao
dash of Angostura bitters

1. Fill mixing glass with ice
2. Add gin, lemon juice, white crème de cacao and bitters
3. Shake
4. Strain into a chilled cocktail glass

JOE COLLINS

1½ oz. scotch
3 oz. sour mix
1 oz. club soda

1. Fill mixing glass with ice
2. Add scotch and sour mix
3. Shake
4. Strain into a Collins glass
5. Add ice
6. Top with club soda
7. Garnish with a cherry and an orange slice

JOHN COLLINS

2 oz. blended whiskey
3 oz. sour mix
1 oz. club soda

1. Fill mixing glass with ice
2. Add whiskey and sour mix
3. Shake

4. Strain into a Collins glass
5. Add ice
6. Top with club soda
7. Garnish with a cherry and an orange slice

JOHNNIE'S COCKTAIL

2 oz. sloe gin
 $\frac{3}{4}$ oz. Cointreau
1 tsp. anisette

1. Fill mixing glass with ice
2. Add sloe gin, Cointreau and anisette
3. Stir
4. Strain into a chilled cocktail glass

JOLLY RANCHER (SHOOTER)

$\frac{3}{4}$ oz. vodka
 $\frac{1}{4}$ oz. Midori melon
liqueur
 $\frac{1}{4}$ oz. peach schnapps
splash cranberry juice

1. Fill mixing glass with ice
2. Add vodka, Midori, peach schnapps and cranberry juice
3. Shake
4. Strain into a shot glass

JOLLY ROGER

1 oz. dark rum
1 oz. banana liqueur
2 oz. lemon juice

1. Fill mixing glass with ice
2. Add rum, banana liqueur and lemon juice
3. Shake
4. Strain into a goblet or large wineglass
5. Add ice

JUDGE, JR.

1 oz. gin
1 oz. light rum
 $\frac{3}{4}$ oz. lemon juice
dash grenadine

1. Fill mixing glass with ice
2. Add gin, rum, lemon juice and grenadine
3. Shake
4. Strain into a chilled cocktail glass

JUNGLE JIM

1 oz. vodka
1 oz. banana liqueur
1 oz. milk or cream

1. Fill mixing glass with ice
2. Add vodka, banana liqueur and milk or cream
3. Shake
4. Strain into a rocks glass
5. Add ice, if desired

JUNIPER BLEND

1 oz. cherry brandy
1 oz. gin
1 tsp. dry vermouth

1. Fill mixing glass with ice
2. Add cherry brandy, gin and dry vermouth
3. Shake
4. Strain into a chilled cocktail glass

JUPITER COCKTAIL

1½ oz. gin
 $\frac{1}{2}$ oz. dry vermouth
1 tsp. crème de violette
1 tsp. orange juice

1. Fill mixing glass with ice
2. Add gin, dry vermouth, crème de violette and orange juice
3. Shake
4. Strain into a chilled cocktail glass



KAHLÚA EGG CREAM

1 oz. Kahlúa
2 oz. milk
club soda

1. Fill a rocks glass with ice
2. Add Kahlúa
3. Add milk
4. Top with club soda
5. Stir

KAHLÚA TOREADOR

2 oz. brandy
1 oz. Kahlúa
½ an egg white

1. Fill mixing glass with ice
2. Add brandy, Kahlúa and egg white
3. Shake
4. Strain into a rocks glass filled with ice

KAMIKAZE

1 oz. vodka
1 oz. triple sec
1 oz. lime juice

1. Fill mixing glass with ice
2. Add vodka, triple sec and lime juice
3. Shake
4. Strain into a rocks glass filled with ice

KAMIKAZE (SHOOTER)

2 oz. vodka
½ oz. triple sec
¼ oz. Rose's lime juice

(MAKES ABOUT 2 SHOTS)

1. Fill mixing glass with ice
2. Add vodka, triple sec and lime juice
3. Shake
4. Strain into shot glasses

KANGAROO

1½ oz. vodka
1 oz. dry vermouth

1. Fill mixing glass with cracked ice
2. Add vodka and dry vermouth
3. Stir
4. Strain into a chilled cocktail glass

KAPPA COLADA

1 oz. brandy
1 oz. cream of coconut
2 oz. pineapple juice
syrup

(Note: 3 oz. Pina Colada mix
may be substituted for cream
of coconut and pineapple
syrup)

1. Fill mixing glass with ice
2. Add brandy, cream of coconut and
pineapple syrup
3. Shake
4. Strain into a Collins glass
5. Add ice
6. Garnish with a cherry and an orange
slice

KCB

1½ oz. gin
2 tsp. kirschwasser
3 drops apricot brandy
3 drops lemon juice

1. Fill mixing glass with ice
2. Add gin, kirschwasser, apricot brandy
and lemon juice
3. Shake
4. Strain into a chilled cocktail glass

KENTUCKY COCKTAIL

2 oz. bourbon
1 oz. pineapple juice

1. Fill mixing glass with ice
2. Add bourbon and pineapple juice
3. Shake
4. Strain into a chilled cocktail glass

KENTUCKY COFFEE

**1½ oz. Kentucky
bourbon**
hot coffee

1. Pour Kentucky bourbon into a coffee mug
2. Fill with hot coffee
3. Top with whipped cream, if desired

KENTUCKY COLONEL

1½ oz. bourbon
½ oz. Bénédictine

1. Fill mixing glass with ice
2. Add bourbon and Bénédictine
3. Shake
4. Strain into a rocks glass
5. Add ice
6. Garnish with a twist of lemon

KENTUCKY COOLER

1½ oz. bourbon
½ oz. rum
¼ oz. orange juice
¼ oz. lemon juice
dash grenadine

1. Fill mixing glass with ice
2. Add bourbon, rum, orange juice, lemon juice and grenadine
3. Shake
4. Strain into a chilled cocktail glass

KENTUCKY HAYRIDE

1 oz. whiskey
1 egg white
dash cream
½ oz. grenadine
club soda

1. Fill mixing glass with ice
2. Add whiskey, egg white, cream and grenadine
3. Shake
4. Strain into a highball glass
5. Fill with club soda, cream will slowly rise to top

KENTUCKY ORANGE BLOSSOM

1½ oz. bourbon
½ oz. triple sec
1 oz. orange juice

1. Fill mixing glass with ice
2. Add bourbon, triple sec and orange juice
3. Shake
4. Strain into a rocks glass filled with ice
5. Garnish with a twist of lemon

KERRY COOLER

2 oz. Irish whiskey
1½ oz. sherry
1 oz. orgeat syrup
1½ oz. lemon juice
1 oz. club soda

1. Fill mixing glass with ice
2. Add Irish whiskey, sherry, orgeat syrup and lemon juice
3. Shake
4. Strain into a highball glass
5. Add ice
6. Top with club soda
7. Garnish with a slice of lemon

KIALOA

1 oz. Kahlúa
1 oz. cream
½ oz. Mount Gay rum

1. Fill mixing glass with ice
2. Add Kahlúa, cream and Mount Gay rum
3. Strain into a rocks glass
4. Add ice

KILLER KOOL-AID

1½ oz. vodka
½ oz. peach schnapps
½ oz. amaretto
3 oz. cranberry juice cocktail

1. Fill a highball glass with ice
2. Layer ingredients
3. Do not stir

KING ALPHONSE

2 oz. Kahlúa
1 oz. cream

1. Pour Kahlúa into a cordial glass
2. Float cream on top

KINGDOM COME

¾ oz. gin
1½ oz. dry vermouth
1 tsp. white crème de menthe
1 tbsp. grapefruit juice

1. Fill shaker glass with ice
2. Add gin, dry vermouth, white crème de menthe and grapefruit juice
3. Shake
4. Strain into a rocks glass filled with about 4 oz. crushed ice

KING'S PEG

2½ oz. cognac
chilled brut champagne

1. Put several ice cubes into a wineglass
2. Add cognac
3. Fill with chilled champagne

KINGSTON

1½ oz. Jamaican rum
1 oz. gin
½ oz. lemon juice
½ oz. sugar syrup

1. Fill mixing glass with ice
2. Add Jamaican rum, gin, lemon juice and sugar syrup
3. Shake
4. Strain into a chilled cocktail glass

KIOKI COFFEE

¾ oz. brandy
¾ oz. Kahlúa
hot coffee

1. Pour brandy and Kahlúa into a coffee mug
2. Fill with hot coffee
3. Top with whipped cream, if desired

KIR

white wine
crème de cassis

(Note: Depending on the size of the wineglass, exact number of ounces may vary. In general, the proportion is 7 parts wine to 1 part crème de cassis.)

1. Fill wineglass $\frac{3}{4}$ with chilled white wine
2. Add a few drops of crème de cassis
3. Garnish with a twist of lemon

KIR ROYALE

**chilled champagne
Framboise (crème de
cassis may be
substituted)**

(Note: Depending on the size of the wineglass, exact number of ounces may vary. In general, the proportion is 7 parts champagne to 1 part Framboise or crème de cassis.)

1. Fill wineglass $\frac{3}{4}$ with chilled champagne
2. Add a few drops of Framboise or crème de cassis
3. Garnish with a twist of lemon

THE KISS

**1½ oz. vodka
½ oz. chocolate liqueur
¼ oz. cherry liqueur
¾ oz. heavy cream**

1. Fill mixing glass with ice
2. Add vodka, chocolate liqueur, cherry liqueur and cream
3. Shake
4. Strain into a chilled cocktail glass

KISS IN THE DARK

**¾ oz. gin
¾ oz. cherry brandy
¼ oz. dry vermouth**

1. Fill mixing glass with ice
2. Add gin, cherry brandy and dry vermouth
3. Shake
4. Strain into a chilled cocktail glass

KISS ME QUICK

2 oz. Pernod
1 tsp. Cointreau
2–3 dashes Angostura
bitters
1 oz. club soda

1. Fill a rocks glass with ice
2. Add Pernod, Cointreau and bitters
3. Stir
4. Top with club soda

KISS THE BOYS GOODBYE

1 oz. sloe gin
1 oz. brandy
 $\frac{1}{4}$ oz. lemon juice
 $\frac{1}{2}$ egg white

1. Fill mixing glass with ice
2. Add sloe gin, brandy, lemon juice and egg white
3. Shake
4. Strain into a chilled cocktail glass

KLONDIKE COOLER

1½ oz. blended whiskey
2 tbsp. orange rind
2–3 oz. fresh orange
juice
ginger ale

1. Fill a highball glass with ice
2. Add whiskey, orange rind and orange juice
3. Stir
4. Top with ginger ale

KNICKERBOCKER

2 oz. gin
 $\frac{1}{2}$ oz. dry vermouth
1 tsp. sweet vermouth

1. Fill mixing glass with ice
2. Add gin, dry vermouth and sweet vermouth
3. Shake
4. Strain into a chilled cocktail glass

KNOCKOUT

¾ oz. Southern Comfort

¾ oz. apricot brandy

¾ oz. sloe gin

¾ oz. orange juice

1. Fill a rocks glass with ice
2. Add Southern Comfort, apricot brandy, sloe gin and orange juice
3. Stir well

KREMLIN COCKTAIL

1 oz. vodka

1 oz. white crème de cacao

1 oz. cream

1. Fill mixing glass with ice
2. Add vodka, white crème de cacao and cream
3. Shake
4. Strain into a rocks glass filled with ice

KRETCHMA

1 oz. vodka

1 oz. white crème de cacao

1 tsp. lemon juice

3 drops grenadine

1. Fill mixing glass with ice
2. Add vodka, white crème de cacao, lemon juice and grenadine
3. Shake
4. Strain into a rocks glass filled with ice

KYOTO

1½ oz. gin

½ oz. dry vermouth

½ oz. apricot brandy

½ oz. triple sec

1. Fill mixing glass with ice
2. Add gin, dry vermouth, apricot brandy and triple sec
3. Shake
4. Strain into a rocks glass filled with ice
5. Garnish with a cherry



LADIES

2 oz. Canadian whiskey
2 dashes Pernod
2 dashes Angostura
bitters
2 dashes anisette

1. Fill mixing glass with ice
2. Add Canadian whiskey, Pernod, bitters and anisette
3. Shake
4. Strain into a chilled cocktail glass

LADY BE GOOD

1½ oz. brandy
¾ oz. white crème de
menthe
¾ oz. sweet vermouth

1. Fill mixing glass with ice
2. Add brandy, white crème de menthe and sweet vermouth
3. Shake
4. Strain into a chilled cocktail glass

LADYFINGER

1½ oz. gin
¾ oz. kirschwasser
¾ oz. cherry brandy

1. Fill mixing glass with ice
2. Add gin, kirschwasser and cherry brandy

3. Shake
4. Strain into a chilled cocktail glass

LAGER 'N' LIME

½ oz. Rose's lime juice
beer (preferably draft)

1. Pour cold beer into a beer glass or a beer mug
2. Add Rose's lime juice

LA JOLLA

1½ oz. brandy
½ oz. banana liqueur
1 tsp. orange juice
2 tsp. lemon juice

1. Fill mixing glass with ice
2. Add brandy, banana liqueur, orange juice and lemon juice
3. Shake
4. Strain into a chilled cocktail glass

LALLAH ROOKH

1½ oz. light rum
¾ oz. cognac
2 tsp. vanilla extract
1 tsp. sugar syrup
whipped cream

1. Fill mixing glass with cracked ice
2. Add light rum, cognac, vanilla extract and sugar syrup
3. Shake
4. Pour into a goblet or large wineglass
5. Top with whipped cream

LASKY

¾ oz. gin
¾ oz. Swedish Punsch
1 tbsp. grape juice

1. Fill mixing glass with ice
2. Add gin, Swedish Punsch and grape juice
3. Shake
4. Strain into a rocks glass filled with ice

LAST ROUND

1 oz. gin
1 oz. dry vermouth
2 dashes brandy
2 dashes Pernod

1. Fill mixing glass with ice
2. Add gin, dry vermouth, brandy and Pernod
3. Shake
4. Strain into a chilled cocktail glass

THE LAURA

1½ oz. bourbon
1 oz. sweet vermouth
½ oz. dry vermouth
½ oz. Campari
½ oz. Galliano

1. Fill mixing glass with ice
2. Add bourbon, sweet vermouth, dry vermouth, Campari and Galliano
3. Shake
4. Strain into a chilled cocktail glass
5. Garnish with a cherry

LAVA LAMP MARTINI

splash raspberry liqueur
splash honey
3 oz. vodka

1. Mix raspberry liqueur and honey in a shot glass
2. Fill mixing glass with ice
3. Add vodka
4. Shake
5. Strain into a martini glass
6. Spoon in raspberry liqueur and honey mixture

LAWHILL

1½ oz. blended whiskey
¼ oz. dry vermouth
2 tsp. orange juice
3 drops Pernod

1. Fill mixing glass with ice
2. Add blended whiskey, dry vermouth, orange juice, Pernod, maraschino and bitters

**3 drops maraschino
liqueur**
**3 dashes Angostura
bitters**

3. Shake
4. Strain into a rocks glass filled with ice

LEAP FROG

1½ oz. gin
½ oz. lemon juice
ginger ale

1. Fill a highball glass with ice
2. Add gin and lemon juice
3. Stir
4. Fill with ginger ale

LEAP YEAR

1½ oz. gin
½ oz. Grand Marnier
½ oz. sweet vermouth
1 tsp. lemon juice

1. Fill mixing glass with ice
2. Add gin, Grand Marnier, sweet vermouth and lemon juice
3. Stir
4. Strain into a chilled cocktail glass

LEAVE IT TO ME

1 oz. gin
½ oz. apricot brandy
½ oz. dry vermouth
3 dashes lemon juice
3 dashes grenadine

1. Fill mixing glass with ice
2. Add gin, apricot brandy, dry vermouth, lemon juice and grenadine
3. Shake
4. Strain into a chilled cocktail glass

ELECTRIC LEMONADE

½ oz. vodka
½ oz. gin
½ oz. light rum

1. Fill mixing glass with ice
2. Add vodka, gin, light rum, triple sec, tequila and sour mix

½ oz. triple sec
½ oz. tequila
2–3 oz. sour mix
7-Up

3. Shake
4. Pour into a Collins glass
5. Top with 7-Up

LEMONADE (MODERN)

1½ oz. sloe gin
1½ oz. sherry
2 oz. lemon juice
1 oz. sugar syrup
club soda

1. Fill mixing glass with ice
2. Add sloe gin, sherry, lemon juice and sugar syrup
3. Shake
4. Pour into a highball glass
5. Top with club soda
6. Garnish with a slice of lemon

LEMON DROP (SHOOTER)

½ oz. tequila, chilled
½ oz. vodka, chilled

1. Coat the inside of a shot glass with sugar (use a lemon slice to moisten the glass first)
2. Pour in tequila and vodka (preferably Premium brands)

LEPRECHAUN

2 oz. Irish whiskey
tonic water

1. Fill a rocks glass with ice
2. Add Irish whiskey
3. Fill with tonic water
4. Stir
5. Garnish with a twist of lemon

LEPRECHAUN'S LIBATION

1 oz. green crème de menthe

2½ oz. Old Bushmills Irish whiskey

1. Fill blender with 3½ oz. cracked ice
2. Add green crème de menthe and Old Bushmills Irish whiskey
3. Blend
4. Pour into a goblet or large wineglass

(Courtesy of Beach Grill, Westminster, Colorado)

LIBERTY COCKTAIL

1½ oz. apple brandy

¾ oz. light rum

¼ tsp. sugar syrup

1. Fill mixing glass with ice
2. Add apple brandy, light rum and sugar syrup
3. Stir
4. Strain into a chilled cocktail glass

LIEBFRAUMILCH

1 oz. white crème de cacao

1 oz. cream

½ oz. lime juice

1. Fill mixing glass with ice
2. Add white crème de cacao, cream and lime juice
3. Shake
4. Strain into a chilled cocktail glass

LILLET NOYAUX

1½ oz. Lillet

½ oz. gin

1 tsp. crème de noyaux

1. Fill mixing glass with ice
2. Add Lillet, gin and crème de noyaux
3. Shake
4. Strain into a chilled cocktail glass
5. Garnish with a twist of orange

LIMBO

2 oz. light rum
½ oz. banana liqueur
1 oz. orange juice

1. Fill mixing glass with ice
2. Add light rum, banana liqueur and orange juice
3. Shake
4. Strain into a chilled cocktail glass

LIME RICKEY

1½ oz. gin
½ oz. lime juice
club soda

1. Fill a highball glass with ice
2. Add gin, then lime juice
3. Fill with club soda
4. Stir gently
5. Garnish with a slice of lime

LINSTEAD

1½ oz. blended whiskey
1½ oz. pineapple juice
3 drops Pernod
4–5 drops lemon juice
3 dashes Angostura
bitters

1. Fill mixing glass with ice
2. Add blended whiskey, pineapple juice, Pernod, lemon juice and bitters
3. Shake
4. Strain into a rocks glass filled with ice
5. Garnish with a twist of lemon

LION TAMER (SHOOTER)

¾ oz. Southern Comfort
¼ oz. lime juice

1. Fill mixing glass with ice
2. Add Southern Comfort and lime juice
3. Stir
4. Strain into a chilled shot glass

LITTLE DEVIL

1 oz. gin
1 oz. gold rum
 $\frac{1}{2}$ oz. triple sec
 $\frac{1}{2}$ oz. lemon juice

1. Fill mixing glass with ice
2. Add gin, gold rum, triple sec and lemon juice
3. Stir
4. Strain into a chilled cocktail glass

LITTLE PRINCESS

1½ oz. light rum
1½ oz. sweet vermouth

1. Fill mixing glass with ice
2. Add light rum and sweet vermouth
3. Shake
4. Strain into a rocks glass filled with ice

LITTLE PURPLE MEN

1 oz. sambuca
1 oz. Chambord

Pour sambuca and Chambord into a brandy snifter

(*Note:* It has been reported that after consuming two of these drinks you'll start seeing little purple men.)

LIVE BAIT'S BLUE BIJOU

1¼ oz. light rum
1 oz. blue curaçao
3 oz. orange juice
3 oz. pineapple juice
3–4 drops Rose's lime juice

1. In blender, combine light rum, blue curaçao, orange juice, pineapple juice and Rose's lime juice with 3 oz. cracked ice
2. Blend until well mixed
3. Pour into a goblet or Collins glass
4. Garnish with a pineapple chunk

(Courtesy of Live Bait, New York City)

LOCH LOMOND

1½ oz. scotch
½ oz. sugar syrup
several dashes
Angostura bitters

1. Fill mixing glass with ice
2. Add scotch, sugar syrup and bitters
3. Shake
4. Strain into a rocks glass filled with ice

LOLITA

1½ oz. tequila
¼ oz. lime juice
1 tsp. honey
3–4 dashes Angostura
bitters

1. Fill mixing glass with ice
2. Add tequila, lime juice, honey and bitters
3. Shake
4. Strain into a rocks glass filled with ice

LOLLIPOP

¾ oz. Cointreau
¾ oz. kirschwasser
1 tbsp. green Chartreuse
2–3 drops maraschino
liqueur

1. Fill mixing glass with ice
2. Add Cointreau, kirschwasser, green Chartreuse and maraschino liqueur
3. Shake
4. Strain into a rocks glass filled with ice

LONDON

1½ oz. gin
2 dashes Pernod
2 dashes orange bitters
1 tsp. powdered sugar

1. Fill mixing glass with ice
2. Add gin, Pernod, orange bitters and powdered sugar
3. Shake
4. Strain into a chilled cocktail glass

LONDON SPECIAL

1 sugar cube
2 dashes Angostura
bitters
chilled champagne

1. In a chilled champagne glass, place a large twist of orange, sugar cube and bitters
2. Fill with chilled champagne
3. Stir

LONE TREE

¾ oz. gin
¾ oz. dry vermouth
¾ oz. sweet vermouth
3 dashes orange bitters

1. Fill mixing glass with ice
2. Add gin, dry vermouth, sweet vermouth and orange bitters
3. Stir
4. Strain into a chilled cocktail glass
5. Garnish with an olive

LONG BEACH ICE TEA

½ oz. vodka
½ oz. gin
½ oz. rum
½ oz. triple sec
½ oz. tequila
1 oz. sour mix
cranberry juice cocktail

1. Fill mixing glass with ice
2. Add vodka, gin, rum, triple sec, tequila and sour mix
3. Shake
4. Pour into a Collins glass
5. Add more ice, if necessary
6. Top with cranberry juice
7. Garnish with a lemon slice

LONG HOT NIGHT

2 oz. bourbon
3 oz. pineapple juice

1. Place 4 or 5 ice cubes in a highball glass

**3 oz. cranberry juice
cocktail**

2. Pour in bourbon
3. Stir
4. Add pineapple juice and cranberry juice
5. Stir again

LONG ISLAND ICE TEA

**½ oz. vodka
½ oz. gin
½ oz. rum
½ oz. triple sec
½ oz. tequila
1 oz. sour mix
cola**

1. Fill mixing glass with ice
2. Add vodka, gin, rum, triple sec, tequila and sour mix
3. Shake
4. Pour into a Collins glass
5. Add more ice, if necessary
6. Top with cola
7. Garnish with a lemon slice

LOOK OUT BELOW

**1½ oz. 151-proof rum
2 tsp. lime juice
1 tsp. grenadine**

1. Fill mixing glass with ice
2. Add 151-proof rum, lime juice and grenadine
3. Shake
4. Strain into a rocks glass filled with ice

LORD RODNEY

**1½ oz. blended whiskey
¾ oz. dark rum
1 tsp. coconut syrup
3–4 drops white crème
de cacao**

1. Fill mixing glass with ice
2. Add blended whiskey, dark rum, coconut syrup and crème de cacao
3. Shake
4. Strain into a chilled cocktail glass

LOS ANGELES COCKTAIL

4 oz. blended whiskey
1 oz. lemon juice
2 oz. sugar syrup
4 dashes sweet
vermouth
1 egg

(THIS RECIPE SERVES TWO)

1. Fill mixing glass with cracked ice
2. Add blended whiskey, lemon juice, sugar syrup, sweet vermouth and egg
3. Shake
4. Pour into two chilled rocks glasses

LOUD-HAILER

$\frac{3}{4}$ oz. gin
 $\frac{3}{4}$ oz. dry vermouth
dash of Cointreau
1 tsp. grenadine
1 oz. orange juice

1. Fill mixing glass with ice
2. Add gin, dry vermouth, Cointreau, grenadine and orange juice
3. Shake
4. Strain into a chilled cocktail glass

LOUDSPEAKER

1 oz. brandy
1 oz. gin
1 tsp. Cointreau
2 tsp. lemon juice

1. Fill mixing glass with ice
2. Add brandy, gin, Cointreau and lemon juice
3. Stir
4. Strain into a chilled cocktail glass

LOUISIANA LULLABY

1½ oz. dark rum
2 tsp. Dubonnet
3 drops Grand Marnier

1. Fill mixing glass with ice
2. Add dark rum, Dubonnet and Grand Marnier

3. Shake
4. Strain into a chilled cocktail glass
5. Garnish with a twist of lemon

LOVE

2 oz. sloe gin
1 egg white
½ oz. lemon juice
several drops raspberry
syrup

1. Fill mixing glass with ice
2. Add sloe gin, egg white, lemon juice and raspberry syrup
3. Shake
4. Strain into a chilled cocktail glass

LOVER'S DELIGHT

¾ oz. Cointreau
¾ oz. Forbidden Fruit
¾ oz. brandy

1. Fill mixing glass with ice
2. Add Cointreau, Forbidden Fruit and brandy
3. Shake
4. Strain into a rocks glass filled with ice

LUBE JOB

1 oz. Bailey's Original
Irish Cream
1 oz. vodka

1. Fill a rocks glass with ice
2. Add Bailey's and vodka
3. Stir

LUGGER

1 oz. brandy
1 oz. apple brandy
1 oz. apricot brandy

1. Fill mixing glass with ice
2. Add brandy, apple brandy and apricot brandy
3. Shake
4. Strain into a chilled cocktail glass

LYNCHBURG LEMONADE

¾ oz. Jack Daniel's

¾ oz. triple sec

3 oz. sour mix

splash 7-Up

1. Fill mixing glass with ice
2. Add Jack Daniel's, triple sec, sour mix and 7-Up
3. Shake
4. Strain into a highball glass filled with ice
5. Garnish with a lemon wedge

M

MADEIRA COCKTAIL

1½ oz. blended whiskey

1½ oz. madeira

1 tsp. grenadine

dash lemon juice

1. Fill mixing glass with cracked ice
2. Add blended whiskey, madeira, grenadine and lemon juice
3. Shake
4. Pour into a rocks glass
5. Garnish with a slice of orange

MADRAS

1½ oz. vodka

2 oz. cranberry juice

2 oz. orange juice

1. Fill a highball glass with ice
2. Add vodka
3. Fill with cranberry juice and orange juice
4. Stir

MAGPIE

1 oz. melon liqueur
(Midori)
1 oz. vodka
½ oz. white crème de
cacao
1 oz. cream

1. Fill mixing glass with ice
2. Add melon liqueur, vodka, white
crème de cacao and cream
3. Shake
4. Strain into a rocks glass filled with ice

MAH-JONNG

1 oz. gin
½ oz. dark rum
½ oz. Cointreau

1. Fill mixing glass with ice
2. Add gin, dark rum and Cointreau
3. Shake
4. Strain into a chilled cocktail glass

MAIDEN'S BLUSH

1 oz. gin
4 dashes curaçao
4 dashes grenadine
2 dashes lemon juice

1. Fill mixing glass with ice
2. Add gin, curaçao, grenadine and lemon
juice
3. Shake
4. Strain into a chilled cocktail glass

MAIDEN'S PRAYER

1 oz. gin
1 oz. triple sec
2 tbsp. lemon juice
½ tsp. orange juice

1. Fill mixing glass with ice
2. Add gin, triple sec, lemon juice and
orange juice
3. Stir
4. Strain into a chilled cocktail glass

MAINBRACE

1½ oz. gin
¾ oz. triple sec
1 tbsp. grape juice

1. Fill mixing glass with ice
2. Add gin, triple sec and grape juice
3. Shake
4. Strain into a chilled cocktail glass

MAI TAI

1 oz. light rum
½ oz. orgeat syrup
½ oz. triple sec
1½ oz. sour mix

1. Fill mixing glass with ice
2. Add light rum, orgeat syrup, triple sec and sour mix
3. Shake
4. Strain into a Collins glass filled with ice
5. Garnish with a cherry and an orange slice

MALIBU MONSOON

1½ oz. Bacardi light rum
¾ oz. Malibu liqueur
splash Grand Marnier
1 oz. pineapple juice
splash cranberry juice
cocktail
a few drops grenadine

1. Fill mixing glass with ice
2. Add Bacardi light rum, Malibu liqueur, Grand Marnier, pineapple juice and cranberry juice
3. Shake
4. Pour into a large wineglass or goblet
5. Add a few drops of grenadine
6. Garnish with a cherry and a slice of orange

(Courtesy of Michael Benz at Ciaobella, New York City)

MALIBU WAVE

1 oz. tequila
½ oz. triple sec
1 tsp. blue curaçao
1½ oz. sour mix

1. Fill mixing glass with ice
2. Add tequila, triple sec, blue curaçao and sour mix
3. Shake
4. Strain into a chilled cocktail glass
5. Garnish with a lime slice

MAMIE TAYLOR

3 oz. scotch
½ oz. lime juice
ginger ale

1. Fill a Collins glass with ice
2. Add scotch and lime juice
3. Stir
4. Fill with ginger ale
5. Stir again
6. Garnish with a slice of lemon

MANDARINE COLADA

1½ oz. light rum
1 oz. Mandarine
Napoléon liqueur
2 oz. pineapple juice
1 oz. cream of coconut
2 orange slices

1. Fill blender with 3 oz. ice, light rum, Mandarine Napoléon liqueur, pineapple juice, cream of coconut and 1 orange slice
2. Blend until smooth
3. Pour into a 16-oz. soda glass
4. Garnish with other orange slice

(Courtesy of Sugar Reef, New York City)

MANGO MARGARITA

1½ oz. tequila
½ oz. triple sec
1 oz. sour mix
1 oz. mango juice

1. Fill mixing glass with ice
2. Add tequila, triple sec, sour mix and mango juice
3. Shake
4. Sugar the rim of a chilled cocktail glass, if desired
5. Strain into a chilled cocktail glass

MANHASSET

1½ oz. blended whiskey
½ oz. lemon juice
1 tsp. dry vermouth
1 tsp. sweet vermouth

1. Fill mixing glass with ice
2. Add whiskey, lemon juice, dry vermouth and sweet vermouth
3. Shake
4. Strain into a rocks glass filled with ice
5. Garnish with a twist of lemon

MANHATTAN

1½ oz. blended whiskey
½ oz. sweet vermouth

1. Fill mixing glass with ice
2. Add whiskey and sweet vermouth
3. Stir
4. Strain into a chilled cocktail glass
5. Garnish with a cherry

(Note: If serving “on the rocks,” stir in a rocks glass filled with ice, garnish and serve.)

MANHATTAN (DRY)

1½ oz. blended whiskey

¼ oz. dry vermouth

1. Fill mixing glass with ice
2. Add whiskey and dry vermouth
3. Stir
4. Strain into a chilled cocktail glass
5. Garnish with an olive

(*Note:* If serving “on the rocks,” stir in a rocks glass filled with ice, garnish and serve.)

MANHATTAN (PERFECT)

1½ oz. blended whiskey

⅛ oz. dry vermouth

⅛ oz. sweet vermouth

1. Fill mixing glass with ice
2. Add whiskey, dry vermouth and sweet vermouth
3. Stir
4. Strain into a chilled cocktail glass
5. Garnish with a twist of lemon

(*Note:* If serving “on the rocks,” stir in a rocks glass filled with ice, garnish and serve.)

MANHATTAN SOUTH

1 oz. gin

½ oz. dry vermouth

½ oz. Southern Comfort

dash Angostura bitters

1. Fill mixing glass with ice
2. Add gin, dry vermouth, Southern Comfort and bitters
3. Stir
4. Strain into a chilled cocktail glass

MAPLE LEAF

1 oz. Canadian whiskey
¼ oz. lemon juice
1 tsp. maple syrup

1. Fill mixing glass with ice
2. Add Canadian whiskey, lemon juice and maple syrup
3. Shake
4. Strain into a chilled cocktail glass

MARCONI WIRELESS

1½ oz. apple brandy
½ oz. sweet vermouth
2 dashes orange bitters

1. Fill mixing glass with ice
2. Add apple brandy, sweet vermouth and orange bitters
3. Shake
4. Strain into a chilled cocktail glass

MARGARITA

1½ oz. tequila
½ oz. triple sec
1½ oz. sour mix
several dashes lime juice

1. Fill mixing glass with ice
2. Add tequila, triple sec, sour mix and lime juice
3. Shake
4. Strain into a chilled cocktail glass or a rocks glass filled with ice
5. Garnish with a slice of lime

(Note: If drink is requested “with salt,” frost the rim of the glass with salt before pouring in drink. To do so, moisten the rim of the glass with a wedge of lime, and dip into a plate of salt.)

MARGARITA, MY HONEY

1½ oz. Cuervo Especial
gold tequila
¾ oz. Cointreau
juice of ½ lime
juice of ½ lemon
2 drops honey
drop orange juice

1. Fill mixing glass with ice
2. Add Cuervo gold, Cointreau, lime juice, lemon juice, honey and orange juice
3. Shake well
4. Salt the rim of a chilled cocktail glass, if desired
5. Strain drink into chilled cocktail glass
6. Garnish with a lime slice

MARLON BRANDO

1½ oz. scotch
½ oz. amaretto
cream

1. Fill a rocks glass with ice
2. Add scotch and amaretto
3. Float cream on top

MARMALADE

1½ oz. cura ao
tonic water

1. Fill a highball glass with ice
2. Add cura ao
3. Fill with tonic water
4. Stir
5. Garnish with a slice of orange

MARTINEZ

2 oz. gin (preferably Old
Tom)
3 oz. dry vermouth
3–4 drops maraschino
liqueur
3–4 drops Angostura
bitters

1. Fill mixing glass with ice
2. Add gin, dry vermouth, maraschino liqueur and bitters
3. Shake
4. Strain into a rocks glass filled with ice

MARTINI

1½ oz. gin
dash (approx. ⅛ oz.) dry
vermouth

1. Fill mixing glass with ice
2. Add gin and dry vermouth
3. Stir
4. Strain into a martini glass
5. Garnish with an olive

(*Note:* If serving “on the rocks,” stir in a rocks glass filled with ice, garnish and serve.)

MARTINI (DRY)

1½ oz. gin
drop (approx. ⅙ oz.) dry
vermouth

1. Fill mixing glass with ice
2. Add gin and dry vermouth
3. Stir
4. Strain into a martini glass
5. Garnish with an olive

(*Note:* If serving “on the rocks,” stir in a rocks glass filled with ice, garnish and serve.)

MARTINI (VERY DRY)

1½ oz. gin
approx. ⅙ oz. dry
vermouth

1. Fill mixing glass with ice
2. Add dry vermouth (In actuality, almost no dry vermouth is used. Let vermouth barely touch side of mixing glass)
3. Add gin
4. Stir
5. Strain into a martini glass
6. Garnish with an olive

(*Note:* If serving “on the rocks,” stir in a rocks glass filled with ice, garnish and serve.)

MARTINI (EXTREMELY DRY)

2 oz. gin

Follow directions for other martini recipes. No vermouth is used. This translates to “gin straight up” or “gin on the rocks.”

MARY GARDEN

1½ oz. Dubonnet

¾ oz. dry vermouth

1. Fill mixing glass with ice
2. Add Dubonnet and dry vermouth
3. Shake
4. Strain into a rocks glass filled with ice

MARY PICKFORD

1½ oz. light rum

½ oz. pineapple juice

3 dashes grenadine

1. Fill mixing glass with ice
2. Add light rum, pineapple juice and grenadine
3. Shake
4. Strain into a chilled cocktail glass

MASHED OLD-FASHIONED

1 maraschino cherry

1 piece orange

1 cube sugar

2 dashes bitters

dash club soda

1 oz. bourbon

1. In a rocks glass, place cherry, piece of orange, sugar cube, bitters and club soda
2. Mash with muddler or with the back of a spoon
3. Fill the glass with ice
4. Add bourbon
5. Garnish with a cherry and an orange slice

MATADOR

1 oz. tequila
1½ oz. pineapple juice
½ oz. lime juice

1. Fill mixing glass with ice
2. Add tequila, pineapple juice and lime juice
3. Shake
4. Strain into a chilled cocktail glass

MAURICE

1 oz. gin
½ oz. sweet vermouth
½ oz. dry vermouth
½ oz. orange juice
dash Angostura bitters

1. Fill mixing glass with ice
2. Add gin, sweet vermouth, dry vermouth, orange juice and bitters
3. Shake
4. Strain into a chilled cocktail glass

MAXIM

1½ oz. gin
1 oz. dry vermouth
dash white crème de cacao

1. Fill mixing glass with ice
2. Add gin, dry vermouth and white crème de cacao
3. Shake
4. Strain into a chilled cocktail glass

MAY BLOSSOM FIZZ

1½ oz. Swedish Punsch
1½ oz. lemon juice
1 tsp. grenadine
club soda

1. Fill mixing glass with ice
2. Add Swedish Punsch, lemon juice and grenadine
3. Shake
4. Strain into a highball glass
5. Add ice
6. Top with club soda

MCCLELLAND

2 oz. sloe gin
1 oz. curaçao
3 dashes orange bitters

1. Fill mixing glass with ice
2. Add sloe gin, curaçao and orange bitters
3. Shake
4. Strain into a chilled cocktail glass

MELON BALL

1 oz. vodka
 $\frac{1}{2}$ oz. Midori melon
liqueur
5 oz. orange juice

1. Fill a highball glass with ice
2. Add vodka and Midori
3. Fill with orange juice
4. Stir

MELON BALL SUNRISE

1 oz. vodka
 $\frac{1}{2}$ oz. Midori melon
liqueur
orange juice
grenadine

1. Fill a highball glass with ice
2. Pour in vodka and Midori
3. Fill with orange juice
4. Stir
5. Pour in a drop of grenadine over the back of a spoon, allowing it to rise from the bottom

MELON COCKTAIL

2 oz. gin
3 drops lemon juice
3 drops maraschino
liqueur

1. Fill mixing glass with ice
2. Add gin, lemon juice and maraschino liqueur
3. Shake
4. Strain into a chilled cocktail glass

MELON COLADA

1½ oz. light rum
½ oz. Midori (or other
melon liqueur)
1 oz. cream of coconut
3 oz. pineapple juice
splash cream
½ oz. dark rum
(optional)

1. Fill blender with 3 oz. crushed ice, light rum, Midori, cream of coconut, pineapple juice, cream and dark rum (if desired)
2. Blend at medium speed for approximately 15 seconds, until smooth
3. Pour into a goblet or a large wineglass
4. Garnish with a pineapple slice or spear

MELTDOWN (SHOOTER)

1 oz. Stolichnaya
(chilled)
½ oz. peach schnapps

1. Pour chilled Stolichnaya into a shot glass
2. Top with peach schnapps

MEMPHIS BELLE COCKTAIL

1½ oz. brandy
¾ oz. Southern Comfort
½ oz. lemon juice
3–4 dashes orange
bitters

1. Fill mixing glass with ice
2. Add brandy, Southern Comfort, lemon juice and orange bitters
3. Shake
4. Strain into a chilled cocktail glass

MERRY WIDOW

1½ oz. cherry brandy
1½ oz. maraschino
liqueur

1. Fill mixing glass with ice
2. Add cherry brandy and maraschino liqueur
3. Shake
4. Strain into a chilled cocktail glass

MEXICAN COFFEE

½ oz. tequila

½ oz. Kahlúa

hot coffee

1. Pour tequila and Kahlúa into a coffee mug
2. Fill with hot coffee
3. Top with whipped cream, if desired

MEXICAN FLAG (SHOOTER)

½ oz. sloe gin

½ oz. vodka

**½ oz. Midori melon
liqueur**

1. Pour sloe gin into a shot glass
2. Float vodka on top, and then float Midori on top of vodka

MEXICAN MISSILE (SHOOTER)

¾ oz. tequila

¾ oz. green Chartreuse

dash Tabasco

1. Combine tequila and green Chartreuse in a shot glass
2. Add dash of Tabasco to season

(Courtesy of Soapy Smith's Eagle Bar, Denver, Colorado)

MEXICANO

2 oz. light rum

2 tsp. orange juice

2 tsp. kummel

**3–4 dashes Angostura
bitters**

1. Fill mixing glass with ice
2. Add light rum, orange juice, kummel and bitters
3. Shake
4. Strain into a rocks glass filled with ice

MIAMI BEACH

1½ oz. scotch
1½ oz. dry vermouth
1 oz. grapefruit juice

1. Fill mixing glass with ice
2. Add scotch, dry vermouth and grapefruit juice
3. Stir
4. Strain into a chilled cocktail glass

MIDNIGHT SUN

2½ oz. vodka
½ oz. grenadine

1. In a mixing glass, combine 3 or 4 ice cubes, vodka and grenadine
2. Stir
3. Strain into a chilled cocktail glass

MIDORI SOUR

2 oz. Midori (or other
melon liqueur)
1 oz. lemon juice
1 tsp. sugar syrup

1. Fill mixing glass with ice
2. Add Midori, lemon juice and sugar syrup
3. Shake
4. Strain into a chilled sour glass filled with ice

MILLIONAIRE

1½ oz. bourbon
½ oz. Pernod
2–3 dashes curaçao
2–3 dashes grenadine
½ egg white

1. Fill mixing glass with ice
2. Add bourbon, Pernod, curaçao, grenadine and egg white
3. Shake
4. Strain into a chilled cocktail glass

MILLIONAIRE'S COFFEE

½ oz. Kahlúa
½ oz. Bailey's Original
Irish Cream
½ oz. Grand Marnier
½ oz. Frangelico
hot coffee

1. Pour Kahlúa, Bailey's, Grand Marnier and Frangelico into a coffee mug or a hot drink glass
2. Fill with hot coffee
3. Top with whipped cream

MIMOSA

3 oz. orange juice
3 oz. chilled champagne
dash Cointreau or triple
sec (optional)

(Note: The proportion of orange juice to champagne may be changed to suit personal taste.)

1. Pour orange juice into a large, chilled wineglass
2. Fill with chilled champagne
3. Top with Cointreau or triple sec (if desired)
4. Stir gently

MIND ERASER

¾ oz. Kahlúa
1¼ oz. vodka
1 oz. tonic water

1. Fill a rocks glass with ice
2. Add Kahlúa and vodka
3. Top with tonic
4. Stir lightly
5. Drink through a straw in one shot

MINT COOLER

2 oz. scotch
3 dashes white crème
de menthe
club soda

1. Fill a Collins glass with ice
2. Add scotch and white crème de menthe
3. Stir
4. Fill with club soda
5. Stir gently

MINT JULEP

2 oz. bourbon
6 mint leaves
½ oz. sugar syrup

1. In a Collins glass, place the 6 mint leaves and sugar syrup
2. Mash leaves
3. Add 1 oz. of the bourbon
4. Fill glass with crushed ice
5. Add the rest of the bourbon
6. Stir well
7. Garnish with a mint sprig

MISSION ACCOMPLISHED (SHOOTER)

2 oz. vodka
½ oz. triple sec
¼ oz. Rose's lime juice
dash of grenadine

(MAKES ABOUT 2 SHOTS)

1. Fill mixing glass with ice
2. Add vodka, triple sec, lime juice and grenadine
3. Shake
4. Strain into shot glasses

MISSISSIPPI MULE

1½ oz. gin
1 tsp. crème de cassis
1 tsp. lemon juice

1. Fill mixing glass with ice
2. Add gin, crème de cassis and lemon juice
3. Shake
4. Strain into a rocks glass with ice

MOCHA MINT

1 oz. Kahlúa
1 oz. white crème de menthe
1 oz. white crème de cacao

1. Fill mixing glass with ice
2. Add Kahlúa, white crème de menthe and white crème de cacao
3. Shake
4. Strain into a chilled cocktail glass

MOCKINGBIRD

1½ oz. tequila
2 tsp. white crème de menthe
1 oz. lime juice

1. Fill mixing glass with ice
2. Add tequila, white crème de menthe and lime juice
3. Shake
4. Strain into a chilled cocktail glass

MODERN (I)

1½ oz. sloe gin
¾ oz. scotch
2–3 drops Pernod
2–3 drops grenadine
2 dashes orange bitters

1. Fill mixing glass with some ice
2. Add sloe gin, scotch, Pernod, grenadine and bitters
3. Shake
4. Pour into a rocks glass

MODERN (2)

3 oz. scotch
3 dashes dark rum
3 dashes Pernod
3 dashes lemon juice
3 dashes orange bitters

1. Fill mixing glass with some ice
2. Add scotch, dark rum, Pernod, lemon juice and bitters
3. Shake
4. Pour into a rocks glass
5. Garnish with a cherry

MOJITO

mint leaves (approx. 8
sprigs)
1 tbsp. sugar syrup
(cooled)
1 lime
2½ oz. light rum
club soda

1. Put the mint leaves and cooled sugar syrup into a highball glass
2. Using a spoon, mash mint leaves with sugar syrup for about 20–30 seconds
3. Cut the lime in half and remove the seeds
4. Squeeze the juice from both halves into the glass
5. Add one-half of the lime to the glass
6. Pour in rum
7. Stir
8. Add ice
9. Top off with club soda
10. Garnish with a sprig of mint

MOLL

1 oz. gin
1 oz. sloe gin
1 oz. dry vermouth
dash orange bitters
½ tsp. sugar

1. Fill mixing glass with ice
2. Add gin, sloe gin, dry vermouth, orange bitters and sugar
3. Shake
4. Pour into a chilled cocktail glass

MONKEY WRENCH

3 oz. light rum
4 oz. grapefruit juice

1. Fill a highball glass with ice
2. Pour in light rum and grapefruit juice
3. Stir

MONTANA

1½ oz. brandy
2 tsp. dry vermouth
2 tsp. port

1. Fill a rocks glass with ice
2. Add brandy, dry vermouth and port
3. Stir

MONTE CARLO

1½ oz. rye whiskey
½ oz. Bénédictine
3–4 dashes Angostura
bitters

1. Fill mixing glass with ice
2. Add rye, Bénédictine and bitters
3. Shake
4. Pour into a chilled cocktail glass

MONTMARTE COCKTAIL

1½ oz. gin
½ oz. sweet vermouth
½ oz. triple sec

1. Fill mixing glass with ice
2. Add gin, sweet vermouth and triple sec
3. Shake
4. Pour into a rocks glass filled with ice

MONTREAL CLUB BOUNCER

1½ oz. gin
1½ oz. Pernod

1. Fill a rocks glass with ice
2. Add gin and Pernod
3. Stir

MOONLIGHT

2½ oz. apple brandy
3 tsp. lemon juice
2 tsp. sugar syrup
club soda

1. Fill mixing glass with ice
2. Add apple brandy, lemon juice and sugar syrup
3. Shake
4. Pour into a rocks glass filled with ice
5. Top with club soda
6. Garnish with a slice of lemon

MOONSHINE COCKTAIL

½ oz. white Dubonnet
dash Pernod
½ oz. brandy
½ oz. peach brandy

1. Fill mixing glass with ice
2. Add Dubonnet, Pernod, brandy and peach brandy
3. Shake
4. Strain into a chilled cocktail glass

MORNING

1 oz. brandy
1 oz. dry vermouth
3 drops Pernod
3 drops curaçao
3 drops maraschino
liqueur
2 dashes orange bitters

1. Fill mixing glass with ice
2. Add brandy, dry vermouth, Pernod, curaçao, maraschino liqueur and orange bitters
3. Shake
4. Strain into a rocks glass filled with ice
5. Garnish with a cherry

MORNING BECOMES ELECTRIC

2 oz. dry vermouth
1 oz. brandy
2 tsp. port
dash curaçao

1. Fill mixing glass with ice
2. Add dry vermouth, brandy, port and curaçao
3. Stir well
4. Strain into a chilled cocktail glass

MORNING GLORY

1 oz. scotch
1 oz. brandy
3 drops curaçao
dash Pernod
2 dashes Angostura
bitters
½ tsp. sugar syrup
club soda

1. Fill mixing glass with ice
2. Add scotch, brandy, curaçao, Pernod, bitters and sugar syrup
3. Shake
4. Strain into a Collins glass filled with ice
5. Top with club soda
6. Stir with a wet bar spoon coated with powdered sugar

MOSCOW MIMOSA

3 oz. chilled champagne
3 oz. chilled orange juice
½ oz. vodka

1. Pour champagne, orange juice and vodka into a wineglass
2. Stir gently

MOSCOW MULE

¾ oz. lime juice
1½ oz. vodka
ginger ale

1. Half fill a Collins glass with ice
2. Add lime juice and a slice of lime
3. Pour in the vodka
4. Top with ginger ale
5. Stir

MOTHER SHERMAN

1½ oz. apricot brandy
1 oz. orange juice
3–4 dashes orange
bitters

1. Fill mixing glass with ice
2. Add apricot brandy, orange juice and orange bitters
3. Shake
4. Strain into a rocks glass filled with ice

MOULIN ROUGE

1½ oz. sloe gin
½ oz. sweet vermouth
3 dashes Angostura
bitters

1. Fill mixing glass with ice
2. Add sloe gin, sweet vermouth and bitters
3. Shake
4. Strain into a chilled cocktail glass

MOUNTAIN RED PUNCH

3 bottles chilled red
wine (preferably
California wine)
4½ oz. amaretto
4½ oz. brandy
4½ oz. cherry-flavored
brandy
16 oz. ginger ale

1. Pour red wine, amaretto, brandy and cherry-flavored brandy over a block of ice in a large punch bowl
2. Place in refrigerator for one hour
3. When ready to serve, pour in ginger ale
4. Stir lightly
5. Garnish with toasted almonds, chopped julienne style

MOUNT FUJI

1½ oz. gin
½ oz. lemon juice
½ oz. heavy cream
1 tsp. pineapple juice
1 egg white
3 dashes cherry brandy

1. Fill mixing glass with ice
2. Add gin, lemon juice, heavy cream, pineapple juice, egg white and cherry brandy
3. Shake
4. Strain into a rocks glass filled with ice

MUDSLIDE

1 oz. vodka
1 oz. Kahlúa
1 oz. Bailey's Original
Irish Cream

1. Fill mixing glass with ice
2. Add vodka, Kahlúa and Bailey's
3. Shake
4. Strain into a chilled cocktail glass

MULE'S HIND LEG

½ oz. gin
½ oz. apple brandy
2 tsp. Bénédictine
2 tsp. apricot brandy
2 tsp. maple syrup (or to taste)

1. Fill mixing glass with ice
2. Add gin, apple brandy, Bénédictine, apricot brandy and maple syrup
3. Shake
4. Strain into a rocks glass filled with ice

N

NAPOLI

1 oz. Campari

1 oz. vodka

½ oz. dry vermouth

¼ oz. sweet vermouth

club soda

1. Fill a Collins glass with ice
2. Add Campari, vodka, dry vermouth and sweet vermouth
3. Stir well
4. Fill with club soda
5. Garnish with a twist of orange

NARRAGANSETT

1½ oz. bourbon

1 oz. sweet vermouth

dash anisette

1. Fill a rocks glass with ice
2. Add bourbon, sweet vermouth and anisette
3. Stir
4. Garnish with a twist of lemon

NAVY GROG

½ oz. light rum
½ oz. dark rum
¼ oz. Falernum
½ oz. guava nectar
½ oz. pineapple juice
½ oz. orange juice
1 oz. sour mix

1. Fill mixing glass with ice
2. Add all ingredients
3. Shake
4. Pour into a chilled highball glass or a chilled double rocks glass
5. Garnish with a lime slice and a sprig of mint (optional)

(Note: This drink may also be prepared in an electric blender.)

NEGRONI

1 oz. gin
1 oz. Campari
1 oz. sweet vermouth

1. Fill mixing glass with ice
2. Add gin, Campari and sweet vermouth
3. Stir
4. Strain into a chilled cocktail glass
5. Garnish with a twist of lemon

NEGRONI COOLER

1½ oz. Campari
1½ oz. sweet vermouth
½ oz. gin
club soda

1. Fill mixing glass with ice
2. Add Campari, sweet vermouth and gin
3. Shake
4. Strain into a highball glass filled with ice
5. Top with club soda
6. Garnish with a twist of lemon

NETHERLAND

1 oz. brandy
1 oz. triple sec
dash orange bitters

1. Fill mixing glass with ice
2. Add brandy, triple sec and orange bitters
3. Shake
4. Strain into a rocks glass filled with ice

NEVINS

1½ oz. bourbon
2 tsp. grapefruit juice
1 tsp. lemon juice
1 tsp. apricot brandy
3 dashes Angostura
bitters

1. Fill mixing glass with ice
2. Add bourbon, grapefruit juice, lemon juice, apricot brandy and bitters
3. Shake
4. Strain into a highball glass filled with ice

NEWBURY

1 oz. gin
1 oz. sweet vermouth
3 dashes curaçao

1. Fill mixing glass with ice
2. Add gin, sweet vermouth and curaçao
3. Stir
4. Strain into a chilled cocktail glass
5. Garnish with a twist of lemon and a twist of orange

NEW ORLEANS

1½ oz. bourbon
½ oz. Pernod
3–4 dashes Angostura
bitters
dash orange bitters

1. Fill mixing glass with cracked ice
2. Add bourbon, Pernod, Angostura bitters, orange bitters, anisette and sugar syrup
3. Shake

dash anisette
 $\frac{1}{2}$ tsp. sugar syrup, or to
taste

4. Pour into a chilled rocks glass
5. Garnish with a twist of lemon

NEWTON'S SPECIAL

2 oz. brandy
 $\frac{3}{4}$ oz. Cointreau
dash Angostura bitters

1. Fill mixing glass with ice
2. Add brandy, Cointreau and bitters
3. Stir
4. Strain into a chilled cocktail glass

NEW WORLD

1 $\frac{1}{2}$ oz. blended whiskey
 $\frac{1}{2}$ oz. lime juice
1 tsp. grenadine

1. Fill mixing glass with ice
2. Add blended whiskey, lime juice and grenadine
3. Shake
4. Pour into a chilled rocks glass
5. Garnish with a twist of lime

NEW YORK COCKTAIL

1 $\frac{1}{2}$ oz. whiskey
 $\frac{1}{2}$ tsp. powdered sugar
 $\frac{1}{2}$ oz. lime juice
dash grenadine

1. Fill mixing glass with cracked ice
2. Add whiskey, powdered sugar, lime juice and grenadine
3. Shake
4. Pour into a chilled cocktail glass
5. Garnish with a twist of orange

NIGHT CAP

¾ oz. brandy
¾ oz. curaçao
¾ oz. anisette
1 egg yolk

1. Fill mixing glass with ice
2. Add brandy, curaçao, anisette and egg yolk
3. Shake
4. Pour into a chilled cocktail glass

NIGHTINGALE

1 oz. banana liqueur
½ oz. curaçao
1 oz. cream
½ egg white

1. Fill mixing glass with ice
2. Add banana liqueur, curaçao, cream and egg white
3. Shake
4. Pour into a chilled cocktail glass

NINETEEN

2 oz. dry vermouth
½ oz. gin
½ oz. kirschwasser
dash Pernod
4 dashes sugar syrup

1. Fill mixing glass with ice
2. Add dry vermouth, gin, kirschwasser, Pernod and sugar syrup
3. Stir well
4. Strain into a chilled cocktail glass

NINETEEN PICK-ME-UP

1½ oz. Pernod
¾ oz. gin
3–4 dashes sugar syrup
3–4 dashes Angostura
bitters
3–4 dashes orange
bitters
club soda

1. Fill mixing glass with ice
2. Add Pernod, gin, sugar syrup, Angostura bitters and orange bitters
3. Shake
4. Pour into a chilled highball glass
5. Fill with club soda

NINJA TURTLE

1½ oz. Tanqueray gin
½ oz. blue curaçao
orange juice

1. Fill a highball glass with ice
2. Add gin and blue curaçao
3. Fill with orange juice
4. Stir

NINOTCHKA

1½ oz. vodka
1 tsp. lemon juice
2 tsp. white crème de cacao

1. Fill mixing glass with ice
2. Add vodka, lemon juice and white crème de cacao
3. Shake
4. Pour into a chilled cocktail glass

NOCTURNAL

2 oz. bourbon
1 oz. dark crème de cacao
½ oz. cream

1. Fill mixing glass with ice
2. Add bourbon, dark crème de cacao and cream
3. Shake
4. Strain into a rocks glass filled with 2 oz. crushed ice

NUTTY COLADA

2 oz. amaretto
1 oz. gold rum
1½ oz. cream of coconut
2 oz. pineapple juice

1. Fill blender with 3 oz. cracked ice
2. Add amaretto, gold rum, cream of coconut and pineapple juice
3. Blend at low speed for approximately 10–15 seconds, or until smooth
4. Pour into a chilled Collins glass
5. Garnish with a slice of pineapple

NUTTY IRISHMAN

½ oz. Frangelico
½ oz. Irish whiskey
2 oz. cream

1. Fill mixing glass with ice
2. Add Frangelico, Irish whiskey and cream
3. Shake
4. Strain into a rocks glass filled with ice

NUTTY IRISHMAN (SHOOTER)

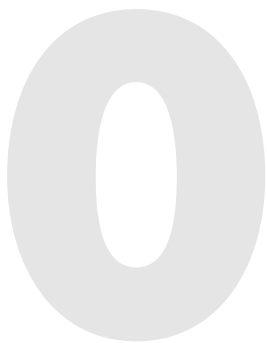
½ oz. Frangelico
½ oz. Bailey's Original
Irish Cream

Layer Frangelico and Bailey's in a shot glass

NUTTY STINGER

1½ oz. amaretto
1 oz. white crème de
menthe

1. Fill mixing glass with ice
2. Add amaretto and white crème de menthe
3. Shake
4. Strain into a chilled cocktail glass



ODD McINTYRE

1 oz. brandy
1 oz. triple sec
1 oz. Lillet
½ oz. lemon juice

1. Fill mixing glass with ice
2. Add brandy, triple sec, Lillet and lemon juice
3. Shake
4. Strain into a chilled cocktail glass

ODÉON CASINO

3 oz. peach juice
3 oz. chilled champagne
dash peach schnapps
(optional)

(Note: The proportion of peach juice to champagne may be changed to suit personal taste.)

1. Pour peach juice into a large chilled wineglass
2. Fill with chilled champagne
3. Top with peach schnapps (if desired)
4. Stir gently

OH, HENRY!

1½ oz. blended whiskey

¼ oz. Bénédictine

3 oz. ginger ale

1. Fill a rocks glass with ice
2. Add blended whiskey, Bénédictine and ginger ale
3. Stir
4. Garnish with a slice of lemon

OIL SLICK

1 oz. vodka

1 oz. white crème de cacao

1 oz. milk

float of dark rum

1. Fill a small rocks glass with ice
2. Layer vodka, white crème de cacao and milk
3. Float dark rum on top

(Courtesy of The Cowgirl Hall of Fame, New York City)

OLD ETONIAN

1 oz. gin

1 oz. Lillet

2 dashes crème de noyaux

2 dashes orange bitters

1. Fill mixing glass with ice
2. Add gin, Lillet, crème de noyaux and orange bitters
3. Stir
4. Strain into a chilled cocktail glass

OLD-FASHIONED

See Bourbon

Old-Fashioned

OLD PALE

**1 oz. peppermint
schnapps**
1½ oz. vodka
1 tsp. strawberry liqueur

1. In a mixing glass, combine several ice cubes with peppermint schnapps, vodka and strawberry liqueur
2. Stir
3. Pour into a chilled cocktail glass

OLYMPIC

¾ oz. brandy
¾ oz. curaçao
½ oz. orange juice

1. Fill mixing glass with ice
2. Add brandy, curaçao and orange juice
3. Shake
4. Strain into a rocks glass filled with ice

OOM PAUL

1 oz. apple brandy
1 oz. Dubonnet
**3 dashes Angostura
bitters**

1. Fill mixing glass with ice
2. Add apple brandy, Dubonnet and bitters
3. Shake
4. Strain into a rocks glass filled with ice

OPENING

2 oz. whiskey
1 oz. sweet vermouth
1 tsp. grenadine

1. Fill mixing glass with ice
2. Add whiskey, sweet vermouth and grenadine
3. Stir
4. Strain into a chilled cocktail glass

OPERA (1)

1½ oz. gin
½ oz. Dubonnet
½ oz. cherry liqueur

1. Fill mixing glass with ice
2. Add gin, Dubonnet and cherry liqueur
3. Stir
4. Strain into a chilled cocktail glass
5. Garnish with a twist of orange

OPERA (2)

¾ oz. gin
¾ oz. Dubonnet
¾ oz. Grand Marnier
½ oz. orange juice

1. Fill mixing glass with ice
2. Add gin, Dubonnet, Grand Marnier and orange juice
3. Shake
4. Strain into a chilled cocktail glass

ORANGE BLOOM

1 oz. gin
½ oz. sweet vermouth
½ oz. Cointreau

1. Fill mixing glass with ice
2. Add gin, sweet vermouth and Cointreau
3. Stir
4. Strain into a chilled cocktail glass
5. Garnish with a cherry

ORANGE BLOSSOM

1 oz. gin
½ oz. sugar syrup (triple sec may be substituted)
1½ oz. orange juice

1. Fill mixing glass with ice
2. Add gin, sugar syrup (or triple sec) and orange juice
3. Shake
4. Strain into a chilled cocktail glass

(*Note: If desired, frost rim of cocktail glass with sugar before pouring drink into it.*)

ORANGE BUCK

1½ oz. gin
1 oz. orange juice
1 tbsp. lime juice
ginger ale

1. Fill mixing glass with ice
2. Add gin, orange juice and lime juice
3. Shake
4. Strain into a highball glass filled with ice
5. Top with ginger ale

ORANGE COMFORT

1½ oz. Southern Comfort
2 tsp. anisette
1 tbsp. orange juice
2 tsp. lemon juice

1. Fill mixing glass with ice
2. Add Southern Comfort, anisette, orange juice and lemon juice
3. Shake
4. Strain into a chilled rocks glass
5. Garnish with a slice of orange

ORANGE FIZZ

2½ oz. gin
1½ oz. orange juice
½ oz. lemon juice
2 tsp. triple sec
1 tsp. sugar
2 dashes orange bitters
club soda

1. Fill mixing glass with ice
2. Add gin, orange juice, lemon juice, triple sec, sugar and orange bitters
3. Shake
4. Strain into a highball glass filled with ice
5. Top with club soda
6. Garnish with a slice of orange

ORANGE GIMLET

1½ oz. gin
1 oz. Lillet
2 dashes orange bitters

1. Fill mixing glass with ice
2. Add gin, Lillet and orange bitters
3. Shake
4. Strain into a chilled cocktail glass

ORANGE OASIS

1½ oz. gin
½ oz. cherry brandy
4 oz. orange juice
ginger ale

1. Fill a highball glass with ice
2. Add gin, cherry brandy and orange juice
3. Stir
4. Top with ginger ale

ORGASM

½ oz. white crème de cacao
½ oz. amaretto
½ oz. triple sec
½ oz. vodka
1 oz. cream

1. Fill mixing glass with ice
2. Add white crème de cacao, amaretto, triple sec, vodka and cream
3. Shake
4. Strain into a rocks glass filled with ice

ORIENTAL

1 oz. rye whiskey
¼ oz. sweet vermouth
¼ oz. Cointreau
½ oz. lime juice

1. Fill mixing glass with ice
2. Add rye, sweet vermouth, Cointreau and lime juice
3. Shake
4. Strain into a chilled cocktail glass

OSTEND FIZZ

1 oz. kirschwasser
1 oz. crème de cassis
club soda

1. Fill a highball glass with ice
2. Add kirschwasser and crème de cassis
3. Stir
4. Fill with club soda
5. Garnish with a twist of lemon

OUT OF THE BLUE

¼ oz. Absolut vodka
¼ oz. blueberry
schnapps
¼ oz. blue curaçao
splash sour mix
¼ oz. club soda

1. Fill mixing glass with ice
2. Add Absolut vodka, blueberry schnapps, blue curaçao and sour mix
3. Shake
4. Pour into a rocks glass
5. Top with club soda

AXBEND

1 oz. Southern Comfort
½ oz. tequila
6 oz. orange juice
dash of grenadine

1. Fill a highball glass with ice
2. Add Southern Comfort, tequila, orange juice and grenadine
3. Stir

P

PACIFIC PACIFIER

1 oz. Cointreau
½ oz. banana liqueur
½ oz. cream

1. Fill mixing glass with ice
2. Add Cointreau, banana liqueur and cream
3. Shake
4. Strain into a rocks glass filled with ice

PADDY COCKTAIL

1½ oz. Irish whiskey
¾ oz. sweet vermouth
3 dashes Angostura
bitters

1. Fill mixing glass with ice
2. Add Irish whiskey, sweet vermouth and bitters
3. Shake
4. Strain into a chilled cocktail glass

PAGO PAGO

1½ oz. gold rum
½ oz. pineapple juice
½ oz. lime juice
2–3 drops green
Chartreuse
2–3 drops white crème
de cacao

1. Fill mixing glass with ice
2. Add gold rum, pineapple juice, lime juice, green Chartreuse and white crème de cacao
3. Shake
4. Strain into a rocks glass filled with ice

PAISLEY MARTINI

2 oz. gin
1 tsp. dry vermouth
½ tsp. scotch

1. Fill mixing glass with ice
2. Add gin, dry vermouth and scotch
3. Shake
4. Strain into a rocks glass filled with ice

PALL MALL

¾ oz. gin
¾ oz. dry vermouth
¾ oz. sweet vermouth
1 tsp. white crème de
menthe
dash orange bitters

1. Fill a rocks glass with ice
2. Add all ingredients
3. Stir

PALMETTO

1½ oz. light rum
½ oz. sweet vermouth
2 dashes orange bitters

1. Fill a rocks glass with ice
2. Add light rum, sweet vermouth and orange bitters
3. Stir
4. Garnish with a twist of lemon

PANAMA

1 oz. Myers's dark rum
½ oz. white crème de cacao
½ oz. cream

1. Fill mixing glass with ice
2. Add Myers's rum, crème de cacao and cream
3. Shake
4. Strain into a rocks glass filled with ice
5. Sprinkle nutmeg on top

PANCHO VILLA

1 oz. light rum
1 oz. gin
½ oz. apricot brandy
1 tsp. cherry brandy
1 tsp. pineapple juice

1. Fill mixing glass with ice
2. Add light rum, gin, apricot brandy, cherry brandy and pineapple juice
3. Shake
4. Strain into a rocks glass filled with ice

PANCHO VILLA (SHOOTER)

½ oz. crème de almond
½ oz. Cuervo white tequila
½ oz. 151-proof rum

1. Layer crème de almond and tequila in a shot glass
2. Top with float of 151-proof rum

(Courtesy of Soapy Smith's Eagle Bar, Denver, Colorado)

PANDA BEAR

1 oz. amaretto
½ oz. white crème de cacao

1. Fill blender with amaretto, both crèmes de cacao, vanilla ice cream, chocolate syrup and vanilla extract

½ oz. dark crème de cacao
5 oz. vanilla ice cream
¼ oz. chocolate syrup
2–3 dashes vanilla extract

2. Blend until smooth
3. Pour into a chilled goblet

PANTHER

1½ oz. tequila
½ oz. sour mix

1. Fill mixing glass with ice
2. Add tequila and sour mix
3. Shake
4. Strain into a rocks glass filled with ice

PANTOMIME

1½ oz. dry vermouth
3 drops orgeat syrup
3 drops grenadine
1 egg white

1. Fill mixing glass with ice
2. Add dry vermouth, orgeat syrup, grenadine and egg white
3. Shake
4. Strain into a chilled cocktail glass

PARADISE

1 oz. gin
1 oz. apricot brandy
1 oz. orange juice

1. Fill mixing glass with ice
2. Add gin, apricot brandy and orange juice
3. Stir
4. Strain into a chilled cocktail glass

PARALYZER

1 oz. tequila
½ oz. white crème de
cacao
1 oz. Kahlúa
whipped cream

1. Fill mixing glass with ice
2. Add tequila, crème de cacao and Kahlúa
3. Shake
4. Strain into a rocks glass
5. Add whipped cream to top

PARISIAN

¾ oz. gin
¾ oz. dry vermouth
¾ oz. crème de cassis

1. Fill mixing glass with ice
2. Add gin, dry vermouth and crème de cassis
3. Shake
4. Strain into a chilled cocktail glass

PARISIAN BLONDE

1 oz. light rum
1 oz. curaçao
1 oz. heavy cream
½ tsp. powdered sugar

1. Fill mixing glass with ice
2. Add light rum, curaçao, heavy cream and powdered sugar
3. Shake
4. Strain into a chilled cocktail glass

PARK AVENUE

2 oz. gin
½ oz. sweet vermouth
1 oz. pineapple juice
2–3 drops curaçao

1. Fill mixing glass with ice
2. Add gin, sweet vermouth, pineapple juice and curaçao
3. Shake
4. Strain into a chilled cocktail glass

PAVAROTTI

1½ oz. amaretto
½ oz. brandy
½ oz. white crème de cacao

1. Fill mixing glass with ice
2. Add amaretto, brandy and white crème de cacao
3. Shake
4. Strain into a rocks glass filled with ice

PEACH ALEXANDER

½ peach, pared, pitted and chopped
1½ oz. half-and-half
1 oz. peach schnapps
½ oz. white crème de cacao

1. Combine peach, half-and-half, peach schnapps, white crème de cacao and 3 oz. crushed ice in a blender
2. Blend until smooth
3. Pour into an 8-oz. glass
4. Garnish with a slice of fresh peach

PEACH BLOW FIZZ

2 oz. gin
1 oz. lemon juice
1 oz. heavy cream
1 tsp. sugar syrup
2 tsp. strawberry liqueur
club soda

1. Fill mixing glass with ice
2. Add gin, lemon juice, heavy cream, sugar syrup and strawberry liqueur
3. Shake
4. Strain into a sour glass
5. Add ice
6. Fill with club soda
7. Garnish with a strawberry

PEACH BUCK

1¼ oz. vodka
½ oz. peach brandy
½ oz. lemon juice

1. Fill mixing glass with cracked ice
2. Add vodka, peach brandy and lemon juice

ginger ale

3. Shake
4. Pour into a highball glass
5. Fill with ginger ale

PEACH COCONUT FLIP

1 peach, pared and
pitted
1½ oz. light rum
2 oz. coconut cream
2 oz. milk

1. Fill blender with 3 oz. crushed ice, peach, light rum, coconut cream and milk
2. Blend until smooth
3. Pour into a goblet
4. Garnish with a slice of fresh peach

PEACH TREAT

1 oz. peach brandy
2 oz. orange juice
chilled champagne

1. Fill mixing glass with ice
2. Add peach brandy and orange juice
3. Shake
4. Strain into a Collins glass filled with ice
5. Fill with champagne
6. Garnish with a peach slice

PEACH VELVET

1½ oz. peach brandy
½ oz. white crème de
cacao
½ oz. heavy cream

1. Fill blender with 4 oz. cracked ice
2. Add peach brandy, white crème de cacao and heavy cream
3. Blend at medium speed for 10 seconds, or until smooth
4. Pour into a rocks glass
5. Garnish with a slice of fresh peach

PEACHY KEEN FREEZE

1½ oz. amaretto
2 oz. heavy cream or
half-and-half
1 tbsp. sugar
½ fresh peach, pared

1. Combine amaretto, cream, sugar and peach with 3 oz. crushed ice in a blender
2. Blend until smooth
3. Pour into a goblet

PEANUT BUTTER AND JELLY (SHOOTER)

¾ oz. Frangelico
¾ oz. Chambord

1. Fill mixing glass with ice
2. Add Frangelico and Chambord
3. Shake
4. Strain into a shot glass

PEARL HARBOR

1 oz. vodka
½ oz. Midori melon
liqueur
pineapple juice

1. Fill a highball glass with ice
2. Add vodka and Midori
3. Fill with pineapple juice
4. Stir

PEAR TEQUILA SUPREME

1½ oz. white tequila
1 oz. triple sec
¼ cup undiluted frozen
limeade concentrate
¾ cup fresh pear
(Bartlett), pared, cored
and diced
½ egg white

1. In a blender, combine tequila, triple sec, limeade, pear and egg white
2. Blend until smooth
3. Pour into goblets

(MAKES 2 SERVINGS)

PEGU CLUB

1½ oz. gin
¾ oz. orange cura ao
1 tsp. lime juice
dash Angostura bitters
dash orange bitters

1. Fill mixing glass with ice
2. Add gin, orange cura ao, lime juice, Angostura bitters and orange bitters
3. Shake
4. Strain into a chilled cocktail glass

PENDENNIS COCKTAIL

1½ oz. gin
1 tbsp. apricot brandy
½ oz. lime juice
2 dashes Peychaud's bitters

1. Fill mixing glass with ice
2. Add gin, apricot brandy, lime juice and bitters
3. Shake
4. Strain into a chilled cocktail glass

PENSACOLA

1½ oz. light rum
½ oz. guava nectar
½ oz. orange juice
½ oz. lemon juice

1. Fill blender with 3 oz. cracked ice
2. Add light rum, guava nectar, orange juice and lemon juice
3. Blend at medium speed for 10–15 seconds, or until smooth
4. Pour into large wineglass

PEPPAR MARTINI

2 oz. Absolut Peppar vodka
½ oz. dry vermouth (or to taste)

1. Fill mixing glass with ice
2. Add Absolut Peppar and dry vermouth
3. Stir
4. Strain into a chilled martini glass or a rocks glass filled with ice
5. Garnish with a jalape o pepper

PEPPERMINT PATTY

**½ oz. peppermint
schnapps**
**½ oz. dark crème de
cacao**
1 oz. cream

1. Fill a rocks glass with ice
2. Add peppermint schnapps and dark
crème de cacao
3. Add cream
4. Stir

PEPPERMINT STINGER

1½ oz. brandy
**1 oz. peppermint
schnapps**

1. Fill blender with 4 oz. cracked ice
2. Add brandy and peppermint schnapps
3. Blend at low speed for 5 seconds, or
until smooth
4. Pour into a rocks glass

PERFECT MANHATTAN

See Manhattan (perfect)

PERFECT ROB ROY

See Rob Roy (perfect)

PERNOD COCKTAIL

2 oz. Pernod
½ oz. water
3 dashes sugar syrup
**3 dashes Angostura
bitters**

1. Fill mixing glass with ice
2. Add Pernod, water, sugar syrup and
bitters
3. Shake
4. Strain into a chilled cocktail glass

PERNOD FLIP

1 oz. Pernod
½ oz. Cointreau
½ oz. lemon juice
1½ tsp. sugar syrup
1 egg

1. Fill mixing glass with ice
2. Add Pernod, Cointreau, lemon juice, sugar syrup and egg
3. Shake
4. Strain into a rocks glass filled with ice

PERNOD FRAPPE

1½ oz. Pernod
½ oz. anisette
3 dashes Angostura
bitters

1. Fill mixing glass with ice
2. Add Pernod, anisette and bitters
3. Shake
4. Strain into a chilled cocktail glass

PHILADELPHIA SCOTCHMAN

1 oz. apple brandy
1 oz. port
1 oz. orange juice
club soda

1. Fill mixing glass with ice
2. Add apple brandy, port and orange juice
3. Shake
4. Strain into a highball glass filled with ice
5. Fill with club soda

PHOEBE SNOW

1½ oz. brandy
1½ oz. Dubonnet
3 drops Pernod

1. Fill mixing glass with ice
2. Add brandy, Dubonnet and Pernod
3. Shake
4. Strain into a rocks glass filled with ice

PICON

1 oz. Amer Picon
1 oz. dry vermouth

1. Fill mixing glass with ice
2. Add Amer Picon and dry vermouth
3. Shake
4. Strain into a chilled cocktail glass

PICON FIZZ

1½ oz. Amer Picon
1 tbsp. grenadine
club soda
2 tbsp. cognac

1. Pour Amer Picon and grenadine into a highball glass
2. Add 4 or 5 ice cubes
3. Stir
4. Fill with chilled club soda
5. Float cognac on top

PICON ORANGE

1½ oz. Amer Picon
1½ oz. orange juice
club soda

1. Fill mixing glass with ice
2. Add Amer Picon and orange juice
3. Shake
4. Strain into a rocks glass filled with ice
5. Fill with club soda

PICON SOUR

1½ oz. Amer Picon
1½ oz. sour mix
½ tsp. sugar (if desired)

1. Fill mixing glass with ice
2. Add Amer Picon, sour mix and sugar (if desired)
3. Shake
4. Strain into a chilled sour glass filled with ice

PILOT BOAT

1½ oz. dark rum
1 oz. banana liqueur
2 oz. fresh lime juice or
fresh lemon juice

1. Fill mixing glass with ice
2. Add dark rum, banana liqueur and fresh lime or lemon juice
3. Shake
4. Strain into a chilled cocktail glass

PIMM'S CUP

1½ oz. Pimm's No. 1
1 lemon slice
7-Up

1. Fill a highball glass with ice
2. Pour in Pimm's
3. Add lemon slice
4. Fill with 7-Up
5. Garnish with a slice of cucumber

PIÑA

1½ oz. tequila
3 oz. pineapple juice
1 oz. lime juice
1 tsp. sugar syrup

1. Fill mixing glass with ice
2. Add tequila, pineapple juice, lime juice and sugar syrup
3. Shake
4. Strain into a rocks glass filled with ice

PIÑA COLADA

1½ oz. light rum
1 oz. cream of coconut
2 oz. canned pineapple
chunks
2 oz. pineapple juice
splash of cream

1. In a blender, combine light rum, cream of coconut, canned pineapple chunks, cream and 3 oz. crushed ice
2. Blend at medium speed for 10–15 seconds, or until smooth
3. Pour into a goblet or a large wineglass
4. Garnish with a cherry and an orange slice or a pineapple spear

PIÑATA

1 oz. tequila
1 tbsp. banana liqueur
1 oz. lime juice

1. Fill mixing glass with ice
2. Add tequila, banana liqueur and lime juice
3. Shake
4. Strain into a rocks glass filled with ice

PINEAPPLE BOMBER

1 oz. Captain Morgan rum
1 oz. Southern Comfort
½ oz. amaretto
3 oz. pineapple juice

1. Fill mixing glass with ice
2. Add Captain Morgan rum, Southern Comfort, amaretto and pineapple juice
3. Shake
4. Pour into a Collins glass filled with ice

PINEAPPLE BOMBER (SHOOTER)

¾ oz. Captain Morgan rum
¾ oz. Southern Comfort
½ oz. amaretto
1 oz. pineapple juice

1. Fill mixing glass with ice
2. Add Captain Morgan rum, Southern Comfort, amaretto and pineapple juice
3. Stir well
4. Strain into shot glasses

(MAKES 2 SHOTS)

PINEAPPLE FRANCINE

½ oz. light rum
½ oz. apricot brandy
1 oz. pineapple juice
1 oz. cream
1 oz. canned pineapple chunks, crushed

1. Fill blender with 3 oz. ice
2. Add light rum, apricot brandy, pineapple juice, cream and pineapple
3. Blend for 10–15 seconds, or until smooth
4. Pour into a goblet or a large wineglass

PINEAPPLE GIMLET

1½ oz. gin
½ oz. Rose's lime juice
pineapple juice

1. Fill a rocks glass with ice
2. Add gin and lime juice
3. Stir well
4. Top with pineapple juice

PINEAPPLE VODKA

premium vodka
fresh pineapple slices

1. Fill a large clean jar with fresh pineapple
2. Add a premium vodka
3. Cover and let stand for 3 days, turning the jar several times daily
4. Remove most of the fruit and refrigerate
5. Serve the vodka over ice in a wineglass or rocks glass

PINE TREE

1 oz. triple sec
lemonade (from a mix)

1. Fill a highball glass with crushed ice
2. Add triple sec
3. Fill with lemonade
4. Stir
5. Garnish with a mint leaf

PINK ALMOND

1 oz. blended whiskey
½ oz. crème de noyaux
½ oz. amaretto
½ oz. kirschwasser
½ oz. lemon juice

1. Fill mixing glass with ice
2. Add blended whiskey, crème de noyaux, amaretto, kirschwasser and lemon juice
3. Shake
4. Pour into a chilled sour glass
5. Garnish with a slice of lemon

PINK AND TAN

1½ oz. Malibu coconut
rum
diet cola (with
Nutrasweet)

1. Fill a highball glass with ice
2. Add Malibu
3. Fill with diet cola
4. Stir

(Courtesy of Michael Salatto, New York, New York)

PINK GIN

2 oz. gin
2 dashes Angostura
bitters

1. Fill mixing glass with ice
2. Add gin and bitters
3. Stir
4. Strain into a rocks glass filled with ice

PINK LADY

1 oz. gin
½ oz. grenadine
1½ oz. cream

1. Fill mixing glass with ice
2. Add gin, grenadine and cream
3. Shake
4. Strain into a chilled cocktail glass

PINK LEMONADE

1½ oz. vodka
1 oz. cranberry juice
cocktail
2 oz. sour mix
7-Up

1. Fill mixing glass with ice
2. Add vodka, cranberry juice and sour mix
3. Shake
4. Pour into a highball glass or a Collins glass
5. Top with 7-Up
6. Garnish with a slice of lemon

PINK LEMONADE (SHOOTER)

1 oz. vodka
1 oz. cranberry juice
cocktail
1 oz. sour mix

(MAKES 2 SHOTS)

1. Fill mixing glass with ice
2. Add vodka, cranberry juice and sour mix
3. Shake
4. Strain into shot glasses

PINK PANTHER

¾ oz. gin
¾ oz. dry vermouth
½ oz. crème de cassis
½ oz. orange juice
1 egg white

1. Fill mixing glass with ice
2. Add gin, dry vermouth, crème de cassis, orange juice and egg white
3. Shake
4. Strain into a chilled cocktail glass

PINK PUSSYCAT

1½ oz. gin
¾ oz. grenadine
1 egg white

1. Fill mixing glass with ice
2. Add gin, grenadine and egg white
3. Shake well
4. Strain into a chilled cocktail glass

PINK ROSE

1½ oz. gin
1 tsp. lemon juice
1 tsp. heavy cream
1 egg white
3–4 dashes grenadine

1. Fill mixing glass with ice
2. Add gin, lemon juice, heavy cream, egg white and grenadine
3. Shake
4. Strain into a chilled cocktail glass

PINK SQUIRREL

½ oz. white crème de cacao
½ oz. crème de noyaux
2 oz. cream

1. Fill mixing glass with ice
2. Add white crème de cacao, crème de noyaux and cream
3. Shake
4. Strain into a chilled cocktail glass

PINK VERANDA

1 oz. gold rum
½ oz. dark rum
1½ oz. cranberry juice
½ oz. lime juice
1 tsp. sugar
½ egg white

1. Fill mixing glass with ice
2. Add gold rum, dark rum, cranberry juice, lime juice, sugar and egg white
3. Shake
4. Pour into a rocks glass

PINK WHISKERS

1 oz. apricot brandy
½ oz. dry vermouth
1 oz. orange juice
1 tsp. grenadine
3 dashes white crème de menthe
1 oz. port

1. Fill mixing glass with ice
2. Add apricot brandy, dry vermouth, orange juice, grenadine and white crème de menthe
3. Shake
4. Strain into a rocks glass filled with ice
5. Float port on top

PIRATE COCKTAIL

1½ oz. Jamaican rum
½ oz. sweet vermouth
2 dashes Angostura
bitters

1. Fill mixing glass with ice
2. Add rum, sweet vermouth and bitters
3. Shake
4. Strain into a large glass
5. Add ice

PISCO PUNCH

3 oz. brandy
1 tsp. lime juice
1 tsp. pineapple juice
cold water
2 or 3 pineapple cubes

1. Pour brandy, lime juice, pineapple juice and pineapple cubes into a brandy snifter
2. Fill with cold water
3. Stir

PISCO SOUR

2 oz. brandy (Pisco)
1½ oz. sour mix
1 tsp. lime juice
½ egg white
2 dashes Angostura
bitters

1. Fill mixing glass with ice
2. Add brandy, sour mix, lime juice and egg white
3. Shake
4. Strain into a sour glass
5. Add ice
6. Top with Angostura bitters

PLANTER'S PUNCH (I)

1½–2 oz. Myers's dark
rum
3 oz. orange juice
juice of ½ lemon or lime

1. Fill mixing glass with cracked ice
2. Add Myers's rum, orange juice, lemon or lime juice, sugar and grenadine
3. Shake

1 tsp. superfine
granulated sugar
dash grenadine

4. Pour into chilled Collins glass
5. Garnish with cherry and an orange slice

PLANTER'S PUNCH (2)

1¼ oz. dark rum
½ oz. Rose's lime juice
¼ oz. grenadine
4 oz. orange juice

1. Fill mixing glass with ice
2. Add dark rum, lime juice, grenadine and orange juice
3. Shake
4. Strain into a highball glass filled with ice
5. Garnish with an orange slice and cherry pick

PLAZA

1 oz. gin
1 oz. dry vermouth
1 oz. sweet vermouth
1 tbsp. pineapple juice

1. Fill mixing glass with ice
2. Add gin, dry vermouth, sweet vermouth and pineapple juice
3. Shake
4. Strain into a chilled cocktail glass

POINSETTIA

4 oz. chilled champagne
2 oz. cranberry juice
cocktail

1. Pour chilled champagne into a champagne flute or tulip glass
2. Add cranberry juice

POKER

1½ oz. gold rum
1½ oz. dry vermouth

1. Fill mixing glass with ice
2. Add gold rum and dry vermouth
3. Shake
4. Strain into a chilled cocktail glass

POLLYANNA

1½ oz. gin
2 tsp. sweet vermouth
2 tsp. grenadine

1. Fill mixing glass with ice
2. Add gin, sweet vermouth and grenadine
3. Shake
4. Strain into a rocks glass filled with ice
5. Garnish with a slice of pineapple and a slice of orange

POLLY'S SPECIAL

1½ oz. scotch
½ oz. triple sec
½ oz. grapefruit juice

1. Fill mixing glass with ice
2. Add scotch, triple sec and grapefruit juice
3. Shake
4. Strain into a rocks glass filled with ice

POLO

1½ oz. gin
2 tsp. orange juice
2 tsp. grapefruit juice

1. Fill a rocks glass with ice
2. Add gin, orange juice and grapefruit juice
3. Stir

POLYNESIAN COCKTAIL

1½ oz. vodka
¾ oz. cherry brandy
3 tbsp. lime juice

1. Frost the rim of a cocktail glass with powdered sugar
2. Fill mixing glass with ice
3. Add vodka, cherry brandy and lime juice
4. Shake
5. Strain into a chilled cocktail glass

POLYNESIAN PUNCH

12 oz. light rum
12 oz. dark rum
6 oz. cream of coconut
8 oz. sloe gin
4 oz. peppermint schnapps
½ oz. grenadine
1 qt., 1 pt. unsweetened pineapple juice
8 oz. lemon juice
8 oz. chilled club soda

1. Pour light rum, dark rum, cream of coconut, sloe gin, peppermint schnapps, grenadine, pineapple juice and lemon juice into a punch bowl over a block of ice
2. Stir
3. Garnish with thin slices of fresh pineapple and orange
4. Refrigerate for 1 hour
5. When ready to serve, add club soda and stir gently

POOP DECK

1 oz. blackberry brandy
½ oz. port
½ oz. brandy

1. Fill mixing glass with ice
2. Add blackberry brandy, port and brandy
3. Shake
4. Strain into a chilled cocktail glass

POPPY COCKTAIL

1½ oz. gin
¾ oz. white crème de cacao

1. Fill mixing glass with ice
2. Add gin and white crème de cacao
3. Shake
4. Strain into a chilled cocktail glass

POPSICLE

1 oz. amaretto
orange juice
cream

1. Fill a highball glass with ice
2. Add amaretto
3. Fill glass half with orange juice, half with cream
4. Stir well

PORT ANTONIO

1 oz. gold rum
½ oz. dark rum
½ oz. lime juice
½ oz. Tia Maria
1 tsp. Falernum

1. Fill mixing glass with ice
2. Add gold rum, dark rum, lime juice, Tia Maria and Falernum
3. Shake
4. Strain into a highball glass
5. Fill with ice
6. Garnish with a slice of lime

PORT SANGAREE

½ tsp. powdered sugar
1 oz. water
2 oz. port
club soda
1 tbsp. brandy (optional)

1. In a sour glass, dissolve powdered sugar in water
2. Fill with ice cubes
3. Pour in port
4. Fill with club soda
5. Top with brandy (if desired)

PORT WINE COCKTAIL

2½ oz. port
½ tsp. brandy

1. Fill mixing glass with ice
2. Add port and brandy
3. Stir
4. Strain into a chilled cocktail glass

POUSSE-CAFÉ (1)

⅓ oz. banana liqueur
½ oz. cherry brandy
⅓ oz. cognac

1. Pour banana liqueur into a liqueur glass
2. Float the cherry brandy on top
3. Float the cognac on top of that

POUSSE-CAFÉ (2)

½ oz. green crème de
menthe
½ oz. Galliano
½ oz. blackberry liqueur

1. Pour green crème de menthe into a
liqueur glass
2. Float the Galliano on top
3. Float the blackberry liqueur on top of
that

PRADO

1½ oz. tequila
½ oz. cherry liqueur
¾ oz. lime juice
½ egg white
1 tsp. grenadine

1. Fill mixing glass with cracked ice
2. Add tequila, cherry liqueur, lime juice,
egg white and grenadine
3. Shake
4. Pour into a sour glass
5. Garnish with a cherry

PRAIRIE FIRE (SHOOTER)

**1½ oz. Cuervo gold
tequila, chilled**
dash of Tabasco sauce

1. Fill shot glass with chilled Cuervo gold tequila
2. Add a dash of Tabasco

PREAKNESS

1½ oz. blended whiskey
¼ oz. Bénédictine
¼ oz. sweet vermouth
dash Angostura bitters

1. Fill mixing glass with ice
2. Add blended whiskey, Bénédictine, sweet vermouth and bitters
3. Shake
4. Strain into a chilled cocktail glass

PRESBYTERIAN

1 oz. whiskey
club soda
ginger ale

1. Fill a highball glass with ice
2. Add whiskey
3. Fill glass half with club soda, half with ginger ale
4. Stir well
5. Garnish with a twist of lemon

PRESIDENTE

1½ oz. light rum
½ oz. dry vermouth
1 tbsp. curaçao
dash grenadine

1. Fill mixing glass with ice
2. Add light rum, dry vermouth, curaçao and grenadine
3. Shake
4. Strain into a chilled cocktail glass
5. Garnish with a twist of lemon

PRINCE

1½ oz. blended whiskey
2 dashes orange bitters
3 drops white crème de menthe

1. Fill mixing glass with ice
2. Add blended whiskey and orange bitters
3. Shake
4. Strain into a rocks glass filled with ice
5. Top with a few drops of white crème de menthe

PRINCE EDWARD

1½ oz. scotch
½ oz. Lillet
1 tbsp. Drambuie

1. Fill mixing glass with ice
2. Add scotch, Lillet and Drambuie
3. Shake
4. Strain into a rocks glass filled with ice
5. Garnish with a slice of orange

PRINCE OF WALES

1 oz. madeira
1 oz. brandy
3–4 drops curaçao
2 dashes Angostura bitters
chilled champagne

1. Fill mixing glass with ice
2. Add madeira, brandy, curaçao and bitters
3. Shake
4. Strain into a chilled champagne glass
5. Fill with champagne
6. Garnish with a slice of orange

PRINCESS MARY'S PRIDE

1½ oz. apple brandy
2 tbsp. Dubonnet (rouge)
1 tbsp. dry vermouth

1. Fill mixing glass with ice
2. Add apple brandy, Dubonnet and dry vermouth
3. Shake
4. Strain into a rocks glass filled with ice

PRINCE'S SMILE

1 oz. gin
½ oz. apricot brandy
½ oz. apple brandy
dash lemon juice

1. Fill mixing glass with ice
2. Add gin, apricot brandy, apple brandy and lemon juice
3. Shake
4. Strain into a chilled cocktail glass

PRINCETON

1½ oz. gin
¾ oz. port
3–4 dashes orange
bitters

1. Fill mixing glass with ice
2. Add gin, port and orange bitters
3. Shake
4. Strain into a chilled cocktail glass
5. Garnish with a twist of lemon

PROHIBITION

1 oz. gin
1 oz. Lillet
2 dashes orange juice
dash apricot brandy

1. Fill mixing glass with ice
2. Add gin, Lillet, orange juice and apricot brandy
3. Shake
4. Strain into a chilled cocktail glass
5. Garnish with a twist of lemon

PUNT E MES NEGRONI

½ oz. gin
½ oz. Punt e Mes
½ oz. sweet vermouth

1. Fill mixing glass with ice
2. Add gin, Punt e Mes and sweet vermouth
3. Shake
4. Strain into a chilled cocktail glass
5. Garnish with a twist of orange

(Note: This drink may also be made with vodka instead of gin.)

PURPLE HAZE (SHOOTER)

½ oz. sambuca
½ oz. Chambord

1. Pour sambuca into a shot glass
2. Slowly add Chambord

THE PURPLE HOOTER SHOOTER

3 oz. Absolut vodka
1 oz. Rose's lime juice
dash Chambord (for
color)

(MAKES APPROXIMATELY 2
SHOTS)

1. Fill mixing glass with ice
2. Add Absolut, lime juice and Chambord
3. Stir
4. Strain into shot glasses

(Originated by Coleen Patrick, New York City)

PURPLE PASSION

1½ oz. vodka
grape juice

1. Fill a highball glass with ice
2. Add vodka
3. Fill with grape juice
4. Stir

PURPLE PEOPLE EATER

½ oz. vodka
½ oz. gin
¾ oz. rum
½ oz. tequila
½ oz. triple sec
½ oz. blue curaçao
sour mix
7-Up
dash grenadine

1. Fill a highball glass with ice
2. Add vodka, gin, rum, tequila, triple sec and blue curaçao
3. Top with sour mix
4. Fill with 7-Up
5. Add grenadine for color

Q

QUAKER

1 oz. brandy
 $\frac{3}{4}$ oz. light rum
 $\frac{1}{2}$ oz. lemon juice
 $\frac{1}{2}$ oz. raspberry syrup

1. Fill mixing glass with ice
2. Add brandy, light rum, lemon juice and raspberry syrup
3. Shake
4. Strain into a chilled cocktail glass
5. Garnish with a twist of lemon

QUARTER DECK

$1\frac{1}{2}$ oz. light rum
1 tbsp. sherry
1 tsp. lime juice

1. Fill mixing glass with ice
2. Add light rum, sherry and lime juice
3. Shake
4. Strain into a rocks glass filled with ice

QUEBEC COCKTAIL

**1½ oz. Canadian
whiskey**
½ oz. Amer Picon
½ oz. dry vermouth
½ oz. cherry liqueur

1. Fill mixing glass with ice
2. Add whiskey, Amer Picon, dry vermouth and cherry liqueur
3. Shake
4. Strain into a chilled cocktail glass

QUEEN

**several pineapple
chunks**
1½ oz. gin
¾ oz. sweet vermouth

1. In a mixing glass, muddle the pineapple chunks
2. Add ice, gin and sweet vermouth
3. Stir well
4. Strain into a rocks glass filled with ice

QUEEN ELIZABETH

1½ oz. gin
½ oz. Cointreau
½ oz. lemon juice
1 tsp. Pernod

1. Fill mixing glass with ice
2. Add gin, Cointreau, lemon juice and Pernod
3. Stir well
4. Strain into a chilled cocktail glass

QUEEN ELIZABETH WINE

1½ oz. Bénédictine
¾ oz. dry vermouth
¾ oz. lemon juice

1. Fill mixing glass with ice
2. Add Bénédictine, dry vermouth and lemon juice
3. Stir well
4. Strain into a chilled cocktail glass

QUELLE VIE

1½ oz. brandy

¾ oz. kummel

1. Fill mixing glass with ice
2. Add brandy and kummel
3. Stir
4. Strain into a chilled cocktail glass

QUICKIE

1 oz. bourbon

1 oz. light rum

¼ oz. triple sec

1. Fill mixing glass with ice
2. Add bourbon, light rum and triple sec
3. Stir well
4. Strain into a chilled cocktail glass

R

RACQUET CLUB

1½ oz. gin
¾ oz. dry vermouth
dash orange bitters

1. Fill mixing glass with ice
2. Add gin, dry vermouth and orange bitters
3. Stir
4. Strain into a chilled cocktail glass

RAINBOW POUSSE-CAFÉ

½ oz. dark crème de cacao
½ oz. crème de violette
½ oz. yellow Chartreuse
½ oz. maraschino liqueur
½ oz. Bénédictine
½ oz. green Chartreuse
½ oz. cognac

1. Pour dark crème de cacao intoousse-café glass
2. Float each of the other ingredients, one on top of the other, in the order indicated

RAMOS FIZZ

1 oz. gin
½ oz. cream
1½ oz. sour mix
2 dashes orange juice
1 egg white
club soda

1. Fill mixing glass with ice
2. Add gin, cream, sour mix, orange juice and egg white
3. Shake
4. Strain into a chilled Collins glass
5. Fill with club soda

RASPBERRY SMASH

1 oz. Absolut vodka
½ oz. Chambord
2 oz. pineapple juice

1. Fill mixing glass with ice
2. Add Absolut, Chambord and pineapple juice
3. Shake
4. Strain into a rocks glass filled with ice

RASPBERRY VODKA

1 liter premium vodka
(1000 ml)
2 cups sugar
1 lb. fresh raspberries

1. In a container, combine vodka, sugar and raspberries
2. Cover tightly
3. Store container in a cool, dark place for approximately 8 weeks (Every week or so, open container and stir mixture)
4. Using a sieve, strain mixture into a glass jar
5. Refrigerate or store in freezer
6. Serve straight up or on the rocks

RATTLESNAKE

1½ oz. blended whiskey
1 tsp. lemon juice
1 tsp. sugar
1 egg white
¼ tsp. Pernod

1. Fill mixing glass with ice
2. Add blended whiskey, lemon juice, sugar, egg white and Pernod
3. Shake
4. Strain into a rocks glass filled with ice

RED APPLE

1 oz. 100-proof vodka
1 oz. apple juice
½ oz. lemon juice
3–4 dashes grenadine
1–2 dashes orange bitters (optional)

1. Fill mixing glass with ice
2. Add vodka, apple juice, lemon juice, grenadine and orange bitters
3. Shake
4. Strain into a rocks glass filled with ice

RED BARON

2 oz. gin
½ oz. sour mix
½ oz. orange juice
dash grenadine

1. Fill mixing glass with ice
2. Add gin, sour mix, orange juice and grenadine
3. Shake
4. Strain into a chilled cocktail glass

RED CLOUD

1½ oz. gin
½ oz. apricot liqueur
½ oz. lemon juice
3 dashes grenadine
2 dashes Angostura bitters

1. Fill mixing glass with ice
2. Add gin, apricot liqueur, lemon juice, grenadine and bitters
3. Shake
4. Strain into a rocks glass filled with ice

RED DEVIL

½ oz. sloe gin
½ oz. vodka
½ oz. Southern Comfort
½ oz. triple sec
½ oz. banana liqueur
2 tbsp. Rose's lime juice
2 oz. orange juice

1. Fill mixing glass with ice
2. Add all ingredients
3. Shake well
4. Pour into a Collins glass

RED LION COCKTAIL

1 oz. gin
1 oz. Grand Marnier
½ oz. orange juice
½ oz. lemon juice

1. Fill mixing glass with ice
2. Add gin, Grand Marnier, orange juice and lemon juice
3. Shake
4. Strain into a chilled cocktail glass

RED SNAPPER

1 oz. gin
Bloody Mary mix
(packaged or from
scratch—see Bloody
Mary)

1. Fill a highball glass with ice
2. Add gin
3. Fill with Bloody Mary mix
4. Stir well
5. Garnish with lime slice or celery stalk

REFORM

1½ oz. dry sherry
¾ oz. dry vermouth
dash orange bitters

1. Fill mixing glass with ice
2. Add dry sherry, dry vermouth and orange bitters
3. Strain into a chilled cocktail glass

RENAISSANCE COCKTAIL

1½ oz. gin
½ oz. dry sherry
1 tbsp. cream

1. Fill mixing glass with ice
2. Add gin, dry sherry and cream
3. Shake
4. Strain into a chilled cocktail glass
5. Garnish with a sprinkle of nutmeg

RENDEZVOUS

1½ oz. gin
½ oz. kirschwasser
½ oz. Campari

1. Fill mixing glass with ice
2. Add gin, kirschwasser and Campari
3. Shake
4. Strain into a chilled cocktail glass
5. Garnish with a lemon twist

RESOLUTE

1½ oz. gin
1 tbsp. apricot brandy
½ oz. lemon juice

1. Fill mixing glass with ice
2. Add gin, apricot brandy and lemon juice
3. Shake
4. Strain into a rocks glass filled with ice

RHETT BUTLER

1 oz. Southern Comfort
½ oz. lime juice
½ oz. lemon juice
1 tsp. curaçao
½ tsp. sugar

1. Fill mixing glass with ice
2. Add Southern Comfort, lime juice, lemon juice, curaçao and sugar
3. Shake
4. Strain into a rocks glass filled with ice

RICKEY

1½ oz. liquor (of choice)
club soda

1. Fill a highball glass with ice
2. Add liquor
3. Fill with club soda
4. Garnish with a twist of lime

ROASTED TOASTED ALMOND

¾ oz. vodka
¾ oz. Kahlúa
¾ oz. amaretto
¾ oz. cream

1. Fill mixing glass with ice
2. Add vodka, Kahlúa, amaretto and cream
3. Shake
4. Strain into a chilled cocktail glass

ROB ROY

¼ oz. sweet vermouth
1½ oz. scotch

1. Fill a rocks glass with ice
2. Pour in sweet vermouth, then scotch
3. Stir
4. Garnish with a cherry

(Note: If serving “straight up,” mix scotch and vermouth in a mixing glass and strain into a martini glass.)

ROB ROY (DRY)

¼ oz. dry vermouth
1½ oz. scotch

1. Fill a rocks glass with ice
2. Pour in dry vermouth, then scotch

3. Stir
4. Garnish with an olive

(Note: If serving “straight up,” mix scotch and vermouth in a mixing glass and strain into a martini glass.)

ROB ROY (PERFECT)

⅓ oz. dry vermouth
⅓ oz. sweet vermouth
1½ oz. scotch

1. Fill a rocks glass with ice
2. Pour in dry vermouth and sweet vermouth, then scotch
3. Stir
4. Garnish with a twist of lemon

(Note: If serving “straight up,” mix scotch and vermouths in a mixing glass and strain into a martini glass.)

ROBSON

1½ oz. Jamaican rum
1 tbsp. orange juice
1 tsp. grenadine
1 tsp. lemon juice

1. Fill mixing glass with ice
2. Add Jamaican rum, orange juice, grenadine and lemon juice
3. Shake
4. Strain into a rocks glass filled with ice

ROCKAWAY BEACH

1½ oz. light rum
½ oz. dark rum
½ oz. tequila
1 oz. orange juice

1. Fill mixing glass with 4 oz. cracked ice
2. Add light rum, dark rum, tequila, orange juice, pineapple juice, cranberry juice and crème de noyaux

½ oz. pineapple juice
½ oz. cranberry juice
cocktail
1 tsp. crème de noyaux

3. Shake
4. Strain into a chilled Collins glass
5. Add ice
6. Garnish with a cherry

ROCK LOBSTER (SHOOTER)

⅓ oz. Bailey's Original
Irish Cream
⅓ oz. amaretto
⅓ oz. white crème de
cacao

Layer Bailey's, amaretto and white crème de cacao in a shot glass

ROCKY GREEN DRAGON

1½ oz. gin
½ oz. green Chartreuse
½ oz. cognac

1. Fill mixing glass with ice
2. Add gin, green Chartreuse and cognac
3. Shake
4. Strain into a rocks glass filled with ice

ROLLS ROYCE

1½ oz. gin
½ oz. dry vermouth
½ oz. sweet vermouth
3–4 dashes Bénédictine

1. Fill mixing glass with ice
2. Add gin, dry vermouth, sweet vermouth and Bénédictine
3. Stir
4. Strain into a chilled cocktail glass

ROMAN STINGER

1½ oz. brandy
¾ oz. sambuca
¾ oz. white crème de menthe

1. Fill mixing glass with ice
2. Add brandy, sambuca and white crème de menthe
3. Shake
4. Strain into a chilled cocktail glass

ROSE HALL

1½ oz. Jamaican rum
½ oz. banana liqueur
1 oz. orange juice
1 tsp. Rose's lime juice

1. Fill mixing glass with ice
2. Add rum, banana liqueur, orange juice and lime juice
3. Shake
4. Strain into a chilled cocktail glass
5. Garnish with a slice of lime

ROUFFY PARTY PUNCH COOLER

1 liter vodka
1 6-oz. can frozen lemonade concentrate, defrosted
1 6-oz. can frozen orange juice concentrate, defrosted
1 cup water
7-Up

1. In a large bowl, combine vodka, frozen juice concentrates and water
2. Stir well
3. Place in freezer until frozen
4. When ready to serve, use an ice-cream scooper to shave off some of the concoction into highball glasses
5. Fill with 7-Up

ROYAL FIZZ

1 oz. gin
2 oz. sour mix
1 egg
club soda

1. Fill mixing glass with ice
2. Add gin, sour mix and egg
3. Shake
4. Strain into a chilled Collins glass
5. Fill with club soda

ROYAL GIN FIZZ

2 oz. gin
 $\frac{1}{2}$ oz. Grand Marnier
1 oz. sour mix
1 egg
club soda

1. Fill mixing glass with ice
2. Add gin, Grand Marnier, sour mix and egg
3. Shake
4. Strain into a chilled sour glass
5. Fill with club soda
6. Garnish with a slice of lemon

ROYAL PEACH FREEZE

1½ oz. champagne
2 oz. peach schnapps
2 oz. orange juice
 $\frac{1}{2}$ oz. Rose's lime juice

1. In blender, combine champagne, peach schnapps, orange juice and Rose's lime juice with 3 oz. crushed ice
2. Blend until smooth
3. Pour into a goblet

ROYAL SCREW

2 oz. cognac
2 oz. orange juice,
chilled
champagne

1. Pour cognac into a champagne glass
2. Add orange juice
3. Stir gently
4. Fill with champagne

ROYAL SMILE

1½ oz. gin
1 oz. grenadine
3–4 drops lemon juice

1. Fill mixing glass with ice
2. Add gin, grenadine and lemon juice
3. Shake
4. Strain into a chilled cocktail glass

RUBY FIZZ

2 oz. sloe gin
½ oz. lemon juice
1 tsp. sugar
1 tsp. grenadine
1 egg white
club soda

1. Fill mixing glass with ice
2. Add sloe gin, lemon juice, sugar, grenadine and egg white
3. Shake
4. Strain into a chilled highball glass
5. Add ice
6. Fill with club soda

RUM AND ORANGE JUICE

1½ oz. rum (usually dark
rum)
orange juice

1. Fill a highball glass with ice
2. Add rum
3. Fill with orange juice
4. Stir

RUM AND TONIC

1½ oz. rum (light or
dark, depending on
taste)
tonic water

1. Fill a highball glass with ice
2. Add rum
3. Fill with tonic water
4. Stir
5. Garnish with a slice of lime (optional)

RUM COLLINS

2 oz. light rum
1 tsp. sugar syrup
 $\frac{1}{2}$ oz. lime juice
club soda

1. Fill a Collins glass with ice
2. Add light rum, sugar syrup and lime juice
3. Stir well
4. Fill with club soda
5. Garnish with a slice of lime

RUM CURAÇAO COOLER

1½ oz. dark rum
1½ oz. curaçao
 $\frac{1}{2}$ oz. lime juice
club soda

1. Fill mixing glass with ice
2. Add dark rum, curaçao and lime juice
3. Shake
4. Strain into a highball glass filled with ice
5. Fill with club soda
6. Garnish with a slice of orange

RUM NUT

1 oz. rum
 $\frac{1}{2}$ oz. Kahlúa
cream of coconut

1. Fill mixing glass with ice
2. Add rum, Kahlúa and cream of coconut
3. Pour into a highball glass with ice

RUM RICKEY

1½ oz. light rum
 $\frac{1}{2}$ oz. lime juice
1 tsp. sugar syrup
(optional)
club soda

1. Fill mixing glass with ice
2. Add light rum and lime juice (and sugar syrup, if desired)
3. Shake
4. Strain into a Collins glass filled with ice

5. Fill with club soda
6. Garnish with a wedge of lime

RUM RUNNER

1 cup ice
1 oz. dark rum
½ oz. blackberry brandy
½ oz. banana liqueur
½ oz. grenadine
2 oz. sour mix
¼ oz. rum (151 proof)

1. In a blender, put 1 cup ice
2. Add dark rum, blackberry brandy, banana liqueur, grenadine and sour mix
3. Blend until thick
4. Pour into a margarita glass
5. Float 151-proof rum on top
6. Garnish with a cherry

RUM SOUR

2 oz. light rum (dark rum may be used instead)
1 tsp. lime juice
1 oz. sour mix
dash orange juice

1. Fill mixing glass with ice
2. Add rum, lime juice, sour mix and orange juice
3. Shake
4. Strain into a sour glass
5. Fill with ice
6. Garnish with a cherry and an orange slice

RUPTURED DUCK

1 oz. banana liqueur
1 oz. crème de noyaux
1 oz. cream

1. Fill mixing glass with ice
2. Add banana liqueur, crème de noyaux and cream
3. Shake
4. Strain into a chilled cocktail glass

RUSSIAN

1 oz. gin
1 oz. vodka
1 oz. white crème de
cacao

1. Fill mixing glass with ice
2. Add gin, vodka and white crème de cacao
3. Shake
4. Strain into a chilled cocktail glass

RUSSIAN BANANA

$\frac{3}{4}$ oz. vodka
 $\frac{3}{4}$ oz. banana liqueur
 $\frac{3}{4}$ oz. dark crème de
cacao
1 oz. cream

1. Fill mixing glass with ice
2. Add vodka, banana liqueur, dark crème de cacao and cream
3. Shake
4. Strain into a chilled cocktail glass

RUSSIAN BEAR

1 oz. vodka
1 oz. dark crème de
cacao
1 oz. heavy cream

1. Fill mixing glass with ice
2. Add vodka, dark crème de cacao and heavy cream
3. Shake
4. Strain into a chilled cocktail glass

RUSSIAN COFFEE

$\frac{3}{4}$ oz. vodka
 $\frac{3}{4}$ oz. coffee liqueur
 $\frac{3}{4}$ oz. heavy cream

1. Fill blender with 3 oz. cracked ice
2. Add vodka, coffee liqueur and heavy cream
3. Blend for 5 seconds, or until smooth
4. Pour into a cocktail glass

RUSSIAN QUAALUDE

$\frac{1}{3}$ oz. Frangelico
 $\frac{1}{3}$ oz. Bailey's Original
Irish Cream
 $\frac{1}{3}$ oz. vodka

1. Layer Frangelico, Bailey's and vodka in a rocks glass without ice

RUSSIAN ROSE

2 oz. vodka
2 tbs. grenadine
dash orange bitters

1. Fill mixing glass with ice
2. Add vodka, grenadine and orange bitters
3. Shake
4. Strain into a chilled cocktail glass

RUSSIAN TURKEY

2 oz. vodka
2 oz. cranberry juice
cocktail

1. Fill a rocks glass with ice
2. Add vodka and cranberry juice
3. Stir

RUSTY NAIL

2 oz. scotch
1 oz. Drambuie

1. Fill a rocks glass with ice
2. Add scotch and Drambuie
3. Stir

S

ST. PATRICK'S DAY MOCHA JAVA

**¾ oz. Bailey's Original
Irish Cream**
¾ oz. Kahlúa
hot coffee
whipped cream

1. Pour Bailey's and Kahlúa into a mug
2. Fill with hot coffee
3. Top with whipped cream

(Courtesy of Carrow's, Santa Barbara, California)

SAKETINI

2½ oz. gin
½ oz. sake

1. Fill mixing glass with ice
2. Add gin and sake
3. Stir
4. Strain into a chilled cocktail glass or a rocks glass filled with ice
5. Garnish with a twist of lemon

SALTY DOG

1½ oz. vodka
grapefruit juice

1. Salt the rim of a highball glass
2. Fill with ice
3. Add vodka
4. Fill with grapefruit juice
5. Stir

SAMBUCA-GIN SHAKE

2 oz. gin
½ oz. sambuca
1 egg white
½ oz. cream

1. Half-fill mixing glass with crushed ice
2. Add gin, sambuca, egg white and cream
3. Shake
4. Pour into a rocks glass

SANCTUARY

1½ oz. Dubonnet
(rouge)
¾ oz. Amer Picon
¾ oz. Cointreau

1. Fill mixing glass with ice
2. Add Dubonnet, Amer Picon and Cointreau
3. Shake
4. Strain into a rocks glass filled with ice

SAN FRANCISCO

¾ oz. sloe gin
½ oz. dry vermouth
½ oz. sweet vermouth
dash Angostura bitters
dash orange bitters

1. Fill mixing glass with ice
2. Add sloe gin, dry vermouth, sweet vermouth, Angostura bitters and orange bitters
3. Shake
4. Strain into a rocks glass filled with ice
5. Garnish with a cherry

SANGRIA

1 bottle dry red wine
1 oz. brandy (optional)
1 oz. triple sec or
curaçao (optional)
1 tbsp. sugar or to taste
club soda, very cold
orange slices
lime slices
lemon slice
several pineapple
chunks

(For a white sangria, substitute
white wine for red wine.)

1. In a large pitcher, combine red wine, brandy, triple sec, sugar and fruit
2. Refrigerate overnight
3. When ready to serve, add club soda and more sugar (if desired)
4. Stir

SANGRIA ESPECIAL

2 bottles red wine
1 bottle champagne
4 oz. gin
4 oz. cognac
sugar, to taste
juice of 2 oranges
juice of 2 lemons

1. Add all ingredients to a punch bowl
2. Stir
3. Add ice
4. Garnish with slices of oranges and lemons

SANGRIA SHABBABE

1 tbsp. sugar
1 tbsp. lemon juice
2 oz. red wine
1 oz. white wine
1 oz. orange juice
7-Up
fresh orange and lemon
slices

1. In a bottle or large wineglass, dissolve sugar in lemon juice
2. Fill the bottle or glass with ice
3. Pour in red wine, white wine and orange juice
4. Stir well
5. Fill with 7-Up
6. Garnish with orange and lemon slices

SAN JUAN

1½ oz. Puerto Rican
rum
1 oz. grapefruit juice
1 oz. lime juice
½ oz. cream of coconut
2–3 dashes 151-proof
rum

1. In a blender, combine 3 oz. crushed ice, Puerto Rican rum, grapefruit juice, lime juice and cream of coconut
2. Blend for 10 seconds at medium speed, or until smooth
3. Pour into a goblet or large wineglass
4. Top with 151-proof rum

SAN SEBASTIAN

1 oz. gin
1½ tsp. light rum
1½ tsp. triple sec
1 tbsp. grapefruit juice
1 tbsp. lemon juice

1. Fill mixing glass with ice
2. Add gin, light rum, triple sec, grapefruit juice and lemon juice
3. Shake
4. Strain into a chilled cocktail glass

SAPPHIRE MARTINI

¼ oz. Chambraise

1½ oz. Bombay

Sapphire gin

1. Fill mixing glass with ice
2. Add Chambraise and Bombay Sapphire gin
3. Stir
4. Strain into a chilled cocktail glass or a rocks glass filled with ice
5. Garnish with a fresh strawberry

(Courtesy of Oscar Taylor's, Phoenix, Arizona)

SARATOGA

2 oz. brandy

1 oz. crushed pineapple

**2 dashes maraschino
liqueur**

**2 dashes Angostura
bitters**

1. Fill mixing glass with ice
2. Add brandy, crushed pineapple, maraschino liqueur and bitters
3. Shake
4. Strain into a chilled cocktail glass

SAUCY SUE

2 oz. apple brandy

½ tsp. apricot brandy

½ tsp. Pernod

1. Fill mixing glass with ice
2. Add apple brandy, apricot brandy and Pernod
3. Stir
4. Strain into a chilled cocktail glass

SAVE THE PLANET

1 oz. vodka
1 oz. Midori melon
liqueur
½ oz. blue curaçao
1–2 dashes green
Chartreuse

1. Fill shaker glass with ice
2. Add vodka, Midori and blue curaçao
3. Shake
4. Strain into a chilled cocktail glass
5. Float green Chartreuse on top

SAVOY HOTEL

½ oz. white crème de
cacao
½ oz. Bénédictine
½ oz. brandy

Slowly layer ingredients, beginning with white crème de cacao, into a pony glass

SAVOY SPRINGTIME

¼ oz. gin
¼ oz. Cointreau
¼ oz. fresh orange juice
chilled champagne

1. Pour gin, Cointreau and orange juice into a champagne glass
2. Fill with chilled champagne
3. Stir very gently

(From the Savoy Hotel, London, England)

SAVOY TANGO

1½ oz. apple brandy
1 oz. sloe gin

1. Fill mixing glass with ice
2. Add apple brandy and sloe gin
3. Stir
4. Strain into a chilled cocktail glass

SAZERAC

2 oz. bourbon
1 tsp. superfine
granulated sugar
2 dashes Angostura
bitters
3 dashes Pernod

1. Pour bourbon into a mixing glass
2. Add sugar and bitters
3. Stir until sugar is dissolved
4. Put Pernod into a rocks glass
5. Strain mixture into rocks glass
6. Fill with ice

SCARLET O'HARA

1½ oz. Southern
Comfort
cranberry juice cocktail

1. Fill a highball glass with ice
2. Add Southern Comfort
3. Fill with cranberry juice (grenadine may be substituted)

SCOOBY SNACKS

¾ oz. vodka
¾ oz. Midori melon
liqueur
¾ oz. Malibu
1 oz. pineapple juice
½ oz. cream

1. Fill mixing glass with ice
2. Add vodka, Midori, Malibu, pineapple juice and cream
3. Shake
4. Strain into a rocks glass filled with ice

SCORPION

2 oz. light rum
1 oz. brandy
2 oz. orange juice
½ oz. lemon juice
½ oz. crème de noyaux

1. Fill blender with 3 oz. crushed ice, light rum, brandy, orange juice, lemon juice and crème de noyaux
2. Blend until smooth
3. Pour into a highball glass
4. Garnish with a slice of orange

SCOTCH AND SODA

**1½ oz. scotch
club soda**

1. Fill a highball glass with ice
2. Add scotch
3. Fill with club soda
4. Stir gently

SCOTCH MIST

1½ oz. scotch

1. Fill a rocks glass with crushed ice
2. Add scotch
3. Garnish with a twist of lemon

SCOTCH STONE SOUR

**1½ oz. scotch whiskey
¾ oz. lemon juice
1 tsp. sugar
1½ oz. orange juice**

1. Fill mixing glass with ice
2. Add scotch, lemon juice, sugar and orange juice
3. Shake
4. Strain into a sour glass or a rocks glass filled with ice
5. Garnish with a cherry and a slice of orange

SCOTTISH COFFEE

**1½ oz. Drambuie
hot coffee
whipped cream**

1. Pour Drambuie into a coffee mug
2. Fill with hot coffee
3. Top with whipped cream

SCREAMING ORGASM

½ oz. vodka
½ oz. Bailey's Original
Irish Cream
½ oz. amaretto
½ oz. Kahlúa

1. Fill mixing glass with ice
2. Add vodka, Bailey's, amaretto and Kahlúa
3. Shake
4. Strain into a rocks glass filled with ice

SCREWDRIIVER

1½ oz. vodka
orange juice

1. Fill a highball glass with ice
2. Add vodka
3. Fill with orange juice
4. Stir

SEA BREEZE

1½ oz. vodka
3 oz. cranberry juice
cocktail
3 oz. grapefruit juice

1. Fill a highball glass with ice
2. Add vodka, cranberry juice and grapefruit juice
3. Stir

(Note: In general, people usually like a bit more cranberry juice than grapefruit juice, but it is purely a matter of taste.)

SELF-STARTER

1 oz. gin
½ oz. Lillet
1 tsp. apricot brandy
2–3 drops Pernod

1. Fill mixing glass with ice
2. Add gin, Lillet, apricot brandy and Pernod
3. Shake
4. Strain into a chilled cocktail glass

SEPARATOR (ALSO CALLED A DIRTY MOTHER)

1½ oz. brandy
¾ oz. Kahlúa

1. Fill a rocks glass with ice
2. Add brandy and Kahlúa
3. Stir

SEPTEMBER MORN

2½ oz. light rum
½ oz. lime juice
1 tsp. grenadine
1 egg white

1. Fill mixing glass with ice
2. Add light rum, lime juice, grenadine and egg white
3. Shake
4. Strain into a chilled highball glass

7 & 7

1½ oz. Seagram's 7
blended whiskey
7-Up

1. Fill a highball glass with ice
2. Add Seagram's 7
3. Fill with 7-Up
4. Garnish with cherry and an orange slice (optional) or a twist of lemon (optional)

SEVENTH HEAVEN

1 oz. Seagram's 7
whiskey
¼ oz. amaretto
orange juice

1. Fill a highball glass with ice
2. Add Seagram's 7 and amaretto
3. Fill with orange juice
4. Stir

SEVILLA

1 oz. dark Jamaican rum
1 oz. sweet vermouth

1. Fill mixing glass with ice
2. Add dark Jamaican rum and sweet vermouth
3. Shake
4. Strain into a rocks glass filled with ice
5. Garnish with a twist of orange

SEVILLE

1½ oz. gin
½ oz. fino sherry
½ oz. lemon juice
½ oz. orange juice
2 tsp. sugar syrup

1. Half-fill mixing glass with ice
2. Add gin, fino sherry, lemon juice, orange juice and sugar syrup
3. Shake
4. Pour into a rocks glass

SEX ON THE BEACH

¾ oz. peach schnapps
¾ oz. vodka
¾ oz. pineapple juice
(grapefruit juice may
be substituted)
3 oz. cranberry juice
cocktail

1. Fill a highball glass with ice
2. Add peach schnapps and vodka
3. Fill with pineapple juice (or grapefruit juice) and cranberry juice
4. Stir

SEX ON THE BEACH (THE ORIGINAL)

1 oz. vodka
**½ oz. Midori melon
liqueur**
**½ oz. Chambord (or
other raspberry
liqueur)**
1½ oz. pineapple juice
**1½ oz. cranberry juice
cocktail**

(Note: This can also be made into a shooter. This recipe will yield approximately 3 shots. You may want to cut down on the juices a bit.)

1. Fill mixing glass with ice
2. Add vodka, Midori, Chambord, pineapple juice and cranberry juice
3. Shake
4. Pour into a highball glass

SEX ON THE BEACH IN WINTER

¾ oz. peach schnapps
¾ oz. vodka
**3 oz. pineapple juice
(grapefruit juice may
be substituted)**
**3 oz. cranberry juice
cocktail**
½ tsp. cream of coconut

1. Fill blender with 3 oz. ice, peach schnapps, vodka, pineapple juice (or grapefruit juice) and cranberry juice
2. Blend until smooth
3. Pour into a goblet or Collins glass

SHANDY

cold beer
1 oz. 7-Up

1. Fill beer mug with cold beer (preferably draft beer)
2. Top with 7-Up

SHANGHAI

1½ oz. dark rum
1 oz. sambuca
½ oz. lemon juice
3 drops grenadine

1. Fill mixing glass with ice
2. Add dark rum, sambuca, lemon juice and grenadine
3. Shake
4. Strain into a chilled cocktail glass

SHARK BITE

1½ oz. Myers's dark rum
3 oz. orange juice
½ oz. sour mix
¾ oz. grenadine

1. Combine Myers's rum, orange juice, sour mix and grenadine with 3 oz. ice in a blender
2. Blend until smooth
3. Pour into a goblet
4. Add a couple of straws and watch the pinks separate

(Courtesy of The Shark Bar, New York City)

SHARK'S TOOTH

1½ oz. dark Jamaican rum
½ oz. lime juice
½ oz. lemon juice
¼ oz. grenadine
club soda

1. Fill mixing glass with ice
2. Add rum, lime juice, lemon juice and grenadine
3. Shake
4. Strain into a highball glass filled with ice
5. Fill with club soda

SHARKY PUNCH

1½ oz. apple brandy
½ oz. rye whiskey
1 tsp. sugar syrup
club soda

1. Fill mixing glass with ice
2. Add apple brandy, rye whiskey and sugar syrup
3. Shake
4. Strain into a rocks glass filled with ice
5. Fill with club soda

SHERRY COCKTAIL

2½ oz. cream sherry
1 dash Angostura bitters

1. Fill mixing glass with ice
2. Add cream sherry and bitters
3. Stir
4. Strain into a chilled cocktail glass

SHERRY EGGNOG

3 oz. sherry
1 egg
1 tsp. powdered sugar
1 cup milk

1. In a blender, combine 3 oz. crushed ice, sherry, egg, sugar and milk
2. Blend
3. Pour into a chilled goblet or Collins glass
4. Garnish with a pinch of nutmeg

SHERRY TWIST

3 oz. sherry
1 oz. brandy
1 oz. dry vermouth
½ oz. curaçao
2–3 dashes lemon juice

1. Fill mixing glass with ice
2. Add sherry, brandy, dry vermouth, curaçao and lemon juice
3. Shake
4. Strain into a chilled sour glass
5. Add ice, if desired
6. Garnish with a pinch of ground cinnamon

SICILIAN KISS

1½ oz. Southern Comfort
½ oz. amaretto

1. Fill a rocks glass with ice
2. Add Southern Comfort and amaretto
3. Stir

SIDECAR

1½ oz. brandy
¾ oz. triple sec
¾ oz. sour mix

1. Fill mixing glass with ice
2. Add brandy, triple sec and sour mix
3. Shake
4. Strain into a chilled cocktail glass

SILK PANTIES (SHOOTER)

¾ oz. peach schnapps
¾ oz. sambuca

1. Fill mixing glass with ice
2. Add peach schnapps and sambuca
3. Stir
4. Strain into a shot glass

SILK STOCKINGS

2 oz. tequila
1 oz. white crème de cacao
2 oz. light cream
dash grenadine

1. Fill mixing glass with ice
2. Add tequila, white crème de cacao, light cream and grenadine
3. Shake
4. Strain into a chilled cocktail glass
5. Sprinkle with cinnamon

SILVER FIZZ

1 oz. gin
2 oz. sour mix
1 egg white
club soda

1. Fill mixing glass with ice
2. Add gin, sour mix and egg white
3. Shake
4. Strain into a chilled Collins glass
5. Fill with club soda

SILVER KING

1 oz. gin
1 oz. lemon juice
1 egg white
2–3 drops sugar syrup
2 dashes orange bitters

1. Fill mixing glass with ice
2. Add gin, lemon juice, egg white, sugar syrup and orange bitters
3. Shake
4. Strain into a highball glass
5. Fill with ice

SILVER NIPPLE

1½ oz. sambuca
1 oz. vodka

1. Fill a rocks glass with ice
2. Add sambuca and vodka
3. Stir

SINGAPORE SLING

1 oz. gin
2 oz. sour mix
 $\frac{1}{2}$ oz. grenadine
club soda
1 dash cherry brandy

1. Fill mixing glass with ice
2. Add gin, sour mix and grenadine
3. Shake
4. Strain into a Collins glass filled with ice
5. Fill with club soda
6. Top with cherry brandy

SINK OR SWIM

1½ oz. brandy
 $\frac{1}{2}$ oz. sweet vermouth
2–3 dashes Angostura
bitters

1. Fill mixing glass with ice
2. Add brandy, sweet vermouth and bitters
3. Shake
4. Strain into a rocks glass filled with ice

SIR WALTER

1½ oz. brandy
 $\frac{3}{4}$ oz. light rum
1 tsp. curaçao
1 tsp. grenadine
1 tsp. lime juice

1. Fill mixing glass with ice
2. Add brandy, light rum, curaçao, grenadine and lime juice
3. Shake
4. Strain into a rocks glass filled with ice

SKIP AND GO NAKED

1 oz. gin
2 oz. sour mix
beer

1. Fill a Collins glass with ice
2. Add gin and sour mix
3. Fill with beer
4. Stir

SLEDGEHAMMER

¾ oz. brandy
¾ oz. gold rum
¾ oz. apple brandy
1 dash Pernod

1. Fill mixing glass with ice
2. Add brandy, gold rum, apple brandy and Pernod
3. Shake
4. Strain into a chilled cocktail glass

SLEEPYHEAD

1 oz. brandy
ginger ale

1. Fill a rocks glass with ice
2. Add brandy
3. Fill with ginger ale
4. Garnish with orange zest and mint leaves

SLIMEBALL (SHOOTER)

**½ cup Midori melon
liqueur**
1 cup boiling water
lime Jell-O brand gelatin
½ cup vodka

1. Add Midori and boiling water to lime Jell-O
2. Add vodka
3. Chill to set
4. Serve in paper soufflé cups

(The Slimeball is a variation of the Jell-O Shot.)

SLIPPERY NIPPLE

2 oz. sambuca
**1½ oz. Bailey's Original
Irish Cream**
drop grenadine

1. Pour sambuca into a cocktail glass
2. Float Bailey's on top
3. Put a drop of grenadine right in the center

SLOE BRANDY

2 oz. brandy
½ oz. sloe gin
1 tsp. lemon juice

1. Fill mixing glass with ice
2. Add brandy, sloe gin and lemon juice
3. Shake
4. Strain into a chilled cocktail glass

SLOE COMFORTABLE SCREW

½ oz. vodka
½ oz. sloe gin
½ oz. Southern Comfort
orange juice

1. Fill a highball glass with ice
2. Add vodka, sloe gin and Southern Comfort
3. Fill with orange juice
4. Stir

SLOE GIN FIZZ

1 oz. sloe gin
2 oz. sour mix
club soda

1. Fill mixing glass with ice
2. Add sloe gin and sour mix
3. Shake
4. Strain into a chilled Collins glass
5. Fill with club soda
6. Garnish with a cherry

SLOE SCREW

¾ oz. vodka
¾ oz. sloe gin
orange juice

1. Fill a highball glass with ice
2. Add vodka and sloe gin
3. Fill with orange juice
4. Stir

SLOE TEQUILA

2 oz. tequila
½ oz. sloe gin
1 tsp. lime juice

1. Fill mixing glass with ice
2. Add tequila, sloe gin and lime juice
3. Shake
4. Strain into a chilled cocktail glass

SLOPPY JOE

½ oz. light rum
½ oz. dry vermouth
1 oz. lime juice
2–3 drops triple sec
2–3 drops grenadine

1. Fill mixing glass with ice
2. Add light rum, dry vermouth, lime juice, triple sec and grenadine
3. Shake
4. Strain into a rocks glass filled with ice

SMITH AND KERNS

1½ oz. Kahlúa
1 oz. cream
club soda

1. Fill a highball glass with ice
2. Add Kahlúa and cream
3. Stir
4. Fill with club soda
5. Stir again, gently

SNACK BITE (SHOOTER)

2 oz. Canadian whiskey
1 oz. Rose's lime juice

1. Pour whiskey and lime juice into a shot glass
2. Garnish with a lime wedge

SNOWBALL

1 oz. gin
¼ oz. white crème de menthe
¼ oz. Pernod
¼ oz. crème d'Yvette
¼ oz. cream

1. Fill mixing glass with ice
2. Add gin, white crème de menthe, Pernod, crème d'Yvette and cream
3. Shake
4. Strain into a chilled cocktail glass or champagne saucer

SNOW CAP (SHOOTER)

½ oz. tequila
½ oz. Bailey's Original Irish Cream

Layer tequila and Bailey's in a shot glass

SNOW SHOE (SHOOTER)

1½ oz. 101-proof Wild Turkey bourbon
½ oz. peppermint schnapps

1. Fill a rocks glass with ice
2. Add Wild Turkey and peppermint schnapps
3. Stir

SNUGGLER

1½ oz. peppermint schnapps
hot chocolate

1. Pour peppermint schnapps into a mug
2. Fill with hot chocolate
3. Top with whipped cream, if desired

S.O.B. SHOOTER (SHOOTER)

1/3 oz. Cointreau
1/3 oz. brandy
1/3 oz. 151-proof rum

Pour all ingredients into a shot glass

SOMBRERO

1½ oz. Kahlúa
½ oz. cream

1. Fill a rocks glass with ice
2. Add Kahlúa
3. Top with cream
4. Stir

SOUL KISS

1 oz. whiskey
1 oz. dry vermouth
½ oz. Dubonnet
¾ oz. orange juice

1. Fill mixing glass with ice
2. Add whiskey, dry vermouth, Dubonnet and orange juice
3. Stir
4. Strain into a rocks glass filled with ice

SOUR APPLE MARTINI

1½ oz. vodka
1 oz. sour apple schnapps
½ oz. sour mix
¼ oz. sugar syrup

1. Fill mixing glass with ice
2. Add vodka, sour apple schnapps, sour mix and sugar syrup
3. Shake
4. Strain into a chilled martini glass
5. Garnish with a thin green apple slice, lemon twist or cherry

SOUR GRAPES (SHOOTER)

2 oz. vodka
2 oz. Chambord
2 oz. sour mix

(MAKES ABOUT 4 SHOTS)

1. Fill mixing glass with ice
2. Add vodka, Chambord and sour mix
3. Shake
4. Strain into shot glasses

SOUTHERN BRIDE

1½ oz. gin
1 oz. grapefruit juice
1 dash maraschino
liqueur

1. Fill mixing glass with ice
2. Add gin, grapefruit juice and maraschino liqueur
3. Shake
4. Strain into a chilled cocktail glass

SOUTHERN GIN

2½ oz. gin
2 dashes orange bitters
3–4 drops curaçao

1. Fill mixing glass with ice
2. Add gin, orange bitters and curaçao
3. Shake
4. Strain into a chilled cocktail glass

SOVIET COCKTAIL

1½ oz. vodka
½ oz. amontillado sherry
½ oz. dry vermouth

1. Fill mixing glass with ice
2. Add vodka, amontillado sherry and dry vermouth
3. Shake
4. Strain into a chilled cocktail glass

SPANISH COFFEE

¾ oz. brandy
¾ oz. Tia Maria
hot coffee

1. Pour brandy and Tia Maria into a coffee mug
2. Fill with hot coffee
3. Top with whipped cream, if desired

SPANISH MOSS

1½ oz. tequila
1 oz. coffee liqueur
3 drops green crème de menthe

1. Fill mixing glass with ice
2. Add tequila and coffee liqueur
3. Shake
4. Strain into a chilled cocktail glass
5. Add a few drops of green crème de menthe to top

SPANISH TOWN

1½ oz. light rum
2 dashes triple sec

1. Fill mixing glass with ice
2. Add light rum and triple sec
3. Stir
4. Strain into a chilled cocktail glass

SPARKLING WINE JULEP

2 sprigs of mint
1 tbsp. sugar syrup
1½ oz. brandy
3 oz. chilled dry sparkling wine

1. In a champagne glass, put 1 sprig of mint and sugar syrup
2. Crush mint in sugar syrup
3. Fill glass with crushed ice
4. Add brandy
5. Fill with sparkling wine
6. Stir gently
7. Garnish with the other sprig of mint

SPARKLING WINE POLONAISE

1 tsp. blackberry liqueur
1 tsp. blackberry brandy
½ tsp. cognac
3 oz. chilled dry
sparkling wine

1. Moisten the rim of a chilled champagne glass with blackberry liqueur and sugar—frost the rim
2. Pour in blackberry brandy, cognac and sparkling wine
3. Stir very gently two or three times

SPECIAL ROUGH

1 oz. apple brandy
1 oz. brandy
dash Pernod

1. Fill mixing glass with ice
2. Add apple brandy, brandy and Pernod
3. Stir
4. Strain into a chilled cocktail glass

SPHINX

2 oz. gin
2 tsp. sweet vermouth
2 tsp. dry vermouth

1. Fill mixing glass with ice
2. Add gin, sweet vermouth and dry vermouth
3. Stir
4. Strain into a chilled cocktail glass
5. Garnish with a slice of lemon

STAR

1½ oz. apple brandy
1½ oz. sweet vermouth
2 dashes orange bitters

1. Fill mixing glass with ice
2. Add apple brandy, sweet vermouth and orange bitters
3. Shake
4. Strain into a chilled cocktail glass

STARS AND STRIPES

1 oz. grenadine
1 oz. heavy cream
1 oz. blue curaçao

1. Pour grenadine into a pousse-café glass
2. Float cream on top
3. Float blue curaçao on top of that

STINGER

1½ oz. brandy
½ oz. white crème de
menthe

1. Fill mixing glass with ice
2. Add brandy and white crème de menthe
3. Stir
4. Strain into a chilled cocktail glass

STONE FENCE

3 oz. apple brandy
2 dashes Angostura
bitters
sweet apple cider

1. Fill a rocks glass with ice
2. Pour in apple brandy and bitters
3. Fill glass with chilled cider

STONE SOUR

1½ oz. bourbon
½ oz. lemon juice
1 tsp. white crème de
menthe
½ tsp. sugar (or to
taste)
club soda

1. Fill a sour glass almost to the top with crushed ice
2. Pour in bourbon, lemon juice, white crème de menthe and sugar
3. Stir
4. Fill with club soda
5. Garnish with several sprigs of mint

STONEWALL

2 oz. apple cider
1 oz. Jamaican rum

1. Fill mixing glass with ice
2. Add apple cider and rum
3. Shake
4. Strain into a rocks glass filled with ice

STONY BROOK

1½ oz. blended whiskey
½ oz. triple sec
½ egg white
2–3 drops almond
extract

1. Fill mixing glass with ice
2. Add blended whiskey, triple sec, egg white and almond extract
3. Shake
4. Strain into a rocks glass filled with ice
5. Garnish with a twist of lemon

STORMIN' GORMAN

1½ oz. vodka
juice of half a lemon
splash Cointreau
splash Mandarine
Napoléon liqueur

1. Fill mixing glass with ice
2. Add vodka, lemon juice, Cointreau and Mandarine Napoléon liqueur
3. Shake
4. Strain into a chilled martini glass

(Courtesy of Christine Gorman at Strings, Denver, Colorado)

STRAIGHT LAW

2½ oz. dry sherry
¼ oz. gin

1. Fill mixing glass with ice
2. Add dry sherry and gin
3. Shake
4. Strain into a chilled cocktail glass
5. Garnish with a twist of lemon

STRAWBERRY-CRANBERRY FROST

2 oz. vodka
4 oz. sliced frozen
strawberries, in syrup,
partially thawed
4 oz. cranberry juice
cocktail

1. Fill blender with vodka, frozen strawberries, cranberry juice and 3 oz. crushed ice
2. Blend until smooth
3. Pour into a large goblet
4. Garnish with a whole strawberry and a sprig of mint

STRAWBERRY SHORTCAKE

2 scoops vanilla ice
cream
1 oz. crème de noyaux
½ oz. crème de cacao
6 whole strawberries,
stems removed
whipped cream
1 tsp. strawberry liqueur

1. Combine vanilla ice cream, crème de noyaux, crème de cacao and 5 of the 6 strawberries in a blender
2. Blend until smooth
3. Pour into a large goblet
4. Top with whipped cream
5. Drizzle strawberry liqueur on top
6. Garnish with the 6th strawberry

STREGA SOUR

1 oz. gin
½ oz. Strega
2 oz. sour mix

1. Fill mixing glass with ice
2. Add gin, Strega and sour mix
3. Shake
4. Strain into a chilled cocktail glass

SUISESSE

1 oz. Pernod
1 oz. lemon juice
1 egg white
club soda

1. Fill mixing glass with ice
2. Add Pernod, lemon juice and egg white
3. Shake
4. Strain into a rocks glass filled with ice
5. Top with club soda

SUMMER SHARE

1 oz. vodka
1 oz. light rum
½ oz. tequila
1 oz. orange juice
1 oz. cranberry juice
cocktail
1 dash apricot liqueur
7-Up

1. Fill mixing glass with ice
2. Add vodka, light rum, tequila, orange juice, cranberry juice and apricot liqueur
3. Shake
4. Strain into a chilled Collins glass
5. Add ice
6. Top with 7-Up
7. Garnish with a slice of orange

SUNBEAM

1½ oz. Galliano
½ oz. sweet vermouth

1. Fill a rocks glass with ice
2. Add Galliano and sweet vermouth
3. Stir

SUNBURN

1¼ oz. tequila
¾ oz. triple sec
4 oz. cranberry juice

1. Fill mixing glass with ice
2. Add tequila, triple sec and cranberry juice
3. Shake
4. Strain into a highball glass filled with ice
5. Garnish with a lime wedge

SUNDOWNER

2 oz. light rum
1 oz. lemon juice
3–4 dashes grenadine
tonic water

1. Fill mixing glass with ice
2. Add light rum, lemon juice and grenadine
3. Shake
4. Strain into a highball glass filled with ice
5. Fill with tonic water

SUPER COFFEE

¾ oz. brandy
¾ oz. Kahlúa
hot coffee

1. Pour brandy and Kahlúa into a coffee mug or hot drink glass
2. Fill with hot coffee
3. Top with whipped cream

SURFER ON ACID (SHOOTER)

1 oz. Jägermeister
1 oz. coconut rum
½ oz. pineapple juice
dash of grenadine

1. Fill mixing glass with ice
2. Add Jägermeister, coconut rum, pineapple juice and grenadine
3. Shake
4. Strain into a highball glass filled with ice or a shot glass

SWAMP WATER

2 oz. rum
¼ oz. blue curaçao
1 oz. orange juice
½ oz. lemon juice

1. Fill mixing glass with ice
2. Add rum, blue curaçao, orange juice and lemon juice
3. Shake
4. Strain into a rocks glass filled with ice

SWAYZE SWIZZLE

1½ oz. dark rum
passion fruit juice
orange juice
cranberry juice cocktail

1. Fill a highball glass with ice
2. Add dark rum
3. Fill glass with equal parts passion fruit juice, orange juice and cranberry juice
4. Stir

(Courtesy of Mulholland Drive Cafe, New York City, owned by Patrick Swayze)

SWEDISH LULLABY

1½ oz. Swedish Punsch
1 oz. cherry liqueur
½ oz. lemon juice

1. Fill mixing glass with ice
2. Add Swedish Punsch, cherry liqueur and lemon juice
3. Shake
4. Strain into a chilled cocktail glass

SWEET CREAM

1½ oz. Kahlúa
½ oz. Bailey's Original
Irish Cream

1. Pour Kahlúa into cordial glass or pousse-café
2. Float Bailey's on top

SWEETIE BABY

2 oz. amaretto
5 oz. vanilla ice cream
½ oz. milk (optional)

1. In a blender, combine amaretto, vanilla ice cream and milk
2. Blend at medium speed until smooth
3. Pour into a goblet or other large stemmed glass
4. Garnish with crushed almonds

SWEET PATOOTIE

1 oz. gin
½ oz. triple sec
½ oz. orange juice

1. Fill mixing glass with ice
2. Add gin, triple sec and orange juice
3. Shake
4. Strain into a chilled cocktail glass



T.K.O. (SHOOTER)

1/3 oz. tequila

1/3 oz. Kahlúa

1/3 oz. ouzo

Layer tequila, Kahlúa and ouzo in a shot glass

TAHITI CLUB

2 oz. gold rum

1/2 oz. lime juice

1/2 oz. lemon juice

1/2 oz. pineapple juice

**2–3 dashes maraschino
liqueur**

1. Fill mixing glass with cracked ice
2. Add gold rum, lime juice, lemon juice, pineapple juice and maraschino liqueur
3. Shake
4. Pour into a rocks glass
5. Garnish with a slice of orange

TANGO

1½ oz. gin
¼ oz. dry vermouth
¼ oz. sweet vermouth
¾ oz. orange juice
2–3 dashes curaçao

1. Fill mixing glass with cracked ice
2. Add gin, dry vermouth, sweet vermouth, orange juice and curaçao
3. Shake
4. Strain into a rocks glass filled with ice

TANTALUS

1 oz. brandy
1 oz. lemon juice
¼ oz. Forbidden Fruit

1. Fill mixing glass with ice
2. Add brandy, lemon juice and Forbidden Fruit
3. Shake
4. Strain into a rocks glass filled with ice

TAWNY RUSSIAN

1 oz. amaretto
1 oz. vodka

1. Fill a rocks glass with ice
2. Add amaretto and vodka
3. Stir

TEDDY BEAR (SHOOTER)

½ oz. root-beer
schnapps
½ oz. vodka

Layer root-beer schnapps and vodka in a shot glass

TEMPTATION

2 oz. blended whiskey
¼ oz. triple sec
¼ oz. Pernod
¼ oz. Dubonnet

1. Fill mixing glass with ice
2. Add blended whiskey, triple sec, Pernod and Dubonnet
3. Shake
4. Strain into a chilled cocktail glass

TEMPTER COCKTAIL

1½ oz. port
1½ oz. apricot brandy

1. Fill mixing glass with ice
2. Add port and apricot brandy
3. Shake
4. Strain into a rocks glass filled with ice

TENNESSEE

2½ oz. rye whiskey
½ oz. maraschino
liqueur
½ oz. lemon juice

1. Fill mixing glass with ice
2. Add rye, maraschino liqueur and lemon juice
3. Shake
4. Strain into a rocks glass filled with ice

TEQUILA COLLINS

1 oz. tequila
2 oz. sour mix
club soda

1. Fill a Collins glass with ice
2. Add tequila and sour mix
3. Stir
4. Fill with club soda
5. Stir
6. Garnish with a cherry

TEQUILA DAISY

1½ oz. tequila
2 tsp. lemon juice
¼ oz. raspberry syrup
club soda (optional)
dash Grand Marnier

1. Fill mixing glass with cracked ice
2. Add tequila, lemon juice and raspberry syrup
3. Shake
4. Pour into a highball glass
5. Fill with club soda (if desired)
6. Float Grand Marnier on top

TEQUILA GHOST

2 oz. tequila
1 oz. Pernod
½ oz. lemon juice

1. Fill mixing glass with ice
2. Add tequila, Pernod and lemon juice
3. Shake
4. Strain into a rocks glass filled with ice

TEQUILA GIMLET

1½ oz. tequila
1 oz. Rose's lime juice

1. Fill a rocks glass with ice
2. Add tequila and Rose's lime juice
3. Stir well
4. Garnish with a slice or wedge of lime

TEQUILA MANHATTAN

2 oz. tequila
1½ oz. sweet vermouth

1. Fill mixing glass with ice
2. Add tequila and sweet vermouth
3. Stir
4. Strain into a chilled cocktail glass or a rocks glass filled with ice

TEQUILA MARTINI

2 oz. tequila
½ oz. dry vermouth

1. Fill a rocks glass with ice
2. Add tequila and dry vermouth
3. Stir
4. Garnish with a twist of lemon or orange

TEQUILA OLD-FASHIONED

1 sugar cube
3–4 dashes Angostura
bitters
1½ oz. gold tequila
2–3 oz. water
2–3 drops lime juice
(optional)

1. Place sugar cube in a rocks glass
2. Add bitters and muddle until sugar is dissolved
3. Fill the glass with ice
4. Pour in tequila
5. Add water
6. Add lime juice (if desired)
7. Stir
8. Garnish with a twist of lemon

TEQUILA POPPER (SHOOTER)

1 oz. tequila
½ oz. 7-Up

1. Pour tequila into a shot glass
2. Fill with 7-Up
3. Place a napkin over the top of the glass and bang the glass down onto the table
4. Drink immediately

TEQUILA SCREWDRIVER

1½ oz. tequila
5 oz. orange juice

1. Fill a highball glass with ice
2. Add tequila
3. Fill with orange juice
4. Stir

TEQUILA SHOT (SHOOTER)

**1½ oz. tequila (premium
brand is
recommended)**
1 pinch salt
1 lemon or lime wedge

1. Fill a shot glass with tequila (chilled, if desired)
2. Put salt between thumb and index finger of left hand
3. While holding shot glass in the same hand, and the lemon or lime wedge in the other hand, lick the salt and quickly drink the shot of tequila
4. Suck the lemon or lime juice immediately afterward

TEQUILA SOUR

1½ oz. tequila
2–3 oz. sour mix

1. Fill mixing glass with ice
2. Add tequila and sour mix
3. Shake
4. Strain into a sour glass
5. Add ice

TEQUILA STINGER

1½ oz. gold tequila
**¾ oz. white crème de
menthe**

1. Fill mixing glass with ice
2. Add gold tequila and white crème de menthe
3. Shake
4. Strain into a chilled cocktail glass

TEQUILA SUNRISE

1½ oz. tequila
2–3 dashes lime juice
(optional)
orange juice
½ oz. grenadine

1. Fill a highball glass with ice
2. Add tequila (and lime juice, if desired)
3. Fill with orange juice
4. Stir
5. Pour grenadine down a spoon and let it rise from the bottom (do NOT stir)

TEQUILA SUNSET

1½ oz. tequila
2–3 dashes lime juice
(optional)
orange juice
½ oz. blackberry brandy

1. Fill a highball glass with ice
2. Add tequila (and lime juice, if desired)
3. Fill with orange juice
4. Stir
5. Pour blackberry brandy down a spoon and let it rise from the bottom (do NOT stir)

TEQUINI

1½ oz. tequila
½ oz. dry vermouth
dash Angostura bitters
(optional)

1. Fill mixing glass with ice
2. Add tequila, dry vermouth and bitters
3. Stir
4. Strain into a chilled cocktail glass or a rocks glass filled with ice

TEXAS TEA

1 oz. tequila
½ oz. vodka
½ oz. rum
½ oz. triple sec
1 oz. sour mix
cola

1. Fill mixing glass with ice
2. Add tequila, vodka, rum, triple sec and sour mix
3. Shake
4. Pour into a Collins glass
5. Add more ice, if necessary
6. Top with cola
7. Garnish with a lemon slice

THANKSGIVING COCKTAIL

1 oz. gin
1 oz. dry vermouth
1 oz. apricot brandy
½ tsp. lemon juice

1. Fill mixing glass with ice
2. Add gin, dry vermouth, apricot brandy and lemon juice
3. Shake
4. Strain into a rocks glass filled with ice
5. Garnish with a cherry

THIRD DEGREE

1½ oz. gin
½ oz. dry vermouth
½ tsp. Pernod

1. Fill mixing glass with ice
2. Add gin, dry vermouth and Pernod
3. Stir
4. Strain into a chilled cocktail glass

THIRD RAIL

1 oz. brandy
1 oz. apple brandy
1 oz. light rum
dash Pernod

1. Fill mixing glass with ice
2. Add brandy, apple brandy, light rum and Pernod
3. Shake
4. Strain into a chilled cocktail glass

THISTLE

1½ oz. scotch whiskey
¾ oz. sweet vermouth
3–4 dashes Angostura
bitters

1. Fill mixing glass with ice
2. Add scotch whiskey, sweet vermouth and bitters
3. Shake
4. Strain into a chilled cocktail glass

THREE MILES

1 oz. brandy
½ oz. light rum
dash lemon juice
1 tsp. grenadine

1. Fill mixing glass with ice
2. Add brandy, light rum, lemon juice and grenadine
3. Stir
4. Strain into a chilled cocktail glass

THREE STRIPES

1 oz. gin
½ oz. dry vermouth
½ oz. orange juice

1. Fill mixing glass with ice
2. Add gin, dry vermouth and orange juice
3. Shake
4. Strain into a chilled cocktail glass

THUNDER

2 oz. brandy
1 tsp. sugar syrup
1 egg yolk
pinch cayenne pepper

1. Fill mixing glass with ice
2. Add brandy, sugar syrup, egg yolk and cayenne pepper
3. Shake
4. Strain into a rocks glass filled with ice

TIDBIT

1 oz. gin
1 scoop vanilla ice cream
2–3 drops dry sherry

1. In blender, combine gin, vanilla ice cream and dry sherry
2. Blend at low speed until smooth
3. Pour into a highball glass

TIDY BOWL (SHOOTER)

1½ oz. vodka
1–2 drops blue curaçao
1 or 2 raisins

1. Combine vodka and blue curaçao with ice
2. Strain into a shot glass
3. Throw in 1 or 2 raisins

TIGER'S MILK

1 oz. Jamaican rum
1 oz. brandy
4 oz. heavy cream
¼ oz. sugar syrup

1. Fill mixing glass with ice
2. Add Jamaican rum, brandy, heavy cream and sugar syrup
3. Shake
4. Strain into a rocks glass filled with ice

TIGER TAIL

1½ oz. Pernod
dash curaçao
orange juice

1. Fill a highball glass with ice
2. Add Pernod and curaçao
3. Fill with orange juice
4. Stir
5. Garnish with a slice of lime

TIME BOMB

1 oz. tequila
3 oz. cranberry juice
cocktail

1. Fill mixing glass with ice
2. Add tequila and cranberry juice
3. Stir
4. Strain into a sour glass
5. Add ice
6. Garnish with an orange peel

TIJUANA SUNRISE

1½ oz. tequila
2–3 dashes lime juice
(optional)
orange juice
½ oz. Angostura bitters

1. Fill a highball glass with ice
2. Add tequila (and lime juice, if desired)
3. Fill with orange juice
4. Stir
5. Pour bitters down a spoon and let it rise from the bottom (do NOT stir)

TINTON

2 oz. port
2 oz. apple brandy

1. Fill mixing glass with ice
2. Add port and apple brandy
3. Stir
4. Strain into a chilled cocktail glass

TINTORETTO

$\frac{1}{2}$ oz. pear puree
chilled champagne
dash pear brandy

1. Pour pear puree into a champagne glass
2. Fill with chilled champagne
3. Add dash of pear brandy

TIPPERARY

1 oz. Irish whiskey
1 oz. green Chartreuse
1 oz. sweet vermouth

1. Fill mixing glass with ice
2. Add Irish whiskey, green Chartreuse and sweet vermouth
3. Shake
4. Strain into a chilled cocktail glass

TIVOLI

1½ oz. bourbon
 $\frac{1}{2}$ oz. aquavit
 $\frac{1}{2}$ oz. sweet vermouth
3–4 drops Campari

1. Fill mixing glass with ice
2. Add bourbon, aquavit, sweet vermouth and Campari
3. Shake
4. Strain into a chilled cocktail glass

T.N.T.

1 oz. tequila
tonic water

1. Fill a highball glass with ice
2. Add tequila
3. Fill with tonic water
4. Stir
5. Garnish with a slice of lime

TOASTED ALMOND

½ oz. Kahlúa
½ oz. amaretto
2 oz. cream

1. Fill mixing glass with ice
2. Add Kahlúa, amaretto and cream
3. Shake
4. Strain into a highball glass
5. Add ice

TOM AND JERRY

1 oz. dark rum
1 oz. brandy
1 egg
½ oz. sugar syrup
hot milk or hot water

1. Separate the egg
2. Beat yolk and white separately
3. Fold together and combine with sugar syrup in a heat-proof mug
4. Slowly add dark rum and brandy
5. Beat mixture
6. Fill with hot milk or hot water
7. Garnish with ground nutmeg

TOM COLLINS

1 oz. gin
2 oz. sour mix
club soda

1. Fill a Collins glass with ice
2. Add gin and sour mix
3. Stir
4. Fill with club soda
5. Stir
6. Garnish with a cherry

TOOTSIE ROLL

1 oz. Sabra
1 oz. orange juice

(Note: 1½ oz. Kahlúa may be substituted for Sabra.)

1. Fill a rocks glass with ice
2. Add Sabra and orange juice
3. Stir

TOP SHELF MARGARITA

1½ oz. Cuervo gold
tequila
½ oz. Grand Marnier
1 oz. sour mix
1 oz. lime juice

1. Fill mixing glass with ice
2. Add Cuervo, Grand Marnier, sour mix and lime juice
3. Shake
4. Strain into a chilled cocktail glass or a rocks glass filled with ice

TOREADOR

1½ oz. tequila
½ oz. white crème de cacao
½ oz. cream

1. Fill mixing glass with ice
2. Add tequila, white crème de cacao and cream
3. Shake
4. Strain into a chilled cocktail glass
5. Top with 1 tsp. whipped cream
6. Sprinkle with cocoa (if desired)

TORPEDO

1½ oz. apple brandy
¾ oz. brandy
1–2 dashes gin

1. Fill mixing glass with ice
2. Add apple brandy, brandy and gin
3. Shake
4. Strain into a chilled cocktail glass

TOVARICH

1½ oz. vodka
¾ oz. kümmel
1 tbsp. lime juice

1. Fill mixing glass with ice
2. Add vodka, kümmel and lime juice
3. Shake
4. Strain into a chilled cocktail glass

TRADE WINDS

2 oz. gold rum
½ oz. plum brandy
½ oz. lime juice
2 tsp. sugar syrup

1. Fill blender with 3 oz. ice, gold rum, plum brandy, lime juice and sugar syrup
2. Blend until smooth
3. Pour into a large wineglass

TRAFFIC LIGHT

⅓ oz. green crème de menthe

⅓ oz. crème de banana

⅓ oz. sloe gin

1. Pour green crème de menthe into a liqueur glass or a brandy snifter
2. Float crème de banana
3. Float sloe gin

TRILBY

1½ oz. bourbon

½ oz. sweet vermouth

2 dashes orange bitters

1. Fill mixing glass with ice
2. Add bourbon, sweet vermouth and orange bitters
3. Stir
4. Strain into a rocks glass filled with ice

TRINIDAD COCKTAIL

1 oz. light rum

1 tbsp. lime juice

1 tsp. sugar

2–3 dashes Angostura bitters

1. Fill mixing glass with ice
2. Add light rum, lime juice, sugar and bitters
3. Shake
4. Strain into a chilled cocktail glass

TRINITY COCKTAIL

¾ oz. dry vermouth

¾ oz. sweet vermouth

¾ oz. gin

1. Fill mixing glass with ice
2. Add dry vermouth, sweet vermouth and gin
3. Stir
4. Strain into a cocktail glass

TROIS RIVIERES

**1½ oz. Canadian
whiskey**
¾ oz. Dubonnet
½ oz. triple sec

1. Fill mixing glass with ice
2. Add Canadian whiskey, Dubonnet and triple sec
3. Shake
4. Strain into a rocks glass filled with ice

TROLLEY

2 oz. bourbon
cranberry juice cocktail
pineapple juice

1. Fill a highball glass with ice
2. Add bourbon
3. Fill with equal parts cranberry juice and pineapple juice
4. Stir

TROPHY ROOM

**½ oz. Amaretto de
Saronno**
½ oz. Vandermint
**½ oz. Myers's dark
Jamaican rum**
hot coffee
½ oz. Tia Maria

1. Pour Amaretto, Vandermint and Myers's into a coffee mug
2. Fill with hot coffee
3. Top with whipped cream
4. Float Tia Maria on top

(Courtesy of Hotel Park, Tucson, Arizona)

TROPICAL COCKTAIL

¾ oz. white crème de cacao

¾ oz. maraschino liqueur

¾ oz. dry vermouth

1 dash Angostura bitters

1. Fill mixing glass with ice
2. Add white crème de cacao, maraschino liqueur, dry vermouth and bitters
3. Stir
4. Strain into a chilled cocktail glass

TRUFFLE MARTINI

3½ oz. cognac

splash lime juice

splash Grand Marnier

7 paper-thin slices of black truffle

1. Fill mixing glass with ice
2. Add cognac, lime juice, Grand Marnier and 2 slices of black truffle
3. Shake well
4. Strain into a chilled martini glass
5. Garnish with remaining 5 slices of black truffle

TUACA COCKTAIL

1 oz. vodka

1 oz. Tuaca

2 tbsp. lime juice

1. Fill mixing glass with ice
2. Add vodka, Tuaca and lime juice
3. Shake
4. Strain into a chilled cocktail glass

TULIP

¾ oz. sweet vermouth

¾ oz. apple brandy

1½ tsp. apricot brandy

1½ tsp. lemon juice

1. Fill mixing glass with ice
2. Add sweet vermouth, apple brandy, apricot brandy and lemon juice
3. Shake
4. Strain into a chilled cocktail glass

TUMBLEWEED

1 oz. white crème de cacao

1 oz. amaretto

2 oz. cream

1. In blender, combine white crème de cacao, amaretto and cream with 3 oz. crushed ice
2. Blend until smooth
3. Pour into a goblet or large wineglass

TURF

1 oz. gin

½ oz. dry vermouth

2 dashes anis

2 dashes maraschino
liqueur

2 dashes Angostura
bitters

1. Fill mixing glass with ice
2. Add gin, dry vermouth, anis, maraschino liqueur and bitters
3. Shake
4. Strain into a rocks glass filled with ice

TURKEY SHOOTER

¾ oz. 101-proof Wild
Turkey Bourbon

¼ oz. white crème de
menthe

1. Pour Wild Turkey into a liqueur glass or brandy snifter
2. Float white crème de menthe

TUXEDO

2 oz. fino sherry

½ oz. anisette

3–4 dashes maraschino
liqueur

3–4 dashes Angostura
bitters

1. Fill mixing glass with ice
2. Add fino sherry, anisette, maraschino liqueur and bitters
3. Stir
4. Strain into a chilled cocktail glass

TWIN HILLS

1½ oz. blended whiskey
2 tsp. Bénédictine
1½ tsp. lemon juice
1½ tsp. lime juice
1 tsp. sugar syrup

1. Fill mixing glass with ice
2. Add blended whiskey, Bénédictine, lemon juice, lime juice and sugar syrup
3. Shake
4. Strain into a chilled cocktail glass
5. Garnish with a slice of lemon and a slice of lime

TWIN SIX

1 oz. gin
½ oz. sweet vermouth
2 tsp. grenadine
1 tbsp. orange juice
1 egg white

1. Fill mixing glass with ice
2. Add gin, sweet vermouth, grenadine, orange juice and egg white
3. Shake
4. Strain into a chilled cocktail glass

TWISTER

2 oz. vodka
½ oz. lime juice, freshly squeezed
7-Up

1. Fill a highball glass with ice
2. Add vodka and lime juice
3. Top with 7-Up
4. Stir gently

U

ULANDA

1½ oz. gin
¾ oz. Cointreau
2–3 drops Pernod

1. Fill mixing glass with ice
2. Add gin, Cointreau and Pernod
3. Shake
4. Strain into a rocks glass filled with ice

THE ULTIMATE MARGARITA

1½ oz. Sauza
Commemorativo
Tequila
¾ oz. Cointreau
1 oz. fresh lemon juice
½ oz. fresh lime juice
½ tsp. sugar

1. Fill mixing glass with ice
2. Add tequila, Cointreau, lemon juice, lime juice and sugar
3. Shake well
4. If desired, salt the rim of a large cocktail glass
5. Strain into glass
6. Garnish with a slice of lime

UNION JACK

1½ oz. gin

¼ oz. crème d'Yvette

1. Fill mixing glass with ice
2. Add gin and crème d'Yvette
3. Stir
4. Strain into a chilled cocktail glass

UNION LEAGUE

2 oz. gin

1 oz. port

2 dashes orange bitters

1. Fill a rocks glass with ice
2. Add gin, port and orange bitters
3. Stir
4. Garnish with a twist of orange



VALENCIA

2 oz. apricot brandy
1 oz. orange juice
2–3 dashes orange
bitters
chilled champagne

1. Fill mixing glass with ice
2. Add apricot brandy, orange juice and orange bitters
3. Shake
4. Strain into a chilled goblet or tulip glass
5. Fill with chilled champagne

VANCOUVER COCKTAIL

2 oz. Canadian whiskey
1 oz. Dubonnet (rouge)
2 tbsp. lemon juice
½ egg white
½ tsp. maple syrup
(sugar syrup may be
substituted)
3–4 dashes Angostura
bitters

1. Half-fill mixing glass with cracked ice
2. Add Canadian whiskey, Dubonnet, lemon juice, egg white, maple syrup and bitters
3. Shake
4. Pour into a large wineglass or large cocktail glass

VANDERBILT

1½ oz. brandy
¾ oz. cherry brandy
1 tsp. sugar syrup
2 dashes Angostura
bitters

1. Fill mixing glass with ice
2. Add brandy, cherry brandy, sugar syrup and bitters
3. Stir
4. Strain into a chilled cocktail glass

VANITY FAIR COCKTAIL

1½ oz. apple brandy
½ oz. cherry brandy
½ oz. cherry liqueur
1 tsp. crème de noyaux

1. Fill mixing glass with 1–2 oz. cracked ice
2. Add apple brandy, cherry brandy and cherry liqueur
3. Shake
4. Pour into a cocktail glass
5. Float crème de noyaux on top

VELVET HAMMER

½ oz. white crème de
cacao
½ oz. triple sec
2 oz. cream

1. Fill mixing glass with ice
2. Add white crème de cacao, triple sec and cream
3. Shake
4. Strain into a stemmed glass

VELVET KISS

1 oz. gin
½ oz. banana liqueur
½ oz. pineapple juice
1 oz. heavy cream

1. Fill mixing glass with ice
2. Add gin, banana liqueur, pineapple juice and heavy cream
3. Shake
4. Strain into a chilled cocktail glass

VENETIAN COFFEE

1 sugar cube
1 oz. brandy
hot coffee

1. Place sugar cube in a coffee mug
2. Pour in brandy
3. Fill with hot coffee
4. Top with whipped cream

VERMOUTH CASSIS

1 oz. sweet vermouth or
dry vermouth
(depending on taste)
1 oz. crème de cassis
club soda

1. Fill a highball glass with ice
2. Add vermouth and crème de cassis
3. Stir
4. Fill with club soda
5. Stir gently
6. Garnish with a twist of lemon

VERMOUTH FRAPPE

1½ oz. sweet vermouth
dash Angostura bitters

1. Fill mixing glass with shaved ice
2. Add sweet vermouth and bitters
3. Stir
4. Strain into a chilled cocktail glass

VERONA

1 oz. gin
1 oz. amaretto
½ oz. sweet vermouth
1–2 dashes lemon juice

1. Half-fill mixing glass with cracked ice
2. Add gin, amaretto, sweet vermouth and lemon juice
3. Shake
4. Pour into a rocks glass
5. Garnish with a slice of orange

VIA VENETO

1½ oz. brandy
½ oz. sambuca
½ oz. lemon juice
1½ tsp. sugar syrup
½ egg white

1. Fill mixing glass with ice
2. Add brandy, sambuca, lemon juice, sugar syrup and egg white
3. Shake
4. Strain into a rocks glass filled with ice

VICTOR

1 oz. gin
1 oz. brandy
½ oz. sweet vermouth

1. Fill mixing glass with ice
2. Add gin, brandy and sweet vermouth
3. Stir
4. Strain into a chilled cocktail glass

VICTORY

1½ oz. Pernod
¾ oz. grenadine
club soda

1. Fill mixing glass with ice
2. Add Pernod and grenadine
3. Shake
4. Strain into a highball glass filled with ice
5. Fill with club soda

VIKING

1½ oz. Swedish Punsch
1 oz. aquavit
1 oz. lime juice

1. Fill mixing glass with ice
2. Add Swedish Punsch, aquavit and lime juice
3. Shake
4. Strain into a rocks glass filled with ice

VIRGIN

1 oz. gin
½ oz. white crème de
menthe
1 oz. Forbidden Fruit

1. Fill mixing glass with ice
2. Add gin, white crème de menthe and Forbidden Fruit
3. Shake
4. Strain into a rocks glass filled with ice

VODKA AND TONIC

1½ oz. vodka
5 oz. tonic water

1. Fill a highball glass with ice
2. Add vodka
3. Fill with tonic water
4. Stir
5. Garnish with a lime slice

VODKA COLLINS

1 oz. vodka
2 oz. sour mix
club soda

1. Fill a Collins glass with ice
2. Add vodka and sour mix
3. Stir
4. Fill with club soda
5. Stir
6. Garnish with a cherry

VODKA COOLER

1 oz. vodka
½ oz. sweet vermouth
7-Up

1. Fill mixing glass with ice
2. Add vodka and sweet vermouth
3. Shake
4. Strain into a Collins glass filled with ice
5. Fill with 7-Up

VODKA FIZZ

1 oz. vodka
2 oz. pineapple juice
1 tsp. lemon juice
1 tsp. powdered sugar
club soda

1. Fill mixing glass with ice
2. Add vodka, pineapple juice, lemon juice and sugar
3. Shake
4. Strain into a Collins glass
5. Add several ice cubes
6. Fill with club soda

VODKA GIBSON

2 oz. vodka
 $\frac{1}{2}$ oz. dry vermouth

(Note: A Gibson is a martini with a pearl onion as garnish instead of an olive. As in a vodka martini, the drier the Gibson, the less vermouth is used in proportion to the vodka.)

1. Fill mixing glass with ice
2. Add vodka and dry vermouth
3. Stir
4. Strain into a chilled martini glass or a rocks glass filled with ice
5. Garnish with a pearl onion

VODKA GIMLET

1½ oz. vodka
 $\frac{1}{2}$ oz. Rose's lime juice

1. Fill a rocks glass with ice
2. Add vodka and Rose's lime juice
3. Stir
4. Garnish with a lime slice

VODKA GRAND MARNIER COCKTAIL

1½ oz. vodka
½ oz. Grand Marnier
2 tbsp. lime juice

1. Fill mixing glass with ice
2. Add vodka, Grand Marnier and lime juice
3. Shake
4. Strain into a chilled cocktail glass
5. Garnish with a slice of orange or a twist of orange

VODKA GRASSHOPPER

1 oz. white crème de cacao
1 oz. green crème de menthe
½ oz. vodka

1. Fill mixing glass with ice
2. Add white crème de cacao, green crème de menthe and vodka
3. Shake
4. Strain into a chilled cocktail glass

VODKA MARTINI

1½ oz. vodka
dash (approx. ⅛ oz.) dry vermouth

1. Fill mixing glass with ice
2. Add vodka and dry vermouth
3. Stir
4. Strain into a chilled martini glass
5. Garnish with an olive

(Note: If serving “on the rocks,” stir in a rocks glass filled with ice, garnish and serve.)

VODKA MARTINI (DRY)

1½ oz. vodka
drop (approx. ¼₁₀ oz.) dry
vermouth

1. Fill mixing glass with ice
2. Add vodka and dry vermouth
3. Stir
4. Strain into a chilled martini glass
5. Garnish with an olive

(*Note:* If serving “on the rocks,” stir in a rocks glass filled with ice, garnish and serve.)

VODKA MARTINI (VERY DRY)

1½ oz. vodka
approx. ¼₁₂ oz. dry
vermouth

1. Fill mixing glass with ice
2. Add dry vermouth (In actuality, almost no dry vermouth is used. Let vermouth barely touch side of mixing glass.)
3. Add vodka
4. Stir
5. Strain into a chilled martini glass
6. Garnish with an olive

(*Note:* If serving “on the rocks,” stir in a rocks glass filled with ice, garnish and serve.)

VODKA MARTINI (EXTREMELY DRY)

2 oz. vodka

Follow directions for other martini recipes. No vermouth is used. This translates to “vodka straight up” or “vodka on the rocks.”

VODKA ON THE ROCKS

**2 oz. premium imported
vodka**

(Note: Vodkas such as Absolut, Stolichnaya and Finlandia are extremely popular. To best enjoy the flavor, store the bottle of vodka in your freezer, allowing the alcohol to thicken. You may also serve it “straight up”—chilled, without ice.)

1. Fill a rocks glass with ice
2. Add vodka

VODKA SAKETINI

2½ oz. vodka
½ oz. sake

1. Fill mixing glass with ice
2. Add vodka and sake
3. Stir
4. Strain into a chilled cocktail glass or a rocks glass filled with ice
5. Garnish with a twist of lemon

VODKA STINGER

1½ oz. vodka
**½ oz. white crème de
menthe**

1. Fill mixing glass with ice
2. Add vodka and white crème de menthe
3. Stir
4. Strain into a chilled cocktail glass

VOLGA BOATMAN

1 oz. vodka

1 oz. cherry brandy

1 oz. orange juice

1. Fill mixing glass with ice
2. Add vodka, cherry brandy and orange juice
3. Stir
4. Strain into a chilled cocktail glass

W

WAGON WHEEL

1½ oz. cognac
2½ oz. Southern
Comfort
1 oz. lemon juice
½ oz. grenadine

1. Fill mixing glass with ice
2. Add cognac, Southern Comfort, lemon juice and grenadine
3. Shake
4. Strain into a rocks glass filled with ice

WALDORF

1½ oz. bourbon
¾ oz. Pernod
½ oz. sweet vermouth
dash Angostura bitters

1. Fill mixing glass with ice
2. Add bourbon, Pernod, sweet vermouth and bitters
3. Stir
4. Strain into a chilled cocktail glass

WARDAY'S COCKTAIL

- 1 oz. gin
- 1 oz. sweet vermouth
- 1 oz. apple brandy
- 1 tsp. yellow Chartreuse

1. Fill mixing glass with ice
2. Add gin, sweet vermouth, apple brandy and yellow Chartreuse
3. Shake
4. Strain into a chilled cocktail glass
5. Garnish with a cherry

WARD 8

- 1 oz. whiskey
- 2 oz. sour mix
- $\frac{1}{4}$ oz. grenadine

1. Fill mixing glass with ice
2. Add whiskey, sour mix and grenadine
3. Shake
4. Strain into a sour glass
5. Add ice, if necessary
6. Garnish with a cherry

WARSAW

- 1½ oz. vodka
- $\frac{1}{2}$ oz. blackberry liqueur
- $\frac{1}{2}$ oz. dry vermouth
- $\frac{1}{4}$ oz. lemon juice

1. Fill mixing glass with ice
2. Add vodka, blackberry liqueur, dry vermouth and lemon juice
3. Shake
4. Strain into a chilled cocktail glass

WASHINGTON

- 1½ oz. dry vermouth
- $\frac{3}{4}$ oz. brandy
- 2 dashes sugar syrup
- 2 dashes Angostura bitters

1. Fill mixing glass with ice
2. Add dry vermouth, brandy, sugar syrup and bitters
3. Stir
4. Strain into a chilled cocktail glass

WASHINGTON APPLE

1 oz. vodka
1 oz. apple schnapps
1 oz. cranberry juice

1. Fill mixing glass with ice
2. Add vodka, apple schnapps and cranberry juice
3. Shake
4. Strain into a chilled shot glass

WATERBURY

2 oz. cognac
 $\frac{1}{2}$ oz. lemon juice
1 tsp. sugar syrup
 $\frac{1}{2}$ egg white
2–3 dashes grenadine

1. Fill mixing glass with ice
2. Add cognac, lemon juice, sugar syrup, egg white and grenadine
3. Shake
4. Strain into a chilled cocktail glass

WATERMELON

$\frac{3}{4}$ oz. vodka
 $\frac{3}{4}$ oz. Midori melon
liqueur
3 oz. cranberry juice
cocktail

1. Fill a highball glass with ice
2. Add vodka, Midori and cranberry juice
3. Stir

WEDDING BELLE

$\frac{1}{2}$ oz. gin
 $\frac{1}{2}$ oz. Dubonnet
 $\frac{1}{4}$ oz. cherry-flavored
brandy
 $\frac{1}{4}$ oz. orange juice

1. Fill mixing glass with ice
2. Add gin, Dubonnet, cherry-flavored brandy and orange juice
3. Shake
4. Strain into a rocks glass filled with ice

WEEKENDER

$\frac{3}{4}$ oz. gin
 $\frac{3}{4}$ oz. dry vermouth
 $\frac{3}{4}$ oz. sweet vermouth
 $\frac{3}{4}$ oz. triple sec
3 dashes Pernod

1. Fill mixing glass with ice
2. Add gin, dry vermouth, sweet vermouth, triple sec and Pernod
3. Shake
4. Strain into a chilled cocktail glass

WEEP NO MORE

1 oz. brandy
1 oz. Dubonnet
1 oz. lime juice

1. Fill mixing glass with ice
2. Add brandy, Dubonnet and lime juice
3. Shake
4. Strain into a chilled cocktail glass

WEMBLEY

1½ oz. gin
 $\frac{3}{4}$ oz. dry vermouth
3 dashes apple brandy

1. Fill mixing glass with ice
2. Add gin, dry vermouth and apple brandy
3. Stir
4. Strain into a chilled cocktail glass

WHICH WAY

1 oz. brandy
1 oz. Pernod
1 oz. anisette

1. Fill mixing glass with ice
2. Add brandy, Pernod and anisette
3. Shake
4. Strain into a chilled cocktail glass

WHIP

1½ oz. dry vermouth
1 oz. brandy
1 dash curaçao
2 drops Pernod

1. Fill mixing glass with ice
2. Add dry vermouth, brandy, curaçao and Pernod
3. Shake
4. Strain into a chilled cocktail glass

WHIPPET

2½ oz. blended whiskey
1 oz. peppermint schnapps
1 oz. white crème de cacao

1. Fill mixing glass with ice
2. Add blended whiskey, peppermint schnapps and white crème de cacao
3. Shake
4. Strain into a rocks glass filled with ice

WHIRLAWAY

1½ oz. bourbon
¾ oz. curaçao
2–3 dashes Angostura bitters
club soda

1. Half-fill mixing glass with cracked ice
2. Add bourbon, curaçao and bitters
3. Shake
4. Pour into a rocks glass
5. Fill with club soda

WHISKEY AND WATER

1½ oz. whiskey
water

1. Fill a highball glass with ice
2. Add whiskey
3. Fill with water
4. Stir

WHISKEY COLLINS

1 oz. whiskey
2 oz. sour mix
club soda

1. Fill a Collins glass with ice
2. Add whiskey and sour mix
3. Stir
4. Fill with club soda
5. Garnish with a cherry and an orange slice

WHISKEY DAISY

1½ oz. blended whiskey
2 tsp. lemon juice
¼ oz. raspberry syrup
club soda (optional)
dash yellow Chartreuse
(Grand Marnier or
curaçao may be
substituted)

1. Fill mixing glass with cracked ice
2. Add blended whiskey, lemon juice and raspberry syrup
3. Shake
4. Pour into a highball glass
5. Fill with club soda (if desired)
6. Float Chartreuse (or Grand Marnier or curaçao) on top

WHISKEY FIX

2 oz. scotch whiskey
1 oz. lemon juice
1 tsp. powdered sugar

1. Fill a Collins glass with crushed ice
2. Add scotch, lemon juice and powdered sugar
3. Stir
4. Garnish with fresh fruits in season

WHISKEY HIGHBALL

1 oz. whiskey
club soda or ginger ale

1. Fill a highball glass with ice
2. Add whiskey
3. Fill with club soda or ginger ale
4. Stir gently

WHISKEY RICKEY

1½ oz. blended whiskey
½ oz. lime juice
1 tsp. sugar syrup
club soda

1. Fill a Collins glass with cracked ice
2. Add blended whiskey, lime juice and sugar syrup
3. Fill with club soda
4. Garnish with a slice of lime

WHISKEY SOUR

1 oz. whiskey
2 oz. sour mix

1. Fill mixing glass with ice
2. Add whiskey and sour mix
3. Shake
4. Strain into a sour glass
5. Garnish with a cherry

WHIST

1 oz. apple brandy
½ oz. dark rum
½ oz. sweet vermouth

1. Fill mixing glass with ice
2. Add apple brandy, dark rum and sweet vermouth
3. Shake
4. Strain into a chilled cocktail glass

WHITE BABY

1 oz. gin
1 oz. triple sec
1 oz. heavy cream

1. Fill mixing glass with ice
2. Add gin, triple sec and heavy cream
3. Shake
4. Strain into a chilled cocktail glass

WHITE BULL

1 oz. tequila
 $\frac{3}{4}$ oz. Kahlúa
cream

1. Fill a rocks glass with ice
2. Add tequila and Kahlúa
3. Top with cream
4. Stir

WHITE CARGO

2½ oz. gin
 $\frac{1}{2}$ oz. maraschino
liqueur
2 dashes dry white wine
1 scoop vanilla ice
cream

1. In a blender, combine gin, maraschino liqueur, wine and vanilla ice cream
2. Blend until smooth
3. Pour into a goblet

WHITE ELEPHANT

$\frac{1}{2}$ oz. vodka
 $\frac{1}{2}$ oz. white crème de
cacao
2 oz. cream

1. Fill mixing glass with ice
2. Add vodka, white crème de cacao and cream
3. Shake
4. Strain into a chilled stemmed glass

WHITE GRAPE, TANGERINE AND SPARKLING WINE PUNCH

48 oz. unsweetened
white grape juice,
chilled
6 oz. frozen tangerine
juice concentrate,
thawed
8 oz. club soda

1. In a punch bowl, over a block of ice, combine white grape juice, tangerine concentrate, club soda, brandy and lemon juice
2. Mix
3. Cover punch bowl and refrigerate until cold

3 oz. brandy
2 oz. lemon juice
1 bottle (25.4 oz.) sweet sparkling wine (e.g., Asti Spumante)
thin slices of tangerine

4. Just before serving, add the sparkling wine
5. Float thinly sliced tangerine on top

WHITE HEART

½ oz. sambuca
½ oz. white crème de cacao
2 oz. cream

1. Fill mixing glass with ice
2. Add sambuca, white crème de cacao and cream
3. Shake
4. Strain into a chilled stemmed glass

WHITE HEAT

1 oz. gin
½ oz. triple sec
½ oz. dry vermouth
1 oz. pineapple juice

1. Fill mixing glass with ice
2. Add gin, triple sec, dry vermouth and pineapple juice
3. Shake
4. Strain into a rocks glass filled with ice

WHITE LADY (I)

1½ oz. gin
3 oz. sour mix
1 oz. cream

1. Fill mixing glass with ice
2. Add gin, sour mix and cream
3. Shake
4. Strain into a sour glass
5. Fill with ice
6. Garnish with a cherry and an orange slice

WHITE LADY (2)

½ oz. vodka
½ oz. crème de cacao
2 oz. cream

1. Fill mixing glass with ice
2. Add vodka, crème de cacao and cream
3. Shake
4. Strain into a chilled cocktail glass

WHITE LILY

1 oz. gin
1 oz. light rum
1 oz. triple sec
2–3 drops Pernod

1. Fill mixing glass with ice
2. Add gin, light rum, triple sec and Pernod
3. Shake
4. Strain into a rocks glass filled with ice

WHITE LION

1½ oz. light rum
½ oz. lemon juice
1 tsp. sugar
½ tsp. grenadine
2 dashes Angostura
bitters

1. Fill mixing glass with ice
2. Add light rum, lemon juice, sugar, grenadine and bitters
3. Shake
4. Strain into a chilled cocktail glass

WHITE MINT AND BRANDY FRAPPE

2 oz. white crème de
menthe
1 oz. brandy

1. Fill a champagne glass with crushed ice
2. Pour in white crème de menthe and brandy

WHITE ROSE

1½ oz. gin
¾ oz. cherry liqueur
2 oz. orange juice
2 tbsp. lime juice
1 tsp. sugar
½ egg white

1. Fill mixing glass with ice
2. Add gin, cherry liqueur, orange juice, lime juice, sugar and egg white
3. Shake
4. Strain into a rocks glass filled with ice

WHITE RUSSIAN

1½ oz. vodka
1½ oz. Kahlúa
cream

1. Fill a rocks glass with ice
2. Add vodka and Kahlúa
3. Float cream on top

WHITE SPIDER

2 oz. vodka
1 oz. white crème de
menthe

1. Fill mixing glass with ice
2. Add vodka and white crème de menthe
3. Shake
4. Strain into a chilled cocktail glass

WHITE WINE SPRITZER

white wine
club soda

1. Half-fill a tulip glass or a Collins glass with ice
2. Fill the glass halfway with chilled white wine
3. Fill with club soda
4. Stir gently
5. Garnish with a twist of lemon

WHITE WINE SUPER SANGRIA

2 bottles dry white wine
½ cup Cointreau or
triple sec
2 oz. brandy
1 cup orange juice
1 pint strawberries,
hulled and quartered
1 lime, cut into thin
slices
1 lemon, cut into thin
slices
½ orange, cut into thin
slices
1½ cups seedless green
grapes
1½ cups seedless red
grapes
1 oz. superfine
granulated sugar
1½ cups club soda

1. Combine all ingredients (except club soda) in a large bowl
2. Refrigerate for several hours
3. When ready to serve, add club soda
4. Stir
5. Serve in large wineglasses

WHITE WING

2 oz. gin
1 oz. white crème de
menthe

1. Fill mixing glass with ice
2. Add gin and white crème de menthe
3. Shake
4. Strain into a chilled cocktail glass

WHY NOT

1 oz. gin
1 oz. dry vermouth
 $\frac{1}{2}$ oz. apricot brandy
dash lemon juice

1. Fill mixing glass with ice
2. Add gin, dry vermouth, apricot brandy and lemon juice
3. Shake
4. Strain into a chilled cocktail glass

WIDOW'S DREAM

2 oz. Bénédictine
1 oz. heavy cream
1 egg

1. Fill mixing glass with ice
2. Add Bénédictine, heavy cream and egg
3. Shake
4. Strain into a large chilled cocktail glass

WIDOW'S KISS

1 oz. apple brandy
 $\frac{1}{2}$ oz. Bénédictine
 $\frac{1}{2}$ oz. yellow Chartreuse
dash Angostura bitters

1. Fill mixing glass with ice
2. Add apple brandy, Bénédictine, yellow Chartreuse and bitters
3. Shake
4. Strain into a chilled cocktail glass

WILD FLING

1 $\frac{1}{2}$ oz. DeKuyper
WilderBerry schnapps
4 oz. pineapple juice
splash cranberry juice
cocktail

1. Fill a highball glass with ice
2. Add WilderBerry schnapps
3. Fill with pineapple juice
4. Add a splash of cranberry juice
5. Stir

WILD IRISH ROSE

1½ oz. Irish whiskey
1½ tsp. grenadine
½ oz. lime juice
club soda

1. Fill a highball glass with ice
2. Add Irish whiskey, grenadine and lime juice
3. Stir well
4. Fill with club soda

WILL ROGERS

1½ oz. gin
½ oz. dry vermouth
dash triple sec
1 tbsp. orange juice

1. Fill mixing glass with ice
2. Add gin, dry vermouth, triple sec and orange juice
3. Shake
4. Strain into a chilled cocktail glass

WILSON COCKTAIL

2 oz. gin
2 dashes dry vermouth
1 tbsp. orange juice

1. Fill mixing glass with ice
2. Add gin, dry vermouth and orange juice
3. Stir well
4. Strain into a chilled cocktail glass
5. Garnish with a twist of orange

WINDEX

¾ oz vodka
¾ oz. triple sec
¾ oz. blue curaçao
¾ oz. Rose's lime juice

1. Fill mixing glass with ice
2. Add vodka, triple sec, blue curaçao and lime juice
3. Shake
4. Strain into a rocks glass

WINE COOLER

burgundy or rosé wine
7-Up

1. Half-fill a tulip glass or a Collins glass with ice
2. Fill the glass halfway with wine
3. Fill with 7-Up
4. Stir gently
5. Garnish with a cherry

WOMBAT (SHOOTER)

2 oz. dark rum
½ oz. strawberry liqueur
3 oz. orange juice
3 oz. pineapple juice
a mixing glass full of
fresh watermelon,
seeded (approximately
6 oz. fresh
watermelon juice)

1. Pulverize fresh watermelon in a mixing glass and remove seeds
2. Combine with dark rum, strawberry liqueur, orange juice and pineapple juice
3. Shake well
4. Pour into shot glasses

(Courtesy of Bamboo Bernies, New York City)

(Yields approximately 4
shots)

WOO WOO

¾ oz. vodka
¾ oz. peach schnapps
3 oz. cranberry juice
cocktail

1. Fill a highball glass with ice
2. Add vodka, peach schnapps and cranberry juice
3. Stir

WOO WOO (SHOOTER)

$\frac{1}{2}$ oz. vodka
 $\frac{1}{2}$ oz. peach schnapps
 $\frac{1}{2}$ oz. cranberry juice
cocktail

1. Fill mixing glass with ice
2. Add vodka, peach schnapps and cranberry juice
3. Stir
4. Strain into a shot glass

WYOMING SWING COCKTAIL

1 oz. sweet vermouth
1 oz. dry vermouth
1 tsp. powdered sugar
2 oz. orange juice
(preferably freshly
squeezed)
 $\frac{1}{2}$ tsp. sugar syrup, or to
taste

1. Half-fill mixing glass with cracked ice
2. Add sweet vermouth, dry vermouth, powdered sugar, orange juice and sugar syrup
3. Shake
4. Pour into a highball glass
5. Add more ice, if necessary



XANGO

1½ oz. light rum
½ oz. triple sec
1 oz. grapefruit juice

1. Fill mixing glass with ice
2. Add light rum, triple sec and grapefruit juice
3. Shake
4. Strain into a chilled cocktail glass

XANTHIA

¾ oz. gin
¾ oz. yellow Chartreuse
**¾ oz. cherry-flavored
brandy**

1. Fill mixing glass with ice
2. Add gin, yellow Chartreuse and cherry-flavored brandy
3. Shake
4. Strain into a rocks glass filled with ice

XERES COCKTAIL

2½ oz. dry sherry
1 dash orange bitters

1. Fill mixing glass with ice
2. Add dry sherry and orange bitters
3. Stir
4. Strain into a chilled cocktail glass

XYLOPHONE

1 oz. tequila
½ oz. white crème de cacao
½ oz. sugar syrup
1 oz. cream

1. Fill blender with 3 oz. crushed ice, tequila, crème de cacao, sugar syrup and cream
2. Blend until smooth
3. Pour into a goblet or large wineglass
4. Garnish with a cherry

XYZ

1½ oz. light rum
½ oz. triple sec
½ oz. lemon juice

1. Fill mixing glass with ice
2. Add light rum, triple sec and lemon juice
3. Shake
4. Strain into a chilled cocktail glass



YALE COCKTAIL

1½ oz. gin
½ oz. dry vermouth
3–4 dashes blue
curaçao
dash Angostura bitters

1. Fill mixing glass with ice
2. Add gin, dry vermouth, blue curaçao and bitters
3. Stir
4. Strain into a chilled cocktail glass

A YARD OF FLANNEL

1 qt. ale
4 oz. gold rum
3 oz. superfine
granulated sugar
4 eggs
½ tsp. grated nutmeg
½ tsp. ground cinnamon

1. Warm (don't boil) ale in a large saucepan over low heat
2. In a separate bowl, combine rum, sugar, eggs, nutmeg and cinnamon
3. Beat well
4. Pour mixture into a heat-resistant pitcher
5. Add ale slowly, stirring constantly
6. Stir until mixture is creamy
7. Pour into warmed mugs

YASHMAK

1½ oz. rye whiskey
¾ oz. dry vermouth
½ oz. Pernod
3–4 dashes Angostura
bitters
½ tsp. sugar syrup, or to
taste

1. Half-fill mixing glass with cracked ice
2. Add rye, dry vermouth, Pernod, bitters and sugar syrup
3. Shake
4. Pour into a highball glass

YELLOWBIRD

¾ oz. white crème de
cacao
¾ oz. vodka
¾ oz. orange juice
¾ oz. cream
½ oz. Galliano

1. Fill mixing glass with ice
2. Add white crème de cacao, vodka, orange juice, cream and Galliano
3. Shake
4. Strain into a chilled champagne glass

YELLOW FEVER

1½ oz. vodka
5–6 oz. lemonade

1. Fill a highball glass with ice
2. Add vodka
3. Fill with lemonade
4. Stir
5. Garnish with a slice of lemon

YELLOW PARROT

1 oz. apricot brandy
1 oz. Pernod
¾ oz. yellow Chartreuse

1. Fill mixing glass with ice
2. Add apricot brandy, Pernod and yellow Chartreuse
3. Shake
4. Strain into a rocks glass filled with ice

YELLOW RATTLER

1 oz. dry vermouth
1 oz. sweet vermouth
1 oz. gin
3 oz. orange juice
(preferably freshly
squeezed)

1. Fill mixing glass with ice
2. Add dry vermouth, sweet vermouth, gin and orange juice
3. Shake
4. Strain into a chilled goblet

YELLOW STRAWBERRY

1 oz. light rum
 $\frac{1}{2}$ oz. banana liqueur
4 oz. frozen
strawberries, thawed
1 oz. sour mix

1. Fill blender with 3 oz. ice, light rum, banana liqueur, frozen strawberries and sour mix
2. Blend
3. Pour into a goblet
4. Garnish with a banana slice

YODEL

1½ oz. Fernet Branca
1½ oz. orange juice
club soda

1. Fill a rocks glass with ice
2. Add Fernet Branca and orange juice
3. Stir
4. Fill with club soda

YORK SPECIAL

2½ oz. dry vermouth
 $\frac{1}{2}$ oz. maraschino
liqueur
3–4 dashes orange
bitters

1. Fill mixing glass with ice
2. Add dry vermouth, maraschino liqueur and orange bitters
3. Stir
4. Strain into a chilled cocktail glass



ZAMBOANGA HUMMER

½ oz. gold rum
½ oz. gin
½ oz. brandy
**½ oz. curaçao or triple
sec**
2 oz. orange juice
2 oz. pineapple juice
½ oz. lemon juice
1 tsp. brown sugar

1. Fill mixing glass with 3 oz. ice
2. Add all ingredients
3. Shake well
4. Strain into a Collins glass filled with ice

ZANZIBAR

2½ oz. dry vermouth
1 oz. gin
½ oz. lemon juice
1 tsp. sugar syrup
**2–3 dashes orange
bitters**

1. Fill mixing glass with ice
2. Add dry vermouth, gin, lemon juice,
sugar syrup and orange bitters
3. Shake
4. Strain into a chilled sour glass
5. Add ice, if desired
6. Garnish with a twist of lemon

ZIPPERHEAD

1 oz. Chambord

1 oz. vodka

1 oz. 7-Up

1. Fill a rocks glass with ice
2. Add Chambord, vodka and 7-Up
3. Suck shot through a thick straw

ZOMBIE

1 oz. light rum

½ oz. crème de noyaux

½ oz. triple sec

1½ oz. sour mix

1½ oz. orange juice

½ oz. 151-proof rum

1. Fill mixing glass with ice
2. Add light rum, crème de noyaux, triple sec, sour mix and orange juice
3. Strain into a Collins glass filled with ice
4. Top with 151-proof rum
5. Garnish with a cherry

ZOOM

1½ oz. brandy

¼ oz. honey

½ oz. cream

1. Fill mixing glass with ice
2. Add brandy, honey and cream
3. Shake well
4. Strain into a chilled cocktail glass

NONALCOHOLIC DRINK RECIPES

BANANA MILK SHAKE

**1 medium-sized ripe
banana, peeled**
½ pt. milk
1 tsp. honey

1. Combine banana, milk and honey in a blender
2. Blend well
3. Pour into a rocks glass
4. Add ice

BLACK COW

**2 scoops vanilla ice
cream**
root beer

1. Put ice cream into a Collins glass
2. Fill with cold root beer
3. Stir

CAFÉ MOCHA

**4 oz. strong hot black
coffee**
**4 oz. hot chocolate
whipped cream**

1. Combine black coffee and hot chocolate in a large mug
2. Top with whipped cream
3. Sprinkle cinnamon and/or nutmeg on top

CAFÉ VIENNOISE

**8 oz. strong cold black
coffee**
1 oz. heavy cream
1 tsp. chocolate syrup
**several dashes
cinnamon powder**

1. In blender, combine coffee, heavy cream, chocolate syrup and cinnamon
2. Blend until smooth
3. Pour into a goblet or large wineglass
4. Sprinkle nutmeg on top, if desired

CENTER COURT

**½ lb. strawberries,
stems removed**
½ pt. sweet cream
2 tsp. powdered sugar
½ tsp. powdered ginger
club soda

1. Combine strawberries, sweet cream, sugar and ginger in a blender
2. Blend well
3. Pour into a pitcher
4. Add club soda and ice cubes
5. Stir

CHOCOLATE ALMOND SHAKE

1 oz. chocolate syrup
1 oz. almond syrup
4 oz. cream

1. In a blender, combine chocolate syrup, almond syrup, cream and 3 oz. crushed ice
2. Blend until smooth
3. Pour into a goblet or large wineglass

COLA FLOAT

**2 scoops vanilla ice
cream**
cola

1. Put ice cream in a Collins glass
2. Fill with cola
3. Stir

CRANBERRY COOLER

**2 oz. cranberry juice
cocktail**
½ oz. lime juice
club soda or ginger ale

1. Fill mixing glass with ice
2. Add cranberry juice and lime juice
3. Shake
4. Strain into a rocks glass filled with ice
5. Fill with club soda or ginger ale

CRANBERRY-GRAPE DRINK

3 oz. cranberry juice
cocktail
3 oz. grape juice

1. Fill a highball glass with ice
2. Add cranberry juice and grape juice
3. Stir

CRANBERRY SPARKLER

3 oz. cranberry juice
cocktail
3 oz. club soda

1. Fill a highball glass with ice
2. Add cranberry juice and club soda
3. Stir gently

CRANBERRY SPLASH

5 oz. club soda
1 oz. cranberry juice
cocktail

1. Fill a highball glass with ice
2. Add club soda
3. Top with cranberry juice
4. Garnish with a slice of lemon and a slice of lime (optional)

DRY GRAPE VINE

2 oz. grape juice
1 oz. lemon juice
1 dash grenadine

1. Fill mixing glass with ice
2. Add grape juice, lemon juice and grenadine
3. Shake
4. Strain into a chilled cocktail glass

EASTER EGG HATCH

**3½ oz. frozen vanilla
yogurt**
2 oz. orange juice
1 tbsp. sugar syrup

1. In blender, combine frozen yogurt, orange juice, sugar syrup and 3½ oz. crushed ice
2. Blend
3. Pour into a goblet

(Courtesy of Beach Grill, Westminster, Colorado)

EGG CREAM

**1–1½ oz. chocolate
syrup**
cold milk
seltzer

1. Pour chocolate syrup into a highball glass
2. Fill glass approximately $\frac{2}{3}$ with milk
3. Top with seltzer
4. Stir

FRUIT JUICE

2 oz. pineapple juice
2 oz. orange juice
2 oz. grapefruit juice
**2 oz. cranberry juice
cocktail**

1. Combine all juices in a highball glass or Collins glass
2. Stir well

FRUIT JUICE COOLER

1½ oz. pineapple juice
1½ oz. orange juice
1½ oz. grapefruit juice
1½ oz. cranberry juice
2 oz. club soda or ginger
ale

1. Combine all juices in a highball glass or Collins glass
2. Stir well
3. Top with club soda or ginger ale

GINGER ALE AND BITTERS

6 oz. ginger ale
2–3 dashes Angostura
bitters

1. Fill highball glass with ice
2. Add ginger ale and bitters
3. Stir

GRAPE CRUSH

3 oz. grape juice
1 oz. cranberry juice
cocktail
1 oz. sour mix
7-Up

1. Fill a highball glass with crushed ice
2. Add grape juice, cranberry juice and sour mix
3. Stir well
4. Top with 7-Up

LEMONADE

1½ oz. freshly squeezed
lemon juice
2 tsp. superfine
granulated sugar, or
to taste
distilled or springwater

1. Pour lemon juice into a Collins glass
2. Add sugar
3. Dissolve sugar
4. Fill with ice
5. Fill with water
6. Stir

LEMONADE FIZZ

1 oz. lemon juice
2 tsp. powdered sugar
club soda

1. Combine lemon juice and sugar in a Collins glass
2. Stir until sugar is dissolved
3. Fill glass with ice cubes
4. Fill with club soda

LIMEADE

1½ oz. freshly squeezed
lime juice
3–4 tsp. sugar
distilled or springwater

1. Pour lime juice into a Collins glass
2. Add sugar
3. Dissolve sugar
4. Fill with ice
5. Fill with water
6. Stir

LIME COLA

½ oz. freshly squeezed
lime juice
cola

1. Fill a Collins glass with ice
2. Pour in lime juice
3. Fill with cola
4. Stir

LIME COOLER

1 tbsp. lime juice
tonic water

1. Fill a Collins glass with ice
2. Add lime juice
3. Fill with tonic water
4. Garnish with a slice of lime

LIME RICKEY

1 oz. Rose's lime juice
club soda
dash of grenadine

1. Fill a highball glass with ice
2. Pour in lime juice
3. Fill with club soda
4. Stir
5. Add grenadine
6. Stir again

MALTED (CHOCOLATE)

2 scoops chocolate ice cream
1 cup milk
2 oz. chocolate syrup
2 tbsp. malt powder

1. Combine chocolate ice cream, milk, chocolate syrup and malt powder in a blender
2. Blend until smooth
3. Pour into a goblet or other large glass

NO-GIN FIZZ

4 oz. lemon juice
1 oz. lime juice
1 tbsp. confectioners sugar
club soda

1. Fill a Collins glass with ice
2. Add lemon juice, lime juice and sugar
3. Stir until sugar is dissolved
4. Fill with club soda
5. Garnish with a lime wedge

OLD-TIME STRAWBERRY MILK SHAKE

4 oz. fresh strawberries, stems removed
8 oz. cold milk
1 tbsp. honey (sugar may be substituted)

1. Fill blender with several ice cubes, fresh strawberries, cold milk and honey or sugar
2. Blend until smooth
3. Pour into a goblet or large wineglass

ORANGE AID

6 oz. orange juice
1 tbsp. sugar syrup
club soda

1. Fill a Collins glass with ice
2. Add orange juice and sugar syrup
3. Stir well
4. Fill with club soda
5. Garnish with a slice of orange

ORANGE AND TONIC

5 oz. orange juice
tonic water

1. Fill a Collins glass with ice
2. Add orange juice
3. Fill with tonic water
4. Stir gently

ORANGE FIZZ

5 oz. orange juice
1 oz. sour mix
club soda

1. Fill a Collins glass with ice
2. Add orange juice and sour mix
3. Top with club soda

ORANGE 'N' BITTERS

orange juice
2–3 dashes Angostura
bitters

1. Fill a highball glass with ice
2. Add orange juice and bitters
3. Stir

ORANGE SPARKLER

3 oz. orange juice
3 oz. club soda

1. Fill a highball glass with ice
2. Add orange juice and club soda
3. Stir gently

PASSION FRUIT SPRITZER

4 oz. passion fruit juice
club soda

1. Pour passion fruit juice over several ice cubes in a tulip glass
2. Fill with club soda
3. Garnish with a wedge of lime

PINEAPPLE-CRANBERRY JUICE PUNCH

2 qts. chilled
unsweetened
pineapple juice
2 qts. cranberry juice
cocktail
16 oz. club soda
16 oz. ginger ale

1. Combine all ingredients in a large punch bowl, over a block of ice
2. Stir
3. Garnish with pineapple slices

PINEAPPLE MILK SHAKE

3 oz. pineapple juice
3 or 4 pineapple cubes
4 oz. cold milk
1 tbsp. honey (sugar
may be substituted)

1. Fill blender with several ice cubes, pineapple juice, pineapple, cold milk and honey or sugar
2. Blend until smooth
3. Pour into a goblet or large wineglass

PRAIRIE OYSTER

1 egg
1 dash Tabasco
salt and pepper to taste

1. Combine all ingredients in a glass
2. Stir well
3. Drink down in one gulp

(Note: This drink is reputed to
be a cure for hangovers.)

RAINBOW SHERBET PUNCH

8 oz. orange juice
8 oz. pineapple juice
8 oz. Hawaiian Punch
1 qt. rainbow sherbet
1 bottle club soda
1 bottle ginger ale

1. Combine juices in a punch bowl over ice
2. Before serving, add soda and scoops of rainbow sherbet

RASPBERRY CRANBERRY PUNCH

12-oz. can frozen
raspberry cranberry
juice cocktail
concentrate
36 oz. (3 cans) water
1 bottle (33.8 fluid oz.)
7-Up
raspberry sherbet

1. Combine all ingredients in a large punch bowl
2. Add ice
3. Serve in rocks glasses or punch glasses
4. Add a scoop of raspberry sherbet to each serving

RASPBERRY SELTZER

1 tsp. raspberry syrup
seltzer or club soda

1. Pour raspberry syrup into a tall glass
2. Fill with cold seltzer
3. Add ice, if necessary

ROSE'S RUBY HEART

5 or 6 fresh strawberries
cream
1 oz. sour mix

1. In blender, combine strawberries, cream and sour mix with 3 oz. crushed ice
2. Blend until smooth
3. Pour into a goblet

SAFE SEX ON THE BEACH

1 oz. peach nectar
3 oz. pineapple juice (or
grapefruit juice)
3 oz. orange juice

1. Pour peach nectar, pineapple juice (or grapefruit juice) and orange juice into a highball glass with several ice cubes
2. Stir

SHIRLEY TEMPLE

1 dash grenadine
ginger ale

1. Fill a Collins glass with ice
2. Add grenadine
3. Fill with ginger ale
4. Decorate with a cherry and an orange slice

SOBER SPRITZER

3 oz. white grape juice
club soda

1. Fill wineglass with several ice cubes
2. Add 3 oz. grape juice
3. Fill with club soda
4. Garnish with a twist of lemon

SOBER THOUGHTS

3 oz. orange juice
3 oz. fresh lime juice
1 tbsp. grenadine
tonic water

1. Fill a highball glass with ice
2. Add orange juice, lime juice and grenadine
3. Stir well
4. Fill with tonic water

SODA AND BITTERS

5 oz. club soda
2–3 dashes Angostura
bitters

1. Fill a highball glass with ice
2. Fill with club soda
3. Add bitters
4. Stir

SUMMER COOLER

$\frac{1}{4}$ lb. strawberries,
stems removed
 $\frac{1}{4}$ pt. plain yogurt
 $\frac{1}{2}$ pt. milk
sugar or honey, to taste

1. Combine strawberries, yogurt, milk and sugar or honey in a blender
2. Blend well
3. Fill rocks glasses with ice cubes and pour in mixture
4. Garnish with strawberry slices

SWAMP WATER

3 oz. root beer
3 oz. orange soda

1. Fill a highball glass with ice
2. Add equal amounts of root beer and orange soda
3. Stir

TEQUILA SUNSET

2 oz. orange juice
1 tbsp. grenadine

1. Fill a rocks glass with ice
2. Pour in orange juice
3. Slowly add grenadine, by pouring over the back of a spoon. Let it rise from bottom of the glass.

TROPICAL FRUIT PUNCH

four 46-oz. cans
pineapple juice
two 6-oz. cans orange
juice concentrate
two 6-oz. cans lemonade
concentrate
8 oz. fresh lime juice
8 oz. grenadine

1. Pour all ingredients over a block of ice in a punch bowl
2. Stir
3. Garnish with lime slices and fresh sprigs of mint

VERY LEMON LEMONADE

2 oz. sour mix
club soda
7-Up

1. Fill a Collins glass with ice
2. Add sour mix
3. Fill with equal parts club soda and 7-Up
4. Stir gently

VIRGIN MADRAS

3 oz. cranberry juice
cocktail
3 oz. orange juice

1. Fill a highball glass with ice
2. Add cranberry juice and orange juice
3. Stir

VIRGIN MARGARITA

1½ oz. sour mix
½ oz. Rose's lime juice
½ oz. orange juice

1. Fill mixing glass with ice
2. Add sour mix, lime juice and orange juice
3. Shake
4. Strain into a chilled cocktail glass or a rocks glass filled with ice

VIRGIN MARY

4 oz. tomato juice
½ oz. lemon juice
3 drops Tabasco sauce
3 drops Worcestershire
sauce
pinch celery salt
pinch pepper
dab horseradish
(squeeze out liquid)

1. Combine tomato juice, lemon juice and seasonings (to taste) in a well-chilled shaker
2. Shake
3. Pour into an oversized wineglass or a chilled Collins glass
4. Garnish with a lime slice or a celery stalk

VIRGIN PIÑA COLADA

1 oz. pineapple juice
3 or 4 pineapple chunks
(optional)
1 oz. cream of coconut
1 tsp. orange juice
1 tbsp. cream

1. Combine pineapple juice, pineapple chunks, cream of coconut, orange juice and cream with 3 oz. ice in a blender
2. Blend until smooth
3. Pour into a goblet or large wineglass
4. Garnish with a cherry and an orange slice

VIRGIN SEA BREEZE

3 oz. grapefruit juice
3 oz. cranberry juice
cocktail

1. Pour grapefruit juice and cranberry juice into a highball glass filled with ice
2. Stir

YOGURT SUPREME

1 oz. lemon juice
1 oz. orange juice
1½ oz. milk
1½ oz. plain yogurt
½ tsp. honey

1. Combine lemon juice, orange juice, milk, yogurt and honey in a blender
2. Blend well
3. Pour into a goblet and add ice

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GLOSSARY

Abisante a pale green, anise-flavored liqueur

Absinthe a redistilled alcohol containing wormwood; it is illegal in the United States

Advokaat an eggnog liqueur originally from Holland

Akvavit (aquavit) Scandinavian; made from rye with an infusion of caraway

Aperitif an alcoholic drink taken before a meal, or any of several wines and bitters, such as vermouth

Ale a beer similar to lager but with a more bitter taste

Amaretto an almond-flavored liqueur made from apricot pits; the original amaretto is Amaretto di Saronno, from Italy

Amer Picon a French aperitif, made from quinine, oranges and gentian

Anise; anisette licorice-flavored liqueur made from anise seeds

Apple brandy an apple liqueur, such as Calvados or applejack

Apricot liqueur a cordial made from apricot pits

Armagnac a high-quality brandy like cognac, but distilled only once and available in vintages

Banana liqueur (crème de banana) a sweet liqueur made from bananas

Beer an alcoholic beverage brewed from malted barley; flavored with hops after fermentation

Bénédictine an herb liqueur made from a secret formula by the Benedictine monks in France

Bitters a sweet to dry flavored drink made from aromatic plants, usually spirit-based; considered an aperitif

Blackberry liqueur a cordial made from blackberries

Blended whiskey a combination of different whiskeys that have been “married” in casks; more common than straight whiskey

Bourbon whiskey a brown liquor made from at least 51 percent corn and aged for at least two years in white oak casks

Brandy a single distillate or mixture of distillates obtained from wine or the fermented juice of fruit; some brandies have caramel added for color

Canadian whiskey a liquor made from corn, rye and barley; always blended and usually aged for six or more years in charred oak casks

Chambord a French liqueur made from small black raspberries

Chambraise a French liqueur made from wild strawberries

Chartreuse an herb-based cordial that comes in either yellow or green varieties; created by Carthusian monks in France in the early seventeenth century and made from a secret recipe

Chaser a mild drink, such as beer, taken after a hard liquor

Cherry Heering a Danish liqueur made from cherries

Cherry Marnier a French cherry liqueur with a hint of almond

Cocktail a chilled alcoholic drink made from a combination of liquors and flavoring ingredients; the term is used fairly broadly these days to describe most mixed drinks

Coffee liqueur a coffee-flavored drink

Cognac a fine brandy from the Cognac region of France

Cointreau a high-quality orange-flavored liqueur, made from the skins of curaçao oranges; the generic term is curaçao, which if redistilled clear is called triple sec

Collins a tall drink made with liquor (usually gin or vodka), sour mix and club soda; the Tom Collins, made with gin, is the most famous variety

Cooler a drink made with wine or another spirit and a carbonated mixer

Cordials sweetened spirits distilled from fruits, seeds, herbs and peels; the same as liqueurs

Cranberry liqueur a cranberry-flavored cordial

Cream of coconut a coconut syrup used in many exotic drinks, especially Piña Coladas

Crème liqueurs a group of liqueurs (cordials) with a high sugar content, resulting in a consistency similar to that of cream, e.g. crème de ananas (from pineapples), crème de cacao (dark or white—from cacao), crème de cassis (from black currants), crème de menthe (green or white—from mint) or crème de vanille (from vanilla beans)

Curaçao a delicate orange-flavored liqueur; comes in orange and blue

Drambuie a sweet liqueur with a Scotch malt whiskey base

Dubonnet a light, zesty aperitif from France

Falernum a fruity sweetener with a spicy, limey taste; available in liquor stores and specialty stores

Fix a sour drink, usually made with pineapple syrup and crushed ice

Fizz similar to a Collins, made with sour mix, sugar and club soda; sometimes an egg is used, as in the Ramos Fizz

Forbidden Fruit a drink of shaddock-infused brandy

Fortified wine a wine, such as port or sherry, with extra alcohol added to it

Fraises a strawberry liqueur with a high sugar content

Framboise a raspberry liqueur with a high alcohol content

Frangelico a hazelnut-flavored liqueur from Italy

Frappe a drink made by packing a glass with crushed ice and pouring the liqueur or liquor of your choice over it

Galliano (Liquore Galliano) a piquant golden Italian liqueur made from herbs and spices; most familiar as an ingredient of the Harvey Wallbanger

Garnish an ingredient used to decorate or top off a drink, such as fruit, olives or nutmeg

Gin a liquor distilled from juniper berries and other botanicals, such as herbs, seeds, berries and roots; English gin (the most common variety) is made from a base spirit of 75 percent corn, 15 percent barley malt and 10 percent other grains

Grand Marnier an orange-flavored, cognac-based liqueur from France

Grenadine a sweet red flavoring made from pomegranates

Highball a basic drink containing ice, 1½ to 2 ounces of liquor and 6 to 10 ounces of a mixer such as soda or juice

Irish cream liqueur a sweet, rich liqueur made from cream, Irish whiskey and sweetener; the original is Bailey's Original Irish Cream

Irish Mist an Irish whiskey-based liqueur flavored with honey and orange

Irish whiskey a light-colored liquor made from malted and unmalted barley and heated in a kiln; the only whiskey that is distilled three times

Kahlúa a premium coffee-flavored liqueur from Mexico

Kirsch (kirschwasser) a liqueur distilled from black cherries

Kümmel a caraway-flavored brandy

Liqueur see Cordials

Liquor an alcoholic beverage most often distilled, rather than fermented

Lillet an aperitif wine from France; comes in red or white

Lowball (also called an old-fashioned) a type of drink served "on the rocks" in a rocks glass (also called an old-fashioned glass)

Malibu a coconut rum liqueur

Mandarine a tangerine-flavored, cognac-based liqueur

Maraschino technically a brandy, but usually considered a liqueur; cherry-and-almond flavored

Metaxa a sweetened Greek brandy

Midori a honeydew-flavored liqueur produced in Japan

Mixing glass part of the cocktail shaker set, used to mix drinks

Neat refers to any liquor (usually whiskey) served straight in a shot glass; can be taken with a chaser

"On the rocks" a term used to describe wine or spirits served over ice, usually in a rocks glass

Orgeat almond syrup

Ouzo an anise-flavored Greek aperitif

Parfait Amour a purple cordial made from citron

Passion fruit liqueur a liqueur from Hawaii, flavored with either peach or mango

Peach liqueur a brandy- or neutral spirit-based liqueur flavored with fresh and/or dried peaches

Pear liqueur a liqueur from pears, made in Hungary; one brand, Williams Pear Liqueur, has a whole pear in the bottle

Penaut Lolita a liqueur made from peanuts

Peppermint schnapps a light, minty liqueur

Pernod a licorice-flavored liqueur

Peter Heering a brand-name cherry liqueur from Denmark

Pineapple liqueur a liqueur made from pineapples, usually from Hawaii or the Caribbean

Pousse-Café a drink made by floating one ingredient on top of another in layers

Proof the alcoholic content of a spirit; determined in the United States by doubling the percentage of alcohol (an 80-proof liquor, for example, has a 40 percent alcohol content)

Prunelle a liqueur made from meat, plum pits, figs and vanilla beans

Punch a mixture of spirits, wines, flavorings, sweeteners and fruit, sometimes combined with carbonated beverages or other ingredients, usually made in a large bowl, but also in single-serving portions

Rickey a drink made with a spirit such as gin and lime juice, club soda and ice

Rock and Rye a liqueur made from rye whiskey and rock candy

Rum a liquor distilled from fermented sugar cane or molasses; lighter rums are distilled at a higher proof than darker rums; certain rums, especially Puerto Rican rums, are aged

Rye or American whiskey liquor made from at least 51 percent rye; aged in oak casks

Sabra an orange liqueur with a hint of chocolate; from Israel

Sambuca a well-known Italian licorice-flavored liqueur; often served with 3 coffee beans floating on top

Sangaree a chilled tall drink made using liquor, wine or beer; it is sweet and topped with nutmeg

Scotch whiskey a liquor made from grain and malt, distilled in copper coil stills and heated over peat; most scotch is blended, but many single-malt varieties are available; scotch sold in the United States must be aged for at least four years

Shooter whiskey or other spirit poured directly into the glass from the bottle; the term can also be used to describe a mixed drink that has been strained into a shot glass and is taken in one gulp.

Slivovitz a brandy distilled from plums

Sloe gin a fruity liqueur made from sloe berries steeped in gin

Sour a tart drink served in a sour glass; made from a liquor or liqueur and sour mix (lemon, lime and sugar); whiskey sours are the best known

Sour mix (also called sweet and sour mix) a combination of lemon and lime juice and sugar; used in many mixed drinks, including sours, Collinses and fizzes; fresh juices can be used instead, or there are several commercial premixes on the market (see recipe for sour mix on p. 21)

Southern Comfort a high-proof liqueur made from bourbon, peach liqueur and fresh peaches

“Straight up” any spirit served chilled and without ice

Straight whiskey a whiskey made from one strain of barley malt

Strawberry liqueur a liqueur made from strawberries; imported versions are called Fraises or Fraise de Bois, which translates “wild strawberries”

Strega a sweet Italian liqueur made from a variety of herbs and spices

Swedish Punsch a citrus-flavored liqueur with a rum base

Tequila a liquor distilled from the fermented sap of the mezcal plant; produced near the city of Tequila in Mexico; gold tequila is aged in oak casks for two to four years

Tia Maria a coffee-flavored liqueur from Jamaica

Toddy a mixture of sweetened spirits and hot water, usually with a lemon slice or peel and one or more spices; traditionally a hot drink, but there are also cold versions

Tonic a tall drink made with ice, spirits and tonic water

Tonic water a carbonated beverage flavored with quinine, lemon and lime

Triple sec an orange-flavored liqueur

Tuaca an Italian brandy-based liqueur with citrus flavors; sometimes called “milk brandy” since there is milk in it

Vandermint a Dutch chocolate-mint liqueur

Vermouth a dry or sweet aperitif wine, flavored with aromatic herbs

“**Virgin**” used to indicate mixed drinks made without alcohol (e.g., Virgin Piña Colada is made without rum)

Vodka a liquor distilled from a fermented mash of grain and distilled at high proof so it has little taste; it is not aged

Wild Turkey Liqueur a bourbon-based liqueur that is lightly flavored with spices

Wine a beverage made from the fermented juice of grapes

Yukon Jack a Canadian-whiskey based liqueur, with citrus and herb flavors

ABOUT THE AUTHOR

Robyn M. Feller is a New York–based writer and editor. In her spare time she works as a professional mixologist. She is lots of fun at parties.