

FEATURED

Classic Aviation

- 2 ounce gin
- 3/4 ounce maraschino
- 1/4 ounce creme de violette
- 1/2 ounce lemon juice

Cucumber Gimlet

- 1 1/2 ounce cucumber gin
- 3/4 ounce lime
- 1/4 ounce simple syrup
- dash orange bitters
- splash champagne

Elder Fitzgerald

- 2 ounce bourbon
- 1 ounce lemon juice
- 1/2 ounce simple syrup
- 1/2 ounce elderflower liqueur
- 1/2 egg white

RECOMMENDED

Left Bank Martini

- 1 1/2 ounce gin
- 1 ounce elderflower liqueur
- 1 ounce sauvignon blanc

Toulouse

- 1 1/2 ounce vodka
- 1/2 ounce creme de violette
- 1/2 ounce vanilla liqueur

Widow's Kiss

- 1 ounce apple brandy
- 1/2 ounce benedictine
- 1/4 ounce green chartreuse
- 1/4 ounce simple syrup
- 2 dashes Angostura bitters

Cherry Smash

- 1 1/2 ounce cognac
- 3/4 ounce orange curacao
- 3/4 ounce lemon juice
- 1/2 ounce cherry heering

FAVORITES

Monarch Martini

- 7 mint leaves
- 1 1/2 ounce gin
- 1/2 ounce lemon juice
- 3/4 ounce elderflower cordial
- 1/2 ounce simple syrup

Spicy Finn

- 3 slices ginger
- 2 ounces vodka
- 1/2 ounce campari
- 1/2 ounce simple syrup

Apple Strudle

- 1 ounce apple schnapps
- 1/2 ounce cinnamon schnapps
- 1 ounce creme de cacao
- 1 ounce apple juice
- 3/4 ounce cream

Pear Blossom

- 2 ounces vodka
- 1 ounce pear liqueur
- 1/2 ounce elderflower cordial

Stoney Point Meadow

- 2 1/2 ounce bourbon
- 3/4 ounce elderflower cordial
- 3/4 ounce vanilla sugar syrup
- 1/2 egg white

Martini Thyme

- 1 bunch thyme
- 1 1/2 ounce gin
- 1/2 ounce green chartreuse
- 1/4 ounce simple syrup

Apple of my Eire

- 6 whole cloves
- 1/8 teaspoon cinnamon
- 1 ounce drambuie
- 1 ounce passion fruit liqueur
- 1/2 ounce grand marnier
- 3/4 ounce apple juice
- 3/4 ounce cranberry juice

Blimey

- 6 blackberries
- 2 ounces lime vodka
- 1 ounce lime juice
- 3/4 ounce creme de cassis
- splash simple syrup

English Martini

- 1 sprig rosemary
- 2 ounces gin
- 3/4 ounce elderflower cordial
- 1/2 ounce simple syrup

Sunshine

- 1 1/2 ounce light rum
- 1 1/2 ounce dry vermouth
- 1 1/2 ounce pineapple juice
- 1/8 ounce grenadine

East India

- 1 1/2 ounce cognac
- 1 ounce grand marnier
- 2 ounces pineapple juice
- 2 dashes angostura bitters
- dust with nutmeg

White Knight

- 1 ounce scotch
- 1 ounce kahlua
- 1 ounce drambuie
- 1 ounce cream

Lotus Martini

- 6 mint leaves
- 1 3/4 ounce gin
- 1/4 ounce grenadine
- 1/4 ounce blue curacao
- 1 ounce lychee liqueur

Pisco Sour

- 2 ounces pisco
- 1 ounce lime juice
- 1/4 ounce simple syrup
- 1/2 egg white
- dash angostura bitters

Threesome

- 1 1/2 ounce applejack
- 1 ounce cointreau
- 1/2 ounce pernod
- 1 1/2 ounce pineapple juice

Behemoth

- 1 1/2 ounce bourbon
- 1 ounce sweet vermouth
- 3/4 ounce creme de cacao
- 3/4 ounce lemon juice
- 1/2 ounce simple syrup
- 1/2 egg white
- 2 dashes peachaud bitters

Loved Up

- 1 1/2 ounce tequila
- 1/2 ounce cointreau
- 1/2 ounce chambord
- 1/2 ounce lime juice
- 1 ounce orange juice
- 1/4 ounce simple syrup

Earl Gray Martini

- 2 ounce gin
- 1 1/4 ounce Earl Gray tea
- 3/4 ounce lemon juice
- 1/2 ounce simple syrup
- 1/2 egg white

Pear and Cardamom Sidecar

- 6 green cardamom pods
- quarter pear
- 1 1/4 ounce cognac
- 3/4 ounce Cointreau
- 1/2 ounce lemon juice
- splash Chambord

Shell pods and muddle with pear in shaker. Add ingredients, ice, shake, and strain.

Pomegranate Cooler

- 1 ounce pomegranate liqueur
- 1 1/2 ounce vodka
- 1/2 ounce triple sec
- 1/2 ounce lime juice
- top up with ginger ale

Bellini

- 1 ounce peach puree
- splash peach schnapps
- 5 ounces champagne

Pernod & Black

- 5 blackberries
- 1/2 ounce Pernod
- 1 1/2 ounce vodka
- 1/2 ounce creme de mure
- 1 ounce lime juice
- 1/2 ounce simple syrup

Muddle blackberries in shaker. Add ingredients, ice, shake, and strain.

Cumbersome

- 1 inch peeled cucumber
- 2 ounce gin
- 1/2 ounce Campari
- 1 ounce orange juice
- 1/2 ounce simple syrup

Muddle cucumber in shaker. Add ingredients, ice, shake, and strain.

Basil Grande

- 3 large basil leaves
- 2 strawberries
- 1 1/2 ounce vodka
- 1/2 ounce Grand Marnier
- 1/2 ounce Chambord
- 1/2 ounce cranberry juice

Muddle basil and strawberries in shaker. Add ingredients, ice, shake, and strain. Garnish with ground black pepper and basil leaf.

Corpse Reviver

- 3/4 ounce gin
- 3/4 ounce lemon juice
- 3/4 ounce Cointreau
- 3/4 ounce Lillet
- dash Pastis

Vieux Carre

- 3/4 ounce rye whiskey
- 3/4 ounce brandy
- 3/4 ounce sweet vermouth
- splash Benedictine
- dash Peychaud bitters
- dash Angostura bitters

Pain Killer

- 1 1/2 ounce dark rum
- 1 1/2 ounce pineapple juice
- 1/2 ounce orange juice
- 1/2 ounce cream of coconut

Berry Caipirinha

- 3/4 lime, cut into eighths
- 4 raspberries, blackberries
- 2 ounce cachaca
- 3/4 ounce simple syrup

Muddle limes, berries and sugar. Add ice and cachaca. Stir.

Old Cuban

- 3/4 ounce lime juice
- 1 ounce simple syrup
- 1 1/2 ounce gold rum
- 2 dashes Angostura bitters
- 6 mint leaves
- 2 ounces champagne

Muddle lime juice, syrup, mint in a mixing glass. Add rum, bitters, ice, and shake well. Strain into cocktail glass, and top with champagne.

Markee

- 1 1/2 ounce bourbon
- 2 ounce cranberry juice
- 1/2 ounce chambord
- 1/2 ounce lemon juice
- 1/4 ounce simple syrup

Stinger

- 2 ounces brandy
- 1/4 ounce creme de menthe

Fancy Free Cocktail

- 2 ounces bourbon
- 1/2 ounce maraschino liqueur
- 1 dash Angostura bitters
- 1 dash orange bitters

Singapore Sling

- 1 1/2 ounces gin
- 1/2 ounce cherry brandy
- 1/2 ounce lemon juice
- 1/2 ounce lime juice
- 1/2 ounce creme de cassis
- 1/4 ounce sloe gin
- 1 dash of grenadine

Japanese

- 2 ounces brandy
- 1/2 ounce orgeat
- 2 dashes Angostura bitters

Satan's Whiskers

- 3/4 ounce gin
- 3/4 ounce dry vermouth
- 3/4 ounce sweet vermouth
- 1/2 ounce orange juice
- 1/2 ounce Grand Marnier
- 1 dash orange bitters

French 90

- 2 ounces brandy
- 1 ounce lemon juice
- 1/2 ounce simple syrup
- 2 ounces champagne

Aviation

- 2 ounces gin
- 1/2 ounce maraschino liqueur
- 1/4 ounce lemon juice

Sazerac

- 1/2 tsp Pernod
- 1/2 tsp Simple Syrup
- 1 dash Peychaud bitters
- 2 ounces rye whiskey

Coat chilled old fashioned glass with Pernod. Pour out most of what remains, perhaps leaving a small puddle in the bottom of the glass. Add bitters and syrup. Add Whiskey.

Combustible Edison

- 1 ounce Campari
- 1 ounce lemon juice
- 2 ounces brandy

Shake Campari and lemon juice with ice. Strain into a cocktail glass. Heat brandy in a chafing dish. When brandy is warmed, ignite and pour in flaming stream into the cocktail glass.

Jasmine

- 1 1/2 ounces gin
- 1 ounce Cointreau
- 3/4 ounce Campari
- 1/2 ounce lemon juice

Parfait Amour Martini

- 3 ounces gin
- 1/2 ounce Parfait Amour

RUM

Framboise Lemon Drop

- 1 1/2 ounces vodka
- 3/4 ounce lemon juice
- 1 teaspoon sugar
- 1/2 ounce Chambord

Jack Rose

- 1 1/2 ounces applejack brandy
- 1/2 ounce lime juice
- 1/2 ounce grenadine

French 75

- 1/4 ounce gin
- 1/4 ounce Cointreau
- 1/4 ounce lemon juice
- champagne

Sloe Gin Fizz

- 1 1/2 ounces sloe gin
- 1/2 ounce lemon juice
- 1/2 ounce simple syrup
- club soda

Brandy Alexander

- 1 1/2 ounce brandy
- 1 ounce cream
- 1 ounce creme de cacao

Cable Car

- 2 ounces rum
- 1 ounce Cointreau
- 1/3 ounce lemon juice

Floridita

- 1 1/2 ounces rum
- 1/2 ounce lime juice
- 1/2 ounce sweet vermouth
- 1/8 ounce white creme de cacao
- 1/8 ounce grenadine

Mai Tai

- 1 ounce light rum
- 1 ounce gold rum
- 1/2 ounce orange curacao
- 1/2 ounce orgeat
- 1/2 ounce lime juice
- 1 ounce dark rum

Shake all but the dark rum with ice. Strain into old fashioned glass. Top with the dark rum. Garnish with a maraschino cherry.

Mojito

- 2 ounces light rum
- 1 ounce lime juice
- 2 teaspoons sugar
- Mint
- Soda Water

Muddle sugar, mint, and lime juice. Add rum, stir. Add ice and top with soda water. Variation: muddle pineapple and top with ginger ale.

GIN

Clover Club

- 1 1/2 ounces gin
- 1/4 ounce grenadine
- 3/4 ounce lemon juice
- 1 egg white

Golden Dawn

- 3/4 ounce gin
- 3/4 ounce calvados
- 3/4 ounce apricot brandy
- 3/4 ounce orange juice

Leap Year

- 2 ounces gin
- 1/2 ounce sweet vermouth
- 1/2 ounce Grand Marnier
- Dash of lemon juice

Negroni

- 1 ounce gin
- 1 ounce sweet vermouth
- 1 ounce Campari

Pink Lady

- 1 1/2 ounces gin
- 1/2 ounce Applejack
- 3/4 ounce lemon juice
- splash grenadine
- 1 egg white

Absinthe Friend

- dash angostura
- dash simple syrup
- 1 1/2 ounce gin
- 1 1/2 ounce pernod

Singapore Sling

- 1 1/2 ounce gin
- 1/2 ounce cherry brandy
- 1/4 ounce Cointreau
- 1/4 ounce Benedictine
- 4 ounces pineapple juice
- 1/2 ounce lime juice
- 1/3 ounce grenadine
- dash bitters

Dutch Breakfast Martini

- 1 1/2 ounce gin
- 1 1/2 ounce advocaat
- 1 ounce lemon juice
- 1/4 ounce simple syrup
- 1/8 ounce galliano

Lillet Martini

- 2 1/2 ounce gin
- 3/4 ounce Lillet Blanc
- 2 dashes peach bitters

TEQUILA

Habanerry

- 2 ounces tequila
- 1/2 ounce lime juice
- two raspberries
- slice of pepper

Muddle raspberries and pepper slice with lime juice in old fashioned glass. Add crushed ice and tequila.

Margarita

- 2 ounces tequila
- 1 ounce triple sec
- 1 ounce lime juice

Carolina

- 2 ounce tequila
- 1 tsp grenadine
- 1 tsp vanilla extract
- 1 ounce cream
- 1 egg white
- ground cinnamon, cherry

Diablo

- 1 1/2 ounces tequila
- 3/4 ounce creme de cassis
- 1/2 ounce lime juice
- ginger ale

WHISKEY

Mint Julep

- 4 ounces bourbon whiskey
- 4 to 6 sprigs of mint
- 2 sugar cubes

Put Bourbon, Mint, and Sugar into the bottom of a cocktail shaker. Muddle to dissolve sugar and blend mint leaves. Let stand for a bit to help release the mint flavor. Add ice, and shake well to chill, then strain into a glass filled with shaved ice.

Ward 8

- 1 1/2 ounces bourbon whiskey
- 1/2 ounce lemon juice
- 1/2 ounce orange juice
- 1 teaspoon grenadine

Old Fashioned

- 1/2 orange slice
- 1 cube sugar
- 2 dashes Angostura bitters
- 2 ounces rye or bourbon whiskey

Muddle orange, sugar, bitters together until the sugar is mostly dissolved. Fill glass with ice, then add the whiskey. Garnish with a marachino cherry, and perhaps an additional orange slice.

BRANDY

Champs Elysees

- 1 ounce brandy
- 1/4 ounce Chartreuse
- 1 ounce lemon juice
- 2 drops Angostura bitters

Side Car

- 2 ounces Brandy
- 1 ounce Cointreau
- 1/2 ounce lemon juice

OTHER

Capirinha

- 2 ounces cachaca
- 1 teaspoon sugar
- 1 lime

Wash the lime, and cut it into quarters. Put limes and sugar into a tumbler, and muddle hard. Add the cachaca and stir. Fill with ice, and stir again.

Calvados Cocktail

- 1 1/2 ounces calvados
- 1 1/2 ounces orange juice
- 3/4 ounce Cointreau
- 3/4 ounce orange bitters

Applejack Rabbit

- 3 ounces calvados
- 2 ounces maple syrup
- 1 1/2 ounces orange juice
- 1 1/2 ounces lemon juice
- dust with cinnamon

Fallen Leaves

- 3/4 ounce calvados
- 3/4 ounce sweet vermouth
- 1/4 ounce dry vermouth
- dash brandy
- squeeze lemon peel

Golden Dream

- 3/4 ounce Galliano
- 1/2 ounce Cointreau
- 1/2 ounce orange juice
- 1 Tablespoon cream

Apple & Custard Martini

- 2 ounce advocaat
- 1 1/2 ounce calvados
- 1/2 ounce sour apple liquor
- 1/4 ounce vanilla syrup

Caribbean Champagne

- 1/2 ounce white rum
- 1/2 ounce creme de banane
- champagne
- slice of banana

Andromeda

- 1/4 banana
- 1/4 ounce triple sec
- 1/4 ounce amaretto
- 2 ounces orange juice
- splash grenadine