

Editor: Jeffrey Morgenthaler



AMERICANO

1 1/2 oz Campari,
1 1/2 oz sweet vermouth,
2 oz soda water

Build in old-fashioned glass, add ice, top with soda water. Garnish with orange peel.



BOULEVARDIER

1 oz Campari, 1 oz to 1 1/2 oz rye whiskey or bourbon,
1 oz sweet red vermouth

Stir with ice, strain into old-fashioned glass. Garnish with orange peel or cherry and serve.



BLOODY MARY

Worcestershire sauce, Tabasco, salt, pepper,
1 1/2 oz gin, 1 1/2 oz lemon juice, 1 1/2 oz tomato juice,
2 oz (6 parts) tomato juice

Add dashes of Worcestershire sauce, Tabasco, salt and pepper of your liking to taste. Strain into old-fashioned glass. Garnish with celery stalk and lemon wedge (optional).



CAPE CODDER

1 oz gin,
1 to 4 parts cranberry juice to taste

Build all ingredients in highball glass filled with ice. Garnish with lime wedge.



CORPSE REVIVER #2

1/2 oz gin, 1/2 oz Cointreau, 1/2 oz Lillet Blanc,
1/2 oz fresh lemon juice, 1/2 oz fresh lime juice

Shake and strain into chilled cocktail glass. Garnish with orange twist.



CUBA LIBRE

4 oz vodka, 1/2 oz fresh lime juice,
1 1/2 oz white rum

Build all ingredients in highball glass filled with ice. Garnish with lime wedge.



COSMOPOLITAN

1 1/2 oz vodka, 1/2 oz Cointreau,
1 oz cranberry juice, 1/2 oz lime juice

Shake and strain into chilled cocktail glass. Garnish with orange twist.



DAIQUIRI

2 1/2 oz rum, 1/2 oz lime juice,
1/2 oz simple syrup (2:1)

Shake and strain into chilled cocktail glass. Garnish with lime wheel.



DARK AND STORMY

2 oz dark rum, couple dashes of bitters,
3 1/2 oz ginger beer

Lowball glass filled with ice, add dark rum and bitters and top with ginger beer. Garnish with lime wedge.



GIN AND TONIC

1 part to 3 parts gin (to taste),
3 parts tonic water

In glass filled with ice cubes, add gin and tonic.



GIN FIZZ

1 1/2 oz gin, 2 oz club soda,
1 1/2 oz lemon juice, 1/2 oz simple syrup (2:1)

Shake and top with soda water. Strain into chilled highball glass. No ice. No garnish.



GRASSHOPPER

1 1/2 oz crème de menthe, 1 1/2 oz crème de cacao,
1/2 oz lemon juice, 1/2 oz lime juice,
1 oz brandy, 1 tsp Fernet-Branco, pinch salt

Shake and strain into chilled glass. Garnish with fresh mint.



IRISH COFFEE

2 oz hot coffee, 1 1/2 oz Irish whiskey,
2 tsp sugar, 1 oz fresh cream

Add sugar, whiskey, and coffee to prewarmed glass. Top with cream.



MAI TAI

1 1/2 oz rum, 1/2 oz dark rum,
1/2 oz ginger, 1/2 oz Orge Atypique,
1/2 oz lime juice, 1/2 oz simple syrup (2:1),
pinch fresh lime zest

Shake and strain over paddle ice in chilled glass filled with crushed ice. Garnish with fresh lime and mint sprig.



MANHATTAN

2 oz rye, 1 oz sweet red vermouth,
2 dashes Angostura bitters

Stir with ice and strain into chilled cocktail glass. Garnish with brandied cherry.



MARGARITA

1 1/2 oz tequila, 1/2 oz lime juice, 1/2 oz Cointreau,
1/2 oz simple syrup (2:1)

Rub the rim of the glass with the lime slice to make the salt stick to it. Shake the other ingredients with ice. Strain into chilled glass. Garnish with lime slice and serve straight up in glass.



MARTINI

1/2 oz dry vermouth, 2 1/2 oz gin

Pour all ingredients into mixing glass with ice cubes. Stir well. Strain in chilled cocktail glass. Separate all from lemon peel and drink, or garnish with olive.



MIMOSA

2 1/2 oz (3 parts) orange juice,
1 oz (1 part) champagne

Ensure both ingredients are well chilled, then mix into glass. Serve cold.



MINT JULEP

2 oz bourbon, 1 tsp simple syrup (2:1),
2 to 10 mint leaves

Muddle mint and simple syrup in chilled julep cup. Add bourbon and stir. Strain and paddle ice. Strain and serve with stir. Garnish with mint bouquet and serve with stir.



MOJITO

1 1/2 oz white rum, 1/2 oz lime juice,
1/2 oz simple syrup (2:1), 1/2 oz club soda

Muddle mint with simple syrup in mixing glass or tin. Add lime juice and lime pulp and rum. Add to shaker. Shake and strain into chilled glass. Add club soda and top with sparkling water. Strain into glass.



NEGRONI

1 oz gin, 1 oz Campari, 1 oz sweet vermouth

Stir and strain into cocktail glass over ice. Garnish with orange twist and olive.



OLD-FASHIONED

2 oz bourbon, 1 tsp simple syrup (2:1),
2 dashes Angostura Bitters

Stir with ice and strain over large cube in frozen old-fashioned glass. Garnish with orange twist.



PIMM'S CUP

1/2-inch-thick English cucumber wheel, 1/2-inch-thick lemon wheel, 2 oz ginger ale,
1 oz Pimm's

Gently muddle the cucumber and lemon slices in chilled glass. Add Pimm's and stir. Strain and paddle ice. Strain and serve with stir. Garnish with cucumber wheel.



PISCO SOUR

2 oz pisco, 1/2 oz lime juice, 1/2 oz lemon juice,
1/2 oz simple syrup (2:1), 1/2 oz egg white

Shake all ingredients in chilled glass. Strain and top with club soda. Strain into chilled glass. Garnish with Angostura bitters on the food peel. Decorate with Angostura bitters on the food peel.



SAZERAC

2 oz rye, 2 tsp simple syrup (2:1),
2 dashes Angostura bitters,
1 dash Angostura bitters

Stir and strain into small whiskey glass rinsed with absinthe. Float lemon peel over surface, then discard.



SIDECAR

1 1/2 oz cognac, 1/2 oz Cointreau,
1/2 oz lemon juice,
1 tsp simple syrup (2:1)

Shake and strain into chilled cocktail glass. Garnish with orange twist.



TEQUILA SUNRISE

1 1/2 oz (3 parts) tequila, 3 oz (6 parts) orange juice,
1/2 oz (1 part) grenadine syrup

Pour tequila into chilled glass over ice. Add grenadine. Stir and strain into chilled glass. Garnish with orange slice and cherry and serve.



TOM COLLINS

2 oz gin, 2 oz club soda,
1/2 oz lemon juice, 1/2 oz simple syrup

Shake and top with club soda. Strain into chilled cocktail glass. Garnish with lemon twist.



WHISKEY SOUR

1 oz fresh lemon juice, 1/2 oz lemon syrup,
1/2 oz egg white, 2 oz bourbon whiskey

Shake with ice. Strain into ice-filled old-fashioned glass. Garnish with cherry, lemon rind and orange slice.



WHITE RUSSIAN

1 1/2 oz coffee liqueur, 1 oz vodka,
1 oz fresh cream

Pour coffee liqueur and vodka into old-fashioned glass filled with ice. Float fresh cream on top and stir slowly.

Cocktail Guide

G Thomas



Cocktail Guide:

An Illustrated Guide to Cocktails Orr Shtuhl, 2013-05-07 Shaken or stirred on the rocks or straight up every cocktail has a unique history Bringing this rich lore to life An Illustrated Guide to Cocktails showcases the often romantic origin of classic and modern mixed drinks and the fascinating characters who made them famous From the crooked gangster who inspired the Jack Rose a drink often served in Manhattan s gilded Astor mansion during the Jazz Age to the legendary Margarita associated with the Tijuana dancer now known by her stage name Rita Hayworth the spirited blend of alcohol and alchemy is showcased on each beautifully illustrated page The drink recipes include favorite classics such as Old Fashion White Russian Sidecar alongside forgotten standards such as the Blood and Sand With guides to various spirits suggestions for stocking your home bar and mixing tips and techniques An Illustrated Guide to Cocktails brings the marvels of mixology to every home bartender

[The Ultimate A-to-Z Bar Guide](#) Sharon Tyler Herbst, 2009-07-01 What s a Dirty Martini How do you pronounce Cuarenta Y Tres Which glass do you use for a Stinger How did the Margarita get its name Answers to these questions and thousands more can be found in *The Ultimate A to Z Bar Guide* a one stop user friendly cocktail guide featuring more than 1 000 drink recipes and 600 definitions for cocktail related terms The Ultimate A to Z Bar Guide offers a unique blend of features including Definitions of over 600 cocktail and drink related terms including liqueurs types of drinks cocktail jargon and the etymology of drinks like the Martini and the Fuzzy Navel all organized in an easy to use A to Z format with sound out phonetics Drink recipes for more than 1 000 cocktails for every season and occasion Each recipe is complete with a graphic showing the appropriate glass to use Ideas on how to make sure guests have a great time while encouraging responsible drinking Tips on everything from stocking a home bar to choosing the right glassware plus loads of professional bartending tricks and shortcuts for creating the perfect cocktail Humor through anecdotes toasts and quotes from the famous and infamous Four indexes that make finding the listing you want a snap Accessible fun hip and written in the Herbsts inimitable style *The Ultimate A to Z Bar Guide* deserves a place at every home and professional bar

The Bartender's Ultimate Guide to Cocktails Cheryl Charming, 2022-02-15 Fantastic Alcohol Facts Cocktail Culture and More A wealth of knowledge and experiences from virtually every corner of cocktail culture T A Breaux Author of *Breaux Absinthe The Exquisite Elixir 1* Bestseller in Alcoholic Drinks Beverages Peruse the interesting histories and lore of alcohol as you fill your cocktail glass and sip a drink hand made by you using one of the many artisanal yet simple recipes inside Learn fun alcohol facts and tidbits you ll bring with you everywhere you go Learn concoct and be merry Are you brand new to alcohol and don t know where to start Are you more experienced but looking for something that gives context to the art of mixology Books with nothing but recipes get stale fast but this bartender bible is a cocktail codex combining all the facets of alcohol and classic cocktails recipes traditions stories and more so you ll always find something interesting within Step into yesteryear and peer at the history of classic cocktails through the lens of those who have created and loved mixed drinks throughout time Alcohol s culture is a

storied saga full of lore anecdotes and experiences Author Cheryl Charming gathers information from almost every corner of the drinking world and brings it all together in one fun easy to read and informative love letter to the heritage of the drinks we all love today Inside *The Bartender's Ultimate Guide to Cocktails* you'll find Recipes for basic bar drinks and classic cocktails everyone should know like the Manhattan Advice from your favorite bartender on everything alcohol facts like what makes the perfect ice cube bar tool essentials and the best places to get specialty drinks or artisanal bitters Cultural anecdotes myths and stories about drinks their origins and their rise to popularity If you liked *Liquid Intelligence The Drunken Botanist* or *Death Co* you'll love *The Bartender's Ultimate Guide to Cocktails* **The Complete Cocktail Manual** Lou Bustamante, 2022-09-13 Discover the best drink recipes techniques and histories in this must have volume for every home bar With 85 recipes including mocktails and classics this comprehensive manual is perfect for any occasion The Complete Cocktail Manual will help you stock your bar plan a drinks menu and create the perfect cocktail from worldwide classics to creative new combinations More than 85 cocktail recipes are included throughout as well as recipes for mocktails tinctures simple syrups and unique twists on beloved classics Learn what makes the difference between an antique old fashioned and a modern one get the twist right for your muddling and know which tools to use for which cocktails Entertain with ease with advice on food pairings to set up party punches to supply quantities Helpful tips include how to hack your garnish and set a drink aflame the right way and advice for dealing with intoxicated guests and next day hangovers This is a must read volume for any spirits fan casual mixologist or craft cocktail enthusiast A COMPREHENSIVE GUIDE Expand your home bar set up with step by step instructions easy to follow recipes tool guides and shopping lists Learn all about liquors mixers bar tools hospitality and more INCLUDES EVERY KIND OF COCKTAIL Get the best recipes for every type of drink from aperitifs to citrus spirit forward to spicy and the classics to the most Googled in all their many forms 85 RECIPES The Complete Cocktail Manual includes dozens of great recipes to help you craft the perfect cocktail or mocktail EXPERT RESOURCES This essential guide is written by spirits writer and expert Lou Bustamante in partnership with the United States Bartenders Guild and packed with expert tips from bartenders across the globe FULL COLOR PHOTOGRAPHY The Complete Cocktail Manual features 500 full color photos and illustrations throughout to inspire and ensure success PERFECT GIFT This manual is a quintessential addition for any home bar and is perfect for the cocktail lover or modern mixologist in your life [Field Guide to Cocktails](#) Rob Chirico, 2005-07-01 Finally a field guide to preparing and identifying virtually every drink at the bar from the Ajo Highball to the Caipirinha from the Singapore Sling to the Zombie Field Guide to Cocktails is not an ordinary bartender's guide Here are more than 200 recipes for the world's best libations with tried and true classics like the Tom Collins and the Fuzzy Navel and contemporary favorites like the Mojito and the Cosmopolitan Full color photographs of the cocktails are cross referenced to in depth descriptions of the drinks The histories are the stuff of legend The Gin Rickey was mixed up to satisfy a thirsty lobbyist Grog was drunk by sailors in the British Navy to prevent scurvy and

the Gibson was originally just a glass of water with an onion in it You ll also learn the most appropriate time and season to enjoy the drink and you ll get suggestions for the perfect food pairings lobster with a Cape Codder sharp cheese and crackers with a Gin and Tonic black bean dip and chips with a Cuba Libre and more So whether you re planning a cocktail party or trying to identify a new drink to try at the bar Field Guide to Cocktails is the only mixology book you ll ever need Cheers

The Ultimate Bar Book Mittie Hellmich,2010-07-01 The Ultimate Bar Book The bartender s bible and a James Beard nominee for the best Wine and Spirit book 2008 The cocktail book for your home The Ultimate Bar Book is an indispensable guide to classic cocktails and new drink recipes Loaded with essential to know topics such as barware tools and mixing tips Classic cocktails and new drinks As the mistress of mixology the author Mittie Hellmich has the classics down for the Martini the Bloody Mary and the many variations such as the Dirty Martini and the Virgin Mary And then there are all the creative new elixirs the author brings to the table like the Tasmanian Twister Cocktail or the Citron Sparkler Illustrated secrets of classic cocktails and more Illustrations show precisely what type of glass should be used for each drink With dozens of recipes for garnishes rims infusions and syrups punches gelatin shooters hot drinks and non alcoholic beverages and let s not forget an essential selection of hangover remedies The Ultimate Bar Book is nothing short of top shelf If you liked *PTD Cocktail Book* *12 Bottle Bar* and *The Joy of Mixology* you ll love *The Ultimate Bar Book* [The Cocktail Dictionary](#) Henry Jeffreys,2020-09-03 With more than 100 essential cocktail recipes The Cocktail Dictionary is the discerning drinker s guide to the art of sipping Navigate the bewildering world of cocktails with this elegant A to Z guide to every recipe that you need to know Complete with the stories behind the famous drinks and know how on key cocktail topics and techniques The Cocktail Dictionary is the discerning drinker s guide to the art of sipping Drinks expert Henry Jeffreys shows how cocktail making is as much a science as an art Covering key cocktail techniques such as muddling shaking stirring and how to get the perfect ice Henry provides you with all the tools to make the perfect drink Covering everything from the Old Fashioned to the Martini the Margarita to the Daiquiri as well as more unusual drinks like the Bee s Knees and the New York Sour this is an indispensable collection of recipes Including stunning illustrations throughout The Cocktail Dictionary is perfect as a gift for the cocktail lover in your life or to keep on your shelf for drinks party hosting *Brooklyn Bartender* Carey Jones,2016-05-24 Add a dash of cool to your cocktail with *The Brooklyn Bartender* an entertaining and informative illustrated guide for anyone who wants to mix delicious unique and hip variations on classic drinks and spirits From one of the best cocktail writers around *Library Journal* Carey Jones comes a unique and practical guide to the most inventive drinks being served by real mixologists in Brooklyn clubs and bars today Featuring full color images recipes tips and handily organized by spirit *The Brooklyn Bartender* also profiles the bars pubs and gastropubs and the resident bartender s recommendations for events and more You ll enjoy Chapters on gin vodka whiskey rum and cachaca tequila mezcal brandy amaro and more Details on wine beer and bubbly treats Techniques or when to shake and when to stir Recipes for syrups and infusions Tips on

stocking your home bar for any event A primer on standard equipment for upping your mixing talent Whether you want to sit at one of these cool bars and sip the house creation or begin your own mixing at home inspired by the experts from New York City s coolest borough The Brooklyn Bartender is a great addition to your home library and the perfect gift Cheers

Distilled in Boston: A History & Guide with Cocktail Recipes Distilled in Boston: A History & Guide with Cocktail Recipes,2023 Boston has a long history with distilled spirits from Colonial times through Prohibition More recently there has been a resurgence in the craft distilling industry from Cape Ann to Cape Cod Regional standouts such as Boston Harbor Distillery Bully Boy Distillers and Short Path Distillery have opened up a new era with more than a dozen new businesses now on the scene The ingredients production processes and marketing techniques are as varied as the beverages themselves Join author Zack Lamothe as he reveals the backstory of the popular craft spirit movement in the greater Boston area *The Cocktail Companion* Cheryl Charming,2018-11-30 Drink your way through history learn tips from the best bartenders and become a cocktail connoisseur with this fantastic guide The Cocktail Companion spans the cocktail s curious history from its roots in beer swilling 18th century England through the illicit speakeasy culture of the United States Prohibition to the explosive dynamic industry it is today Learn about famous and classic cocktails from around the globe how ice became one of the most important ingredients in mixed drink making and how craft beers got so big all with your own amazing drink that you made yourself in hand In The Cocktail Companion well known bartenders from across the United States offer up advice on everything including using fresh squeezed juices finding artisanal bitters and creating perfect cubes of ice that will help create intriguing balanced cocktails You ll want to take your newfound knowledge from this cocktail book everywhere The Cocktail Companion is a compendium of all things cocktail This bar book features 25 must know recipes for iconic drinks such as the Manhattan and the Martini Cultural anecdotes and often told myths about drinks origins Bar etiquette terms and tools to make even the newest drinker an expert in no time If you liked The Drunken Botanist The 12 Bottle Bar or The Savoy Cocktail Book you ll love The Cocktail Companion Cheryl has demystified the cocktail and made it fun and approachable She takes us on an entertaining journey into the world of libations and those who serve them their histories stories and antidotes In the end we better understand how we have arrived where we have and leave a more educated and appreciative imbiber Tony Abou Ganim The Modern Mixologist **The Cocktail Guide to the Galaxy** Andy Heidel,2017-09-26 Nerds unite For the first time ever comes a book that unites two of the best things in the world nerd culture and booze Because if anything is true it s that nerds are awesome and many of us like to throw back an adult beverage or two while re watching Firefly for the seventeenth time The Cocktail Guide to the Galaxy has something for all fans from Agents of Shield to X Men With over a hundred delicious and easy to make recipes this is going to be THE go to book for anyone who loves nerdy pop culture and drinking All of the cocktails are created and field tested by the owner of The Way Station everyone s favorite Doctor Who themed bar so you can be assured that these drinks will quench whatever thirst you ve got Cocktails include the George R R

Martini the Mai Tai Fighter Blade Rummer the Felicia Laundry Day the Flux Incapacitator Close Encounters of the Third Lime Cognac the Barbarian the Sonic Screwdriver Beer is the Mind Killer the Shirley Temple of Doom the Well Wheaton Klingon Bloodwine and The Vermouth is Out There

Drinks Adam McDowell,2016-09-20 Expert Drinking Made Easy This engaging guide demystifies the art of ordering preparing and serving wine beer and cocktails so you can drink like a boss every time You ll learn how to Equip and stock a home bar Make a flawless martini Order wine without dying a little inside Choose a delicious sparkling wine instead of springing for Champagne Buy Scotch for the boss and for yourself Whether you re hosting a cocktail party attending a business lunch or relaxing with friends at the local brewery pub you ll gain the confidence to know exactly what you love to drink and serve And if you want to know how to mix an Old Fashioned on an airplane that s in there too Bottoms up

The Essential Cocktail Book Editors of PUNCH,2017-09-05 An indispensable atlas of the best cocktail recipes each fully photographed for classic and modern drinks whether shaken stirred up or on the rocks How do you create the perfect daiquiri In what type of glass should you serve a whiskey sour What exactly is an aperitif cocktail A compendium for both home and professional bartenders The Essential Cocktail Book answers all of these questions and more through recipes lore and techniques for 150 drinks both modern and classic

The Essential Bar Book Jennifer Fiedler,Editors of PUNCH,2014-10-14 A handsome and comprehensive bartending guide for professional and home bartenders that includes history lore and 115 recipes The Essential Bar Book is full of indispensable information about everything boozy that s good to drink This easy to navigate A to Z guide covers it all from the tools of the trade to the history and mythology behind classic and modern drinks and features 115 recipes for the world s most important cocktails

Steve the Bartender's Cocktail Guide Steven Roennfeldt,2022-11-15 Craft delightful drinks at home and impress your guests with your newfound bartending expertise Explore the realm of timeless favorites and forgotten classics in this all encompassing guide by Steve the Bartender YouTube s beloved Australian bartender Discover the simplicity and flair of crafting cocktails with ease guided by approachable and unpretentious instructions that guarantee each drink to be both straightforward and delicious What you ll find in this guide Guidance on setting up a home bar complete with essential spirits mixing equipment and glassware A curated collection of 125 drink recipes for every occasion from a sophisticated Manhattan to a refreshing Mai Tai all accompanied by beautiful photographs Integrated QR codes for each recipe linking directly to videos of Steve demonstrating the preparation of each drink Join Steve on a journey to master the world of cocktails whether you re a seasoned enthusiast or a complete novice this guide will become your ultimate companion in creating the perfect libations Cheers to the world of effortless cocktails

The food & drink guide for France ,2025-09-25 **The food & drink guide for Nepal** ,2025-09-25 **The food & drink guide for Jordan** ,2025-09-25 *A Bartender's Guide to the World* Lauren Mote,James O. Fraioli,2022-10-25 Transport your glass around the globe with more than 75 cocktail recipes from one of the world s premier bartenders Grab your glass and let s go For over 20 years Lauren Mote has tended bars and traveled

the world often as one of the only women in a male dominated industry She s developed cocktail recipes sought out new ingredients and gathered stories along the way Now in her first book Lauren is inviting readers and home bartenders to pack their suitcases and come with her on an international cocktail adventure Few bartenders can match Lauren s encyclopedic knowledge of spirits liqueurs and tinctures not to mention her originality for blending them into a perfectly balanced drink Once you ve gotten a handle on the basics of bartending and gathered your cocktail shaker along with a few other pieces of equipment you ll be raising your glass in no time The recipes are organized by their star ingredients such as agave gin whiskey rum vodka and more Every drink is given its own designation of standard mid low or zero proof and you ll find a whole chapter on nonalcoholic cocktails because Lauren feels strongly that all drinks should be prepared with care whether they include alcohol or not Once you ve narrowed down the base that you re in the mood for let Lauren s magnetic storytelling and gift of the gab continue to guide you In each chapter you ll find a collection of Mise en Place Recipes to help you build up your bar s basic ingredients and make Lauren s techniques your own With beautiful storytelling and photography and cocktail recipes you won t find elsewhere *A Bartender s Guide to the World* is as much a pleasure to read as it is to imbibe from *Cocktails* Simon Difford,2008-02 The 7th edition of a book that is widely regarded by members of the drinks industry as the most complete and authoritative cocktail publication available It contains 2 250 easy to follow cocktail recipes each accompanied by a colour photograph It also includes detailed instructions for beginners tips for bar professionals reviews of the top 100 international bars and a history of the cocktail

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