

***Bartending***  
FOR  
**DUMMIES®**  
3RD EDITION

**by Ray Foley**



WILEY

Wiley Publishing, Inc.



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## **Bartending For Dummies® 3rd Edition**

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## *About the Author*

**Ray Foley**, a former Marine with over 20 years of bartending and restaurant experience, is the founder and publisher of *BARTENDER* Magazine, the only magazine in the world specifically geared toward bartenders and one of the very few primarily designed for servers of alcohol. *BARTENDER* Magazine is enjoying its 27th year and currently has a growing circulation of over 150,000.

Ray has been published in numerous articles throughout the country and has appeared on many TV and radio shows, including David Susskind, ABC-TV News, CBS News, NBC News, *Good Morning America*, Joe Franklin, Patricia McCann, WOR-TV, and *Live with Regis and Kathie Lee*. Ray has also been featured in major magazines, including *Forbes* and *Playboy*.

Ray is the founder of the Bartender Hall of Fame, which honors the best bartenders throughout the United States not only for their abilities as bartenders but for involvement in their communities as well.

Ray serves as a consultant to some of the United States' foremost distillers and importers. He is also responsible for naming and inventing new drinks for the liquor industry, the most popular being the Fuzzy Navel.

Ray has the largest collection of cocktail recipe books in the world, dating back to the 1800s, and is one of the foremost collectors of cocktail shakers, with 400 shakers in his collection.

He is the author of *The Ultimate Cocktail Book*, *The Ultimate Little Shooter Book*, *Advice from Anonymous*, *The Irish Drink Book*, and *Jokes, Quotes and Bartoons*.

Ray has four children: Ray, William, Amy, and Ryan, and lives in New Jersey with his wife, Jaclyn.

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## *Dedication*

This book is dedicated to all who serve the public with long hours, tired bodies, and great patience (and still know how to have fun): bartenders.

And, of course, to Jaclyn Marie, whom I love the best, and Ryan Peter, who loves me the best. Both have made my cup overflow.



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# Introduction

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**W**hen you hear the words “Set ’em up, Joe,” you better have at least a basic knowledge of over 200 of the most called-for cocktails in your head. I say cocktails because a cocktail is, according to Webster, “any of various alcoholic drinks made of a distilled liquor mixed with a wine, fruit juice, etc., and usually iced.”

In this book, I show you how to prepare and serve cocktails. You’ll find all the recipes you need to mix cocktails for your guests. I show you the correct equipment to use and help you set up for parties. What’s more, I also provide an excellent background on liquors, wine, and beer.

## *About This Book*

This book is a reference that you can read now and refer to many years from now. Don’t feel at all compelled to read the thing from cover to cover. I would guess that you’ll mostly use this book for recipes, and the best place to find them is the A to Z recipe section (Chapter 17), which is by far the largest section of the book. Drinks are also listed by their ingredients in the index.

This book has a complete table of contents and another index of topics. Feel free to use both to find whatever information you need.

## *Foolish Assumptions*

You don’t need any special knowledge of liquor or mixology to understand this book. Having an interest in creating crowd-pleasing cocktails is definitely a plus, and having the patience to get recipes just right doesn’t hurt either. Good bartenders are always trying new things in the interest of serving the tastiest beverages.

A bartender cannot be made overnight, though, and a head full of recipes and facts will get you only so far. You need experience, and you must respect and like people. If you aren't a people person, all the great information in this book won't make you a bartender.

As a bartender for over 20 years, I always enjoyed the atmosphere and people in bars and restaurants. They are there to relax and have fun. My job was to serve and be a part of the entertainment, to make the guests feel at home and relaxed, never to be overbearing or intruding. So a good attitude and a lot of experience are key. From here on in, I'm going to assume that you have the former and are working on the latter. You're a good person, especially because you bought this book.

## *How This Book Is Organized*

Like all *For Dummies* books, this book is organized into parts and chapters. Each chapter is self-contained so that you don't have to read them in order. Feel free to skip around. Here's what's in each of the book's four parts:

### *Part I: The Basics*

In this part, I describe the bartending tools and glasses you need. I also cover some simple bartending techniques that will help you look like a pro. I tell you what you need to buy to prepare for a party, and I conclude this part with all kinds of interesting alcohol- and bartending-related tables and charts.

### *Part II: Short Shots from American Whiskey to Wine*

I devote a chapter to each of the major kinds of liquor. I tell you where they come from, how they're made, and how to store and serve them. If you wonder what gin is made of, see Chapter 10. Why does Scotch whisky have that smoky flavor? Check out Chapter 13.

## *Part III: The Recipes*

The first chapter in this part, Chapter 17, contains over a thousand cocktail recipes listed in alphabetical order by name. This chapter contains classic cocktails from years past plus the hot cocktails of today and the future. Chapter 18 presents a few dozen trendy and interesting “martinis,” and if that weren’t enough, the remaining chapters in this part show you how to make punches and nonalcoholic drinks.

## *Part IV: The Part of Tens*

Every *For Dummies* book ends with lists of ten-plus items, and this book is no exception. Chapter 21 contains roughly ten cures for hiccups and hangovers. Chapter 22 lists many more than ten bartending-related Web sites and other resources.

## *The Indexes*

This book has two indexes: an index of cocktails by their main ingredient and an index of topics. The cocktail index is simply another way of finding a drink in this book if you don’t know its name. The topics index can help you find information in chapters other than the ones in Part III.

## *Icons Used in This Book*

Scattered throughout the book are little pictures, which my publisher calls icons, in the margins next to certain blocks of text. Here’s what they mean:



This icon lets you know that I’m presenting a neat hint or trick that can make your life easier.



This icon flags information that will keep you out of trouble.



This icon indicates that I’m about to tell a story or provide a little interesting background information.



I use this symbol in Part III to indicate classic drinks that every bartender should know.

## *Where to Go from Here*

Look up some recipes. Read about Irish whiskey. Check out one of my hangover cures. This book was designed so that you can jump around.

When it comes to the recipes, I do have this bit of advice: I recommend that you use only the best ingredients when making cocktails. They represent your opinion of your guests, and you want them to have the best. In some drinks, you can get by with the cheap stuff, but in this day and age, people are drinking less and demanding higher quality. You can't go wrong when you serve the good stuff, so why serve anything else?

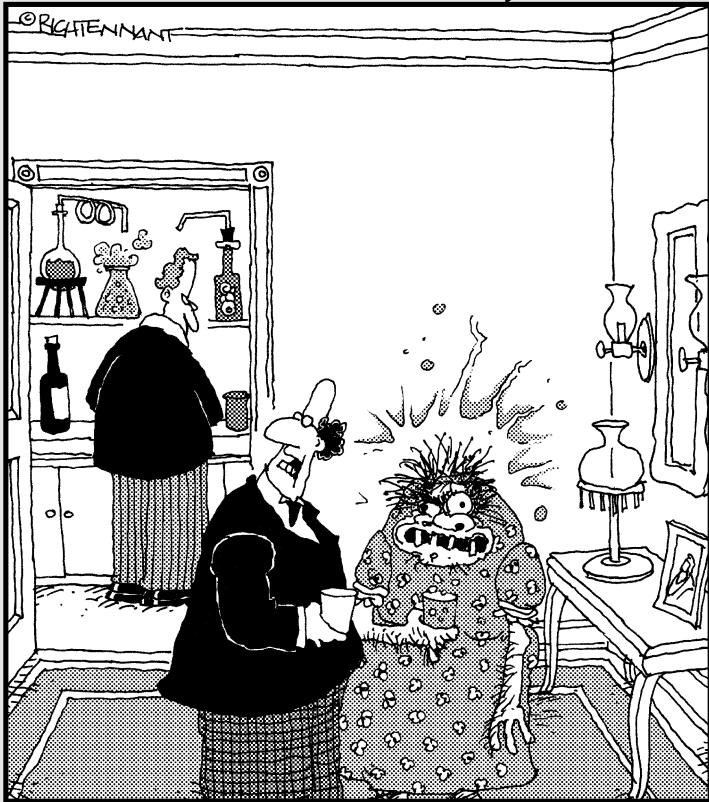
That said, get reading and start pouring.

# Part I

# The Basics

The 5<sup>th</sup> Wave

By Rich Tennant



"Jekyll, old man-I think you've made my wife's drink a bit too strong."

## *In this part . . .*

**F**irst, I show you what tools and glassware you need to be a successful bartender. I then cover some basic bartending techniques. Next, I tell you what you need to buy to prepare for a party, and I conclude this part with all kinds of interesting alcohol- and bartending-related tables and charts.



## Chapter 1

---

# Just for Openers: The Right Tools and Glasses

---

### *In This Chapter*

- ▶ All the bartending tools that you'll ever need
  - ▶ More glasses than you can shake a drink at
- 

**T**o bartend, you need a few essentials: You need to have good people skills and to know about the products that you're pouring; cocktail recipes and proper equipment are also necessary. This chapter covers equipment. (Part II can help you with product knowledge, and Part III gives you the recipes. As for people skills, you're on your own.)

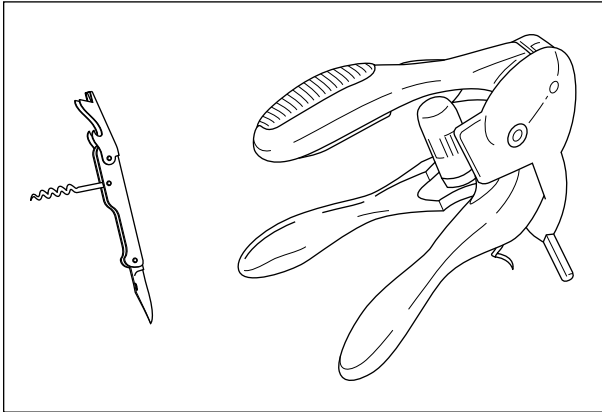
## *The Basic Tools*

The most important assets for any profession are the right tools. You need basic bar tools to mix, serve, and store your drinks. Whether you're stocking a home bar or working as a professional, your basic tools are a wine opener, cocktail shaker, measuring glass, and strainer.

### *Wine opener*

The best wine opener is a waiter's wine opener (shown in Figure 1-1). It has a sharp blade, a corkscrew (also known as a worm), and a bottle opener. This wine opener can be found in most liquor stores or bar supply houses.

Another nifty wine opener is called a Rabbit. It's also shown in Figure 1-1.



**Figure 1-1:** A waiter's wine opener and a Rabbit.

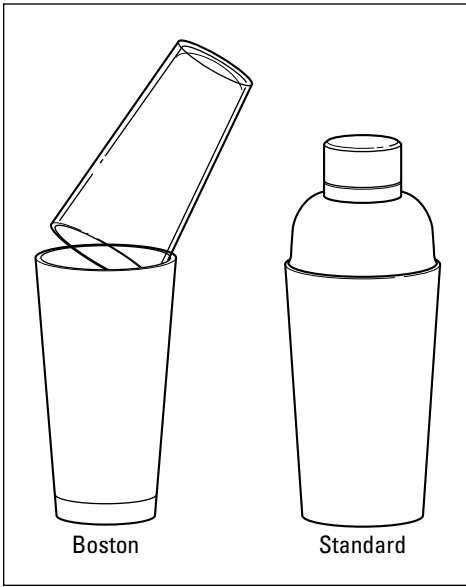
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## *Cocktail shaker*

Figure 1-2 shows two types of shakers. The Boston shaker is the one that most professional bartenders use. It consists of a mixing glass and a stainless steel core that overlaps the glass. The Standard shaker usually consists of two or more stainless steel or glass parts and can be found in department stores or antiques stores. Many of these shakers come in different shapes and designs.

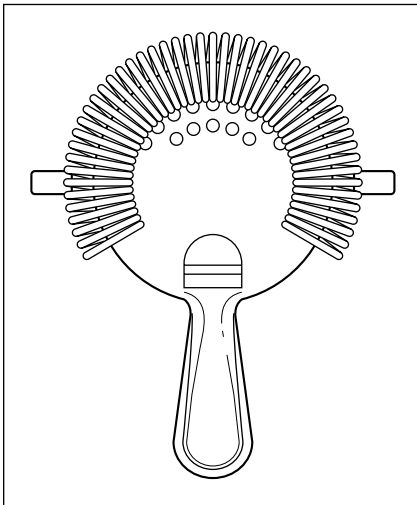
## *Strainer*

A couple of different types of strainers are available, but the most popular is the Hawthorn, shown in Figure 1-3. The Hawthorn is a flat, spoon-shaped utensil with a spring coil around its head. You can use it on top of a steel shaker or a bar glass to strain cocktails.



**Figure 1-2:** A Boston shaker and a Standard shaker.

---



**Figure 1-3:** The Hawthorn strainer.

---

## Other tools

Many of the following tools are shown in Figure 1-4:

- ✔ **Bar spoon:** A long spoon for stirring cocktails.
- ✔ **Blender:** Many types of commercial or home blenders with various speeds are available. When making a drink, always put liquid in the blender before switching it on. This will save your blade. Some blenders (but not all) can be used to make crushed ice. Check with the manufacturer or buy an ice crusher.
- ✔ **Coasters or bar napkins:** Coasters prevent rings from developing on your bar and other tables. Napkins also help your guests hold their drinks.
- ✔ **Ice bucket:** Pick one that's large enough to hold at least three trays of ice.
- ✔ **Ice scoop or tongs:** A must for every bar. Never use your hands to scoop ice.
- ✔ **Jigger or measuring glass:** A small glass or metal measuring container that usually has a ½ oz. measurer on one side and a 2 oz. measurer on the other.
- ✔ **Knife and cutting board:** You need a small, sharp paring knife to cut fruit.
- ✔ **Large water pitcher:** Someone always wants water.
- ✔ **Muddler:** A small wooden bat or pestle used to crush fruit or herbs.
- ✔ **Pourer:** This device gives greater control to your pouring. A variety of different types is available, including some with a lidded spout, which prevents insects and undesirables from entering the pourer.
- ✔ **Stirrers and straws:** Used for stirring and sipping drinks.
- ✔ **Large cups or bowls:** Used to hold garnishes, such as cherries, olives, onions, and so on.



**Figure 1-4:** A collection of bar tools: (1) bar spoon, (2) blender, (3) tongs, (4) ice scoop, (5) ice bucket, (6) jigger or measuring glass, (7) knife and cutting board, (8) muddler, and (9) pourer.

## Glassware

People generally expect certain drinks to be served in certain kinds of glasses. The problem is that there are more standard bar glasses than most people (and many bars) care to purchase. In any event, Figure 1-5 shows most of the glasses that you're ever likely to use to serve drinks.

I have a few things to say about some of the glasses shown in Figure 1-5:

- ✔ **Shot glass:** You can also use the shot glass as a measuring tool. It's a must for every bar.
- ✔ **Cocktail or martini glass:** Perfect for martinis, Manhattans, stingers, and many other classic drinks, this glass is available in 3 to 6 oz. sizes.
- ✔ **White wine glass:** This glass is available in 5 to 10 oz. sizes. I advise you to stick with the smaller wine glass.
- ✔ **Red wine glass:** This glass is also available in 5 to 10 oz. sizes. Note that the bowl is wider than the bowl of a white wine glass, allowing the wine to breathe.
- ✔ **Champagne glass:** The bowl is tapered to prevent bubbles from escaping.
- ✔ **Rocks glass:** Also known as an old-fashioned glass, sizes vary from 5 to 10 oz. Use the 5 or 6 oz. variety and add plenty of ice.
- ✔ **Highball and Collins glasses:** These glasses are the most versatile. Sizes range from 8 to 12 oz.
- ✔ **Cordial glass:** In addition to cordials, you can also use this glass to serve straight-up drinks.
- ✔ **Brandy or cognac snifter:** Available in a wide range of sizes, the short stemmed, large bowl should be cupped in hand to warm the brandy or cognac.
- ✔ **Stemless glasses:** These glasses have become popular in recent years, probably because they look elegant even if they aren't as practical as the stemmed versions.



If you're planning on creating a bar at home or serving cocktails at a party, keep your glass selection small. You can simplify by using two types of glasses: a white wine glass and a red wine glass. Both are shown in Figure 1-5. These two glasses can be used for every type of cocktail (including shots, even though I said that a shot glass is essential for every bar) plus beer and wine. Also, if you use these two glass shapes, cleaning and storing your glasses is less complicated.

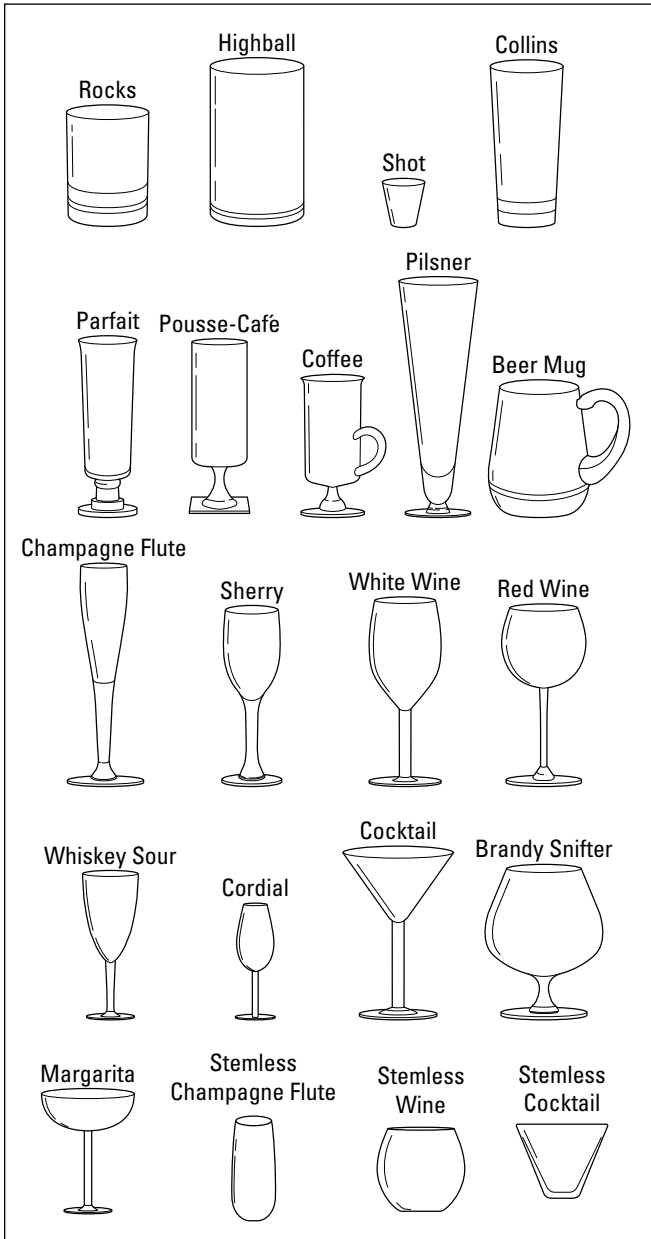


Figure 1-5: Glasses, glasses, glasses.





## Chapter 2

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# Methods to the Madness

.....

### *In This Chapter*

- ▶ Prepping some great garnishes
  - ▶ Mixing it up with style
  - ▶ Popping the champagne
  - ▶ Conjuring up some bar syrup
- .....

**M**aking good cocktails takes more effort than just pouring ingredients into a glass. This chapter shows you how to pull off some of the little touches that make both you and your drinks look better, with the ultimate result of happier guests.

## *Cutting Fruit*

Many drinks require fruit garnishes. Your guests expect the garnish, so you can't forgo it, and you have to do it well. Presentation counts big time. You may mix the best drinks on the planet, but if they don't look good when you serve them, no one's going to want to drink them.

I've stepped away from the pulpit now. The next few diagrams and steps show you how to cut the most common garnishes.

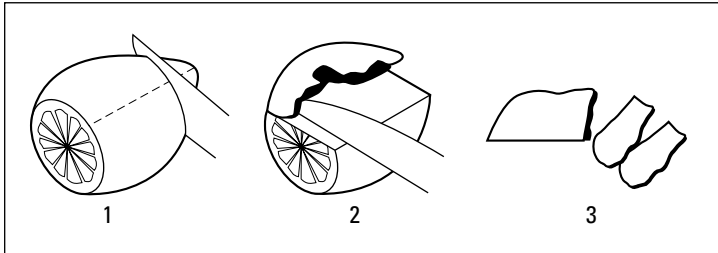
### *Lemon twists*

Figure 2-1 illustrates the procedure for cutting lemon twists.

1. Cut off both ends of the lemon.

2. Insert a sharp knife or spoon between the rind and meat of the lemon and carefully separate them.
3. Cut the rind into strips.

The outside of the lemon is where the flavor lies. When adding a lemon twist to a drink, slowly rim the edge of the glass with the outside of the lemon twist and then twist a drop into the cocktail.



**Figure 2-1:** Cutting lemon twists.

## *Orange slices*

The following steps for cutting orange slices are shown in Figure 2-2.

1. With the ends of the orange removed, cut the orange in half.
2. Cut each half in half again (lengthwise).
3. Cut the orange quarters into wedges.

## *Lime slices*

The next few steps and Figure 2-3 show you how to cut lime slices.

1. Cut off both ends of the lime.
2. Slice the lime in half.
3. Lay each half down and cut it into half-moon slices.

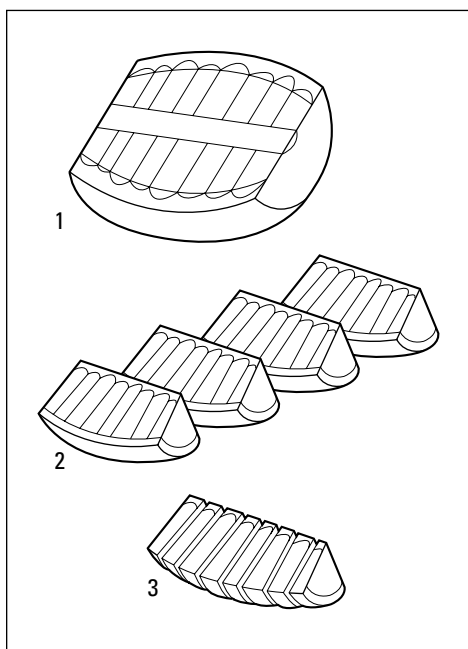
## Don't forget the Maraschino cherries

All kinds of drinks are garnished with Maraschino cherries, including the kid-friendly Shirley Temple and the more adult Manhattan. You can find Maraschino cherries in small jars at any food store, and the best thing about them is that you don't have to cut them before serving.

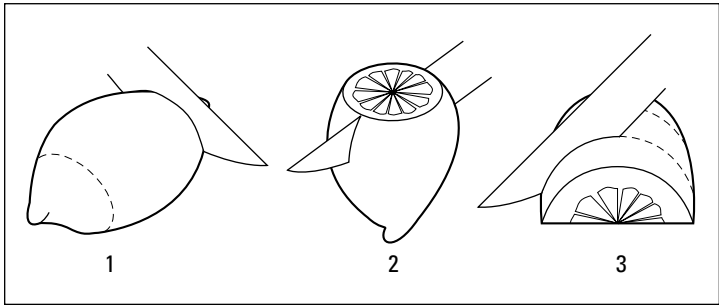
## *Lemon and lime wedges*

Figure 2-4 illustrates the following steps for cutting wedges.

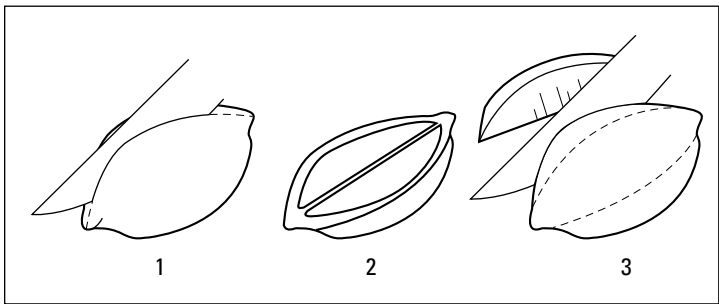
1. Slice the lemon or lime in half the long way.
2. Lay the cut halves down and halve them again.
3. Cut wedges from the lemon or lime quarters.



**Figure 2-2:** Cutting orange slices.



**Figure 2-3:** Cutting lime slices.

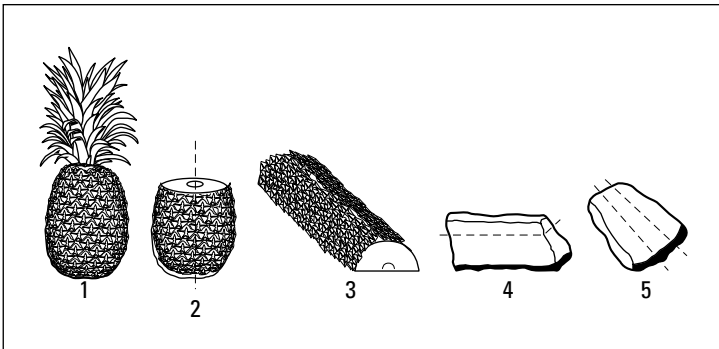


**Figure 2-4:** Cutting lemon or lime wedges.

## *Pineapple wedges*

Figure 2-5 and the following steps show you how to cut pineapple wedges.

1. Cut off the top and bottom of the pineapple.
2. From top to bottom, cut the pineapple in half.
3. Lay the half pineapple down and cut it in half again.
4. Remove the core section of the pineapple quarters.
5. Cut wedges.



**Figure 2-5:** Cutting pineapple wedges.

## Shaking a Drink

The main reasons for shaking drinks are to chill a cocktail, mix ingredients, or put a head on some cocktails.



As a general rule, you should shake all cloudy drinks (including cream drinks and sours), and you should stir all clear drinks. Never shake a cocktail that has carbonated water or soda. For some drinks, such as the stinger or martini, ask your guests whether they prefer them shaken or stirred.

To shake a cocktail in a Boston shaker, follow these steps:

1. Put some ice cubes (if called for in the recipe) in the glass container.
2. Add the cocktail ingredients.
3. Place the metal container over the glass container.
4. Hold the metal and glass containers together with both hands and shake with an up and down motion.

Make sure that you always point the shaker away from your guests. This way you avoid spilling anything on them if the shaker isn't properly sealed.



The two pieces of the shaker may stick together after you shake a drink. Never bang the shaker against the bar or any other object; instead, gently tap it three or four times at the point where the glass and metal containers come in contact.

When pouring or straining the cocktail, always pour from the glass container.

## *Opening Wine and Champagne Bottles*



Opening bottles doesn't take much skill, just a little practice. It's a no-brainer task, so if you don't get it right, you'll look like a fool.

### *Wine bottles*

To open a wine bottle, you want to use a waiter's opener, which I show you in Chapter 1. Then go through these numbered steps:

1. Using the blade on the opener, cut the lead foil or capsule at the middle of the bulge near the bottle neck.
2. Remove the foil and wipe the bottle top with a cloth to remove any mold or foreign particles.
3. Line up the screw or worm directly over the bottle, and with gentle downward pressure, screw the worm clockwise into the cork.  
  
Don't break the end of the cork, and screw in just enough to extract the cork.
4. Attach the lever of the opener to the lip on top of the bottle, and while holding the bottle firmly, slowly lift the cork straight up.
5. Wipe the neck of the bottle.
6. Present the cork to your guest and pour one ounce of wine into his or her glass.

If the wine is to your guest's satisfaction, pour more. Keep your towel handy to wipe the neck of the bottle as you pour the wine for other guests.

## *Champagne and sparkling wine bottles*



You don't use a corkscrew when opening sparkling wine bottles.

1. Remove the wine hood and foil capsule.
2. Hold the bottle at an angle and point it away from you and anyone else (and anything valuable).
3. While holding the cork in one hand, twist the bottle with the other hand and gently remove the cork. Remember, twist the bottle, not the cork.
4. Just before the cork is about to pop, place a bar towel over the cork and bottle and loosen it the rest of the way. (The towel will catch the cork and prevent the cork from becoming a UFO.)

Keep another towel handy in case the bottle bubbles over after you remove the cork. To avoid the bubbling, don't shake the bottle before opening.

## *Making Simple Syrup*

Several cocktail recipes call for simple syrup. To make it, dissolve one part sugar in one part boiling water and reduce the mixture over low heat, stirring frequently, until it thickens. It shouldn't take more than a couple minutes.





## Chapter 3

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# Setting Up Your Home Bar

.....

### *In This Chapter*

- ▶ Aiming to please your guests
  - ▶ Purchasing the right products
  - ▶ Knowing when you have enough
- .....

**W**hen doing any sort of entertaining, one of the biggest hassles is trying to figure how to set up your bar and how much liquor you need to buy. If you throw parties all the time or if you're trying to plan just one big party, this chapter can help.

### *Some Logistical Advice*

Before I get into what to buy and how much to buy, I'd like to provide some tips on how to set up a bar.

#### *Directing traffic flow*

Keep the bar as far as possible from your food and snacks. This prevents large groups of people from staying in one area. If possible, base a wine and beer bar in one area and a cocktail bar in another.

#### *Keeping your bar in or near the kitchen*

Cleaning up spills is much easier in your kitchen. What's more, you do less running around when you're close to the sink and refrigerator. If you have to set up your bar in another

location, put a small rug or cloth under and behind the bar to protect the floor or carpet. And no matter where your bar is, use a strong, steady table to avoid tipping or collapsing.

## *Serving smartly*

Your party will run smoothly and your guests will be happy if you take the following suggestions to heart:

- ✔ Use nothing larger than a shot glass for shots and don't serve doubles to your guests. You aren't doing anyone any favors by overserving. If a recipe calls for 1½ oz. of vodka, use just that amount. No mixed drink should exceed 2 oz. of liquor.
- ✔ Use lower proof products if they're available. (See Chapter 5 for an explanation of proof.)
- ✔ Have punch available for those "light" drinkers.
- ✔ Have alcohol-free drinks available, including coffee and tea.
- ✔ Use only clean, fresh ice, and fresh fruit.
- ✔ If possible, chill glasses and don't put them out until five minutes before the party begins.
- ✔ When serving hot drinks, make sure that the cups or glasses have handles.
- ✔ Use a scoop, tongs, or a large spoon to serve ice. Never use your hands.
- ✔ If you don't have bottle pourers, rub wax paper over the tip of liquor bottles to prevent dripping.
- ✔ Close the bar one to one-and-a-half hours before the end of the party.
- ✔ If possible, hire a professional bartender.



## *What You Need to Buy*

When setting up your home bar, always use popular name brands. These brands aren't always the most expensive, but they tend to be the most recognizable.

## *The basic setup*

A basic bar setup for your home and for spur-of-the-moment entertaining should consist of the following:

- ✔ One 750 ml bottle of the apéritif of your choice (Campari, Dubonnet, Lillet, and so on)
- ✔ One 750 ml bottle of sparkling wine or champagne
- ✔ Four 750 ml bottles of white domestic wine
- ✔ Two 750 ml bottles of red domestic wine
- ✔ One 750 ml bottle of dry vermouth
- ✔ One 750 ml bottle of sweet vermouth
- ✔ One 750 ml bottle of flavored vodka (Stick to one of these flavors: Orange, lemon, raspberry, or vanilla.)
- ✔ One 750 ml bottle of vodka (domestic or imported)
- ✔ One 750 ml bottle of gin (domestic or imported)
- ✔ One 750 ml bottle of rum
- ✔ One 750 ml bottle of Scotch
- ✔ One 750 ml bottle of single-malt Scotch
- ✔ One 750 ml bottle of whiskey (domestic or imported)
- ✔ One 750 ml bottle of bourbon
- ✔ One 750 ml bottle of tequila
- ✔ One 750 ml bottle of brandy or cognac
- ✔ Twelve 12 oz. bottles of beer (domestic or imported)
- ✔ Three 750 ml bottles of the cordials of your choice (such as Irish cream, coffee liqueur or Kahlua, Grand Marnier, triple sec, Cointreau, Sambuca, white or green crème de menthe, Galliano, B&B, Frangelico, amaretto, peach schnapps, and so on)

The approximate cost to set up this bar is between \$200 and \$250 U.S. dollars using domestic and local brands. If you're going to use premium brands, add 20 to 30 percent.



I recommend that you use mostly premium brands. You don't want your guests thinking that you'd serve them anything but the best.

## *A more complete bar*

If you plan to serve more than the basics at your bar, add the following items to the basic bar outlined in the previous section, “The basic setup”:

- ✔ One 750 ml bottle of Russian or imported vodka
- ✔ Two 750 ml bottles of flavored vodka (such as lemon, orange, vanilla, or berry)
- ✔ One 750 ml bottle of imported gin
- ✔ One 750 ml bottle of dark rum
- ✔ One 750 ml bottle of coconut-flavored rum
- ✔ One 750 ml or 1.5-liter bottle of 12-year-old Scotch
- ✔ One 750 ml or 1.5-liter bottle of single-malt Scotch
- ✔ One 750 ml bottle of Irish whiskey
- ✔ One 750 ml bottle of Canadian whisky
- ✔ One 750 ml bottle of Tennessee whiskey
- ✔ One 750 ml bottle of gold tequila
- ✔ One 750 ml or 1.5-liter bottle of V.S. or V.S.O.P. cognac
- ✔ One 750 ml bottle of port (imported)
- ✔ One 750 ml bottle of cream sherry
- ✔ One 750 ml bottle of Italian red wine
- ✔ One 750 ml bottle of French Bordeaux
- ✔ One 750 ml bottle of French Burgundy
- ✔ One 750 ml bottle of California white
- ✔ One 750 ml bottle of French champagne (nonvintage)
- ✔ Two 750 ml bottles of additional cordials
- ✔ Twelve 12 oz. bottles of imported beer
- ✔ Six 12 oz. bottles of light beer
- ✔ Six 12 oz. bottles of ale

The added cost of these items is about \$300 to \$400 U.S. dollars.

## *The ultimate bar*

If money is no object and you want the most complete home bar, add the following items:

- ✔ Three 750 ml bottles of flavored vodka (such as lemon, orange, vanilla, or berry)
- ✔ One 750 ml bottle of imported or super-premium domestic vodka
- ✔ One 750 ml bottle of 15-year-old single-malt Scotch
- ✔ One 750 ml bottle of V.S.O.P. cognac
- ✔ One 750 ml bottle of armagnac
- ✔ One 750 ml or 1.5-liter bottle of imported brandy (from Germany, Spain, or Portugal)
- ✔ One 750 ml bottle of dark rum
- ✔ One 750 ml or 1.5-liter bottle of flavored rum
- ✔ One 750 ml or 1.5-liter bottle of gold tequila
- ✔ Two 750 ml bottles of additional cordials
- ✔ Two 750 ml bottles of vintage imported champagne
- ✔ Two 750 ml bottles of domestic champagne
- ✔ Two 750 ml bottles of French Bordeaux
- ✔ Two 750 ml bottles of French Burgundy
- ✔ Two 750 ml bottles of robust Italian red wine (Barolo)
- ✔ Two 750 ml bottles of California white wine
- ✔ Two 750 ml bottles of California red wine
- ✔ One 750 ml bottle of German white wine
- ✔ Six 12 oz. bottles of assorted microbrews
- ✔ Six cans (sizes vary depending on brand) of an energy drink (such as Red Bull or Rock Star)

The added cost of the ultimate bar is roughly \$350 to \$450 U.S. dollars.

## *Other supplies for your bar*

You need one bottle of the following mixers for every five guests.

- ✓ Ginger ale
- ✓ Lemon-Lime soda
- ✓ Cola or diet cola
- ✓ Tonic water
- ✓ Seltzer water or club soda
- ✓ Tomato juice
- ✓ Orange juice
- ✓ Pineapple juice
- ✓ Cranberry juice
- ✓ Grapefruit juice
- ✓ Lime juice
- ✓ Lemon juice or lemon mix

You also need the following fruits and garnishes:

- ✓ Orange slices
- ✓ Olives
- ✓ Maraschino cherries
- ✓ Lemon twists
- ✓ Lime and lemon wedges

Finally, don't forget these items:

- ✓ Angostura bitters
- ✓ Worcestershire sauce
- ✓ Tabasco sauce
- ✓ Superfine sugar
- ✓ Salt and pepper

## The Party Charts

I saved the best part of the chapter for last. Say you're throwing a party. How much liquor and supplies should you buy for the number of guests you invited? Tables 3-1 and 3-2 have all the answers.

### *How much liquor should you buy?*

Table 3-1 shows the amount of liquor you should buy for the number of guests at your party. The left column lists the products, and the remaining columns list the number of bottles of that product you should purchase, depending on how many guests you're having. The last row of the table lists the total costs.

<b>Product (750 ml Bottles)</b>	<b>10–30 Guests</b>	<b>30–40 Guests</b>	<b>40–60 Guests</b>	<b>60–100 Guests</b>
White wine, domestic	5	5	6	8
White wine, imported	2	2	2	3
Red wine, domestic	1	2	3	3
Red wine, imported	1	1	2	2
Blush wine	1	2	2	2
Champagne, domestic	2	3	4	4
Champagne, imported	2	2	2	2
Vermouth, extra dry	1	1	2	2
Vermouth, red	1	1	1	1
Vodka	3	3	3	4
Rum	2	2	2	2
Gin	1	2	2	3
Scotch	1	2	2	3

(continued)

**Table 3-1 (continued)**

<i>Product (750 ml Bottles)</i>	<i>10–30 Guests</i>	<i>30–40 Guests</i>	<i>40–60 Guests</i>	<i>60–100 Guests</i>
Whiskey, American or Canadian	1	1	2	2
Bourbon	1	1	1	1
Irish whiskey	1	1	1	2
Tequila	2	2	2	3
Brandy/cognac	1	2	2	3
Apéritifs (your choice)	1	1	2	2
Cordials (your choice)	3	3	3	3
Beer (12 oz. bottles)	48	72	72	96
<b>Total cost</b>	<b>\$500–600</b>	<b>\$600–650</b>	<b>\$650–725</b>	<b>\$725–800</b>

With the exception of beer, Table 3-1 is based on 1¼ oz. of liquor per drink. Cost totals are in U.S. dollars.

The number of products you purchase varies depending on the age of the crowd. If people between the ages of 21 and 35 dominate a crowd, increase the amount of vodka, rum, tequila, and beer by one half.

The time of the year should also be a consideration. In the fall and winter, serve less beer. In the spring and summer, serve more beer, vodka, gin, and tequila.



Geographical location is also an important consideration when it comes to selecting your liquor stock for your guests. Consult a local bartender or liquor clerk to find out what the most popular products are in your area.

## *How many supplies should you buy?*

Your bar needs more than just liquor. Table 3-2 lists the other supplies that you want to purchase. Again, the total costs (in U.S. dollars) are listed in the bottom row.



<b>Table 3-2</b>		<b>Other Bar Supplies</b>			
<i>Product</i>	<i>10–30 Guests</i>	<i>30–40 Guests</i>	<i>40–60 Guests</i>	<i>60–100 Guests</i>	
<b>Soda (2-liter bottles)</b>					
Club soda/seltzer water	3	3	4	5	
Ginger ale	2	2	2	3	
Cola	3	3	3	4	
Diet cola	3	3	3	4	
Lemon-Lime soda	2	3	3	4	
Tonic water	2	2	3	3	
<b>Juices (quarts)</b>					
Tomato	2	2	3	3	
Grapefruit	2	2	3	3	
Orange	2	2	3	3	
Cranberry	2	2	3	3	
<b>Miscellaneous Items</b>					
Ice (trays)	10	15	20	30	
Napkins (dozen)	4	4	6	8	
Stirrers (1,000/box)	1	1	1	1	
Angostura bitters (bottles)	1	1	1	2	
Cream of coconut (cans)	1	2	2	2	
Grenadine (bottles)	1	1	1	2	
Horseradish (small jars)	1	1	1	2	
Lime juice (bottles)	1	1	1	2	
Lemons	3	4	5	6	
Limes	2	3	3	4	
Maraschino cherries (jars)	1	1	1	1	

*(continued)*

**Table 3-2 (continued)**

<i>Product</i>	<i>10–30 Guests</i>	<i>30–40 Guests</i>	<i>40–60 Guests</i>	<i>60–100 Guests</i>
Olives (jars)	1	1	1	1
Oranges	1	2	2	3
Milk (quarts)	1	1	1	2
Mineral water (1-liter bottle)	2	3	4	5
Superfine sugar (boxes)	1	1	1	1
Tabasco sauce	1	1	1	1
Worcestershire sauce (bottles)	1	1	1	1
<b>Total cost</b>	<b>\$45–50</b>	<b>\$50–60</b>	<b>\$60–70</b>	<b>\$70–80</b>

## Add a little color to your rim

A great way to add color and fun to any cocktail is to use colored rim salts and sugars, such as the ones available from Stirrings. Stirrings offers 20 different flavored sugars to match just about any martini you may be mixing, and the company offers a margarita rimmer made from mint, cilantro, lime, and sea salt. Check out [www.stirrings.com](http://www.stirrings.com) for more info.

# Chapter 4

## Charts and Measures

### *In This Chapter*

- ▶ Quantifying liquor from bottles to liters
- ▶ Knowing which wines to keep cool
- ▶ Counting calories and carbs

So how many ounces are in a jigger? How many glasses of beer can you pour from a keg? How many calories are in a shot of bourbon? The tables in this chapter answer these and many other burning questions.

### *Bottle-Related Measurements*

Table 4-1 has some handy information about the capacities of standard distilled spirit bottles.

<b><i>Bottle Size</i></b>	<b><i>Fluid Ounces</i></b>	<b><i>Bottles/ Case</i></b>	<b><i>Liters/ Case</i></b>	<b><i>Gallons/ Case</i></b>
1.75 liters	59.2	6	10.50	2.773806
1 liter	33.8	12	12.00	3.170064
750 ml	25.4	12	9.00	2.377548
500 ml	16.9	24	12.00	3.170064
200 ml	6.8	48	9.60	2.536051
50 ml	1.7	120	6.00	1.585032

Wine bottles come in different sizes than distilled spirit bottles. Table 4-2 lists the capacities of standard wine bottles.

<i>Bottle Size</i>	<i>Fluid Ounces</i>	<i>Bottles/Case</i>	<i>Liters/Case</i>	<i>Gallons/Case</i>
4 liters	135.0	N/A	N/A	N/A
3 liters	101.0	4	12.00	3.17004
1.5 liters	50.7	6	9.00	2.37753
1 liter	33.8	12	12.00	3.17004
750 ml	25.4	12	9.00	2.37763
375 ml	12.7	24	9.00	2.37753
187 ml	6.3	48	8.976	2.37119
100 ml	3.4	60	6.00	1.58502

## *Bar Measurements and Their Equivalents*

You're likely to run across many of the measurements listed in Table 4-3.

<i>Measurement</i>	<i>Metric Equivalent</i>	<i>Standard Equivalent</i>
1 dash	0.9 ml	$\frac{1}{32}$ oz.
1 teaspoon	3.7 ml	$\frac{1}{8}$ oz.
1 tablespoon	11.1 ml	$\frac{3}{8}$ oz.
1 pony	29.5 ml	1 oz.
1 jigger	44.5 ml	$1\frac{1}{2}$ oz.
1 miniature (nip)	59.2 ml	2 oz.

<b><i>Measurement</i></b>	<b><i>Metric Equivalent</i></b>	<b><i>Standard Equivalent</i></b>
1 wine glass	119.0 ml	4 oz.
1 split	177.0 ml	6 oz.
1 half pint	257.0 ml	8 oz.
1 tenth	378.88 ml	12.8 oz.
1 "pint" (½ bottle of wine)	375.2 ml	12 oz.
1 pint	472.0 ml	16 oz.
1 "quart" (1 bottle wine)	739.0 ml	25 oz.
1 fifth	755.2 ml	25.6 oz.
1 quart	944.0 ml	32 oz.
1 imperial quart	1.137 liters	38.4 oz.
Magnum	1.534 liters	52 oz.
1 half gallon	1.894 liters	64 oz.
Jeroboam (4 bottles of wine)	3.078 liters	104 oz.
Tappit-hen	3.788 liters	128 oz.
1 gallon	3.789 liters	128 oz.
Rehoboam (6 bottles of wine)	4.434 liters	150 oz.
Methuselah (8 bottles of wine)	5.912 liters	200 oz.
Salmanazar (12 bottles of wine)	8.868 liters	300 oz.
Balthazar (16 bottles of wine)	11.829 liters	400 oz.
Nebuchadnezzar (20 bottles of wine)	14.780 liters	500 oz.

## Beer Measurements

Ever wonder how much beer is in a keg? Table 4-4 tells you that and a whole lot more.

<i>Barrel Size</i>	<i>Gallons</i>	<i>Equivalent Measurement</i>
1 barrel of beer	31.0 gallons	13.8 cases of 12- oz. cans or bottles
½ barrel of beer	15.5 gallons	1 keg
¼ barrel of beer	7.75 gallons	½ keg
⅓ barrel of beer	3.88 gallons	¼ keg

## Drinks Per Bottle

How many glasses can you get out of a standard spirit or wine bottle? Check out Table 4-5.

<i>Serving Size</i>	<i>750 ml Bottle</i>	<i>1-Liter Bottle</i>	<i>1.75-Liter Bottle</i>
1 oz.	25	33	59
1¼ oz.	20	27	47
1½ oz.	17	22	39

## Serving Temperatures for Wine

There's no sense serving good wine if you're not going to do so at the right temperature. Table 4-6 can help.

**Table 4-6** Wine Serving Temperatures

<i>Wine Type</i>	<i>Temperature Range</i>
Full-bodied red wines	65°–68° F
Light-bodied red wines	60°–65° F
Dry white wines	50°–55° F
Sweet red and sweet white wines	42°–46° F
Sparkling wines and champagnes	42°–46° F

## Calories and Carbohydrates

Most people watch what they eat, but many dieters sometimes forget to watch what they drink. Alcohol is a form of sugar, so it's high in calories. If you're counting calories or trying to keep tabs on your carbohydrate consumption, Table 4-7 can help. (For an explanation of proof, see Chapter 5.)

**Table 4-7** The Number of Calories and Carbohydrates in Many Drinks

<i>Drink</i>	<i>Calories</i>	<i>Carbohydrates (Grams)</i>
<b>Beer (12 oz.)</b>		
Light beer	110	6.9
Typical beer	144	11.7
<b>Bourbon (1 oz.)</b>		
80 proof	65	trace
86 proof	70	trace
90 proof	74	trace
94 proof	77	trace
100 proof	83	trace

(continued)

**Table 4-7 (continued)**

<i>Drink</i>	<i>Calories</i>	<i>Carbohydrates (Grams)</i>
<b>Brandy (1 oz.)</b>		
80 proof	65	trace
86 proof	70	trace
90 proof	74	trace
94 proof	77	trace
100 proof	83	trace
<b>Champagne (4 oz.)</b>		
Brut	92	2.1
Extra Dry	97	2.1
Pink	98	3.7
<b>Coffee Liqueur (1 oz.)</b>		
53 proof	117	16.3
63 proof	107	11.2
<b>Gin (1 oz.)</b>		
80 proof	65	0.0
86 proof	70	0.0
90 proof	74	0.0
94 proof	77	0.0
100 proof	83	0.0
<b>Rum (1 oz.)</b>		
80 proof	65	0.0
86 proof	70	0.0
90 proof	74	0.0
94 proof	77	0.0
100 proof	83	0.0



<i><b>Drink</b></i>	<i><b>Calories</b></i>	<i><b>Carbohydrates (Grams)</b></i>
<b>Scotch (1 oz.)</b>		
80 proof	65	trace
86 proof	70	trace
90 proof	74	trace
94 proof	77	trace
100 proof	83	trace
<b>Tequila (1 oz.)</b>		
80 proof	64	0.0
86 proof	69	0.0
90 proof	73	0.0
94 proof	76	0.0
100 proof	82	0.0
<b>Vodka (1 oz.)</b>		
80 proof	65	0.0
86 proof	70	0.0
90 proof	74	0.0
94 proof	77	0.0
100 proof	83	0.0
<b>Whiskey (1 oz.)</b>		
80 proof	65	0.0
86 proof	70	0.0
90 proof	74	0.0
94 proof	77	0.0
100 proof	83	0.0

*(continued)*

**Table 4-7 (continued)**

<i>Drink</i>	<i>Calories</i>	<i>Carbohydrates (Grams)</i>
<b>Wine (1 oz.)</b>		
Apéritif	41	2.3
Port	41	2.3
Sherry	41	2.3
White or red table	29	1.2

# Part II

# Short Shots from American Whiskey to Wine

The 5th Wave

By Rich Tennant



“Brother Dom Perignon, everyone really enjoys your sparkling mayonnaise and blanc de turnip soup, but could there not be something else you could make with these grapes?”

## *In this part . . .*

**I** give you some background for just about every kind of liquor, including beer and wine. Each chapter tells you where a specific product comes from, how it's made, and how to store and serve it.

## Chapter 5

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# American and Canadian Whisk(e)y

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### *In This Chapter*

- ▶ Getting to know the grain
  - ▶ Exploring the varieties
  - ▶ Keeping your whiskey for a long time
- .....

**T**his chapter deals with several kinds of whiskey: bourbon, Tennessee whiskey, rye whiskey, blended whiskey, Canadian whisky, and wheat and corn whiskies.

## *How Whiskey Is Made*

Whiskey is distilled from grain. The type of grain or grains used determines the type of whiskey. After the grain is harvested, it's inspected and stored. It's then ground into a meal and cooked to separate the starch; malt is added, changing the starch to sugar. This mash is cooled and pumped into fermenters. Yeast is added to the mash and allowed to ferment, resulting in a mixture of grain residue, water, yeast cells, and alcohol. This mixture is then pumped into a still where heat vaporizes the alcohol. The alcohol vapors are caught, cooled, condensed, and drawn off. This new high-proof spirit is stored in large holding tanks. Water is added to lower the proof, and the whiskey is drawn into barrels. The barrels of whiskey are stored in a rack house for aging. After aging, the barrels of whiskey are drained into the tanks that feed the bottling line. In the case of blended whiskey (including Canadian), different whiskies are mixed together, and the grain spirits or other whiskies are added.

## Some alcohol-related jargon

When you read about the production of alcoholic beverages, you see terms like *proof* and *distillation* thrown around. Here's what they mean.

**Proof** is the strength of an alcoholic beverage. In the United States, the scale is 200 degrees, with each degree equal to 0.5 percent alcohol by volume. So a 100-proof spirit is 50 percent alcohol. A 200-proof spirit is after-shave or 100 percent alcohol.

**Distillation** is the process of converting a liquid by heating it into a gas or vapor, which is then condensed back into a liquid form. In the case of liquor production, the liquid is a blend of ingredients that have been fermented so that it contains some alcohol. When you heat this liquid, the alcohol it contains vaporizes first (because alcohol has a lower boiling point than, say, water). So the vapor that's trapped and later condensed back into a liquid has a much higher alcohol content than the original liquid. Distillation is usually performed by a still. There are two basic types:

- ✔ **The pot still:** A copper or copper-lined vessel with a large bottom and a long, tapered neck connected by a copper pipe to a cooling spiral tube, which is the condenser. As the liquid boils, it evaporates. The vapor rises up to the condenser, cools, and returns back to a liquid state with alcohol. Often this process is repeated to achieve the right alcohol level.
- ✔ **The continuous still:** Also known as a column still, patent still, and Coffey still, the continuous still has tall copper columns that continually trickle liquid down over many steam-producing plates. The vapor is drawn into vents and condensed. A continuous still performs under the same principles as a pot still but can work with a constant flow of materials coming in and going out, which is great for mass production.

## Bourbon

Bourbon is the best known and probably the most popular whiskey produced in the United States. It has an amber color and a slightly sweet flavor. By law, straight bourbon must be made from at least 51 percent corn, and it must be aged in brand new charred oak barrels for at least two years.

Although Tennessee whiskey doesn't have to be made this way, both Tennessee distilleries — George Dickel and Jack Daniel's — also follow these guidelines. After aging, only pure

water can be added to reduce the barrel proof strength to bottling (selling) proof. Scotch, Canadian whiskies, and Irish whiskies can have added caramel coloring, but bourbon can't.

## *A little history*

Settlers on the east coast of North America began making rye whiskey in the 1700s. They were mostly immigrants from Scotland, England, and Northern Ireland and weren't familiar with corn. In the 1790s, when the U.S. government imposed a tax on distilled spirits, the whiskey makers of Pennsylvania revolted, culminating in the Whiskey Rebellion of 1794. President Washington called out federal troops to put down the rebellion, and many distillers fled west to Kentucky where the law wasn't imposed quite so strictly.

In Kentucky, early settlers had already begun making whiskey from corn, and the newcomers quickly learned how to use this American grain to make what would be known as bourbon. Its name came about because it was shipped from Bourbon County in Kentucky down to places such as St. Louis and New Orleans where it soon became known as "whiskey from Bourbon," and eventually, bourbon whiskey.

## *Popular brands*

When applicable, I've listed the varieties within each brand.

- ✔ **Blanton's Single Barrel Bourbon:** Produced in a variety of proofs and ages.
- ✔ **Baker's:** Aged for 7 years and bottled at 107 proof.
- ✔ **Basil Hayden:** Aged for 7 years and 80 proof.
- ✔ **Booker's Bourbon:** Produced in a variety of proofs and ages.
- ✔ **Distillers' Masterpiece:** Available in 18- and 20-year-old versions. The 18-year-old is finished in cognac casks, and the 20-year-old is finished in Geyser Peak port wine casks.
- ✔ **Elijah Craig Bourbon:** 12 years old and 94 proof.
- ✔ **Evan Williams Black Label Kentucky Straight Bourbon Whiskey:** 7 years old and 86 proof.

- ✔ **Evan Williams Single Barrel Vintage Kentucky Straight Bourbon Whiskey:** Vintage dated and 86.6 proof.
- ✔ **I.W. Harper Kentucky Straight Bourbon Whiskey:** 86 proof, very limited distribution.
- ✔ **Jim Beam:** 4 years old and 80 proof. Beam Choice: 5 years old and 80 proof. Beam Black Label: 8 years old and 90 proof.
- ✔ **Jim Beam Black:** Aged 8 years and 86 proof.
- ✔ **Knob Creek:** Aged 9 years and bottled at 100 proof.
- ✔ **Old Charter Kentucky Straight Bourbon Whiskey:** 8 years old and 80 proof; 10 years old and 86 proof. The Classic 90: 12 years old and 90 proof. Proprietor's Reserve: 13 years old and 90 proof.
- ✔ **Old Crow Bourbon:** 3 years and 80 proof.
- ✔ **Old Fitzgerald Kentucky Straight Bourbon Whiskey:** 86 and 90 proof. Very Special Old Fitzgerald (Bourbon Heritage Collection): 8 years old and 100 proof; very limited distribution.
- ✔ **Old Grand Dad:** 86 proof. Bottled in Bond: 100 proof. 114 Barrel Proof.
- ✔ **Wild Turkey:** 80 proof. Wild Turkey Rare Breed: a blend of 6-, 8-, and 12-year-old stocks and usually around 108 proof. Wild Turkey Old Number 8 Brand: 101 proof. Kentucky Spirit: 101 proof.
- ✔ **Woodford Reserve:** 7 years old and 90.4 proof.

## *Specialty bourbons*

As you discover bourbon whiskey, you will come across several different types within this category, including small batch and single barrel.

### *Small batch*

A small batch bourbon is produced and distilled in small quantities of approximately 1,000 gallons or less. In other words, it's made in small batches, but you probably figured that out. The following are small batch bourbons:



- ✔ Baker's
- ✔ Old Rip Van Winkle
- ✔ Knob Creek
- ✔ Basil Hayden's Small Batch
- ✔ Booker's Small Batch
- ✔ Maker's Mark Kentucky Homemade Bourbon
- ✔ Woodford Reserve Distiller's Select
- ✔ Elijah Craig 12 Year Selected Barrel Bourbon

### *Single barrel*

Single barrel bourbon also has a self-explanatory name. Each bottle contains bourbon whiskey from just one barrel, with no blending. Some single-barrel bourbons include

- ✔ Benchmark/XO Single Barrel Kentucky Straight Bourbon
- ✔ Blanton's Single Barrel Kentucky Straight Bourbon
- ✔ Elijah Craig Single Barrel Kentucky Straight Bourbon
- ✔ Henry McKenna Single Barrel Kentucky Straight Bourbon
- ✔ Jack Daniel's Single Barrel
- ✔ Wild Turkey Kentucky Spirit Single Barrel Kentucky Straight Bourbon
- ✔ Evan Williams Single Barrel Vintage Kentucky Straight Bourbon



A limited number of distilleries produce a whiskey bottled at barrel proof, which sometimes exceeds the 125-proof legal limit. Pretty potent stuff. Barrel proof whiskey enters the barrel at 125 proof and gains strength during aging. Drink at your own risk.

## *Tennessee Whiskey*

Tennessee whiskey differs from bourbon in that it's mellowed (altered) through sugar-maple charcoal before it's aged. Although both whiskeys are usually filtered before bottling,

it's the sugar-maple charcoal that adds a different flavor to Tennessee whiskeys.

The following are the only two producers of Tennessee whiskey:

- ✔ **George Dickel Tennessee Whiskey:** Old No 8. Brand: 80 proof. Old No. 12 Superior Brand: 90 proof. Barrel Reserve: 10 years old and 86 proof.
- ✔ **Jack Daniel's Tennessee Sour Mash Whiskey:** Black Label: 86 proof. Green Label: 80 proof, available only in the U.S. Gentleman Jack: 80 proof.

## Rye Whiskey

Distilled at no more than 160 proof, rye whiskey is a fermented mash or grain containing at least 51 percent rye. It's matured in new charred oak barrels for a minimum of two years. Rye has a strong, distinctive flavor. Some popular brands of rye whiskey are

- ✔ **Old Overholt:** 4 years old and 80 proof.
- ✔ **Jim Beam Rye:** 80 proof.
- ✔ **Wild Turkey Rye:** 80 proof.
- ✔ **Rittenhouse:** 80 and 100 proof.

## Canadian Whisky

Canadian whisky (spelled without the e) is a blend of aged grain whisky and heavier flavored blended whiskies that's aged in oak casks for a minimum of three years. There are no limitations as to the grain, distilling proof, formula, or type of barrels used. Each distiller is allowed to make its own type of whisky. Most Canadian whisky is aged in white oak barrels. Canadian whiskies sold to the United States are blends bottled at a minimum of 80 proof and are generally three years old or older. Popular brands include

- ✔ **Black Velvet:** 80 proof and 3 years old.
- ✔ **Canadian Club:** 80 proof and 6 years old.

- ✓ **Canadian Mist:** 80 proof and 3 years old.
- ✓ **Crown Royal, Crown Royal Special Reserve, and Crown Royal XR:** All 80 proof.
- ✓ **Seagram's V.O.:** 86 proof; aged 6 years (the V.O. means "Very Own" or "Very Old").
- ✓ **Tangle Ridge:** 100 percent rye whisky aged for 10 years in oak barrels, blended with sherry and other natural flavors, and then recased before bottling.

## *Blended Whiskey*

American blended whiskey is a mixture of at least 20 percent bourbon, corn, or rye whiskies with neutral spirits or grain whiskey. Sometimes, additional coloring and enhancers are added. Blends are bottled at no less than 80 proof.

Those whiskies blended with neutral spirits have a label on the back of the bottle that states percentages of straight and neutral spirits. The most famous and biggest seller of blended whiskey is Seagram 7 Crown. It, of course, is part of that famous drink, the "14" — a seven and seven.

Other brands of blended whiskey include the following:

- ✓ **Barton Reserve**
- ✓ **Carstairs**
- ✓ **Imperial**
- ✓ **Fleishmann's**
- ✓ **Mattingly & Moore**

## *Wheat and Corn Whiskey*

Wheat whiskey must contain 51 percent of a single type of grain, and must be aged a minimum of 2 years in a new charred white oak barrel. As a commercial product, this type of whiskey is relatively new. (For all I know, some wheat farmers in the Midwest have been making this stuff for a couple of centuries, but you couldn't buy it at the local liquor store until recently.) The only brand available at press time is

Bernheim Original Straight Wheat Whiskey (90 proof). More brands are likely to follow.

Corn whiskey is similar to bourbon, except that it must be made of a mash consisting of at least 81 percent corn. It's still called moonshine or white lightning in the southern United States. Available brands include

- ✓ **Georgia Moon**
- ✓ **Mellow Corn**
- ✓ **Dixie Dew**
- ✓ **J.W. Corn**

## *Storing and Serving Suggestions*

American whiskey and Canadian whisky can be served straight, on ice, with water or seltzer, or mixed as a cocktail. Store an unopened bottle in a cool, dry place. After opening, a typical bottle should have a shelf life of at least two years.

## Chapter 6

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# Apéritifs, Cordials, and Liqueurs

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### *In This Chapter*

- ▶ Some tasty before-dinner drinks
  - ▶ A variety of cordials and liqueurs
  - ▶ Serving suggestions
- .....

**T**his chapter is a catch-all for a handful of different liquor categories. Apéritifs were developed specifically as pre-meal beverages. Cordials and liqueurs have a variety of purposes. Some are great mixers, others are good after-dinner drinks, and a few make good apéritifs as well. Go figure.

## *Apéritifs: Great Ways to Whet Your Appetite*

Apéritif comes from the Latin word *aperire* meaning *to open*. An apéritif is usually any type of drink you would have before a meal. Most apéritifs are usually low in alcohol and mild tasting.

You can drink many of the cordials and liqueurs listed later in this chapter as apéritifs as well. I don't have much more to say about apéritifs other than to talk about the individual products that are available, such as the following:

- ✔ **Amer Picon (French):** A blend of African oranges, gentian root, quinine bark, and some alcohol. Usually served with club soda or seltzer water with lemon.

- ✔ **Campari (Italian):** A unique combination of fruits, spices, herbs, and roots.
- ✔ **Cynar (Italian):** A bittersweet apéritif that's made from artichokes. Best when served over ice with a twist of lemon or orange.
- ✔ **Dubonnet (American):** Produced in California and available in blond and red. Serve chilled.
- ✔ **Fernet Branca (Italian):** A bitter, aromatic blend of approximately 40 herbs and spices (including myrrh, rhubarb, chamomile, cardamom, and saffron) in a base of grape alcohol. Mint-flavored Fernet Branca is also available. It's called Branca Menta.
- ✔ **Jagermeister (German):** Composed of 56 botanicals, including citrus peel, aniseed, licorice, poppy seeds, saffron, ginger, juniper berries, and ginseng.
- ✔ **Lillet (French):** Made in Bordeaux from a blend of 85 percent fine Bordeaux wines and 15 percent fruit liqueurs. Lillet Blanc is made from Sauvignon Blanc and Semillion and has a golden color. Lillet Rouge is made from Merlot and Cabernet Sauvignon and has a ruby red color.
- ✔ **Pernod (French):** Comes from the essence of Badiane (anise star) and from a spirit made from natural herbs, such as mint and balm.
- ✔ **Punt e Mes (Italian):** Vermouth with bitters and other botanicals added.
- ✔ **Ricard (French):** Made from anise, fennel (green anise), licorice, and other Provençal herbs.
- ✔ **Suze (French):** French bitters distilled from gentian root. Gentian is grown in the Auvergne and Jura regions and is a large, originally wild flower with golden petals.

## Cordials and Liqueurs

Cordial comes from the Latin word *cor* meaning *heart*, and liqueur is derived from the Latin meaning *melt* or *dissolve*. Both words are interchangeable, although liqueurs are more popular in Europe, and cordials are more popular in the United States. From this point on, I'll use the word cordial to describe both.



## What's Angostura?

Angostura aromatic bitters are a blend of rare tropical herbs and spices that are used to flavor and season a great variety of food dishes and certain alcoholic and nonalcoholic drinks.

Dr. Johann Siegert, Surgeon-General in the army of the great liberator of South America, Simon Bolivar, first compounded the formula in 1824. Dr. Siegert's headquarters were in the port of Angostura, Venezuela, a city now known as Ciudad Bolivar. The doctor experimented for four years before finding the exact formula that he was after. He wanted to use the bitters to improve the appetites and well-being of his troops. Sailors pulling into the port discovered the bitters and bought bottles to carry away with them. Soon the fame of Angostura bitters spread around the world. Angostura bitters are used in many cocktails, including the Manhattan, Old Fashioned, and Rob Roy.

Cordials are made by infusing the flavor of fruits, herbs, spices, and other plants with a spirit, such as brandy or whiskey. As you'll discover from the list later in this chapter, cordials come in many different varieties. Most are sweet. In fact, cordials sold in the United States contain up to 35 percent sugar and must contain a minimum of 25 percent sugar by weight.

Within the cordial category are crèmes and fruit-flavored brandies. Crèmes have a high sugar content, which makes them, well, creamy. Usually, the name of such a cordial indicates what it tastes like. Crème de banana tastes like bananas, and apricot brandy tastes like apricots.

There are more cordials in the world than any one person can list. What I try to do here is describe the ones that you're likely to see in the recipes in this book. Someone somewhere probably makes a soy-sauce-and-aloe-flavored cordial, and maybe it tastes great, but nobody I know is ever going to ask for it, so I'm not going to list it. Instead, I give you the following common cordials:

- ✔ **99 Bananas** is a rich flavored, 99 proof banana cordial. Also available are 99 Apples, 99 Oranges, and 99 Blackberries.

- ✔ **Absente** is a product from France that's similar in flavor to Absinthe but without the bad reputation or toxic side effects (see below).
- ✔ **Absinthe** is often called the Green Muse because of its pale greenish color and the dreamy state it induces in imbibers. Absinthe is 65 percent alcohol, or a whopping 130 proof. Because it contains wormwood (a plant that many believe is a narcotic and also toxic, causing death and/or madness), it's outlawed in most of the world. (No, I don't know where you can buy it, in case you were wondering.)
- ✔ **Akvavit** is a barley and potato distillate that's clear, colorless, and potent. It's a Scandinavian drink originally made in Aalborg, Denmark.
- ✔ **Alizé** is a blend of passion fruit juices and cognac. It's available in several varieties.
- ✔ **Amaretto** is an almond-flavored cordial.
- ✔ **Amarula Cream** is made from the fruit of the Marula Tree from Africa and added to the highest quality cream.
- ✔ **Anisette** gets its name from the aniseed, which imparts its rich licorice-like flavor to this cordial. Practically every Mediterranean country has a variation of the anise liqueur, such as Sambuca in Italy, Ouzo in Greece, and so on.
- ✔ **Applejack** is distilled from the mash of apples and is the best known and most typical fruit brandy in the United States.
- ✔ **Agavero Tequila Liqueur** is a blend of blue Anejo and Reposada tequilas with natural damiana flower.
- ✔ **Barenjager Honey Liqueur** is a honey liqueur made in Germany.
- ✔ **Baileys Irish Cream** is made from fresh dairy cream, Irish whiskey, and natural flavorings. The Irish whiskey acts as a preservative for the cream, which is why Baileys doesn't need to be refrigerated. It also comes in caramel and mint chocolate flavors.
- ✔ **Benedictine** contains more than 27 herbs and spices, including cardamom, nutmeg, cloves, myrrh, and vanilla. B&B, which stands for Benedictine and Brandy, is a blend of Benedictine and cognac.



- ✔ **Black Haus** is made from blackberries.
- ✔ **Blue Curacao** is essentially the same as Orange Curacao except that a deep blue color has been added, and it's slightly lower in proof. (See Chapter 5 for an explanation of proof.)
- ✔ **Bols** produces a complete line of flavored brandies and cordials.
- ✔ **Bunratty Meade** is a blend of honey, selected herbs, and wine.
- ✔ **Calvados** is an applejack made in Normandy and aged about four years.
- ✔ **Carolans Irish Cream** combines Irish spirits and whiskey with rich double cream and subtle flavors, principally honey.
- ✔ **Celtic Crossing** is created by combining Irish malt whiskies and cognac with a hint of honey.
- ✔ **Chambord** is made with framboise (small black raspberries) and other fruits and herbs combined with honey. It has a dark purple color.
- ✔ **Chartreuse** comes in green and yellow varieties and is made with more than 130 herbs and spices. It's normally sold at 4 years of age (aged in the bottle), but 12-year-old labels are also produced.
- ✔ **Chocoviac** is a smooth, aged Cognac blended with dark chocolate from Switzerland and a rich vanilla from Madagascar.
- ✔ **CocoRibe** is a liqueur of wild island coconuts laced with Virgin Island rum.
- ✔ **Cointreau** is a clear cordial made from a blend of sweet and bitter oranges.
- ✔ **Crème de Cacao** is made from vanilla and cacao beans. It comes in white and brown varieties.
- ✔ **Crème de Framboise** is a raspberry-flavored liqueur.
- ✔ **Crème de Cassis** is made from black currants imported from France and other selected fruits and berries.
- ✔ **Crème de Menthe** is made from mint and spearmint. It comes in green and white (clear) varieties.

- ✔ **Crème de Noyaux** is made from a combination of sweet and bitter almonds.
- ✔ **Cuarenta Y Tres (Licor 43)** is made from a secret formula containing vanilla beans, citrus, and other fruits found in the Mediterranean, as well as carefully selected aromatic plants.
- ✔ **DeKuyper Schnapps** come in several flavors, including Blueberry, ButterShots, HotDamn, Key Largo, Old Tavern Rootbeer, Peachtree, Peppermint, Sour Apple, Tropical, Spearmint, and WilderBerry.
- ✔ **Der Lachs Goldwasser** is a mysterious blend of 25 herbs, spices, and real 22-karat gold flakes.
- ✔ **Drambuie** is made with the finest highland malt whiskies, no less than 15 years old, heather honey, and special herbs that are prepared in secret.
- ✔ **Echte Kroatzbeere** is made with blackberries.
- ✔ **Frangelico** is made from wild hazelnuts blended with berries and flowers.
- ✔ **Galliano** is a golden-colored liqueur made with lavender, anise, yarrow musk, and juniper and blended with exotic flavors, such as vanilla and fragrant balm. In all, it contains more than 30 ingredients.
- ✔ **Godet Belgian White Chocolate Liqueur** is a blend of Belgian white chocolate and aged cognac.
- ✔ **Godiva Liqueur** is flavored with the same chocolate used in Godiva chocolate.
- ✔ **Goldschlager** is an 87-proof cinnamon schnapps liqueur imported from Switzerland. It features real flakes of 24-karat gold.
- ✔ **Grand Marnier** is made from wild oranges and cognac.
- ✔ **Hypnotiq** is a blend of Cognac, triple-distilled vodka, and natural tropical fruit juices.
- ✔ **Illy Espresso Liqueur** is an espresso liqueur made in Italy.
- ✔ **Irish Mist** is a derivation of a heather wine.
- ✔ **Kahlua** is made from coffee and the alcohol distilled from cane sugar. People also discern a chocolate flavor, but the recipe contains no chocolate. Its origin is a mystery. Some say Arabia; others say Turkey or Morocco. Today,

as indicated by the sombrero on the label, it's made in Mexico using Mexican coffee beans.

- ✔ **KeKe Beach Key Lime Cream Liqueur** blends the flavor of Key lime pie with a hint of graham.
- ✔ **Kirsch** is distilled from cherries.
- ✔ **Kirschwasser** is a true fruit brandy or *eau de vie* distilled from fermented cherries and cherry pits. It's clear and dry.
- ✔ **Kummel** is made from caraway seeds, cumin, and aniseed. It's most esteemed as a digestive.
- ✔ **Lilé Supreme** combines tropical rum with an assortment of fruits, including orange, lychee, mango, lime, and goyavier.
- ✔ **Licor 43** is a sweet Spanish liqueur made with 43 herbs.
- ✔ **Limoncello** is made from the finest grain spirits infused with the juice and peel of lemons from Italy's southern Amalfi coast.
- ✔ **Lochan Ora** is a Scotch whisky liqueur flavored with honey.
- ✔ **Malibu** is a clear blend of coconut and Caribbean rum.
- ✔ **Marie Brizard Liqueurs** offers a complete line of extremely fine liqueurs from A to Z.
- ✔ **Midori** is a green honeydew melon spirit.
- ✔ **Mozart Chocolate Liqueur** is made from praline-nougat and milk chocolate blended with kirsch.
- ✔ **Nassau Royale** is predominantly citrus-flavored with undertones of coffee.
- ✔ **Opal Nera** is black Sambuca with an added lemon twist.
- ✔ **Orange Curacao** is made from the peel of the bittersweet Curacao orange, which grows on the Dutch island of Curacao in the West Indies.
- ✔ **Orangecello** is a combination of orange juice, orange peels, and grain spirits from Italy.
- ✔ **Ouzo** is an anise-based liqueur from Greece.
- ✔ **PAMA Pomegranate Liqueur** is made with all-natural California pomegranates.

- ✔ **Passoa Passion Fruit Liqueur** is a blend of Brazilian maracuja, or yellow passion fruit, with red berries and citrus and tropical fruits.
- ✔ **Patron Citronge** is an orange-flavored liqueur from the famous tequila maker.
- ✔ **Pucker Flavored Cordials** are available in Raspberry, Peach, Watermelon, Sour Apple, Grape, Cheri-Beri, Strawberry Passion, and Island Blue.
- ✔ **Rock & Rye** is an old-time American favorite made with a special blend of aged rye whiskies and fresh fruit juices.
- ✔ **Rumple Minze** is a peppermint schnapps imported from Germany.
- ✔ **Sabra** is an Israeli chocolate orange liqueur originally made in the 1960s from the sabra cactus that grows in Israel and around the south and eastern Mediterranean. There is also a coffee version.
- ✔ **Sambuca** is made from two main ingredients, witch elder-bush (*sambucus nigra*, hence the name of the drink) and licorice, which gives this liqueur its dominant taste. It's related to the licorice-flavored anise and pastis drinks of France, Ouzo of Greece, Mastika of the Balkans, and the Raki of Turkey.
- ✔ **Schoenauer Apfel Schnapps** is produced from wheat and rye and then blended with the juices of apples from "Altes Land," one the best known fruit growing areas of Germany.
- ✔ **Sloe Gin** has a confusing name. It's not a gin (although small amounts of gin are used in its making). Sloe comes from sloe berry, a small, deep-purple wild plum that grows principally in France.
- ✔ **Southern Comfort** is made from a secret recipe that contains bourbon, brandy, bitters, peaches, and herbs.
- ✔ **Strega**, the Italian word for witch, is made from more than 70 botanicals.
- ✔ **Tequila Rose Strawberry Flavor Cream Liqueur and Tequila** is a blend of strawberry, cream, and a hint of tequila.

- ✔ **Tequila Rose Java Cream** is the taste of coffee added to the cream of Tequila Rose.
- ✔ **Tequila Rose Cocoa Cream** adds the taste of fresh strawberries and chocolate to the cream of Tequila Rose.
- ✔ **Tia Maria** is a Jamaican rum liqueur based on Blue Mountain coffee extracts and local spices.
- ✔ **Triple Sec** is made principally from imported orange peel, the wild Curacao orange, and the sweet, aromatic Spanish Valencia. Triple sec means *triple dry* or *three distillations*.
- ✔ **Tuaca** is an aged brandy flavored with orange and other fruits and botanicals indigenous to the Tuscan region of Italy.
- ✔ **Vandermint** is a Dutch minted-chocolate liqueur.
- ✔ **Vermeer** is an outstanding Dutch chocolate cream liqueur.
- ✔ **Wild Spirit** is a special recipe of strong spirits, natural wild herbs, and a touch of fire-brewed cocoa.
- ✔ **Yukon Jack** is a Canadian whisky-based liqueur with citrus and herbs.

## *Storing and Serving Suggestions*

As mentioned earlier in this chapter, you should serve apéritifs before a meal. Most can be served either straight up or on the rocks.

Most cordials are served after dinner or mixed as cocktails and served over crushed ice as frappés.

Store an unopened apéritif, cordial, or liqueur bottle in a cool, dry area that's always out of direct light. After a bottle is opened, it should have a shelf life of three years.



# Chapter 7

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# Beer

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## *In This Chapter*

- ▶ Mixing and mashing corn grits and malt
  - ▶ Knowing the lineup of beer types
  - ▶ Avoiding the sun and keeping it cool
- .....

**B**asically, beer is an alcoholic beverage that's fermented and brewed from rice, barley, corn, hops, water, and yeast. Beer has been brewed for thousands of years, beginning with the Egyptians. Today, thousands of different varieties of beer are enjoyed throughout the world. The United States has more than 900 microbrews (made by small independent brewers) alone. Germany brags of having over 1,200 breweries.

Beer enjoys the distinction of coming to the Americas on the Mayflower and, in fact, seems to have played a part in the Pilgrims' decision to land at Plymouth Rock instead of farther south, as intended. A journal written by one of the passengers — which is now in the U.S. Library of Congress — states in an entry from 1620 that the Mayflower landed at Plymouth because “we could not now take time for further search or consideration, our victuals being much spent, especially our beer. . . .”

The first commercial brewery in America was founded in New Amsterdam (New York City) in 1613. Many patriots owned their own breweries, among them General Israel Putnam and William Penn. Thomas Jefferson was also interested in brewing and made beer at Monticello. George Washington even had his own brew house on the grounds of Mount Vernon, and his handwritten recipe for beer — dated 1757 and taken from his diary — is still preserved.

## How Beer Is Made

The beer brewing process begins with pure water, corn grits, and malted barley. Malted barley is the basic ingredient and is often referred to as the “soul of beer.” It contributes to the color and characteristic flavor of beer. What does malted mean? It means that the barley has been steeped or soaked in water and allowed to germinate or grow. Brewing beer is a step-by-step process:

1. The corn grits and malt are cooked and blended to create mash.
2. A sugary liquid, called *wort*, is extracted from the mash. (The remaining solid portion of the mash, the brewer’s grain, is sold as feed.)
3. The wort is transferred to the brew kettles, where it’s boiled and hops are added. Hops are responsible for the rich aroma and the delicate bitterness in beer.
4. The wort then moves to the wort cooler.
5. Yeast, which converts sugar into alcohol and carbon dioxide, and sterile air are added next, and the wort moves to fermentation tanks for a carefully controlled time period.

Two different types of yeast can be used: bottom and top.

- ✓ **Bottom yeast** settles to the bottom of the tank after converting all the sugar, and the resulting beer is a lager.
- ✓ **Top yeast** rises to the top of the tank when it’s done with the sugar, and the beer it produces is an ale.

## Types of Beer

You’ve probably seen some of the following terms on beer labels, or maybe you’ve heard them in beer commercials.

- ✓ **Ale** is top-fermented beer. It’s a little bitter, usually tastes hoppy, and has a higher alcohol content.



- ✔ **Bitter** beer is a strong ale, usually English, with a higher than normal alcohol content and, as the name implies, a bittersweet taste.
- ✔ **Bock** beer is a dark, strong, slightly sweet lager beer brewed from caramelized malt.
- ✔ **Ice** beer is brewed at colder than normal temperatures and then chilled to below freezing, forming crystals. The crystals are filtered out, leaving a smoother tasting beer with a slightly higher alcohol content.
- ✔ **Lager** is a bottom-fermented beer stored at very low (cold) temperatures for a long period of time (several months). The word *lager* is German for *to store*.
- ✔ **Lambic** beer is brewed in Belgium. Ingredients such as peaches, raspberries, cherries, and wheat are added during the brewing process.
- ✔ **Light** beer has fewer calories and less alcohol.
- ✔ **Malt liquor** is fermented at a higher temperature than other beers, which results in a higher alcohol content.
- ✔ **Pilsner** is a light, hoppy, dry lager.
- ✔ **Sake** is beer brewed and processed from rice. (Some consider sake a wine.) Sake is served warm or at room temperature.
- ✔ **Stout** is an ale produced from heavily roasted barley. It's darker in color and has a slightly bitter flavor.
- ✔ **Trappist** beer is brewed in Belgium or the Netherlands by Trappist monks. It contains high levels of alcohol and is usually dark in color.
- ✔ **Wheat** beer is made, as you might expect, with wheat. It's usually garnished with a lemon and sometimes raspberry syrup.

## Storing and Serving Suggestions

In the United States, beer is served cold (40 degrees Fahrenheit). Lower temperatures tend to dull the taste, so consider 40 degrees the lower limit. Store beer away from sunlight, or you'll have skunked beer, which is never pleasant.

Most beers now have labels that say when they were brewed or when to remove them from the shelf.

For much more information on beer, check out *Homebrewing For Dummies* by Marty Nachel and published by the fine folks at Wiley Publishing, Inc.

## Chapter 8

# Brandy

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### *In This Chapter*

- ▶ Bandyng about the term brandy
  - ▶ Discovering how brandy is made
  - ▶ Name brands that are fruity or foreign
  - ▶ Snorting from a snifter
- 

**B**randy is made in most countries that produce wine. Brandy is derived from the Dutch term *brandewijn*, meaning *burnt wine*. The term was known as *branntwein* or *weinbrand* in Germany, *brandevin* in France, and *brandywine* in England. Today, the word has been shortened to *brandy*.

## *What Is It?*

Brandy is made by distilling wine or fruit and then aging it in oak barrels. The difference in brandy varies from country to country. Soil, climate, grapes, production methods, and blending give each brandy its own unique flavor and style.

When brandy is produced, it undergoes four basic processes: fermentation of the grape, distillation to brandy, aging in oak barrels, and blending by the master blender.

## *American Brandy*

Brandy was introduced to California more than 200 years ago by Spanish missionaries. Taking advantage of the healthy soil, good climate, and water, American brandy production primarily occurs in the San Joaquin Valley. California produces the

largest percentage of American brandy, and all California brandy has to be aged a minimum of two years. Here are some popular brands:

- ✔ **Carneros Alambic:** The first alambic (cognac-style) brandy in California.
- ✔ **Christian Brothers:** This brandy is processed and aged in Napa Valley.
- ✔ **E&J Gallo:** They produce E&J Brandy (Gold), E&J V.S.O.P. Brandy, and E&J White Brandy.
- ✔ **Germain-Robin:** Another excellent alambic brandy from California.
- ✔ **Korbel:** A California brandy from the Korbel Distillery.

## Brandies from Around the World

Check out the following list to find the names of just a few brands that are worth trying.

- ✔ **Asbach Uralt (Germany):** The top-selling brandy in Germany.
- ✔ **Aztec DeOro (Mexico):** A 12-year-old brandy made using the solera method. (See the sidebar, “The solera method,” in this chapter.)
- ✔ **Carlos I (Spain):** Ranked among the finest in the world.
- ✔ **Don Pedro (Mexico):** Pot stillled and solera aged.
- ✔ **Fellipe II (Spain):** The number-one selling Spanish brandy in the United States.
- ✔ **Metaxa (Greece):** The most famous Greek brandy.
- ✔ **Presidente (Mexico):** The largest-selling brandy in Mexico and the world.
- ✔ **Stock 84 (Italy):** Produced by Stock Distillery of Trieste, Italy.

Peru and Chile both produce a clear, unaged brandy called *pisco*, which is made from muscat grapes.

## What the heck does alambic mean?

*Alambic*, the French word for *still*, is the word approved for label use by the U.S. Bureau of Alcohol, Tobacco, and Firearms (ATF). It denotes brandy distilled on a batch-process pot still rather than on a continued-column still. Cognac, armagnac, and high-quality fruit brandies are distilled on various types of pot stills. The major American alambic brandy producers, Germain-Robin and Carneros Alambic, use cognac stills. A cognac still entails two distillations, but small quantities have been made on single-distillation alsatian fruit stills by distillers of American fruit brandies, such as St. George Spirits.

Cognac and armagnac are two special types of French brandies. They're so special that I cover them in a separate chapter — Chapter 9 to be exact.

## Fruit Brandy

Fruit brandies are produced from all kinds of (guess what?) fruits. The fruit is washed and ground into a mash. Water and yeast are added and allowed to ferment. After the sugar metabolizes, the mash is pressed and the liquid is then distilled. Some fruit brandies are aged in oak barrels. Some of the major types are listed as follows:

- ✔ **Applejack:** An apple brandy produced in the United States.
- ✔ **Calvados:** An apple brandy made from a variety of apples from northwestern France.
- ✔ **Framboise:** Made from raspberries.
- ✔ **Kirsch:** Made from cherries.
- ✔ **Poire:** Made from pears, usually from Switzerland and France. (Poire William is a pear brandy that contains a fully mature pear. While each pear is still on the branch, it's placed in the bottle. When the pear is mature, it's washed in the bottle, and the bottle is then filled with pear brandy.)
- ✔ **Slivovitz:** Made from plums, usually from Germany or Hungary.

## The solera method

The *solera* method of making brandy is comprised of three aging stages:

1. The wine spirits are blended and placed for some months in barrels.
2. Half of the brandy in each barrel is then blended in another barrel containing older brandy.
3. Finally, half of that barrel is placed in yet another barrel containing even older brandy.

## Fruit-Flavored Brandies

In the United States, fruit-flavored brandies are classified as cordials and are bottled usually over 70 proof. Sugar, natural coloring, fruit, and other flavorings are added. You can find brandies flavored with such diverse ingredients as apricots, bananas, coffee, and peaches.

## Storing and Serving Suggestions

Brandy is traditionally served straight up in a snifter after dinner, but it's also mixed with water or soda and can be found in some famous cocktails, including the delicious Brandy Alexander. Store an unopened bottle out of sunlight. After opening, a bottle of brandy can last up to three years. Brandy doesn't improve with age in the bottle, so it will taste no better if you let it sit in the bottle in your basement for ten years.

## Chapter 9

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# Cognac and Armagnac

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### *In This Chapter*

- ▶ Finding out about where they're made
  - ▶ Deciphering the designations on labels
  - ▶ What the well-known brands are
  - ▶ Finishing a meal with a warm drink
- .....

**F**rance produces two kinds of brandy: cognac and armagnac. Both are named after the region in which they're made, and both are delicious.

## *Cognac*

Cognac can be produced only in the legally defined region of Cognac, France, located between the Atlantic and Massif Central, specifically at the junction between the oceanic and continental climate zones. The region also straddles the dividing line between northern and southern climates. These four influences create a multitude of microclimates. In addition to the unique climate, the soil characteristics also foster a range of wine and, consequently, the cognac of each region. In 1909, the French government passed a law that only brandy produced in the “delimited area” surrounding the town of Cognac can be called cognac.

## *How it's made*

The arduous, time-honored distilling and aging process is what makes cognac so special. The cognac you drink today

was produced using methods dating back to the 17th century. The distillation of cognac is a two-stage process:

1. A first distillate, known as *brouillis*, is obtained, with an alcoholic strength of 28 to 32 percent.
2. The *brouillis* is returned to the boiler for a second heating, which produces a liquid known as *la bonne chauffe*. In this second distillation, the beginning and the end of distillation (the head and tail) are discarded, leaving only the heart of the spirit, which becomes cognac.

The cognac is then sent to rest in oak casks made from wood from the Limousin and Tronçais forests.

Maturing slowly over long years in cellars, the cognac acquires a smoothness and flavor beyond compare. The wood and the dark, saturated atmosphere of the cellars work together to develop the aroma of the cognac to its full potential. All cognac is aged a minimum of 30 months.

## *What are all those letters on the label?*

When you shop for cognac, you see all kinds of designations on the labels of various brands — for example, Courvoisier V.S., Martell V.S.O.P., and Remy Martin X.O. The letters and phrases after the brand name are a general indication of the age (and, in turn, expensiveness) of the cognac.

Every major brand produces cognacs of different ages. When one of the following designations is used, it indicates the age of the youngest cognac used in the blend that makes up what's in the bottle.

- ✓ **V.S. (Very Superior) or Three Stars:** The cognac is aged less than 4½ years.
- ✓ **V.S.O.P. (Very Superior Old Pale):** The cognac has aged between 4½ and 6½ years. Sometimes called V.O. (Very Old) or Reserve.
- ✓ **X.O. (Extremely Old), Napoleon, Hors d'âge, V.S.S.O.P., Cordon Bleu, Grand Reserve, and Royal:** The cognac has aged at least 5½ years and up to 40 years.



## The angels' share

Aging cognac and armagnac is very expensive, not only because it ties up capital, but because millions of bottles per year disappear into the air through evaporation as the spirit sits in its oak casks. To make fine cognac and armagnac, you can't avoid this loss, and producers refer to it as the angels' share.

Generally speaking, each cognac producer uses blends that are much older than the minimum required. In the most prestigious cognacs, some of the blends may have matured over several decades.

You're also going to see some of these names on the labels:

- ✔ **Grand Fine Champagne or Grande Champagne:** These identify cognacs made exclusively from grapes grown in the Grande Champagne region of Cognac.
- ✔ **Petite Fine Champagne or Petite Champagne:** These names mean that the cognac is a blend made from grapes grown in the Grande Champagne and Petite Champagne sections of Cognac. At least 50 percent of the blend must be from grapes grown in the Grande Champagne Region.

The terms *fine cognac* and *grande fine*, which may also appear on cognac labels, have no legally defined meaning. The designations *extra old* (E.O.) and *very old pale* (V.O.P.) are not officially recognized by the Bureau du Cognac, which makes up all the names and rules.

You won't see vintage dates on cognac labels because in 1963, the French passed a law prohibiting the placement of vintage labels on cognac bottles. Go figure.

## Popular brands

Even though all cognacs are produced in the same region, and even though every brand seems to have the same jumble of age designations on their labels, you may be surprised at the degree of distinctiveness among the brands. Some brands have a strong, room-filling aroma; some have a mild grape flavor; others have

hints of caramel and vanilla. If you're a fan of cognac, my advice is that you not only try several different brands, but that you also try some of the variations within each brand.



If you're curious to find out what an older cognac (X.O. or better) tastes like, visit a decent bar and order a glass (and be prepared to pay 10 to 20 U.S. dollars) before you decide to invest in an expensive bottle of cognac.

In the following list, the available styles for each brand are listed from the least expensive to the most expensive. All cognacs are 80 proof.

- ✔ **Alize** produces V.S. and V.S.O.P.
- ✔ **Courvoisier** produces V.S., V.S.O.P. Fine Champagne, V.S.O.P. Exclusif, Napoleon Fine Champagne, X.O. Imperial, Initiale Extra, Succession JS, and L'Esprit de Courvoisier.
- ✔ **Delamain** produces Pale and Dry X.O., Vesper, Très Vénérable, Extra, Millésimés, and Réserve de la Famille.
- ✔ **Hardy** produces Hardy Perfection Series: Air, Fire, Water, and Earth, Rosebud Family Reserve, Pearl Noces de Perle, Diamond Noces de Diamant, Captain Noces d'Or, Noces D'Or, X.O., Napoleon, V.S.O.P, V.S. Red Corner, and Hardy Vanille.
- ✔ **Hennessy** produces V.S., Privilège, X.O., Private Reserve 1873, and Richard Hennessy.
- ✔ **Hine Cognac** produces H by Hine, Rare V.S.O.P., Cigar, Antique X.O., Triomphe, Mariage, and Talent.
- ✔ **Martell** produces V.S., Médaillon V.S.O.P., Noblige, Cordon Bleu, X.O., Creation, and L'Art.
- ✔ **Remy Martin** produces Grand Cru, V.S.O.P., 1783 Accord Royal, X.O. Excellence, Extra, and Louis XIII de Remy Martin.

## Armagnac

Armagnac, though less well known than cognac, is France's oldest brandy and has been produced continuously since the 15th century (as early as 1422). It's distilled from premium white wine grown in the Armagnac region of southwest France.

## *How it's made*

Armagnac is a distillate produced from the continuous, or single, distillation process. Neutral white wine registering about 9 to 10 percent alcohol is heated in a traditional copper alambic pot still at a relatively low temperature. The vapors pass through the swan neck coils and produce a spirit of no more than 63 percent alcohol. This combination of low temperature and lower alcohol produces a spirit that retains more flavor and aroma elements in the brandy. The clear brandy is then put into casks traditional to the region, handcrafted 400 liter-barrels made from Armagnac or Limousin oak. The aging process begins and can last from 1 to 50 years. The spirit takes on flavors of the wood and other special nuances as it matures, creating a brandy of complexity and distinction. It is then up to the cellar master to blend the separate barrels into a harmonious whole to create the full range of armagnacs.

## *How to read the label*

The French government regulates armagnac labeling. The following designations are used:

- ✔ **V.S. or Three Stars** means that the youngest brandy in the blend is at least 3 years old.
- ✔ **V.O. (Very Old), V.S.O.P. (Very Special Old Pale), and Reserve** mean that the youngest brandy in the blend is at least 4½ years old.
- ✔ **Extra, Napoleon, X.O., Vieille Reserve,** and other similar labels indicate that the youngest brandy is at least 5½ years old.

Unlike cognac, armagnac products may carry a vintage date. All nonvintage armagnacs contain much older brandies than indicated on the labels. Vintage armagnacs are the unblended product of a single year's production.

## *Popular brands*

- ✔ **Sempe** produces 6-year-old and 15-year-old varieties. Its Xtra Grand Reserve is a blend of brandies aged from 35 to 50 years.

- ✓ **Janneau** produces V.S.O.P., Selection (aged 8 to 10 years), and Reserve de la Maison. A 1966 vintage is also sold.
- ✓ **Armagnac Lapostolle X.O.** is matured for over 30 years.

## *Storing and Serving Suggestions*

Cognac and armagnac are after-dinner drinks. Cognac is seldom mixed, but people have been known to drink it with soda or water. Both cognac and armagnac are excellent companions to coffee, tea, and cigars. They should be served at room temperature and in clear, crystal brandy snifters. Like all fine brandies, cognac and armagnac should be gently swirled in the glass and then sipped and savored. If stored in a cool, dry place, an opened bottle of either brandy should last for two years.

# Chapter 10

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## Gin

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### *In This Chapter*

- ▶ Finding out how it all got started
  - ▶ Recognizing the different kinds of gin
  - ▶ Avoiding cheap well gin
- .....

**G**in is basically a distilled grain spirit flavored with extracts from different plants, mainly the juniper berry. The Dutch were the first to make gin and have been doing so since the late 1500s.

### *A Little History*

Gin was invented by Franciscus de la Boe, also known as Dr. Sylvius. Why? Who knows but Mrs. Sylvius? Dr. Sylvius was a professor of medicine and physician at Holland's University of Leyden. He used a juniper berry elixir known as *genievere* — French for *juniper*. He thought that juniper berries could assist in the treatment of kidney and bladder ailments.

British soldiers sampled his elixir when returning from the wars in the Netherlands and nicknamed it “Dutch courage.” When they brought the recipe back to England, they changed the name to *gen* and later to *gin*, which soon became the national drink of England. At one time, London alone had more than 7,000 gin places.

### *Types of Gin*

Although gin has been produced and consumed for centuries, the methods for making the quality gin that you drink today

have been around only since the turn of the 20th century. Gin comes in many types — the most popular include the following:

- ✔ **London dry gin (English)** is distilled from a grain mixture that contains more barley than corn. It's distilled at a high proof and then redistilled with juniper berries.
- ✔ **Dutch gin or Holland gin** contains barley, malt, corn, and rye. It's distilled at a lower proof and then redistilled with juniper berries in another still at low proof. Dutch gins are usually slightly sweet.
- ✔ **Flavored gin** is a new product. It's basically gin to which natural flavorings have been added (lime, lemon, orange, and so on). The flavoring always appears on the bottle.

## Popular Brands

The following are all London dry gins. Each brand has its own distinctive flavor that comes from a carefully-guarded recipe.

- ✔ **Beefeater:** The only premium dry gin distillery in London.
- ✔ **Beefeater WET:** A lighter-tasting gin (70 proof) made with natural pear flavors.
- ✔ **Bombay:** Made from a well-guarded recipe that dates back to 1761.
- ✔ **Bombay Sapphire:** Conceived by Michel Roux, President of Carillon Importers, Sapphire has more natural botanical ingredients than any other gin.
- ✔ **Broker's:** Made from 100 percent English grain, quadruple distilled, and flavored with ten botanicals.
- ✔ **Gordon's:** First distilled more than 225 years ago in London by Alexander Gordon, who pioneered and perfected the making of an unsweetened gin with a smooth character and aromatic flavors known as *London Dry*.
- ✔ **Hendricks:** A Scottish gin with juniper, coriander, rose petal, citrus, and an infusion of cucumber.
- ✔ **Magelian Gin:** A French gin handcrafted in small batches using natural exotic botanicals from around the globe.

- ✔ **Plymouth:** Legend has it that a surgeon in the Royal Navy invented this gin to help the sailors make their Angostura bitters more palatable (pink gin).
- ✔ **Q:** Imported from England and distilled five times, this 80 proof gin includes lotus leaves, lavender, and other botanicals.
- ✔ **Seagram's Extra Dry:** A citrus-tasting golden gin.
- ✔ **Tanqueray:** Its unique green bottle is said to be inspired by an English fire hydrant.
- ✔ **Tanqueray 10:** A super premium gin from Tanqueray with a blend of fresh botanicals, including grapefruit and camomile. It's distilled four times.

## Storing and Serving Suggestions

As you peruse the recipe section of this book (Chapter 17), you'll probably notice that gin appears in many cocktails, so choosing the right gin (that is, your favorite) can really affect your enjoyment of a given drink. Never, ever use cheap, non-premium gin when making a drink. The results will be a disaster. Cheap gin tastes like disinfectant. Good gin has an herby, spicy, organic flavor, so stick to the premium brands such as those I list in this chapter.



### Famous gin-related lines

From one of the most romantic movies of all time, after Ingrid Bergman comes into Rick's bar in *Casablanca*, what does Humphrey Bogart say? "Of all the gin joints in all the towns in all the world, she walks into mine."

Eliza Doolittle makes this remark about someone's drinking at a fashionable horse race: "Gin was mother's milk to her."

Finally, a little poem:

I'm tired of gin  
 I'm tired of sin  
 And after last night  
 Oh boy, am I tired.  
 —Anonymous



When you're at a bar, don't order a gin 'n' tonic because you'll end up with some cheap, awful bar (or "well") gin. Order a Tanqueray 'n' tonic or a Sapphire 'n' tonic, and you'll get a decent drink. The same goes for gin martinis: Always specify what brand of gin you want or you'll be sorry.

Store an unopened bottle of gin in a cool, dry place out of direct light. After opening a bottle, it should last about two years.



# Chapter 11

## Irish Whiskey

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### *In This Chapter*

- ▶ Discovering where that distinctive flavor comes from
  - ▶ Checking out some brands
  - ▶ Preserving its flavor
- .....

**T**he Irish have been distilling whiskey for at least 600 years, if not longer. While it's safe to say that Irish whiskey has a distinct character, it's also equally true to say that each brand of Irish whiskey is a unique product.

### *What Makes Irish Whiskey Taste So Yummy*

Irish whiskey is triple distilled from barley and other grains in pot stills and aged between five and ten years. One major difference between Scotch and Irish whiskey is that when drying the barley malt from which the whiskey is to be distilled, the Irish use coal instead of peat, which prevents the smoky flavor found in Scotch whisky.

What's more, Irish whiskey also gains a great deal of flavor from the casks in which it's aged. Depending on the brand, Irish whiskey is aged in casks that have held sherry, rum, or bourbon.

For centuries the Irish produced an illegal distilled spirit called *potcheen* (po-cheen), a colorless, unaged spirit that's high in alcohol content and similar to white lightning in the southern United States. But as of March 17, 1997, it's legal and being produced and sold in Ireland and the rest of the world.



## Popular Brands

You may be surprised at the variation of flavors among the brands of Irish whiskey:

- ✔ **Bushmills** produces Bushmills Premium, Black Bush Special, Bushmills Single Malt (10 years old), Bushmills Rare Single Irish Malt (16 years old), and a 21-year-old Single Malt Irish Whiskey.
- ✔ **Connemara** makes Pot Still Peated Single Malt Irish Whiskey, a unique product, being the only peated single malt on the market.
- ✔ **Jameson Irish Whiskey** is the world's largest-selling Irish whiskey. It's aged for 12 years and made from pure Irish water and a combination of malted and unmalted Irish barley. Jameson Gold is a blend of rare Irish whiskeys, which range in age from 8 to 20 years.
- ✔ **Kilbeggan** is Gaelic for *little church*. What is now an idyllic village in the center of Ireland was for many years an active religious community built around a monastery. The first licensed whiskey distillery in the world was established in Kilbeggan in 1757.
- ✔ **Knappogue Castle Irish Single Malt Whiskey** is pot stillled using only malted barley and bottled on a vintage basis. Knappogue also has a single malt whiskey.
- ✔ **Michael Collins** is double distilled in pot stills. The final blend is aged from 4 to 12 years in oak casks.
- ✔ **Midleton** produces its Very Rare Irish whiskey. It's a blend of triple distilled whiskeys, ranging from 12 to 21 years old. It's matured exclusively in special, individually selected Bourbon-seasoned American oak casks. Midleton is a credit to the olde sod.
- ✔ **Paddy** is named for Paddy Flaherty, a salesman for the Cork Distilleries Company in the 1920s.
- ✔ **Powers** was the first to introduce bottling in Ireland.
- ✔ **Tullamore Dew** is famous for the slogan, "Give every man his Dew."

✓ **The Tyrconnell Single Malt Irish Whiskey** is made from a mash of pure malted barley produced at a single distillery. (In contrast, other whiskeys blend a variety of malt and grain products from several distilleries.)

## *Storing and Serving Suggestions*

The storage of Irish whiskey is very simple. An unopened bottle will last indefinitely because Irish whiskey doesn't mature after it's bottled. After a bottle is opened, it has a shelf life of about two years.



## Chapter 12

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# Rum

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### *In This Chapter*

- ▶ A little background
  - ▶ The role of sugar
  - ▶ Well-known brands and flavors
  - ▶ Serving it up
- .....

**R**um is a spirit distilled from sugar cane. It comes in light and dark varieties and is an ingredient in hundreds of cocktail recipes.

## *Rummaqing through Rum History*

Caribbean rum has been exported out of the islands for hundreds of years, linked to the tropical and subtropical climates where sugar cane thrives. It was Christopher Columbus himself who first brought sugar cane to the Caribbean from the Azores. But the origins of rum are far more ancient, dating back, most experts say, more than 2,000 years.

Sugar cane grew like a weed in parts of southern China and India, and Alexander the Great, after conquering India, brought with him to Egypt “the weed that gives honey without the help of bees.” The Islamic people from the Middle Ages, known as the *Saracens*, passed on their knowledge of distilling sugar cane to the Moors who made *arak*, a cane-based proto-rum and planted sugar cane in Europe sometime after 636 A.D.

Columbus brought sugar cane to Puerto Rico on his second voyage in 1493. Later, Ponce de León, the first Spanish governor of the island, planted the first cane fields in Puerto Rico, which were soon to become vital to the local economy and to the world's palate for fine spirits. Some historians speculate that Ponce de León's legendary search for a mythical fountain of youth was, in fact, a much more practical search for a source of pure water to use in his distillation of rum.

The first sugar mill, a precursor to the Puerto Rican rum industry, was built in 1524, when the product of cane distillation was called *brebaje*, the word rum being a later addition brought by crusading English seamen.

The popularity of rum continued to spread during the early 19th century. Distilleries prospered and grew in Puerto Rico. In 1893, the first modern column still was introduced to Puerto Rico. With this innovation, the foundation was laid for the island to produce a more refined, smoother-tasting rum at a dramatically increased pace. Distilleries relocated from vast, outlying sugar plantations to more accessible sites and soon became centrally organized and managed. The first Puerto Rican rum for export to the continental U.S. was shipped in 1897 — some 18,000 gallons.

During the prohibition period of the U.S., most Puerto Rican rum distillers stayed in business — not by being rumrunners, but by producing industrial alcohol. When prohibition ended in 1934, Puerto Rico refocused on the potential of the American liquor market and slowly began to rebuild its shipments to U.S. ports. It soon took steps to upgrade its rum production, and through special government funding and research, catapulted the island's rum to the forefront of the world's rum production.

With the onset of World War II, manufacturers of U.S. distilled spirits were ordered to limit their production and manufacture of industrial alcohol for the war effort. However, because the territorial mandate didn't apply to Puerto Rico, demand for Puerto Rican rum increased. Sales were phenomenal throughout the war years, with rum and Coke being the national drink during World War II. In 1952, about 100 different brands of Puerto Rican Rum were on the market. Today, there are just 12.



## Rum folklore

Legend has it that Paul Revere ordered a mug of rum before his famous ride from Boston to Lexington. And a Benjamin Franklin invention, the Rum Flip, made with rum and beer, was raised in 1773 in celebration after the Boston Tea Party.

Rum may have been the first of all shaken cocktails in the world: At Increase Arnold's Tavern in Providence, Rhode Island, thirsty patrons called for "rum, milk, sugar, cracked ice, shaken in a silver coffee pot until the frost is on the pot," topped with nutmeg and ginger.

Rums from Puerto Rico are the leaders in rum sales in the continental United States. A staggering 77 percent of all rum sold on the mainland comes from Puerto Rico.

## How Rum Is Made

Rum is distilled from molasses, a sticky syrup that results when sugar cane is boiled down. When first distilled, the crude rum is between 130 and 180 proof. This rum is then aged for two to ten years to mellow it out. This aging process determines whether the rum is light or dark. Rum aged in charred oak casks becomes dark (caramel and other agents are added to affect its color). Rum aged in stainless steel tanks remains colorless.

Most light rum comes from Puerto Rico. Most dark rum comes from Jamaica, Haiti, and Martinique.

## Popular Brands

Rum is produced throughout the Caribbean. Here are several popular brands:

- ✓ **Angostura** (Trinidad)
- ✓ **Appleton Estate** (Jamaica)

- ✔ **Bacardi** (Puerto Rico) The largest-selling liquor in the world.
- ✔ **Captain Morgan Original Spiced Rum** (Puerto Rico) Silver Spiced and a Private stock are also available from Captain Morgan.
- ✔ **Cruzan Rum** (U.S. Virgin Islands)
- ✔ **Don Q Rums** (Puerto Rico)
- ✔ **Fernandes “19” Rum** (Trinidad)
- ✔ **Gosling’s Black Seal Rum** (Bermuda) They also make a Gold and an Old Rum.
- ✔ **Havana Club** (Cuba)
- ✔ **Matusalem** (Dominican Republic)
- ✔ **Mount Gay Rum** (Barbados)
- ✔ **Myers’s Original Dark Rum** (Jamaica)
- ✔ **Ocumare** (Venezuela)
- ✔ **Oronoco** (Brazil)
- ✔ **Pampero** (Venezuela)
- ✔ **Pusser’s** (Tortola)
- ✔ **Ron Del Barrilito** (Puerto Rico)
- ✔ **Royal Oak** (Trinidad)
- ✔ **Rhum Barbancourt** (Haiti)
- ✔ **Sea Wynde** (Jamaica and Guyana)
- ✔ **Stubbs** (Australia)
- ✔ **Whaler’s** (Hawaii)

## Flavored Rums

Rums are now available in several different flavors:

- ✔ **Bacardi** offers Bacardi Ciclon (90 percent Bacardi Gold rum and 10 percent blue agave tequila and a hint of lime), Bacardi Limon (a lemon citrus flavored rum), Bacardi Tropico (Bacardi Gold rum mixed with exotic fruit juices),



Bacardi O (Bacardi rum infused with the essence of ripe oranges), Bacardi Razz (raspberry), Bacardi Vanilla, Bacardi Coco (coconut), and Grand Melon (watermelon).

- ✔ **Cruzan Rums** have the following flavors: Coconut, Orange, Pineapple, Banana, Vanilla, Raspberry, Mango, and Citrus.
- ✔ **Whaler's** offers Coconut, Vanilla, and Spiced rums.
- ✔ **Cocoribe** is a coconut-flavored rum.
- ✔ **Captain Morgan's Parrot Bay** offers Coconut, Mango, Pineapple, and Passion Fruit flavored rums.
- ✔ **Malibu** is a coconut-flavored rum.
- ✔ **Tattoo** is a black flavored rum from Captain Morgan.

## *Storing and Serving Suggestions*

You can serve rum straight, on ice, or mixed as a cocktail. The good old Rum and Coke is a popular choice. It's called a Cuba Libre when you add a lime. Store an unopened bottle in a cool, dry place. After opening, a typical bottle should have a shelf life of at least two years.



## Chapter 13

# Scotch Whisky

### *In This Chapter*

- ▶ Regional variations
- ▶ Peat and barley: A match made in heaven
- ▶ How to savor your Scotch

**S**cotch whisky (spelled without the *e* in whiskey) has a distinctive smoky flavor that's the result of both the choice of ingredients and the method of distillation.

Scotch whisky must be distilled in Scotland — but not necessarily bottled in Scotland. Some Scotch whiskies are bottled in other countries but distilled in Scotland.

## *Types of Scotch Whisky*

Two kinds of Scotch whisky are distilled: malt whisky (from barley) and grain whisky (from cereals). Malt whiskies are divided into four groups according to the geographical location of the distilleries in which they're made. Figure 13-1 shows the four main areas of Scotch production.

- ✓ **Lowland malt whiskies:** Made south of an imaginary line drawn from Dundee in the east to Greenock in the west.
- ✓ **Highland malt whiskies:** Made north of the aforementioned line.
- ✓ **Speyside malt whiskies:** Made in the valley of the River Spey. Although these whiskies come from within the area designated as Highland malt whiskies, the concentration

of distilleries and the specific climatic conditions in Speyside produce whiskies of an identifiable character, which enjoys a separate classification.

✓ **Islay malt whiskies:** Made on the island of Islay.



**Figure 13-1:** The four main Scotch-producing regions.

Each group has its own clearly defined characteristics, ranging from the lighter-flavored gentle Lowland whiskies to those distilled on Islay, which are generally regarded as the heaviest malt whiskies.

Grain distilleries are mostly found in the central belt of Scotland near the cities of Glasgow and Edinburgh. Single grain whiskies display individual characteristics in the same way as malts, although the geographical influence isn't the same.

Married together, malt whiskies and grain whiskies create *blended* Scotch whisky, which accounts for 95 percent of world sales. As you may expect from the name, a *single-malt* Scotch whisky is made from one type of malt, and it's not blended with other malts or grain whiskies.

## How Scotch Is Made

Scotch whisky made from malts dates back to 1494 to Friar John Cor and his fellow friars. Until the mid-1800s, nearly all Scotches were single-malt. Then Andrew Usher came up with the idea of mixing malt whisky and grain whisky to create blended Scotch whisky. There can be many (up to 50) different types of malt whiskies blended with grain whisky (from cereals) to make a blended whisky.

1. The first stage of making Scotch whisky is the malting of barley. The barley is soaked and dried for germination. During this period, the starch in the barley converts to fermentable sugar.
2. To stop the germination, the malted barley is smoked, usually over peat fires in open malt kilns, giving Scotch whisky its smoky taste.
3. Then the barley is mixed with water and yeast. Fermentation takes place, and alcohol is the result. This liquid is then usually pumped into stills and double-distilled until the correct proof is attained.
4. After distillation, the whisky is placed in used American oak wine or bourbon barrels and then aged by law for a minimum of three years. Most Scotch whiskies usually age from five to ten years, sometimes much longer. It's said that the longer a whisky ages, the smoother it becomes.



Whisky doesn't improve with age after it's bottled.

After aging in the barrel, each distiller then completes its own blending, filtering, and bottling. There are more than 100 distilleries and more than 2,000 different Scotch whiskies.

Remember, whisky can only be called Scotch whisky if it's distilled and matured for at least three years in Scotland.

## *Popular Blended Scotch Whiskies*

These are the brands that you're most likely to find at your local bar or liquor store:

- ✓ **Ballantine**
- ✓ **Chivas Regal**
- ✓ **Cutty Sark**
- ✓ **Dewar's and Dewar's 12 year old**
- ✓ **Glenlivet**
- ✓ **Grant's**
- ✓ **Johnny Walker Red, Black, and Blue**
- ✓ **Justerini & Brooks (J&B)**
- ✓ **Teacher's**
- ✓ **The Famous Grouse**
- ✓ **Vat 69**
- ✓ **Whitehorse**

## *Single-Malt Scotch*

Single-malt Scotch whisky is unblended malt whisky from a single distillery. The water and malted barley, the raw materials of Scotch whisky, differ from distillery to distillery and region to region. In addition, the shape and size of the pot

stills, production methods, and variations in topography and climate contribute to the uniqueness of each distillery's single malt.

There are more than 100 single-malt distilleries, so if you're a fan of single-malt Scotch whisky, it's unlikely that you'll run out of whiskies to sample and enjoy. The following is a listing of just a few brands worth trying:

- ✓ **Aberlour**
- ✓ **Balvenie**
- ✓ **Bowmore**
- ✓ **Dalmore Single Highland Malt**
- ✓ **Glenfiddich**
- ✓ **Glenlivet**
- ✓ **Glenmorangie**
- ✓ **Glenrothes**
- ✓ **Laphroaig**
- ✓ **Lagaulin**
- ✓ **Macallan**
- ✓ **Oban**
- ✓ **Old Stillman's Dram**
- ✓ **Pig Nose**
- ✓ **Sheep Dip**
- ✓ **Talisker**

## *Storing and Serving Suggestions*

Scotch can be served over ice, straight up, with water or club soda, or in a variety of mixed drinks. Single malts and aged Scotch whisky (over 12 years) can be served straight up or on the rocks with a splash of water. After opening, store a bottle of Scotch whisky in a cool, dry place out of direct light, and it should have a shelf life of approximately two years.





## Chapter 14

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# Tequila and Mezcal

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### *In This Chapter*

- ▶ Making tequila but only in Tequila
  - ▶ Taking your pick of the popular brands
  - ▶ Distilling mezcal from the agave plant, too
  - ▶ Developing a taste for worms
- .....

**T**equila and mezcal are both products of Mexico, and both are made from the agave plant. Tequila is a much more popular beverage, and mezcal is famous for the worm in the bottle.

## *Tequila*

Tequila can be traced back to A.D. 1000 and the Aztecs. It was a milky drink from the agave plants known as *pulque*.

Since the 17th century and now by Mexican law, all tequila comes from a certain area known as Tequila, within the state of Jalisco. In this dry, volcanic soil of the foothills of the Sierra Madre, you can find the home of Tequila's largest producers.

Tequila is produced from the heart of one species of agave plant, the *Agave tequilana Weber*, or the blue variety. This heart is known as the *pina* (head), usually weighing between 80 and 150 pounds. The *pina* is steamed and shredded until the *aguamiel* (juice) runs off. This juice is then mixed with cane sugar and yeast and fermented for two to three days. The fermented juice is double-distilled in traditional copper pot stills to 90 proof or higher. Tequila must contain a minimum of 51 percent distillate from the blue agave plant.

## Reading a tequila label

The Mexican Government established NORMA (Norma Oficial Mexicana de Calidad) on March 31, 1978, to set standards of quality for the production of tequila. On every bottle, the following must appear: the letters NOM followed by four numbers designating the distillery in which the tequila was produced. Besides the brand name and NOM, the label must say whether the tequila is 100 percent agave tequila, the proof, and the category of tequila.

## Types of tequila

Tequila comes in four categories:

- ✔ **Tequila Blanco** (white, silver, or platinum tequila): This tequila comes fresh from the still and may be brought to commercial proof (saleable proof or for sale commercially) with the addition of demineralized water.
- ✔ **Tequila Joven Abocado** (gold tequila): This is silver tequila with the addition of colorings and flavorings to mellow the flavor.
- ✔ **Tequila Reposado** (reposed or rested tequila): This tequila is aged for two months to one year in oak tanks or barrels. Flavorings and coloring agents may be added, as well as demineralized water to bring the tequila to commercial proof.
- ✔ **Añejo** (aged tequila): This tequila is aged for at least one year in government-sealed oak barrels. Flavorings and coloring agents may be added, as well as demineralized water to bring it to commercial proof. When tequilas of different ages are blended, the youngest age is designated.

## Popular tequila brands

You're likely to find these brands at your local liquor store:

- ✔ **Agavero**: Named after the blue agave plant, this tequila is a blend of selective 100 percent blue agave Añejo and Reposado.

- ✔ **Cabo Wabo:** Sammy Hagar's tequila. It was introduced to the U.S. around 1996, without Van Halen.
- ✔ **Chinaco:** An ultra-premium tequila.
- ✔ **Corazon de Agave:** An ultra-premium tequila made in Jalisco, Mexico.
- ✔ **El Tesoro de Don Felipe:** Estate grown and bottled with no water added. They have an Añejo, Reposado, and Platinum.
- ✔ **Gran Centenario:** Handcrafted in Jalisco, Mexico, from 100 percent blue agave, this ultra-premium tequila is available in three varieties: Plata (silver), Reposado (rested), and Añejo (aged).
- ✔ **Herradura:** The name is Spanish for *horseshoe*. It's available in Añejo, Reposado Gold, and silver varieties.
- ✔ **Jose Cuervo:** The world's oldest and largest tequila maker and the oldest spirit company in North America. Available in these versions: Especial, Clasico, Tradicional, Black, and Reserva De La Familia. Jose Cuervo also offers three flavors: Oranjo (orange), Citrico (citrus), and Tropina (pineapple).
- ✔ **Milagro Tequila:** Made at Tequilera Cielito Lindo in Jalisco, Mexico, using 100 percent estate-grown blue agave. Milagro makes a Silver, Reposado, and Añejo. They also make a Limon (from lemons) and a Mandarina (from oranges).
- ✔ **Partida:** An authentic estate-grown tequila, available in Añejo, Blanco, and Reposado.
- ✔ **Patron:** Available in Añejo, Silver, and Gran Platinum versions, all containing 100 percent blue agave.
- ✔ **Pepe Lopez:** Available in de Oro (gold) and Superior Silver (white) labels.
- ✔ **Sauza:** The first tequila exported to the United States. It's available in these versions: Tequila Blanco, Tequila Gold, Hacienda, Conmemorativo, Hornitos, and Tres Generaciones (available in Añejo, Reposado, and Plata).
- ✔ **Two Fingers:** Available in gold, Limitado, and white. Named after a rogue entrepreneur, tequila producer, and occasional bandit from the Guadalajara area of Mexico who had only two fingers on his right hand (the index and thumb), but five on his left hand.

## *Messin' with Mezcal*

The process of making mezcal hasn't changed much since the Spanish arrived in Mexico in the early 1800s and brought with them distillation technologies. The Aztecs near the mountaintop settlement of Monte Alban in Oaxaca had cultivated a certain species of agave plant for juice, which they fermented into what they called *pulque*. The Spaniards, wanting something much more potent, began to experiment with agave.

Mezcal, like tequila, is made from the agave plant, but the process is different. What's more, while tequila is made exclusively in the northwestern state of Jalisco, mezcal is exclusive to Oaxaca.

Mezcal has a high potency and strong smoky flavor. Distillers insist that the drink has medicinal and tonic qualities. In Mexico, tribal women drink mezcal to withstand the pain of childbirth, and laborers drink it for added strength.

### *The famous worm*

Worms live in the agave plant and are hand-harvested during the rainy summer season. They're stored in mezcal, drained and sorted, and placed in bottles near the end of the process. The worm is what makes mezcal unique; it's added as a reminder that it comes from the plant from which the alcohol is made.

Apocryphal legends note that the worm gives strength to anyone brave enough to gulp it down. Some even believe it acts as an aphrodisiac. Like the drink itself, the worm is something of an acquired taste.

### *A few brands*

The number of mezcal brands is much smaller than the number of tequila brands. Here are a few:

- ✔ **Gusano Rojo Mezcal**
- ✔ **Miguel de la Mezcal**
- ✔ **Monte Alban**

## *Storing and Serving Suggestions*

The traditional way to drink straight tequila requires a little coordination and a steady hand. Place salt on the web of the hand between your thumb and forefinger. Hold a wedge of lime or lemon with the same two fingers and have a 1-ounce shot glass filled with tequila in the other hand. In one quick continuous motion, lick the salt, drink the tequila, and bite the lime or lemon wedge.

Tequila also appears in many popular cocktails, including the Margarita.

You drink mezcal straight, without the salt or citrus. Some folks drink it with a dram of water, but not in Mexico.

An opened bottle of tequila or mezcal has a shelf life of many years if kept in a cool, dry place.



## Chapter 15

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# Vodka

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### *In This Chapter*

- ▶ Distilling from potatoes, grains, and beets
  - ▶ Sampling brands from all over the world
  - ▶ Having fun with fruity flavors
  - ▶ Freezing temps: Good for flavor
- .....

**V**odka, a clear, almost flavorless spirit, is usually thought of as the national spirit of Russia and other Slavic countries. Both Russia and Poland claim the invention of vodka and explain that the name is a diminutive of the word *voda*, meaning *little water*. Slavic countries have been producing vodka for more than 600 years.

## *How Vodka Is Made*

Vodka was originally distilled only from potatoes, but today, it's also made from grain, mostly wheat, rye, and corn. But distillers don't seem at all hindered by tradition — in Turkey, they use beets! Vodkas are distilled at a very high proof (190 or higher), and most are filtered through activated charcoal. Certain charcoals are so important to the making of vodka that distillers patent them. High-end vodkas are triple- and even quadruple-distilled, and some are filtered through fine quartz sand.

## Popular Brands

Vodka is now produced in almost every country in the world, and each location tends to put its spin on the classic. You may want to sample some of the following brands to see whether you can find differences:

- ✔ **Absolut:** From Sweden.
- ✔ **Belvedere:** From Poland.
- ✔ **Boru:** Made in Ireland from grain and pure Irish water.
- ✔ **Chopin:** From Poland; made with potatoes.
- ✔ **Ciroc:** Made from snap-frost grapes in southwestern France. Distilled five times.
- ✔ **EFFEN:** A Dutch vodka. In a bar, if you order a cocktail made with EFFEN, you're supposed to say, "Give me an EFFEN Screwdriver" or "I'd like an EFFEN Cape Cod." Get it?
- ✔ **Finlandia:** Classic Finlandia is imported from Finland. It's made from spring water and barley.
- ✔ **Fris:** Produced in Scandinavia.
- ✔ **Gilbey's:** An American vodka.
- ✔ **Glacier:** Distilled in Rigby, Idaho, using Idaho potatoes and water from the Rocky Mountains.
- ✔ **Gordon's:** Has been distilled in the United States since 1957.
- ✔ **Grey Goose:** From France, made from fine grain and mineral water that's naturally filtered with champagne limestone.
- ✔ **Iceberg Vodka:** Made from the waters of icebergs from the coast of Greenland.
- ✔ **Ketel One:** From Holland, Ketel One is handmade in small batches according to the techniques and secret family recipe developed by the Nolet family over 300 years ago.
- ✔ **Kremlyovskaya:** "Kremly" is made in the Vladimir Region of Russia.



- ✔ **Luksusowa:** An original potato vodka (unlike most vodkas, which are grain based) made in Poland.
- ✔ **Pearl:** Made from Canadian Rocky Mountain spring water and distilled from Canadian winter wheat.
- ✔ **SKYY:** An American vodka made with 100 percent pure mountain water.
- ✔ **Smirnoff:** From the U.S., the largest-selling vodka in the world.
- ✔ **Square One:** An American vodka distilled from 100 percent organic rye.
- ✔ **Stolichnaya:** A Russian vodka also known as “Stoli.”
- ✔ **Svedka:** Imported from Sweden.
- ✔ **Tanqueray Sterling:** An English vodka from the makers of Tanqueray gin.
- ✔ **Three Olives Vodka:** Imported from England.
- ✔ **Vincent Van Gogh Vodka:** From Holland, handcrafted using small batches of the finest grains.
- ✔ **VOX:** Distilled five times in the Netherlands from 100 percent wheat.
- ✔ **Wyborowa:** From Poland.
- ✔ **Xellent:** A Swiss vodka.



## How that Russian drink got going in the United States

American John Martin of Heublein & Co. is credited with encouraging Americans to drink vodka. In the summer of 1946, he and his friend Jack Morgan, the owner of the Cock 'n Bull Restaurant in Los Angeles, were discussing his Smirnoff Vodka when Jack remembered that he had an overstock of ginger beer. Jack and John mixed the two, added a dash of lime juice, and thus created the Moscow Mule. It spread rapidly, promoted by Heublein (“It leaves you breathless!”), who had it served in a copper mug. Smirnoff Vodka was in high demand and is still the number-one-selling vodka in the United States.

## Flavored Vodkas

Flavored vodkas, which have become quite popular, are made with the addition of natural flavoring ingredients. More than 30 different flavored vodkas are available, from cranberry to zubowka. (Once sold with a single blade of grass in each bottle, zubowka is no longer available with grass in the United States, as some believed the grass contained a toxic compound, but you can still get it *sans flora*.) The following is a list of some of the most popular flavored vodkas. Rest assured that more will be available as time goes by and more fruit falls off a tree.

- ✔ **Absolut Apeach:** A sophisticated taste of peach.
- ✔ **Absolut Citron:** A lemon theme with subtle hints of lime, mandarin orange, and grapefruit.
- ✔ **Absolut Mandrin:** A fruity taste of orange and mandarins.
- ✔ **Absolut Pepper:** A jalapeño-pepper-and-paprika-flavored vodka.
- ✔ **Absolut Raspberri:** A taste of ripened raspberries.
- ✔ **Absolut Ruby Red:** A pleasant taste of natural grapefruits.
- ✔ **Absolut Vanilia:** A rich vanilla-flavored vodka.
- ✔ **EFFEN Black Cherry:** Combines natural black cherry and vanilla flavors.
- ✔ **Finlandia Cranberry:** Features the ruby-red color and distinctive flavor of cranberry.
- ✔ **Finlandia Lime:** A lime-flavored vodka from Finland.
- ✔ **Gordon's Citrus:** Has a tangy lemon and lime flavor enhanced with oil of orange from the West Indies.
- ✔ **Gordon's Wildberry:** A blend of berries and natural flavorings.
- ✔ **Grey Goose Le Citron:** A light taste of lemons and lemon pulp.
- ✔ **Grey Goose L'Orange:** A light taste of oranges.
- ✔ **Grey Goose La Vanille:** Made with the essence of pure vanilla with hints of cinnamon and caramel.
- ✔ **Okhotnichya:** Made from honey and herbs.

- ✔ **Raspberry VOX:** The flavor of fresh raspberries.
- ✔ **SKYY Berry:** Combines raspberry, blueberry, and blackberry flavors.
- ✔ **SKYY Citrus:** A blend of five all-natural citrus flavors — orange, lemon, lime, grapefruit, and tangerine.
- ✔ **SKYY Melon:** A taste of melon, specifically watermelon.
- ✔ **SKYY Orange:** A taste of orange.
- ✔ **SKYY Spiced:** A blend of cinnamon, nutmeg, and clove.
- ✔ **SKYY Vanilla:** A blend of vanilla with a hint of amaretto.
- ✔ **Smirnoff Twist:** Smirnoff's line of flavored vodkas includes Green Apple Citrus, Vanilla, Orange, Cranberry, and Raspberry.
- ✔ **Stoli Citros:** A tropical lemon flavor.
- ✔ **Stoli Ohranj:** Flavored with orange zest, juice, and pulp.
- ✔ **Stoli Peach:** Made with the aromatic essence and oils of white peach.
- ✔ **Stoli Razberi:** Features the flavor of raspberries.
- ✔ **Stoli Strasberi:** Made with the juice and oil of strawberries.
- ✔ **Stoli Vanil:** Flavored by the essence of Madagascan and Indonesian vanilla beans.
- ✔ **Three Olives:** Offered in these flavors: cherry, chocolate, orange, green apple, grape, citrus, berry, raspberry, and grape.

## *Storing and Serving Vodka*

Store at least one bottle in the freezer or refrigerator. It won't freeze because of the high alcohol content. Vodka should be served neat or straight-up in a small cordial glass, especially with caviar, smoked fish, salmon, sardines, steak tartare, and spicy foods.

Vodka is one of the most mixable and versatile of spirits and is used in hundreds of cocktail recipes. When an opened bottle is refrigerated or stored in a cool, dry place, it should last up to three years.



# Chapter 16

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# Wine

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## *In This Chapter*

- ▶ Discovering wine varieties (there's more than just red and white)
  - ▶ If it isn't from Portugal, it's not port
  - ▶ Sparkling wines from Champagne
  - ▶ A few words about sherry and vermouth
- .....

**W**ine, as most of you know, is made from fermented grapes. It comes in red, white, or rosé (pink or blush) varieties. Winemaking dates back to roughly 3000 B.C., and it's here to stay.

## *Wines from Around the World*

Climate is a big factor in making good wine. To grow wine-worthy grapes, summers can't be too hot and autumns need to be cool. Light rainfall is necessary in the winter and spring, and the rain needs to taper off in the summer and fall. Harsh, cold winters with hail, frost, and heavy winds are bad for growing grapes.

The type of grape determines the type of wine, and only certain types of grapes grow in certain climates. To make matters even more complicated, the soil of a particular region plays a big role in how its grapes will turn out. So while the climate in certain regions of California and France may be perfect for, say, chardonnay grapes, the soil in those regions affects the grapes to the point that the resulting wines from each region are different.

Many wines receive their names from the grape from which they're produced. See the following list of some popular wines named after grapes:

- ✔ **Barbera** (red): Italy
- ✔ **Cabernet Sauvignon** (red): France, United States
- ✔ **Chardonnay** (white): France, United States, Argentina, Australia, South America
- ✔ **Chenin Blanc** (white): France, United States
- ✔ **Camay** (red): France, United States
- ✔ **Gewurztraminer** (white): Germany
- ✔ **Grenache** (rosé): France, United States
- ✔ **Merlot** (red): France, United States, South America
- ✔ **Pinot Noir** (red): France, United States
- ✔ **Reisling** (white): Germany, United States, France
- ✔ **Sauvignon Blanc** (white): France, United States
- ✔ **Semillon** (white): France, United States, Australia
- ✔ **Zinfandel** (red and white): United States

Some popular French wines are as follows. They're named after the region of France from which they originate.

- ✔ **Alsace** (white)
- ✔ **Beaujolais** (red) from Burgundy
- ✔ **Bordeaux** (red and white)
- ✔ **Burgundy** (red and white)
- ✔ **Rhône** (red)
- ✔ **Sauterne** (white) from Bordeaux

The following is a list of some German wines that are worth noting (all are white):

- ✔ **Gewurztraminer**
- ✔ **Johannisberg Riesling**
- ✔ **Spalleseen**

Italy produces all kinds of regional wines:

- ✔ **Barbera** (red) from Piedmont
- ✔ **Barbaresco** (red) from Piedmont
- ✔ **Bardolino** (red) from Veneto
- ✔ **Barolo** (red) from Piedmont
- ✔ **Chianti** (red) from Tuscany
- ✔ **Orvieto** (white) from Umbria
- ✔ **Pinot Grigio** (white) from Trentino
- ✔ **Riserva** (red) from Tuscany
- ✔ **Soave** (white) from Veneto
- ✔ **Valpolicella** (red) from Veneto

Australia's wines are growing in popularity. Here are the names of just a few:

- ✔ **Grange** (red)
- ✔ **Grenache** (red)
- ✔ **Semillon** (white)
- ✔ **Shiraz** (red)
- ✔ **Syrah** (red)

Some South American wines include

- ✔ **Chardonnay** (white)
- ✔ **Malbec** (red) Argentina
- ✔ **Merlot** (red) Chile
- ✔ **Torrontes** (white) Argentina

In the United States, California produces 90 percent of all wine. Most California wine comes from Napa or Sonoma Valley, and they produce both red and white wines in varieties too numerous to list.

## Port

Port is a sweet fortified wine to which brandy has been added. It's named for *Oporto* — a city in northern Portugal. It's made from grapes grown in some 72,000 acres of vineyards in a designated area along the Douro River, known as the Alto Douro.

Although many wines are sold as port throughout the world, authentic port wine is the unique product of Portugal. By law, it must be made only from approved grape varieties native to the Alto Douro district and grown nowhere else in the country.

Fortification with brandy gives port extra strength and, more importantly, preserves the fresh flavor of grapes that makes port so delicious.

Port comes in three varieties:

- ✓ **Ruby:** Dark in color and fairly sweet.
- ✓ **Tawny:** Lighter in color and drier because it's aged in casks longer.
- ✓ **Vintage port:** Released only in certain exceptional years; the fullest and sweetest of all ports.

The following are some popular brands:

- ✓ **Cockburn's**
- ✓ **Croft**
- ✓ **Royal Oporto**
- ✓ **Sandeman**



Port is a great after-dinner drink. It also goes well with cheese and cigars. An opened bottle of port has a shelf life of four to six months.



## Sherry

The English discovered the wines of Jerez, Spain, calling them *jerries*, and the word later evolved into *sherry*. Sherry is a fortified wine to which grape brandy has been added. No longer limited to production in Spain, sherry is now produced all over the world.

There are five basic styles of sherry:

- ✔ **Fino:** Light and very dry, usually served chilled as an apéritif.
- ✔ **Manzanilla:** Pale, dry, and light-bodied, also served chilled as an apéritif.
- ✔ **Amotillanda:** Medium dry and full-bodied; perfect between meals or with soup and cheese.
- ✔ **Oloroso:** Gold in color with a strong bouquet; more hardy than Amotillanda.
- ✔ **Cream:** A smooth, sweet wine. Cream sherry is the result when Oloroso is blended with a sweetening wine, such as Moscatel. Cream is the largest-selling sherry. It can be served at any time, chilled or over ice.

The following are popular sherry brands:

- ✔ **Dry Sack**
- ✔ **Gonzalez Byass**
- ✔ **Harvey's Bristol Cream**
- ✔ **Savory and James**

## Sparkling Wines

A monk whose name is now familiar — Dom Perignon — developed the first sparkling wine in the 1600s in the Champagne region of France. Without going into the details, he developed a method of bottling wine so that carbon dioxide, a product of fermentation, remains in the bottle with the wine, and the result is the presence of bubbles.

Sparkling wine made in the Champagne region of France is called, of course, *champagne*. It is made with a mix of different grapes (including pinot noir, pinot meunier, and chardonnay) through a process called *méthod champenoise*, which is quite costly and time-consuming. Sparkling wines from other places in the world are made in different ways with different grapes. But you can find sparkling wines from places such as California that are made using the *méthod champenoise*.

Champagne and other sparkling wines should be stored in a cool, dark place away from heat, light, vibrations, and severe temperature variations. Unlike the best wines from Bordeaux or California, sparkling wines are ready for consumption when they're shipped to the market. However, some wine-lovers also enjoy cellaring their champagnes for a few extra years.



Before serving, chill the wine well, but don't freeze it. Placing the bottle in a bucket filled with ice and water for 30 to 40 minutes is the best way to chill champagne. You can also chill a bottle by refrigerating it for several hours, but don't keep bottles in the fridge for extended periods of time. The excessive cold and the vibration of the motor will cause the flavor to go a little flat.

Champagne is best served in tall flute or tulip glasses at a temperature of 42 to 47 degrees Fahrenheit. Tiny bubbles will rise in a continuous stream. When serving, pour a small quantity of champagne into each glass and allow it to settle. Then fill each glass two-thirds full.



For much more information on how to buy and serve champagne, check out *Champagne For Dummies* by Ed McCarthy (Wiley).

## Vermouth

Vermouth originated in the 18th century when wine growers in the foothills of the French and Italian Alps developed a method of enhancing the taste of sour or uncompromising wines with the infusion of a variety of sweeteners, spices, herbs, roots, seeds, flowers, and peels. Just a few of the herbs and spices used to flavor and aromatize the wine include cloves, bitter orange peel, nutmeg, gentian, camomile, and wormwood, which in German is *wermut*, from which vermouth got its

name. Once flavored, the wine is clarified, pasteurized, and finally fortified to an alcoholic content of about 18 percent, close to that of sherry.

The standard classification of vermouth is white/dry and red/sweet, but exceptions do exist, including a half-sweet variety known as rosé. And while most dry vermouths are considered French and sweet vermouths considered Italian, both types are produced in France and Italy as well as throughout the world, including in the United States.

Vermouth is an ingredient in many cocktails, and just as carefully as you select other liquor to pour at the bar, so you should take care and time in selecting a good vermouth. Choose the brand of vermouth that tastes best to you — crisp and light, not too heavy or burnt. Check out the following list of popular brands:

- ✓ **Boissiere**
- ✓ **Cinzano**
- ✓ **Martini and Rossi**
- ✓ **Noilly Prat**
- ✓ **Stock**

You need to refrigerate a bottle of vermouth after opening. The shelf life of an opened bottle, when refrigerated, is approximately one year.

## One Final Word on Wines

I haven't said nearly as much about wine as I would like. The fact is, people have written whole books on single types of wine, so it's sort of foolish for me to even pretend to give a comprehensive overview in a single chapter. The focus of this book, after all, is cocktail recipes.



A great introduction to buying, serving, and drinking wine is *Wine For Dummies*, 3rd Edition, by Ed McCarthy, Mary Ewing-Mulligan, and Piero Antinori (Wiley). It's full of useful and interesting information, and it makes a great companion to this book.



# Part III

# The Recipes

## The 5<sup>th</sup> Wave

By Rich Tennant



“Jimmy! Guy out here is asking for an ‘All The Money In Your Register’. Is that with gin or vodka?”

## *In this part . . .*

**C**hapter 17 presents around a thousand great cocktail recipes listed in alphabetical order by name. Chapter 18 offers over 20 interesting martinis. Chapter 19 gives you some punch, which will come in handy for your next party. Chapter 20 presents some tasty nonalcoholic drinks.

# Chapter 17

## Recipes from A to Z

---

### *In This Chapter*

- ▶ Many, many cocktail recipes
  - ▶ A few stories to keep things interesting
- 

You probably bought this book just for this chapter, which lists the recipes for about a thousand drinks. Some are classic drinks that you've probably heard of; others are new and trendy. Most are quite good; some are strange concoctions that few people like.



This cute little icon to the right of the drink name indicates a classic drink. The appropriate glass for each drink is shown to the left of its list of ingredients. I put little stories and anecdotes in sidebars — the text that's set apart in gray boxes.

If you're looking for nonalcoholic drinks, see Chapter 20. You won't find punches in this chapter either. They're in Chapter 19.

One final note: Just in case you don't know, the term *straight up* means *without ice*.

---

### A Tinker Tall

---



1¼ oz. Irish Mist  
3 oz. Ginger Ale  
3 oz. Club Soda

Combine ingredients with lots of ice in a tall glass.

---

### A-Bomb #1

---



½ oz. Vodka  
½ oz. Coffee Liqueur  
½ oz. Irish Cream  
½ oz. Orange Liqueur

Shake with ice, strain, and serve in a highball glass.

---

## A-Bomb #2

---



½ oz. Baileys Irish Cream  
 ½ oz. Kahlua  
 ½ oz. Stolichnaya  
 ¼ oz. Tia Maria

Shake with ice and strain.

*You can also serve this one in a rocks glass.*

---

## Absente Frappe

---



2 oz. Absente  
 ½ oz. Anisette  
 4 oz. Soda Water or Seltzer

Combine ingredients in a tall glass with a mountain of crushed ice.

*This is the hot new recipe out of the French Quarter.*

---

## Absohot

---



1½ shot Absolut Peppar Vodka  
 1 dash Hot Sauce

Combine ingredients in a shot glass and serve with a beer chaser.

*This one really is hot.*

---

## Absolut Citron Rickey

---



1¼ oz. Absolut Citron Vodka  
 Club Soda

In a glass filled with ice, add Vodka. Fill with Club Soda and garnish with a Lemon.

*A classic cocktail with a summer twist.*

---

## Absolution

---



1 part Absolut Vodka  
 5 parts Champagne

In a fluted champagne glass, add ingredients. Cut a Lemon Peel in the form of a ring to represent a halo. The Lemon Peel can be either wrapped around the top of the glass or floated on top of the Champagne.

*Created by Jimmy Caulfield at the River Café, New York, New York.*

---

## Absolut Quaalude

---



1 oz. Baileys Irish Cream  
 1 oz. Frangelico  
 1 oz. Absolut Vodka

Shake ingredients with ice and strain into a glass filled with ice.



---

## Acapulco Gold

---



1¼ oz. Jose Cuervo Especial Tequila      Blend with ice.  
⅝ oz. Grand Marnier  
1 oz. Sweet & Sour Mix

---

## Adios, Mother . . .

---



½ oz. Vodka      Build over ice in 12 oz. snifter  
½ oz. Blue Curacao      glass and fill with soda water.  
½ oz. Gin  
½ oz. Rum  
2 oz. Sweet & Sour Mix

*See you at the border. By the way, we've abbreviated the name of this drink.*

---

## After 5

---



1 part Irish Cream      Pour the ingredients in a shot  
1 part Rumpel Minze      glass.

---

## After 8

---



½ oz. Irish Cream      Shake with ice. Strain into a  
½ oz. Coffee Brandy      shot glass.  
½ oz. Green Crème de Menthe

---

## The After Ten

---



1 part Galliano      Rim glass with brown sugar. Add  
1 part Remy Martin Cognac      freshly brewed coffee and top with  
whipped cream.

---

## Afterburner

---



1 part Rumpel Minze      Pour the ingredients in a shot glass.  
1 part Tia Maria

*Put this one on the back burner.*

---

### Alabama Slammer

---



1 part Amaretto  
 1 part Sloe Gin  
 1 part Southern Comfort  
 splash Lemon Juice

Shake ingredients and serve in a shot glass.

*One of the first popular shots. Cover with napkins or a coaster. You can also serve this one over ice in a highball glass.*

---

### The Alamo Splash

---



1½ oz. Jose Cuervo Gold Tequila  
 1 oz. Orange Juice  
 ½ oz. Pineapple Juice  
 splash 7-Up

Mix well with cracked ice, strain, and serve right from a glass in a thin, well-aimed stream directly into the recipient's mouth.

---

### Alaska

---



1¾ oz. Cork Dry Gin  
 ¼ oz. Yellow Chartreuse

Shake with ice and strain into a shot glass.

---

### Albuquerque Real

---



1½ oz. Jose Cuervo Especial Tequila  
 ½ oz. Triple Sec  
 ½ oz. Sweet & Sour Mix  
 ¼ oz. Cranberry Juice  
 splash Grand Marnier

Stir all but Grand Marnier in the glass. Float the Grand Marnier on top.

*You can also serve this one in a cocktail glass.*

---

### Algonquin

---



1½ oz. Blended Whiskey  
 1 oz. Dry Vermouth  
 1 oz. Pineapple Juice  
 3 Ice Cubes

Combine all ingredients in a shaker and shake. Strain into chilled cocktail glass.

*Could be named for the famous round table.*

---

## Alice in Wonderland

---



1 part Herradura Tequila  
1 part Tia Maria  
1 part Grand Marnier

Shake with ice and strain into shot glass.

*This one will get the cast smiling.*

---

## Alliance

---



1 oz. Gin  
1 oz. Dry Vermouth  
2 dashes Akvavit

Shake with ice and strain into a rocks glass over ice.

---

## Almond Lemonade

---



1¼ oz. Vodka  
¼ oz. Amaretto  
Lemonade

Shake with ice and strain into a shot glass.

*Summer in Italy.*

---

## Ambrosia

---



1 oz. Apple Jack  
1 oz. Brandy  
¼ oz. Cointreau  
¼ oz. Lemon Juice  
2 oz. Champagne

Shake the first four ingredients over ice and strain into a champagne flute. Fill with Champagne.

*This drink was created at Arnaud's restaurant in New Orleans immediately following the end of Prohibition. The word ambrosia comes from the Greek mabrotos, meaning "immortal."*

---

## Ambush

---



1 oz. Bushmills Irish Whiskey  
1 oz. Amaretto  
5 oz. Coffee

Serve hot in mug. Top with whipped cream if desired.

**Americano**

1 oz. Martini & Rossi  
Rosso Vermouth  
1 oz. Campari  
Club soda

Build with ice in a highball glass.  
Top with Club Soda and a twist.

*A classic from Italy.*

**Angel Martini**

1½ oz. Ketel One Vodka  
½ oz. Frangelico

Shake ingredients with ice and  
strain into a chilled martini glass.

*A little Italy and a littler Netherlands. (This one was invented at the Bowery Bar of New York, New York.)*

**Angel's Delight**

1 part Grenadine  
1 part Triple Sec  
1 part Sloe Gin  
1 part Heavy Cream

Layer this drink in the order  
listed. Start with Grenadine on  
the bottom and finish with  
Cream on top.

**Angostura Costa Del Sol**

1½ oz. Cream Sherry  
2 oz. Orange Juice  
2 oz. Cream  
2 dashes Angostura

Shake with ice and serve in a  
rocks or highball glass.

**Anti-Freeze**

1½ oz. Vodka  
½ oz. Midori

Shake with ice, strain, and serve.

*You can also serve this one in a rocks glass.*

**Apple Kir**

1 oz. Jose Cuervo Gold Tequila  
½ oz. Crème de Cassis  
1 oz. Apple Juice  
1 tsp. Fresh Lemon Juice

Mix in a rocks glass over ice.  
Garnish with a Lemon Wedge.

---

**Apple Pie**

---



½ oz. Apple Schnapps  
 ½ oz. Vodka  
 ½ oz. Pineapple Juice  
 dash Powdered Cinnamon

Shake with ice and strain into a shot glass.

---

**Applejack Cobbler**

---



2 ½ oz. Laird's Applejack  
 ½ oz. Simple Syrup  
 2 or 3 thinly cut Apple Slices

Pour ingredients over crushed ice and stir very briefly. Garnish with the Apple Slices.

---

**Appletini**

---



2 parts DeKuyper Pucker Sour Apple  
 2 parts VOX Vodka

Shake with ice and strain into a chilled martini glass. Garnish with an Apple Slice.

---

**Apricot Martini**

---



1 part Godiva Liqueur  
 1 part Absolut Vodka  
 1 part Apricot Brandy

Combine with ice; shake well. Serve chilled with a Cherry.

*It's not the pits.*

---

**Apricot Sour**

---



2 Tbsp. Lemon Juice  
 ½ tsp. Superfine Sugar  
 2 oz. Apricot Brandy  
 3-4 Ice Cubes

Combine all ingredients in a shaker and shake vigorously. Strain into a chilled cocktail glass. Garnish with Lemon.

*The hot drink of the 60s.*

---

**Aunt Rose**

---



1 ¼ oz. Irish Mist  
 2 oz. Cranberry Juice  
 2 oz. Orange Juice

Shake. Serve in a tall glass with ice.

*Yes, there is an Aunt Rose from Ireland.*

B

**B&B**



1 oz. Benedictine  
1 oz. Brandy

Stir and serve in a snifter.

*An easy one to remember.*

**B-52**



1 part Grand Marnier  
1 part Kahlua  
1 part Baileys Irish Cream

Shake with ice. Strain or serve over ice.

*You can also serve this one as a shot.*

**B-52 with Bombay Doors**



1 part Kahlua  
1 part Baileys Irish Cream  
1 part Grand Marnier  
1 part Bombay Gin

Shake with ice and strain into a shot glass.

*Keep the door open.*

**Bacardi & Cola**



1½ oz. Bacardi Light or Dark Rum  
Cola

Pour Rum into tall glass filled with ice. Fill with your favorite Cola and garnish with a squeeze of a Lemon.

**Bacardi Grand Melón & Cranberry**



1 part Bacardi Grand Melón  
4 parts Cranberry Juice

Pour ingredients over ice.  
Garnish with fresh Watermelon.

**Bacardi & Tonic**



1¼ oz. Bacardi Light Rum  
Tonic

Pour Rum into a tall glass filled with ice. Fill with Tonic.

*A change in mixer.*

---

## Bacardi Blossom

---



1¼ oz. Bacardi Light Rum  
1 oz. Orange Juice  
½ oz. Lemon Juice  
½ tsp. Sugar

Blend with crushed ice and pour.

*Sweet as a spring flower.*

---

## Bacardi Champagne Cocktail

---



1 oz. Bacardi Silver Rum  
Champagne  
1 tsp. Sugar  
dash Bitters

In a tall glass, mix Rum, Sugar, and Bitters. Fill with Champagne.

---

## Bacardi Cocktail

---



1¼ oz. Bacardi Light Rum  
1 oz. Rose's Lime Juice  
½ tsp. Sugar  
½ oz. Rose's Grenadine

Mix in a shaker with ice and strain into a chilled cocktail glass.

*The New York Supreme Court ruled in 1936 that a Bacardi Cocktail is not a Bacardi Cocktail unless it's made with Bacardi Rum. You can also serve this one over ice in a rocks glass.*

---

## Bacardi Collins

---



1½ to 2 oz Bacardi Light Rum  
2 tsp. Frozen Lemonade or  
Limeade Concentrate  
½ tsp. Sugar  
Club Soda

Combine first two ingredients in a tall glass with ice. Fill with Club Soda.

*A collins with rum instead of gin, whiskey, vodka, and so on.*

---

## Bacardi Daiquiri

---



1¼ oz. Bacardi Light Rum  
½ oz. Lemon Juice  
½ tsp. Sugar

Mix in shaker with ice and strain into a chilled cocktail glass.

*The original Daiquiri was made with Bacardi Rum in 1896. You can add bananas, orange juice, peaches, and any other fruit that you enjoy. You can also serve this one in a highball glass over ice.*

B

## Bacardi Dry Martini



2 oz. Bacardi Light Rum  
 ½ oz. Martini & Rossi Dry Vermouth

Shake with ice and strain.

*A new Caribbean classic. You can also serve this one over ice in a highball glass.*

## Bacardi Fireside



1½ oz. Bacardi Light or Dark Rum  
 1 tsp. Sugar  
 Hot Tea

In a mug, add Sugar and Rum.  
 Fill with very Hot Tea and one  
 Cinnamon Stick. Stir.

## Bacardi Fizz



1¼ oz. Bacardi Light Rum  
 ¼ oz. Lemon Juice  
 ¼ oz. Rose's Grenadine  
 Club Soda

Pour Rum and Lemon Juice in  
 a highball glass filled with ice.  
 Add the Grenadine and fill  
 with Club Soda.

## Bacardi Hemingway



1½ oz. Bacardi Light Rum  
 Juice of ½ Lime  
 ¼ oz. Grapefruit Juice  
 ¼ oz. Maraschino Liqueur

Mix with ice and serve.

*Ernest would have written about this one.*

## Bacardi Limón Martini



2 oz. Bacardi Limón  
 dash Martini & Rossi Extra Dry  
 Vermouth  
 splash Cranberry Juice

Stir in a cocktail glass. Garnish with  
 Lemon.

*It's a new twist on an old classic. First invented at the Heart and Soul in San Francisco, California.*



---

## Bacardi Sunset

---



1¼ oz. Bacardi Light Rum  
3 oz. Orange Juice  
squeeze of Lime

Combine in a tall glass with crushed ice. Add a squeeze of Lime. Garnish with an Orange Wheel.

*What a way to end the day.*

---

## Bacardi Sweet Martini

---



2 oz. Bacardi Light Rum  
½ oz. Martini & Rossi Sweet  
Vermouth

Stir gently with ice in a cocktail glass.

---

## Bagpiper

---



1½ oz. 100 Pipers Scotch  
3 oz. Coffee

Stir in an Irish coffee glass and top with whipped cream.

---

## Bailey Shillelagh

---



1 part Baileys Irish Cream  
1 part Romana Sambuca

Pour ingredients in a shot glass.

---

## Baileys & Coffee

---



1½ oz. Baileys Irish Cream  
5 oz. Coffee

Pour the Irish Cream into a cup of steaming Coffee.

*Easy enough.*

---

## Baileys Alexander

---



1½ oz. Baileys Irish Cream  
½ oz. Cognac

Shake well with ice and serve over ice.

*You can also strain this one into a cocktail glass.*

## Baileys Banana Blaster



1 oz. Baileys Irish Cream  
 1 oz. Malibu  
 ½ oz. Banana Liqueur or ½ Banana

Blend with ice until smooth.

*You can also serve this one in a margarita glass.*

## Baileys Chocolate Covered Cherry



½ oz. Baileys Irish Cream  
 ½ oz. Grenadine  
 ½ oz. Kahlua

Layer Grenadine, Kahlua, and then Irish Cream in a shot glass.

*You can also serve this one over ice in a rocks glass (without layering the ingredients, of course).*

## Baileys Coconut Frappe



2 parts Baileys Irish Cream  
 1 part Malibu Rum  
 2 parts Milk

Shake or blend until frothy; pour over ice and garnish with Toasted Coconut.

*You can also serve this one in a cocktail glass.*

## Baileys Dublin Double



1 part Baileys Irish Cream  
 1 part Di Saronno Amaretto

Pour ingredients in a shot glass.

## Baileys Eggnog



1 oz. Baileys Irish Cream  
 ½ oz. Irish Whiskey  
 1 Medium Egg  
 2 cups Milk  
 dash Nutmeg

Mix with cracked ice in a shaker, strain, and serve in a tall glass. Sprinkle Nutmeg on top.

## Baileys Fizz



2 oz. Baileys Irish Cream  
 3 oz. Club Soda

Combine ingredients and pour over crushed ice.

---

**Baileys Float**

---



2 oz. Baileys Irish Cream  
2 scoops Softened Ice Cream

Blend ingredients until frothy.  
Top with one more scoop of  
Ice Cream.

**B**

---

**Baileys French Dream**

---



1½ oz. Baileys Irish Cream  
½ oz. Raspberry Liqueur  
2 oz. Half & Half  
4 oz. Ice Cubes

Blend for 30 seconds and serve.

---

**Baileys Godet Truffle**

---



1 part Baileys Irish Cream  
1 part Godet

Combine over ice.

---

**Baileys Hot Milk Punch**

---



1 oz. Baileys Irish Cream  
¼ oz. Cognac  
1½ tsp. Sugar  
3 parts Hot Milk  
dash Freshly Ground Nutmeg

Combine Baileys, Cognac, and  
Sugar. Add Hot Milk and stir.  
Sprinkle with Nutmeg.

---

**Baileys Iced Cappuccino**

---



½ cup Ice  
2 oz. Baileys Irish Cream  
5 oz. Double-Strength Coffee  
1 oz. Half & Half  
2 tsp. Sugar

Brew a pot of double-strength  
Coffee and set aside to cool.  
In a blender, combine the  
other ingredients. Blend for 10  
seconds and pour into a 10 oz.  
glass filled with ice. Top with  
a dollop of Whipped Cream  
and sprinkle of Cinnamon,  
if desired.

---

**Baileys Irish Coffee**

---



1 part Baileys Irish Cream  
½ part Irish Whiskey  
4 parts Freshly Brewed Coffee  
1 tbs. Whipped Sweetened  
Cream

After brewing Coffee, combine  
with Irish Cream and Whiskey.  
Top with Cream.

---

## Baileys Irish Mudslide

---



1 part Baileys Irish Cream  
1 part Coffee Liqueur  
1 part Vodka

Mix ingredients and pour into a rocks glass.

*You can also blend the ingredients with ice and serve the drink as a frozen beverage in a margarita glass.*

---

## Baileys Malibu Slide

---



1 part Baileys Irish Cream  
1 part Kahlua  
1 part Malibu

Blend with ice and serve in a rocks glass.

*You can also serve this one in a margarita glass.*

---

## Baileys Mint Kiss

---



1 oz. Baileys Irish Cream  
3 oz. Coffee  
½ oz. Ruple Minze  
½ oz. Peppermint Schnapps

Combine ingredients. Top with fresh Whipped Cream.

*You can also serve this drink in a margarita glass.*

---

## Baileys O'

---



1 part Baileys Irish Cream  
1 part Stolichnaya Vodka  
1 part Stoli Ohranj Vodka

Combine in a shot glass.

---

## Baileys Roma

---



1 part Baileys Irish Cream  
1 part Romana Sambuca

Pour over ice and serve.

*It's the Irish and Italian together again.*

---

## Baileys Sunset

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1 part Kahlua  
1 part Baileys Irish Cream  
1 part Triple Sec

Gently layer the Kahlua, then the Baileys, followed by the Triple Sec. Garnish with an Orange Slice.

---

**Bald Head Martini**

---



4 parts Beefeater Gin  
 1 part French Vermouth  
 1 part Italian Vermouth  
 2 dashes Pernod

Stir gently with ice. Strain or serve on the rocks. Sprinkle the oil from a twist of Lemon Peel on top.

**B**

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**Ballsbridge Bracer**

---



1½ oz. Irish Whiskey  
 ¾ oz. Irish Mist  
 3 oz. Orange Juice  
 1 Egg White (for two drinks)

Mix all ingredients with cracked ice in a shaker or blender. Shake or blend. Strain into a chilled whiskey sour glass.

---

**Bamboo Cocktail**

---



1½ oz. Sherry  
 ¾ oz. Dry Vermouth  
 dash Angostura Bitters

Stir with ice and strain.

*This drink was invented around 1910 by bartender Charlie Mahoney of the Hoffman House in New York, New York.*

---

**Banana Boat**

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¾ oz. Malibu Rum  
 ¾ oz. Hiram Walker Banana Liqueur  
 ¼ oz. Pineapple Juice

Combine in a shot glass.

*Day-o – Day-o!*

---

**Banana Daiquiri**

---



1¼ oz. Light Rum  
 ¼ oz. Lemon Juice or Rose's Lime Juice  
 ½ tsp. Sugar  
 1 Banana

Blend with ice and serve.

*Peel the banana, of course.*

B

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## Banana Man

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1 oz. Bacardi Light Rum  
 ¼ oz. Hiram Walker Banana Liqueur  
 ½ oz. Lemon Juice or Rose's Lime Juice

Blend with ice and serve.

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## Banana Rum Cream

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1½ oz. Puerto Rican Dark Rum  
 ½ oz. Crème de Banana  
 1 oz. Light Cream

Shake well. Serve straight up or with ice.

---

## The Barbados Cocktail

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2 oz. Mount Gay Rum  
 ½ oz. Cointreau  
 ½ oz. Sweet & Sour

Shake with ice and serve.

---

## Barnumenthe & Baileys

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1½ oz. Baileys Irish Cream  
 ½ oz. White Crème de Menthe

Combine in a rocks glass over cracked ice.

*Serve this one when the circus is in town.*

---

## Barracuda

---



1¼ oz. Ronrico Dark Rum  
 1 oz. Pineapple Juice  
 ½ oz. Rose's Lime Juice  
 ¼ tsp. Sugar  
 Champagne

Shake everything but the Champagne. Serve in a champagne glass and fill to the top with Champagne.

---

## Bat Bite

---



1½ oz. Bacardi Silver Rum  
 4 oz. Cranberry Juice

Pour ingredients in a glass filled with ice. Squeeze and drop in one Lime or Lemon Wedge. Stir and serve.

---

**Bay Breeze**

---



1½ oz. Absolut Vodka  
 3 oz. Pineapple Juice  
 1 oz. Cranberry Juice

Stir. Serve over ice.

*Quite refreshing.*

---

**Beach Bum**

---



1 oz. Vodka  
 1½ oz. Midori  
 1 oz. Cranberry Juice

Mix in a shaker with ice. Strain.

---

**Beach Party**

---



1¼ oz. Bacardi Light or Dark Rum  
 1 oz. Pineapple Juice  
 1 oz. Orange Juice  
 1 oz. Rose's Grenadine

Blend with ice.

*Keep the sand out of this one.*

---

**Beachcomber**

---



1½ oz. Puerto Rican White Rum  
 ¾ oz. Rose's Lime Juice  
 ¼ oz. Triple Sec  
 dash Maraschino Liqueur

Shake. Serve straight up or with ice.

---

**Beam Me Up Scotty**

---



1 part Kahlua  
 1 part Baileys Irish Cream  
 1 part Hiram Walker  
 Crème de Banana

Shake with ice and strain into a shot glass.

*It's bar wars.*

---

**Bee's Kiss**

---



1 oz. Puerto Rican White Rum  
 ¼ oz. Myers's Dark Rum  
 ¾ oz. Cream  
 2 bar spoons Honey

Shake. Serve over ice.

B

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## Beefeater Lemoneater

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2 oz. Beefeater Gin  
Lemonade

Add Gin to a glass filled with ice. Fill with Lemonade.

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## Beefeater Red Coat

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1½ oz. Beefeater Gin  
5 oz. Cranberry Juice

Serve in a tall glass over ice.

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## Bellini Easy

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1 oz. Peach Schnapps  
3 oz. Champagne

Pour Schnapps in a champagne glass and add Champagne.

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## Bellini



1 Peach Half  
Champagne  
Simple Syrup

Muddle the Peach in a champagne glass with a little Simple Syrup. Fill the glass with Champagne.

*Invented at Harry's Bar in Venice, Italy, by Giuseppi Cipriani on the occasion of an exhibition of the work of Venetian painter Bellini.*

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## Bermuda Rose

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1 oz. Bombay Gin  
¼ oz. Apricot Flavored Brandy  
½ oz. Rose's Lime Juice  
dash Rose's Grenadine

Shake with ice and strain.

---

## Bermuda Rum Swizzle

---



1 oz. Gosling's Black Seal Rum  
1 oz. Gosling's Gold Bermuda Rum  
2 oz. Orange Juice  
2 oz. Pineapple Juice  
dash Grenadine  
dash Angostura Bitters

Churn vigorously with ice. Strain into a highball glass with ice. Garnish with an Orange Slice.



---

**Berrypicker**

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1½ oz. Hiram Walker  
Blackberry Brandy  
Juice of One Lime  
Club Soda

Pour Blackberry Brandy and  
Lime Juice in a tall glass over  
ice. Fill with Club Soda.

**B**

---

**Between the Sheets**

---



1 part Remy Martin Cognac  
1 part Cointreau  
1 part Bacardi Light Rum  
dash Lemon Juice

Shake with ice. Strain into a  
sugar-rimmed glass.

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**Bewitched**

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1 part B&B  
1 part Vodka  
1 part Cream

Stir over ice or shake with ice  
and pour.

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**Bitch on Wheels**

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¼ oz. Martini & Rossi Extra  
Dry Vermouth  
1 oz. Bombay Gin  
¼ oz. Pernod  
¼ oz. White Crème  
de Menthe

Shake ingredients with ice and  
strain into a chilled cocktail glass.

*Invented at Stars in San Francisco, California.*

---

**Black and Tan**

---



1½ oz. Irish Whiskey  
1 oz. Jamaican Dark Rum  
½ oz. Lime Juice  
½ oz. Orange Juice  
½ tsp. Superfine Sugar  
6-8 Ice Cubes  
4 oz. Chilled Ginger Ale

Combine Irish Whiskey, Rum,  
Lime and Orange Juice, Sugar,  
and 3 to 4 Ice Cubes in shaker  
and shake vigorously. Put the  
remaining ice in a glass. Strain  
the mixture into the glass and  
fill with Ginger Ale.

---

**Black Buck**

---



1¼ oz. Bacardi Black Rum  
Ginger Ale

Pour Rum in a tall glass with ice.  
Fill with Ginger Ale and garnish with  
Lemon.

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## Black Currant Martini

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1 oz. Godiva Liqueur  
 1 oz. Seagram's Gin  
 ¼ oz. Crème de Cassis  
 ½ oz. Lemon Juice  
 ½ oz. Lime Juice

Combine ingredients with ice, shake well, and strain into a cocktail glass. Garnish with a Cherry.

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## Black Devil

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1½ oz. Puerto Rican Light Rum  
 ½ oz. Dry Vermouth  
 1 Pitted Black Olive

Stir well with ice and strain.

*A hot drink.*

---

## Black Ice

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1 oz. Opal Nera Sambuca  
 1 oz. Vodka  
 ¼ oz. Crème de Menthe

Shake with ice and strain.

*You can also serve this one over ice in a highball glass.*

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## Black Magic

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½ oz. Vodka  
 ¾ oz. Coffee Liqueur  
 dash Lemon Juice

Mix the first two ingredients with cracked ice in a shaker. Add a dash of Lemon Juice.

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## Black Manhattan

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1½ oz. Bushmills Black Bush Irish Whiskey  
 ¼ oz. Sweet Vermouth

Fill mixing glass with ice. Add Irish Whiskey and Sweet Vermouth. Stir and strain into a chilled cocktail glass filled with ice. Garnish with a Cherry.

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## Black Maria

---



1 oz. Myers's Dark Rum  
 ¾ oz. Tia Maria  
 1 bar spoon Sugar  
 1 cup Cold Coffee  
 Lemon Peel

Stir with ice and strain into a cocktail glass.

*You can also serve this drink over ice in a highball glass.*

---

**Black Martini**

---



1½ oz. Absolut Kurant  
splash Chambord

Stir ingredients and serve  
straight up or over ice.

*Invented at the Continental Cafe in Philadelphia, Pennsylvania.*

---

**Black Orchid**

---



1 oz. Vodka  
½ oz. Blue Curacao  
1½ oz. Cranberry Juice

Build over ice in a 7 oz. rocks glass.

*A flower very rare and a drink very sweet.*

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**Black Russian**

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1½ oz. Vodka  
¾ oz. Coffee Liqueur

Add Vodka and then Coffee Liqueur  
to a glass filled with cubed ice. Stir  
briskly. Garnish with a Swizzle Stick.  
Add cream for a White Russian.

*You should use Russian Vodka.*

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**Black Tie Martini**

---



1½ oz. Skyy Vodka  
spritz Campari  
spritz Chivas  
2 Cocktail Onions  
1 Black Olive

Stir and serve straight up or  
over ice.

*Invented at the Continental Cafe in Philadelphia, Pennsylvania.*

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**Blackthorn #1**

---



1½ oz. Irish Whiskey  
1½ oz. Dry Vermouth  
3–4 dashes Pernod  
3–4 dashes Angostura Bitters

Shake or blend with ice. Pour  
into a chilled rocks glass. Sloe Gin  
can be used in place of Irish  
Whiskey.

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**Blackthorn #2**

---



1½ oz. Bushmills Irish Whiskey  
½ oz. Noilly Prat Dry Vermouth  
dash Anisette

Stir with ice. Serve in a cocktail  
glass.



## Why combine champagne and stout?

In 1861, mourning the death of Prince Albert, a steward at the Brookes's Club in London, England, decided that the champagne should also be in mourning, so he mixed it with Guinness to create Black Velvet. This drink became very popular and was the favorite of Prince Otto Von Bismarck of Germany (1815–98).

B

### Black Velvet (also known as a Bismarck or Champagne Velvet)



1 part Guinness Stout  
1 part Champagne

Layer the Champagne over the Guinness in a champagne flute.

### Blarney Cocktail



1½ oz. Irish Whiskey  
1 oz. Italian Vermouth  
splash Green Crème de Menthe

Shake well with ice. Strain into a cocktail glass. Serve with a Green Cherry.

### Blarney Stone Cocktail



2 oz. Irish Whiskey  
½ tsp. Pernod  
½ tsp. Triple Sec  
¼ tsp. Grenadine  
1 dash Angostura Bitters

Shake with ice and strain.  
Serve with a twist of Orange Peel and an Olive.

### Blighter Bob



1 oz. Puerto Rican Light Rum  
½ oz. Puerto Rican Dark Rum  
½ oz. Crème de Cassis  
1 oz. Orange Juice  
2 dashes Orange Bitters  
2 oz. Ginger Ale

Stir and serve straight up or with ice. Garnish with a Lemon Twist.

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**Blizzard**

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1¼ oz. Vodka  
Fresca

Add Vodka to a tall glass filled with ice. Fill with Fresca.

*Nice and cold.*

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**Blood Ohranj Martini**

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3 parts Stoli Ohranj Vodka  
1 part Campari  
splash Club Soda

Stir ingredients with ice.

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**Bloody Bull**

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1¼ oz. Vodka  
2½ oz. Tomato Juice  
1½ oz. Beef Bouillon  
1–2 tsp. Lemon Juice  
dash Worcestershire Sauce  
dash Tabasco Sauce  
dash Pepper

Combine with ice in a shaker.  
Strain into a coffee glass.

---

**Bloody Caesar**

---



1¼ oz. Vodka  
2½ oz. Clamato Juice  
dash Worcestershire Sauce  
dash Tabasco Sauce  
dash Salt and Pepper

Pour Vodka into a glass with ice and fill with Clamato Juice. Add a dash of Tabasco, Worcestershire, Pepper, and Salt. Garnish with a Celery Stalk or a Lime Wheel.

*A popular drink in Canada.*

---

**Bloody Mary** 

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1¼ oz. Vodka  
2½ oz. Tomato Juice  
dash Worcestershire Sauce  
dash Tabasco Sauce  
dash Salt and Pepper

Pour Vodka over ice in a glass. Fill with Tomato Juice. Add a dash or two of Worcestershire Sauce and Tabasco Sauce. Stir and garnish with a Celery Stalk. For those who enjoy their Bloody Marys extremely spicy, add more Tabasco or even Horseradish.

*The most famous of the “Hair of the Dog” morning-after cocktails.*

B

## Bloody Molly



1½ oz. Jameson Irish Whiskey  
3 oz. Tomato Juice (seasoned to taste) or prepared Bloody Mary Mix  
dash Lemon Juice

Combine in a tall glass over ice and stir. Garnish with a Celery Heart.

*Irish Whiskey and Tomato Juice? Hmmm.*

## The Bloomin' Apple



1¼ oz. Jameson Irish Whiskey  
2 oz. Apple Juice  
dash Cointreau

Combine in a mixing glass with ice and stir. Pour into a highball glass and garnish with a slice of Orange Peel.

## Blue Beast



2 oz. Magellan Gin  
1 oz. Hpnotiq  
splash Chambord

Mix Magellan and Hpnotiq in shaker. Shake until cold, pour into a martini glass. Add splash of Chambord. Garnish with a Maraschino Cherry.

## Blue Blazer



2 parts Irish Whiskey  
1 part Clear Honey  
½ part Lemon Juice  
1–3 parts Water

Pour all ingredients into a pan and heat very gently until the Honey has dissolved. Place a teaspoon into a short tumbler and pour drink carefully into the glass (the spoon keeps the glass from cracking). Serve with Cinnamon Sticks.

## Blue Blocker



1 oz. Stolichnina Vodka  
½ oz. Blue Curacao

Combine over ice and stir.

*You can also serve this drink in a shot glass (without ice).*



## C'mon baby, light my fire

Jerry Thomas (nicknamed *Professor*) created the Blue Blazer in 1849 at the El Dorado Saloon in San Francisco, California. Perfecting his technique, Thomas made this drink famous: He ignited the whiskey and tossed the flaming liquid between two silver tankards, thus mixing the ingredients while illuminating the bar with liquid fire.

B

### Blue Fin



2 oz. Citrus Vodka  
1 oz. Hpnotiq  
3 oz. White Cranberry Juice

Shake with ice and pour into a rocks glass. Garnish with Gummy Fish.

*If you don't have Gummy Fish on hand, goldfish crackers aren't an acceptable substitute.*

### The Blue Fin



2 oz. Citrus Vodka  
1 oz. Hpnotiq  
3 oz. White Cranberry Juice

Shake with ice and pour into an old-fashioned glass. Garnish with Gummy Fish.

### Blue Goose Martini



2 oz. Hpnotiq  
1 oz. Grey Goose Vodka  
splash Pineapple Juice

Shake well. Garnish with Pineapple Wedge.

### Blue Kamikazi



1 oz. Absolut Vodka  
¼ oz. Rose's Lime Juice  
¼ oz. Hiram Walker Blue Curacao

Shake with ice and strain into a shot glass.

### Blue Lagoon



1½ oz. Vodka  
½ oz. Blue Curacao  
3 oz. Lemonade

Combine ingredients over ice in a highball glass. Garnish with a Cherry.

*Created around 1960 at Harry's Bar in Paris, France, by Harry's son, Andy MacElhone.*

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## Blue Shark

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¾ oz. Tequila  
¾ oz. Vodka  
1–2 dashes Blue Curacao

Combine with ice and shake well. Strain over ice.

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## Blue Skyy Martini

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2 oz. Skyy Vodka  
¼ oz. Blue Curacao

Stir gently with ice and strain.

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*Invented at the Continental Cafe in Philadelphia, Pennsylvania.*

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## Blue Whale

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¼ oz. Blue Curacao  
1 oz. Puerto Rican Rum  
¼ oz. Pineapple Juice

Shake with ice and strain into a shot glass.

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*A big drink in a small glass.*

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## Blues Martini

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½ oz. Ketel One Vodka  
½ oz. Bombay Sapphire Gin  
few drops Blue Curacao

Stir gently with ice. Serve straight up or over ice.

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## Bobby Burns

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1 oz. Scotch  
¼ oz. Rosso Vermouth  
3 dashes Benedictine

Build in a cocktail glass over ice. Stir and serve.

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*A great Scotsman.*

---

## Bocci Ball

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½ oz. Di Saronno Amaretto  
½ oz. Stolichnaya Vodka  
½ oz. Orange Juice

Shake with ice. Serve straight up in a shot glass.

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*You can also serve this one over ice in a rocks glass.*



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## Boilermaker

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1½ oz. Irish Whiskey  
10 oz. Beer

Serve Whiskey in a shot glass with a glass of Beer on the side as a chaser.

B

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## Bolero

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1½ oz. Rhum Barbancort  
½ oz. Calvados  
2 tsp. Sweet Vermouth  
dash Bitters

Stir. Serve straight up or with ice.

*You can also serve this drink as a shot.*

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## Bonbini

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1 oz. Bacardi Light or Dark Rum  
¼ oz. Orange Curacao  
dash Bitters

Stir and serve with ice.

---

## Bongo Drum

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1 oz. Bacardi Light Rum  
¼ oz. Blackberry Flavored Brandy  
Pineapple Juice

Pour Rum into a tall glass filled with ice. Fill with Pineapple Juice. Float the Brandy on top.

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## Boogie-Woogie

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3 oz. Grey Goose Vodka L'Orange  
5 oz. Grapefruit Juice  
1 oz. Lemon Juice  
dash Bitters

Mix with ice and garnish with a Twist of Lime.

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## Bootlegger Martini

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2 oz. Bombay Gin  
¼ oz. Southern Comfort

Stir gently with ice; serve straight up or over ice. Garnish with a Lemon Twist.

*Created at the Martini Bar at the Chianti Restaurant in Houston, Texas.*

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## Boston Breeze

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1 oz. Coco Lopez Cream of Coconut  
1¼ oz. Rum  
3 oz. Cranberry Juice  
1 cup Ice

Blend and serve in a margarita glass.

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## Bourbon Sling

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2 oz. Bourbon  
1 tsp. Superfine Sugar  
2 tsp. Water  
1 oz. Lemon Juice

In a shaker half-filled with ice cubes, combine the Sugar, Water, Lemon Juice, and Bourbon. Shake well. Strain into a glass. Top with a Lemon Twist.

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## Bourbon Street

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1½ oz. Bourbon  
½ oz. Di Saronno Amaretto

Shake with ice and strain into a shot glass.

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## Bow Street Special

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1½ oz. Irish Whiskey  
¾ oz. Triple Sec  
1 oz. Lemon Juice

Mix with cracked ice in a shaker or blender. Shake or blend and strain into a chilled cocktail glass.

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## Brain

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1 oz. Baileys Irish Cream  
1 oz. Peach or Strawberry Schnapps

Serve straight up in a shot glass.

*This will keep you thinking.*

---

## Brain Hemorrhage

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3 parts Irish Cream  
1 part Peach Schnapps  
dash Grenadine

Combine in a shot glass.

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**Brainstorm**

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1½ oz. Irish Whiskey  
¼ oz. Dry Vermouth  
dash Benedictine

Stir all ingredients and strain into a cocktail glass. Decorate with a twist of Orange Peel.

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**Brandy Alexander**

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1½ oz. Brandy or Cognac  
½ oz. Dark Crème de Cacao  
1 oz. Sweet Cream or Ice Cream

Shake with ice. Strain.

*A sweet and tasty classic.*

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**Brass Knuckle**

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1 oz. Bourbon  
½ oz. Triple Sec  
2 oz. Sweetened Lemon Mix

Shake with ice and serve in a highball glass with ice.

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**Brave Bull**

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1½ oz. Tequila  
½ oz. Coffee Liqueur

Stir and serve over ice.

*You can also serve this one as a shot.*

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**Bronx**

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1½ oz. Gin  
½ oz. Dry Vermouth  
½ oz. Sweet Vermouth  
½ oz. Fresh Orange Juice

Shake with ice and strain.

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**Brown Derby**

---



1¼ oz. Puerto Rican Dark Rum  
½ oz. Lime Juice  
½ oz. Maple Syrup

Shake with ice. Serve straight up or over ice.

## Bubble Gum #1



½ oz. Melon Liqueur  
 ½ oz. Vodka  
 ½ oz. Crème de Banana  
 ½ oz. Orange Juice  
 dash Rose's Grenadine

Serve in a shot glass.

## Bubble Gum #2



1 oz. Finlandia Cranberry Vodka  
 ¼ oz. Peach Schnapps  
 ¼ oz. Crème de Banana  
 1 oz. Orange Juice

Shake. Serve with ice.

## Buck-a-Roo



1¼ oz. Bacardi Light or Dark Rum  
 Root Beer

Pour Rum into a collins glass filled with ice. Fill with Root Beer.

## Bucking Irish



1¼ oz. Irish Whiskey  
 5 oz. Ginger Ale

Combine in an ice-filled collins glass. Garnish with a Lemon Twist.

## Buff Martini



5 parts Finlandia Vodka  
 1 part Baileys Irish Cream  
 1 part Kahlua

Stir gently with ice and strain. Add a sprinkle of freshly Ground Coffee or Cinnamon.

## Bullshot



1½ oz. Vodka  
 1 tsp. Lemon Juice  
 dash Worcestershire  
 dash Tabasco  
 4 oz. Chilled Beef Bouillon  
 dash Salt and Pepper

Shake and serve in a glass. Garnish with a Lemon Wedge.

*One of the "Hair of the Dog" hangover cures, along with the Bloody Mary.*

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**Bungi Jumper**

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1¼ oz. Irish Mist  
4 oz. Orange Juice  
½ oz. Cream  
splash Amaretto

Mix all but the Amaretto in a highball glass. Float the Amaretto on top. Serve straight up or over ice.

*Stretch this one for awhile.*

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**Bunratty Peg**

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1½ oz. Irish Whiskey  
¾ oz. Irish Mist  
¼ oz. Amaretto or Drambuie

Stir with ice and strain into a chilled cocktail glass.

*You can also serve this drink with ice in a rocks glass.*

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**Bushmills Fuzzy Valencia**

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1½ oz. Bushmills Irish Whiskey  
¾ oz. Amaretto  
5 oz. Orange Juice

Serve in a tall glass over ice.

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**Bushmills Hot Irish Tea**

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1½ oz. Bushmills Irish Whiskey  
4 oz. Hot Tea

In a mug stir the ingredients well. Add a Cinnamon Stick.

*Definitely not for the morning.*

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**Bushmills O'thentic Irish Kiss**

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1½ oz. Bushmills Irish Whiskey  
1 oz. Peach Schnapps  
2 oz. Orange Juice  
5 oz. Ginger Ale

Combine over ice in a highball glass and garnish with a Lime Wedge.

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**Bushmills Summer Sour**

---



1½ oz. Bushmills Irish Whiskey  
2 oz. Orange Juice  
2 oz. Sweet & Sour Mix

Shake. Serve over ice in a collins glass.

B

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## Bushmills Surprise

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1 oz. Bushmills Irish Whiskey  
 ½ oz. Triple Sec  
 2 oz. Lemon Juice

Shake well with ice and strain into a cocktail glass.

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## Bushmills Tea

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1½ oz. Bushmills Irish Whiskey  
 6 oz. Iced Tea

Combine in a tall glass over ice. Garnish with a Lemon Twist.

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## Bushmills Triple Treat

---



1½ oz. Bushmills Irish Whiskey  
 ¾ oz. Amaretto  
 5 oz. Orange Juice

Combine in a tall glass over ice.

---

## Bushranger

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1 oz. Dubonnet  
 1 oz. Puerto Rican White Rum  
 2 dashes Angostura Bitters

Stir and serve over ice.

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## Bushwacker

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2 oz. Coco Lopez Cream of Coconut  
 2 oz. Half & Half  
 1 oz. Kahlua  
 ½ oz. Dark Crème de Cacao  
 ½ oz. Rum  
 1 cup Ice

Blend and serve in a margarita glass.

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## Butterscotch Bomber

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½ oz. Vodka  
 ½ oz. Baileys Irish Cream  
 ½ oz. Butterscotch Schnapps

Shake with ice and serve in a shot glass.

*You can also serve this one over ice in a highball glass.*

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**Buttery Finger**

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¼ oz. Irish Cream  
 ¼ oz. Vodka  
 ¼ oz. Butterscotch Schnapps  
 ¼ oz. Coffee-Flavored Liqueur

Combine in a shot glass.

*You can also serve this drink over ice in a highball glass.*

---

**Buttery Nipple**

---



½ oz. Irish Cream  
 ½ oz. Vodka  
 ½ oz. Butterscotch Schnapps

Combine in a shot glass.

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**Cabopolitan**

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1 oz. Cabo Wabo Blanco Tequila  
 3 oz. Cranberry Juice  
 splash Lime Juice

Combine Tequila, Cranberry Juice, and a splash of fresh Lime Juice. Shake and serve in a chilled martini glass.

*A Mexican take on the classic Cosmopolitan.*

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**Cafe Cooler**

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½ oz. Romana Sambuca  
 5 oz. Coffee  
 ½ oz. Half & Half  
 dash Brown Sugar

Pour Coffee over ice. Add Sambuca and Half & Half. Add Brown Sugar to taste.

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**Caffé Europa**

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1 part Galliano  
 1 part Cointreau  
 3 parts Coffee

Add freshly brewed coffee and top with whipped cream.

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**Caipírrissima**

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1½ oz. Oronoco Rum  
 5 freshly cut Lime Wedges  
 splash freshly squeezed Lime Juice  
 1 Tbsp. Refined Sugar

Muddle 4 Lime Wedges in a shaker. Add Rum, Lime Juice, and 1 table-spoon of Refined Sugar, and shake vigorously with ice. Strain contents into a chilled martini glass and garnish with Lime Wedge.

*If you like Mojitos, give this one a try.*

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## Cajun Martini

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2 oz. Absolut Peppar Vodka  
¼ oz. Dry Vermouth

Serve chilled and straight up.  
Garnish with a Habenero-Stuffed Olive.

*Created at the Continental Cafe in Philadelphia, Pennsylvania.*

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## Cameron's Kick

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¾ oz. Irish Whiskey  
¾ oz. Scotch Whisky  
Juice of ¼ Lemon  
2 dashes Angostura Bitters

Shake well with cracked ice  
and strain into a cocktail glass.

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## Camino Real

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1½ oz. Gran Centenario Plata or  
Reposado Tequila  
½ oz. Banana Liqueur  
1 oz. Orange Juice  
dash Lime Juice  
dash Coconut Milk

Shake or blend. Garnish with a  
Lime Slice.

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## Campari & Soda

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2 oz. Campari  
Club Soda

Top Campari with Club Soda in  
a collins glass. Add a Lemon Twist.

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## Can-Can

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1 jigger Tequila  
½ jigger French Vermouth  
2 jiggers Grapefruit Juice  
1 tsp. Sugar  
Orange Twist

Shake together over ice and  
serve with a twist.

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## Candy Apple

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1 part Apple Schnapps  
1 part Cinnamon Schnapps  
1 part Apple Juice

Shake with ice and strain into  
a shot glass.



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**Candy Ass**

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1 oz. Chambord  
1 oz. Mozart

Shake with ice and strain into a shot glass.

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**Cannonball**

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1½ oz. Captain Morgan  
Spiced Rum  
3 oz. Pineapple Juice  
¼ oz. White Crème de Menthe

Pour the Rum and Pineapple Juice over ice. Float the Crème de Menthe on top.

*Big noise in a rocks glass.*

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**Canton Sunrise**

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1½ oz. Canton Delicate Ginger  
Liqueur  
1½ oz. Orange Juice  
splash Grenadine

Combine over ice.

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**Cape Codder #1**

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1¼ oz. Vodka  
3 oz. Cranberry Juice  
dash Lime Juice

Combine in a chilled cocktail glass over ice.

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**Cape Codder #2**

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1½ oz. Vodka  
4 oz. Cranberry Juice  
Club Soda

Combine Vodka and Cranberry Juice over ice in a tall glass. Fill with Club Soda. Garnish with an Orange Slice.

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**Captain & Cola**

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1½ oz. Captain Morgan  
Spiced Rum  
3 oz. Cola

Stir in a tall glass with ice.

---

**Captain & OJ**

---



1½ oz. Captain Morgan  
Spiced Rum  
5 oz. Orange Juice

Combine in a tall glass with ice.

## Captain's Cruiser



1¼ oz. Captain Morgan's  
Parrot Bay Rum  
3 oz. Tropicana Orange Juice  
2 oz. Pineapple Juice

Mix in a shaker. Pour over ice in a tall glass.

C

## Captain Morgan Sour



1¼ oz. Captain Morgan  
Spiced Rum  
1 oz. Lemon Juice  
1 tsp. Sugar

Shake and serve over ice or straight up.

## Captain's Berry Daiquiri



1¼ oz. Captain Morgan  
Spiced Rum  
½ cup Strawberries or  
Raspberries  
1 tsp. Lime Juice  
½ tsp. Sugar  
½ cup Crushed Ice

Blend. Garnish with Berries.

## Captain's Colada



1¼ oz. Captain Morgan  
Spiced Rum  
1 oz. Cream of Coconut  
3 oz. Pineapple Juice  
(unsweetened)  
½ cup Crushed Ice

Blend. Garnish with a  
Pineapple Spear.

## Captain's Cream Soda



¼ oz. Captain Morgan  
Spiced Rum  
5 oz. Lemon-Lime Soda

Combine in a collins glass with ice. Garnish with a Lemon or Lime Twist.

## Captain's Daiquiri



1¼ oz. Captain Morgan  
Spiced Rum  
2 tsp. Lime Juice  
½ tsp. Sugar

Shake or blend with ice.  
Garnish with a Lime Wedge.

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**Captain's Morgarita**

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1 oz. Captain Morgan  
Spiced Rum  
½ oz. Triple Sec  
16 oz. Frozen Limeade  
1 cup Ice Cubes

Blend until smooth.

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**Captain's Seabreeze**

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1¼ oz. Captain Morgan  
Spiced Rum  
5 oz. Cranberry Juice

Serve over ice in a tall glass.

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**Captain's Spiced Ginger Ale**

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1¼ oz. Captain Morgan  
Spiced Rum  
5 oz. Seagram's Ginger Ale

Serve over ice in a tall glass.

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**Captain's Tropical Spiced Tea**

---



1¼ oz. Captain Morgan  
Spiced Rum  
5 oz. Iced Tea  
½ tsp. Lemon Juice

Serve over ice in a tall glass.  
Garnish with a Lemon Wedge.

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**Caramel Apple**

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½ oz. 99 Apples  
1 oz. Butterscotch Schnapps

Shake with ice and strain to serve  
as a shooter.

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**Caribbean Cruise Shooter**

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1 part Baileys Irish Cream  
1 part Kahlua Coffee Liqueur  
1 part Coco Riba

Shake with ice and strain into  
a shot glass.

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**Caribbean Grasshopper**

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1½ oz. Coco Lopez Cream of  
Coconut  
1 oz. White Crème de Cacao  
½ oz. Green Crème de Menthe

Combine ingredients. Serve  
straight up or over ice.

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## Caribbean Joy

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1¼ oz. Castillo Silver Rum  
1 oz. Pineapple Juice  
¾ oz. Lemon Juice

Shake and serve over ice.

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## Carolaretto

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1 part Carolans Irish Cream  
1 part Amaretto

Shake or stir over ice.

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## Carrot Cake

---



¾ oz. Goldschlager  
¾ oz. Baileys Irish Cream  
¾ oz. Coffee Liqueur

Shake with ice. Pour over rocks or serve straight up.

---

## Cassis Cocktail

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1 oz. Bourbon  
½ oz. Dry Vermouth  
1 tsp. Crème de Cassis

Shake with cracked ice. Strain into a chilled cocktail glass.

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## The Catalina Margarita

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1¼ oz. Jose Cuervo Gold Tequila  
1 oz. Peach Schnapps  
1 oz. Blue Curacao  
4 oz. Sweet & Sour Mix

Blend with crushed ice.

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## Cavalier

---



1½ oz. Sauza Tequila  
½ oz. Galliano  
1½ oz. Orange Juice  
½ oz. Cream

Blend with crushed ice and strain into a cocktail glass.

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## CC & Soda

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1¾ oz. Canadian Club Whisky  
3 oz. Club Soda

Serve in a collins glass with ice.

---

*A Canadian favorite.*

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## Celtic Bull

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1½ oz. Irish Whiskey  
 2 oz. Beef Consommé or Bouillon  
 2 oz. Tomato Juice  
 1–2 dashes Worcestershire Sauce  
 dash Tabasco Sauce  
 dash Freshly Ground Pepper

Mix all ingredients with cracked ice in a shaker or blender. Pour into a chilled highball glass.

*A variation of the Bloody Bull, which is derived from the Bloody Mary.*

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## Cement Mixer

---



¾ shot Irish Cream  
 ¼ shot Lime Juice

Pour ingredients directly into the glass. Let the drink stand for 5 seconds and it will coagulate.

*This drink will stick to your ribs.*

---

## Chambord Iceberg

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½ oz. Chambord  
 ½ oz. Vodka

Combine in a champagne glass packed to the top with ice.

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## Chambord Kamikazi

---



1 oz. Vodka  
 ½ oz. Chambord  
 ¼ oz. Triple Sec  
 ¼ oz. Lime Juice

Shake with ice and strain into a shot glass.

*Tastes sort of like a Purple Hooter.*

---

## Champagne Cocktail

---



3 oz. Champagne, chilled  
 1 cube Sugar  
 dash Angostura Bitters

Stir ingredients slowly. Garnish with a Lemon Twist.

*How can you do this to champagne?*

---

## Champerelle

---



1 part Orange Curacao  
 1 part Anisette  
 1 part Green Chartreuse  
 1 part Cognac

Layer this drink in the order listed. Start with Orange Curacao on the bottom and finish with Cognac on top.

---

## Champs Élysés

---



1 part Grenadine  
1 part Brown Crème de Cacao  
1 part Orange Curacao  
1 part Green Crème de Menthe  
1 part Cognac

Layer this drink in the order listed. Start with Grenadine on the bottom and finish with Cognac on top.

---

## Chamu

---



½ oz. Chambord  
1 oz. Malibu  
½ oz. Vodka  
3 oz. Pineapple Juice

Combine ingredients in a tall glass with ice. Fill with Pineapple Juice.

---

## Cherried Cream Rum

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1½ oz. Rhum Barbancort  
½ oz. Cherry Brandy  
½ oz. Light Cream

Shake with ice and strain.

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## Cherry Blossom

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1 oz. Cherry Marnier  
1 tsp. Superfine Sugar  
1½ oz. Brandy  
3–4 dashes Grenadine  
3–4 dashes Triple Sec or Curacao  
½ oz. Lemon Juice  
3–4 Ice Cubes

Moisten the rim of cocktail glass with drop of Cherry Marnier and Sugar Frost. Combine all ingredients in a shaker and shake vigorously. Strain drink into the prepared cocktail glass.

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## Cherry Bomb

---



½ oz. Cherry Brandy  
1 oz. Rum  
½ oz. Sour Mix

Shake with ice and strain into a shot glass.

---

**Chi-Chi**

---



1 oz. Coco Lopez  
 Cream of Coconut  
 2 oz. Pineapple Juice  
 1½ oz. Vodka  
 1 cup Ice

Blend until smooth.

*Move over rum, vodka is in this one.*

---

**Chicago Style**

---



¾ oz. Bacardi Light Rum  
 ¼ oz. Hiram Walker Triple Sec  
 ¼ oz. Hiram Walker Anisette  
 ¼ oz. Lemon or Lime Juice

Blend with ice.

*The windy one.*

---

**The Chimayo Cocktail**

---



1¼ oz. Herradura Silver Tequila  
 ¼ oz. Crème de Cassis  
 1 oz. Fresh Apple Cider or  
 Apple Juice  
 ¼ oz. Lemon Juice

Fill a glass with ice. Pour the ingredients over ice and stir. Garnish with an Apple Wedge.

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**China Beach**

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¾ oz. Canton Delicate Ginger  
 Liqueur  
 1 oz. Cranberry Juice  
 splash Vodka

Shake with ice and serve over ice.

---

**Chinese Torture**

---



1 part Canton Delicate Ginger  
 Liqueur  
 1 part Bacardi 151 Rum

Shake with ice and strain into a shot glass.

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## Chip Shot

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¾ oz. Devonshire Irish Cream  
¾ oz. Tuaca  
1½ oz. Coffee

Combine in a glass and stir.

*Perfect after golf or cookies.*

---

## Chocolate Covered Cherry

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2 oz. Chocoviac  
1/2 oz. Cherry Soda

Garnish with a Maraschino Cherry. Serve as a shot or on the rocks.

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## Chocolate Martini Cocktail

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2 oz. Bacardi O  
1 oz. Creme de Cacao  
splash Disaronno Originale  
Amaretto  
Cocoa Powder to rim glass  
Chocolate Kiss

Rim a martini glass with Cocoa Powder. In a shaker with ice, combine the Bacardi O and Creme de Cacao. Strain into the martini glass. Drop in the Chocolate Kiss.

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## Chocolate Martini #1

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1 oz. Absolut Vodka  
½ oz. Godiva Chocolate Liqueur

Shake over ice; strain into a chilled cocktail glass with a Lemon Twist garnish.

---

*For your sweet tooth.*

---

## Chocolate Martini #2

---



1½ oz. Absolut Kurant Vodka  
dash White Crème de Cacao

Pour Kurant and Crème de Cacao over ice. Shake or stir well. Strain and serve in a chocolate-rimmed cocktail glass straight up or over ice. Garnish with an Orange Peel.

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*To rim the glass, first rub a piece of orange around the top of the glass and then gently place the glass upside down in a plate of unsweetened chocolate powder.*



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**Ciclón Heat Storm**

---



1½ oz. Ciclón  
3 shakes Tabasco

Add the Tabasco to the Ciclón in a shot glass.

*For fire-breathers only.*

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**Cilver Citron**

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1¼ oz. Absolut Citron  
2 oz. Chilled Champagne

Combine in a champagne glass.

---

**Citron Cooler**

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1¼ oz. Absolut Citron  
½ oz. Fresh Lime Juice  
Tonic

Pour Citron and Lime Juice over ice in a tall glass. Fill with Tonic. Garnish with a Lime Wedge.

---

**Citron Kamikazi**

---



¾ oz. Absolut Citron Vodka  
¾ oz. Triple Sec  
Lime Juice

Pour Citron, Triple Sec, and Lime Juice over ice in a glass. Shake well and strain into a glass. Serve straight up or over ice. Garnish with a Lime Wedge.

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**Citron Martini**

---



1¼ oz. Absolut Citron Vodka  
dash Extra Dry Vermouth

Pour Citron and Vermouth over ice. Shake or stir well. Strain and serve in a cocktail glass straight up or over ice. Garnish with a Twist or an Olive.

*A real twist to the classic martini.*

---

**Citroska**

---



1½ parts Stoli Citros Vodka  
½ part Simple Syrup  
Lemon-Lime Soda

Add Simple Syrup to highball glass. Fill with ice, add Vodka, and fill with Soda. Garnish with a Mint Sprig.

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## Clam Voyage

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1 oz. Bacardi Light or Dark Rum  
¼ oz. Apple Flavored Brandy  
1 oz. Orange Juice  
dash Orange Bitters

Blend with ice and serve in a margarita glass.

C

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## Claridge

---



½ oz. Cork Dry Gin  
½ oz. Dry Vermouth  
½ oz. Cointreau  
½ oz. Apricot Brandy

Mix with ice. Serve over ice or straight up.

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## Coco Loco (Crazy Coconut)

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1½ oz. Herradura Tequila  
3 oz. Pineapple Juice  
2 oz. Coco Lopez  
Cream of Coconut

Blend. Garnish with a Pineapple Spear.

---

## Coco Margarita

---



1¼ oz. Jose Cuervo  
1800 Tequila  
1 oz. Sweet & Sour Mix  
1½ oz. Pineapple Juice  
½ oz. Fresh Lime Juice  
½ oz. Coco Lopez Cream  
of Coconut

Shake or blend ingredients.  
Garnish with fresh Pineapple.

---

## Cocolou

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1 part Carolans Irish Cream  
1 part Crème de Cacao

Stir well over ice.

*And this has not a drop of coconut.*

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## Cocomistico

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½ oz. Jose Cuervo Mistico  
½ oz. Baileys Irish Cream  
½ oz. Godiva Liqueur  
1 oz. Half & Half

Shake ingredients and strain into a rocks glass.

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## Cocomotion

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4 oz. Coco Lopez  
Cream of Coconut  
2 oz. Lime Juice  
1½ oz. Puerto Rican Dark Rum  
1½ cups Ice

Blend and serve in a margarita glass.

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## Coconut Almond Margarita

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1¼ oz. Jose Cuervo  
1800 Tequila  
2½ oz. Sweet & Sour Mix  
½ oz. Cream of Coconut  
¼ oz. Amaretto Liqueur  
½ oz. Fresh Lime Juice

Shake and serve over ice.  
Garnish with a wedge of Lime.

*You can also blend the ingredients with ice.*

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## Coconut Bellini

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2 oz. Coco Lopez  
Cream of Coconut  
3 oz. Champagne  
2 oz. Peach Puree  
½ oz. Peach Schnapps  
1 cup Ice

Blend until smooth.

*This famous Bellini made with Coco Lopez.*

---

## Coffee Cream Cooler

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1¼ oz. Bacardi Light or Dark Rum  
Cold Coffee  
Cream

Pour Rum into a tall glass half filled with ice. Fill with cold Coffee and Cream to desired proportions.

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## Cointreau Santa Fe Margarita

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1½ oz. Jose Cuervo Gold Tequila  
¾ oz. Cointreau  
2 oz. Sweet & Sour Mix  
2 oz. Cranberry Juice

Blend ingredients and serve in a margarita glass.

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## Cointreau Strawberry Margarita

---



1½ oz. Jose Cuervo Gold Tequila  
¾ oz. Cointreau  
2 oz. Sweet & Sour Mix  
3 oz. Frozen Strawberries

Blend ingredients and serve in a margarita glass.

C

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## Cold Irish

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1½ oz. Irish Whiskey  
½ oz. Irish Mist  
2–3 drops Crème de Cacao  
Whipped Cream  
Coffee Soda

Pour the Irish Whiskey and the Irish Mist over ice. Fill with Coffee Soda and stir. Touch up the Whipped Cream with the Crème de Cacao and use it to top the drink.

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## Colorado Bulldog

---



1½ oz. Coffee Liqueur  
4 oz. Cream  
splash Cola

Pour first two ingredients over ice. Add a splash of Cola. Stir briefly.

*There is another name for this drink. You've heard it but won't see it in print.*

---

## Colosseum Cooler

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1 oz. Romana Sambuca  
3 oz. Cranberry Juice  
Club Soda

Combine Sambuca and Cranberry Juice in a tall glass. Fill with Soda and garnish with a Lime Wedge.

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## Columbus Cocktail

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1½ oz. Puerto Rican Golden Rum  
¾ oz. Apricot Brandy  
Juice of ½ Lime

Mix or blend with crushed ice.

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## Commando Fix

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2 oz. Irish Whiskey  
¼ oz. Cointreau  
½ oz. Lime Juice  
1–2 dashes Raspberry Liqueur

Fill a glass with ice. Add Irish Whiskey, Cointreau, and Lime Juice. Stir slowly. Dot the surface of the drink with Raspberry Liqueur.

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**Commodore**

---



1 part Bourbon  
 1 part Crème de Cacao  
 1 part Sweetened Lemon Juice  
 1 dash Grenadine

Shake with ice and serve over ice.

---

**Conchita**

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1¼ oz. Tequila  
 ½ oz. Lemon Juice  
 6 oz. Grapefruit Juice

Combine first two ingredients in a chilled highball glass. Fill with Grapefruit Juice and stir.

---

**Continental**

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1 oz. Bacardi Light Rum  
 ¼ oz. Green Crème de Menthe  
 ¾ oz. Rose's Lime Juice  
 ¼ tsp. Sugar (optional)

Blend with ice.

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**Cool Citron**

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1 oz. Absolut Citron Vodka  
 ½ oz. White Crème de Menthe

Shake and serve over ice.

---

**Cool Mist**

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2 oz. Irish Mist  
 Tonic Water

Combine in a tall glass with crushed ice. Add a Shamrock for a garnish.

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**Copper Illusion Martini**

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1 oz. Gin  
 ½ oz. Grand Marnier  
 ½ oz. Campari

Stir ingredients and garnish with an Orange Slice.

*Invented at the Gallery Lounge at the Sheraton in Seattle, Washington.*

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**Copperhead**

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1¼ oz. Vodka  
 Ginger Ale

Combine in a tall glass filled with ice. Add a squeeze of Lime and garnish with a Lime Wedge.

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## Cork Comfort

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1½ oz. Irish Whiskey  
¾ oz. Sweet Vermouth  
3–4 dashes Angostura Bitters  
3–4 dashes Southern Comfort

Shake with ice or blend. Pour into a chilled rocks glass.

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## Corkscrew

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¾ oz. Bacardi Light Rum  
¼ oz. Asbach Uralt  
¼ oz. Port Wine  
½ oz. Lemon or Rose's Lime Juice

Stir. Serve over ice.

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## Cosmo Kazi

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4 parts Vodka  
1 part Triple Sec  
dash Lime Juice  
splash Cranberry Juice

Combine ingredients and pour over ice.

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*A red, non-shot variation of the Kamikazi.*

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## Cosmopolitan Martini

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1 part Cointreau  
2 parts Vodka  
Juice of ½ Lime  
splash Cranberry

Shake with ice and strain.

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*There are many variations of the martini. This one works.*

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## Cossack Charge

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1½ oz. Vodka  
½ oz. Cognac  
½ oz. Cherry Brandy

Mix all ingredients with cracked ice in a shaker or blender and pour into a chilled cocktail glass.

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## Cowboy

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2 oz. Jim Beam Bourbon  
4 oz. Milk

In an ice-filled shaker, shake the Bourbon with Milk. Strain into a Collins glass.

---

*A great way to add calcium to your diet.*

---

## Cow Puncher

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1 oz. Bacardi Light or Dark Rum  
1 oz. White Crème de Cacao  
Milk

Pour Rum and Crème de Cacao into a tall glass half filled with ice. Fill with Milk.

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## Cowcatcher

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1 part O'Mara's Irish Country  
Cream  
1 part Sambuca Sarti

Mix together. Pour over ice and serve.

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## Cream Whiskey

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1 part Carolans Irish Cream  
2 parts Rye Whiskey

Stir well over ice.

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## Creamy Orange-Vanilla Smoothie

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½ oz. Absolut Vanilia  
1 oz. Absolut Mandrin  
1½ Medium Scoop  
Vanilla Ice Cream

Blend ingredients. Pour over ice. Garnish with Orange Peel.

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## Cranberry Cocktail

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2 oz. Finlandia Cranberry Vodka

Serve alone over ice or with splash of Club Soda.

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## Cran Razz

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2 oz. Two Fingers Tequila  
2 oz. Cranberry Juice  
1 oz. Raspberry Liqueur

In a shaker, mix all ingredients. Serve over ice.

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## Cran-Rum Twister

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2 oz. Puerto Rican Light Rum  
3 oz. Cranberry Juice  
Lemon-Lime Soda

Combine the first two ingredients in a tall glass with ice. Fill with Lemon-Lime Soda and garnish with a Lemon Slice.

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## Cranberry Martini

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1 part Godiva Liqueur  
1 part Absolut Vodka  
1 part Cranberry Juice

Combine with ice and shake well. Garnish with a Lime Twist.

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## Cranberry Sauce Martini

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1 oz. Stoli Ohranj Vodka  
¼ oz. Cranberry Juice

Shake with ice and strain or serve over ice. Garnish with Cranberries that have been soaked in Simple Syrup.

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## Cranpeppar

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1¼ oz. Absolut Peppar Vodka  
Cranberry Juice

Pour Peppar over ice in a tall glass. Fill with Cranberry Juice.

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## Crantini

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2 oz. Bacardi Limón Vodka  
touch Martini & Rossi Extra  
Dry Vermouth  
splash Cranberry Juice

Shake and serve straight up. Garnish with Cranberries and a Lemon Twist.

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*Invented at Mr. Babbington's in New York, New York.*

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## Creamed Sherry

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2 parts Carolans Irish Cream  
1 part Duff Gordon Cream Sherry

Stir well over ice.

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## Creamy Orange Treat #1

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1½ oz. Stoli Ohranj Vodka  
½ oz. Irish Cream

Combine over ice.

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## Creamy Orange Treat #2

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1 oz. Liquore Galliano  
1 oz. Half & Half or  
Heavy Cream  
Orange Juice

Combine over ice.



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## Creature from the Black Lagoon

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1 oz. Jagermeister  
1 oz. Romana Black

Shake with ice and strain into a shot glass.

*Back to the water.*

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## Creole

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1¾ oz. Puerto Rican White Rum  
2 splashes Lemon Juice  
3½ oz. Beef Bouillon  
dash Pepper  
dash Salt  
dash Tabasco Sauce  
dash Worcestershire Sauce

Combine over ice.

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## Crest of the Wave

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1¼ oz. Bombay Gin  
1½ oz. Grapefruit Juice  
1½ oz. Cranberry Juice

Combine in a tall glass over ice.

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## Cricket

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¾ oz. Bacardi Light Rum  
¼ oz. White Crème de Cacao  
¼ oz. Green Crème de Menthe  
1 oz. Cream

Blend ingredients with ice.

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## Cripple Creek

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½ oz. Herradura Tequila  
½ oz. Benchmark Bourbon  
1 oz. Orange Juice  
½ oz. Galliano

Shake the first three ingredients and strain into a glass. Float the Galliano on top.

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## Crocodile Bite

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1¼ oz. Jameson Irish Whiskey  
2 oz. Orange Juice  
1 oz. Grand Marnier  
1 bottle 7-Up

Combine in a tall glass with ice. Garnish with a slice of Orange or Lemon and serve with straws.

*Are there crocodiles in Ireland?*

---

## Cuba Libre

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1¾ oz. Bacardi Rum  
 Cola  
 Juice of ¼ Lime

Add Rum to a glass filled with ice.  
 Fill with Cola. Add Lime Juice and  
 stir.

*A Rum and cola with a lime.*

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C

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## Cuervo Alexander

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1 oz. Jose Cuervo Gold Tequila  
 1 oz. Coffee-Flavored Liqueur  
 1 oz. Wild Cherry Brandy  
 2 scoops Vanilla Ice Cream

Blend until smooth.

*A little kick to the Brandy Alexander.*

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## Cuervo Side-Out

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1½ oz. Jose Cuervo Gold Tequila  
 1 oz. Triple Sec  
 2 oz. Cranberry Juice  
 1½ oz. Lime Juice

Blend.

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## Cuervo Sunrise

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1½ oz. Jose Cuervo Gold Tequila  
 3 oz. Cranberry Juice  
 ½ oz. Lime Juice  
 ½ oz. Grenadine

Shake and serve over ice.  
 Garnish with a Lime.




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## Cuba Libre Lore

This drink is a political statement as well as a cocktail. It translates to *Free Cuba*, a status that the country enjoyed in 1898 at the end of the Spanish-American War. Cuban-American relations were friendly around the turn of the century, when a U.S. Army lieutenant in Havana mixed some light native rum with a new-fangled American soft drink called Coca-Cola and braced the libation with a lime.

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**Cuervo Traditional Aztec Ruin**

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½ oz. Jose Cuervo  
Traditional Tequila  
½ oz. Rose's Lime Juice

Shake with ice and strain  
into a shot glass.

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**Cuervo Traditional Aztec Sky**

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¾ oz. Jose Cuervo  
Traditional Tequila  
¾ oz. Blue Curacao

Shake with ice and strain  
into a shot glass.

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**Cuervo Tropical**

---



1½ oz. Jose Cuervo Gold Tequila  
3 oz. Orange Juice  
1 tsp. Lemon Juice  
½ oz. Grenadine

Mix in highball glass filled  
with cracked ice. Garnish with  
half an Orange Slice and a  
Cherry.

---

**Cutthroat**

---



1¼ oz. Finlandia Cranberry Vodka  
Orange Juice

Add Vodka to a tall glass. with ice.  
Fill with Orange Juice.

*Sort of a cranberry screwdriver.*

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**Czar**

---



1 part Stoli Persik Vodka  
1 part Stoli Cranberi Vodka  
2 parts Pineapple Juice  
2 parts Cranberry Juice

Shake all ingredients with ice.  
Strain into a rocks glass.

---

**Daiquiri**

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1¼ oz. Light Rum  
½ oz. Sweetened Lemon Juice

Shake or blend with ice.

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**Dalmore Apple Cider**

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1¼ parts Dalmore  
12 Year Old Scotch  
5 parts Hot Apple Cider

Combine and serve in a tall,  
stemmed mug. Garnish with  
Whipped Cream and a Cinnamon  
Stick.

## Dancing Leprechaun



1½ oz. Irish Whiskey  
1½ oz. Lemon Juice  
Club Soda  
Ginger Ale

Combine the Whiskey and the Lemon Juice. Shake with ice. Strain and add ice. Fill the glass with equal parts Club Soda and Ginger Ale. Stir gently. Touch it up with a twist of Lemon.

## Dark 'N Stormy



1½ oz. Gosling's Black Seal Rum  
4 oz. Ginger Beer

Pour the Rum over ice and top with Ginger Beer. Garnish with Lime or Lemon Wedge (optional).

*Bermuda's national drink.*

## Dean Martini



2 oz. Ketel One Vodka, chilled  
Olive  
1 Lucky (cigarette)  
1 book of matches

Pour the Vodka into a cocktail glass and garnish with an Olive. Place the Cigarette and Matches on the side.

*Invented at the Continental Cafe in Philadelphia, Pennsylvania.*

## Dempsey Rum Runner



1 shot Gin  
1 tsp./pkt. Sugar  
dash bitters

Fill with Pineapple Juice. Shake.

## Derry Delight



2 oz. O'Mara's Irish  
Country Cream  
2 oz. Half & Half

Shake together well and pour over ice.

## Derry Delight with a Kick



1½ oz. O'Mara's Irish  
Country Cream  
½ oz. Copa De Oro Coffee  
Liqueur  
½ oz. Burnett's Vodka  
2 oz. Half & Half

Shake together well; pour over ice.

---

## Dewars Summer Splash

---



1½ oz. Dewars  
3 parts Ginger Ale  
dash Lime Juice

Combine over ice. Garnish with a Lime Slice.

---

## Dewey Martini

---



1½ oz. Absolut Vodka  
dash Martini & Rossi Extra  
Dry Vermouth  
dash Orange Bitters

Shake and strain into a cocktail glass or serve over ice.

---

## Dillatini Martini

---



1½ oz. Absolut Vodka  
dash Martini & Rossi Extra  
Dry Vermouth  
Dilly Bean

Shake and strain into a cocktail glass or serve over ice.

*Try and find a Dilly Bean.*

---

## Dingle Dram

---



1½ oz. Irish Whiskey  
½ oz. Irish Mist  
Coffee Soda  
dash Crème de Cacao  
Whipped Cream

Pour Irish Whiskey and Irish Mist into a chilled highball glass along with several ice cubes. Fill with Coffee Soda. Stir gently. Add a float of Crème de Cacao. Top with dollop of Whipped Cream.

---

## Dirty Harry

---



1 oz. Grand Marnier  
1 oz. Tia Maria

Shake with ice and strain.

*Do you feel lucky? This will make your day.*

---

## Disarita Margarita

---



1 oz. Jose Cuervo 1800 Tequila  
½ oz. Di Saronno Amaretto  
3 oz. Margarita Mix  
½ cup Crushed Ice

Blend. Garnish with Lime.

*Her Italian sister.*

---

## Disaronno Italian Punch

---



1½ oz. Disaronno  
1 oz. Bacardi Limón  
3 oz. Cranberry Juice

Combine ingredients in a glass over ice. Garnish with skewered Cranberries.

---

## Dixie Dew

---



1½ oz. Bourbon  
½ oz. White Crème de Menthe  
½ tsp. Cointreau or Triple Sec

In a mixing glass half-filled with ice cubes, combine all of the ingredients. Stir well. Strain into a cocktail glass.

---

## Dixie Stinger

---



3 oz. Bourbon  
½ oz. White Crème de Menthe  
½ tsp. Southern Comfort

In a shaker half-filled with ice cubes, combine all of the ingredients. Shake well. Strain into a cocktail glass.

---

## Dizzy Lizzy

---



1½ oz. Bourbon  
1½ oz. Sherry  
dash Lemon Juice  
Club Soda

Combine first three ingredients in a tall glass with ice. Fill with Club Soda.

---

## Double Gold

---



½ oz. Jose Cuervo Gold Tequila  
½ oz. Goldschlager

Shake with ice and strain into a shot glass.

---

## Dream Shake

---



1 part Baileys Irish Cream  
1 part Tia Maria

Shake with ice and strain into a shot glass.

---

## Dublin Handshake

---



½ oz. Baileys Irish Cream  
½ oz. Irish Whiskey  
¾ oz. Sloe Gin

Shake with crushed ice. Strain into a cocktail glass.

---

## Dubonnet Cocktail

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1½ oz. Dubonnet  
½ oz. Gin  
dash Angostura Bitters

Combine over ice and garnish with a Lemon Twist.

---

## Duck Pin

---



1 oz. Chambord  
1 oz. Southern Comfort  
½ oz. Pineapple Juice

Shake with ice and strain into a shot glass.

---

## Eclipse

---



1½ oz. Bushmills Black Bush  
Irish Whiskey  
Seltzer

Fill a highball glass with ice. Add Irish Whiskey. Fill with Seltzer water and stir. Garnish with an Orange Slice.

---

## Egg Nog

---



1¼ oz. Bacardi Light or Dark Rum  
1 Egg  
1 tsp. Sugar  
1 oz. Milk

Mix in a shaker and strain into a glass. Sprinkle with Nutmeg.

---

## 1800 Bite the Berry

---



1¼ oz. Jose Cuervo 1800 Tequila  
½ oz. Triple Sec  
¼ oz. Raspberry Liqueur  
2½ oz. Sweet & Sour Mix  
2 oz. Cranberry Juice

Combine in a rocks glass. Garnish with an Orange Slice.

---

## 1800 Lemon Drop

---



1¼ oz. Jose Cuervo 1800 Tequila  
½ oz. Triple Sec  
1 oz. Sweet & Sour Mix  
1 oz. Lemon-Lime Soda  
splash Fresh Lemon Juice

Combine in a rocks glass and stir. Add a Lemon Juice float. Garnish with Lemon.

---

## Electric Lemonade

---



1¼ oz. Vodka  
½ oz. Blue Curacao  
2 oz. Sweet & Sour Mix  
splash 7-Up

Blend. Pour over ice in a tall glass and garnish with a Lemon Slice.

---

## Electric Peach

---



1 oz. Vodka  
¼ oz. Peach Schnapps  
½ oz. Cranberry Juice Cocktail  
¼ oz. Orange Juice

Blend. Pour over ice in a tall glass and garnish with a Lemon Slice.

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E

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## Elegant Martini (Gin)

---



1¾ oz. Bombay Sapphire Gin  
½ oz. Martini & Rossi  
Dry Vermouth  
¼ oz. Grand Marnier  
dash Grand Marnier (on top)

Stir the first three ingredients with ice. Strain or serve on ice. Float Grand Marnier on top.

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## Elegant Martini (Vodka)

---



1½ oz. Absolut Vodka  
dash Martini & Rossi Extra  
Dry Vermouth  
¼ oz. Grand Marnier  
dash Grand Marnier

Stir the first three ingredients with ice. Serve on ice or straight up. Float Grand Marnier on top.

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## Elephant's Ear Martini

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1 oz. Dry Gin  
¾ oz. Martini & Rossi  
Dry Vermouth  
¾ oz. Dubonnet

Stir with ice. Serve on ice or straight up.

*Did I hear this drink right?*



---

**Emerald City Martini**

---



1¾ oz. Fris Vodka  
¼ oz. Midori

Stir with ice. Serve on ice or straight up and garnish with a Lime Wheel.

---

**Emerald Isle**

---



¾ shot Irish Whiskey  
¾ shot Green Crème de Menthe  
2 scoops Vanilla Ice Cream  
Soda Water

Blend the first three ingredients and then add Soda Water. Stir after adding Soda Water.

*It's green.*

---

**Emerald Martini**

---



2 oz. Bacardi Limón  
splash Martini & Rossi  
Extra Dry Vermouth  
splash Midori

Stir with ice. Serve on ice or straight up.

*Invented at the Heart and Soul in San Francisco, California.*

---

**Erie Tour**

---



1 part Irish Mist  
1 part Carolans Irish Cream  
1 part Irish Whiskey

Combine over ice.

---

**Extra Nutty Irishman**

---



1 part Irish Mist  
1 part Frangelico  
1 part Carolans Irish Cream  
Whipped Cream

Shake. Top with Whipped Cream. Serve in a goblet-type glass.

---

**Extreme Waborita**

---



2 oz. Cabo Wabo Reposado Tequila  
splash Blue Curacao  
splash Grand Marnier  
1 oz. Cointreau  
1 oz. Lime Juice

Combine ingredients in a shaker half-filled with ice. Shake well. Strain into a salt-rimmed martini glass.

---

## Eye Drop

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1 part Ruple Minze  
1 part Ouzo  
1 part Stolichnaya Vodka

Shake with ice and strain into a shot glass.

---

## Eyes R Smilin'

---



1 oz. Baileys Irish Cream  
1 oz. Vodka  
½ oz. Gin  
½ oz. Triple Sec

Build over ice. Stir and serve.

---

## Fascinator Martini

---



1½ oz. Absolut Vodka  
dash Martini & Rossi  
Extra Dry Vermouth  
dash Pernod and Mint Sprig

Stir and serve straight up or over ice. Garnish with a Mint Sprig.

---

*You can also serve this one over ice in a highball glass.*

---

## Fatmancillo

---



1 oz. Giori Lemoncillo  
¾ oz. Frangelico Liqueur  
½ oz. Kahlua

Shake with ice. Garnish with shaved chocolate.

---

## Fifth Avenue

---



1 part Dark Crème de Cacao  
1 part Apricot Brandy  
1 part Cream

Layer this drink in the order listed. Start with Crème de Cacao on the bottom and finish with Cream on top.

---

## Fifty-Fifty

---



1½ oz. Gin  
1½ oz. Vermouth

Stir ingredients over ice in a shaker and strain into a chilled martini glass. Garnish with an olive.

---

*A very wet martini.*

---

**'57 T-Bird with Honolulu License Plates**

---



1 part Orange Liqueur  
 1 part Dark Rum  
 1 part Sloe Gin  
 1 part Orange Juice

Shake with ice and strain into a shot glass.

*Get a designated driver.*

---

**'57 T-Bird with Texas License Plates**

---



1 part Orange Liqueur  
 1 part Dark Rum  
 1 part Sloe Gin  
 1 part Grapefruit Juice

Shake with ice and strain into a shot glass.

---

**Fire**

---



1¼ oz. Stolichnoff Vodka  
 ¼ oz. Cinnamon Schnapps

Combine over ice.

*A hot one.*

---

**Fire Fly**

---



1½ oz. Vodka  
 2 oz. Grapefruit Juice  
 dash Grenadine

Combine Vodka and Grapefruit Juice in a tall glass over ice. Add Grenadine.

---

**Fireball**

---



2 oz. Cinnamon Schnapps  
 dash Tabasco

Combine in a shot glass.

---

**Firebird**

---



1½ oz. Absolut Peppar Vodka  
 4 oz. Cranberry Juice

Combine over ice.

---

**Fizz**

---



1½ oz. Bacardi Light Rum  
 ¼ oz. Lemon Juice  
 ¼ oz. Rose's Grenadine  
 4 oz. Club Soda

Pour Rum and Lemon Juice into a highball glass filled with ice. Add Grenadine and fill with Club Soda.

---

## Flamingo

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1½ oz. Rhum Barbancort  
dash Grenadine  
1 oz. Pineapple Juice  
Juice of ¼ Lime

Shake and serve over ice.

---

## Flirting with the Sandpiper

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1½ oz. Puerto Rican Light Rum  
½ oz. Cherry Brandy  
3 oz. Orange Juice  
2 dashes Orange Bitter

Stir well. Serve over ice.

---

## Flying Kangaroo

---



1 oz. Vodka  
¼ oz. Galliano  
1 oz. Rhum Barbancort  
1½ oz. Pineapple Juice  
¾ oz. Orange Juice  
¾ oz. Coconut Cream  
½ oz. Cream

Shake or blend with ice.

---

## Foggy Day Martini

---



1½ oz. Dry Gin  
¼ oz. Pernod  
twist of Lemon Peel

Shake and pour over ice or serve straight up. Garnish with a Lemon Peel Twist.

---

## Fools Gold

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1 part Vodka  
1 part Galliano

Shake with ice and strain into a shot glass.

---

## 43 Amigos

---



1½ oz. Jose Cuervo Gold Tequila  
½ oz. Licor 43  
½ oz. Triple Sec  
½ oz. Lime Juice

Shake. Strain into a chilled martini glass. Garnish with a Lime Wedge.

---

**Four Leaf Clover**

---



¼ oz. Bushmills Irish Whiskey  
 2 oz. Orange Juice  
 2 oz. Sweet & Sour  
 splash Green Crème de Menthe

Shake first three ingredients and top with Crème de Menthe. Serve over ice or straight up.

*Don't overlook this one.*

---

**Fourth Degree Martini**

---



¾ oz. Dry Gin  
 ¾ oz. Dry Vermouth  
 ¾ oz. Sweet Vermouth  
 ¼ oz. Pernod

Stir gently with ice; serve straight up or over ice. Garnish with a Lemon Peel Twist.

---

**Fourth of July**

---



½ shot Grenadine  
 ½ shot Vodka  
 ½ shot Blue Curacao

Layer this drink in the order listed. Start with Grenadine on the bottom and finish with Blue Curacao on top.

---

**Freddy Fudpucker**

---



1¾ oz. Jose Cuervo Tequila  
 3 oz. Orange Juice  
 ¼ oz. Liqueur Galliano

Stir Tequila and Orange Juice in a rocks glass. Top with Galliano.

*Yes, there was this guy named Freddy.*

---

**French Cosmopolitan**

---



2 oz. Grey Goose Vodka L'Orange  
 ½ oz. Triple Sec  
 ½ oz. Peach Schnapps

Shake with ice. Garnish with an Orange Peel.

---

**French 75**

1½ oz. Cognac  
 ½ tsp. Lemon Juice  
 ½ tsp. Powdered Sugar  
 Champagne

Combine everything but Champagne. Shake and pour in a champagne glass. Fill with Champagne. Garnish with a Lemon Twist.

## French Colada



1½ oz. Puerto Rican White Rum  
 ¾ oz. Cognac  
 1 scoop Crushed Ice  
 ¾ oz. Sweet Cream  
 ¾ oz. Coco Lopez Cream of Coconut  
 1½ oz. Pineapple Juice  
 splash Crème de Cassis

Blend with ice.

## French Connection



½ oz. Cognac  
 ½ oz. Grand Marnier

Serve straight up in a brandy snifter or shake with ice and strain.

*You can also serve this drink as a shot.*

## French Kiss



1 part Martini & Rossi Rosso Vermouth  
 1 part Martini & Rossi Dry Vermouth

Combine over ice.

## French Kiss Martini



2 oz. Stolichnaya Ohranj Vodka  
 ¼ oz. Lillet

Stir gently with ice. Serve straight up or over ice.

## French Tickler



1 part Goldschlager  
 1 part Grand Marnier

Shake with ice and strain into a shot glass.



## The origins of the French 75

If you request this drink, you might receive a mix of gin and champagne. In the French trenches of World War I gin was scarce, but cognac and champagne were not. American soldiers soon discovered that a combination of the two produced an effect similar to getting zapped by an artillery piece known as French 75.

---

**Frisco Cocktail**

---



1¼ oz. Whiskey  
¾ oz. Benedictine

Stir with cracked ice and strain.  
Serve with a twist of Lemon Peel.

---

**Fru-Fru**

---



¾ oz. Banana Liqueur  
1 oz. Peach Schnapps  
dash Rose's Lime Juice  
1 oz. Pineapple Juice

Shake with ice and strain into  
a shot glass.

---

**Fruity Irishman**

---



2 parts Baileys Irish Cream  
1 part Midori Melon Liqueur

Stir well over ice.

*You can serve this one without ice in a shot glass.*

---

**Fudgesicle**

---



1 oz. Vodka  
¼ oz. Crème de Cacao  
¼ oz. Chocolate Syrup

Shake and serve over ice.

---

**Fuzzy Navel**

---



1¼ oz. Peach Schnapps  
3 oz. Orange Juice

Pour Schnapps over ice in a rocks  
glass. Fill with Orange Juice and stir  
well.

*This famous drink was invented by National Distillers, which is now Jim Beam.*

---

**Fuzzy Rita**

---



1½ oz. Jose Cuervo Gold Tequila  
½ oz. Peach Liqueur  
½ oz. Cointreau  
1½ oz. Lime Juice

Combine over ice in a tall glass.

*Margarita's cousin.*

---

## G. & C.

---



1 oz. Galliano  
1 oz. Cognac

Shake with ice and strain into a shot glass.

---

## Galliano Hot Shot

---



1 oz. Galliano  
1 oz. Hot Coffee  
dash Whipped Cream

Combine in a shot glass.

---

*Hot and sweet.*

---

## Gator

---



1 part Vodka  
1 part Gin  
1 part Rum  
1 part Scotch  
1 part Blackberry Brandy  
1 part Blue Curacao  
1 part Triple Sec  
1 part Sweet & Sour Mix  
1½ parts Orange Juice  
1½ parts 7-Up

Shake the ingredients with ice and strain into shot glasses.

---

*This cocktail should be green when all is said and done. It's not practical to make just one, by the way. If each part is a ½ oz., then this recipe will make about 3 shots.*

---

## Gentle Bull

---



1½ oz. Two Fingers Tequila  
1 oz. Heavy Cream  
¾ oz. Coffee Liqueur  
1 scoop Crushed Ice  
Whipped Cream

Shake. Top with Whipped Cream and a Cherry.

---

## George Bush

---



1½ oz. Bushmills Irish Whiskey  
3–4 oz. Ginger Ale  
1 strip Lemon Peel  
Crushed Ice

Fill a glass with crushed ice to the ¾ level. Add Irish Whiskey. Twist Lemon Peel over the drink to release its oil; then drop it in. Top with Ginger Ale.

---

*Who's George Bush?*



---

## German Chocolate Cake

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1 oz. Malibu Rum  
 ½ oz. Creme de Cacao  
 ½ oz. Frangelico  
 ½ oz. Half & Half

Shake with ice. Pour over rocks or serve straight up.

---

## Gibson

---



2 oz. Dry Gin  
 dash Martini & Rossi  
 Extra Dry Vermouth  
 Cocktail Onion

Stir with ice. Add the Cocktail Onion. Serve straight up or on ice.

---

## Gimlet



1¼ oz. Vodka  
 ½ oz. Fresh Lime Juice

Mix Vodka and Lime Juice in a glass with ice. Strain and serve in a cocktail glass. Garnish with a Lime Twist.

---

*You can also serve this one on ice in a highball glass.*

---

## Gin & Tonic



1¼ oz. Gin  
 Tonic

In a glass filled with ice, add Gin and fill with Tonic. Add a Lime Wedge.

---

## Gin Cocktail

---



1 part Gin  
 2 parts Dubonnet

Stir over ice. Add a Lemon Twist.

---

*Also know as the Dubonnet Cocktail.*



## Where'd the Gibson come from?

Some say this drink is named after New York artist Charles Dana Gibson by his bartender, Charles Connolly of the Players Club in New York. Another story credits Billie Gibson, a fight promoter.

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## Gin Fizz

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2 oz. Gin  
1 tsp. Sugar  
Juice of 1 Lemon  
Club Soda

Shake first three ingredients with ice and strain. Fill with Club Soda.

---

## Gin Rickey

---



1½ oz. Gin  
Club Soda

In a tall glass filled with ice, add Gin. Fill with Club Soda and stir. Garnish with a Lime Wedge.

*Okay, it's just Gin and Club Soda.*

---

## Ginger Colada

---



1½ oz. Coco Lopez  
Cream of Coconut  
1 oz. Canton Delicate  
Ginger Liqueur  
½ oz. Rum

Blend with ice.

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## Ginger Gale

---



1¾ oz. Gosling's Gold Bermuda Rum  
4 oz. Ginger Ale

Mix in a tall glass with ice. Garnish with Lime.

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## Ginger Mist

---



1 part Irish Mist  
3 parts Ginger Ale

Combine in a tall glass and serve with a Lime Wedge.

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## Ginolans

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2 parts Carolans Irish Cream  
1 part Gordon's Gin

Stir well and serve over ice.

---

**Girl Scout Cookie #1**

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¾ oz. Peppermint Schnapps  
 ½ oz. Coffee Liqueur  
 3 oz. Half & Half

Shake with ice and serve over ice.

*You can also serve this drink in a shot glass (but strain the ice).*

---

**Girl Scout Cookie #2**

---



1 oz. Green Crème de Menthe  
 1 oz. White or Dark Crème  
 de Cacao  
 ¼ oz. Cream

Shake with ice and strain into  
 a shot glass.

*You can also serve this drink over ice in a highball glass.*

---

**Glenbeigh Fizz**

---



1½ oz. Irish Whiskey  
 1 oz. Medium Sherry  
 ½ oz. Crème de Noyaux  
 ½ oz. Lemon Juice  
 Club Soda

Pour all ingredients except  
 Club Soda in a chilled highball  
 glass with several ice cubes  
 and stir. Fill with Club Soda.

---

**Godfather**

---



1½ oz. Scotch  
 ½ oz. Amaretto

Combine in a rocks glass over ice.

*A drink you can't refuse.*

---

**Godmother**

---



1 oz. Vodka  
 ¼ oz. Amaretto

Combine in a rocks glass over ice.

*A woman you can't refuse.*

---

**Gold Digger Martini**

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1½ oz. Finlandia Pineapple Vodka  
 ½ oz. Cointreau

Stir with ice; serve straight up  
 or over ice.

*For millionaire-chasing maids.*

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## Gold Furnace

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2 oz. Goldschlager  
2 dashes Tabasco

Combine in a shot glass.

*This is hot.*

---

## Gold Rush

---



1 oz. Goldschlager  
1 oz. Cuervo Gold

Shake with ice and strain into a shot glass.

*This is not.*

---

## Golden Boy

---



1½ oz. Bourbon  
½ oz. Rum  
2 oz. Orange Juice  
1 tsp. Lemon Juice  
1 tsp. Sugar Syrup  
1 scoop Crushed Ice  
dash Grenadine

Mix all ingredients, except the Grenadine, in a shaker. Strain mixture into a chilled glass. Top with a dash of Grenadine.

G

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## Golden Cadillac

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¼ oz. Liqueur Galliano  
1 oz. White Crème de Cacao  
1 oz. Cream

Mix in a blender with a little ice at a low speed for a short time. Strain into a champagne glass. A scoop of Vanilla Ice Cream can be substituted for Cream.

---

## Golden Day

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¾ oz. Vodka  
½ oz. Liqueur Galliano

Serve in a rocks glass over ice.

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## Golden Dream

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1 oz. Liqueur Galliano  
¼ oz. Triple Sec  
½ oz. Orange Juice  
½ oz. Cream

Shake with cracked ice. Strain into a cocktail glass.

*You can also serve this one over ice in a highball glass.*

---

**Golden Girl Martini**

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1¾ oz. Dry Gin  
¾ oz. Dry Sherry  
1 dash Angostura bitters

Stir gently with ice. Serve straight up or over ice.

---

**Golden Martini**

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7 parts Seagram's Extra Dry Gin  
1 part French Vermouth

Stir gently with ice. Serve straight up or over ice. Garnish with a Lemon Peel Twist.

---

**Good and Plenty**

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1 oz. Anisette  
1 oz. Blackberry Brandy

Shake with ice and strain into a shot glass.

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**Gorilla Sweat**

---



1½ oz. Tequila  
½ tsp. Sugar  
1 pat Butter  
Hot Water

Pour Tequila into a rocks glass and fill with Hot Water. Add Sugar and stir in Butter. Garnish with a Cinnamon Stick and a sprinkle of Nutmeg.

*A great name?*

---

**Grafton Street Sour**

---



1½ oz. Irish Whiskey  
½ oz. Triple Sec  
1 oz. Lime Juice  
¼ oz. Raspberry Liqueur

Mix all ingredients except the Raspberry Liqueur with cracked ice in a shaker or blender and strain into a chilled cocktail glass. Top with Raspberry Liqueur.

*You can also serve this one on ice.*

---

**Grand Am**

---



1 part Grand Marnier  
1 part Di Saronno Amaretto

Shake with ice and strain into a shot glass.

### Grand Ohranj



1½ oz. Stoli Ohranj Vodka  
dash Extra Dry Vermouth  
splash Grand Marnier

Stir gently with ice; serve straight up or over ice. Garnish with a slice of Orange Peel.

### Grand Royale



1½ oz. Grand Marnier  
6 oz. Pineapple Juice

Pour Grand Marnier into a tall glass with ice. Add Pineapple Juice and serve.

### Grape Crush



1 oz. Vodka  
1 oz. Black Raspberry Liqueur  
2 oz. Sour Mix  
1 oz. 7-Up

Serve over ice in collins glass. Garnish with an Orange Slice or Cherry.

### Grape Punch



1¼ oz. Bacardi Light Rum  
Grape Juice

Pour Rum into a tall glass filled with ice. Fill with Grape Juice and add a squeeze of Lime or Lemon.

### Grasshopper



½ oz. Green Crème de Menthe  
½ oz. White Crème de Cacao  
½ oz. Cream

Combine in a blender with ice and blend until smooth. Strain into a margarita glass.

*A grasshopper walks into a bar. Bartender says, "We have a drink named after you." The grasshopper replies, "You have a drink named Bruce?"*

### Gravure



1 part Grenadine  
1 part Brown Crème de Cacao  
1 part Triple Sec

Layer this drink in the order listed. Start with Grenadine on the bottom and finish with Triple Sec on top.

### The Great White



1¼ oz. Jameson Irish Whiskey  
2 oz. Apple Juice  
1 oz. White Curacao

Combine over ice in a tall glass and garnish with a Mint Sprig.

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## Green Chili

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1 part Hiram Walker Peach  
Schnapps  
1 part Midori  
dash Tabasco Sauce

Shake with ice and strain into  
a shot glass.

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## Green Devil

---



1 oz. Gin  
½ oz. Crème de Menthe  
½ oz. Rose's Lime Juice

Shake with ice and strain into  
a shot glass.

---

## Green Hornet

---



½ oz. Vodka  
¼ oz. Midori  
½ oz. Sweet & Sour Mix

Shake with ice; serve straight up  
or over ice.

---

## Green Lizard

---



1 part Chartreuse (Green)  
1 part Bacardi 151 Rum  
1 part Rose's Lime Juice

Layer this drink by pouring  
Chartreuse first, then the Rum,  
and then the Lime Juice.

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## Green Parrot

---



1½ oz. Appleton Estate Rum  
4 oz. Orange juice  
1 oz. Blue Curacao

Pour ingredients, one at a time  
in the order listed into large  
stemmed glass over ice. Do not mix.  
Garnish with an Orange Slice.

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## Green Sneaker

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1 oz. Vodka  
½ oz. Midori  
½ oz. Triple Sec  
2 oz. Orange Juice

Stir with ice, strain, and serve  
straight up.

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## Gremlin

---



½ oz. Vodka  
¾ oz. Blue Curacao  
¾ oz. Rum  
½ oz. Orange Juice

Shake with ice, strain, and serve straight up.

---

## Greyhound

---



1½ oz. Vodka  
Grapefruit Juice

Pour Vodka over crushed ice in a tall glass. Fill with Grapefruit Juice.

*Most people order this drink by saying, "Give me a vodka and grapefruit juice."*

---

## Grit Cocktail

---



½ jigger Irish Whiskey  
½ jigger Italian Vermouth

Shake and then strain.

---

## Gunga Din Martini

---



3 parts Dry Gin  
1 part Dry Vermouth  
Juice of ¼ Orange

Shake with ice. Garnish with a Pineapple Slice.

---

## Gypsy Martini

---



1½ oz. Vodka or Gin  
dash Martini & Rossi  
Extra Dry Vermouth

Shake with ice; serve straight up or on ice. Garnish with a Cherry.

---

## Gypsy's Kiss

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1 part Irish Mist  
1 part Orange Juice  
1 part Lemon Juice or Sour Mix

Combine in a highball glass.

*You can also add a dash of Grenadine.*

---

## Half & Half Martini

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3 parts Gin  
3 parts Vodka  
1 part Dry Vermouth

Shake with ice; serve straight up or on ice. Garnish with a Lemon Twist.



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**Harbor Lights #1**

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1 part Galliano  
1 part Remy Martin Cognac

Shake with ice and strain into a shot glass.

---

**Harbor Lights #2**

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1 part Chambord  
1 part Puerto Rican Rum  
1 part Orange Juice

Shake with ice and strain into a shot glass.

---

**Hard Hat**

---



1½ oz. Bacardi Silver Rum  
1¼ oz. Fresh Lime Juice  
1 tsp. Sugar  
¼ oz. Rose's Grenadine  
Club Soda

In a shaker with ice, combine all but the Club Soda. Stir and strain into a glass with ice. Fill with Club Soda.

---

**Harry's Martini**

---



1¾ oz. Dry Gin  
¾ oz. Sweet Vermouth  
¼ oz. Pernod

Stir gently with ice; serve straight up or on ice. Garnish with Mint Sprigs.

---

**Harvard Cocktail**

---



1½ oz. Brandy  
¾ oz. Sweet Vermouth  
2 tsp. Fresh Lemon Juice  
1 tsp. Grenadine  
dash Angostura Bitters

Shake ingredients and serve over ice in a rocks glass.

---

**Harvey Wallbanger**

¼ oz. Liqueur Galliano  
1 oz. Vodka  
Orange Juice

In a tall glass with ice, add Vodka and fill the glass ¾ full with Orange Juice. Float the Galliano on top.

---

**Havana Sidecar**

---



1½ oz. Puerto Rican Golden Rum  
¾ oz. Lemon Juice  
¾ oz. Triple Sec

Mix with ice and serve on ice.

---

## Hawaii Five-0

---



1½ oz. Finlandia Pineapple Vodka  
¼ oz. Blue Curacao

Shake. Serve in a glass with ice.  
Garnish with a Pineapple Spear,  
Cherry, and umbrella.

---

## Hawaiian

---



1 part Cork Dry Gin  
1 part Orange Juice  
dash Orange Curacao

Shake with ice. Serve on ice.

---

## Hawaiian Highball

---



3 oz. Irish Whiskey  
2 tsp. Pineapple Juice  
1 tsp. Lemon Juice  
Club Soda

Combine the Whiskey with the  
Juices. Add ice and fill with  
Soda. Stir gently.

---

## Hawaiian Night

---



1 oz. Light Rum  
¼ oz. Cherry-Flavored Brandy  
Pineapple Juice

Pour Rum into a tall glass half filled  
with ice. Fill with Pineapple Juice and  
float Cherry-Flavored Brandy on top.

---

## Hawaiian Pipeline

---



1½ oz. Pineapple Vodka, chilled  
2 oz. Orange Juice  
1 oz. Cranberry Juice

Shake. Serve over ice in a tall glass.

---

## Hawaiian Punch

---



¼ oz. Southern Comfort  
¼ oz. Sloe Gin  
¼ oz. Cointreau  
¼ oz. Orange Juice

Shake with ice and strain into  
a shot glass.

---

## Hazelnut Martini

---



2 oz. Absolut Vodka  
splash Frangelico

Stir with ice and serve straight up.  
Garnish with an Orange Slice.

---

*Invented at the Martini Bar at the Chianti Restaurant in Houston, Texas.*

---

**Heartthrob**

---



1¼ oz. Finlandia Cranberry  
Vodka, chilled  
¼ oz. Peach Schnapps  
¼ oz. Grapefruit Juice

Shake. Serve in a tall glass  
with ice.

---

**Heat Wave**

---



1 oz. Myers's Dark Rum  
½ oz. Peach Schnapps  
splash Grenadine  
Pineapple Juice

Add Rum and Schnapps to a  
highball glass with ice. Fill  
with Pineapple Juice. Add a  
splash of Grenadine.

---

**The Hennessy Martini**

---



1½ oz. Hennessy V.S. Cognac  
dash Lemon Juice

Shake with ice and strain or  
serve straight up.

*Invented at Harry Denton's in San Francisco, California.*

---

**Highball**

---



1½ oz. American Whiskey  
3 oz. Ginger Ale

Combine and stir.

---

**Hollywood #1**

---



1 oz. Vodka  
1 oz. Black Raspberry Liqueur  
Cranberry Juice

Combine ingredients in a  
tall glass with ice. Fill with  
Cranberry Juice.

---

**Hollywood #2**

---



1 part Stolichnaya Vodka  
1 part Chambord  
1 part Pineapple Juice

Shake with ice and strain into  
a shot glass.

---

## Home Run

---



1 oz. Bourbon  
1 oz. Light Rum  
1 oz. Brandy  
2 tsp. Lemon Juice

Shake with ice and serve over ice.

*Take a swig at this one.*

---

## The Honeymooner

---



2 parts Bunnratty Meade  
1 part Amaretto  
1 part Cream

Shake ingredients and pour over ice. Garnish with Cinnamon.

---

## Honey Nut Cocktail

---



1½ oz. Celtic Crossing  
1½ oz. Frangelico  
1½ oz. Half & Half

Shake ingredients and serve over ice in rocks glass.

---

## Honolulu Hurricane Martini

---



4 parts Dry Gin  
1 part French Vermouth  
1 part Italian Vermouth  
1 tsp. Pineapple Juice

Shake with ice and strain.

---

## Horny Bull

---



1¼ oz. Tequila  
Orange Juice

Add Tequila to a chilled highball glass filled with ice. Fill with Orange Juice.

---

## Hot Bomb

---



¾ oz. Two Fingers Tequila  
¼ oz. Cinnamon Schnapps

Shake with ice; strain into a shot glass.

---

## Hot Irish

---



1½ oz. Jameson Irish Whiskey  
2 tsp. Sugar (brown if available)  
½ slice Fresh Lemon  
4 Cloves  
pinch Cinnamon  
Boiling Water

Stud the Lemon Slice with Cloves. Put Lemon, Sugar, and Cinnamon into a warm glass. Add Boiling Water and Irish Whiskey. Stir well and serve.

---

## Hot Irish and Port

---



1½ oz. Bushmills Irish Whiskey  
2 oz. Red or Tawny Port  
2 oz. Water

Pour ingredients into a saucepan. Heat to boiling point but do not boil. Pour into a mug. Add a Cinnamon Stick and an Orange Slice.

---

## Hot Irish Monk

---



2 oz. Bushmills Irish Whiskey  
1 oz. Frangelico Hazelnut Liqueur  
4 oz. Hot Chocolate

Stir thoroughly and then add a thick cap of Whipped Cream; sprinkle with chopped, toasted Hazelnuts.

---

## Hot Lips

---



1½ oz. Finlandia Cranberry Vodka  
¼ oz. Goldschlager

Shake with ice and strain into a shot glass.

*Not to kiss and tell.*

---

## Hot Mist

---



2 parts Irish Mist  
1 part Boiling Water

Combine in the glass and garnish with a slice of Lemon and some Cloves.

---

## Hot Pants

---



¼ oz. Absolut Peppar Vodka  
1 oz. Peach Schnapps

Combine over ice.

*Bottoms up.*

---

## Hot Toddy

---



1½ oz. Seagram's V.O. Whisky  
 1 lump Sugar  
 2 Cloves  
 Hot Water

Pour Seagram's into Hot Water.  
 Add Sugar and Cloves. Stir.

---

## Hula-Hoop

---



1½ oz. Vodka  
 2 oz. Pineapple Juice  
 ½ oz. Orange Juice

Combine over ice.

---

## Hurricane

---



1¼ oz. Myers's Dark Rum  
 4 oz. Pineapple Juice  
 2 oz. Orange Juice  
 splash Grenadine

Combine over ice.

---

## Ice Breaker

---



½ oz. Myers's Original  
 Dark Rum  
 ¼ oz. Crème de Noya  
 ¼ oz. Cognac  
 ¼ oz. Gin  
 2 oz. Lemon Juice  
 1 oz. Orange Juice

Shake with ice and serve in a  
 tall glass.

---

## Iceberg Martini

---



2 oz. Beefeater Gin  
 splash White Crème de Menthe

Stir with ice and strain.  
 Garnish with Mint.

---

*Created at the Martini Bar at the Chianti Restaurant in Houston, Texas.*

---

## Iguana

---



½ oz. Tequila  
 ¾ oz. Vodka  
 ¾ oz. Coffee Liqueur

Combine over ice.

---

**Imperial**

---



1¼ oz. Bourbon  
splash Club Soda  
1¼ oz. Orange Liqueur  
splash Simple Syrup  
1 scoop Crushed Ice

Mix together all the ingredients except the Club Soda in a shaker. Strain the mixture into a rocks glass over ice. Top off the glass with Club Soda.

---

**Incredible Hulk**

---



2 oz. Hpnotiq  
2 oz. Cognac

Layer over ice and then stir for transformation.

---

**Indifferent Miss**

---



¾ oz. Captain Morgan Original  
Spiced Rum  
¾ oz. Lime Juice  
1 tsp. Bar Syrup  
3 oz. Club Soda

Pour the Rum, Juice and Syrup over ice in a glass. Stir. Add the Soda and stir gently.

---

**Ink Drop**

---



1½ oz. Tattoo (chilled)  
3 oz. Energy Drink

Mix ingredients in a rocks glass.

---

**Innisfree Fizz**

---



2 oz. Irish Whiskey  
1 oz. Lemon Juice  
1 oz. Orange Curacao  
½ oz. Sugar Syrup  
Club Soda

Mix all ingredients except Club Soda with cracked ice in a shaker or blender. Strain into a chilled wine goblet and fill with Club Soda.

---

**Inoculation Shot**

---



1 oz. Jose Cuervo Gold Tequila  
¼ oz. Blue Curacao

Shake with ice and strain into a shot glass.

---

## International Coffee

---



½ oz. Devonshire Irish Cream  
 ½ oz. Chambord  
 5 oz. Coffee

Pour Devonshire and Chambord into a cup of hot Coffee.

*One of many international coffees.*

---

## Irish Angel

---



1 oz. Bushmills Irish Whiskey  
 ¼ oz. Crème de Cacao  
 ¼ oz. White Crème de Menthe  
 ½ oz. Cream

Mix with ice in a cocktail shaker or blender. Strain into a cocktail glass.

---

## Irish Apple

---



2 parts Carolans Irish Cream  
 1 part Laird's Apple Jack

Stir well with ice.

---

## Irish Buck

---



1½ oz. Irish Whiskey  
 Ginger Ale

Pour Irish Whiskey into chilled highball glass with cracked ice. Twist a Lemon Peel over the drink and drop it in. Fill with Ginger Ale.

---

## Irish Canadian

---



½ oz. Irish Mist  
 1½ oz. Whisky

In a mixing glass half-filled with ice, combine both of the ingredients. Stir well. Strain into a cocktail glass.

---

## Irish-Canadian Sangaree

---



2 tsp. Irish Mist  
 1¼ oz. Canadian Whiskey  
 1 tsp. Orange Juice  
 1 tsp. Lemon Juice

Combine and stir well. Add ice and dust with Nutmeg.



---

## Irish Candy

---



3 oz. Baileys Irish Cream  
 1½ oz. Chocolate Raspberry  
 Liqueur  
 1 oz. White Crème de Cacao

Build over ice. Stir and serve.

*Candy is dandy, but liquor is quicker.*

---

## Irish Celebration

---



1¼ oz. Bushmills Irish Whiskey  
 ¼ oz. Green Crème de Menthe  
 splash Champagne

Shake the first two ingredients well with ice and strain. Top up with Champagne.

---

## Irish Charlie

---



1 part Irish Cream  
 1 part White Crème de Menthe

Shake with ice and strain into a shot glass.

---

*You can also layer the Irish Cream over the Crème de Menthe.*

---

## Irish Coffee



1¼ oz. Irish Whiskey  
 Hot Coffee  
 Sugar  
 Cream

Pour Irish Whiskey in a warm glass or mug. Fill with Coffee. Stir in Cream and Sugar to taste.

---

## Irish Collins

---



2 oz. Irish Whiskey  
 1 tsp. Powdered Sugar  
 Juice of a Small Lemon  
 Club Soda

Combine the first three ingredients in a tall glass filled with ice. Fill with Club Soda and stir.

---

*A variation on the Tom Collins and Whiskey Collins.*

---

## Irish Cooler

---



1¼ oz. Irish Whiskey  
 6 oz. Club Soda

Pour Whiskey into a highball glass over ice cubes. Top with Soda and stir. Garnish with a Lemon Peel Spiral.

## Irish Cow



1½ oz. Irish Whiskey  
8 oz. Hot Milk  
1 tsp. Sugar

Pour the Milk into a glass. Add the Sugar and Whiskey. Stir well.

## Irish Cowboy



1 part Baileys Irish Cream  
1 part Bourbon

Shake or stir over ice.

## Irish Cream Stinger



3 parts Carolans Irish Cream  
1 part White Crème de Menthe

Stir well over ice.

## Irish Dream



½ oz. Irish Cream Liqueur  
½ oz. Hazelnut Liqueur  
½ oz. Dark Crème de Cacao  
1 scoop Vanilla Ice Cream

Combine ingredients in a blender with ice. Blend thoroughly. Pour into a collins or parfait glass. Serve with a straw.

## Irish Eyes



1 oz. Irish Whiskey  
¼ oz. Green Crème de Menthe  
2 oz. Heavy Cream

Shake well with crushed ice. Strain into a chilled cocktail glass. Garnish with Maraschino Cherry.

*This will make you smile.*

## Irish Fix



2 oz. Irish Whiskey  
½ oz. Irish Mist  
1 oz. Pineapple Juice  
½ oz. Lemon Juice  
½ tsp. Sugar Syrup

Fill glass with ice. Combine ingredients and stir.

## Irish Fizz



2½ oz. Irish Whiskey  
1½ tsp. Lemon Juice  
1 tsp. Triple Sec  
½ tsp. Sugar  
Club Soda

Combine all ingredients except the Soda with ice in a shaker and shake. Strain into a collins glass. Add ice and Club Soda.

---

**Irish Flag**

---



1/3 shot Green Crème de Menthe  
 1/3 shot Irish Cream  
 1/3 shot Grand Marnier

Layer this drink in the order listed. Start with Crème de Menthe on the bottom and finish with Grand Marnier on top.

---

**Irish Frog**

---



3/4 oz. Midori  
 3/4 oz. Baileys Irish Cream,  
 chilled

Layer this drink by pouring the Midori first and then adding the Irish Cream.

---

**Irish Frost Shooter**

---



1 shot Baileys Irish Cream  
 1 splash Coco Lopez Cream  
 of Coconut  
 1 splash Half & Half

Shake and strain. Garnish with Cinnamon.

---

**Irish Headlock**

---



1/4 oz. Brandy  
 1/4 oz. Amaretto  
 1/4 oz. Irish Whiskey  
 1/4 oz. Irish Cream

Layer this drink by pouring the Brandy first, then the Amaretto, and so on.

---

**Irish Horseman #1**

---



1 1/4 oz. Bushmills Irish Whiskey  
 1/4 oz. Triple Sec  
 1/2 oz. Lime Juice  
 1–2 dashes Raspberry Liqueur  
 or Chambord

Combine the first three ingredients in a cordial glass with crushed ice and stir. Add one to two dashes of Raspberry Liqueur on top.

---

**Irish Horseman #2**

---



3/4 oz. Irish Whiskey  
 1/4 oz. Triple Sec  
 3 oz. Sweet & Sour Mix  
 8 oz. Crushed Ice  
 1/4 oz. Chambord

Combine Whiskey, Triple Sec, and Sweet & Sour Mix with crushed ice. Shake well. Pour into a highball glass. Top with Chambord.

---

## Irish Kilt

---



1 oz. Irish Whiskey  
1 oz. Scotch  
1 oz. Lemon Juice  
1½ oz. Sugar Syrup or to taste  
3–4 dashes Orange Bitters

Mix all ingredients with cracked ice in a shaker or blender and strain into a chilled glass.

---

## Irish Kiss

---



¾ oz. Irish Whiskey  
½ oz. Peach Schnapps  
4 oz. Ginger Ale  
2 oz. Orange Juice

Combine ingredients in an ice cube-filled collins glass. Garnish with a Lime Wheel.

---

## Irish Knight

---



2 oz. Bushmills Irish Whiskey  
2 dashes Noilly Prat Dry Vermouth  
2 dashes Benedictine

Combine in a rocks glass with ice. Add a twist of Orange Peel.

---

## Irish Lace

---



1 shot Irish Mist  
2 splashes Coco Lopez  
Cream of Coconut  
2 splashes Half & Half  
3 splashes Pineapple Juice  
2 scoops Ice

Blend and serve in a margarita glass. Garnish with an Orange Flag.

---

## Irish Magic

---



1 oz. Irish Whiskey  
¼ oz. White Crème de Cacao  
5 oz. Orange Juice

Pour all ingredients over ice in a glass. Stir.

---

## Irish Mist Alexander

---



1 oz. Irish Mist  
1 oz. Light Cream  
1 oz. Dark Crème de Cacao

Shake ingredients with cracked ice and strain. Sprinkle with Nutmeg.

---

## Irish Mist Kiss

---



1 part Irish Mist  
dash Blue Curacao  
splash Soda

Serve in a rocks glass over ice.

---

## Irish Mist Sour

---



2 parts Irish Mist  
1 part Lemon Juice or Sour Mix

Shake well over ice. Serve in a tall glass.

---

## Irish Mocha Cooler

---



2 oz. Bushmills Irish Whiskey  
1 oz. Dark Crème de Cacao  
Iced Coffee  
Whipped Cream

Combine first two ingredients over ice in a 14 oz. glass. Fill with Iced Coffee. Top with Whipped Cream.

---

## Irish Night Cap

---



1½ oz. Bushmills Irish Whiskey  
4 oz. Hot Milk  
1 tsp. Sugar

Pour Milk into the glass. Add Sugar and Irish Whiskey. Stir well.

---

## Irish Penance

---



1 part Carolans Irish Cream  
1 part Cointreau

Shake slowly and serve over ice.

---

## Irish Prince

---



1 ¼ oz. Bushmills Irish Whiskey  
3 oz. Tonic Water

Combine in a rocks glass. Add ice cubes and stir gently. Drop in a Lemon Peel.

---

## Irish Quaalude #1

---



½ oz. Vodka  
½ oz. Irish Cream  
½ oz. Coffee Liqueur  
½ oz. Hazelnut Liqueur

Shake with ice and strain.

---

---

## Irish Quaalude #2

---



½ oz. Baileys Irish Cream  
 ½ oz. Absolut Vodka  
 ½ oz. Frangelico  
 ½ oz. White Crème de Cacao

Shake with ice and strain.

---

## Irish Rainbow

---



1½ oz. Irish Whiskey  
 3–4 dashes Pernod  
 3–4 dashes Orange Curacao  
 3–4 dashes Maraschino Liqueur  
 3–4 dashes Angostura Bitters

Mix all ingredients with cracked ice in a shaker or blender. Pour into a chilled rocks glass. Twist an Orange Peel over the drink and drop it in.

---

## Irish Raspberry

---



1 oz. Devonshire Irish Cream  
 ½ oz. Chambord  
 1 cup Ice

Blend with ice and serve.

---

## Irish Rickey

---



1½ oz. Tullamore Dew  
 1 cube Ice  
 Juice of ½ Lime  
 Carbonated Water

Combine first three ingredients in a highball glass. Fill with Carbonated Water and stir. Add a Lime Wedge.

---

## Irish Rose Highball

---



1 jigger Tullamore Dew  
 ½ jigger Grenadine  
 Club Soda

Combine first two ingredients in a glass and fill with Club Soda.

---

## Irish Russian

---



1 part Carolans Irish Cream  
 1 part Vodka

Stir well over ice.

---

## Irish Shillelagh

---



1½ oz. Irish Whiskey  
½ oz. Sloe Gin  
½ oz. Light Rum  
1 oz. Lemon Juice  
1 tsp. Sugar Syrup  
2 Peach Slices, diced

Mix all ingredients with cracked ice in a shaker or blender. Pour into a chilled rocks glass. Garnish with Raspberries and a Cherry.

---

## Irish Sling

---



1 oz. Tullamore Dew  
1 oz. Gin  
1 lump Sugar

Crush Sugar with ice in a glass. Add Tullamore Dew and Gin. Stir.

---

## Irish Sour

---



1½ oz. Irish Whiskey  
1 tsp. Sugar  
Juice of ½ Lemon

Shake vigorously with ice until frothy. Stir into sour glass. Add a Maraschino Cherry and an Orange Slice.

---

## Irish Spring

---



1 oz. Bushmills Irish Whiskey  
½ oz. Peach Schnapps  
1 oz. Orange Juice  
1 oz. Sweet & Sour

Combine in a collins glass with ice and stir well. Garnish with an Orange Slice and a Cherry.

---

## Irish Sting

---



1½ oz. Bushmills Irish Whiskey  
¼ oz. White Crème de Menthe

Shake. Serve straight up or over ice.

*Put a bee in your bonnet.*

---

## Irish Summer Coffee

---



1 oz. Irish Whiskey  
¼ oz. Irish Cream Liqueur  
4 oz. Cold Coffee  
Whipped Cream

Stir first three ingredients with ice and strain. Top with Whipped Cream if desired.

---

## Irish Surfer

---



1¼ oz. Irish Mist  
3 oz. Orange Juice  
Sugar  
Club Soda

Shake Irish Mist, Orange Juice, and Sugar. Pour into a glass and fill it with Club Soda.

---

## Irish Whiskey Cooler

---



1 jigger Irish Whiskey  
1 pint Club Soda  
1 dash Angostura Bitters

Combine in a tall glass with ice. Garnish with Lemon.

---

## Irish Whiskey Sour

---



1 jigger Irish Whiskey  
1 bar spoon Sugar  
Juice of 1 Lemon

Shake ingredients with ice and strain. Garnish with an Orange Slice and a Cherry.

---

## Iron Cross

---



1 part Rumpel Minze  
1 part Apricot Brandy

Layer Brandy over Rumpel Minze in a shot glass.

---

## Isla Grande Iced Tea

---



1½ oz. Puerto Rican Dark Rum  
3 oz. Pineapple Juice  
Unsweetened, Brewed  
Iced Tea

Combine the first two ingredients in a tall glass with ice. Fill with Iced Tea.

---

## Island Tea

---



1½ oz. Vodka  
1 oz. Grenadine  
1 tsp. Lemon Juice

Combine with ice and shake. Strain over ice in a rocks glass and garnish with a Mint Sprig.



---

## Italian Colada

---



¼ oz. Coco Lopez  
 Cream of Coconut  
 1½ oz. Puerto Rican White Rum  
 ¼ oz. Amaretto  
 ¾ oz. Sweet Cream  
 2 oz. Pineapple Juice

Blend with crushed ice.

---

## Italian Martini

---



1½ oz. Vodka or Gin  
 dash Amaretto

Stir with ice. Serve on ice or strain.

*Very similar to a Godmother.*

---

## Italian Russian

---



½ oz. Sambuca  
 1 oz. Vodka

Pour over ice cubes in small rocks glass. Stir well. Twist an Orange Peel over the glass and drop it in.

---

## Italian Stallion

---



1½ oz. Dewars White Label Scotch  
 2 oz. Galliano

Stir ingredients in an ice-filled rocks glass. Serve on the rocks.

---

## J.J.'s Shamrock

---



1 oz. Irish Whiskey  
 ½ oz. White Crème de Cacao  
 ½ oz. Green Crème de Menthe  
 1 oz. Milk

Mix in a shaker or blender with cracked ice and serve in a chilled glass.

---

## Jack Daniel's & Coca-Cola or Jack & Coke

---



1¾ oz. Jack Daniel's Whiskey  
 3 oz. Coca-Cola

Combine over ice and stir.

---

**Jack Rose**

1½ oz. Laird's Apple Jack  
¾ oz. Sour Mix  
tsp. Grenadine

Shake with ice. Serve with ice or strain.

*A very special New Jersey drink.*

---

**Jackson Martini**

1½ oz. Absolut Vodka  
dash Dubonnet  
dash Angostura Bitters

Stir with ice. Serve with ice or strain.

---

**Jade**

1½ oz. Puerto Rican White Rum  
¾ oz. Lime Juice  
1 bar spoon Sugar  
dash Triple Sec  
dash Green Crème de Menthe

Shake with ice. Serve over ice.

---

**Jager Bomb**

1 ½ oz. Jagermeister  
1 can Red Bull

Serve in a tall glass with ice or as a shot.

*Some people drop a shot glass of Jager into a pint glass holding a can's worth of Red Bull. Then they chug the whole thing boilemaker-style. Whatever floats your boat.*

---

**Jager Shake**

1 part Irish Cream  
1 part Jagermeister  
1 part Root Beer Schnapps  
1 part Amaretto  
1 part Cola

Shake with ice and strain into a cordial glass.

---

## Jalapeñorita

---



1¼ oz. Gold Tequila  
 ⅔ oz. Grand Marnier  
 Juice of ½ Lime  
 ½ tsp. Tabasco Jalapeño  
 Pepper Sauce

Rub the rim of the glass with Lime and then dip the rim into a saucer of Salt. Fill the glass with ice. Pour first three ingredients over ice. Pour into cocktail shaker or pitcher and shake or stir vigorously. Strain into the prepared glass. Shake in Tabasco and stir. Garnish with a Lime Slice.

---

## Jamaican Dust

---



1 part Puerto Rican Rum  
 1 part Tia Maria  
 1 part Pineapple Juice

Shake with ice and strain into a shot glass.

---

## James Bond Martini #1

---



3 parts Gordon's Gin  
 1 part Vodka  
 ½ part Kina Lillet

Shake ingredients with ice until very cold. Pour into a chilled glass. Then add a large, thin slice of Lemon Peel.

*From the 1967 movie Casino Royale.*

---

## James Bond Martini #2

---



½ oz. Martini & Rossi Extra  
 Dry Vermouth  
 1½ oz. Smirnoff Vodka  
 1½ oz. Tanqueray Gin  
 ½ oz. Lillet Blanc

Stir with ice and strain.  
 Garnish with a Lemon Twist.

---

## Jamie's Highland Special

---



1 part Green Crème de Menthe  
 1 part Galliano  
 1 part Blackberry Liqueur  
 1 part Kirschwasser

Layer this drink in the order listed. Start with Crème de Menthe on the bottom and finish with Kirschwasser on top.

*See Chapter 18 for more info on this type of Pousse-Café drink.*

---

## Jelly Bean



1 part Anisette  
1 part Blackberry-Flavored Brandy

Combine in a rocks glass over ice.

*You can also strain this one into a shot glass.*

---

## Jellyfish



1 part Irish Cream  
1 part White Crème de Cacao  
1 part Amaretto  
1 part Grenadine

Pour first three ingredients directly into the glass. Pour Grenadine in the center of the glass.

---

## Jersey Devil



1½ oz. Laird's Applejack  
½ oz. Cointreau  
½ tsp. Sugar  
½ oz. Rose's Lime Juice  
½ oz. Cranberry Juice

Shake ingredients and serve over ice.

---

## John Collins



1 oz. Bourbon or Whiskey  
½ oz. Sugar Syrup  
Juice of ½ Lime  
Club Soda

Pour Lemon Juice, Syrup, and Whiskey in a highball glass filled with ice. Squeeze in the Juice from ½ Lime and save the shell. Fill the glass with Club Soda. Stir. Decorate with the used Lime.

*This is Tom's brother.*

J

---

## Jolly Rancher #1



¾ oz. Peach Schnapps  
¾ oz. Apple Schnapps  
2½ oz. Cranberry Juice

Combine in a tall glass with ice.

---

## Jolly Rancher #2



¾ oz. Midori  
¾ oz. Peach Schnapps  
¾ oz. Cranberry Juice

Shake with ice and strain into a shot glass.

---

## Journalist Martini

---



1½ oz. Dry Gin  
¼ oz. Sweet Vermouth  
¼ oz. Dry Vermouth  
1 dash Angostura bitters  
1 dash Lemon Juice  
1 dash Orange Curacao

Stir with ice. Serve over ice or strain.

---

## Juicy Fruit

---



1 part Absolut Vodka  
1 part Peach Schnapps  
1 part Midori  
1 part Pineapple Juice

Shake with ice and strain into a shot glass.

---

## Jump Up and Kiss Me

---



1¼ oz. Myers's Dark Rum  
4 oz. Pineapple Juice  
½ oz. Rose's Lime Juice  
dash Angostura

Shake with ice and serve over ice.

---

## Kahlua & Cream

---



2 oz. Kahlua  
1 oz. Cream/Milk

Combine in a highball glass and stir.

---

## The Kahlua Colada

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1 oz. Coco Lopez Cream of Coconut  
2 oz. Pineapple Juice  
1 oz. Kahlua  
½ oz. Rum  
1 cup Ice

Blend with ice and serve in a margarita glass.

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## Kahlua Hummer

---



1 oz. Kahlua  
1 oz. Light Rum  
2 scoops Vanilla or Chocolate Ice Cream

Blend with ice.

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## Kahlua Iced Cappuccino

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1½ oz. Kahlua  
1 oz. Carolans Irish  
Cream Liqueur  
4 oz. Cold Coffee  
dash Cinnamon

Pour Kahlua and Irish Cream into Coffee and sprinkle with Cinnamon.

---

## Kahlua Sunset

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1 oz. Kahlua  
2½ oz. Cranberry Juice  
3 oz. Pineapple Juice

Combine in a tall glass with ice.

---

## Kamikazi

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1 oz. Vodka  
½ oz. Cointreau  
¼ oz. Rose's Lime Juice

Shake with ice and strain into a shot glass.

---

## Kandy Kane

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1 part Rumpel Minze  
1 part Hiram Walker  
Crème de Noya

Layer Crème de Noya over Rumpel Minze.

*No, you will not find this under "Candy Cane."*

---

## Kaytusha Rocket

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1 oz. Vodka  
½ oz. Coffee Liqueur  
1 dash Cream  
1 oz. Pineapple Juice

Combine with ice, shake, strain, and serve straight up.

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## K

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## Kentucky Cocktail

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1 part Bourbon  
1 part Pineapple Juice

Shake with ice and serve over ice or strain.

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**Kentucky Colonel**

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1½ oz. Bourbon  
½ oz. Benedictine

Shake with ice. Strain into chilled cocktail glass. Add a Lemon Twist.

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**Kentucky Martini**

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1½ oz. Maker's Mark Bourbon  
½ oz. Amaretto  
2 oz. Orange Slice Soda

Stir with ice; strain.

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*Invented at the Martini Bar at the Chianti Restaurant in Houston, Texas. A Kentucky Martini from a bar in Texas — only in America.*

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**Kerry Cooler**

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2 oz. Irish Whiskey  
1½ oz. Sherry  
1¼ Tbsp. Crème de Almond  
1¼ Tbsp. Lemon Juice  
Club Soda

Combine (except the Soda) with ice and shake well. Strain into a glass with ice and add Soda. Top with a Lemon Slice.

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**Key Lime Pie**

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2 oz. Licor 43  
1 oz. Vodka  
splash Lime Juice

Shake over ice and strain.

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**Killer Colada**

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2 oz. Whaler's Coconut Rum  
3 Tbsp. Coconut Milk  
3 Tbsp. Pineapple (crushed)  
2 cups Crushed Ice

Blend at high speed. Serve with a Pineapple Wedge.

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**Killer Kool-Aid**

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1 part Chambord  
1 part Vodka  
1 part Gin  
1 part Rum  
2 oz. Cranberry Juice  
1 oz. Sour Mix

Combine in a tall glass over ice.

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## King Alphonse

---



1 part Dark Crème de Cacao  
1 part Cream

Layer the Cream on top of the Crème de Cacao.

*Add a cherry and it's called an Angel Tit.*

---

## Kinsale Cooler

---



1½ oz. Irish Whiskey  
1 oz. Irish Mist  
1 oz. Lemon Juice  
Club Soda  
Ginger Ale

Mix the first three ingredients with cracked ice in a shaker or blender. Pour into a chilled collins glass with equal parts of Club Soda and Ginger Ale. Stir gently. Twist a Lemon Peel over the drink and drop it in.

---

## Kir or Kir Royale

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3 oz. Champagne  
splash Crème de Cassis

Fill the glass with Champagne and add a splash of Crème de Cassis.

---

## Kiss Me Kate

---



1 oz. Saint Brendan's Superior Irish Cream  
½ oz. Crème de Cacao  
½ oz. Raspberry Liqueur

Shake with ice and strain into a shot glass.

---

## Koala Hug

---



1¼ oz. Jameson Irish Whiskey  
2 oz. Lemon Juice  
1 oz. Cointreau  
dash Pernod

Shake with ice. Serve in a tall glass with ice cubes. Garnish with an Orange Slice and straws.

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## Kool-Aid #1

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1 oz. Vodka  
1 oz. Melon Liqueur  
2 oz. Cranberry Juice

Combine ingredients over ice in a rocks glass.

---

## Kool-Aid #2

---



1 oz. Absolut  
¼ oz. Midori  
¼ oz. Di Saronno Amaretto  
¼ oz. Cranberry Juice

Shake with ice and strain into a shot glass.

---

## Krazy Kangaroo

---



1¼ oz. Jameson Irish Whiskey  
dash Pernod  
2 oz. Orange Juice

Pour into a mixing glass with ice. Stir and strain into a glass or serve over ice. Decorate with Orange Rind.

---

*The Irish created civilization and Australia.*

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## Kretchma

---



1 oz. Vodka  
1 oz. Crème de Cacao  
½ oz. Lemon Juice  
½ tsp. Grenadine

Mix all ingredients with cracked ice in a shaker or blender. Strain into a chilled glass.

---

## Kurant Affair

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1½ oz. Absolut Kurant Vodka  
splash Club Soda  
Cranberry Juice

Pour Kurant over ice in a tall glass. Fill most of the way with Cranberry Juice. Top with a splash of Soda. Garnish with a Lime Wedge.

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## Kurant Bon Bon

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1 oz. Absolut Kurant Vodka  
½ oz. Godiva Liqueur

Combine Kurant and Godiva in a brandy snifter.

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## Kurant Cosmopolitan

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1¼ oz. Absolut Kurant Vodka, chilled  
 splash Cranberry Juice  
 splash Lime Juice

Pour chilled Kurant into a glass. Add a splash of Cranberry Juice and a splash of Lime Juice.

---

## Kurant Martini

---



1¼ oz. Absolut Kurant Vodka  
 dash Extra Dry Vermouth

Pour Kurant and Vermouth over ice. Shake or stir well. Strain and serve in a cocktail glass. Garnish with a Twist or an Olive.

---

*You can also serve this one with ice.*

---

## La Bomba

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1¼ oz. Jose Cuervo 1800 Tequila  
 ¾ oz. Cointreau  
 1½ oz. Pineapple Juice  
 1½ oz. Orange Juice  
 2 dashes Grenadine

Shake all ingredients except Grenadine. Pour into glass and add Grenadine. Garnish with a Lime Wheel.

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## La Jollarita

---



1½ oz. Jose Cuervo  
 Traditional Tequila  
 ½ oz. Cointreau  
 ½ oz. Chambord

Shake, strain, and serve.

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## Latin Lover

---



1 oz. Herradura Tequila  
 ½ oz. Amaretto

Combine in a rocks glass over ice.

---

*You can also serve this one as a shot (without the ice).*

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## Lazer Beam

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1 part Bourbon  
 1 part Ruple Minze  
 1 part Drambuie

Shake with ice and strain into a shot glass.

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**Lemon Chiffon**

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1½ oz. Vodka  
¼ oz. Triple Sec  
1 oz. Sweet & Sour Mix

Shake ingredients with ice and serve over ice. Squeeze and drop in a fresh Lemon Wedge.

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**Lemon Drop #1**

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2 oz. Absolut Citron Vodka  
1 oz. Lemon Juice  
Sugar

Shake. Serve in a sugar-coated chilled cocktail glass with a squeeze of Lemon.

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**Lemon Drop #2**

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1½ oz. Absolut Citron Vodka  
½ oz. 7-Up  
½ oz. Lemon Juice

Serve in shot glass whose rim is sugar-coated.

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**Lemon Ice #1**

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¼ oz. Lemon  
2 tsp. Sugar  
2 oz. Absolut Vanilia  
Ginger Ale

Mull fresh Lemon with Sugar and place in a collins glass. Add ice and Absolut Vanilia. Fill with Ginger Ale.

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**Lemon Ice #2**

---



1½ oz. Vodka  
½ oz. Triple Sec  
1½ oz. Sweet & Sour Mix  
½ oz. Lemon Juice  
7-Up

Build over ice and fill with 7-Up in a 10 oz. glass. Garnish with a Lemon Slice.

---

**Lemongrad**

---



1½ oz. Stoli Limonnaya Vodka  
3–4 oz. Cranberry Juice

Serve over ice.

## Lemontini

---



2 oz. Stol Limonnaya  
Vodka  
½ oz. Dry Vermouth  
Cointreau

Line a cocktail glass with Cointreau and pour out excess. Combine Vodka and Vermouth over ice in a mixing glass. Strain into the cocktail glass.

---

## Leprechaun

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1½ oz. Irish Whiskey  
3 oz. Tonic Water  
3–4 Ice Cubes

Put Whiskey and Tonic Water in a rocks glass. Add Ice Cubes and stir gently. Drop in a slice of Lemon Peel.

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## Leprechaun's Choice

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1¼ oz. Baileys Irish Cream  
¾ oz. Smirnoff Vodka  
Club Soda

Combine in a tall glass. Top with Club Soda.

---

## Leprechaun's Libation

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½ oz. Bushmills Irish Whiskey  
½ oz. Green Crème de Menthe  
3½ oz. Cracked Ice

Fill blender with Cracked Ice. Add Crème de Menthe and Bushmills Irish Whiskey. Blend. Pour into a goblet or large wine glass.

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*Courtesy of Beach Grill in Westminster, Colorado.*

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## Liar's Martini

---



1½ oz. Dry Gin  
½ oz. Dry Vermouth  
¼ oz. Orange Curacao  
¼ oz. Sweet Vermouth

Stir gently with ice and strain.

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*Who lies after a couple of chilled martinis?*

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## Licorice Stick

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1 part Stolichnaya Vodka  
1 part Hiram Walker Anisette  
1 part Triple Sec

Shake with ice and strain into a shot glass.

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## Lifesaver

---



1 part Malibu Rum  
1 part Absolut Vodka  
1 part Midori  
1 part 7-Up

Shake with ice and strain into a shot glass.

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## Li'l Orphan Annie

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1½ oz. Irish Whiskey  
1 oz. Baileys Irish Cream  
2 tbsp. Chocolate-flavored  
Ovaltine powder  
(or 1 tbsp. Chocolate Syrup)  
1 tsp. Shaved Chocolate

Combine all ingredients except the Shaved Chocolate in a shaker and shake vigorously. Strain into a glass. Garnish with Shaved Chocolate.

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## Lime Light Martini

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6 parts Finlandia Vodka  
1 part Grapefruit Juice  
1 part Midori

Stir gently with ice and strain into a chilled glass. Garnish with thinly sliced Lemon and Lime Twists.

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## Limp Moose

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1 part Irish Cream  
1 part Canadian Whisky

Shake with ice and strain into a shot glass.

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## Lizard Slime

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1½ oz. Jose Cuervo  
Mistico Tequila  
Midori

In a shot glass, float the Midori on top of the Tequila.

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## Loca Pasion (Crazy Passion)

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1 ½ oz. Agavero Tequilla  
2 oz. Pomegranate Juice  
2 oz. Chilled Champagne  
splash of Grenadine  
1 Fresh Strawberry

Pour Tequila, Pomegranate Juice, and Champagne into a glass flute. Top with Grenadine and a whole strawberry.



## What twisted genius created Long Island Iced Tea?

This drink does hail from Long Island, specifically the Oak Beach Inn in Hampton Bays. Spirits writer John Mariani credits bartender Robert (Rosebud) Butt as the inventor, whose original recipe called for an ounce each of clear liquors (vodka, gin, tequila, light rum), a half ounce of triple sec, some lemon juice, and a splash of cola.

This drink comes in many forms and is still popular with young drinkers, though not with those who have to get up early the next day.

### Long Island Iced Tea



½ oz. Vodka  
 ½ oz. Rum  
 ½ oz. Gin  
 ½ oz. Triple Sec  
 ½ oz. Tequila  
 Cola

Shake the first five ingredients over ice and strain into a glass. Fill with Cola.

*There are many variations on this popular drink.*

### Loyal Martini



2 oz. Ketel One Vodka  
 3 drops Expensive Balsamic  
 Vinegar

Stir gently with ice; strain.

*From the Bar D'O in New York, New York.*

### Lovers' Margarita



1 oz. Agavero  
 1 oz. 1800 Reposado  
 splash Fresh Lime Juice

Pour over ice. Garnish with a Lime Wedge. Salt the rim beforehand if you prefer.

*Double the recipe and serve with two straws per couple.*

---

**Lucky Lady**

---



¾ oz. Bacardi Light Rum  
 ¼ oz. Hiram Walker  
   Anisette  
 ¼ oz. Hiram Walker White  
   Crème de Cacao  
 ¾ oz. Cream

Blend with crushed ice and serve in a margarita glass.

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**M&M**

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1 part Kahlua  
 1 part Di Saronno Amaretto

Layer the Amaretto over the Kahlua.

---

**Madras**

---



1½ oz. Vodka  
 2 oz. Cranberry Juice  
 2 oz. Orange Juice

Pour Vodka over ice in a tall glass. Fill half way with Orange Juice and top it off with Cranberry Juice.

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**Magellan Straits**

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2½ oz. Magellan Gin

Shake with ice; strain. Add Twist of Lime.

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**Maiden's Prayer**

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2 parts Cork Dry Gin  
 2 parts Cointreau  
 1 part Orange Juice  
 1 part Lemon Juice

Shake with ice and strain into a glass.

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**Main Squeeze**

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1½ oz. Hiram Walker Crème de  
   Strawberry Liqueur  
 2 oz. Cranberry Juice  
 2 oz. Orange Juice  
 Club Soda

Combine first three ingredients in a tall glass and top with Club Soda.



## Mai Tai: Out of this world

Vic Bergeron invented the Mai Tai in 1944 at his Polynesian-style Oakland bar. He didn't want fruit juices detracting from the two ounces of J. Wray Nephew Jamaican rum he poured as the base for his creation. He merely added a half ounce of French orgeat (an almond-flavored syrup), a half ounce of orange curacao, a quarter ounce of rock candy syrup, and the juice of one lime. Customer Carrie Wright of Tahiti, the first to taste the concoction, responded, "Mai tai . . . roe ael!" (Tahitian for "Out of this world . . . the best!")

The Mai Tai became famous, and conflicting stories about its origins aggravated Bergeron so much that he elicited a sworn statement from Mrs. Wright in 1970, testifying to his authorship of the cocktail.

### Mai Tai



$\frac{3}{4}$  oz. Bacardi Light Rum  
 $\frac{1}{4}$  oz. Bacardi 151 Rum  
 $\frac{1}{2}$  oz. Orange Curacao  
 $\frac{1}{2}$  oz. Rose's Lime Juice  
 $\frac{1}{4}$  oz. Orgeat Syrup  
 $\frac{1}{4}$  oz. Simple Syrup

Stir with ice. Garnish with Mint, Cherry, and Pineapple.

### Maker's Mist



$\frac{3}{4}$  oz. Irish Mist  
 $\frac{3}{4}$  oz. Maker's Mark  
 $\frac{3}{4}$  oz. Stoli Ohranj

Shake with ice. Serve on the rocks with an orange slice.

### Malibu Bay Breeze



$1\frac{1}{2}$  oz. Malibu  
 2 oz. Cranberry Juice  
 2 oz. Pineapple Juice

Combine over ice.



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## Malibu Beach

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1½ oz. Malibu  
1 oz. Smirnoff Vodka  
4 oz. Orange Juice

Combine over ice.

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## Malibu Cove

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½ oz. Malibu  
½ oz. Myers's Dark Rum  
½ oz. White Rum  
2 oz. Pineapple Juice  
2 oz. Sweet and Sour Mix

Shake all ingredients with ice and serve over ice.

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## Malibu Orange Colada

---



1½ oz. Malibu  
1 oz. Triple Sec  
4 oz. Coco Lopez  
Cream of Coconut

Blend with crushed ice.

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## Malibu Rain

---



1 oz. Vodka  
1½ oz. Pineapple Juice  
½ oz. Malibu  
splash Orange Juice

Shake with ice and serve over ice.

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## Malibu Suntan

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1½ oz. Malibu  
5 oz. Iced Tea

Combine over ice. Add a squeeze of Lemon.

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## Mandarin Martini

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1 part Godiva Liqueur  
1 part Absolut Vodka  
splash Cointreau or Orange Juice

Combine with ice and shake well. Strain. Garnish with an Orange Slice.

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## Manhattan

The Manhattan recipe was created around 1874 at the Manhattan Club, New York, for Lady Randolph Churchill, Winston's mother. She was attending a banquet in honor of the lawyer and politician Samuel J. Tilden at the time.

### Manhattan



2 oz. American or Canadian Whisky  
 splash Sweet or Dry Vermouth  
 dash Angostura Bitters

Stir. Garnish with a Cherry.

### Margarita



1 oz. Tequila  
 1 oz. Cointreau or  
 Triple Sec  
 1 oz. Sweet & Sour Mix or  
 Lime Juice

Blend with crushed ice. Serve  
 in a salt-rimmed glass.  
 Garnish with a Lime Wheel.

### Margarita Madres



1¼ oz. Jose Cuervo Gold Tequila  
 ½ oz. Cointreau  
 ½ oz. Sweet & Sour Mix  
 1½ oz. Orange Juice  
 1½ oz. Cranberry Juice

Blend with crushed ice.  
 Garnish with a Lime.



## The Margarita: Behind every great drink is . . .

Using her two favorite spirits, cointreau and tequila, Margarita Sames invented this classic drink in 1948 in Acapulco, Mexico. Presenting his wife with glassware etched with *Margarita!*, her husband gave the drink its name.

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**Margavero**

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3 oz. Agavero Liqueur  
 1 oz. Fresh Lime Juice  
 1 dash Stolichnaya Ohranj  
 Coarse Salt

Shake with ice or blend and strain into a chilled cocktail glass, the rim of which has been moistened with Lime Juice and dipped in Salt. Garnish with a Lime Wedge.

---

**Martini**

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2 oz. Gin  
 dash Extra Dry Vermouth

Shake or stir Gin and Vermouth over ice. Strain and serve in a cocktail glass straight up or over ice. Garnish with a Twist or an Olive.

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**Martini Bellini**

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2 oz. Vodka or Gin  
 ¼ oz. Peach Schnapps

Shake or stir Vodka or Gin and Schnapps over ice. Strain and serve in a cocktail glass straight up or over ice. Garnish with a Twist.

*From the Gallery Lounge Sheraton in Seattle, Washington.*

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**Martini Picante**

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2 oz. Absolut Peppar Vodka  
 Jalapeño  
 Olive

Stir with ice and strain. Add a Jalapeño and an Olive.

*From the Gallery Lounge Sheraton in Seattle, Washington.*

---

**Mary Pickford**

---



1½ oz. Puerto Rican White Rum  
 1½ oz. Pineapple Juice  
 1 splash Grenadine

Shake with crushed ice. Serve over ice or strain.

*Named after the actress.*

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**Melon Ball**

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¾ oz. Midori  
 1 oz. Vodka  
 4 oz. Orange Juice

Combine in a glass and stir.



## Martini mythology

You're likely to hear several stories about the creation of the martini, such as the few that follow:

- ✔ A stranger on his way to Martinez, California, told bartender Jerry Thomas of San Francisco, California, about this drink made with gin, vermouth, bitters, and dash of maraschino.
- ✔ A bartender in Martinez, California, created it for a goldminer who struck it rich: The miner ordered champagne for the house, but none was available. The bartender offered something better — a Martinez Special — some sauterne and gin. The rich miner spread the word throughout California about this Martinez Special.
- ✔ The drink is named after Martini & Rossi vermouth because it was first used in the drink, Gin and It, which contains Gin and Martini & Rossi vermouth.
- ✔ The drink is named after the British army rifle, the Martini and Henry. The rifle was known for its kick, like the first sip of Gin and It.
- ✔ At the Knickerbocker Hotel in the early 1900s, a bartender named Martini di Arma Tiggia mixed a martini using only a dry gin and dry vermouth.

## Metropolitan



1 oz. Sweet Vermouth  
 1½–2 oz. Brandy  
 ½ tsp. Sugar Syrup  
 2 dashes Angostura Bitters  
 4–5 Ice Cubes

Combine all ingredients except one or two Ice Cubes in a shaker and shake vigorously. Put one or two Ice Cubes in a chilled cocktail glass. Strain the drink into the glass.

## Mets Manhattan



1¼ oz. Whiskey  
 ¼ oz. Extra Dry Vermouth  
 ¼ oz. Strawberry Schnapps

Mix all ingredients with ice and stir well. Strain into a chilled cocktail glass.

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**Mexican Banana**

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1½ oz. Sauza Tequila  
¾ oz. Crème de Banana

Pour ingredients into a rocks glass filled with ice.

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**Mexican Berry**

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1 oz. Chambord  
1 oz. Cuervo Tequila

Shake with ice and strain into a shot glass.

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**Mexican Gold**

---



1½ oz. Sauza Tequila  
¾ oz. Galliano

In a rocks glass filled with ice, pour Sauza Tequila and float the Galliano on top.

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**Mexican Margarita**

---



2 oz. Agavero Tequila Liqueur  
2 oz. Tequila  
splash Fresh Lime Juice

Combine in a shaker and pour over rocks.

---

**Mexicarolans**

---



1 part Carolans Irish Cream  
1 part Tequila

Shake well with ice and serve over ice.

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**Mexico Martini**

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1½ oz. Gran Centenario Plata Tequila  
1 tbsp. Extra Dry Vermouth  
2–3 drops Vanilla Extract

Shake and strain into an iced glass.

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**Mexico Rose**

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½ oz. Sauza Tequila  
1 oz. Lime Juice  
½ oz. Grenadine (or Crème de Cassis)

Combine in a rocks glass filled with ice.

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**Miami Shades**

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1 oz. Stolichnoff Vodka  
¼ oz. Peach Schnapps  
2 oz. Grapefruit Juice

Combine over ice.

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## Miami Special

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1 oz. Bacardi Light Rum  
 ¼ oz. Hiram Walker White  
 Crème de Menthe  
 ¾ oz. Lemon or Rose's  
 Lime Juice

Blend with ice.

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## Mickey Finn Martini

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1½ oz. Absolut Vodka  
 dash Martini & Rossi  
 Extra Dry Vermouth  
 splash Hiram Walker White  
 Crème de Menthe

Stir with ice and strain.  
 Garnish with Mint.

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## Midnight Martini

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1½ oz. Vodka  
 ½ oz. Chambord

Stir with ice and strain.  
 Garnish with a Lemon Twist.

*From the Gallery Lounge Sheraton in Seattle, Washington.*

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## Midnight Orchid

---



1½ oz. Finlandia Cranberry  
 Vodka, chilled  
 ¼ oz. Chambord  
 2 oz. Pineapple Juice  
 ½ oz. Half & Half

Shake. Serve over crushed ice  
 or blend with ice.

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## Midnight Sun Martini

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5 parts Finlandia Cranberry Vodka  
 1 part Classic Finlandia Vodka  
 1 part Kahlua

Stir with ice and strain.

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## Midori Cheap Shades

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¾ oz. Midori  
 ¾ oz. Peach Schnapps  
 3 oz. Orange Juice  
 3 oz. Pineapple Juice  
 1½ oz. Margarita Mix

Shake with ice and serve over  
 ice in a tall glass.

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**Midori Green Iguana Margarita**

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½ oz. Midori  
1 oz. Tequila  
2 oz. Sweet & Sour Mix

Blend and pour into a salted glass.

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**Midori Skinny Dipper**

---



2 oz. Midori  
3 oz. Cranberry Juice

Combine over ice in a tall glass.

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**Midori Sun of a Beach**

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1 oz. Midori  
1 oz. Beefeater Gin  
6 oz. Orange Juice

Combine over ice in a tall glass.

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**Milk & Honey**

---



1 part Irish Mist  
1 part Carolans Irish Cream

Combine in a rocks glass on ice.

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**Mimosa**

3 oz. Champagne  
2 oz. Orange Juice

Combine in a champagne flute and stir.

*A great brunch drink.*

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**Mind Eraser**

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1 part Vodka  
1 part Kahlua  
1 part Club Soda

Shake with ice and strain into a shot glass.



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**The Mimosa: A French creation**

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The Mimosa was created around 1925 at the Ritz Hotel Bar in Paris, France. It took its name from the mimosa flowering plant, whose color it resembles.

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## Mingling of the Clans

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1¼ oz. Bushmills Irish Whiskey  
 ½ oz. Scotch Whisky  
 2 tsp. Lemon Juice  
 3 dashes Orange Bitters

Combine in a mixing glass with ice. Strain into a cocktail glass.

---

## Mint Cooler

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1 oz. Bombay Gin  
 ¼ oz. Peppermint Schnapps  
 Club Soda

In a tall glass with ice, combine the first two ingredients. Fill the glass with Club Soda.

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## Mint Julep



2 oz. Makers Mark Bourbon  
 ¼ oz. Sugar Syrup  
 5 Mint Leaves

In a silver cup, mash four Mint Leaves with Sugar Syrup. Fill the cup with crushed ice. Add Bourbon and garnish with a Mint Leaf.

*Don't forget that it's served in a silver cup.*

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## Mint Martini

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1 part Godiva Liqueur  
 1 part Absolut Vodka  
 splash White Crème de Menthe

Combine with ice and shake well. Serve straight up. Garnish with a Mint Leaf.

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## Mintini or Gin Stinger

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2 parts Bombay Gin  
 1 part White Crème de Menthe

Stir gently with ice and strain.

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## Mist Old Fashioned

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1¼ oz. Irish Mist  
 Orange Slice  
 Cherry Bitters  
 Sugar  
 Club Soda or Water

Muddle the Orange, Cherry Bitters, and Sugar. Add Irish Mist. Top with Club Soda or Water.



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## Mist Opportunity

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2 oz. Stoli Ohranj  
½ oz. Irish Mist

Shake with ice; garnish with Orange Slice.

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## Mister Murphy

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1 part Irish Mist  
1 part White Rum  
1 part Orange Juice  
dash Angostura Bitters

Combine in a rocks glass over ice with a dash of Angostura Bitters.

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## Mistic Beach

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1¼ oz. Jose Cuervo Místico  
¾ oz. Cointreau  
3 oz. Cranberry Juice

Combine over ice in a tall glass. Stir. Garnish with a Lemon Wedge.

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## Mistic Chocklic

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¾ oz. Jose Cuervo Místico  
¾ oz. Kahlua Coffee Liqueur  
1 oz. Orange Juice

Shake and strain into a rocks glass with ice.

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## Mistic Merlin

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¾ oz. Jose Cuervo Místico  
¾ oz. Orange Liqueur  
½ oz. Lime Juice

Shake with ice and strain.

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## Mistical Mayan

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1¼ oz. Jose Cuervo Místico  
3 oz. Orange Juice  
7-Up

Stir the first two ingredients with ice in a tall glass. Fill with 7-Up. Garnish with a Lime Wedge.

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## Mistico Bandito

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1 oz. Jose Cuervo Místico  
1 oz. Cranberry Juice  
1 oz. Black Cherry Juice

Shake and serve in a shot glass.

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## Mistico Berry

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1 oz. Jose Cuervo Mistico  
1 oz. Cabernet Wine  
splash Triple Sec  
splash Lime Juice  
splash 7-Up  
Sweet & Sour Mix

Combine first five ingredients in a tall glass with ice. Fill with Sweet & Sour Mix and garnish with a Lemon Wedge.

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## Mistico Caliente

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2 oz. Jose Cuervo Mistico  
splash Tabasco Sauce

Combine in a shot glass and drop into a Draft Beer.

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## Mistico Caribbean Sea

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1¼ oz. Jose Cuervo Mistico  
¾ oz. Blue Curacao  
½ oz. Peach Schnapps  
Sweet & Sour Mix

Combine first three ingredients in a tall glass over ice. Fill with Sweet & Sour Mix.

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## Mistico Desert Berry

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1½ oz. Jose Cuervo Mistico  
dash Chambord

Stir and strain into a shot glass.

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## Mistico Lemonade

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1 oz. Jose Cuervo Mistico  
1 oz. Orange Curacao  
1 oz. Club Soda  
1 oz. Cranberry Juice  
Juice from ½ Lemon

Serve in a tall glass over ice.

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## Mistico Martini

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1 oz. Jose Cuervo Mistico  
1 oz. Chambord  
1 oz. Sweet & Sour Mix

Stir with ice and strain into a martini glass.

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## Mistico Mirage

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1½ oz. Jose Cuervo Mistico  
1½ oz. Orange Juice  
1½ oz. Tonic Water

Stir with ice and garnish with a Lime Wedge.

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## Mistico Missile

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1 oz. Jose Cuervo Mistico  
½ oz. Peach Schnapps  
splash Grapefruit Juice

Shake and strain. Serve in a shot glass.

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## Mistico Morning

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1 oz. Jose Cuervo Mistico  
1 oz. Pineapple Juice  
1 oz. Orange Juice  
splash Triple Sec  
Grenadine

Combine first four ingredients. Float Grenadine on top. Garnish with Lime.

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## Mistico Mystery

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1 oz. Jose Cuervo Mistico  
1 oz. Triple Sec  
1 oz. Pineapple Juice

Shake and strain into a shot glass.

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## Mistico Vertigo

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1¼ oz. Jose Cuervo Mistico  
2 oz. Sweet & Sour Mix  
1 oz. Cranberry Juice  
Juice from ½ Lemon

Stir with ice. Garnish with an Orange Wheel.

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## Misty Mist

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1¼ oz. Irish Mist

Serve on shaved ice.

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## Misty-Eyed Irishman

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¾ oz. Bushmills Irish Whiskey  
 1 oz. Peppermint Schnapps  
 1 pkg. Hot Chocolate Mix  
 Hot Coffee  
 Whipped Cream

Combine first three ingredients in the glass. Fill with Coffee and stir well. Top with Whipped Cream.

*Optional: Sprinkle with Candy Mint Shavings.*

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## Mocha Melt

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1 oz. Jose Cuervo Gold Tequila  
 5 oz. Freshly Brewed Strong,  
 Hot Coffee  
 1 pkg. Hot Cocoa Mix  
 (single-serving envelope)  
 ½ oz. Coffee Brandy  
 Whipped Cream

Combine ingredients in a glass and stir. Top with Whipped Cream.

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## Mocha Mint

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¾ oz. Coffee-Flavored Brandy  
 ¾ oz. White Crème de Menthe  
 ¾ oz. White Crème de Cacao

Combine ingredients in a glass and stir. Strain into a cocktail glass.

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## Mockingbird

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1¼ oz. Tequila  
 2 tsp. White Crème de Menthe  
 1 oz. Fresh Lime Juice

Combine in a shaker and shake vigorously. Strain into a chilled cocktail glass with ice.

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## Mojito

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2 oz. Bacardi Light Rum  
 8 Mint Leaves  
 Juice of ½ Lime  
 2 tsp. Sugar  
 4 oz. Club Soda

In a Collins glass, place Mint Leaves and Lime Juice, crush with a muddler or the back of a spoon, and add Sugar. Fill glass with ice, add Rum, and top with Club Soda. Stir well and garnish with a sprig of Mint.

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## Monkey See Monkey Do

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1 part Baileys Irish Cream  
1 part Rhum Barbancourt  
1 part Banana Liqueur  
1 part Orange Juice

Shake with ice and strain.

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## Monsoon

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¼ oz. Vodka  
¼ oz. Coffee Liqueur  
¼ oz. Amaretto  
¼ oz. Irish Cream  
¼ oz. Hazelnut Liqueur

Shake with ice; serve over ice.

---

## Monster Mash

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½ oz. Two Fingers Tequila  
½ oz. Du Bouchett Tequila  
Monster  
½ oz. Du Bouchett Blue  
Curacao  
¼ oz. Du Bouchett Melon  
Liqueur

Shake with ice. Strain into shot glass.

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## Monster on the Beach

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1½ oz. Du Bouchett Tequila  
Monster  
2 oz. Cranberry Juice  
splash Lime Juice  
splash Grenadine

Combine over ice.

---

## Montego Margarita

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1½ oz. Appleton Estate Rum  
½ oz. Triple Sec  
1 oz. Lemon or Lime Juice  
1 scoop Crushed Ice

Blend with Crushed Ice and serve.

## Moonlight Margarita

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1½ oz. Jose Cuervo Gold Tequila  
 1 oz. Blue Curacao  
 1 oz. Lime Juice  
 Salt

Rub the rim of a margarita glass with Lime Rind and dip it into Salt. Blend ingredients and serve in the prepared glass. Garnish with a Lime Slice.

## Moonraker

---



1½ oz. Jose Cuervo Especial  
 4 oz. Pineapple Juice  
 ½ oz. Blue Curacao

Pour the Jose Cuervo Especial and Pineapple Juice into a glass almost filled with ice cubes. Stir well. Drop the Curacao into the center of the drink.

## Morgan's Madras

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1¼ oz. Captain Morgan Spiced Rum  
 5 oz. Orange Juice  
 splash Cranberry Juice

Combine over ice in a tall glass.

## Morgan's Red Rouge

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1 oz. Captain Morgan Spiced Rum  
 ½ oz. Blackberry Brandy  
 2 oz. Pineapple Juice  
 ½ oz. Lemon Juice

Stir with ice and serve over ice.

## Morgan's Spiced Rum Alexander

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1 oz. Captain Morgan Spiced Rum  
 ½ oz. Crème de Cacao  
 1 oz. Heavy Cream

Shake and strain. Dust with Nutmeg.

## Morgan's Wench

---



¾ oz. Captain Morgan Spiced Rum  
 ¾ oz. Amaretto  
 ¾ oz. Dark Crème de Cacao

Shake Rum and Amaretto with ice and strain into a shot glass. Float Crème de Cacao on top.

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## Moscow Chill

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1½ oz. Vodka  
4 oz. Dr. Pepper

Pour Vodka over shaved ice in a champagne glass. Fill with Dr. Pepper. Garnish with a Lime Wedge.

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## Moscow Mule



1½ oz. Smirnoff Vodka  
4 oz. Ginger Beer

Stir with ice. Garnish with a Lime Wedge.

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*Should be served in a bronze cup or mug.*

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## The Mount Gay Grinder

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1½ oz. Mount Gay Rum  
2 oz. Cranberry Juice  
splash 7-Up

Combine in a tall glass.

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## Ms. Tea

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1¼ oz. Irish Mist  
3 oz. Iced Tea

Mix with ice; serve over ice.

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## Mudslide #1

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¼ oz. Coffee Liqueur  
1 oz. Vodka  
¼ oz. Irish Cream  
Cola

Combine first three ingredients in a glass with ice and fill with Cola.

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## Mudslide #2

---



¾ oz. Coffee Liqueur  
¾ oz. Irish Cream

Pour over ice in a rocks glass.

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## Murphy's Dream

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1 part Irish Mist  
1 part Gin  
1 part Lemon Juice  
Sugar

Shake. Serve straight up or over ice.

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## Myers's Heatwave

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¾ oz. Myers's Dark Rum  
½ oz. Peach Schnapps  
6 oz. Pineapple Juice  
1 splash Grenadine

Pour Rum and Schnapps over ice. Fill with Pineapple Juice and add a splash of Grenadine.

---

## Myers's Madras

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1¼ oz. Myers's Dark Rum  
1½ oz. Orange Juice  
1½ oz. Cranberry Juice

Serve in a tall glass over ice.

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## Myers's Sharkbite

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1¼ oz. Myers's Dark Rum  
Orange Juice  
splash Grenadine

Add Rum to a tall glass with ice. Fill with Orange Juice. Add a splash of Grenadine.

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## Myers's Strawberry Daiquiri

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1¼ oz. Myers's Dark Rum  
½ oz. Triple Sec  
Juice of ½ Lime  
½ cup Strawberries  
1 tsp. Bar Sugar

Blend with crushed ice.

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## Myers's Sunset

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1¼ oz. Myers's Dark Rum  
4 oz. Pineapple Juice  
2 oz. Orange Juice  
2 oz. Cranberry Juice  
dash Rose's Grenadine (optional)

Combine over ice and stir.

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## Mystical Martini

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1 oz. Encantado Mezcal  
¼ oz. Lillet

Shake over ice and strain into a martini glass. Add a long Lemon or Orange Twist.

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*Invented at Stars in San Francisco, California.*



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**Naked Glacier Martini**

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2 oz. Classic Finlandia Vodka  
splash Peppermint Schnapps

Frost the rim of the martini glass with Sugar. Shake ingredients with ice and strain into the prepared glass.

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**Naked Martini**

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2 oz. Vodka or Gin

Serve over ice or chill and strain into glass.

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**Nation Cocktail**

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1½ oz. Jose Cuervo Gold Tequila  
1½ oz. Pineapple Juice  
1½ oz. Orange Juice  
¼ oz. Blue Curacao

Combine first three ingredients over ice. Float Blue Curacao.

*You can also serve this one without ice.*

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**Negroni**

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½ oz. Dry Vermouth  
½ oz. Bombay Gin  
½ oz. Campari

Combine in a rocks glass over ice.

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**Nellie Jane**

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1¼ oz. Irish Mist  
¼ oz. Hiram Walker Peach Schnapps  
3 oz. Orange Juice  
1 oz. Ginger Ale

Mix all but the Ginger Ale.  
Float the Ginger Ale on top.

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**Neon Tequila Monster**

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1 oz. Burnett's Vodka  
1 oz. Tequila  
3 oz. Orange Juice

Combine over ice.

## Neopolitan Martini



½ oz. Grand Marnier  
 1 oz. Stoli Vanil  
 1 oz. Stoli Ohranj  
 ½ oz. Marie Brizard Parfait Amour  
 splash Fresh Lime Juice

Combine ingredients in an ice-filled glass. Stir and strain. Garnish with an Orange Peel.

## Nervous Breakdown



1½ oz. Vodka  
 ½ oz. Chambord  
 splash Cranberry Juice  
 Soda

Combine the first three ingredients in a tall glass. Fill with Soda.

## Neva



1½ oz. Vodka  
 ½ oz. Tomato Juice  
 ½ oz. Orange Juice

In a shaker, mix all ingredients. Pour over ice into a stemmed glass.

## New Life



1½ oz. Sauza Tequila  
 1 lump Sugar  
 3 dashes Angostura Bitters

Muddle Sugar and Bitters in a rocks glass and fill with crushed ice. Add Tequila. Garnish with a Lemon Twist.

## 1951 Martini



2 oz. Gordon's Gin  
 splash Cointreau  
 Anchovy Stuffed Olive

Rinse glass with Cointreau. Add the Gin and Olive.

*The return to another classic with a rinse.*

## Nut House



1½ oz. Finlandia Cranberry Vodka  
 ¼ oz. Amaretto

Combine over ice.

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**Nut 'n' Holli**

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1 part Irish Mist  
 1 part Amaretto  
 1 part Carolans Irish Cream  
 1 part Frangelico

Shake. Serve straight up in a shot glass.

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**Nuts & Berrys**

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½ oz. Vodka  
 ½ oz. Hazelnut Liqueur  
 ½ oz. Coffee Liqueur  
 ¼ oz. Cream

Combine with ice and shake. Strain and serve straight up in a rocks glass.

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**Nutty Irishman**

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1 part Irish Cream  
 1 part Hazelnut Liqueur  
 (Frangelico)

Layer Irish Cream over Hazelnut Liqueur in a shot glass.

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**Nutty Martini**

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1 part Godiva Liqueur  
 1 part Absolut Vodka  
 splash Frangelico or  
 Amaretto Liqueur

Combine with ice; shake well. Serve chilled. Garnish with three Almonds.

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**Nutty Professor**

---



1 part Irish Cream  
 1 part Hazelnut Liqueur  
 (Frangelico)  
 1 part Grand Marnier

Combine over ice.

*You can also serve this one straight up in a shot glass.*

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**O'Casey's Scotch Terrier**

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1 part Baileys Irish Cream  
 1 part J&B Scotch

Stir well over ice.

### O.J. Mist



1 part Irish Mist  
3 parts Orange Juice

Combine in a tall glass over ice.

### O.J. Morgan



1½ oz. Captain Morgan Spiced Rum  
5 oz. Orange Juice

Combine in a tall glass over ice.

### Oatmeal Cookie #1



1 part Baileys Irish Cream  
1 part Goldschlager  
1 part Butterscotch Schnapps

Layer with Schnapps on the bottom, then the Goldschlager, and then the Irish Cream.

### Oatmeal Cookie #2



¾ oz. Baileys Irish Cream  
¾ oz. Butterscotch Schnapps  
½ oz. Jagermeister  
¼ oz. Cinnamon Schnapps

Shake with ice and serve over ice.

*You can also strain this one into a shot glass.*

### Ohranj Juice



1½ oz. Stoli Ohranj Vodka  
¼ oz. Hiram Walker Peach Schnapps  
¼ oz. Cranberry Juice

Mix all ingredients over ice. For uptown, upscale parties only.

### Ohranj Julius



1 oz. Stoli Ohranj Vodka  
1 oz. Cointreau  
1 oz. Sour Mix  
1 oz. Orange Juice

Combine in a tall glass with ice. Garnish with an Orange Slice.

### Ohranj Martini



1½ oz. Stoli Ohranj Vodka  
splash Triple Sec

Shake with ice. Serve straight up or over ice. Garnish with an Orange Peel.

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**Oil Slick**

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1 part Rumpel Minze  
1 part Bourbon

Shake with ice and strain into a shot glass.

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**Old Etonian**

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1 oz. Cork Dry Gin  
1 oz. Lillet  
2 dashes Orange Bitters  
2 dashes Crème de Noyeaux

Mix with ice; serve over ice.  
Garnish with a Twist of Orange Peel.

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**Old Fashioned**

---



1½ oz. American or Canadian Whisk(e)y  
¼ tsp. Superfine Sugar  
2 dashes Angostura Bitters  
splash Club Soda  
Cherry and Orange Slice

Muddle the Cherry (without stem), Orange Slice, Sugar, and a splash of Club Soda. Add the remaining ingredients and stir.

*You can also use Scotch, Brandy, or just about any other spirit in this drink.*

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**Old San Juan**

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Lime Wedge  
1½ oz. Gold Rum  
½ oz. Cranberry Juice  
1 oz. Fresh Lime Juice

Rim a chilled martini glass with the Lime Wedge. Combine other ingredients in cocktail shaker with ice. Shake well and strain into the glass. Squeeze Lime Wedge into the drink and drop it in.

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**Opening Cocktail**

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½ oz. Canadian Whisky  
½ oz. Sweet Vermouth  
½ oz. Grenadine

Mix all ingredients in a shaker with crushed ice. Strain the mixture into a chilled cocktail glass.

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**Orange Blossom**

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1¼ oz. Absolut Vodka  
3 oz. Orange Juice  
1 tsp. Superfine Sugar

Stir with ice in a tall glass.

## Orange Crush



1¼ oz. Vodka  
¾ oz. Triple Sec  
2 oz. Orange Juice

Shake with ice. Strain or serve over ice.

## Orange Margarita



1½ oz. Jose Cuervo  
Gold Tequila  
½ oz. Triple Sec  
3 oz. Orange Juice  
½ oz. Sweet & Sour Mix

Blend. Garnish with Strawberries.

## Orange Sunset



1 oz. Bombay Gin  
¼ oz. Banana Liqueur  
1 oz. Sweetened Lemon Mix  
1 oz. Orange Juice

Combine over ice.

## Orangesicle



1½ oz. Bacardi O  
1½ oz. Cream  
2½ oz. Orange Juice

Combine ingredients in a shot glass or mix over ice in a rocks glass.

## Orangetini



1½ oz. Absolut Vodka  
dash Martini & Rossi  
Extra Dry Vermouth  
splash Hiram Walker  
Triple Sec

Stir gently and strain over ice.  
Garnish with an Orange Peel.

## Orgasm #1



1 part Irish Cream  
1 part Amaretto  
1 part Coffee-Flavored Liqueur  
(Kahlua)

Shake with ice and strain into a shot glass.

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**Orgasm #2**

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1 part Di Saronno Amaretto  
 1 part Kahlua  
 1 part Baileys  
 1 part Cream

Shake with ice and strain into a shot glass.

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**Oriental Rug**

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1 part Irish Cream  
 1 part Hazelnut Liqueur (Frangelico)  
 1 part Jagermeister  
 1 part Coffee-Flavored Liqueur (Kahlua)  
 dash Cola

Stir with ice and strain into a shot glass.

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**Outrigger**

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1 oz. Vodka  
 ½ oz. Peach Schnapps  
 1 dash Lime Juice  
 2 oz. Pineapple Juice

Combine with ice in a shaker and shake. Strain over ice into a rocks glass.

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**Oyster Shooter**

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1 oz. Vodka  
 1 Raw Oyster  
 1 tsp. Cocktail Sauce

Pour Vodka over the Oyster and Sauce in a small rocks glass and stir. Add a squeeze of Lemon.

*You can also add a dash of horseradish if you dare.*

---

**Paddy Cocktail**

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1½ oz. Irish Whiskey  
 ¾ oz. Sweet Vermouth  
 3–4 dashes Angostura Bitters

Mix all ingredients with cracked ice in a shaker or blender. Serve in a chilled glass.

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**Paddy O'Rocco**

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1½ oz. Irish Mist  
 3 oz. Orange Juice  
 splash Amaretto

Mix Irish Mist and Orange Juice. Top with a splash of Amaretto.

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## Paddy's Wagon

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1½ oz. Irish Whiskey  
 1½ oz. Sweet Vermouth  
 1–2 dashes Angostura Bitters  
 1–2 dashes Southern Comfort

Combine all ingredients in shaker and shake. Serve straight up or over ice in a chilled glass.

P

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## Painkiller

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½ oz. Jose Cuervo Especial  
 ½ oz. Vodka  
 ½ oz. Light Rum  
 1 oz. Pineapple Juice  
 ½ oz. Orange Juice  
 2 Tbsp. Coco Lopez Real  
 Cream of Coconut

Blend all ingredients with ice until smooth and pour into a chilled rocks glass.

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## Parisian Pousse-Café

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2 parts Orange Curacao  
 2 parts Kirschwasser  
 1 part Chartreuse

Layer this drink in the order listed. Start with Curacao on the bottom and finish with Chartreuse on top.

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## Parknasilla Peg Leg

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1½ oz. Irish Whiskey  
 1 oz. Coconut Syrup  
 3 oz. Pineapple Juice  
 1 tsp. Lemon Juice  
 Club Soda

Mix Whiskey, Coconut Syrup, and Fruit Juices in a shaker or blender with cracked ice and pour into a chilled highball glass along with several ice cubes. Fill with Club Soda. Stir gently.

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## Parrot Bay Mango Madras

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1½ oz. Captain Morgan's Parrot Bay  
 Mango Flavored Rum  
 2 oz. Cranberry Juice  
 2 oz. Orange Juice

Shake with ice and strain into a tall glass.

*A Rum version of the classic Madras.*



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## Patio Punch

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1 oz. Cruzan Junkanu Citrus Stash  
1 oz. Cruzan Pineapple Rum  
splash Raspberry Liqueur

Mix with ice. Top with orange juice.

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## Patty's Pride

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1¼ oz. Bushmills Irish Whiskey  
¼ oz. Peppermint Schnapps

Combine in a shot glass.

*You can also serve this one with Club Soda in a highball glass.*

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## Peach Banana Daiquiri

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1½ oz. Puerto Rican Light Rum  
½ Medium Banana, diced  
1 oz. Fresh Lime Juice  
¼ cup Sliced Peaches  
(fresh, frozen, or canned)

Blend with crushed ice.

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## Peach Irish

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1½ oz. Irish Whiskey  
1 Ripe Peach (peeled,  
pitted, and sliced)  
½ cup Fresh Lime Juice  
1 oz. Apricot Brandy  
1 Tbsp. Superfine Sugar  
dash Vanilla Extract

Blend with crushed ice.

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## Peach Margarita

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1½ oz. Jose Cuervo Gold Tequila  
1 oz. Triple Sec  
1 oz. Lime Juice  
½ cup Peaches (canned)

Blend. Garnish with Peach Slices.

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## Peach Melba

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½ oz. Captain Morgan Spiced Rum  
¾ oz. Raspberry Liqueur  
2 oz. Peach Cocktail Mix  
1 oz. Heavy Cream  
2 Peach Halves  
Raspberry Syrup

Blend with crushed ice. Top with Raspberry Syrup.

P

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## Peaches 'n' Cream

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3 oz. Coco Lopez Cream of Coconut  
2 oz. Pineapple Juice  
1 oz. Coffee Liqueur  
½ oz. Rum

Blend with crushed ice.

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## Pearl Diver

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1½ oz. Midori  
½ oz. Coconut Rum  
4 oz. Orange Juice

Combine in a tall glass over ice.

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## Peppar Manhattan

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1½ oz. Absolut Peppar Vodka  
½ oz. Sweet Vermouth

Mix Vodka and Sweet Vermouth in a cocktail shaker over ice and stir. Strain into a stemmed glass. Add a Cherry for garnish.

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## Peppar Martini

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2 oz. Absolut Peppar Vodka  
dash Dry Vermouth

Stir gently with ice and strain. Garnish with a Jalapeño Stuffed Olive.

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## Peppar Salty Dog

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1¼ oz. Absolut Peppar Vodka  
Grapefruit Juice

Salt the rim of a rocks glass. Fill with ice. Pour in Vodka and fill with Grapefruit Juice.

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**Peppermint Kiss**

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1 oz. Godiva Chocolate Liqueur  
1 oz. Peppermint Schnapps  
1 sprig Mint

Add Chocolate Liqueur and Peppermint Schnapps to an ice-filled rocks glass and stir. Garnish with Mint sprig.

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**Peppermint Patti #1**

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$\frac{3}{4}$  oz. Peppermint Schnapps  
 $\frac{1}{2}$  oz. Green Crème de Menthe

Combine over ice in a rocks glass.

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**Peppermint Patty #2**

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$\frac{1}{2}$  oz. Rumble Minze  
 $\frac{1}{2}$  oz. Kahlua  
 $\frac{1}{2}$  oz. Dark Crème de Cacao  
 $\frac{1}{2}$  oz. Cream

Shake with ice and strain into a shot glass.

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**Peppertini**

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1½ oz. Absolut Peppar Vodka  
 $\frac{1}{2}$  oz. Vermouth

Mix Vodka and Dry Vermouth in a cocktail shaker over ice. Stir and pour into rocks glass. Add an Olive for garnish.

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**Perfect Patron**

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1½ oz. Patron Silver  
 $\frac{1}{2}$  oz. Patron Citronge  
juice of  $\frac{1}{2}$  Lime

Shake well, strain, and serve on the rocks with a Lime Wedge.

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**Phoebe Snow**

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1½ oz. Brandy  
1 oz. Dubonnet  
 $\frac{3}{4}$  oz. Pernod

Shake in a cocktail mixer with ice. Strain into a chilled martini glass.

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**Picadilly**

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2 parts Cork Dry Gin  
1 part Dry Vermouth  
dash Pernod  
dash Grenadine

Mix with ice. Serve over ice.

## Piña Colada



1½ oz. Light or Dark Rum  
2 oz. Unsweetened Pineapple Juice  
2 oz. Coco Lopez Cream of Coconut

Mix in a shaker and serve over ice, or blend with crushed ice.

## Piñata



1½ oz. Jose Cuervo Gold Tequila  
5 oz. Pineapple Juice

Combine in a collins glass. Garnish with fresh Pineapple.

## Pineapple Bomb



1 part Malibu Rum  
1 part Bacardi Black  
1 part Pineapple Juice

Shake with ice and strain into a shot glass.

## Pineapple Pie



1¼ oz. Finlandia Pineapple Vodka, chilled  
¼ oz. White Crème de Cacao Whipped Cream

Shake with ice. Strain into a rocks glass and add a dollop of Whipped Cream.

## Pineapple Twist



1½ oz. Appleton Estate Rum  
6 oz. Pineapple Juice  
splash Lemon Juice

Shake and pour into a tall glass over ice.

## Pineapple Upside-Down Cake



1 oz. Stoli Vanilla Vodka  
½ oz. Butterscotch Schnapps  
¾ oz. Pineapple Juice  
Splash Grenadine

Combine the Vanilla Vodka, Butterscotch Schnapps, and Pineapple Juice in a shaker. Shake and strain into a shot glass. Carefully pour the Grenadine down the inside of the glass.



## The ori-gins of Pink Gin

In 1824, Dr. Johan G. B. Siegert created Angostura bitters as a remedy for stomach complaints suffered by the Venezuelan army. He named this concoction after the town on the Orinoco River where he had worked.

The British Navy added this product to its medicine chest but soon discovered that it added a whole new dimension to Plymouth gin, and thus Pink Gin came to be.

### Pink Cadillac with Hawaiian Plates



1¼ oz. Jose Cuervo 1800 Tequila  
2 oz. Pineapple Juice  
2 oz. Cranberry Juice  
½ oz. Sweet & Sour Mix

Combine in a rocks glass.  
Garnish with a Lime Wedge.

### Pink Gin (a.k.a. Gin & Bitters)



1¼ oz. Gin  
dash Angostura Bitters

Rinse a chilled glass with Bitters. Add Gin.

### Pink Lady



1¼ oz. Gin  
2 tsp. Grenadine  
3 oz. Half & Half

Shake with ice and strain into a cocktail glass or serve over ice.

### Pink Lemonade



1¼ oz. Vodka  
1 oz. Cranberry Juice  
1¼ oz. Sweet & Sour Mix  
½ tsp. Sugar  
Club Soda

Combine Vodka, Sugar, Sweet & Sour Mix, and Cranberry Juice in a tall glass. Stir to dissolve Sugar. Add ice and top with Club Soda. Add a squeeze of Lime.

### Pink Mustang



1 part Finlandia Cranberry Vodka  
1 part Rumple Minze

Serve on ice.

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## Pink Panther #1

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1½ oz. Sauza Tequila  
½ oz. Grenadine  
2 oz. Cream or Half & Half

Blend with crushed ice and strain into a chilled glass.

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## Pink Panther #2

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1¼ oz. Bacardi Light Rum  
¾ oz. Lemon Juice  
¾ oz. Cream  
½ oz. Rose's Grenadine

Blend with crushed ice and strain.

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## Pink Shorts

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1½ oz. Gosling's Gold Rum  
½ oz. Chambord  
1 oz. Orange Juice  
1 oz. Pineapple Juice  
2 oz. Sour Mix

Shake with ice and strain into a martini glass. Garnish with a Lemon Slice.

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## Pink Snowball

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¾ oz. Amaretto  
¾ oz. Malibu Rum  
¾ oz. Grenadine  
Whipped Cream

Combine the first three ingredients with one good squirt of Whipped Cream in a shaker with ice. Shake vigorously and strain over ice in a rocks glass. Garnish with a Cherry and more Whipped Cream.

---

## Pink Squirrel

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1 oz. Crème de Almond  
1 oz. Crème de Cacao  
4 oz. Cream

Shake all ingredients over cracked ice. Strain.

---

## Pirate's Punch

---



1¾ oz. Rhum Barbancort  
¼ oz. Sweet Vermouth  
dash Angostura Bitters

Shake with ice and serve over ice.



## Planter's Punch

In 1879, Fred L. Myers founded the Myers's Rum distillery in Jamaica and celebrated by creating what he named a Planter's Punch. This concoction became the house specialty at Kelly's Bar in Sugar Wharf, Jamaica, and its popularity spread soon after.

P

### Planter's Punch



1¾ oz. Rum  
2 tsp. Sugar  
2 oz. Orange Juice  
dash Rose's Grenadine  
splash Myers's Dark Rum

Shake or blend all ingredients except the Dark Rum and pour into glass. Top with Dark Rum.

### Poet's Punch



1 oz. Irish Mist  
1 stick Cinnamon  
twist Lemon  
twist Orange  
½ tsp. Vanilla  
½ cup Milk

Heat the Milk, Cinnamon Stick, and Lemon and Orange Twists to boiling point. Add Vanilla and Irish Mist. Strain. Sprinkle with Nutmeg.

### Pomtreet Cocktail



2 oz. DeKuyper Peachtree Schnapps  
2½ oz. POM Wonderful Pomegranate Juice

Shake with ice. Strain and serve in a martini glass or pour over the rocks in a rocks glass. Stir.

*Created by Ray Foley*

### Port Royal



1½ oz. Appleton Estate Rum  
½ oz. Sweet Vermouth  
Juice of ¼ Orange  
Juice of ¼ Lime

Shake with ice and strain into large rocks glass over ice cubes. Garnish with Orange or Lime Wedge.

---

## Pot o' Gold

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1 part Goldschlager  
1 part Baileys Irish Cream

Combine in a shot glass.

---

## Pousse-Café #1

---

P



1 part Grenadine  
1 part Yellow Chartreuse  
1 part White Crème de Menthe  
1 part Sloe Gin  
1 part Green Chartreuse  
1 part Brandy

Layer this drink in the order listed. Start with Grenadine on the bottom and finish with Brandy on top.

---

## Pousse-Café #2

---



1 part Benedictine  
1 part White Crème de Cacao  
1 part Remy Martin Cognac

Layer this drink by pouring the Benedictine first, then the Creme de Cacao, and then Cognac.

---

## Pousse-Café Standish

---



½ oz. Grenadine  
½ oz. White Crème de Menthe  
½ oz. Galliano  
½ oz. Kummel  
½ oz. Brandy

Layer this drink in the order listed. Start with Grenadine on the bottom and finish with Brandy on top.

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## Prairie Fire

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1½ oz. Tequila  
2 or 3 drops Tabasco

Combine in a shot glass.

---

## Presbyterian

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2–3 oz. Bourbon or  
American Whiskey  
Ginger Ale  
Club Soda

Pour the Bourbon into a chilled highball glass. Add ice cubes. Top off the glass with equal parts of Ginger Ale and Soda.



---

**Presidente**

---



6–8 Ice Cubes  
 ¼ oz. Dry Vermouth  
 ¾ oz. Sweet Vermouth  
 1½ oz. Puerto Rican White Rum  
 1 splash Grenadine

Mix with ice and serve.

---

**Princess Mary**

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1 part Cork Dry Gin  
 1 part Crème de Cacao  
 1 part Fresh Cream

Shake with ice and serve in a margarita glass.

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**Puerto Rican Rum Cappuccino**

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1½ oz. Puerto Rican Dark Rum  
 1 tsp. Sugar  
 Hot Coffee  
 Steamed Milk  
 Ground Cinnamon  
 Whipped Cream

Combine the Rum and Sugar in a glass. Add equal parts Coffee and Milk. Top with Cream and Cinnamon.

---

**Pulco**

---



2 oz. Jose Cuervo 1800 Tequila  
 ½ oz. Cointreau  
 1½ oz. Lime Juice

Combine over ice.

---

**Purple Gecko**

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1½ oz. Jose Cuervo Especial Tequila  
 ½ oz. Blue Curacao  
 ½ oz. Bols Red Curacao  
 1 oz. Cranberry Juice  
 1 oz. Sweet & Sour Mix  
 ½ oz. Lime Concentrate

Shake all ingredients and pour into a large, salt-rimmed margarita glass. Garnish with a Lime Wedge.

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**Purple Goose Martini**

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3 oz. Grey Goose Vodka  
 1 oz. Chambord

Shake with ice.

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## Purple Haze

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1 part Chambord  
1 part Vodka  
1 part Cranberry Juice or Sour Mix

Combine in a shot glass.

---

## Purple Haze Martini Cocktail

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2 oz. Bacardi O  
2 oz. Lemonade  
½ oz. Grenadine  
½ oz. Blue Curacao  
Orange Slice

Shake with ice. Strain into a martini glass.

---

## Purple Hooter

---



½ oz. Vodka  
½ oz. Black Raspberry Liqueur  
½ oz. Cranberry Juice  
splash Club Soda

Shake and strain Vodka, Black Raspberry Liqueur, and Cranberry Juice. Top with a splash of Club Soda.

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## Purple Orchid

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1 part White Crème de Cacao  
1 part Blackberry Brandy  
1 part Cream

Combine in a shot glass.

---

## Purple Passion

---



1¼ oz. Vodka  
2 oz. Grapefruit Juice  
2 oz. Grape Juice

Combine ingredients and stir. Chill and add Sugar to taste. Serve in a collins glass.

---

## Quarter Deck

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1 oz. Puerto Rican Light Rum  
½ oz. Puerto Rican Dark Rum  
½ oz. Cream Sherry  
½ oz. Lime Juice

Shake with ice.

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**Queen Elizabeth Martini**

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1½ oz. Absolut Vodka  
dash Martini & Rossi Extra  
Dry Vermouth  
splash Benedictine

Stir gently with ice and strain.

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**R & B**

---



1½ oz. Captain Morgan Original  
Spiced Rum  
2 oz. Orange Juice  
2 oz. Pineapple Juice  
1 splash Grenadine

Pour ingredients over ice.

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**R.A.C.**

---



1½ oz. Cork Dry Gin  
¼ oz. Dry Vermouth  
dash Angostura Bitters  
dash Grenadine

Combine ingredients and stir with ice. Garnish with a Cherry and an Orange Slice.

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**Racer's Edge**

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1½ oz. Bacardi Light Rum  
¼ oz. Green Crème de Menthe  
Grapefruit Juice

Pour Rum into a glass half filled with ice. Fill with Grapefruit Juice and float Crème de Menthe.

---

**Raffles Bar Sling**

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¼ oz. Benedictine  
¾ oz. Gin  
¼ oz. Cherry-Flavored Brandy  
2 dashes Bitters  
½ tsp. Lime Juice  
Ginger Beer

Combine Gin, Bitters, Lime Juice, and Cherry-Flavored Brandy with ice in a highball glass. Stir in Ginger Beer. Float Benedictine on top. Garnish with Mint.

## Rainbow Pousse-Café



½ oz. Dark Crème de Cacao  
 ½ oz. Crème de Violette  
 ½ oz. Yellow Chartreuse  
 ½ oz. Maraschino Liqueur  
 ½ oz. Benedictine  
 ½ oz. Green Chartreuse  
 ½ oz. Cognac

Layer this drink in the order listed. Start with Crème de Cacao on the bottom and finish with Cognac on top.

## Rasmopolitan



1¼ parts VOX Raspberry  
 ½ part Cointreau  
 1 part Cranberry Juice

Mix in a shaker half-filled with ice. Pour into a chilled martini glass. Garnish with fresh Raspberries or a Lime Peel.

R

## Ramos Fizz



1½ oz. Gin  
 1 tbsp. Powdered Sugar  
 3–4 drops Orange-Flower Water  
 Juice of ½ Lime  
 Juice of ½ Lemon  
 1 Egg White  
 1½ oz. Cream  
 1 squirt Seltzer  
 2 drops Vanilla Extract (optional)

Mix ingredients in the order given. Add crushed ice. Shake for long time, until the mixture acquires body. Strain into a tall glass.

## Raspberry Bluetini



2 parts VOX Vodka  
 1 part Blue Curacao  
 ½ splash Sour

Mix in a shaker half-filled with ice. Pour into a chilled martini glass. Garnish with a Maraschino Cherry.

## Raspberry Fizz



2 oz. Fruja Raspberry  
 2 oz. Stoli Razberi Vodka  
 Sprite or 7-Up

Combine Fruja Raspberry and Vodka over ice. Top off with Sprite or 7-Up.

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## Raspberry Martini

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1 part Godiva Liqueur  
1 part Absolut Vodka  
splash Chambord or  
Raspberry Liqueur

Combine with ice and shake well. Serve in a glass whose rim has been dipped in powdered sugar.

*A very sweet, sweet drink.*

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## Raspberry Spritzer

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1¼ parts VOX Raspberry  
¾ part Chambord  
3 parts Lemon-Lime Soda

Combine VOX Raspberry and Lemon-Lime Soda in a tall glass filled with ice. Add Chambord, letting it gently sink to the bottom. Garnish with a fresh Raspberry.

R

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## Raspberry Truffle

---



1½ parts VOX Raspberry  
1 part White Creme de Cacao  
½ part Chambord  
¾ part Half & Half

Mix in a shaker half-filled with ice. Pour into a martini glass rimmed with Cocoa.

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## Razz-Ma-Tazz

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1½ oz. Vodka  
½ oz. Chambord  
1½ oz. Club Soda

Serve over ice in a tall glass, chilled.

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## Razzputin

---



1½ oz. Stoli Razberi Vodka  
3 oz. Cranberry Juice  
2 oz. Grapefruit Juice  
Lime Slice

Mix all ingredients, except Lime Slice, with cracked ice in a shaker or blender and serve in a chilled glass. Garnish with Lime Slice.

*It's raspberry at its jazziest.*

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## Real Gold

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1 part Stolichnaya Vodka  
1 part Goldschlager

Combine in a shot glass.

## Red Devil



2 oz. Irish Whiskey  
 1½ oz. Clam Juice  
 1½ oz. Tomato Juice  
 1 tsp. Lime Juice  
 few drops Worcestershire Sauce  
 Pinch Pepper

Combine with ice and shake gently. Strain straight up.

## Red Lion



¾ oz. Grand Marnier  
 ¾ oz. Dry Gin  
 1½ oz. Orange Juice  
 1½ oz. Lemon Juice

Combine in a shaker, add ice, shake and strain.

## Red-Headed Slut



½ oz. Jagermeister  
 ½ oz. Peach Schnapps  
 ½ oz. Cranberry Juice

Shake over ice and strain into a shot glass.

*A relative of the Surfer on Acid.*

## Red Hot Mama



1¼ oz. Bacardi Silver Rum  
 4 oz. Cranberry Juice  
 2 oz. Club Soda

Combine ingredients over ice in a tall glass.

*For a less tart version, substitute 7-Up for Club Soda.*

## Red Lion



1½ oz. Grand Marnier  
 1 Tbsp. Tanqueray Gin  
 2 tsp. Orange Juice  
 2 tsp. Lemon Juice

Combine in a shaker with ice. Shake and strain into a martini glass.

## Red Snapper



1 oz. Crown Royal  
 Canadian Whisky  
 ¼ oz. Amaretto  
 ¾ oz. Cranberry Juice

Combine ingredients with ice in a shaker and shake well. Strain into a shot glass.

*You can also serve this drink in a rocks glass with ice.*

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**Ring of Kerry**

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1½ oz. Irish Whiskey  
 1 oz. Baileys Irish Cream  
 ½ oz. Kahlua or  
 Crème de Cacao  
 1 tsp. Shaved Chocolate

Mix all ingredients except  
 Shaved Chocolate with cracked  
 ice in a shaker or blender.  
 Strain into a chilled glass.  
 Sprinkle with Shaved Chocolate.

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**Road Kill**

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1 part Irish Whiskey  
 1 part Wild Turkey Bourbon  
 1 part 151-proof Rum

Combine in a shot glass.

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**Rob Roy**

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2 oz. Scotch  
 dash Sweet or Dry Vermouth

Stir over ice and strain.

*You can also serve it with ice.*

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**Rocket Fuel**

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1 oz. Rumble Minze  
 1 oz. Bacardi 151 Rum

Combine in a shot glass.

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**Root Beer**

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1 part Kahlua  
 1 part Galliano  
 1 part Cola  
 1 part Beer

Combine in a shot glass.

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**Rosalind Russell Martini**

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1½ oz. Absolut Vodka  
 dash Aquavit

Stir gently with ice and strain.

*Named after actress Rosalind Russell. You can also serve this drink over ice.*

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**Royal Cape**

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1¾ oz. Crown Royal Whisky  
 1 oz. Cranberry Juice  
 ½ oz. Lime Juice

Combine over ice.

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## Royal Romance

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2 parts Cork Dry Gin  
 1 part Grand Marnier  
 1 part Dry Passion Fruit Juice  
 dash Sugar Syrup

Stir with ice and serve over ice.

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## Royal Smile

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2 parts Cork Dry Gin  
 1 part Calvados  
 3 dashes Sugar Syrup  
 3 dashes Lemon Juice

Shake with ice and strain.

*You can also serve this one over ice.*

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## Royal Stretch

---



1½ oz. Crown Royal  
 3 oz. Sparkling Water or Club Soda  
 splash Cherry Juice or Grenadine

Serve over ice in tall glass with  
 a Mint Leaf garnish.

*Created by Ray Foley*

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## Ruby Slippers

---



1 part Finlandia Cranberry Vodka  
 1 part Goldschlager

Shake and pour over ice.

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## Ruddy McDowell

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1½ oz. Irish Whiskey  
 2 oz. Tomato Juice  
 1 dash Tabasco Sauce  
 6–8 Ice Cubes  
 dash Freshly Ground Pepper

Combine all ingredients in a  
 shaker and shake vigorously.  
 Strain into a glass with ice.

---

## Rum & Coke



1½ oz. Rum  
 3 oz. Cola

Stir ingredients with ice.



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**Rum Yum**

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1 oz. Baileys Irish Cream  
 1 oz. Malibu Rum  
 1 oz. Cream or Milk

Blend with ice and serve.

*This drink also looks nice in a margarita glass.*

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**Runaway Bride**

---



2 oz. Starbucks Coffee Liqueur  
 ½ oz. VOX Raspberry Flavored Vodka  
 ½ oz. Heavy Cream, Milk, or Ice Cream

Shake with ice. Serve straight up in a chilled martini glass or over ice.

*Created by Ray Foley*

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**Rusty Nail (a.k.a. Nail Drive)**

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1 oz. Scotch  
 1 oz. Drambuie

Combine in a rocks glass, add ice, and stir.

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**S.O.S.**

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1 part Stolichnoff Vodka  
 1 part Sambuca

Combine over ice.

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**Sakitini**

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1½ oz. Absolut Vodka  
 dash Sake

Gently stir with ice and strain.

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**Salt Lick**

---



¼ oz. Vodka  
 2 oz. Bitter Lemon Soda  
 2 oz. Grapefruit Juice

Pour ingredients over ice in a salt-rimmed wine glass.

---

**Salty Dog**

---



1½ oz. Gin or Vodka  
 3 oz. Grapefruit Juice

Mix with ice and pour into a salt-rimmed glass.

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## San Francisco

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1 part Cork Dry Gin  
1 part Dry Vermouth  
1 part Sweet Vermouth  
dash Orange Bitters  
dash Angostura

Mix ingredients with ice.  
Garnish with a Cherry.

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## San Juan Irishman

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1 part Baileys Irish Cream  
1 part Puerto Rican Rum

Shake with ice and serve over ice.

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## Santa Fe Maggie

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1¼ oz. Jose Cuervo  
Gold Tequila  
½ oz. Triple Sec  
2 oz. Sweet & Sour Mix  
2 oz. Cranberry Juice

Combine ingredients over ice  
and garnish with a Lime Wedge.

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## Savoy Hotel

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½ oz. White Crème de Cacao  
½ oz. Benedictine  
½ oz. Brandy

Layer this drink in the order  
listed. Start with Crème de  
Cacao on the bottom and  
finish with Brandy on top.

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## Sazerac Cocktail

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2 oz. Bourbon  
1 tsp. Ricard/Pernod  
½ tsp. Superfine Sugar  
2 dashes Angostura Bitters  
1 tsp. Water

Shake ingredients with ice.  
Garnish with a Lemon Twist.

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## Scarlett O'Hara

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1½ oz. Southern Comfort  
3 oz. Cranberry Juice

Combine with ice and stir.

*Gone with the Cranberry Juice.*

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**Schnappy Shillelagh**

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2 parts Carolans Irish Cream  
1 part Peppermint Schnapps

Stir well over ice.

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**Scooby Snack**

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$\frac{3}{4}$  oz. Malibu Rum  
 $\frac{3}{4}$  oz. Midori Melon Liqueur  
 $1\frac{1}{2}$  oz. Pineapple Juice  
Splash Milk

Combine ingredients in a shaker with ice. Shake and strain over ice in a rocks glass or serve as a shot.

*Don't know why it's called Scooby Snack because it's way too tasty to serve to a dog.*

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**Scorpion**

---



$\frac{1}{2}$  part Vodka  
 $\frac{1}{2}$  part Blackberry Brandy  
1 part Rose's Grenadine

Combine in a shot glass.

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**Scorpion's Sting**

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$1\frac{3}{4}$  oz. Absolut Peppar Vodka  
 $\frac{1}{4}$  oz. White Crème de Menthe

Combine in a glass over ice.

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**Scotch 'n' Soda**

$1\frac{1}{2}$  oz. Scotch  
3 oz. Club Soda

Stir with ice.

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**Scotch 'n' Water**

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$1\frac{1}{2}$  oz. Scotch  
3 oz. Water

Stir with ice.

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**Scotch Irish**

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1 part Baileys Irish Cream  
1 part J&B Scotch

Shake or stir over ice.

### Scotch Smoothie

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1 oz. Coco Lopez Cream of Coconut      Blend with crushed ice.  
 1¼ oz. Scotch  
 ½ oz. Baileys Irish Cream  
 ½ oz. Almond Liqueur  
 2 scoops Vanilla Ice Cream

### Scotch Sour

---



1¼ oz. Scotch      Stir ingredients in a mixing  
 1 oz. Lemon Juice      glass and pour into a rocks  
 1 tsp. Sugar      glass with ice. Garnish with  
                                  a Cherry and an Orange Slice.

*You can also shake this drink with cracked ice.*

### Scotch Swizzle

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1¾ oz. Chivas Regal Scotch      Combine first three ingredients  
 ¼ oz. Lime Juice      in a glass and fill with Club Soda.  
 dash Angostura Bitters  
 Club Soda

### Scotty Dog

---



1¼ oz. Scotch      Shake with ice and strain into  
 1½ oz. Lime Juice      a glass. Garnish with a Lime Slice.

### Screaming Banana Banshee

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½ oz. Banana Liqueur      Shake first four ingredients well  
 ½ oz. Vodka      with ice. Strain into chilled martini  
 ½ oz. White Crème de Cacao      glass. Drop in a Maraschino Cherry.  
 1½ oz. Light Cream  
 1 Maraschino Cherry

### Screaming Orgasm

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1 part Irish Cream      Combine in a shot glass.  
 1 part Kahlua  
 1 part Vodka  
 1 part Amaretto

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**Screwdriver**

1¼ oz. Vodka  
4 oz. Orange Juice

Add Vodka to a tall glass with ice and fill with Orange Juice.

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**Seabreeze**

1¼ oz. Vodka  
Cranberry Juice  
Grapefruit Juice

Pour Vodka over ice. Fill half way with Grapefruit Juice and top it off with Cranberry Juice.

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**Sea Dipper**

1½ oz. Puerto Rican Rum  
1 oz. Pineapple Juice  
¼ oz. Rose's Lime Juice  
1 tsp. Powdered Sugar

Shake with ice and serve over ice.

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**Secret Place**

1½ oz. Puerto Rican Dark Rum  
½ oz. Cherry Brandy  
2 tsp. Dark Crème de Cacao  
4 oz. Cold Coffee

Stir with crushed ice and serve.

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**Serpent's Smile**

¾ oz. Irish Whiskey  
1½ oz. Sweet Vermouth  
¾ oz. Lemon Juice  
1 Tbsp. Kummel  
2 dashes Angostura Bitters  
5–7 Ice Cubes  
1 strip Lemon Peel

Combine all ingredients except two to three Ice Cubes and the Lemon Peel in a shaker and shake vigorously. Place remaining Ice Cubes in a glass and strain drink into the glass. Twist the Lemon Peel over the drink to release oil and drop it in.

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**Serpent's Tooth**

1 oz. Irish Whiskey  
2 oz. Sweet Vermouth  
½ oz. Kummel  
1 oz. Lemon Juice  
dash Angostura Bitters

Stir well and strain into a small wine glass.

**7 & 7**



1½ oz. Seagram's 7 Whiskey  
3 oz. 7-Up

Combine over ice.

**Sex on the Beach (The Original)**



½ oz. Vodka  
¼ oz. Peach Schnapps  
½ oz. Cranberry Juice  
½ oz. Grapefruit Juice

Combine in a mixing glass. Shake or stir. Pour into a shot glass.

*For Lori from Brewster, NY.*

**Sex on the Beach #1**



¾ oz. Chambord  
¾ oz. Midori  
2 oz. Pineapple Juice  
splash Cranberry Juice

Combine in a mixing glass. Shake or stir. Pour in a shot glass.

*You can also serve this one over ice in a rocks glass.*

**Sex on the Beach #2**



¼ oz. Chambord  
¼ oz. Midori  
1 oz. Vodka  
1 oz. Pineapple Juice

Combine in a shaker. Shake or stir. Serve straight up or over ice.

**Sex on the Beach #3**



1 oz. Vodka  
1 oz. Peach Schnapps  
3 oz. Cranberry Juice  
3 oz. Orange or Pineapple Juice

Pour in all ingredients and stir. Serve on the rocks.

**Sexy Alligator**



1 part Jagermeister  
2 parts Melon Liqueur  
2 parts Coconut Liqueur  
splash Grenadine  
splash Pineapple Juice

Serve as a shot or in a rocks glass with ice.

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**Shady Lady**

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1 oz. Two Fingers Tequila  
 1 oz. Melon Liqueur  
 3 oz. Grapefruit Juice

Combine all ingredients in a shaker and shake. Serve over ice.

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**Shamrock Cocktail #1**

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1½ oz. Irish Whiskey  
 ½ oz. French Vermouth  
 ¼ oz. Green Crème de Menthe

Stir well with cracked ice and strain or serve over ice. Garnish with an Olive.

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**Shamrock Cocktail #2**

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1½ oz. Irish Whiskey  
 ¾ oz. Green Crème de Menthe  
 4 oz. Vanilla Ice Cream

Mix all ingredients in a blender at high speed until smooth. Pour into a chilled wine goblet.

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**Shetland Pony**

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1½ oz. Scotch  
 ¾ oz. Irish Mist  
 dash Orange Bitters (optional)

Mix all ingredients with cracked ice in a mixing glass and strain into a chilled cocktail glass.

*You can also serve this drink over ice.*

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**Shore Breeze**

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1½ oz. Puerto Rican Light Rum  
 3 oz. Pineapple Juice  
 2 oz. Cranberry Juice  
 2 dashes Angostura

Shake with ice and serve in a rocks glass.

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**Siberian Sunrise**

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1½ oz. Vodka  
 4 oz. Grapefruit Juice  
 ½ oz. Triple Sec

Mix all ingredients with cracked ice in a shaker or blender.

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**Sicilian Kiss**

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1 oz. Southern Comfort  
 1 oz. Di Saronno Amaretto

Shake with ice and strain into a shot glass.

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## Sidecar



½ oz. Cointreau  
½ tsp. Fresh Lemon Juice  
1 oz. Brandy  
3–4 Ice Cubes

Combine all ingredients in a shaker and shake vigorously. Strain into chilled cocktail glass.

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## Siesta



1½ oz. Sauza Tequila  
¾ oz. Lime Juice  
½ oz. Sloe Gin

Blend or shake with ice and strain into a chilled cocktail glass.

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## Silk Panties



1 part Stolichnaya Vodka  
1 part Peach Schnapps

Combine in a shot glass.

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*Created by Sandra Gutierrez of Chicago, Illinois.*

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## Silver Bullet



2 oz. Gin or Vodka  
splash Scotch

Float Scotch on top.

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## Silver Bullet Martini



1½ oz. Vodka  
dash Extra Dry Vermouth  
splash Scotch

Stir the first two ingredients gently over ice and strain. Float Scotch on top.

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## Silver Shamrock



2 parts Bunratty Meade  
1 part Vodka

Stir with ice.

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## Silver Splinter



½ oz. Sambuca  
1 oz. Dark Rum  
2 oz. Heavy Cream

Combine over crushed ice.





## Sling this . . .

Ngiam Tong Boon, a bartender at the Long Bar in Singapore's Raffles Hotel, invented the Singapore Sling around 1915. The Raffles Bar Sling, a variation of the Singapore Sling, gets its name from the very same Raffles Hotel.

### Simply Bonkers



1 part Chambord  
1 part Puerto Rican Rum  
1 part Cream

Combine in a shot glass.

### Singapore Sling



1½ oz. Gin  
½ oz. Cherry-Flavored Brandy  
3 dashes Benedictine  
dash Rose's Grenadine  
dash Sweetened Lime Mix  
Club Soda

Shake first five ingredients and pour into a tall glass. Top with Club Soda.

### Sixty-Ninth Regiment Punch



3 oz. Irish Whiskey  
3 oz. Scotch Whisky  
1 tsp. Sugar  
2–3 dashes Lemon Juice  
10 oz. Hot Water

Pour the Whiskeys into Hot Water. Add Sugar and Lemon Juice and stir.

*Should be served in a warm glass.*

### SKYY Berry-Sprite



1 oz. SKYY Berry  
6 oz. Sprite

Pour SKYY Berry over ice in a highball glass. Fill with Sprite.

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## SKYY Citrus Combo

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2 oz. SKYY Citrus  
1 oz. Triple Sec  
splash Cranberry Juice  
1 squeeze Fresh Lime  
Lemon Twist

Pour ingredients into a shaker with ice and shake well. Strain into a martini glass and garnish with a Lemon Twist.

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## SKYY White Monk

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3 oz. SKYY Vanilla  
1 oz. Frangelico  
splash Cream

Shake vigorously and serve with ice in a rocks glass.

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## Slim Gin

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1½ oz. Gin  
Diet Soda

Pour Gin in a glass filled with ice. Fill with your favorite Diet Soda.

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## Slippery Elf

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1 part Baileys Irish Cream  
1 part Smirnoff Vodka

Combine in a shot glass.

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## Slippery Nipple

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1 part Sambuca Romana  
1 part Baileys

Shake with ice and strain into a shot glass.

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## Slippery Nut

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1½ oz. Saint Brendan's Irish Cream  
2 oz. Roncoco Rum Liqueur

Combine in a shot glass.

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## Sloe Gin Fizz

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1½ oz. Sloe Gin  
3 oz. Sweetened Lemon Mix  
Club Soda

Shake Gin and Lemon Mix and pour into a glass. Top with Club Soda.

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*A popular drink of the '60s.*

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## Slow Comfortable Screw

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1 oz. Sloe Gin  
 ½ oz. Southern Comfort  
 Orange Juice

Pour Sloe Gin and Southern Comfort into a highball glass over the rocks. Top with Orange Juice. Stir.

---

## Snowshoe

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1 oz. Rumble Minze  
 1 oz. Brandy

Shake with ice and strain into a shot glass.

---

## SoCo

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2 oz. Southern Comfort  
 squeeze of Lime Juice

Serve as a shot or on the rocks.

---

## Sol-a-Rita

---



1¼ oz. Jose Cuervo Gold Tequila  
 ¾ oz. Cointreau  
 1½ oz. Orange Juice  
 2 dashes Grenadine

Combine over ice.

---

## Sombrero

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1½ oz. Coffee Liqueur  
 ½ oz. Half & Half

Combine in a snifter with ice.

*This drink is also known as a Muddy River.*

---

## Southern Frost

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1½ oz. Southern Comfort  
 2 oz. Cranberry Juice  
 2 oz. Ginger Ale

Combine in a tall glass with ice.

---

## Southern Lady

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1 oz. Knob Creek Bourbon  
 ¼ oz. Southern Comfort  
 ¼ oz. DeKuyper Crème de Almond  
 1½ oz. Pineapple Juice  
 1 oz. Lemon-Lime Soda  
 1 oz. Lime Juice

In a tall glass with ice, combine the first four ingredients. Add the Soda and top with Lime Juice.

---

## Southern Sour

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¼ oz. Bourbon  
¾ oz. Southern Comfort  
3 oz. Sweetened Lemon Mix

Shake with ice and strain or serve over ice. Garnish with a Cherry and an Orange Slice.

---

## Southern Traditional Margarita

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1½ oz. Jose Cuervo Gold Tequila  
¾ oz. Southern Comfort  
5 oz. Sweet & Sour Mix  
½ oz. Fresh Lime Juice

Combine in a tall glass over ice. Garnish with a Lime Wedge.

---

## Soviet Cocktail

---



1½ oz. Vodka  
½ oz. Dry Vermouth  
½ oz. Dry Sherry

Shake or blend all ingredients with cracked ice in a shaker or blender and strain into a chilled glass. Twist a Lemon Peel over the drink and drop it in.

---

## Spanish Moss

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½ oz. Herradura Tequila  
¾ oz. Kahlua  
½ oz. Green Crème de Menthe

Shake ingredients with ice and strain or serve over ice.

---

## Spanish Town Cocktail

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2 oz. Rhum Barbancort  
1 tsp. Triple Sec

Stir ingredients and serve straight up or over ice in a cocktail glass.

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## Sparks

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1 oz. Absolut Peppar Vodka  
3 oz. Champagne

Combine in a champagne glass.

---

## Spearamisty

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1 oz. Irish Mist  
¼ oz. Spearmint Schnapps

Stir ingredients and serve straight up or over ice.

---

## Spike



1½ oz. Jose Cuervo Gold Tequila  
4 oz. Grapefruit Juice

Combine in a highball glass.

---

## Spinner



1½ oz. Bourbon  
1 oz. Orange Juice  
1 tbsp. Lime Juice  
1 tsp. Superfine Sugar  
1 scoop Crushed Ice

Combine all ingredients in a shaker. Shake briskly and strain the mixture into a cocktail glass. Garnish with an Orange Slice.

---

*You can also serve this one over ice in a rocks glass.*

---

## Spritzer



3 oz. Dry White Wine  
Club Soda

Pour Wine in a glass and fill with Soda. Garnish with a Lemon Twist.

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## Spyglass



1 oz. Captain Morgan Spiced Rum  
2 scoops Vanilla Ice Cream  
1 tbsp. Honey  
dash Milk

Blend until smooth.

---

## St. Patrick's Day Cocktail



¾ oz. Irish Whiskey  
¾ oz. Green Crème de Menthe  
¾ oz. Green Chartreuse  
1 dash Angostura Bitters

Stir well with cracked ice and strain into a cocktail glass.

---

## St. Petersburg



2 oz. Vodka  
¼ tsp. Orange Bitters

Stir with ice. Garnish with an Orange Peel.

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## Starry Night

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$\frac{3}{4}$  oz. Jagermeister  
 $\frac{3}{4}$  oz. Goldschlager

Combine ingredients in a shot glass.

*Jagermeister and Goldschlager should be stored in the fridge. If they are not ice cold, shake with ice and strain to make this shot.*

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## Steamboat Special

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$\frac{1}{4}$  oz. Orange Liqueur  
 or Triple Sec  
 1 oz. Scotch

Float Orange Liqueur or Triple Sec over Scotch in a shot glass.

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## Stinger

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$1\frac{3}{4}$  oz. Cognac/Brandy  
 $\frac{1}{4}$  oz. White Crème  
 de Menthe

Shake well with ice.

---

## Stoli Blue-Tini Martini

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1½ oz. Stoli Blueberi Vodka  
 1½ oz. Stoli Vanil Vodka

Stir with ice. Strain into martini glass. Garnish with Blueberries.

---

## Stoli Butterfly

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1 oz. Stoli Vanil  
 1 oz. Stoli Razberi  
 1 oz. Hiram Walker Creme  
 de Banana  
 splash Soda

Serve over ice and garnish with a Cherry.

---

## Stoli Oh What a Night Martini

---



1½ oz. Stoli Ohranj Vodka  
 splash Caffè Sport Espresso  
 Liqueur

Shake ingredients and strain into a cocktail glass. Garnish with an Orange Slice.

*You can also serve this one over ice.*

---

**Stoli Power Martini**

---



1½ oz. Stoli Ohranj Vodka  
 ½ oz. Lemon Juice  
 3 oz. Orange Juice  
 1 oz. Raspberry Syrup

Pour ingredients into a mixing glass, add ice, and shake well. Strain into a chilled glass and garnish with an Orange Peel.

---

**Stoli Sunset**

---



1½ oz. Stoli Limonnaya Vodka  
 4 oz. Cranberry Juice  
 1–2 oz. Grapefruit Juice

Combine in a tall glass with ice.

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**Stolichnaya Lemonade**

---



1¼ oz. Stoli Limonnaya Vodka  
 ¼ oz. Grand Marnier  
 ½ oz. Sweet & Sour Mix  
 ½ oz. Lemon Soda

Combine in a tall glass with ice.

---

**Stolichnaya Paradise Martini**

---



2 parts Stoli Ohranj Vodka  
 1 part Orange Juice

Shake ingredients with ice. Pour into a martini glass. Garnish with an Orange Slice.

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**Strasberi Lemonade**

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1 part Stoli Strasberi  
 2 parts Lemonade

Serve on the rocks. Garnish with Lemon or Strawberry.

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**Sunsplash**

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¾ oz. Coco Lopez  
 Cream of Coconut  
 1¼ oz. Frangelico Liqueur  
 ¾ oz. Captain Morgan  
 Spiced Rum  
 5 oz. Orange Juice

Shake with ice and serve.

---

**Sunstroke**

---



1½ oz. Vodka  
 3 oz. Grapefruit Juice  
 splash Triple Sec

Pour Vodka and Grapefruit Juice into a rocks glass filled with ice. Add a little Triple Sec and stir.

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## Surfer on Acid

---



½ oz. Jagermeister  
½ oz. Peach Schnapps  
½ oz. Pineapple Juice

Shake over ice and strain into a shot glass.

*It looks all brown and not very palatable, but the young folks seem to like it.*

---

## Swedish Bear

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¾ oz. Absolut Vodka  
½ oz. Dark Crème de Cacao  
1 tbsp. Heavy Cream

Pour ingredients over ice in a chilled rocks glass and stir.

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## Sweet Irish Storm

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1½ oz. Bushmills Irish Whiskey  
¾ oz. Noilly Prat Sweet French Vermouth  
3–4 dashes Angostura Bitters  
3–4 dashes Southern Comfort

Mix ingredients with cracked ice in a shaker or blender. Pour into a chilled rocks glass.

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## Sweet Tart

---



1 oz. Absolut Vodka  
¼ oz. Chambord  
¼ oz. Rose's Lime Juice  
¼ oz. Pineapple Juice

Shake with ice and strain into a shot glass.

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## Szarburst

---



2 oz. Stoli Strasberi Vodka  
½ oz. Cranberry Juice  
splash Lime Juice

Shake with ice. Strain into a shot glass.

---

## Taboo

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1½ oz. Finlandia Pineapple Vodka, chilled  
½ oz. Cranberry Juice  
½ oz. Sour Mix  
splash Triple Sec

Blend with crushed ice. Serve in a tall glass. Garnish with a Pineapple Wedge and a Cherry.



---

## Tailgate



1½ oz. Don Q Cristal Rum  
½ oz. Grenadine  
½ oz. Fresh Lime Juice  
Coca-Cola

Combine the first three ingredients in a tall glass with ice. Fill with Cola.

---

## Tangerine



1¼ oz. Stoli Ohranj Vodka  
2 oz. Orange Juice  
dash Grenadine

Shake with ice and serve.

---

## Tango



2 parts Cork Dry Gin  
1 part Sweet Vermouth  
1 part Dry Vermouth  
2 dashes Orange Curacao  
dash Orange Juice

Shake with ice and serve.

*You'll dance all night.*

---

## Tanqueray & Tonic



1½ oz. Tanqueray Gin  
3 oz. Tonic Water

Pour Gin in a glass with ice. Fill with Tonic. Garnish with a Lime Wedge.

---

## Tarzan O'Reilly



1 oz. Baileys Irish Cream  
½ oz. Smirnoff Vodka  
½ oz. Crème de Banana

Build in a shot glass over ice. Stir.

*You'll swing from trees.*

---

## Taxi



1 part Stoli Ohranj Vodka  
1 part Coffee Liqueur

Combine in a shot glass.

*You can also serve this drink over ice in a highball glass.*

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## Tear Drop

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1¼ oz. Absolut Peppar Vodka  
¼ oz. Orange Liqueur  
or Triple Sec

Combine in a shot glass.  
Drop in a Cherry.

*Not on your head.*

---

## Tequador

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1½ oz. Tequila  
2 oz. Pineapple Juice  
1 dash Rose's Lime Juice  
Grenadine

Shake the first three ingredients  
with crushed ice. Strain. Add a few  
drops of Grenadine.

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## Tequila Gimlet

---



1½ oz. Tequila  
1½ oz. Rose's Lime Juice

Blend Tequila and Lime Juice  
with crushed ice and pour  
into a glass. Garnish with a Lime  
Wheel or Green Cherry.

---

## Tequila Julep

---



1½ oz. Tequila  
1 tsp. Superfine Sugar  
2 sprigs Fresh Mint  
Club Soda

Crush three Mint Leaves with  
Sugar in a chilled highball glass  
and fill with ice. Add Tequila  
and top with Club Soda. Garnish  
with a Sprig of Mint.

---

## Tequila Sunrise



1½ oz. Tequila  
½ oz. Grenadine  
Orange Juice

Pour Grenadine into a tall glass  
first. Then add Tequila and fill  
with ice and Orange Juice.  
Garnish with an Orange Slice.

---

## Tequila Teaser

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1½ oz. Tequila  
½ oz. Triple Sec  
1½ oz. Orange Juice  
½ oz. Grapefruit Juice

Pour ingredients into a tall glass  
filled with ice.

---

## Tequila

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2 oz. Tequila  
 ½ oz. Dry Vermouth

Stir Tequila and Vermouth with ice in a mixing glass until chilled. Strain into a chilled cocktail glass and garnish with a Lemon Twist.

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## Terminator #1

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1 part Bacardi 151 Rum  
 1 part Hiram Walker Blackberry Brandy  
 1 part Cranberry Juice

Combine in a shot glass.

---

*I'm back.*

---

## Terminator #2

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1 part Vodka  
 1 part Grand Marnier  
 1 part Sambuca  
 1 part Coffee-Flavored Liqueur  
 1 part Irish Cream

Layer. Pour the Vodka first, then the Grand Marnier, and so on.

---

*I'm back again.*

---

## Three Barrels of Monkeys

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1 oz. Myers's Dark Rum  
 ¼ oz. Banana Liqueur  
 ¼ oz. Irish Cream

Combine over ice and stir.

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## Three-Leaf Shamrock Shaker

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1 oz. Bushmills Irish Whiskey  
 1 oz. Light Rum  
 1 oz. Brandy  
 1 tsp. Lemon Juice  
 dash Sugar Syrup

Shake ingredients with cracked ice. Strain into a chilled glass.

---

## Thunder and Lightning

---



1 part Rumble Minze  
 1 part Bacardi 151 Rum

Combine in a shot glass.

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## Thunderbolt

---



2 parts Herradura Tequila  
1 part Dr. McGillicuddy's  
Mentholmint Schnapps

Stir over ice in a rocks glass.

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## Tic Tac

---



1½ oz. Absolut Mandarin Vodka  
4 oz. Red Bull Energy Drink

Pour ingredients over ice in  
a rocks glass.

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## Tidal Wave

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1½ oz. Laird's Applejack  
4 oz. Orange Juice  
splash Cranberry Juice

Pour Applejack over ice in a tall  
glass. Add Orange Juice and  
Cranberry Juice. Garnish with slice  
of Orange.

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## Tidy Bowl

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1½ oz. Ouzo  
splash Blue Curacao

Combine in a shot glass.

---

*It's blue.*

---

## Tijuana Tea

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¾ oz. Jose Cuervo 1800 Tequila  
¾ oz. Jose Cuervo Gold Tequila  
½ oz. Triple Sec  
1 oz. Sweet & Sour Mix  
3 oz. Cola

Combine ingredients in the  
glass and stir. Garnish with a  
Lime Slice and a Maraschino  
Cherry.

---

## Tinker's Tea

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1½ oz. Baileys Irish Cream  
Hot Tea

Pour Irish Cream in a glass and  
fill with Hot Tea.

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## Tipperary Cocktail

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¾ oz. Irish Whiskey  
¾ oz. Green Chartreuse  
¾ oz. Italian Vermouth

Stir well with cracked ice and  
strain into cocktail glass.

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**To the Moon**

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1 part Irish Cream  
 1 part Amaretto  
 1 part Coffee-Flavored Liqueur  
 1 part 151-proof Rum

Combine in a shot glass.

---

**Toasted Almond**

---



1 oz. Coffee Liqueur  
 ½ oz. Amaretto  
 1 oz. Cream or Milk

Pour over ice and stir.

---

**Tom Collins**

---



1½ oz. Gin  
 Juice of 1 Lemon  
 Club Soda

Shake first two ingredients and pour over ice. Top with Club Soda.

---

**Tootsie Roll #1**

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1 part Kahlua  
 1 part Vodka  
 1 part Orange Juice

Combine in a shot glass.

---

**Tootsie Roll #2**

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½ oz. Baileys Irish Cream  
 1 oz. Root Beer Schnapps

Top Root Beer Schnapps with Irish Cream in a shot glass.



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**John or Tom Collins?**

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John Collins, a waiter at Lipmmer's Old House on Coduit Street in Hanover Square, England, invented this drink. The name Tom was used instead of John because the drink was made with Old Tom Gin. Today, a John Collins is made with whiskey.

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## Topaz Martini

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1¾ oz. Bacardi Limón  
¼ oz. Martini & Rossi Extra Dry  
Vermouth  
splash Blue Curacao

Combine in a cocktail glass.

*Invented at the Heart and Soul in San Francisco, California.*

---

## Traffic Light

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⅓ oz. Green Crème de Menthe  
⅓ oz. Crème de Banana  
⅓ oz. Sloe Gin

Layer this drink in the order listed. Start with Crème de Menthe on the bottom and finish with Sloe Gin on top.

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## Transfusion

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1½ oz. Stolichnaya Vodka  
3 oz. Grape Juice

Combine over ice and stir.

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T

## Tres Martini

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1½ oz. Tres Generaciones  
splash Cointreau

Rinse a chilled martini with a splash of Cointreau and discard. Place Tres Generaciones in a shaker. Fill with ice, shake, and strain into the prepared glass. Garnish with Orange Zest.

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## Trilby

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¾ oz. Scotch  
¾ oz. Sweet Vermouth  
¾ oz. Parfait Amour  
3–4 dashes Pernod  
3–4 dashes Angostura Bitters

Mix all ingredients with cracked ice in a shaker or blender. Pour into a chilled rocks glass.

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## Trip to the Beach

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½ oz. Malibu  
½ oz. Peach Schnapps  
½ oz. Smirnoff Vodka  
3 oz. Orange Juice

Combine over ice.

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## Tropical Breeze

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1 oz. Coco Lopez Cream  
of Coconut  
2 oz. Orange Juice  
1 oz. Rum  
½ oz. Crème de Banana

Blend with crushed ice.  
Garnish with a Pineapple Slice.

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## Tropical Iceberg

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1½ oz. Finlandia Pineapple  
Vodka, chilled  
½ oz. Banana Liqueur or  
½ Banana  
½ oz. Cream of Coconut  
dash Cream or Half & Half

Blend ingredients and serve in  
a margarita glass.

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## Tropico 2000 Cocktail

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2 oz. Bacardi 151 Rum  
4 oz. Tropic  
1 drop Martini & Rosso Sweet  
Vermouth

Mix all ingredients and pour.

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## Tuaca Frizzante

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1½ oz. Tuaca  
splash San Pellegrino  
splash Mineral Water

Pour Tuaca over ice in a rocks glass.  
Stir in a splash of Mineral Water  
to taste. Garnish with a Lemon Peel.

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## Tuaca Rocca

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1 oz. Tuaca  
1 oz. Peach Schnapps  
1 oz. Vodka

Combine with ice in a rocks  
glass.

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## Turbo

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¼ oz. Vodka  
¼ oz. Peach Schnapps  
¼ oz. Apple Schnapps  
¼ oz. Cranberry Juice

Combine in a shot glass.

*You can also combine the ingredients with ice in a rocks glass.*

## Turkey Shooter



¾ oz. Bourbon  
¼ oz. White Crème de Menthe

Shake in cocktail shaker. Strain into a brandy snifter.

*This drink is also known as a Bourbon Stinger.*

## 24 Karat Nightmare



1 part Goldschlager  
1 part Rumpel Minze

Combine in a shot glass.

## Twilight Zone



1½ oz. Puerto Rican Light Rum  
½ oz. Myers's Rum  
splash Rose's Grenadine

Shake with ice and strain into a shot glass.

## Under the Volcano Martini



2 oz. Mezcal  
½ oz. Martini & Rossi Vermouth

Stir over ice in a cocktail glass. Garnish with a Jalapeño-Stuffed Olive.

*Invented at Harry Denton's in San Francisco, California.*

## The Ultimate Tea



1½ oz. Irish Mist  
Hot Tea

Pour Irish Mist in a warm glass. Fill with Hot Tea. Garnish with a Lemon Slice.

## Ultimate White Russian



1½ oz. Absolut Vanilla Vodka  
1½ oz. Starbucks Coffee Liqueur  
1½ oz. Half & Half

Combine in a shaker with ice and strain over ice in a collins glass.

*A drink fit for the Big Lebowski. Careful, man! There's a beverage here!*

## U-Z



¾ oz. Irish Mist  
¾ oz. Baileys Irish Cream  
¾ oz. Kahlua

Shake ingredients and strain into a shot glass.



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## Vanilla Martini

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3 parts Absolut Vanilia  
1 part Godiva White Chocolate Liqueur

Shake with ice; strain.

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## Vanilla Pop

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1 part Absolut Vanilia  
3 parts Cola

Serve over ice in tall glass.

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## Vanilla Valentine

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2 oz. Absolut Vanilia  
1 ½ oz. Chambord  
Champagne  
1 Strawberry

Mix Absolut Vanilia and Chambord.  
Top with chilled Champagne.  
Garnish with a Fanned Strawberry.

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## Vanilla Cosmo

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2 oz. Mount Gay Vanilla Rum  
1 oz. Cointreau  
juice of ½ a Lime  
splash Cranberry Juice

Combine ingredients in a shaker  
with ice. Stir and strain into a  
martini glass.

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## Vanilla Koke

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1½ oz. Stoli Vanil Vodka  
3 oz. Cola

Combine in a collins glass  
and stir.

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## Vesper Martini

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1½ oz. Gin  
dash Blonde Lillet

Stir gently with ice and strain  
into a cocktail glass.

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## Vicious Sid

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1½ oz. Puerto Rican Light Rum  
½ oz. Southern Comfort  
½ oz. Cointreau or Triple Sec  
1 oz. Lemon Juice  
1 dash Bitters

Shake ingredients with ice and  
serve over ice.

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### Victoria's Secret



1½ oz. Magellan Gin  
 ¾ oz. Apricot Brandy  
 1½ oz. Fresh Sour Mix  
 ¼ oz. Campari

Shake ingredients with ice until cold. Strain into a chilled cocktail glass.

*Created by Ray Srp, Bar Manager, Bellagio Hotel, Las Vegas, NV.*

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### Viking



1 oz. Liquore Galliano  
 ¼ oz. Akvavit (ice cold)

Float Akvavit on top of the Galliano in a shot glass.

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### Violetta Martini



5 parts Classic Finlandia Vodka  
 1 part Cranberry Juice Cocktail  
 splash Blue Curacao

Stir gently over ice and strain.

*You can also serve this drink over ice.*

---

### Vodka & Tonic



1½ oz. Vodka  
 3 oz. Tonic

Stir ingredients with ice in a glass. Garnish with a Lime Wheel.

---

### Vodka Martini



2 oz. Vodka  
 dash Dry Vermouth

Stir ingredients with ice and strain. Garnish with a Lemon Twist or an Olive.

*You can also serve a Vodka Martini on ice.*

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### Vulcan Mind Probe #1



1 oz. Ouzo  
 1 oz. Bacardi 151 Rum

Shake with ice and strain into a shot glass.

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**Vulcan Mind Probe #2**

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1 part Irish Cream  
1 part Peppermint Schnapps  
1 part 151-proof Rum

Layer in a shot glass by first pouring the Rum, then the Schnapps, and then the Irish Cream. Serve with a large straw.

*You drink this one by sucking the drink down through the straw in one gulp.*

---

**Ward Eight**

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1¼ oz. Whiskey  
4 dashes Grenadine  
Juice of ½ Lemon

Shake ingredients with cracked ice and strain into a glass with finely cracked ice.

---

**Watermelon**

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1 oz. Vodka  
1 oz. Midori  
2 oz. Orange Juice  
2 oz. Cranberry Juice

Combine ingredients in a glass over ice.

---

**Wavecutter**

---



3 parts Bacardi Rum  
2 parts Cranberry Juice  
2 parts Orange Juice

Pour Rum into a glass with ice. Add Cranberry Juice and Orange Juice. Decorate with Cranberries.

*You probably don't have Cranberries lying around. An Orange Slice makes a fine garnish too.*



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**The origins of the Ward Eight**

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This drink is named after Boston's Ward Eight, known years ago for its bloody political elections. The drink is basically a Whiskey Sour with a splash of grenadine. Locke-O-Ber's in Boston is a great place to try one.

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## The Wave Cutter

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1½ oz. Mount Gay Rum  
1 oz. Cranberry Juice  
1 oz. Orange Juice

Shake with ice and serve over ice.

---

## Wet 'N' Wild

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1½ oz. Absolut Vanilia  
¾ oz. Cointreau  
½ oz. Lime Juice  
½ oz. Watermelon

Shake ingredients with ice and strain.

---

## Wet Passion

---



1½ oz. Wet Beefeater  
¾ oz. Hiram Walker Amaretto  
½ oz. Passion Fruit  
1 oz. Orange Juice

Shake with ice, strain, and add Lemon Twist.

---

## Wet Sin

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1¼ oz. Wet by Beefeater  
2 dashes Grenadine Syrup  
¾ oz. Lemon Juice  
¾ oz. Orange Juice  
1 bar spoon Powdered Sugar

Shake with ice; strain. Serve with Lemon Wheel.

---

## Wet Spot

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1 oz. Cuervo Tequila  
1 oz. Baileys Irish Cream

Shake with ice and strain into a shot glass.

---

## Whiskey Collins

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1¼ oz. Whiskey  
Juice of 1 lemon  
1 tsp. Sugar  
Club Soda

Shake the first three ingredients with cracked ice and strain in a glass over ice. Fill with Club Soda and stir. Decorate with a Cherry and an Orange Slice.

---

**Whiskey Sour**

1½ oz. Whiskey  
¾ oz. Sweetened Lemon Juice  
1 tsp. Superfine Sugar

Shake with ice. Serve straight up or over ice.

---

**White Chocolate Martini**

1½ oz. Vodka  
½ oz. White Crème de Cacao

Stir gently with ice and strain into a chocolate-rimmed cocktail glass.

*Invented at the Continental Cafe in Philadelphia, Pennsylvania.*

---

**White Lady**

1½ oz. Gin  
½ oz. Cointreau  
1½ oz. Lemon Juice

Shake and strain into a frosted glass.

---

**White Russian**

1½ oz. Vodka  
½ oz. Kahlua  
½ oz. Cream

Shake and serve over ice.

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**White Spider**

1 part Stolichnaya Vodka  
1 part Rumpel Minze

Combine in a shot glass.



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**The lowdown on the White Lady**

Harry MacElhone created the White Lady in 1919 at Ciro's Club in London, England. In 1923, he took over a bar in Rue Daunou, Paris, renaming it Harry's New York Bar. In 1929, using gin in place of white crème de menthe, he altered the original White Lady recipe, and this concoction became a worldwide favorite.

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## Wild Irish Rose

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1½ oz. Irish Whiskey  
 1½ tsp. Grenadine  
 ½ oz. Lime Juice  
 Club Soda

Fill a highball glass with ice. Add Irish Whiskey, Grenadine, and Lime Juice. Stir well. Fill with Club Soda.

---

## Wild Thanksgiving

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1 part Wild Turkey  
 1 part Apple Brandy  
 splash Lime Juice  
 Cranberry Juice

Serve over ice with a Mint garnish.

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## Wolfhound

---



1 oz. Bushmills Irish Whiskey  
 ¾ oz. Dark Crème de Cacao  
 ½ oz. Half & Half  
 splash Club Soda

Stir ingredients with ice and serve over ice.

---

## Woo Woo #1

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¾ oz. Vodka  
 ¾ oz. Peppermint Schnapps

Combine in a glass with ice.

---

## Woo Woo #2

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1 oz. Vodka  
 ½ oz. Peach Schnapps  
 2 oz. Cranberry Juice

Combine ingredients over ice.

---

## Yellow Bird

---



¾ oz. Bacardi Rum  
 ¼ oz. Liqueur Galliano  
 ¼ oz. Hiram Walker Crème de Banana  
 2 oz. Pineapple Juice  
 2 oz. Orange Juice

Shake with ice. Serve over ice.

---

## Yellow Morning

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1 part Crème de Banana  
1 part Cherry Herring  
1 part Cognac

Layer this drink in the order listed. Start with Crème de Banana on the bottom and finish with Cognac on top.

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## Zipperhead

---



1 part Stolichnaya Vodka  
1 part Chambord  
1 part Club Soda

Combine in a shot glass with the Club Soda on top.

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## Zombie

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¾ oz. Bacardi Light Rum  
¼ oz. Bacardi Dark Rum  
¼ tsp. Bacardi 151 Rum (optional)  
1 oz. Pineapple Juice  
1 oz. Orange Juice  
1 oz. Lemon or Rose's Lime Juice  
1 tsp. Powdered Sugar (optional)

Mix the first two Rums and all Juices with ice in a shaker or blender and pour into a tall glass. Garnish with a Pineapple Spear and a Red Cherry. If desired, float ¼ tsp. Bacardi 151 on top with 1 tsp. Powdered Sugar.

---

## Zorbatini

---



1½ oz. Stolichnaya Vodka  
¼ oz. Metaxa Ouzo

Stir gently with ice and strain. Garnish with a Green Olive.





## Chapter 18

---

# “Martini” Madness

.....

### *In This Chapter*

- ▶ Following the latest trend
  - ▶ Mixing a few martinis
- .....

**W**hat’s with all the martinis these days? I get new recipes submitted to me all the time, and every day I hear about these trendy new martinis that look like nothing more than pink Kool-Aid in a dressed-up cocktail glass.

The truth of the matter is that a real martini is simply a couple ounces of ice-cold gin (or vodka if gin isn’t your thing) with a dash of vermouth. Some people like more or less vermouth than others (or none at all), and some people prefer an olive or a twist of lemon or even a pearl onion for a garnish. But that’s really about it when it comes to martini variations as far as I’m concerned.

Ultimately, the martinis in this chapter are just cocktails like any other, but they’re called martinis because they’re served in a martini glass. It’s trendy. In a few years, something else will be trendy. At one time, people drank cocktails with raw eggs in them because they were popular. Tab and Fresca used to be popular. In five years, something else will be popular. What are you gonna do?

So anyway, I tried to pick out around 30 interesting or trendy “martinis” that actually taste good and are worth drinking. Enjoy.

---

## The All-American Martini

---



1½ oz. Glacier Vodka  
dash Vermouth

Stir with ice. Strain into martini glass. Garnish with two olives skewered by an American Flag toothpick.

---

---

## Angel Martini

---



1½ oz. Ketel One Vodka  
½ oz. Frangelico

Shake with ice. Strain into a chilled martini glass.

---

---

## Apeach Cosmopolitan

---



2 oz. Absolut Peach  
½ oz. Triple Sec  
½ oz. Lime Juice  
1 oz. Cranberry Juice  
Lime Wedge

Shake with ice and strain into chilled cocktail glass. Garnish with a Lime Wedge.

---

---

## Apple Martini

---



1½ oz. Glacier Vodka  
½ oz. Schoenauer Apfel Schnapps  
dash Cinnamon

Shake with ice. Strain into a chilled martini glass. Garnish with a slice of apple.

---

---

## Black Magic

---



1½ oz. Jagermeister  
1½ oz. Vodka

Shake with ice and strain into chilled martini glass.

---

---

## Black Tie Martini

---



1½ oz. Skyy Vodka  
Splash Campari  
Splash Chivas  
2 Cocktail Onions  
1 Black Olive

Shake with ice and strain into chilled martini glass.

---

## Blue Beast

---



2 oz. Magellan Gin  
1 oz. Hypnotiq  
Splash of Chambord

Shake Magellan and Hypnotiq until cold and pour into martini glass. Add a splash of Chambord. Garnish with Maraschino Cherry.

---

## Blue Hawaiian Martini

---



1 oz. Stoli Blueberi  
1 oz. Malibu Rum  
½ oz. Grenadine  
1 oz. Pineapple Juice

Shake with ice. Strain into chilled martini glass. Garnish with Lemon.

---

## Blue SKYY Martini

---



2½ oz. Skyy Vodka  
Splash Blue Curacao

Stir with ice and strain into chilled martini glass.

---

## Dry Victoria Martini

---



3 oz. Bombay Sapphire Gin  
1 oz. Martini & Rossi Extra  
Dry Vermouth  
1 or 2 dashes Orange Bitters  
(or Orange Peel)

Shake or stir. Serve in classic martini glass. Garnish with 1 Cocktail Olive and Twist of Lemon.

---

## The Engaging Martini

---



2 oz. Finlandia Vodka  
dash Dry Vermouth  
2 Olives  
Diamond Ring

Stir Vodka and Vermouth with ice and strain into a chilled martini glass. Garnish with a pair of Olives and a One-Carat Diamond Engagement Ring.

*Also known as The Most Expensive Martini, the Oak Bar in Boston has a version that includes dinner for two and a hotel suite stocked with champagne, chocolates and flowers for just \$12,750. The chunk of ice in her drink will seal the deal.*

## Godiva Naked Martini



1 part Godiva Liqueur  
1 part Absolut Vodka

Combine with ice; shake well.  
Serve in a chilled martini glass.  
Garnish with Lemon Peel or a  
Strawberry

## Grand Obsession



2 oz. Absolut Kurant Vodka  
½ oz. Grand Marnier  
½ oz. Cranberry Juice

Shake with ice. Strain into a  
chilled martini glass.

## “In and Out” Martini



2 oz. Gin or Vodka  
¼ oz. Dry Vermouth

Fill shaker glass with ice and  
add vermouth. Swirl ice around  
in glass and pour out. Add Gin/  
Vodka and shake vigorously. Pour  
into cocktail glass. Garnish with  
Lemon Twist or an Olive.

*From Patrick Ford, Smith & Wollensky's, New York, NY*

## Jersey Lightning Martini



2 oz. Laird's Applejack Brandy  
1 oz. Sweet Vermouth  
¾ oz. Fresh Lime Juice

Shake with ice. Strain into a  
chilled martini glass.

## Kremlin Martini



2 oz. Smirnoff Vodka  
1½ oz. Crème de Cacao  
1½ oz. Half & Half

Shake well with ice. Strain  
into chilled martini glass.

## Lavender Orchid



1 oz. Tanqueray No. TEN  
¼ oz. Chambord  
1 oz. Sour Mix  
1 splash Ginger Ale  
1 Orchid

In a shaker with ice, add  
Tanqueray, Chambord, and Sour  
Mix. Shake gently and strain into  
a martini glass and top with  
Ginger Ale. Decorate with a float-  
ing Orchid.

---

## Limón Martini

---



2 oz. Bacardi Limón  
 ¾ oz. Martini & Rossi  
 Extra Dry Vermouth  
 splash Cranberry Juice

Shake with ice and strain into chilled martini glass. Garnish with a Lemon Twist.

---

## Limontini

---



1 oz. Vanilla Vodka  
 ½ oz. Caravella Limoncello  
 1½ oz. Pomegranate Juice  
 squeeze of Lime

Shake vigorously, strain into a martini glass and serve immediately. Garnish with a Lemon Twist.

*You can substitute Orange-Flavored Vodka for the Vanilla Vodka.*

---

## Martini avec Moi

---



2 oz. Absente  
 1½ oz. Remy Grand Cru VS Cognac  
 ¾ oz. Lillet Blonde  
 splash Crème de Cassis

Shake ingredients until freezing cold and pour into a martini glass. Garnish with a Lemon Twist.

---

## Mayflower Martini

---



2 oz. Plymouth Gin  
 1 oz. French Vermouth  
 1 dash Orange Bitters  
 Orange or Lemon Twist

Shake with ice and strain into chilled martini glass.

*This drink is based on Thomas Stuart's original recipe. Modern tastes may prefer a drier version with less Vermouth; an Orange rather than a Lemon Twist is also good.*

---

## Midnite Martini

---



1¼ oz. Glacier Vodka  
 ¾ oz. Echte Kroatzbeer  
 Blackberry Liqueur

Stir ingredients with ice.  
 Strain into a chilled martini glass.

---

## Mystique Martini

---



2 oz. Smirnoff Vodka  
 dash Chartreuse

Chill, strain and garnish with a Lemon or Lime Twist.

---

## Orange Mochantini

---



2 oz. Stoli Kafya Vodka  
1 oz. Stoli Vanil Vodka  
1 splash Chocolate Liqueur  
1 splash Orange Liqueur

Stir ingredients with ice.  
Strain into a chilled martini glass.  
Garnish with 3 Coffee Beans or  
an Orange Twist.

---

---

## Pravda Perfect Martini

---



3 oz. Pravda Vodka  
½ oz. Natural Spring Water

Combine ingredients into  
shaker filled with ice. Shake thor-  
oughly and pour into martini  
glass.

---

---

## Purple Hooter Martini

---



1¼ oz. Chambord  
1¼ oz. Vodka  
¼ oz. Sour Mix  
¼ oz. Lemon-Lime Soda

Combine ingredients, except  
Soda, into shaker filled with ice.  
Shake thoroughly and pour into  
martini glass. Top with Lemon-  
Lime Soda.

---

*It's not all that different from a Purple Hooter shot, but it looks classier in a martini glass.*

---

---

## Raschocolate Martini

---



1½ oz. Smirnoff Vodka  
1 oz. White Crème de Cacao  
dash Chambord  
2 oz. Cranberry Juice

Combine ingredients into  
shaker filled with ice. Shake  
thoroughly and pour into a  
martini glass.

---

---

## Raspberripolitan

---



2 oz. Absolut Raspberri  
½ oz. Cointreau  
½ oz. Cranberry Juice  
1 dash Lime Juice  
Lime Wedge

Shake with ice and strain into  
a well-chilled cocktail glass.  
Garnish with a Lime Wedge.

---

*A variation of the popular Cosmopolitan. I suppose we'll be seeing Applepolitans, Strawberripolitans, Lemonpolitans, and maybe Chocopolitans soon enough.*

---

## Ruby Slipper Martini



2 oz. Bombay Sapphire  
¼ oz. Grand Marnier  
1 or 2 splashes Grenadine  
1 dash Peppermint Schnapps

Shake with ice and strain into a well-chilled cocktail glass. Garnish with a Mint Leaf (set it on the edge of the drink and let it stick out).

---

## Stoli Blue-Tini



1½ oz. Stoli Blueberi  
1½ oz. Stoli Vanil

Stir with ice. Strain into a martini glass. Garnish with Blueberries.

---

## Tanqueray "Perfect Ten" Martini



2 oz. Tanqueray No. TEN  
1 oz. Grand Marnier  
½ oz. Sour Mix

Shake with ice. Strain into a martini glass. Garnish with Lemon.

---

## Topaz Martini



1¾ oz. Bacardi Limón  
¼ oz. Martini & Rossi  
Extra Dry Vermouth  
splash Blue Curaçao

Stir in a cocktail glass. Strain and serve straight up or on the rocks. Add a Lemon Twist or Olives.

---

## Trinity Martini



1 oz. Bombay Gin  
½ oz. Sweet Vermouth  
½ oz. Dry Vermouth

Stir in a cocktail glass. Strain and serve straight up or on the rocks. Add a Lemon Twist or Olives.

*This cocktail is also known as the Trio Plaza Martini.*

---

## Warden Martini



1½ oz. Bombay Gin  
dash Martini & Rossi  
Extra Dry Vermouth  
dash Pernod

Stir in cocktail glass. Strain and serve straight up or on the rocks. Add a Lemon Twist or Olives.





# Chapter 19

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# Punches

---

## *In This Chapter*

- ▶ Getting a little background
  - ▶ Sampling several recipes
- 

**P**unch may have come from the word *puncheon*, a cast made to hold liquids, such as beer. The word may also have come from the Hindu word *pantsh*, which means five. What does five have to do with anything? British expatriates in India in the 17th century made a beverage consisting of five ingredients: tea, water, sugar, lemon juice, and a fermented sap called *arrack*.

Regardless of the history or origin, punches of all kinds are an expected beverage at many of today's social gatherings. Whether you're an aspiring bartender or just someone who wants to be a good host (and the life of the party), you need to have at least a few of the following punches in your repertoire.

---

## Ambrosia Punch

---

20 oz. can Crushed Pineapple, undrained  
15 oz. Coco Lopez Cream of Coconut  
2 cups Apricot Nectar, chilled  
2 cups Orange Juice, chilled  
1½ cups Light Rum, optional  
1 liter Club Soda, chilled

In a blender, puree the Pineapple and Cream of Coconut until smooth. In a punch bowl, combine the pureed mixture, Nectar, Juice, and Rum (if desired). Mix well. Just before serving, add Club Soda and serve over ice.

*This recipe serves about 24.*

---

## Bacardi Confetti Punch

---

750 ml. Bacardi Light Rum  
6 oz. can Frozen Lemonade Concentrate  
6 oz. can Frozen Grapefruit Juice Concentrate  
6 oz. can Fruit Cocktail, drained  
2 liters Club Soda, chilled

Combine the first four ingredients in a large container and chill for two hours, stirring occasionally. To serve, pour the mixture over ice in a punch bowl and add two liters of chilled Club Soda. Stir gently.

*This recipe makes 8 servings.*

---

## Champagne Punch Royale

---

1 bottle Chantaine Sparkling Wine, chilled  
1/3 cup Royale Montaine Cognac and Orange Liqueur  
1 cup Sliced Strawberries  
1 cup Orange Juice  
1 small bottle Club Soda  
2 tbsp. Sugar

Place Sliced Strawberries in large bowl and sprinkle with Sugar. Add Orange Juice and Royale Montaine Cognac and Orange Liqueur. Macerate for 1 hour. Add the chilled Sparkling Wine and Club Soda.

*This recipe serves 8.*

---

## Citrus Serenade

---

8 oz. Ocean Spray Cranberry Juice Cocktail with Calcium  
1/2 Banana, cut into slices  
1/2 cup Low-Fat Vanilla Yogurt  
1/4 cup Red Grapefruit Sections, membranes removed  
1/2 cup Crushed Ice

Put all ingredients in a blender. Blend for a few seconds on high speed or until ingredients are thoroughly combined. Pour into a large glass.

*Makes 1 serving.*

---

## Cointreau Punch

---

1 bottle Cointreau  
1 bottle Vodka  
3 quarts Club Soda  
6 oz. can Orange Juice Concentrate  
6 oz. can Pineapple Juice Concentrate

Place a clear block of ice in a large punch bowl. Combine ingredients and stir. Garnish with Orange Slices decorated with Cranberries and studded with Cloves.

*This recipe makes enough for 40 punch-cup drinks.*

---

## Coral Paradise

---

10 oz. Ocean Spray Ruby-Mango  
Grapefruit Mango Juice Cocktail  
4 oz. Orange Juice  
¼ cup Crushed Pineapple, drained  
¼ cup Crushed Ice

Put all ingredients in a blender.  
Blend for a few seconds on high  
speed or until ingredients are  
thoroughly combined.

*Makes 1 serving.*

*Variation: Substitute 1 scoop vanilla yogurt for crushed ice.*

---

## Double Berry Coco Punch

---

20 oz. Frozen Strawberries in Syrup,  
thawed  
15 oz. Coco Lopez Cream of Coconut  
48 oz. Cranberry Juice Cocktail, chilled  
2 cups Light Rum, optional  
1 liter Club Soda, chilled

In a blender, puree the Strawberries  
and Cream of Coconut until  
smooth. In large punch bowl,  
combine the pureed mixture,  
Cranberry Juice, and Rum (if  
desired). Just before serving, add  
Club Soda and serve over ice.

*This recipe serves about 32.*

---

## Formula #21

---

1 bottle Smirnoff Vodka  
1 bottle White Wine  
2 quarts Pineapple Juice  
½ cup Lime Juice  
2 quarts Chilled Club Soda  
Sugar to taste

Mix the ingredients in a punch  
bowl.

*This recipe serves 12–20.*

---

## Fruit Punch

---

4 oz. Pineapple Juice  
6 oz. Orange Juice  
6 oz. Lemon or Lime Juice  
1 Fifth Bacardi Light Rum  
1 quart Ginger Ale or Club Soda  
Fine Sugar to taste

Mix ingredients in large  
container. Chill 2 hours.  
Pour mixture over block of  
ice in bowl. Add 1 quart  
cold Ginger Ale or Club Soda  
Decorate with Fresh Fruit.

*Serves 9 people twice.*

---

## Grapefruit Banana Shake

---

4 oz. Ocean Spray White Grapefruit  
Premium 100% Juice  
2 oz. Pineapple Juice  
¼ cup Fat-Free Vanilla Yogurt  
½ Banana, cut into slices

Put all ingredients in a blender. Blend for a few seconds on high speed or until ingredients are thoroughly combined. Pour into a glass with crushed ice.

*Makes 1 serving.*

---

## Malibu Party Punch

---

1 bottle Malibu Rum  
48 oz. Cranberry Juice  
6 oz. can Frozen Orange Juice  
Concentrate  
6 oz. can Frozen Lemonade or  
Limeade Concentrate

Combine ingredients in a punch bowl and stir. Garnish with Lemon, Orange Slices, and Cloves.

*This recipe serves 12–20.*

---

## M&R Hot Spiced Wine Punch

---

1.5 liters Martini & Rossi Red Vermouth  
2 dashes Angostura Bitters  
6 Cloves  
3 Cinnamon Sticks  
3 tsp. Superfine Sugar  
pinch Allspice  
pinch Ground Clove  
Orange Slices

Combine all ingredients except Orange Slices in a heavy saucepan and heat but don't boil. Strain into a punch bowl. For added effect, heat a poker and dip it into the punch before serving. Garnish with Orange Slices.

*This recipe serves 6–12.*

---

## Metaxa Fruit Punch

---

½ gallon Orange Sherbet  
3 bottles 7-Up  
16 oz. Metaxa Manto Liqueur  
6–8 scoops Raspberry Sherbet  
1 Orange, sliced thin

Mix all ingredients except the Raspberry Sherbet and Orange Slices. Chill for one hour. Place scoops of Raspberry Sherbet atop the punch. Add Orange Slices.

*This recipe serves 10–15.*

---

## Myers's Planter's Punch

---

3 oz. Orange Juice  
Juice of ½ lemon or lime  
1½ oz. Myers's Rum  
1 tsp. Superfine Sugar  
dash Grenadine

Shake or blend until frothy. Serve over shaved ice in a highball glass. If desired, garnish with an Orange Slice and a Cherry.

*This recipe makes only one drink, so you'll have to do some multiplying to make enough to serve a bunch of people.*

---

## Open House Punch

---

750 ml. Southern Comfort  
6 oz. Lemon Juice  
6 oz. can Frozen Lemonade  
6 oz. can Frozen Orange Juice  
3 liters 7-Up or Sprite  
Red Food Coloring

Chill ingredients. Mix the first four ingredients in punch bowl. Add 7-Up or Sprite. Add drops of Red Food Coloring as desired and stir. Float a block of ice and garnish with Orange and Lemon Slices. Note that the first four ingredients may be mixed in advance. Add 7-Up or Sprite and ice when ready to serve.

*This recipes makes 32 4-oz. servings.*

---

## Orange Coconut Frost

---

15 oz. can Coco Lopez Cream of Coconut  
12 oz. can Frozen Orange Juice Concentrate, thawed  
1 tsp. Vanilla Extract  
4 cups Ice Cubes  
Mint Leaves and Orange Slices, optional

In blender, combine Cream of Coconut, Juice Concentrate and Vanilla; blend well. Gradually add Ice, blending until smooth. Garnish with Mint and Orange if desired. Serve immediately. Refrigerate leftovers.

*In case you hadn't noticed, this is a non-alcoholic punch. It makes about 5 servings.*

---

## Party Punch

---

16 oz. Orange Juice  
16 oz. Pineapple Juice, unsweetened  
16 oz. Club Soda  
3 oz. Lime Juice  
16 oz. White or Gold Puerto Rican Rum

Pour ingredients into large punch bowl filled with ice. Add Sugar to taste.

*This recipe serves 12.*

---

## Patio Punch

---

750 ml. Southern Comfort  
16 oz. Grapefruit Juice  
8 oz. Fresh Lime Juice  
2 liters 7-Up or Ginger Ale

Mix ingredients and add ice. Serve from a punch bowl or pitcher. Note that the first three ingredients can be mixed in advance and refrigerated. Add the 7-Up or Ginger Ale and ice when ready to serve.

*This recipe serves 15–20.*

---

## Peach-E-Vino Punch

---

1/3 cup Sugar  
1/2 cup Fresh Lemon Juice  
1 bottle Dry White Wine  
1/4 cup DeKuyper Peachtree Schnapps  
1/4 cup DeKuyper Apple Barrel Schnapps  
1 quart Club Soda  
Ice Cubes  
Fresh Fruit

In a large pitcher, combine Sugar and Lemon Juice. Stir until dissolved. Add Wine and Schnapps. Just before serving, add Club Soda, Sliced Fruit (Apples, Peaches, Cherries, Limes, Oranges, Lemons), and Ice Cubes.

*This recipe serves 15–20.*

---

## Shower Punch

---

2 quarts Orange Juice  
2 quarts Grapefruit Juice  
1 quart Bacardi Light Rum

Mix ingredients in large container. Chill 2 hours. Pour mixture over block of ice just before serving. Add 3 thinly sliced Oranges.

*Serves 25 people twice.*

---

## Snow Blower

---

6 oz. Cran-Apple Cranberry Apple Juice Drink  
1 tsp. Lemon Juice  
pinch Cloves or Nutmeg  
1 oz. Rum, optional  
Lemon Slice, garnish

Heat Cranberry Apple Drink, Lemon Juice and Cloves or Nutmeg in a small saucepan. Pour into mug and stir in Rum, if desired. Garnish with a Lemon Slice.

*Makes 1 serving.*

## **Tropical Fruit Smoothie**

---

15 oz. Coco Lopez Cream of Coconut  
1 medium Banana  
8 oz. juice-pack Crushed Pineapple,  
undrained  
1 cup Orange Juice  
1 tbsp. Real Lemon Juice from Concentrate  
or Realime Lime Juice from Concentrate  
2 cups Ice Cubes

In blender, combine all ingredients, except Ice; blend well. Gradually add Ice, blending until smooth. Garnish as desired. Serve immediately. Refrigerate leftovers.

*Makes about 5 servings*





## Chapter 20

---

# Nonalcoholic Drinks

---

### *In This Chapter*

- ▶ Several recipes for nonalcoholic beverages
- 

**A** good number of your guests may choose not to drink alcohol, but this decision doesn't mean that they're stuck with boring soft drinks. Any of the following recipes are sure to impress.

---

### **Cranberry Collins**

---



½ cup Ocean Spray Cranberry Juice Cocktail  
½ Tbsp. Lime Juice  
1 cup Club Soda, chilled  
Ice Cubes  
Lime Slices

Mix Cranberry Juice Cocktail and Lime Juice. Stir in Club Soda. Add Ice Cubes and Lime Slices.

---

### **Chocolate Banana Colada Shake**

---



½ cup Coco Lopez Cream of Coconut  
½ cup Milk  
1 Tbsp. Chocolate Syrup  
1½ cups Chocolate or Vanilla Ice Cream  
½ cup Sliced Banana

Mix in a blender until smooth. Serve immediately.

---

## Chocolate Colada Shake

---



1/3 cup Coco Lopez Cream  
of Coconut  
1/2 cup Milk  
1 Tbsp. Chocolate Syrup  
1 1/2 cups Chocolate or Vanilla  
Ice Cream

Mix in a blender until smooth.  
Serve immediately.

---

---

## Clamato Cocktail

---



1 oz. Rose's Lime Juice  
6 oz. Mott's Clamato Juice

Stir together in a highball  
glass filled with ice.

---

---

## Coco Lopez Shake

---



2 1/2 oz. Coco Lopez Cream  
of Coconut  
1 scoop Vanilla Ice Cream  
1 cup Ice

Mix in a blender until smooth.

---

---

## Dust Cutter

---



3/4 oz. Rose's Lime Juice  
6 oz. Schweppes Tonic Water

Combine over ice in a tall glass.

---

---

## Fruit Bowl

---



1 oz. Orange Juice  
1 oz. Pineapple Juice  
1 oz. Grape Juice  
1 oz. Grapefruit Juice

Shake with ice. Serve in a tall glass.

---

---

## The Garnet

---



2 oz. Pomegranate Juice  
6 oz. Perrier  
1 cube Frozen Orange Juice  
4 Sprigs of Mint

Crush one Sprig of Mint in  
each of two rocks glasses. Add  
Pomegranate Juice and Orange Juice  
Cube. Top with Perrier and garnish  
with additional Sprig of Mint.

---

## Grapefruit Cooler

---



8 oz. Grapefruit Juice  
3 dashes Angostura Bitters

Pour Grapefruit Juice into a tall glass filled with ice. Add Bitters and stir.

---

---

## Kona Coast

---



1 oz. Rose's Lime Juice  
¼ oz. Rose's Grenadine  
5 oz. Mott's Apple Juice  
2 oz. Schweppes Ginger Ale

Stir together and serve over ice in a tall glass.

---

---

## New Orleans Day

---



2 oz. Coco Lopez Cream of Coconut  
1 oz. Butterscotch Topping  
1 oz. Half & Half  
1 cup Ice

Mix in a blender until smooth.

---

---

## Nada Colada

---



1 oz. Coco Lopez Cream of Coconut  
2 oz. Pineapple Juice  
1 cup Ice

Mix in a blender until smooth.

---

---

## Orange Smoothie

---



2½ oz. Coco Lopez Cream of Coconut  
3 oz. Orange Juice  
1 scoop Vanilla Ice Cream  
1 cup Ice  
Nutmeg

Mix first four ingredients in a blender until smooth. Sprinkle with Nutmeg.

---

---

## Perrier Mimosa

---



1½ cups Perrier, chilled  
⅓ cup Freshly Squeezed Orange Juice, chilled  
4 Raspberries or Grapes

Divide the Orange Juice between two champagne flutes and top with Perrier. Garnish with two Raspberries in each glass.

---

## Piña Colada Shake

---



½ cup Unsweetened  
Pineapple Juice  
⅓ cup Coco Lopez Cream  
of Coconut  
1½ cups Vanilla Ice Cream

Mix in a blender until smooth.  
Serve immediately.

---

## Red Racket

---



½ cup Ocean Spray Cranberry  
Juice Cocktail, chilled  
½ cup Ocean Spray Grapefruit  
Juice, chilled  
10 Ice Cubes

In a blender, combine Grapefruit  
Juice and Ice Cubes. Blend on high  
speed till frothy. Pour into a tall  
glass.

---

## Ruby Cooler

---



1 cup Ocean Spray Cranapple  
Drink  
1 tsp. Instant Tea  
Lemon Wedges

Mix together Cranberry  
Juice and Tea. Pour over  
ice into two tall glasses  
with Lemon Wedge garnishes.

---

## Shirley Temple



1 oz. Rose's Lime Juice  
1 oz. Rose's Grenadine  
6 oz. Schweppes Ginger Ale

Pour ingredients over ice in  
a tall glass. Garnish with a  
Cherry.

---

## Virgin Mary



4 oz. Tomato Juice  
dash Worcestershire Sauce  
dash Tabasco Sauce  
dash Salt and Pepper

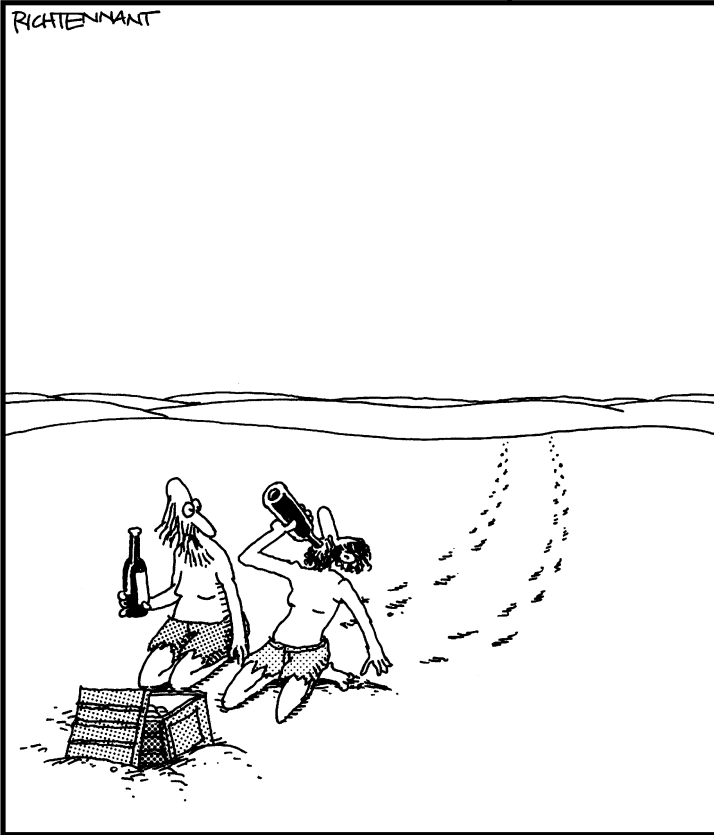
In a glass filled with ice, add  
Tomato Juice. Add a dash or  
two of Worcestershire Sauce,  
Tabasco, Salt, and Pepper.  
Garnish with a Celery Stalk.

# Part IV

# The Part of Tens

The 5<sup>th</sup> Wave

By Rich Tennant



"Oh, come on, you're just drinking it!  
You're not even tasting it..."

## *In this part . . .*

**C**hapter 21 contains roughly ten cures for hiccups and hangovers. Chapter 22 lists many more than ten bartending-related Web sites and other resources.

## Chapter 21

# At Least Ten Cures and Lores

---

### *In This Chapter*

- ▶ Getting rid of your hiccups
  - ▶ What to do if you have a hangover
- 

**P**art of being a bartender is settling arguments, mending broken hearts, and curing two primary medicinal problems: hiccups and hangovers.

## *Hiccups*

The rapid closure of the vocal cords that follows the involuntary contraction of the diaphragm causes hiccups. (When you put it this way, hiccups don't seem nearly as embarrassing as most people consider them.) See the list of cures that follows:

- ✔ Slice a lemon and remove the pits. Top the slices with sugar and Angostura bitters and eat the whole thing. This is the sure cure.
- ✔ Mix Angostura bitters and club soda and sip slowly.
- ✔ Drink a glass of water backwards. This can be a really wet cure!
- ✔ Hold your nose and breathe through your mouth. Then count to 10 or 20 or count to 100 to be certain.
- ✔ Blow into a paper bag.

## Hangovers

Cause: Take a guess.

Cures: Only a few cures really work:

- ✔ A little prevention: Don't overindulge or let yourself be overserved. (Someone told me once that even in moderation, I am excessive.)
- ✔ Sleep. Drink plenty of fluids (water-based, not alcohol-based). Get some peace and quiet.

Consider a few more possible cures:

- ✔ Drink two ounces Fernet Branca or Fernet Branca Menta (Italian digestives) on the rocks.
- ✔ Drink one small bottle of Underberg (a German digestive).
- ✔ From my friends in Puerto Rico (Gere and Linda), rub a half of a lemon under each armpit!
- ✔ Drink a bottle of flat beer left out open overnight.
- ✔ Hair of the Dog: One shot of whatever you were drinking!



## Chapter 22

# Ten Thousand Web Sites and Other Resources

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### *In This Chapter*

- ▶ Going online to the right sites
  - ▶ Checking out agencies and organizations
- 

**I** loaded this chapter with Web sites to visit and resources to contact. Have fun.

## *Web Sites*



Go to my sites first:

BARTENDER Magazine: [www.bartender.com](http://www.bartender.com)

Barshow: [www.barshow.com](http://www.barshow.com)

### *Beer-related sites*

Amstel (Van Munching's Amstel Riverside Cafe):  
[www.amstel.nl](http://www.amstel.nl)

Bass Ale (Guinness Imports): [www.bassale.com](http://www.bassale.com)

Beer Games Guide: [www.realbeer.com](http://www.realbeer.com)

Black Star Premium Lager: [www.blackstarbeer.com](http://www.blackstarbeer.com)

Boddingtons: [www.labatt.com](http://www.labatt.com)

Budweiser (Bud Ice): [www.budice.com](http://www.budice.com)

Budweiser Specialty Brewing Group: [www.hopnotes.com](http://www.hopnotes.com)

Budweiser: [www.budweiser.com](http://www.budweiser.com)

Cream City Suds: [www.creamcitysuds.com](http://www.creamcitysuds.com)

Fischer Beverages Int'l.: [www.aaweb.com](http://www.aaweb.com)

Flying Fish Brewing Company: [www.flyingfish.com](http://www.flyingfish.com)

Foster's: [www.fostersbeer.com](http://www.fostersbeer.com)

Full Sail Brewing Company: [www.fullsailbrewing.com](http://www.fullsailbrewing.com)

Grolsch: [www.grolsch.com](http://www.grolsch.com)

Hacker-Pschorr: [www.paulaner.com/bier](http://www.paulaner.com/bier)

Hart Brewing: [www.HartBrew.com](http://www.HartBrew.com)

Hatuey Beer (Bacardi-Martini USA): [www.hatuey.com](http://www.hatuey.com)

Heineken (Heineken USA): [www.heineken.com](http://www.heineken.com)

Labatt: [www.labatt.com](http://www.labatt.com)

Leinenkugel: [www.leinie.com](http://www.leinie.com)

Miller: [www.mgdtaproom.com](http://www.mgdtaproom.com)

Molson (Molson USA): [www.molson.com](http://www.molson.com)

Molson Ice: [www.molsonice.com](http://www.molsonice.com)

Paulaner: [www.paulaner.com/bier](http://www.paulaner.com/bier)

Pilgrim Brewery: [www.pilgrimale.com](http://www.pilgrimale.com)

Red Dog Beer (Miller Brewing): [www.reddog.com](http://www.reddog.com)

Rogue Ales: [www.rogue.com](http://www.rogue.com)

Sam Adams: [www.samadams.com](http://www.samadams.com)

Sapporo: [www.sapporobeer.com](http://www.sapporobeer.com)

Smithwick's: [www.thebar.com](http://www.thebar.com)

Spoetzl Brewery, Shiner, TX: [www.shiner.com](http://www.shiner.com)

The Beer and Brewing Index: [www.mindspring.com](http://www.mindspring.com)

Virtual Brewery: [www.portola.com/TR/VBA/index.html](http://www.portola.com/TR/VBA/index.html)

Witbeer: [www.interport.net/witbeer](http://www.interport.net/witbeer)

Zima: [www.zima.com](http://www.zima.com)

## ***Spirit-related sites***

Aberlour Scotch: [www.aberlour.co.uk](http://www.aberlour.co.uk)

Absente: [www.absente.com](http://www.absente.com)

Absolut: [www.absolut.com](http://www.absolut.com)

Alize: [www.kobrandwine.com](http://www.kobrandwine.com)

Allied Domecq: [www.whereitsat.com](http://www.whereitsat.com)

Appleton Rum: [www.appletonrum.com](http://www.appletonrum.com)

Armagnac Comes: [www.FrenchArmagnac.com](http://www.FrenchArmagnac.com)

Asbach Brandy: [www.ourniche.com](http://www.ourniche.com)

Bacardi (Bacardi-Martini USA): [www.bacardi.com](http://www.bacardi.com)

Bacardi O: [www.BacardiO.com](http://www.BacardiO.com)

Baileys Irish Cream: [www.baileys.com](http://www.baileys.com)

Ballantine's: [www.ballantines.com](http://www.ballantines.com)

Barton Brands: [www.bartonbrands.com](http://www.bartonbrands.com)

Beefeater: <http://beefeatergin.co.uk>

Bombay Gin: <http://bombaysapphire.com>

Boru Vodka: [www.greatspirits.com](http://www.greatspirits.com)

British Royal Navy Imperial Rum: [www.greatspirits.com](http://www.greatspirits.com)

Broker's Gin: [www.brokerginusa.com](http://www.brokerginusa.com)

Brown-Forman: [www.brown-forman.com](http://www.brown-forman.com)

Buffalo Trace Distillery: [www.buffalotrace.com](http://www.buffalotrace.com)

Bulleit Bourbon: [www.bulleitourbon.com](http://www.bulleitourbon.com)

Bushmills Irish Whiskey: [www.bushmills.com](http://www.bushmills.com)

Cabo Wabo Tequila: [www.cabowabo.com](http://www.cabowabo.com)

Canadian Mist: [www.canadianmist.com](http://www.canadianmist.com)

Captain Morgan: [www.rum.com](http://www.rum.com)

Caravella: [www.bartonbrands.com](http://www.bartonbrands.com)

Carolans Irish Cream: [www.carolans.ie](http://www.carolans.ie)

Celtic Cross Liqueur: [www.greatspirits.com](http://www.greatspirits.com)

Chartreuse: [www.chartreuse.fr](http://www.chartreuse.fr)

Chinaco Tequila (Jim Beam Brands): [www.realtequila.com](http://www.realtequila.com)

Ciroc Vodka: [www.ciroc.com](http://www.ciroc.com)

Classic Malts (Schieffelin & Somerset): [www.scotch.com](http://www.scotch.com)

Classic Malts of Scotland: [www.classic-malts.de](http://www.classic-malts.de)

Classic Malts Selection: [www.malts.com](http://www.malts.com)

Clear Creek: [www.clearcreekdistillery.com](http://www.clearcreekdistillery.com)

Coco Lopez: [www.cocolopez](http://www.cocolopez)

Cointreau: [www.cointreau.com](http://www.cointreau.com)

Courvoisier: [www.courvoisier.com](http://www.courvoisier.com)

Crillon Importers Ltd.: [www.crillonimporters.com](http://www.crillonimporters.com)

Crown Royal Canadian Whisky: [www.crownroyal.com](http://www.crownroyal.com)

Cruzan rum: [www.cruzanrum.com](http://www.cruzanrum.com)

Cutty Sark: [www.cutty-sark.com](http://www.cutty-sark.com)

Dalmore Single Malt: [www.thedalmore.com](http://www.thedalmore.com)

DeKuyper: [www.dekuyperusa.com](http://www.dekuyperusa.com)

Dewar's Scotch: [www.dewars.com](http://www.dewars.com)

Disaronno Amaretto: [www.disaronno.com](http://www.disaronno.com)

Don Julio Tequila: [www.thebar.com](http://www.thebar.com)

Fernet Branca: [www.branproducts.com](http://www.branproducts.com)

Finlandia: [www.finlandia-vodka.com](http://www.finlandia-vodka.com)

Fruja: [www.fruja.com](http://www.fruja.com)

George Dickel Tennessee Whisky: [www.GeorgeDickel.com](http://www.GeorgeDickel.com)

Glenmorangie (Brown-Forman): [www.glenmorangie.com](http://www.glenmorangie.com)

Godiva Liqueurs: [www.godiva.com/liqueurs](http://www.godiva.com/liqueurs)

Goldschlager (IDV North America): [www.schlager.com](http://www.schlager.com)

Grand Marnier: [www.grand-marnier.com](http://www.grand-marnier.com)

Harveys: [www.harveysbc.com](http://www.harveysbc.com)

Hennessy: [www.hennessy-cognac.com](http://www.hennessy-cognac.com)

Hood River Distillers: [www.hoodriverdistillers.com](http://www.hoodriverdistillers.com)

Hpnotiq: [www.hpnotiq.com](http://www.hpnotiq.com)

Irish Mist: [www.irishmist.com](http://www.irishmist.com)

Jack Daniels: [www.jackdaniels.com](http://www.jackdaniels.com)

Jagermeister: [www.jagermeister.com](http://www.jagermeister.com)

Jim Beam (The Small Batch Bourbon Collection): [www.smallbatch.com](http://www.smallbatch.com)

Jim Beam Brands: [www.jimbeam.com](http://www.jimbeam.com)

Johnnie Walker & Classic Malts Scotch: <http://scotch.com>

Johnnie Walker: [www.johnniewalker.com](http://www.johnniewalker.com)

Jose Cuervo (IDV North America): [www.cuervo.com](http://www.cuervo.com)

Kahlua: [www.kahlua.com](http://www.kahlua.com)

Kentucky Bourbon Circle: [www.smallbatch.com](http://www.smallbatch.com)

Kentucky Distillers Association: [www.kybourbon.com](http://www.kybourbon.com)

Knappogue Castle Whiskey: [www.greatspirits.com](http://www.greatspirits.com)

St. George Spirits: [www.stgeorgespirits.com](http://www.stgeorgespirits.com)

Laird and Company: [www.lairdandcompany.com](http://www.lairdandcompany.com)

Laphroaig Single Malt Scotch: [www.laphroaig.com](http://www.laphroaig.com)

Level vodka: [www.levelvodka.com](http://www.levelvodka.com)

Leyden Gin: [www.leydengin.com/frames.htm](http://www.leydengin.com/frames.htm)

Maker's Mark: [www.makersmark.com](http://www.makersmark.com)

Malibu Rum: [www.malibu-rum.com](http://www.malibu-rum.com)

Marimba Rum: [www.marimbarum.com](http://www.marimbarum.com)

Matusalem Rum: [www.matusalem.com](http://www.matusalem.com)

McCormick Distilling: [www.mccormickdistilling.com](http://www.mccormickdistilling.com)

Niche Marketing Corp.: [www.ourniche.com](http://www.ourniche.com)

Oronoco Rum: [www.thebar.com](http://www.thebar.com)

Palm Bay Imports: [www.palmbayimports.com](http://www.palmbayimports.com)

Patron Tequila: [www.patronspirits.com](http://www.patronspirits.com)

Pernod: [www.pernod.com](http://www.pernod.com)

Plymouth Gin: [www.plymouthgin.com](http://www.plymouthgin.com)

Q Gin: [www.qgin.com](http://www.qgin.com)

Romana Sambuca: [www.thebar.com](http://www.thebar.com)

Sauza: [www.tequila-sauza.com](http://www.tequila-sauza.com)

Sazerac: [www.sazerac.com](http://www.sazerac.com)

Schönauer Apfel: [www.ourniche.com](http://www.ourniche.com)

Scotch Email Cards: [www.scotch.com/postcards](http://www.scotch.com/postcards)

Sea Wynde Pot Still Rum: [www.greatspirits.com](http://www.greatspirits.com)

Sidney Frank Importing Co. (Jagermeister): [www.jagermeister.com](http://www.jagermeister.com)

Silver Creek Distillery: [www.waytogoidaho.com](http://www.waytogoidaho.com)

Smirnoff Vodka (IDV North America): [www.purethrill.com](http://www.purethrill.com)

Smirnoff Vodka: [www.smirnoff.com](http://www.smirnoff.com)

Southern Comfort: [www.SouthernComfort.com](http://www.SouthernComfort.com)

Stolichnaya (Spirits of the World): [www.stoli.com](http://www.stoli.com)

Tanqueray Gin: [www.tanqueray.com](http://www.tanqueray.com)

Tarantula Azul: [www.tarantula.com](http://www.tarantula.com)

Teton Glacier Vodka: [www.glaciervodka.com](http://www.glaciervodka.com)

Tia Maria: [www.tiamaria.co.uk](http://www.tiamaria.co.uk)

Tuaca: [www.tuaca.com](http://www.tuaca.com)

Tullamore Dew: [www.tullamoredew.com](http://www.tullamoredew.com)

Van Gogh Gin: [www.vangoghgin.com](http://www.vangoghgin.com)

Van Winkle Whiskey: [www.oldripvanwinkle.com](http://www.oldripvanwinkle.com)

Vermeer: [www.vermeercream.com](http://www.vermeercream.com)

Wild Turkey: [www.wildturkey.com](http://www.wildturkey.com)

Woodford Reserve Bourbon: [www.woodfordreserve.com](http://www.woodfordreserve.com)

Wyborowa: [www.polishvodkas.com/wyborowa.htm](http://www.polishvodkas.com/wyborowa.htm)

Zubrowka Bison Brand Vodka: [www.zubrowka.net](http://www.zubrowka.net)

## ***Wine-related sites***

About Wines: [www.aboutwines.com](http://www.aboutwines.com)

Antinori (The Wine of Tuscany): [www.telemaco.it/telemaco/antinori](http://www.telemaco.it/telemaco/antinori)

Ariel (nonalcoholic wines): [www.arielveineyards.com](http://www.arielveineyards.com)

Belvedere Vineyards & Winery: [www.belvederewinery.com](http://www.belvederewinery.com)

Beringer Vineyards (Wine World Estates): [www.beringer.com/index.html](http://www.beringer.com/index.html)

Bolla Wines (Brown-Forman Beverages): [www.bolla.com](http://www.bolla.com)

Domaines Bouchard Pere & Fils: [www.bouchardpere.com](http://www.bouchardpere.com)

Fontana Candida: [www.fontanacandida.com](http://www.fontanacandida.com)

Frederick Wildman: [www.frederickwildman.com](http://www.frederickwildman.com)

George Duboeuf: [www.duboeuf-beaujolais.com](http://www.duboeuf-beaujolais.com)

Harveys Sherry: [www.harveysbc.com](http://www.harveysbc.com)

Ironstone Vineyards: [www.ironstonevineyards.com/main.html](http://www.ironstonevineyards.com/main.html)

Jacob's Creek: [www.jacobs creek.com.au](http://www.jacobs creek.com.au)

Kenwood: [www.kenwoodvineyards.com](http://www.kenwoodvineyards.com)

Korbel: [www.korbel.com](http://www.korbel.com)



Matanzas Creek Winery, Santa Rosa, CA: [www.winery.com](http://www.winery.com)

Moët & Chandon: (Schieffelin & Somerset): [www.moet.com](http://www.moet.com)

Monsieur Henri: [www.monsieurhenri.com](http://www.monsieurhenri.com)

Napa Valley: [www.freerun.com/napavalley/winetxt/](http://www.freerun.com/napavalley/winetxt/)

Pellegrini Vineyards: <http://pellegrinivineyards.com>

R.J. Dube & Associates (wine racks): [www.ashtabula.net/Northcoast](http://www.ashtabula.net/Northcoast)

Robert Mondavi Winery: [www.mondavi.com/index.html](http://www.mondavi.com/index.html)

Roederer Estate: [www.winery.com/roederer](http://www.winery.com/roederer)

Sonoma: [www.sonoma.com](http://www.sonoma.com)

Sutter Home (Sutter Home Winery): [www.sutterhome.com](http://www.sutterhome.com)

The Champagne Information Bureau: [www.champagnes.com](http://www.champagnes.com)

The Wine Institute: [www.wineinstitute.org](http://www.wineinstitute.org)

Winebow: [www.winebow.com](http://www.winebow.com)

Wines on the Internet: [www.wines.com](http://www.wines.com)

Wyndham Estate: [www.wyndhamestate.com.au](http://www.wyndhamestate.com.au)

## ***Non-alcoholic beverage sites***

Coca-Cola: [www.cocacola.com](http://www.cocacola.com)

Coco Lopez: [www.cocolopez.com](http://www.cocolopez.com)

LaChoy (Hunt Wesson): [www.lachoyfoodservice.com](http://www.lachoyfoodservice.com)

Ocean Spray: [www.oceanspray.com](http://www.oceanspray.com)

Pepsi-Cola: [www.pepsi.com](http://www.pepsi.com)

Perrier: [www.perrier.com](http://www.perrier.com)

Snapple: [www.snapple.com](http://www.snapple.com)

## ***Restaurant and bar sites***

Crazy Horse Saloon: [www.sherms.com/crazyhorse](http://www.sherms.com/crazyhorse)

Cyber Pub in England: [www.netropolis.co.uk/](http://www.netropolis.co.uk/)

Empty Glass Bar (Jon Steel): [www.citynet.net.net/davids/glass.html](http://www.citynet.net.net/davids/glass.html)

Great Lost Bear Bar, Maine: [www.mainelink.net/bear](http://www.mainelink.net/bear)

Rainforest Cafe: [www.rainforestcafe.com](http://www.rainforestcafe.com)

Sheffield Pub: Bershire Co. of Wellsley, MA: [www.sheffield-pub.com](http://www.sheffield-pub.com)

## ***Other sites***

American Beverage Licensees: [www.ablusa.org](http://www.ablusa.org)

American Dj Supply: [www.american-dj-supply.com](http://www.american-dj-supply.com)

Autofry: [www.autofry.com](http://www.autofry.com)

Bar Rags (t-shirts): [www.barrags.com](http://www.barrags.com)

Bumper Tube (pool supplies): [www.bumpertube.com](http://www.bumpertube.com)

Coldelite Corporation: [www.mindspring.com~coldelite](http://www.mindspring.com~coldelite)

Distilled Spirits Council of the United States: [www.discus.org](http://www.discus.org)

Dri-Dek (floor liners): [www.dri-dek.com](http://www.dri-dek.com)

FOX Sports Direct: [www.foxsportsdirect.com](http://www.foxsportsdirect.com)

Gold Medal Products: [www.goodpopcorn.com](http://www.goodpopcorn.com)

Internet Restaurant Delivery: [www.ird.net/cgi/get?ird/index](http://www.ird.net/cgi/get?ird/index)

LeRoy Neiman Art: [www.bartender.com](http://www.bartender.com)

Manitowoc Ice Machines: [www.Manitowoc.com](http://www.Manitowoc.com)

McIlhenny Company (Tabasco): [www.TABASCO.com](http://www.TABASCO.com)

National Fisheries Institute (NFI): [www.nfi.org](http://www.nfi.org)

Precision Pours (pourers): [www.precisionpours.com](http://www.precisionpours.com)

Quik n' Crispy (greaseless fryers): [www.q-n-c.com](http://www.q-n-c.com)

Stirrings Cocktail Rimmers: [www.stirrings.com](http://www.stirrings.com)

Top Shelf Marketing: [www.top-shelfmarketing.com](http://www.top-shelfmarketing.com)

WedgeE The Ultimate Slicer: [www.wedgeonline.com](http://www.wedgeonline.com)

## ***Bartending Resources***

American Beverage Institute: [www.abionline.org](http://www.abionline.org)

American Beverage Licensees: [www.ablusa.org](http://www.ablusa.org)

American Hotel and Lodging Association: [www.ahla.com](http://www.ahla.com)

Bartender Foundation: [www.BartenderFoundation.com](http://www.BartenderFoundation.com)

BARTENDER Magazine: [www.bartender.com](http://www.bartender.com)

Bartending Rating and Tasting Society: [BartenderMag@aol.com](mailto:BartenderMag@aol.com)

Beer Institute: [www.beerinst.org](http://www.beerinst.org)

Bureau of Alcohol, Tobacco and Firearms (ATF): [www.atf.treas.gov](http://www.atf.treas.gov)

California Association of Winegrape Growers (CAWG): [www.cawg.org](http://www.cawg.org)

Club Managers Association of America (CMAA): [www.cmaa.org](http://www.cmaa.org)

National Alcohol Beverage Control Association (NABCA): [www.nabca.org](http://www.nabca.org)

National Association of Beverage Importers, Inc. (NABI):  
[www.nabi-inc.org](http://www.nabi-inc.org)

National Association of Wholesale-Distributors (NAW):  
[www.naw.org](http://www.naw.org)

National Beer Wholesalers Association (NBWA): [www.nbwa.org](http://www.nbwa.org)

National Licensed Beverage Association (NLBA): [www.restaurantresults.com](http://www.restaurantresults.com)

National Restaurant Association (NRA): [www.restaurant.org](http://www.restaurant.org)

Society of Wine Educators: <http://societyofwineeducators.org>

Sopexa: [www.frenchwinesfood.com](http://www.frenchwinesfood.com)

The Food and Beverage Association of America: [www.fbassoc.com](http://www.fbassoc.com)

The NRA Educational Foundation: [www.nraef.org](http://www.nraef.org)

Wine Institute: [www.wineinstitute.org](http://www.wineinstitute.org)

Wines and Spirits Wholesalers of America, Inc. (WSWA):  
[www.wswa.org](http://www.wswa.org)

Women Chefs & Restaurateurs (WCR): [www.womenchefs.org](http://www.womenchefs.org)

Women For Winesense: <http://womenforwinesense.org>

World Association of Alcohol Beverage Industries (WAABI):  
[www.waabi.org](http://www.waabi.org)

Zinfandel Advocates & Producers (ZAP): [www.zinfandel.org](http://www.zinfandel.org)

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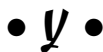
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