



Cocktail Recipe Book

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Whiskey



Manhattan

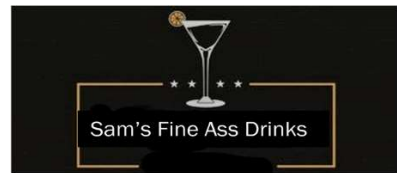
First invented in New York City's Manhattan Club in the 1880's. Originally made with rye, bourbon can also be used. Simply, two parts whiskey, one part vermouth, and bitters. Stirred, never shaken.

Ingredients:

2 ounces bourbon or rye
1 ounce sweet vermouth
2 dashes Angostura bitters
2 dashes orange bitters
Garnish: Maraschino cherry

Directions:

1. Add the bourbon (or rye), sweet vermouth and both bitters to a mixing glass with ice. Stir until well chilled.
2. Strain into a chilled coupe glass.
3. Garnish with a maraschino cherry



Old Fashioned

One of the oldest mixed drinks known, dating back to 1806. However, not officially called an old fashioned until the 1880's. Base is either rye or bourbon. Simple syrup or sugar cube can be used.

Ingredients:

1 bar spoon simple syrup
2 dashes Angostura bitters
2 ounces bourbon or rye
Garnish: Orange peel

Directions:

1. Combine bitters and one bar spoon or syrup to a chilled rocks glass.
2. Add the bourbon or rye and stir.
3. Add one large ice cube, or three or four smaller cubes. Stir until well chilled and properly diluted, about 30 second.
4. Add orange peel on the side of the ice cube.



Sidecar

Claimed to be created by the Ritz Hotel in Paris in the early 20th century. Originally made with cognac, bourbon works just as well. The sidecar is a bright, tart, and refreshing drink.

Ingredients:

2 ounces brandy, cognac, or bourbon
1 ounce Cointreau
½ ounce freshly squeezed lemon juice
Garnish: Lemon or orange twist

Directions:

1. Pour the ingredients into a cocktail shaker filled with ice. Shake well.
2. Strain into a chilled cocktail glass.
3. Garnish with a lemon twist.



Sazerac

Considered a cousin of the Old Fashioned, the Sazerac has been around in one form or another since as early as 1838. Crowned the official cocktail of New Orleans in 2008.

Ingredients:

Absinthe, to rinse
1 sugar cube
½ teaspoon cold water
3 dashes Peychaud's bitters
2 dashes Angostura bitters
2 ounces Sazerac rye whiskey
Garnish: Lemon peel

Directions:

1. Rinse a chilled rocks glass with absinthe, discard any excess and set aside.
2. In a mixing glass, muddle the sugar cube, water, and bitters.
3. Add the rye. Fill the glass with ice and stir until well-chilled.
4. Strain into the prepared glass.
5. Twist the lemon peel over the drink's surface to express the peel's oils, then garnish with the peel.



Whiskey Sour

Dating back to the 1870's, the whiskey sour is perfectly sweet tart, balanced whiskey drink. Uses simple syrup for the sweet. Maple syrup can be used in lieu, making it a maple whiskey sour.

Ingredients:

2 ounces bourbon
¾ ounce freshly squeezed lemon juice
¾ ounce simple syrup
Garnish: Orange or lemon wheel

Directions:

1. Combine bourbon, lemon juice, and simple syrup in a cocktail shaker.
2. Fill shaker with ice, cover, and shake vigorously until outside of shaker is very cold, about 20 seconds.
3. Strain through a Hawthorne strainer or a slotted spoon into a rocks glass filled with ice.
4. Garnish with orange or lemon wheel.



Maple Whiskey Sour

Whiskey sour but with maple syrup instead of simple syrup.

Ingredients:

2 ounces bourbon
1 egg white (optional)
1 ounce freshly squeezed lemon juice
¾ ounce maple syrup
2-3 dashes of Angostura bitters (optional)
Garnish: Lemon wheel

Directions:

1. If using the egg white, combine bourbon and egg white to a cocktail shaker and vigorously shake for 15-20 seconds until the egg white is very frothy. (If not using egg white, skip this step).
2. Add lemon juice, maple syrup, bitters (if using) and ice to shaker. Shake until outside of shaker is very cold.
3. Strain into a rocks glass with ice.
4. Garnish with lemon wheel.



Nor'easter

Sean Josephs created this spicy-sweet cocktail for his now-closed barbecue restaurant, Char No. 4. Refreshing, yet bitey drink.

Ingredients:

½ ounce freshly squeezed lime juice
2 ounces bourbon
½ ounce maple syrup
2 ounces, approximately, cold ginger beer
Garnish: Lime slice

Directions:

1. Combine lime juice, bourbon, and syrup to taste in a cocktail shaker. If possible, let mixture chill in refrigerator or freezer until very cold.
2. Shake and strain over ice in a rocks glass and top with ginger beer. Depending on sweetness of the ginger beer, you may want to add a little more lime juice.
3. Garnish with a lime slice.



Gold Rush

First created at New York City's famous bar, Milk & Honey, in the pre-Prohibition era. Essentially a whiskey sour with honey in place of sugar (or a bourbon take on the Bee's Knees).

Ingredients:

2 ounces bourbon
1 ounce honey syrup*
¾ ounce freshly squeezed lemon juice
Garnish: Lemon twist

Directions:

1. Combine bourbon, honey syrup, and lemon juice in a cocktail shaker.
2. Fill shaker with ice, cover, and shake vigorously until outside of shaker is very cold, about 20 seconds.
3. Strain into a rocks glass over ice.
4. Garnish with a lemon twist.

*See Extras page for recipe



Boulevardier

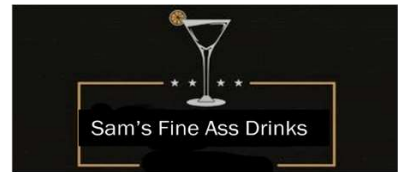
Created by Erskine Gwynne, publisher of the magazine "Boulevardier" in the 1920s. Boulevardier is a balance of bitter, sweet, and boozy. Rich and warming drink with a bitter bite.

Ingredients:

1 ¼ ounces bourbon
1 ounce Campari
1 ounce sweet vermouth
Garnish: Orange twist

Directions:

1. Combine bourbon, Campari, and sweet vermouth into a mixing glass with ice and stir until well-chilled.
2. Strain into a rocks glass over fresh ice.
3. Garnish with an orange twist.



Algonquin

Named after the famous Algonquin Hotel in New York City, the mixture of rye whiskey, dry vermouth, and pineapple juice creates a refreshing and light cocktail, perfect for summer.

Ingredients:

1 ½ ounces rye whiskey
¾ ounce dry vermouth
¾ ounce pineapple juice

Directions:

1. In a cocktail shaker filled with ice, combine rye whiskey, dry vermouth, and pineapple juice.
2. Cover and shake vigorously until outside of shaker is very cold, about 20 seconds.
3. Strain into a chilled cocktail glass.



Waldorf

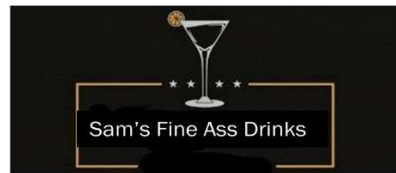
One of the signature drinks from the Waldorf-Astoria Bar at the beginning of the 20th century. Similar to a rye whiskey Manhattan but with a hint of absinthe.

Ingredients:

¼ ounce absinthe
2 ounces rye whiskey
¾ ounce sweet vermouth
2 dashes Angostura bitters

Directions:

1. Pour the absinthe into a chilled cocktail glass, swirl it around to coat the side, then toss the excess. (If desired, do the same to the mixing glass).
2. Pour the rye whiskey, sweet vermouth, and bitters into a mixing glass filled with ice.
3. Stir for 30 seconds.
4. Strain into the rinsed glass.



Fancy Whiskey Cocktail

The adjective “Fancy” was used to describe cocktails made with orange liqueur and syrup, as well as the style of glass it’s served in, during the post-prohibition era.

Ingredients:

2 ounces blended whiskey
½ ounce Cointreau
¼ ounce simple syrup
1-2 dashes Angostura bitters
Garnish: Orange or lemon twist

Directions:

1. In a cocktail shaker filled with ice, combine the whiskey, Cointreau, simple syrup, and bitters.
2. Cover and shake vigorously until outside of shaker is very cold, about 20 seconds.
3. Strain into a chilled cocktail glass.
4. Garnish with an orange or lemon twist.



Bourbon Margarita

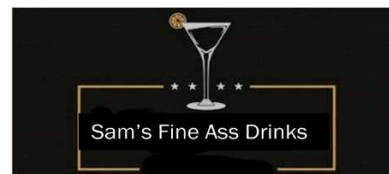
A riff on the classic tequila Margarita, this bourbon margarita is both delicious and refreshing. Only difference between this and the original Margarita is the substitution of bourbon instead of tequila. Simple.

Ingredients:

1 ½ ounces bourbon
1 ounce Cointreau
¾ ounce freshly squeezed lime juice
1 teaspoon agave nectar (optional)
Garnish: Salt rim
Garnish: Lime wheel

Directions:

1. If desired, salt the rim of a rocks glass.
2. In a cocktail shaker filled with ice, combine the bourbon, Cointreau, lime juice, and agave nectar.
3. Shake vigorously until well chilled, about 20 seconds.
4. Strain into the prepared rocks glass.
5. Garnish with a lime wheel.



The Godfather

Named after the popular, Oscar-winning film "The Godfather." The ratio of whiskey to amaretto can be played around with to taste. More amaretto will make a sweeter drink. This variation of the recipe is strong.

Ingredients:

2 ounces blended scotch or bourbon
¼ ounce amaretto

Directions:

1. Pour the whiskey and amaretto into a mixing glass filled with ice.
2. Stir for at least 30 seconds, until well chilled.
3. Strain into a rocks glass over fresh ice.



Maple Bourbon Smash

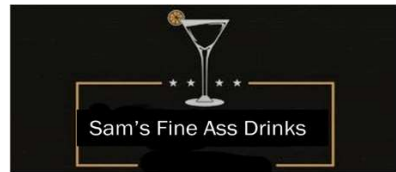
Served over crushed ice or ice cubes. Either way, the maple bourbon smash is a refreshing drink perfect for hot summer days.

Ingredients:

2 ounces bourbon
½ ounce freshly squeezed orange juice
¼ ounce freshly squeezed lemon juice
½ ounce pure maple syrup
4 dashes Angostura bitters
½ orange wheel
2 ounces chilled seltzer or club soda
Garnish: Half orange wheel

Directions:

1. In a rocks glass, add the syrup, bitters, and orange wheel. Gently muddle.
2. Fill the glass with ice and add the bourbon.
3. Stir for at least 30 seconds, until well chilled.
4. Add seltzer and garnish with the other half of the orange wheel.



Woodford Spire

Created by the Woodford Reserve Distillery, this drink was introduced in 2018 at the Kentucky Derby after Woodford Reserve became presenting sponsor.

Ingredients:

1 ½ ounces Woodford Reserve bourbon
2 ounces lemonade
1 ounce cranberry juice
Garnish: Lemon twist

Directions:

1. Fill a highball glass with ice and pour the bourbon, lemonade, and cranberry juice into the glass.
2. Stir thoroughly.
3. Garnish with a long lemon twist.



Jockey Club

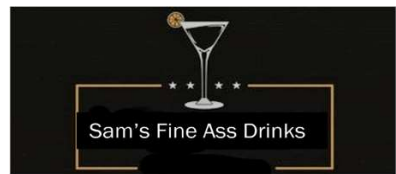
A close relative to the Manhattan, this cocktail is a bit sweeter thanks to maraschino liqueur in replace of bitters.

Ingredients:

1 ½ ounces bourbon
1 ounce sweet vermouth
¼ ounce maraschino liqueur
Garnish: Maraschino cherry

Directions:

1. Add the bourbon, sweet vermouth and maraschino liqueur to a mixing glass filled with ice. Stir until well chilled.
2. Strain into a chilled coupe glass.
3. Garnish with a maraschino cherry.



The Seelbach

A signature drink at Louisville's historic Seelback Hotel, the story originally told was later found out to be completely fabricated by Adam Seger in hopes of make himself famous.

Ingredients:

1 ounce bourbon
½ ounce Cointreau
4 dashes Angostura bitters
3 dashes Peychaud's bitters
Champagne or sparkling wine, chilled, to top
Garnish: Orange twist

Directions:

1. Add the bourbon, Cointreau, and both bitters to a mixing glass filled with ice. Stir until well chilled.
2. Strain into a chilled flute glass.
3. Top with cold Champagne or other sparkling wine.
4. Garnish with an extra-long orange twist.



Amaretto Sour

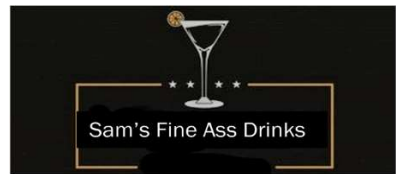
Often given a bad rap due to the frequent use of sweet and sour mixes, this version uses fresh ingredients, elevating the drink to a timeless classic.

Ingredients:

1 ½ ounces amaretto liqueur
¾ ounces bourbon
1 ounce freshly squeezed lemon juice
1 teaspoon simple syrup
½ ounce egg white (optional)
Garnish: Lemon twist
Garnish: Cherry

Directions:

1. Add the amaretto, bourbon, lemon juice, simple syrup, and egg white to a shaker and dry-shake (no ice) for 15 seconds.
2. Add ice and shake again until well-chilled, about 20 seconds.
3. Strain into a rocks glass over fresh ice.
4. Garnish with a lemon twist and cherry.



New York Sour

The Whiskey Sour is believed to have first been published in 1862 by Jerry Thomas in his famous book "Jerry Thomas Bartenders Guide." The Whiskey Sour has since had many variations, most famously the New York Sour.

Ingredients:

2 ounces rye whiskey or bourbon
1 ounce freshly squeezed lemon juice
¾ ounces simple syrup
1 egg white (optional)
½ ounce red wine

Directions:

1. Add the whiskey, lemon juice, simple syrup, and egg white to a cocktail shaker filled with ice.
2. Shake vigorously until outside is chilled, about 20 seconds, and strain into a cocktail glass.
3. Strain into a rocks glass over fresh ice.
4. Slowly pour the red wine over the back of a bar spoon so it floats on top of the drink.



Red Hook

Another relative to the Manhattan, this cocktail takes its name from the Red Hook neighborhood of Brooklyn. Invented by Vincenzo Errico in 2003 at Milk & Honey bar, the Red Hook uses an Italian vermouth called Punt e Mes, which translates to “point and a half,” referring to the one point of sweetness and one point of bitterness in the vermouth. If you don’t have Punt e Mes, you can do a 2:1 ratio of sweet vermouth and Campari.

Ingredients:

2 ounces rye whiskey

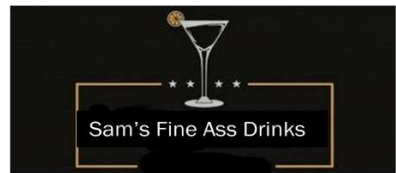
½ ounce Punt e Mes

½ ounce maraschino liqueur

Garnish: Maraschino cherry

Directions:

1. Add the rye, Punt e Mes, and maraschino liqueur to a mixing glass filled with ice. Stir until well chilled.
2. Strain into a chilled coupe glass.
3. Garnish with a maraschino cherry.



Ward Eight

Considered one of Boston’s major contributions to the craft cocktail scene in the turn-of-the-20th century, the cocktail was reportedly created in 1898 in celebration of the election of Martin M. Lomasney, the new state legislature. He later served as state senator and representative in the city’s eighth ward. As for the drink itself, it was created by the Locke-Ober Café in Boston’s eighth ward which stayed in business until 2012.

Ingredients:

2 ounces rye whiskey

½ ounce freshly squeezed lemon juice

½ ounce freshly squeezed orange juice

2 teaspoons grenadine

Garnish: Speared cherries

Directions:

1. Add the rye whiskey, lemon juice, orange juice, and grenadine to a cocktail shaker filled with ice.
2. Shake vigorously until outside is chilled, about 20 seconds, and strain into a cocktail glass.
3. Garnish with speared cherries.



Paper Plane

The Paper Plane has become a very well-known cocktail, leaving some to believe it is a classic drink. However, it was only invented in 2008 by award-winning bartender and co-owner of Attaboy and Diamon Reef in New York City, Sam Ross. Ross invented the cocktail for the opening menu of The Violet Hour in Chicago and was inspired by M.I.A.'s hit song "Paper Plane" which was released just a year prior.

Ingredients:

¾ ounce bourbon
¾ ounce Aperol
¾ ounce Amaro Nonino Quintessentia
¾ ounce freshly squeezed lemon juice
Garnish: Mini paper plane

Directions:

1. Add the bourbon, Aperol, Amaro Nonino, and lemon juice to a cocktail shaker filled with ice.
2. Shake vigorously until outside is chilled, about 10 seconds, and strain into a chilled coupe glass.
3. Garnish with paper plane attached to the side of the glass.



Scofflaw

There's a lot of Prohibition-era cocktails, but the Scofflaw is what most people actually drank during Prohibition. Reportedly, the Scofflaw was created by bartender named Jock at Harry's New York Bar in Paris. The word scofflaw came into prominence in 1924 when a contest was held that asked people to coin a term to describe the lawless drinker, "to stab awake the conscience." When drinking this cocktail, raise a toast to the repeal of Prohibition and give thanks that your conscience no longer needs to be stabbed awake.

Ingredients:

2 ounces bourbon or rye whiskey
1 ounce dry vermouth
¼ ounce freshly squeezed lemon juice
1 to 2 dashes grenadine
1 dash orange bitters

Directions:

1. Add the whiskey, dry vermouth, lemon juice, grenadine, and orange bitters to a cocktail shaker filled with ice.
2. Shake vigorously until outside is chilled, about 20 seconds, and strain into a chilled coupe glass.



Black-Eyed Rye

A refreshing cocktail from Baltimore, the Black-Eyed Rye represents the Baltimore Ravens, the cities NFL team, from its purple color, as well as showcasing Maryland's long history of producing rye whiskey. Before Prohibition, Maryland was one of the largest producers of rye whiskey in the country. Today, the most famous and largest Maryland rye distillery is Sagamore Spirit, located in the Baltimore neighborhood of Port Covington.

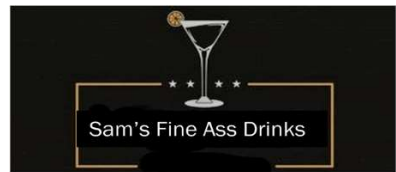
Ingredients:

1 ½ ounces Sagamore Spirit rye whiskey
½ ounce freshly squeezed lime juice
½ ounces blackberry simple syrup*
Ginger beer, to top
Garnish: Mint Leaves
Garnish: Blackberries on skewer

Directions:

1. Add the rye whiskey, lime juice and blackberry simple syrup to a cocktail shaker filled with ice.
2. Shake vigorously until outside is chilled, about 20 seconds, and strain into a Collins glass.
3. Top with ginger beer.
4. Garnish with speared blackberries and a mint sprig.

*See Extras page for recipe



Whiskey Strawberry Lemonade

Can you think of a more refreshing drink on a hot summer day than a whiskey strawberry lemonade? I'll wait.

Ingredients:

2 ounces rye whiskey
3 ounces lemonade
1 ½ ounces strawberry simple syrup*
Garnish: Strawberry

Directions:

1. Add the rye whiskey, lemonade, and strawberry simple syrup to a cocktail shaker filled with ice.
2. Shake vigorously until outside is chilled, about 20 seconds, and strain into a highball glass.
3. Garnish with strawberry.

*See Extras page for recipe



John Collins

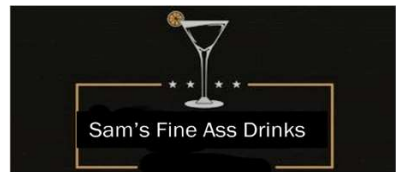
Essentially a tall version of the Whiskey Sour with added club soda. Usually enjoyed in the summer due to its balance of whiskey, lemon, and simple syrup, with the added soda, making it a refreshing drink.

Ingredients:

1 ½ ounces bourbon
1 ounce lemon juice
½ ounce simple syrup
2 ounces club soda
Garnish: Orange slice

Directions:

1. Fill a highball glass with ice and pour the bourbon, lemon juice, and syrup into the glass.
2. Stir thoroughly.
3. Top with club soda.
4. Garnish with lemon slice.



Whiskey Highball

A simple, classic, and popular way to enjoy whiskey. With only two ingredients, whiskey and ginger ale, it is an easy drink to make. Can be used with any style of whiskey, although using Irish whiskey makes it an Irish Buck.

Ingredients:

2 ounces whiskey
4 to 6 ounces ginger ale, to taste

Directions:

1. Fill the highball glass with ice.
2. Pour the whiskey into the glass.
3. Top with ginger ale.



Vodka



Vodka Martini

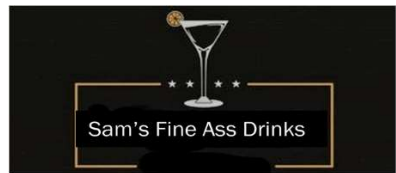
Originally called the kangaroo, the vodka martini was among the many cocktails that U.S. bartenders created when vodka first found a larger American market in the 1950s. A variation of the classic gin martini, except gin is replaced with vodka.

Ingredients:

2 ounces vodka
½ to ¾ ounce dry vermouth, to taste
2 dashes Angostura bitters, optional
Garnish: Lemon twist, or 3 olives

Directions:

1. Pour the vodka and dry vermouth into a mixing glass filled with ice.
2. Stir for at least 30 seconds, until well chilled.
3. Strain into a chilled cocktail glass.
4. Garnish with a lemon twist or olives.



Lemon Drop Martini

Invented in the 1970s at San Francisco's Henry Africa bar. However, the inventor of the classic cocktail is still a mystery. Lightly sweetened, lip-smacking drink that is tart but refreshing.

Ingredients:

2 ounces vodka
¾ ounce Cointreau
1 ounce freshly squeezed lemon juice
¾ ounce simple syrup
Garnish: Sugar rim and lemon twist

Directions:

1. Run the rim of the martini glass with lemon juice and dip into fine sugar to coat.
2. Fill shaker with ice. Add vodka, Cointreau, lemon juice and simple syrup. Shake vigorously until outside is well chilled, about 20 seconds.
3. Strain into the prepared martini glass.
4. Garnish with a lemon twist.



Cosmopolitan

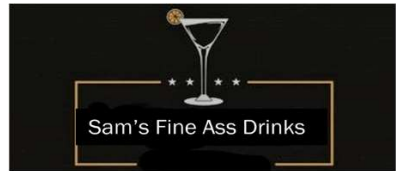
Reaching its height in popularity in the 1990's due to the HBO show "Sex and the City", it was originally created in 1985 by Miami bartender Cheryl Cook while working at a bar called Strand.

Ingredients:

1 ½ ounces vodka
½ ounce Cointreau
½ ounce freshly squeezed lime juice
1 ounce cranberry juice
Garnish: Lime wheel

Directions:

1. Add the vodka, Cointreau, lime juice, and cranberry juice to a cocktail shaker filled with ice.
2. Shake vigorously until outside is chilled, about 20 seconds, and strain into a cocktail glass.
3. Garnish with a lime wheel.



White Cosmopolitan

Essentially a regular cosmopolitan but with white cranberry juice instead of red, making it a white colored drink. The addition of St. Germain gives it a sweet and floral touch.

Ingredients:

1 ½ ounces vodka
¾ ounce Cointreau
½ ounce St. Germain
1 ½ ounces white cranberry juice
¼ ounce freshly squeezed lime juice
Garnish: Sugar-coated cranberries

Directions:

1. Add the vodka, Cointreau, St. Germain, lime juice, and cranberry juice to a cocktail shaker filled with ice.
2. Shake vigorously until outside is chilled, about 20 seconds, and strain into a chilled cocktail glass.
3. Garnish with three sugar-coated cranberries on a cocktail pick.



Moscow Mule

Created in 1939, the Moscow mule was used to help promote vodka to bars across the US, which helped mainstream the acceptance of vodka as the preferred white spirit, replacing gin. Initially served in copper mugs to promote the Smirnoff brand to other bars with pictures of the drink.

Ingredients:

2 ounces vodka
½ ounce freshly squeezed lime juice
6 ounces ginger beer, to taste
Garnish: Lime wheel

Directions:

1. Squeeze the lime juice into a Moscow Mule mug and drop in the spent shell.
2. Fill the copper mug with ice then pour in the vodka.
3. Fill to the top with ginger beer. Gently stir.
4. Garnish with a lime wheel.



Kamikaze

Around since the mid-20th century, this is one of the best-known vodka “martinis” and offers a sweet-tart taste. Strong drink with a bite. Ratios can be adjusted to taste. Blue curaçao can be used instead of Cointreau for a blue color.

Ingredients:

1 ½ ounces vodka
1 ounce Cointreau
1 ounce freshly squeezed lime juice
Garnish: Lime wedge

Directions:

1. In a cocktail shaker filled with ice, pour in the vodka, Cointreau, and lime juice.
2. Shake vigorously until well chilled, about 20 seconds, and strain into a cocktail glass.
3. Garnish with a lime wedge.



The Godmother

Variation of the Godfather, but switches scotch to vodka and pairs it with amaretto. An easy pourer but slow sipper drink. When stirring, don't over dilute.

Ingredients:

1 ½ ounces vodka
½ ounce amaretto

Directions:

1. In an old fashioned glass filled with ice, add the vodka and amaretto.
2. Stir well.



Vodka Tonic

Easy to make, a refreshing drink that has a clean and transparent taste to it. The lack of sweetness in this drink gives it a dry, semi-bitter profile, perfect for pairing with any meal.

Ingredients:

2 ounces vodka
¼ ounce freshly squeezed lime juice, to taste
4 to 6 ounces tonic water, to taste
Garnish: Lime wedge or wheel

Directions:

1. In a highball glass filled with ice, pour in the vodka and lime juice.
2. Fill with tonic and stir.
3. Garnish with a lime wedge or wheel.



Screwdriver

A classic brunch drink, the screwdriver is incredibly simple with just two ingredients: vodka and orange juice. Possible variations including adding a few drops of Grenadine, topping with ginger ale, or muddled fresh fruit.

Ingredients:

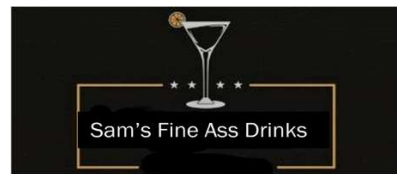
2 ounces vodka

5 ounces orange juice, to taste

Garnish: Orange slice

Directions:

1. Fill a Collins glass with ice and add the vodka and orange juice.
2. Stir well.
3. Garnish with an orange slice.



Cape Cod

Another two-ingredient cocktail, the cape cod, also known as the “vodka-cran”, consists of just vodka and cranberry juice. Despite it’s simplicity, it is a refreshing and light drink. The cranberry juice disguises the vodka so using budget-friendly vodka is recommended. Can be spritzed up with ginger ale or Sprite.

Ingredients:

2 ounces vodka

3 ounces cranberry juice

Garnish: Lime wedge

Directions:

1. In a highball glass filled with ice, pour in the vodka and cranberry juice.
2. Stir well.
3. Garnish with a lime wedge.
4. If desired, squeeze and drop the lime wedge into the drink.



Madras

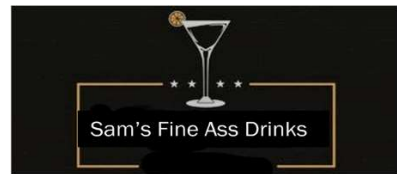
A refreshing, fruity highball drink with two types of fruit juice. The fruitiness makes it good for any time of the day. The orange juice and cranberry juice ratios can be tweaked for personal preference. Can be served in bulk as a punch. For an added boost, top with seltzer, club soda, or ginger ale.

Ingredients:

1 ½ ounces vodka
3 ounces cranberry juice
1 ounce orange juice
Garnish: Lime wedge

Directions:

1. In a highball glass filled with ice, pour in the vodka, cranberry juice, and orange juice.
2. Stir well.
3. Garnish with a lime wedge.
4. If desired, squeeze and drop the lime wedge into the drink.



Sea Breeze

Variation of the cape cod but adds grapefruit juice to the mix. The cranberry juice disguises the vodka so using budget-friendly vodka is recommended. Can be spritzed up with club soda, tonic water, or ginger ale.

Ingredients:

1 ½ ounces vodka
3 ounces cranberry juice
1 ounce grapefruit juice
Garnish: Lime wedge or half a grapefruit slice

Directions:

1. In a highball glass filled with ice, pour in the vodka, cranberry juice, and grapefruit juice.
2. Stir well.
3. Garnish with grapefruit slice.



St. Germain and Cranberry Cocktail

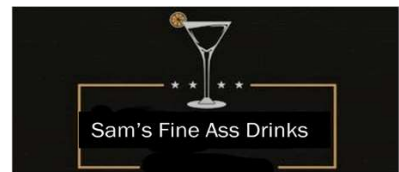
Usually served around the holidays, this sweet and tart balance of St. Germain, vodka, lemon, and cranberry juice creates a wonderfully floral and refreshing drink for any time of the year.

Ingredients:

1 ounce vodka
½ ounce St. Germain
½ ounce freshly squeezed lemon juice
1 ounce cranberry juice
1 teaspoon simple syrup (or pure maple syrup)
Garnish: Lemon wheel

Directions:

1. In a cocktail shaker filled with ice, add the vodka, St. Germain, lemon juice, cranberry juice, and syrup.
2. Shake vigorously until well chilled, about 20 seconds, and strain into a cocktail glass.
3. Garnish with a lemon wheel.



Chocolate Martini

Also known as chocolatine, there are many variations of this drink. A sweet and creamy drink, this is best served as a dessert drink. Ratios of chocolate liqueur and Irish cream can be played with to taste.

Ingredients:

1 ½ ounces vodka or vanilla vodka
1 ¼ ounces Irish cream liqueur
¼ ounce chocolate liqueur
Garnish: Chocolate shavings

Directions:

1. In a cocktail shaker filled with ice, pour in the vodka, Irish cream, and chocolate liqueur.
2. Shake vigorously until well chilled, about 20 seconds, and strain into a cocktail glass.
3. Garnish with chocolate shavings.



Gin



Negroni

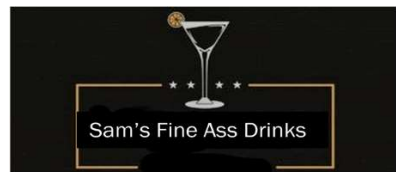
Believed to have been first served in a Florence, Italy bar to Count Camillo Negroni in 1919. The count wanted a stronger drink than a regular Americano (Campari cocktail), so the bartender added gin. This drink is very bitter and not for everyone.

Ingredients:

1 ounce gin
1 ounce Campari
1 ounce sweet vermouth
Garnish: Orange peel

Directions:

1. Add the gin, Campari, and sweet vermouth to a mixing glass filled with ice.
2. Stir until well chilled, about 20 seconds.
3. Strain into a rocks glass filled with a large ice cube.
4. Garnish with an orange peel.



Aviation

Created in the early 1900's at the New York City hotel "Hotel Wallick". A sweet tart cocktail with a purple color, it has floral nuances and hint of cherry. The key ingredient, Crème de violette, was discontinued in the 1960's, but a resurgence of the drink in the 2000s brought forth new companies producing the purple liqueur.

Ingredients:

2 ounces gin
¾ ounce freshly squeezed lemon juice
½ ounce maraschino liqueur
½ ounce Crème de violette
Garnish: Luxardo cocktail cherry

Directions:

1. Add the gin, lemon juice, maraschino liqueur, and Crème de violette to a cocktail shaker filled with ice.
2. Shake vigorously until well chilled, about 20 seconds, and strain into a cocktail glass.
3. Garnish with a Luxardo cherry.



Gin and Tonic

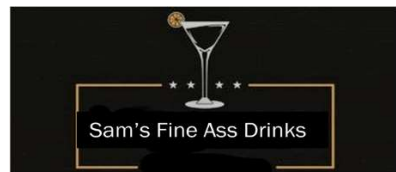
Dating back to the beginning of the 19th century, the gin and tonic was invented as a treatment for malaria to British troops stationed in the newly acquired India. Doctors used bark of the Cinchona tree to reduce the fever and relieve pain. Since the bark tasted bitter, English officers combined sugar, lime juice, and soda water to combat the taste. Gin was added as well to further reduce pain.

Ingredients:

3 ounces gin
½ ounce freshly squeezed lime juice
4 ounces tonic water
Garnish: Lime wedge or slice

Directions:

1. In a highball glass filled with ice, add the gin and lime juice.
2. Top with tonic water.
3. Garnish with lime wedge or slice.



Gin Fizz

The fizz in this name means it's a cocktail that features a spirit alongside citrus, sugar, and sparkling water. first printed recipe of the gin fizz appeared in the 1876 edition of "The Bar-tenders Guide" by Jerry Thomas. Contains egg whites.

Ingredients:

2 ounces gin
¾ ounce freshly squeezed lemon juice
½ ounce simple syrup
1 egg white
Club soda, to top
Garnish: Lemon twist

Directions:

1. Add the gin, lemon juice, simple syrup, and egg white to a dry cocktail shaker.
2. Dry shake (without ice) vigorously for about 15 seconds.
3. Add 3 to 4 ice cubes and shake vigorously until well chilled, about 20 seconds
4. Double strain into a chilled Collins or cocktail glass and top with club soda. Garnish.



Gimlet

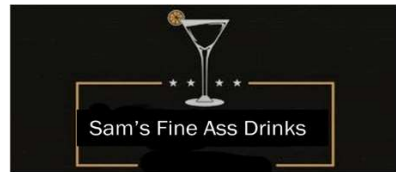
Though the origin of the gimlet is not completely clear, it is believed to have been invented out of necessity by British sailors in the late 18th century to prevent scurvy, a deficiency of vitamin C. The best way to get the sailors to drink lime juice was with liquor, thus the drink was born.

Ingredients:

2 ounces gin
½ ounce freshly squeezed lime juice
½ ounce simple syrup or ¼ ounce pure maple syrup
Splash of soda water (optional)
Garnish: Lime wheel

Directions:

1. Add the gin, lime juice, and syrup to a cocktail shaker filled with ice.
2. Shake vigorously until well chilled, about 20 seconds, and strain into a cocktail glass.
3. Top with soda water, if desired.
4. Garnish with lime wheel.



French 75

Named for the fast-firing 75-millimeter field gun utilized by the French during World War I, the true origin of the drink is a mystery. The recipe first appeared in 1927 at the height of Prohibition in a book called, "Here's How," published by a New York humor magazine.

Ingredients:

1 ounce gin
½ ounce freshly squeezed lemon juice
½ ounce simple syrup
3 ounces Champagne (or other sparkling wine)
Garnish: Lemon twist

Directions:

1. Add the gin, lemon juice, and syrup to a cocktail shaker filled with ice.
2. Shake vigorously until well chilled, about 20 seconds, and strain into a Champagne flute.
3. Top with Champagne.
4. Garnish with a lemon twist.



Gin Martini

The exact origin of the classic gin martini is unknown, but the most common theory is that it was based on another drink from the 1860's called the Martinez. The first printed recipe for a martini was in 1888, but it looked more like a Martinez compared to what a gin martini is today, reaching its current form in the 1920's. Should always be stirred, not shaken (Sorry James Bond). For a dirty martini, reduce gin to 2 ounces, add ½ ounce olive juice (brine from the jar), and garnish with an olive.

Ingredients:

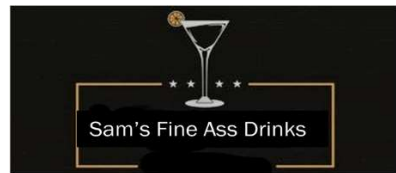
3 ounces gin

½ ounce dry vermouth

Garnish: Lemon peel or olive

Directions:

1. Add the gin and vermouth to a mixing glass. Fill with ice and stir continuously for about 30 seconds, until well chilled.
2. Strain into a chilled cocktail glass.
3. Garnish with a lemon peel or olive.



Martinez

The older cousin of the martin and closely related to the Manhattan, the exact origin of the Martinez is unclear, however, it may have been invented by a bartender in Martinez, California.

Ingredients:

2 ounces gin

1 ounce sweet vermouth

½ ounce Maraschino liqueur

3 dashes Angostura bitters

Garnish: Orange peel

Directions:

1. Add the gin, vermouth, and Maraschino liqueur to a mixing glass. Fill with ice and stir continuously for about 30 seconds, until well chilled.
2. Strain into a chilled cocktail glass.
3. Garnish with a twisted orange peel.



Bees Knees

A Prohibition-era cocktail, the name comes from the popular phrase of the time, used to call something excellent or outstanding. First created by Frank Meier, an Australian-born bartender working at the Hôtel Ritz Paris during the 1920s.

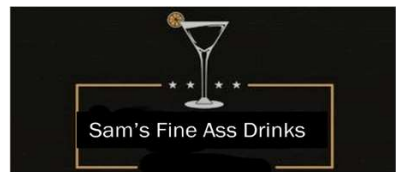
Ingredients:

2 ounces gin
1 ounce freshly squeezed lemon juice
¾ ounce honey syrup*
Garnish: Lemon twist

Directions:

1. Add the gin, lemon juice, and honey syrup to a cocktail shaker filled with ice.
2. Shake vigorously until well chilled, about 20 seconds, and strain into a cocktail glass.
3. Garnish with a lemon twist.

*See Extras page for recipe



Floradora

Like many cocktails, the exact origins of the drink are unclear. However, what is clear is that it was named after a popular Broadway musical that premiered in 1899. A bright, pink, and bubbly drink, the Floradora matched the aesthetics of the Broadway dancers.

Ingredients:

2 ounces gin
1 ounce freshly squeezed lime juice
½ ounce raspberry syrup*
Ginger beer, to top
Garnish: Raspberries

Directions:

1. Add the gin, lime juice, and raspberry syrup to a cocktail shaker filled with ice.
2. Shake vigorously until well chilled, about 20 seconds, and strain into a highball glass over ice.
3. Top with ginger beer and stir gently and briefly to combine. Garnish with skewered raspberries.

*See Extras page for recipe



Clover Club

Dating back to the late 1800s, the Clover Club was invented at Philadelphia's Bellevue-Stratford hotel. The pre-Prohibition drink is one of Philadelphia's greatest contributions to cocktail history, but like many drinks of its day, it all but disappeared for most of the 20th century. It gained a resurgence when the modern cocktail book "Joy of Mixology" including it in 2003.

Ingredients:

2 ounces gin
½ ounce freshly squeezed lemon juice
½ ounce raspberry syrup*
1 egg white
Garnish: 3 raspberries

Directions:

1. Add the gin, lemon juice, raspberry syrup, and egg white to a cocktail shaker filled with ice.
2. Shake vigorously until well chilled, about 20 seconds, and strain into a chilled cocktail glass.
3. Garnish with skewered raspberries.

*See Extras page for recipe



Greyhound

First mentioned in Harry Craddock's "Savoy Cocktail Book," published in 1930. Both gin and vodka are common base spirits for the drink, but gin was used in the original recipe. By adding a salted rim to the glass, you create the Salty Dog.

Ingredients:

1 ½ ounces gin
3 ounces freshly squeezed grapefruit juice
1 teaspoon simple syrup or maple syrup, optional
Garnish: Grapefruit wedge or rosemary

Directions:

1. Add the gin, grapefruit juice, and syrup to a cocktail shaker filled with ice.
2. Shake vigorously until well chilled, about 20 seconds, and strain into a rocks glass filled with ice.
3. Garnish with a grapefruit wedge and a rosemary branch.



Pegu Club

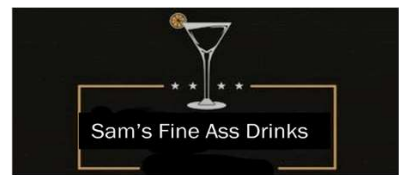
The Pegu Club dates back to the early 20th Century in Myanmar. The Pegu Club was a British social club in the newly colonized territory in southeast Asia where British officials went for drinks. Adding bitters to a sour is unusual, but the Pegu Club uses a single dash of Angostura and orange bitters, giving it a complex taste.

Ingredients:

2 ounces gin
¾ ounce Cointreau
½ ounce freshly squeezed lime juice
1 dash Angostura bitters
1 dash orange bitters
Garnish: Lime wheel

Directions:

1. Add the gin, Cointreau, lime juice, and bitters to a cocktail shaker filled with ice.
2. Shake vigorously until well chilled, about 20 seconds, and double strain into a chilled cocktail glass.
3. Garnish with a lime wheel.



Corpse Reviver No. 2

Belonging to a family of pre-Prohibition cocktails for the chief purpose of bringing drinkers back from the dead, i.e., curing hangovers and improving one's morning. Can be traced back to at least the 1870s. In the words of Harry Craddock, "Four of these taken in swift succession will un-revive the corpse again."

Ingredients:

Absinthe, to rinse
¾ ounce gin
¾ ounce Lillet blanc
¾ ounce Cointreau
¾ ounce freshly squeezed lemon juice

Directions:

1. Rinse the inside of a chilled cocktail glass with absinthe, discard the excess and set aside.
2. Add the gin, Lillet blanc, Cointreau, and lemon juice to a cocktail shaker filled with ice.
3. Shake vigorously until well chilled, about 20 seconds, and strain into prepared cocktail glass.



Last Word

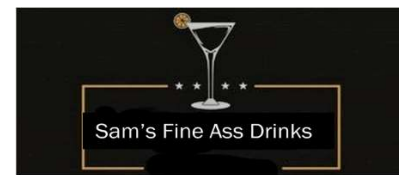
Created at the Detroit Athletic Club in 1915 by bartender Frank Fogarty, the Last Word had a few early days of success before Prohibition took hold of the country in 1920. Like many cocktails of its day, the Last Word was left in the dust for decades, almost becoming lost to history. Luckily, thanks to bartender Murray Stenson, the Last Word was rediscovered and kicked off the cocktail revival in 2004.

Ingredients:

¾ ounce gin
¾ ounce green Chartreuse
¾ ounce maraschino liqueur
¾ ounce freshly squeezed lime juice
Garnish: Maraschino cherry

Directions:

1. Add the gin, green Chartreuse, maraschino liqueur, and lime juice to a cocktail shaker filled with ice.
2. Shake vigorously until well chilled, about 20 seconds, and double strain into a chilled cocktail glass.
3. Garnish with a maraschino cherry.



High Five

Created by Alex Day in 2010, the High Five is a Hemingway Daiquiri riff. The well-balanced cocktail is bitter but not overpowering, creating a great mix of flavors and complexity.

Ingredients:

1 ½ ounces gin
½ ounce Aperol
1 ounce freshly squeezed grapefruit juice
½ ounce freshly squeezed lime juice
½ ounce simple syrup

Directions:

1. Add the gin, Aperol, grapefruit juice, lime juice, and simple syrup to a cocktail shaker filled with ice.
2. Shake vigorously until well chilled, about 20 seconds, and strain into a chilled cocktail glass.
3. Garnish with a high five.



Old Friend

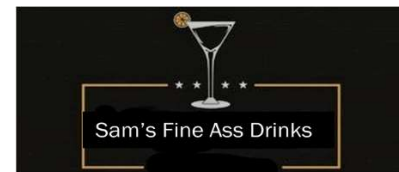
Created by Jim Meehan in 2012 for the high-end restaurant Chef's Club in Aspen, Colorado. The original cocktail recipe is very dry and bitter from the Campari so feel free to play around with the amount of Campari to your liking.

Ingredients:

1 ½ ounces gin
¾ ounce freshly squeezed grapefruit juice
½ ounce St. Germain
½ ounce Campari or less, to taste
Garnish: Grapefruit twist

Directions:

1. Add the gin, grapefruit juice, St. Germain, and Campari to a cocktail shaker filled with ice.
2. Shake vigorously until well chilled, about 20 seconds, and double strain into a chilled cocktail glass.
3. Garnish with a grapefruit twist.



Corpse Reviver No. Blue

Created by Barardi brand ambassador Jacob Briars, the Corpse Reviver No. Blue was initially created as a joke, mocking the 80's and 90's neon-colored cocktails. However, after much success, no one is laughing now. The only difference between this variation and the much famous Corpse Reviver No. 2 is the swap out of Cointreau for blue curaçao.

Ingredients:

Absinthe, to rinse
¾ ounce gin
¾ ounce Lillet blanc
¾ ounce blue curaçao
¾ ounce freshly squeezed lemon juice
Garnish: Lemon twist

Directions:

1. Rinse the inside of a chilled cocktail glass with absinthe, discard the excess and set aside.
2. Add the gin, Lillet blanc, blue curaçao, and lemon juice to a cocktail shaker filled with ice.
3. Shake vigorously until well chilled, about 20 seconds, and strain into prepared cocktail glass.
4. Garnish with a lemon twist.



Strawberry Gin Smash

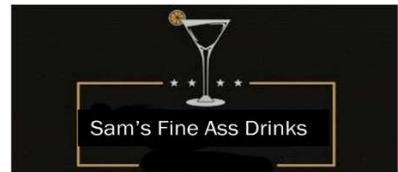
A fruity and refreshing drink with fresh strawberries inside the glass. Any type of spritz will work, such as ginger beer, Sprite, tonic water, etc. The longer the strawberries sit in the gin, the more the gin becomes infused and the pinker the drink becomes.

Ingredients:

3 ounces gin
½ ounce freshly squeezed lime juice
3 strawberries, hulled
½ ounce simple syrup
Club soda or tonic water, to top
Garnish: Strawberries

Directions:

1. Rim a rocks glass with sugar and lime.
2. Add the lime juice, simple syrup, and strawberries to the rocks glass. Muddle the strawberries.
3. Add ice and gin and top with club soda. Gently stir and garnish with strawberry.



Southside

Tracing back to at least 1916, it first appeared in Hugo Enslinn's book "Recipes for Mixed Drinks" as the South Side Fizz. His version included club soda and two types of citrus juice. Double straining ensures no mint leaves will end up in the drink.

Ingredients:

2 ounces gin
5 mint leaves
1 ounce freshly squeezed lemon juice
1 ounce simple syrup
Garnish: Mint sprig

Directions:

1. Add the mint and lemon juice to a cocktail shaker and gently muddle.
2. Add the gin and simple syrup to the cocktail shaker and fill with ice.
3. Shake vigorously until well chilled, about 20 seconds, and double strain into a chilled cocktail glass.
4. Garnish with a mint sprig.



English Garden

An easy to make botanical drink perfect for warm summer days.

Ingredients:

1 ½ ounces gin
1 ½ ounces apple juice
1 ounce St. Germain
1/3 ounce freshly squeezed lime juice
Garnish: Lime wheel

Directions:

1. Add the gin, apple juice, lime juice, and St. Germain to a cocktail shaker filled with ice.
2. Shake vigorously until well chilled, about 20 seconds, and strain into a chilled cocktail glass.
3. Garnish with a lime wheel.



Sunflower

A riff on the classic Corpse Reviver No. 2, this drink replaces Lillet Blanc with St. Germain, adding extra floral flavors but still making it a relatively sour drink.

Ingredients:

Absinthe, to rinse
¾ ounces gin
¾ ounces Cointreau
¾ ounces St. Germain
¾ ounce freshly squeezed lemon juice
Garnish: Lemon twist

Directions:

1. Rinse the inside of a chilled cocktail glass with absinthe, discard the excess and set aside.
2. Add the gin, St. Germain, Cointreau, and lemon juice to a cocktail shaker filled with ice.
3. Shake vigorously until well chilled, about 20 seconds, and strain into prepared cocktail glass.
4. Garnish with a lemon twist.



Gin Rickey

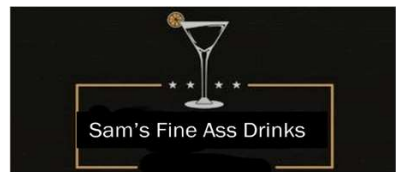
One of the few classic cocktails that doesn't have an origin story muddled by history or rumors. The invention is clear: It was named after Joe Rickey, a Democratic lobbyist living in Washington D.C. during the late 19th century. Favoring zero-sugar drinks, Rickey liked to combine bourbon and carbonated water. One day, he instructed a bartender at Shoomaker's bar to add some lime, thus the Bourbon Rickey was born. Eventually, Gin Rickey became the most popular Rickey variation. Officially declared Washington D.C.'s native cocktail in 2011.

Ingredients:

2 ounces gin
½ ounce freshly squeezed lime juice
Club soda, to top
Garnish: Lime wheel

Directions:

1. Fill a highball glass with ice and add the gin and lime juice.
2. Stir thoroughly.
3. Top with club soda.
4. Garnish with 2 lime wheels inside drink.



Tom Collins

Though the origin is not officially known, a barkeep named John Collins named the drink after himself, whether he invented it or not. Given that the cocktail was typically made with Old Tom gin, drinkers eventually took to requesting Tom, rather than John, Collinses.

Ingredients:

2 ounces gin
1 ounce freshly squeezed lemon juice
½ ounce simple syrup
Club soda, to top
Garnish: Lemon slice

Directions:

1. Add the gin, lemon juice, and simple syrup to a Collins glass.
2. Fill with ice, top with club soda, and stir.
3. Garnish with a lemon slice.



Tequila



Margarita

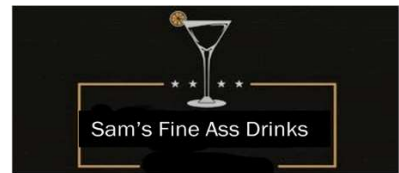
There's a reason the margarita is the most popular tequila drinks; it's damn delicious and easy. As many drinks go, the true origins are not clear. When choosing tequila, quality is key. Opt for a blanco made from 100% blue agave.

Ingredients:

2 ounces blanco tequila
½ ounce Cointreau
1 ounce freshly squeezed lime juice
½ ounce agave nectar
Garnish: Lime wheel
Garnish: Kosher salt (optional)

Directions:

1. If desired, salt the rim of a rocks glass.
2. Add the tequila, Cointreau, lime juice, and agave nectar to a cocktail shaker filled with ice.
3. Shake vigorously until well chilled, about 20 seconds, and strain into a rocks glass over ice.
4. Garnish with a lime wheel.



Paloma

Believed to have been created in the 1950s, it is Mexico's national cocktail and the true drink for Cinco de Mayo. If using soda for the grapefruit juice, Jarritos is the preferred brand. If using fresh grapefruit juice, do two ounces grapefruit juice, two ounces club soda, and ¼ ounce agave nectar. Shake.

Ingredients:

2 ounces tequila
½ ounce freshly squeezed lime juice
Grapefruit soda, chilled, to top
Garnish: Lime wheel
Garnish: Kosher salt (optional)

Directions:

1. If desired, salt the rim of a highball glass.
2. Add the tequila and lime juice to a highball glass and fill with ice.
3. Top with grapefruit soda, stir briefly and gently to combine. Garnish with lime wheel.



Tequila Sunrise

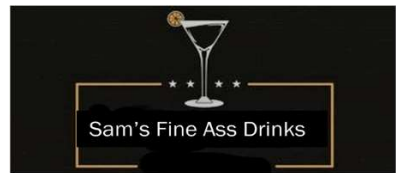
Named after the blended colors of the drink, evoking a sunrise, this drink is served unmixed to preserve the color of each layer. Created in the early 1970s by Bobby Lozoff and Billy Rice at the Trident bar in Sausalito, California, it achieved notoriety after Mick Jagger tasted it at a party in 1972 while on tour. The tour was eventually dubbed “the cocaine and Tequila Sunrise tour” because of the amount of tequila sunrises they ordered at each stop across the country, helping propel the drinks popularity.

Ingredients:

2 ounces blanco tequila
4 ounces freshly squeezed orange juice
¼ ounce grenadine
Garnish: Orange slice
Garnish: Cherry

Directions:

1. Add the tequila and then orange juice to a chilled highball glass filled with ice.
2. Top with the grenadine, which will sink to the bottom of the glass, creating a layered effect.
3. Garnish with an orange slice and a cherry.



Tequila Martini

There was a time, roughly between the 1980s and early 2000s, when anything served in a stemmed glass was called a martini. However, the tequila martini is similar to the classic martini cocktail (gin and dry vermouth).

Ingredients:

2 ½ ounces blanco tequila
½ ounce dry vermouth
1 dash Angostura bitters
Garnish: Lemon twist

Directions:

1. Add the tequila, dry vermouth, and bitters to a mixing glass filled with ice.
2. Stir until well chilled, about 20 seconds, and strain into a chilled cocktail glass.
3. Garnish with a lemon twist.



Envy Cocktail

With a blue color and tropical taste, the envy is always a crowd pleaser. When you factor in only three ingredients, it makes a perfect party drink. Curaçao is pronounced cure-a-saow and is named after the island of the same name.

Ingredients:

1 ½ ounces blanco tequila

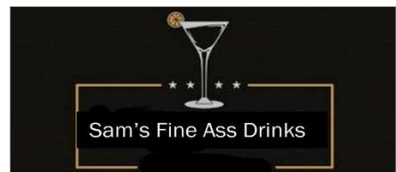
1 ounce blue curaçao liqueur

½ ounce pineapple juice

Garnish: Maraschino cherry or pineapple slice

Directions:

1. In a cocktail shaker filled with ice, add the tequila, blue curaçao, and pineapple juice.
2. Shake vigorously until well chilled, about 20 seconds, and strain into a chilled cocktail glass over ice.
3. Garnish with a maraschino cherry or pineapple slice.



White Dragon

At first glance, the white dragon looks like a margarita but with lemon juice instead of lime and added egg whites. However, the drinks creator, Jim Meehan says, "...it's actually a variation on a White Lady (a gin-based drink)."

Ingredients:

1 ¾ ounces blanco tequila

¾ ounce Cointreau

¾ ounce freshly squeezed lemon juice

1 egg white

Garnish: Orange twist

Directions:

1. Add the tequila, Cointreau, lemon juice, and egg whites to a dry cocktail shaker
2. Dry shake (without ice) vigorously for about 15 seconds.
3. Fill shaker with ice and shake vigorously until well chilled, about 20 seconds
4. Double strain into a chilled cocktail glass.
5. Garnish with an orange twist.



Oaxaca Old Fashioned

This drink helped kick off the mezcal craze in the United States. Created in 2007 by New York bartender Phil Ward, the Oaxaca Old Fashioned introduced countless drinkers to the earthy spirit of Mexico. Oaxaca is named after the Mexican state from where most mezcals come from.

Ingredients:

1 ½ ounces reposada tequila

½ ounce mezcal

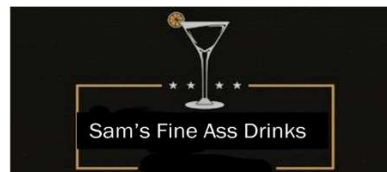
1 teaspoon agave nectar

2 dashes Angostura bitters

Garnish: Flamed orange peel

Directions:

1. Add the tequila, mezcal, agave nectar, and Angostura bitters to an old fashioned glass with one large ice cube.
2. Stir until well chilled.
3. Flame an orange peel over the top of the drink to express its oils, then garnish with the peel.



Tequila Collins

One of the many Collins family drinks, this is also sometimes called a Juan or Jose Collins.

Ingredients:

1 ½ ounces tequila

1 ounce lemon juice

½ ounce agave nectar

3 to 5 ounces club soda, to taste

Garnish: Lemon wedge

Directions:

1. Add the tequila, lemon juice, and nectar to a Collins glass filled with ice.
2. Stir until well chilled.
3. Top with club soda.
4. Garnish with a lemon wedge.



Passion Cocktail

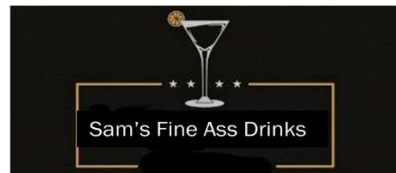
Best described as a tequila cosmopolitan. This drink is pink like a regular cosmo and uses cranberry juice, lime, and orange liqueur.

Ingredients:

1 ½ ounces blanco tequila
2 ½ ounces cranberry juice
1 ounce freshly squeezed lime juice
1 to 2 splashes Cointreau
Garnish: Lime slice

Directions:

1. In a cocktail shaker filled with ice, add the tequila, cranberry juice, and lime juice.
2. Shake vigorously until well chilled, about 20 seconds, and strain into a chilled cocktail glass.
3. Add a splash of Cointreau to the glass.
4. Garnish with a lime slice.



Siesta

A tequila drink that uses tequila, Campari, and fresh citrus juice, it's a bitter and intriguing drink. Invented in 2006 by New York mixologist Katie Stipe.

Ingredients:

2 ounces blanco tequila
½ ounces Campari
½ ounce grapefruit juice
½ ounce freshly squeezed lime juice
½ ounce simple syrup
Garnish: Grapefruit or lime wedge

Directions:

1. In a cocktail shaker filled with ice, add the tequila, Campari, grapefruit juice, lime juice, and simple syrup.
2. Shake vigorously until well chilled, about 20 seconds, and strain into a chilled cocktail glass.
3. Garnish with a grapefruit wedge.



Spicy Margarita

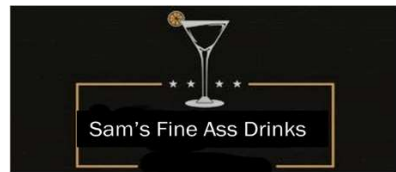
Another variation of the classic margarita. This one brings the heat with the use of fresh jalapeños. If a spicier drink is desired, add one or two more jalapeño coins to the drink.

Ingredients:

1 lime wedge
2 jalapeño coins, seeds removed
2 ounces blanco tequila
½ ounces Cointreau
1 ounce freshly squeezed lime juice
½ ounce agave nectar
Garnish: Salt rim
Garnish: Jalapeño coin

Directions:

1. Rub the rim of a rocks glass with a lime wedge, dip the rim in salt to coat, and set aside.
2. Add the jalapeño coins to a cocktail shaker and gently muddle.
3. Add the tequila, Cointreau, lime juice, and agave nectar to the shaker and fill with ice.
4. Shake vigorously until well chilled, about 20 seconds, and strain into the prepared glass over ice.
5. Garnish with a jalapeño coin.



Tommy's Margarita

The classic margarita recipe features tequila, orange liqueur, and fresh lime juice. Although, Tommy's Margarita, invented at San Francisco's "Tommy's Mexican Restaurant" by Julio Bermejo in the early '90s, does not use orange liqueur, technically excluding it from the margarita family.

Ingredients:

2 ounces blanco tequila
1 ounce freshly squeezed lime juice
½ ounce agave nectar
Garnish: Salt rim

Directions:

1. Rub the rim of a rocks glass with a lime wedge, dip the rim in salt to coat, and set aside.
2. Add the tequila, lime juice, and agave nectar to a cocktail shaker filled with ice.
3. Shake vigorously until well chilled, about 20 seconds, and strain into the prepared glass.



Strawberry Margarita

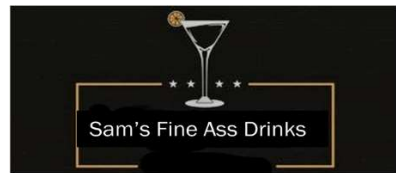
Can be served either frozen or on the rocks. If on the rocks, muddle the strawberries in a shaker.

Ingredients:

2 ounces blanco tequila
½ ounce orange liqueur
½ cup fresh strawberries, hulled
1 ounce freshly squeezed lime juice
½ ounce agave nectar
Garnish: Fresh strawberry

Directions:

1. Add the tequila, orange liqueur, strawberries, lime juice, and agave nectar to blender and top with 1 cup of ice.
2. Blend until the mixture is smooth and frothy.
3. Pour the contents of the blender into a Margarita or cocktail glass.
4. Garnish with a fresh strawberry.



Pineapple Margarita

Can be served either frozen or on the rocks. If frozen, add the ingredients to a blender with one cup of ice and blend until smooth and frothy.

Ingredients:

1 ½ ounces blanco tequila
2 ounces pineapple juice
¾ ounce Cointreau
¾ ounce freshly squeezed lime juice
Garnish: Salt rim
Garnish: Pineapple wedge with skin on.

Directions:

1. Rub the rim of a rocks glass with a lime wedge, dip the rim in salt to coat, and set aside.
2. Add the tequila, pineapple juice, Cointreau, and lime juice to a cocktail shaker filled with ice.
3. Shake vigorously until well chilled, about 20 seconds, and strain into the prepared glass.
4. Garnish with a pineapple wedge.



Frozen Margarita

Invented in Dallas, Texas in 1971 by Mariano Martinez. Martinez's drinks had a consistency problem. Some drinks were rushed and unmeasured, while others sat too long at the bar and began to melt. His solution came from an unexpected source: a Slurpee machine from 7-Eleven. After witnessing one in action, he outfitted an old soft-serve ice cream machine to make his tequila-based drink. Since then, the frozen margarita can be found at almost any Mexican restaurant and is one of the most popular ways to order a margarita. His original machine can be found at the Smithsonian National Museum of American History in Washington, D.C.

Ingredients:

2 ounces blanco tequila

¾ ounce orange liqueur

1 ounce freshly squeezed lime juice

Garnish: Salt rim

Garnish: Lime wheel

Directions:

1. Rub the rim of a chilled Margarita glass with a lime wedge, dip the rim in salt to coat, and set aside.
2. Add the tequila, orange liqueur, and lime juice to blender and top with 1 cup of ice.
3. Blend until the mixture is smooth and frothy.
4. Pour the contents of the blender into the salted Margarita glass.
5. Garnish with a lime wheel.



Pineapple Jalapeño Margarita

There's plenty of margarita variations but here's a sweet and spicy one. Blogger and recipe developer Matt Armato created the drink by muddling the fruit and jalapeño to a shaker to release the juices.

Ingredients:

2 tablespoons sugar
1 tablespoon ground black pepper
¾ ounce triple sec
11-inch pineapple chunk, cubed
1 jalapeño round, thinly sliced
1 ½ ounces reposada tequila
½ ounce freshly squeezed lime juice
½ ounce pineapple juice
Garnish: Lime wedge
Garnish: Pineapple wedge with skin on
Garnish: Jalapeño round

Directions:

1. Combine the sugar and black pepper in a shallow dish. Wet the rim of a rocks glass with a lime and gently rotate the rim into the sugar and pepper mix to coat the edge evenly. Set aside.
2. Add the triple sec, pineapple chunk, and jalapeño round to a cocktail shaker and gently muddle.
3. Add the tequila, lime juice, and pineapple juice to the shaker and fill with ice.
4. Shake vigorously until well chilled, about 20 seconds, and double strain into the prepared glass.
5. Garnish with a lime wedge, pineapple wedge, and a jalapeño round.



Black Widow

Although this drink does not contain any venom (that I'm aware of), it does get a nice bite from the blanco tequila and a reddish-black tint from the fresh blackberries (hence the name). The drink was invented by Duggan McDonnell, a San Francisco bartender and author of "Drinking the Devil's Acre: A Love Letter from San Francisco and Her Cocktails."

Ingredients:

3 basil leaves
2 blackberries
1 ½ ounces blanco tequila
¾ ounce freshly squeezed lime juice
1 teaspoon agave nectar
Garnish: Basil leaf
Garnish: Blackberry

Directions:

1. Add the basil leaves and blackberries to a cocktail shaker and gently muddle.
2. Add the tequila, lime juice, and agave nectar to the cocktail shaker and fill with ice.
3. Shake vigorously until well chilled, about 20 seconds, and strain into a cocktail glass over fresh ice.
4. Garnish with a basil leaf and a blackberry on a skewer.



Spicy Strawberry Paloma

Exact origins of this drink are unknown, however, it is a spicy/sweet riff on the classic Paloma. Pro tip: The longer you shake your drink, the spicier it will be.

Ingredients:

2 ounces blanco tequila
1 tablespoon chili powder
1 tablespoon kosher salt
2 teaspoons granulated sugar
½ grapefruit juice
4 fresh strawberries
1 or 2 jalapeño coin
1 teaspoon honey
Sparkling water, to top
Garnish: Grapefruit wedge
Garnish: Jalapeño coin

Directions:

1. On a small plate, mix together the chili powder, salt, and sugar. Rub the rim of a highball glass with the grapefruit wedge and dip the rim in the mixture.
2. In a cocktail shaker, add the strawberries and gently muddle.
3. Add the tequila, grapefruit juice, jalapeños, and honey to the cocktail shaker and fill with ice.
4. Shake vigorously until well chilled, about 20 seconds, and strain into a chilled cocktail glass.
5. Garnish with a grapefruit wedge and a jalapeño coin.



Rosemary Mezcal Fizz

Created by Maggie Hoffman, this fizz has a light and refreshing taste, thanks to the rosemary.

Ingredients:

2 ounces mezcal
1 ounce lemon juice
 $\frac{3}{4}$ ounce agave nectar
1 full sprig of rosemary (about 40 rosemary leaves)
1 pinch of kosher salt
1 egg white (optional)
Club soda, to top
Garnish: Rosemary sprig

Directions:

1. Combine rosemary leaves and salt in a cocktail shaker and gently press out oils with a muddler for about 45 seconds.
2. Add egg white, lemon zest, mezcal, lemon juice, and agave nectar to the dry cocktail shaker.
3. Dry shake (without ice) vigorously for about 15 seconds.
4. Add ice and shake vigorously until well chilled, about 20 seconds, and double strain into a chilled Collins glass.
5. Top with club soda and garnish with a rosemary sprig.



Rum



Daiquiri

Supposedly invented in 1898 in the Cuban mining town of Daiquiri by an American mining engineer named Jennings Cox. The daiquiri was first introduced in the United States a decade later when a U.S. Navy medical officer brought the recipe from Cuba to Washington, D.C.

Ingredients:

2 ounces light rum
1 ounce freshly squeezed lime juice
 $\frac{3}{4}$ ounce simple syrup
Garnish: Lime twist

Directions:

1. Add the rum, simple syrup, and lime juice to a cocktail shaker filled with ice.
2. Shake vigorously until well chilled, about 20 seconds, and strain into a chilled coupe or cocktail glass.
3. Garnish with a lime twist.



Strawberry Daiquiri

Typically served frozen, the strawberry daiquiri is just a classic daiquiri but with strawberries and ice and blended. This drink can also be served shaken by muddling the strawberries with the simple syrup in a cocktail shaker and then adding everything else.

Ingredients:

1 $\frac{1}{2}$ ounces light rum
 $\frac{3}{4}$ ounce freshly squeezed lime juice
1 ounce simple syrup
4 to 5 large strawberries
Garnish: Strawberry

Directions:

1. Add the rum, simple syrup, lime juice, and strawberries into a blender with 5 to 6 ice cubes and blend until smooth.
2. Pour into a margarita glass and garnish with a sliced whole strawberry on the rim.



Hemingway Daiquiri

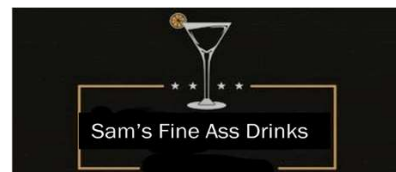
As the story goes, Ernest Hemingway stopped into Havana's El Floridita bar, not far from the hotel he lived in during much of the 1930's, to use the bathroom. On his way out, he noticed the bartender setting up Daiquiris. He asked the bartender to make one with no sugar and double the rum, and then named the drink after him. Over the years, it's been tweaked to make it less booze-heavy and more enjoyable.

Ingredients:

2 ounces white rum
½ ounce maraschino liqueur
¾ ounce freshly squeezed lime juice
½ ounce grapefruit juice, freshly squeezed
Garnish: Lime wheel

Directions:

1. Add the rum, maraschino liqueur, lime juice, and grapefruit juice into a shaker with ice.
2. Shake vigorously until well chilled, about 20 seconds, and strain into a chilled coupe or cocktail glass.
3. Garnish with a lime wheel.



Banana Daiquiri

For some people, the banana daiquiri is an ice-cold blended drink. For others, it's a riff on the classic shaken daiquiri. Either is fine but this recipe will be for frozen banana daiquiris.

Ingredients:

2 ounces dark rum
¾ ounce freshly squeezed lime juice
½ - ¾ banana
¼ ounce simple syrup
Garnish: Banana slice

Directions:

1. Add the rum, banana, simple syrup, and lime juice into a blender with 5 to 6 ice cubes and blend until smooth.
2. Pour into a tall glass and garnish with a banana slice.



Mojito

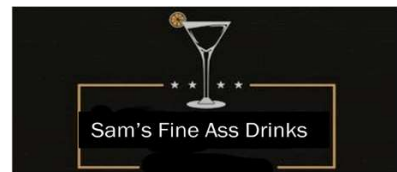
The origin of the mojito can be traced back to the Cuba and the 16th century cocktail El Draque. Named for Sir Francis Drake, the English sea captain and explorer who visited Havana in 1586, El Draque composed of a cane-spirit precursor to rum, lime, mint, and sugar. It was supposedly consumed for medicinal purposes but was probably also enjoyed for its flavor and effects. Eventually, rum replaced aguardiente and the name was changed to the Mojito.

Ingredients:

3 mint leaves
½ ounce simple syrup
2 ounces white rum
¾ ounce freshly squeezed lime juice
Club soda, to top
Garnish: Lime wheel
Garnish: Mint sprig

Directions:

1. Lightly muddle the mint with the simple syrup in a cocktail shaker.
2. Add the rum, lime juice, and ice to the cocktail shaker and shake briefly. Strain into a highball glass over fresh ice.
3. Top with club soda.
4. Garnish with a lime wheel and mint sprig.



Island Oasis

Created by bartender and cocktail educator Jena Ellenwood for a relative's summer wedding. The groom requested Mai Tais, she says, "but I couldn't in good conscience make a drink that powerful for a summer wedding, so I created this tropical shrub and added coconut water for hidden hydration."

Ingredients:

2 ounces aged rum
2 ounces coconut water
1 ounce pineapple juice
1 ounce pineapple shrub*
Garnish: Mint sprig

Directions:

1. Add all the ingredients into a cocktail shaker filled with ice.
2. Shake vigorously until well chilled, about 20 seconds, and strain into a rocks glass over fresh ice.
3. Garnish with a pineapple leaf. *See Extras page for recipe



Piña Colada

Debuted in 1952 by Ramon Marrero Perez, the head barman at the Caribe Hilton in Old San Juan, Puerto Rico. Going back to the cocktail's original roots, this version is served shaken instead of blended and poured over fresh crushed ice.

Ingredients:

2 ounces white rum
1 ½ ounces cream of coconut
1 ½ ounces pineapple juice
½ ounce freshly squeezed lime juice
Garnish: Pineapple leaf
Garnish: Pineapple wedge

Directions:

1. Add the rum, cream of coconut, lime juice, and pineapple juice into a cocktail shaker filled with ice.
2. Shake vigorously until well chilled, about 20 to 30 seconds, and strain into a chilled Hurricane glass over crushed ice.
3. Garnish with a pineapple leaf and pineapple wedge.



Mai Tai

Credited to Victor "Trader Vic" Bergeron, this drink was first made at Trader Vic's bar in the 1940s. Supposedly, the first person to try it screamed "Mai Tai!" which means "The best – out of this world" in Tahitian.

Ingredients:

1 ½ ounces white rum
½ ounce aged rum
¾ ounce orange curaçao
¾ ounce freshly squeezed lime juice
½ ounce orgeat
Garnish: Lime wheel
Garnish: Pineapple wedge

Directions:

1. Add the white rum, orange curaçao, lime juice, and orgeat into a cocktail shaker filled with crushed ice. Lightly shake for about 3 seconds. Pour into a double rocks glass.
2. Float the dark rum over the top. Garnish with a lime wheel and pineapple wedge.



Hurricane

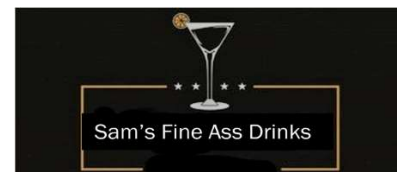
Invented at New Orleans' famous bar "Pat O'Brien's" in the early 1940's, the hurricane is a classic rum drink. According to Shelly Waguespak, president of Pat O'Brien's, the Hurricane was created due to a surplus of rum since it takes twice as much rum as a typical drink.

Ingredients:

2 ounces light rum
2 ounces dark rum
1 ounce freshly squeezed lime juice
1 ounce freshly squeezed orange juice
½ ounce passion fruit puree
½ ounce simple syrup
1 teaspoon grenadine
Garnish: Orange half-wheel
Garnish: Cherry

Directions:

1. Add the two rums, lime juice, orange juice, passion fruit puree, simple syrup, and grenadine to a cocktail shaker filled with ice.
2. Shake vigorously until well chilled, about 20 seconds, and strain into a large hurricane glass or highball glass filled with fresh ice.
3. Garnish with an orange half-wheel and a cherry.



White Bat

Invented by bartender Simon Ford, there is not much more known history behind the drink.

Ingredients:

1 ½ ounces white rum
½ ounce Kahlúa
1 ½ ounces whole milk
3 ounces cola, chilled
Garnish: Mint leaves

Directions:

1. Add all the ingredients into a highball glass filled with ice and stir briefly and gently to combine.
2. Garnish with mint leaves.



Lava Flow

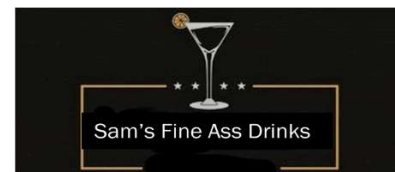
A sweet and fruity drink often found in Hawaiian bars, although, there are no known origins of the drink.

Ingredients:

1 ounce white rum
1 ounce coconut rum
4 strawberries
2 ounces pineapple juice
2 ounces coconut cream
1 banana
1 cup crushed ice
Garnish: Pineapple wedge

Directions:

1. Add the two rums and strawberries to a blender and blend until smooth.
2. Pour the blended mixture into a mixing glass and rinse the blender.
3. Add the pineapple juice, coconut cream, and banana into the blender with crushed ice and blend until smooth.
4. Pour both blends into a tall glass from opposite sides, and watch the strawberry mixture rise to the top like lava.
5. Garnish with a pineapple wedge.



Dark 'n Stormy

Although the origins of this drink are not clear, it was likely that rum and ginger beer were first combined by sailors who enjoyed the boozy benefits of rum and the stomach-settling qualities of ginger. Technically, the only rum that can be used in a Dark 'n Stormy is Gosling's Black Seal after successfully registering a trademark in 1991, dictating that any drink titled Dark 'n Stormy must be made with Gosling's rum.

Ingredients:

2 ounces Gosling's Black Seal rum
½ ounce freshly squeezed lime juice
Ginger beer, to top
Garnish: Lime wheel

Directions:

1. Add the rum and lime juice to a highball glass filled with ice.
2. Top with the ginger beer. Garnish with a lime wheel.



Canchánchara

Said to be the oldest known cocktail of Cuba, it dates back to (or before) the Ten Years War in the late 19th century Cuba. The Canchánchara was meant to be a healing drink, usually for the common cold.

Ingredients:

1 ½ ounces white rum
1 lime, freshly squeezed
½ ounce honey syrup*
1 splash club soda
Garnish: Lime wedge

Directions:

1. Add the rum, lime juice, and honey syrup to a cocktail shaker filled with ice.
2. Shake vigorously until well chilled, about 20 seconds, and strain into a glass mug filled with ice.
3. Top with a splash of club soda. Garnish with a lime wedge. *See Extras page for recipe.



Miami Vice

The Miami Vice is part Strawberry Daiquiri, part Piña Colada, separated in the glass. Despite the name, it was not named after the popular 80's TV show. To make this drink, you need to make two separate cocktails then combine them in the glass.

Ingredients:

2 ounces white rum, divided
1 cup strawberries, chopped
1 ounce freshly squeezed lime juice
½ ounce simple syrup
2 ounces cream of coconut
2 ounces pineapple juice
Garnish: Pineapple wedge.

Directions:

1. In a blender, add 1 ounce of rum, strawberries, lime juice, simple syrup, and 1 cup crushed ice. Blend until smooth.
2. Pour into a hurricane glass and set in the freezer.
3. Wash and dry the blender thoroughly, then add the remaining 1 ounce of rum, cream of coconut, pineapple juice, and 1 cup crushed ice. Blend until smooth.
4. Pour on top of the original blend already in the hurricane glass, creating a layered effect.
5. Garnish with a pineapple slice.



Cable Car

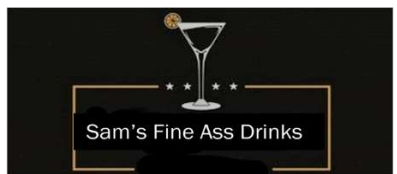
Created by Tony Abou-Ganim – also known as The Modern Mixologist. The Cable Car pays homage to San Francisco’s iconic cable cars. The mixture of the sugar and cinnamon rimmed glass makes a warm and gentle spice that pairs well with the spiced rum.

Ingredients:

1 pinch ground cinnamon
2 tablespoons sugar
1 lemon wedge
1 ½ ounces spiced rum
¾ ounce orange curaçao
1 ounce freshly squeezed lemon juice
½ ounce simple syrup
Garnish: Orange spiral

Directions:

1. Stir together the cinnamon and sugar in a saucer. Rub the rim of a chilled cocktail glass with the lemon wedge and dip the rim in the cinnamon-sugar mixture to coat. Set aside.
2. Add the spiced rum, orange curaçao, lemon juice, and simple syrup to a cocktail shaker filled with ice.
3. Shake vigorously until well chilled, about 20 seconds, and double strain into the prepared glass.
4. Garnish with an orange spiral.



Cuba Libre

Often referred to as “Rum and Coke,” this IBA official cocktail became popular in the United States after The Andrew Sisters band recorded a song named after the drink’s ingredients, “Rum and Coca-Cola,” in 1945.

Ingredients:

2 ounces white rum
6 ounces Cola
½ ounce freshly squeezed lime juice (optional)
Garnish: Lime wedge

Directions:

1. Add all the ingredients to a highball glass filled with ice.
2. Garnish with a lime wedge.



Jungle Bird

Dating back to the 1970s, it was first served inside the former Kuala Lumpur Hilton bar named Aviary Bar, by Jeffrey Ong. Named in relation to the bar's name, it was said to have been served inside a porcelain bird-shaped vessel.

Ingredients:

1 ½ ounces dark rum
¾ ounce Campari
1 ½ ounces pineapple juice
½ ounce freshly squeezed lime juice
½ ounce demerara syrup
Garnish: Pineapple wedge.

Directions:

1. Add the rum, Campari, pineapple juice, lime juice, and demerara syrup into a cocktail shaker filled with ice.
2. Shake vigorously until well chilled, about 20 seconds, and strain to a rocks glass filled with ice.
3. Garnish with a pineapple wedge.



Painkiller

A twist on the Piña Colada, the Painkiller adds orange juice and dark rum. Created in the 1970s at the Soggy Dollar Bar in the British Virgin Islands. Originally made with Pusser's Rum, in the 1980's, the Painkiller was trademarked by Pusser's and is now the official rum used.

Ingredients:

2 ounces Pusser's rum (or any dark rum)
4 ounces pineapple juice
1 ounce freshly squeezed orange juice
1 ounce cream of coconut
Garnish: Pineapple wedge
Garnish: Nutmeg, freshly grated

Directions:

1. Add the rum, pineapple juice, orange juice, and cream of coconut to a cocktail shaker filled with ice.
2. Shake vigorously but briefly to combine, and strain to a hurricane glass over crushed ice.
3. Garnish with a pineapple wedge and serve with a straw.



Bahama Mama

Often viewed as a “vacation drink” that is sugary and simple, the true version calls for coffee liqueur, adding an extra depth to the drink, making it more than just a fruity-sweet beach drink.

Ingredients:

1 ounce coconut rum
1 ounce dark overproof rum
½ ounce coffee liqueur (Such as Kahlúa)
2 ½ ounces pineapple juice
¾ ounce freshly squeezed lemon juice
Garnish: Cherry
Garnish: Pineapple wedge

Directions:

1. Add the coconut rum, dark rum, coffee liqueur, pineapple juice, and lemon juice to a cocktail shaker filled with ice.
2. Shake vigorously until well chilled, about 20 seconds, and strain to a hurricane glass over fresh ice.
3. Garnish with a skewered cherry and a pineapple wedge.



Planter's Punch

Although the origins are disputed, we do know the first printed version of this drink was in a 1908 edition of the New York Times. The “punch” part of the drink’s name is in reference to the fruity mix spiked with liquor and garnished with fruit.

Ingredients:

1 ½ ounces dark rum
2 ounces pineapple juice
½ ounce lime juice
¼ ounce grenadine
2 ounces club soda, optional
Garnish: Pineapple wedge

Directions:

1. Add the dark rum, pineapple juice, lime juice, and grenadine to a cocktail shaker filled with ice.
2. Shake vigorously until well chilled, about 20 seconds, and strain to a highball glass over fresh ice.
3. Top with club soda, if desired.
4. Garnish with a skewered cherry and a pineapple wedge.



Jean Harlow

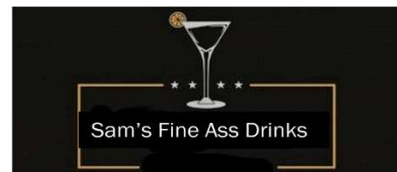
Named after the actress known for her “platinum blonde” hair in the 1930s who died tragically at the age of 26. The cocktail was created during her heyday and was one of her favorites, which was thereafter named after her.

Ingredients:

2 ounces light rum
2 ounces sweet vermouth
1 dash Angostura bitters (optional)
Garnish: Lemon twist

Directions:

1. Add the rum and sweet vermouth to a mixing glass filled with ice.
2. Stir until well chilled.
3. Strain into a chilled coupe glass.
4. Garnish with a long lemon twist.



Knickerbocker

Dating back to the mid-1800s, this drink takes on the nickname of New York City’s Dutch settlers who wore their pants – knickers – rolled up just below their knees.

Ingredients:

2 ½ ounces gold rum
½ ounce Cointreau
½ ounce freshly squeezed lemon juice
½ ounce raspberry syrup*
Garnish: Raspberries

Directions:

1. Add the rum, Cointreau, lemon juice, and raspberry syrup to a cocktail shaker filled with ice.
2. Shake vigorously until well chilled, about 20 seconds, and strain to an old-fashioned glass over crushed ice.
3. Garnish with raspberries on top.

*See Extras page for recipe



Rum Runner

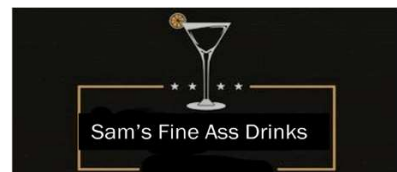
Dating back to the 1950s, the first Rum Runner was created at the tiki bar called Holiday Isle in Islamorada, Florida.

Ingredients:

1 ounce light rum
1 ounce dark rum
1 ounce banana liqueur
½ ounce blackberry liqueur
2 ounces pineapple juice
1 ounce freshly squeezed lime juice
½ ounce grenadine
Garnish: Cherry
Garnish: Pineapple wedge

Directions:

1. Add the rums, banana liqueur, blackberry liqueur, pineapple juice, lime juice, and grenadine to a cocktail shaker filled with ice.
2. Shake vigorously until well chilled, about 20 seconds, and strain to a hurricane glass filled with crushed ice.
3. Garnish with a skewered cherry and pineapple wedge.



Rum Rickey

A variation of the classic Gin Rickey, the “Rickey” is a family of drinks made with some base liquor, lime juice, and a sparkling beverage.

Ingredients:

1 ½ ounces white rum
1 ounce freshly squeezed lime juice
3 ounces club soda
Garnish: Lime wedge

Directions:

1. Add the rum and lime juice to a highball glass filled with ice.
2. Top with club soda.
3. Garnish with a lime wedge.



Hotel Nacional

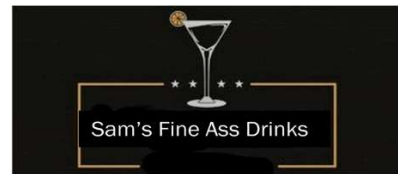
Another spin on the classic Daiquiri, this drink was invented at the Hotel Nacional in Cuba, just across the street from El Floradita, the famous bar where the Hemingway Daiquiri was invented. The drink is attributed to Will P. Taylor, but two other bartenders worked at the Hotel Nacional at the time.

Ingredients:

1 ½ ounces white rum
¼ ounce apricot liqueur
1 ounce pineapple juice
½ ounce freshly squeezed lime juice
½ ounce simple syrup
Garnish: Lime wheel

Directions:

1. Add the rum, apricot liqueur, pineapple juice, lime juice, and simple syrup to a shaker filled with ice.
2. Shake vigorously until well chilled, about 20 seconds, and strain into a chilled coupe or cocktail glass.
3. Garnish with a lime wheel.



El Presidente

Another Cuban drink created in the early 1900s by bartender Simon Ford, this drink was likely named after President Mario García Menocal, who ran the country from 1913 to 1921. Feel free to tinker with the proportions of each ingredient in this one or even try adding dry and sweet vermouth to get it to your preferred taste.

Ingredients:

1 ½ ounces white rum
¾ ounce dry vermouth
¼ ounce orange curaçao
2 dashes grenadine
1-2 dashes orange bitters (optional)

Directions:

1. Add the rum, dry vermouth, orange curaçao, and grenadine to a mixing glass filled with ice and stir until well-chilled.
2. Strain into a chilled cocktail glass.



Bacardí Cocktail

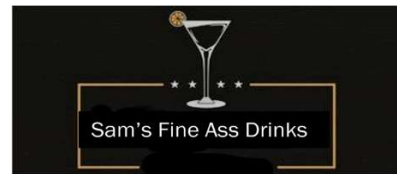
The first known reporting of the Bacardí Cocktail was on November 13, 1913 when The Oakland Tribune reported on a new cocktail. While the Bacardí Cocktail wasn't specifically named, the recipe still matched up to the recipe that later appeared in the 1914 edition of "Drinks," specifically listing Bacardí rum as the base spirit. In 1936, Bacardí filed lawsuits against establishments that poured Bacardí-less Bacardí Cocktails. They won and it has since been a government-protected drink, similar to the Dark 'n Stormy.

Ingredients:

2 ounces Bacardí Ocho rum
¾ ounce freshly squeezed lime juice
¾ ounce grenadine

Directions:

1. Add the rum, lime juice, and grenadine to a cocktail shaker filled with ice.
2. Shake vigorously until well chilled, about 20 seconds, and strain into a chilled coupe or cocktail glass.



Chicago Fizz

As the name indicates, the Chicago Fizz has its roots from the Windy City, but the exact origins of the drink are not known. However, we do know that sometime before Prohibition, the drink was served in the famous bar at the Waldorf-Astoria Hotel.

Ingredients:

1 ounce dark rum
1 ounce ruby port
½ ounce freshly squeezed lemon juice
½ ounce superfine sugar
1 egg white
Club soda, to top

Directions:

1. Add the rums, ruby port, lemon juice, sugar, and egg white to a dry cocktail shaker.
2. Dry shake (without ice) vigorously for about 15 seconds.
3. Add 3 to 4 ice cubes and shake vigorously until well chilled, about 20 seconds.
4. Double strain into a chilled Collins glass and top with club soda.



Bermuda Rum Swizzle

Considered the national drink of Bermuda, there have been different forms of the drink over the centuries, dating back to the 18th century. However, the modern version of the cocktail we know of today comes from the Swizzle Inn, which houses Bermuda's oldest pub.

Ingredients:

1 ounce Gosling's Black Seal rum
1 ounce Gosling's Gold Seal rum
2 ounces freshly squeezed orange juice
2 ounces pineapple juice
1-2 dashes grenadine
1-2 dashes Angostura bitters
Garnish: Cherry
Garnish: Orange slice
Garnish: Pineapple wedge

Directions:

1. Add the rums, orange juice, pineapple juice, grenadine, and bitters to a cocktail shaker filled with ice.
2. Shake vigorously until well chilled, about 20 seconds, and strain into a chilled rocks glass over fresh ice.
3. Garnish with a skewered cherry, pineapple wedge, and orange slice.



Nevada Cocktail

Aside from the fact that this drink was probably invented in Nevada, I don't know much else about it.

Ingredients:

1 ½ ounces light rum
1 ½ ounces freshly squeezed grapefruit juice
1 ounce freshly squeezed lime juice
2 teaspoons superfine sugar
1 dash Angostura bitters
Garnish: Lime wedge

Directions:

1. Add the rum, grapefruit juice, lime juice, sugar, and bitters to a cocktail shaker filled with ice.
2. Shake vigorously until well chilled, about 20 seconds, and strain into a chilled coupe or cocktail glass.
3. Garnish with a lime wedge.



Holiday Specials



St. Germain and Cranberry Cocktail

Usually served around the holidays, this sweet and tart balance of St. Germain, vodka, lemon, and cranberry juice creates a wonderfully floral and refreshing drink for any time of the year.

Ingredients:

1 ounce vodka
½ ounce St. Germain
½ ounce freshly squeezed lemon juice
1 ounce cranberry juice
1 teaspoon simple syrup (or pure maple syrup)
Garnish: Lemon wheel

Directions:

1. In a cocktail shaker filled with ice, add the vodka, St. Germain, lemon juice, cranberry juice, and syrup.
2. Shake vigorously until well chilled, about 20 seconds, and strain into a cocktail glass.
3. Garnish with a lemon wheel.



Christmas Martini

A perfect Christmas cocktail made with 100% cranberry juice, NOT sweetened cranberry juice.

Ingredients:

1 ounce vodka
½ ounce Cointreau
½ ounce freshly squeezed lemon juice
1 ounce cranberry juice
2 teaspoons simple syrup (or pure maple syrup)
Garnish: Cranberries
Garnish: Rosemary sprig

Directions:

1. In a cocktail shaker filled with ice, add the vodka, Cointreau, lemon juice, cranberry juice, and syrup.
2. Shake vigorously until well chilled, about 20 seconds, and strain into a cocktail glass.
3. Garnish with cranberries and a rosemary sprig.



Cranberry Thyme Gin and Tonic

This cocktail requires some prep ahead of time. The cranberry syrup will be made over the stove first and then given at least enough time for the syrup to cool completely before building the drink.

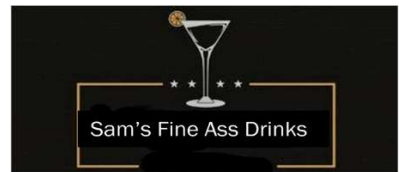
Ingredients:

2 ounces gin
3-4 ounces tonic water
1 ounce cranberry syrup*
Garnish: Sprig of thyme

Directions:

1. In a rocks glass filled with ice, add cranberry syrup and gin.
2. Top with tonic water and gently mix.
3. Garnish with a sprig of thyme.

*See Extras page for recipe



Poinsettia Drink (Cranberry Champagne)

A vibrant and refreshing cranberry champagne cocktail perfect for the holidays.

Ingredients:

1 ounce Cointreau
2 ounces cranberry juice (unsweetened)
½ glass champagne
Garnish: Cranberries
Garnish: Rosemary sprig

Directions:

1. In a cocktail shaker filled with ice, add the Cointreau and cranberry juice.
2. Shake vigorously until well chilled, about 20 seconds, and strain into a champagne flute.
3. Top off the glass with champagne.
4. Garnish with cranberries and a rosemary sprig.



Christmas Mule

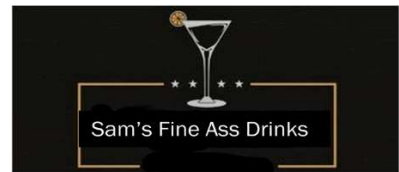
A variation of the classic Moscow Mule but with added cranberry juice to make it a festive holiday drink.

Ingredients:

2 ounces vodka
2 ounces cranberry juice (unsweetened)
½ ounce freshly squeezed lime juice
3 ounces ginger beer
Garnish: Cranberries
Garnish: Lime wheel

Directions:

1. Squeeze the lime juice into a Moscow Mule mug and drop in the spent shell.
2. Fill the copper mug with ice then pour in the vodka and cranberry juice.
3. Fill to the top with ginger beer. Gently stir.
4. Garnish with a lime wheel and cranberries.



Christmas Mimosa

Having a Christmas themed brunch? What better way to do it than with Christmas Mimosas.

Ingredients:

1 ½ ounces 100% pomegranate juice
1 ½ ounces orange juice
4 ounces Prosecco, champagne, or other sparkling wine
Garnish: Cranberries
Garnish: Rosemary sprig

Directions:

1. Add the pomegranate juice and orange juice to a champagne flute.
2. Tilt the champagne flute and pour in the champagne or Prosecco.
3. Garnish with cranberries and a rosemary sprig.



Pomegranate Prosecco

An easy and delicious holiday drink that looks and feels elegant but is so easy to make. Make sure you use fresh pomegranate seeds.

Ingredients:

1 ounce 100% pomegranate juice
1 spoonful of pomegranate seeds
Prosecco, to top
Garnish: Rosemary sprig

Directions:

1. Add the pomegranate juice and pomegranate seeds to a champagne flute.
2. Tilt the champagne flute and pour in the Prosecco.
3. Garnish with a rosemary sprig.



Pomegranate Gin Fizz

A spin on the classic gin fizz, perfect for the holidays.

Ingredients:

2 ounces gin
1 ½ ounces 100% pomegranate juice
½ ounce freshly squeezed lemon juice
¾ ounce simple syrup
1 egg white
Club soda, to top
Garnish: Rosemary sprig

Directions:

1. Add the gin, pomegranate juice, lemon juice, simple syrup, and egg white to a dry cocktail shaker.
2. Dry shake (without ice) vigorously for about 15 seconds.
3. Add 3 to 4 ice cubes and shake vigorously until well chilled, about 20 seconds
4. Double strain into a chilled Collins glass or rocks glass and top with club soda.
5. Garnish with a rosemary sprig.



French 77

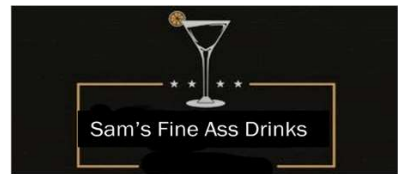
A spin on the classic French 75, the French 77 adds St. Germain elderflower liqueur in place of gin and is the perfect drink to bring in the new year.

Ingredients:

1 ounce St. Germain
¼ ounce lemon juice
4 ounces Prosecco, champagne, or other sparkling wine
Garnish: Large lemon twist

Directions:

1. Pour the St. Germain and lemon juice into the champagne glass.
2. Make a large lemon twist and set at the top of a champagne flute.
3. Pour in the champagne through the lemon twist, if possible.



Christmas Margarita

Another spin on the classic Margarita is the Christmas Margarita, which adds cranberry juice to the typical balance of lime, tequila, and Cointreau.

Ingredients:

1 ½ ounces blanco tequila
1 ½ ounces cranberry juice (unsweetened)
1 ounce Cointreau
½ ounce freshly squeezed lime juice
½ ounce agave nectar
Garnish: Lime wheel
Garnish: Rosemary sprig
Garnish: Kosher salt (optional)

Directions:

1. If desired, salt the rim of a rocks glass.
2. Add the tequila, Cointreau, cranberry juice, lime juice, and agave nectar to a cocktail shaker filled with ice.
3. Shake vigorously until well chilled, about 20 seconds, and strain into a rocks glass over ice.
4. Garnish with a lime wheel and rosemary sprig.



Apple Cider Bourbon Cocktail

A variation of the Manhattan with apple cider and lemon juice.

Ingredients:

2 ounces bourbon
1 ounce apple cider
1 ounce sweet vermouth
½ ounce lemon juice
1 dash orange bitters
Garnish: Apple slices
Garnish: Rosemary sprig

Directions:

1. Add the bourbon, sweet vermouth, apple cider, lemon juice, and orange bitters to a mixing glass with ice. Stir until well chilled.
2. Strain into a chilled coupe glass.
3. Garnish with apple slices and a rosemary sprig.



Apple Cider and Bourbon Punch

Brown sugar cinnamon syrup is made ahead of time. This recipe is for a large punch, adjust ratios accordingly. *See Extras page for recipe

Ingredients:

3 cups bourbon
4 cups cold-pressed apple cider
½ cup brown sugar cinnamon syrup*
½ cup lemon juice
½ cup orange juice
4 cups ice
2 cups club soda
Nutmeg, to taste
Garnish: Orange wheels

Directions:

1. Combine bourbon, apple cider, syrup, lemon juice, and orange juice into a pitcher. Refrigerate for at least one hour.
2. Strain chilled punch into a serving bowl. Add 4 cups of ice and club soda.
3. Garnish with orange wheels and ground nutmeg and serve in rocks glass over fresh ice.



Christmas Punch

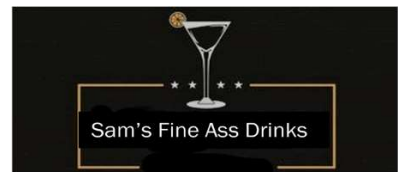
Perfect for holiday parties, this Christmas Punch yields 12 to 16 drinks. Make it nonalcoholic by omitting the rum.

Ingredients:

64 ounces cranberry juice (unsweetened)
32 ounces pineapple juice
32 ounces ginger ale
1 750 ml bottle aged rum
1 orange
1 lemon
Garnish: Rosemary sprigs

Directions:

1. Add the cranberry juice, pineapple juice, rum, and ginger ale to a punch bowl. Add orange and lemon slices to the punch bowl.
2. Garnish each glass with a rosemary sprig.



Spiked Hot Chocolate

This can be made with either aged rum, bourbon, or Bailey's Irish Cream. Just substitute one base liquor for the other.

Ingredients:

3 tablespoons cocoa powder
2 cups 2% milk
3 tablespoons sugar
¼ teaspoon vanilla extract
1 pinch cinnamon
¼ cup semisweet or dark chocolate chips
2 ounces aged rum

Directions:

1. Add the cocoa powder and ¼ cup of the milk to a saucepan over medium heat.
2. Whisk until the cocoa powder is mostly integrated. Whisk in remaining milk until smooth.
3. Add the remaining ingredients and cook until chocolate is melted, about 2 minutes. Do not boil.
4. Stir in the alcohol and serve immediately. Top with whipped cream.



Hot Buttered Rum

As the name implies, this drink is hot and buttery with a boozy rum kick, perfect for winter sipping.

Ingredients:

2 ounces gold rum
1 tablespoon hot buttered rum batter*
Boiling water, to top
Garnish: Nutmeg, freshly grated
Garnish: Cinnamon stick

Directions:

1. Add the rum and batter to a mug.
2. Fill with boiling water and stir.
3. Garnish with freshly grated nutmeg and a cinnamon stick.

*See Extras page for recipe



Spiked Eggnog

Make a large batch of this for your next holiday party and watch everyone act like Clark Griswold from National Lampoon's Christmas Vacation. Yields 6 drinks.

Ingredients:

1 quart eggnog
4 ounces dark rum or bourbon
3 ounces cognac
Garnish: Ground nutmeg
Garnish: Ground cinnamon
Garnish: Cinnamon stick

Directions:

1. Add the eggnog, rum, and cognac to a punch bowl.
2. Warm, if desired, and serve.
3. Sprinkle ground nutmeg and ground cinnamon on top of each drink.
4. Garnish each glass with a cinnamon stick.



Spiked Apple Cider

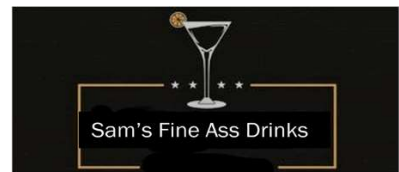
Make a large batch of spiked apple cider for a holiday gathering or for a very boozy afternoon alone. Yields 8 drinks.

Ingredients:

½ gallon unfiltered apple cider
1 whole nutmeg
10 allspice berries
10 cloves
2 star anise
4 cinnamon sticks
1 cup spiced rum or bourbon
Garnish: Star anise

Directions:

1. Add the nutmeg, allspice, cloves, star anise, and cinnamon to a small skillet.
2. Toast over medium heat for 2 to 3 minutes, stirring occasionally, until fragrant.
3. Add the apple cider and spices to a Crockpot.
4. Cook on low for 3 hours.
5. Add the rum or bourbon and serve.
6. Garnish each glass with a star anise.



Milk Punch

Dating back to at least the 1600s, the Milk Punch has been around for a while. However, it is most associated with New Orleans thanks to French Quarter establishments such as Brennan's and Arnaud's French 75 Bar, which perfected the version we know of today.

Ingredients:

2 ounces bourbon
3 ounces whole milk
1 ounce simple syrup
2 dashes vanilla extract
Garnish: Freshly grated nutmeg

Directions:

1. Add the bourbon, whole milk, simple syrup, and vanilla extract to a cocktail shaker filled with ice.
2. Shake vigorously until well chilled, about 20 seconds, and strain into a rocks glass.
3. Garnish with freshly grated nutmeg.



Extras



Simple Syrup

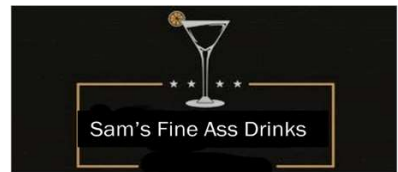
Used in most cocktails as a sweetener, simple syrup is just that. It's simple. By combining equal parts granulated sugar and water then boiling, you create the simplest of syrups. Once made, sealed simple syrup lasts in the refrigerator for about a month.

Ingredients:

½ cup granulated sugar
½ cup water

Directions:

1. Add the sugar and water to a small saucepan over medium heat.
2. Stir until sugar is dissolved.
3. Let cool, then pour into a glass jar and seal tightly with a lid. Refrigerate.



Honey Syrup

An essential ingredient in cocktails such as the Bee's Knees and Gold Rush, honey syrup is an equal part combination of honey and water. However, different varieties of honey will have different tastes. Milder honeys, such as clover and alfalfa, work well in brighter cocktails. Richer and earthier honeys, like buckwheat, are best in dark-spirited drinks. Honey syrup will last up to one month in the refrigerator.

Ingredients:

½ cup honey (adjust to taste)
½ cup water

Directions:

1. Add the honey and water to a small saucepan over medium heat.
2. Stir until honey is dissolved.
3. Let cool, then pour into a glass jar and seal tightly with a lid. Refrigerate.



Triple Syrup

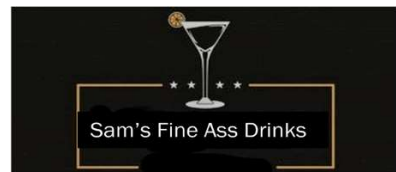
Having been perfected by Dale DeGroff, the renowned bartender known as “King Cocktail,” the triple syrup is a blend of simple syrup, agave syrup, and honey syrup. DeGroff’s ratio of each syrup is believed to be the perfect ratio, enhancing any cocktail’s flavor with more complex sweet flavors. Experiment with the triple syrup, trying it in different cocktails to see what you prefer. It plays well in any sour, split-base cocktails, or any drink containing grapefruit.

Ingredients:

1 part simple syrup
½ part agave syrup
¼ part honey syrup

Directions:

1. Combine the simple syrup, honey syrup, and agave syrup and stir.
2. Store in refrigerator for up to 4 weeks.



Raspberry Syrup

Used in cocktails such as Clover Club and Floradora.

Ingredients:

1 cup sugar
½ cup water
½ cup fresh raspberries

Directions:

1. Add the sugar and water to a small saucepan over medium heat.
2. Stir until sugar is dissolved.
3. Reduce heat to low, add the raspberries, and macerate into a pulp.
4. Fine-strain to remove the berry’s seeds.
5. Optionally, add ½ ounce vodka as a preservative.
6. Let cool, then pour into a glass jar and seal tightly with a lid. Refrigerate.



Pineapple Shrub

Used in Jena Ellenwood's cocktail "Island Oasis". Pineapple shrub will last a week or two in the refrigerator.

Ingredients:

1 cup cubed pineapple
½ cup dark brown sugar
1 clove
1 quarter-inch piece peeled ginger root
½ cinnamon stick
½ cup water
½ cup apple cider vinegar

Directions:

1. Add the pineapple, brown sugar, cloves, ginger, and cinnamon into a medium saucepan.
2. Cook over medium heat until the sugar bubbles and the pineapple are caramelized.
3. Add water and bring to a boil, then reduce heat, cover, and simmer for 20 minutes.
4. Remove from heat and add the vinegar, stirring to combine.
5. Let cool and refrigerate overnight.
6. Strain out solids (note: pineapple chunks are edible and delicious; don't discard them), pour into a jar, and refrigerate.



Hot Buttered Rum Batter

As the name implies, this is used in Hot Buttered Rum. Freeze it after making and use all winter.

Ingredients:

1 pound butter, softened to room temperature
1 pound brown sugar
1 pound sugar
1 tablespoon ground cinnamon
1 teaspoon ground cloves
1 teaspoon ground nutmeg
1 quart vanilla ice cream, softened slightly

Directions:

1. Add the butter, brown sugar, sugar, cinnamon, cloves, and nutmeg to a bowl and stir to combine.
2. Add the softened ice cream and stir again.
3. Transfer to a container with a lid, seal, and store in the freezer until ready to use.



Cranberry Syrup

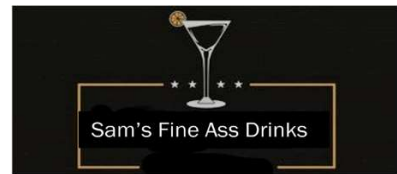
Used in the cranberry thyme gin and tonic. Syrup will last in the refrigerator for a week or two.

Ingredients:

¾ cup fresh cranberries
¼ cup white granulated sugar
½ cup water
Splash of orange juice
¼ teaspoon vanilla extract
Fresh thyme leaves

Directions:

1. Add the cranberries, sugar, water, orange juice, and vanilla extract to a small saucepan over medium heat.
2. Cook for 10-15 minutes, pressing the cranberries with the back of a spoon until they pop.
3. Add thyme and smash with back of spoon to release aromatics. Mixture should be looser than cranberry sauce.
4. Remove from heat, pour through a strainer, and discard any solids.
5. Let cool, then pour into a glass jar and seal tightly with a lid. Refrigerate.



Brown Sugar Cinnamon Syrup

Used in apple cider and bourbon punch. Syrup will last in the refrigerator for a week or two.

Ingredients:

1 cup brown sugar
2 cinnamon sticks, slightly bruised
1 cup water

Directions:

1. Add the brown sugar, cinnamon sticks, and water to a medium saucepan over medium heat.
2. Bring to a boil.
3. Reduce heat and let simmer uncovered, stirring occasionally, until sugar has completely dissolved (about 10 minutes)
4. Remove from heat and let cool.
5. Discard cinnamon sticks.
6. Pour into a glass jar and seal tightly with a lid. Refrigerate.



Blackberry Simple Syrup

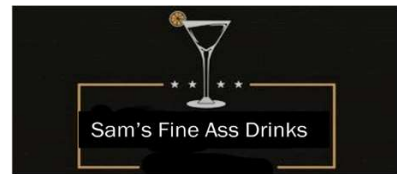
Used in the Black-Eyed Rye. Try mixing it in other drinks in place of simple syrup for a kick of blackberry. If making the Black-Eyed Rye and don't have time to make this syrup, muddle blackberries with regular simple syrup in a cocktail shaker.

Ingredients:

½ cup blackberries
½ cup granulated sugar
½ cup water

Directions:

1. Add the sugar, water, and blackberries to a medium saucepan over medium heat and stir.
2. Bring to a boil and then reduce to a simmer for 10 minutes.
3. Let cool, then pour into a glass jar and seal tightly with a lid. Refrigerate overnight.
4. After chilled overnight, strain into a new jar. Refrigerate.



Strawberry Simple Syrup

Used in a whiskey strawberry lemonade, this simple strawberry syrup can be used in non-alcoholic drinks as well to add a depth of refreshing strawberry. If making a whiskey strawberry lemonade and don't have time to make this syrup, muddle strawberries with regular simple syrup in a cocktail shaker.

Ingredients:

½ cup strawberries
½ cup granulated sugar
½ cup water

Directions:

1. Add the sugar, water, and strawberries to a medium saucepan over medium heat and stir.
2. Bring to a boil and then reduce to a simmer for 10 minutes.
3. Let cool, then pour into a glass jar and seal tightly with a lid. Refrigerate overnight.
4. After chilled overnight, strain into a new jar. Refrigerate.



Lime Super Juice

Created by bartender Nickle Morris, owner of Expo in Louisville, KY. Super juice is a cheaper, more sustainable, and easy alternative to freshly squeezing citrus for every drink. Best part: You can't even tell the difference between the two. You must weigh the peels first and then calculate 66% of the weight of peel to citric acid, 33% of weight to malic acid, and 1666% peel weight to water. For example, 100 grams of lime peel would be 66 grams of citric acid, 33 grams of malic acid, and 1666 grams of water.

Ingredients:

4 limes
66% citric acid
33% malic acid
1666% water

Directions:

1. Peel the limes, weigh, and add to a large container.
2. Add the correct ratio of citric and malic acid to the container with the peels and lightly muddle to mix.
3. Let sit for an hour or two to extract the oils from the peels.
4. Squeeze the limes and add the juice and water to the container.
5. Blend until completely dissolved.
6. Fine strain to catch any pieces of peel. Refrigerate. Will last about 1 to 2 weeks.



Lemon Super Juice

Same process and origins as lime super juice. Only difference is the use of lemons instead of lime, omitting malic acid, and equal weights ratio of lemon peel to citric acid. Water ratio is the same.

Ingredients:

2 lemons
100% citric acid
1666% cups water

Directions:

1. Peel the lemons, weigh, and add to a large container.
2. Add the correct ratio of citric and malic acid to the container with the peels and lightly muddle to mix.
3. Let sit for an hour or two to extract the oils from the peels.
4. Squeeze the lemons and add the juice and water to the container.
5. Blend until completely dissolved.
6. Fine strain to catch any pieces of peel. Refrigerate. Will last about 1 to 2 weeks.



Michelada

A combination of beer and added spices, this is an intense flavored drink. Although the exact origins are unclear, it's estimated to date back to the mid 20th century when it became popular in Mexico to serve beer with lime and salt. The word itself is a combination of "chela," which is slang for a light beer, "helada" (cold), and "mi" – essentially "my cold beer."

Ingredients:

1 pinch salt
1 pinch cayenne pepper
1 lime wedge
½ ounce freshly squeezed lime juice
2 dashes Worcestershire sauce
2 dashes Tabasco sauce
1 pinch ground black pepper
1 pinch celery salt
1 bottle Mexican lager beer, chilled
Garnish: Lime wedge

Directions:

1. Add equal parts salt and cayenne pepper to a plate or shallow bowl. Rub the lime wedge along half the rim of the pint glass and dip the rim into the mixture.
2. Add the lime juice, Worcestershire sauce, Tabasco, black pepper, and celery salt to the glass.
3. Fill with the beer and garnish with a lime wedge.