



Classic Cocktails

(old and new) Everyone Should Know

Bourbon/Rye

Bourbon Crusta

2 oz Bourbon
½ Cointreau
½ oz Luxardo cherry liq
½ oz Lemon juice
2 dashes orange bitters
Garnish: orange zest
Glass: ½ sugar rimmed coupe
Directions: Shake with ice and strain into a chilled martini/coupe

Whisky Smash

2 oz Bourbon
4 lemon wedges
6 mint leaves
¼ oz Simple syrup
Glass: Rocks
Garnish: Mint
Directions: In a mixing glass muddle the lemon, mint & simple, add Bourbon and ice, shake and strain into a rocks glass filled with ice.

Mint Julep

2 oz Bourbon
6 mint leaves
1/2 oz demerara syrup
Glass: Rocks
Garnish: Mint
Directions: In a Julep cup, middle mint leaves and demerara syrup, add Bourbon, fill with crushed ice, stir until cup is frosted on the outside, add more crushed ice and garnish.

Kentucky Buck

2 oz Bourbon
¾ oz Fresh Lemon Juice
1/2 oz Simple Syrup
1 Strawberry
2 Dashes Angostura bitters
Chilled ginger beer
Glass: Collins
Garnish: Strawberry
Directions: Muddle strawberry with simple syrup, add remaining ingredients except ginger beer. Shake with ice, add ginger beer and strain into an ice filled collins.

Scofflaw

1 oz Rye Whisky
1 oz Dry Vermouth
¼ oz lemon Juice
¼ Fresh Grenadine
Glass: Coupe
Directions: Shake all the ingredients with ice and strain into a chilled martini/coupe

Manhattan

2oz Rye Whisky
1 oz Sweet Vermouth
3 dashes of Angostura bitters
Garnish with a cherry
Directions: Stir all the ingredients with ice until chilled, strain into a coupe.

Old Fashion

2 oz Bourbon
.25 oz sugar syrup
3 dashes of angostura bitters
Glass: Rocks
Garnish: Orange wheel and a cherry
Directions: Stir all the ingredients with ice strain into a rocks glass, filled with one large ice cube.

Whiskey Sour

2 oz Bourbon
¾ oz Simple syrup
¾ oz Fresh lemon juice
1 egg white
Glass: coupe
Garnish: Lemon wedge
Directions: Shake all the ingredients with ice and strain into a coupe glass

Sazerac

2 ½ oz Rye whisky or Cognac
½ oz Simple syrup
3 dash peychauds
Absinthe rinse
Garnish: lemon twist discarded
Directions: Rinse a chilled rocks glass with absinthe, discarding any excess, and set aside. In a mixing glass, add simple syrup, bitters, add the rye, fill with ice and stir. Strain into the prepared glass. Twist a slice of lemon peel over the surface to extract the oils and then discard.

Boulevardier Cocktail

1 oz Campari
1 oz Sweet Vermouth
1 ¼ oz Rye Whiskey
Bitters (Mole or cherry optional)
Glass: Rocks with 1 large cube
Garnish: Orange Twist
Directions: Stir all the ingredients with ice and strain into a chilled coupe

Vieux Carre'

¾ oz Rye Whiskey
¾ oz Sweet vermouth
¾ oz Cognac
¼ oz Benedictine
2 dashes Peychaud's bitter
2 dashes Angostura bitters
Glass: Coupe
Garnish: Orange Twist
Directions: Stir all the ingredients with ice and strain into a chilled coupe

COGNAC

Ritz Cocktail

¾ oz VS or VSOP Cognac
¼ oz Lemon juice
1/2 oz Orange liqueur
2-oz Chilled sparkling wine
Glass: coupe glass
Garnish: Orange Twist
Directions: Shake over ice, add champagne and strain into a chilled coupe glass

Sidecar

2 oz VSOP Cognac
¾ oz Lemon Juice
¾ oz Cointreau
Glass: Martini rimmed ½ with sugar
Garnish: Orange Twist
Directions: Shake over ice and strain into a chilled coupe glass

Cachaça

Caipirinha

2 oz Cachaça
5 lime wedges
1 tablespoon of sugar
Directions: Place limes and sugar or simple in bottom of the mixing glass, muddle. Add cachaça and ice shake and dirty dump into a glass



Vodka

Cosmopolitan

1.5 oz Citrus vodka
½ oz Cointreau
1oz Cranberry Juice
½ oz Lime Juice

Glass: martini glass

Garnish: Orange twist

Directions: Add all the ingredients, shake with ice and strain into a martini/oupe glass

Moscow Mule

1.5 oz Vodka
1/4 oz Simple Syrup (may not be necessary if the ginger beer is sweet)
1/2 oz Lime Juice
3 oz Ginger Beer

Glass: Moscow mule mug or highball filled with ice

Directions: build in the glass, fill with crushed ice, top with ginger beer.

Gin

Breakfast Martini

1.5 oz Gin
1/2 oz Lemon Juice
½ oz Cointreau
1 tablespoon orange Marmalade

Glass: Cocktail

Garnish: Orange twist

Directions: Shake all the ingredients with ice, strain into a cocktail glass

Clover Club

2 oz Gin
¼ oz Fresh Grenadine (equal parts pom and sugar)
¼ oz Lemon Juice
1 egg white

Directions: Dry shake all the ingredients for 10 seconds. Then add ice and shake hard for 10-15 seconds. Strain into a cocktail glass

Glass: Coupe

Corpse Reviver #2

1 oz Gin
1 oz Cointreau
1 oz Lemon juice
1 oz Lilet Blanc
Dash of absinthe

Glass: Coupe/cocktail glass

Garnish: Orange twist

Directions: Shake all the ingredients with ice, strain into a cocktail glass

Gin Basil Smash

2 oz Gin
½ oz Simple Syrup
½ oz Lemon Juice
2-3 springs of basil

Glass: Rocks

Garnish: Basil leaf

Directions: muddle basil with simple syrup, add remaining ingredients ,shake with ice &strain.

Jasmine

1.5 oz Gin
¼ oz Cointreau
¼ oz Campari
¼ Lemon Juice

Glass: Coupe

Garnish: Lemon twist

Directions: Shake all the ingredients with ice, strain into a cocktail glass

Last Word

½ Gin
½ oz Maraschino Liq
½ oz Green Chartreuse
¾ oz Lime Juice

Glass: Coupe

Garnish: Lemon twist

Directions: Shake all the ingredients with ice, strain into a cocktail glass

Pegu Club

2 oz Gin
1 oz Orange Curacao
¼ Lime Juice
3 dashes Angostura bitters
1 dash orange bitters

Glass: Coupe

Garnish: Lime wedge

Directions: Shake all the ingredients with ice, strain into a cocktail glass

Southside

1.5 oz Gin
1/2 oz Simple Syrup
1/2 oz lime Juice
6 leaves of Fresh Mint
Club soda

Glass: Collins

Garnish: Sprig of mint

Instructions: in a tin muddle the mint with simple syrup, add remaining ingredients, ice, shake And double strain over crushed ice.

Tom Collins

1 1/2oz Gin
¾ oz Simple syrup
¾ oz Lemon Juice
Club soda

Glass: Collins

Garnish: Lemon wedge and straw

Directions: Shake over ice and strain into a highball glass filled with fresh ice, top with club soda

Dry Martini

2.5 oz Gin
5 oz French Dry Vermouth
2-3 dashes of citrus bitters

Glass: Martini

Garnish: twist

Directions: Stir all the ingredients with ice until chilled, strain into a chilled martini glass

Negroni

1 oz Gin
1 oz Campari
1 oz Sweet Vermouth

Glass: Rocks

Garnish: Orange Twist

Directions: Stir all the ingredients with ice, strain into a rocks glass filled with one large ice cube.

French 75

1.5 oz VSOP
1/2 Simple Syrup
1/2 oz Fresh lemon juice
1.5 oz Champagne

Glass: Champagne glass

Garnish: Lemon twist

Directions: Shake all the ingredients with ice and strain into the champagne glass top with chilled champagne

Tequila

Margarita

2 oz Blanco Tequila
1/2oz Orange liqueur
½ oz Simple Syrup
1oz Lime Juice

Glass: Rocks

Garnish: Lime Wedge

Directions: Shake all the ingredients with ice and strain into a rocks glass filled with fresh ice

Tommy's Margarita

2 oz Blanco Tequila
1/2 oz Agave syrup
1 oz Lime Juice

Glass: Rocks

Garnish: Lime wedge

Directions: Shake all the ingredients with ice and strain into a rocks glass filled with fresh ice

La Paloma

2 oz Reposado Tequila
Pinch of salt
½ oz Lime Juice
2-3 oz Grapefruit Soda

Glass: Collins

Garnish: Lime wedge, ½ rim of salt
Directions: add Tequila, salt, lime juice into a highball, add ice, top with grapefruit soda and stir.



Scotch

Penicillin

2 oz Blended Scotch
.75 oz Fresh Lemon Juice
.75 oz Honey Ginger Syrup
¼ oz Peated scotch

Glass: Rocks

Garnish: Candied Ginger

Directions: Shake all the ingredients with ice, strain into a rocks glass filled with ice.

Blood and Sand

¾ oz Blended Scotch
¾ oz Orange juice
¾ oz Cherry Herring
¾ oz Sweet Vermouth

Garnish: Orange Slice

Glass: Rocks

Directions: Shake over ice and strain into a rocks glass filled with fresh ice

Rob Roy

2 oz Blended Scotch
¾ oz Sweet vermouth
3 Dashes Angostura bitters

Glass: Coupe

Garnish: Luxardo Cherry

Directions: Stir all the ingredients with ice until chilled, strain into a chilled martini glass

Rum

Dark N' Stormy

2 oz Aged Rum
4 oz Ginger Beer

Glass: highball filled with ice

Garnish: Lime wedge

Directions: add Rum into a highball, add ice, top with ginger beer and stir

Daiquiri

2 oz White rum
¾ oz simple syrup
¾ oz Lime Juice

Glass: Coupe

Garnish: Lime Wheel

Directions: Shake all the ingredients with ice and strain into a rocks glass filled with fresh ice

Hemingway Daiquiri

2 oz White Rum
¾ oz Lime Juice
½ Grapefruit Juice
1/2 oz simple syrup
¼ oz Maraschino Liq

Glass: coupe

Garnish: Lime wedge

Directions: Shake all the ingredients with ice, strain into a cocktail glass

Pineapple Daiquiri

2 oz White rum
1 oz Pineapple Juice
¾ oz Lime
¾ oz Simple

Directions: Shake all the ingredients with ice, strain into a cocktail glass
Dash w/ angostura bitters

Mai Tai

2 oz White Rum
1 oz Lime Juice
¾ oz Orgeat Syrup
¾ Orange Curacao
½ oz Aged Rum

Directions: Shake all the ingredients with ice and strain into a rocks glass filled with fresh ice

Mojito

2 oz White rum
5 big mint leaves
¾ oz Simple Syrup
¾ oz Lime juice
Club Soda

Garnish: Mint

Glass: Highball

Directions: whip shake with crushed ice. Dirty dump into a highball. Spin to make mint event, top with crushed ice.

Old Cuban

2 oz Dark Rum
6 -8 mint leaves
1oz Simple Syrup
¾ oz Lime juice
2 Dashes Angostura bitters
2 oz Champagne

Garnish: Mint Spring

Glass: Highball

Directions: Muddle mint, simple and lime juice in the bottom of a mixing glass, add rum and the ice and shake until chilled. Fine strain into a highball glass filled with fresh ice, top with champagne and garnish.

Pina Colada

1/4 oz. Heavy cream
1/2 oz. Pot stilled Rum
1/2 oz. White rum
1 oz. Aged rum
1 oz. Coconut syrup
1.5 oz. Pineapple juice

Garnish: Pineapple slice

Directions: Whip, strain, coconut mug, crushed ice, top with dashes of Angostura bitters

Planters Punch

2 oz Dark Rum
1 oz Fresh lime juice
1 oz simple syrup
1 oz pineapple juice
3-4 dashes of angostura bitters
Club soda

Garnish: Orange slice

Directions: Add all the ingredients into a shaker with ice and shake vigorously. Strain into a Collins glass over crushed ice. Top with a splash of soda water.

Improved Planters Punch

2 oz Dark Rum
1 ½ Black tea (chilled)
1 oz Fresh lime juice
1/2oz simple syrup

Garnish: Orange slice

Directions: Swizzle in a glass with crushed ice.