

THE HOME BAR

Simplified Mixology

By John C. Squire

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THE WET BAR

Spirits

Dry Gin \$20

Rye, Scotch \$20, \$20

Brandy: V.S.O.P. or better \$12

Light Rum, Dark Rum \$15, \$15

Vodka \$12

Silver Tequila 100% Blue Agave \$20

Fragrant Gin \$17

Bourbon, Canadian Whisk(e)ys \$10, \$10

Spiced Rum \$15

Vermouth

Sweet: Martini & Rossi \$7

Dry: Nolly Pratt \$7

Lillet Blanc \$14

Cordials

Triple Sec/Contreau \$7/\$40

Campari \$20

Absinthe or Pastis \$20-\$40

Maraschino \$27

Benedictine \$20

Amaretto \$15

Coffee Liqueur \$10

Creme de Cassis \$10

Bitters

Angostura \$4

Orange \$10

Peuchards \$7

Brandy

38 Eiffel CT

1 ½ oz Brandy (Courvoisier VSOP)
½ oz Lemon Juice
1 oz Simple Syrup
4 oz Ginger Ale
Garnish: Lemon Wheel

Build in a short glass over ice.

Apricot Fizz JS *

1 ½ oz Brandy
¾ oz Triple Sec
1 oz Apricot Juice OR One Apricot,
Muddled
Dash of Peychaud's Bitters
Soda Water

Build in a short glass over ice.

B & B *

1 oz Brandy
1 Oz Benedictine

Serve at room temperature in a
brandy snifter.

Between the Sheets DDG

1 ½ oz Brandy
½ oz Benedictine
½ oz Triple Sec
¾ oz Lemon Juice
Garnish: Orange Twist

Shake and strain into cocktail glass.

Brandy Crusta ET

3 oz Brandy
3 Dashes Maraschino
Dash of Angostura Bitters
Garnish: Sugar Rim and a Large
Lemon Twist

Build in a brandy snifter.

NOTE: A 1/3 oz of lemon juice and
1/2 oz triple sec can also be added.

Brandy Smash ET *

2 oz Brandy
3-4 Mint Leaves
1 tsp Simple Syrup

Muddle syrup and mint in Old-
Fashioned glass. Add ice, and then
brandy.

Champagne Cocktail GR

¾ oz Brandy
Champagne
6-8 Dashes Angostura Bitters
1 Sugar Cube
Garnish: Lemon Twist

Put sugar cube in Champagne glass.
Douse with bitters. Add brandy then
champagne. Rim lip of glass with
lemon twist.

Hot Toddy AoB

2 oz Brandy

1 tsp Honey

4 oz Water

Garnish: Lemon Slice, Star Anise,
Cloves, Cinnamon Stick

Boil water. In a heat safe glass (large snifter, Irish Coffee glass, clear coffee mug) squeeze the lemon slice and add all ingredients and garnishes. Stir to dissolve honey.

Milk Punch DW

2 oz Brandy

1 oz Bourbon

1 tsp Simple Syrup

Milk and Cream

Garnish: Nutmeg

Shake vigorously and strain into a highball glass.

Sidecar GR *

1 1/2 oz Brandy (Cognac)

1 oz Triple Sec (Cointreau)

1/2 oz Lemon Juice

Shake and strain into cocktail glass.

NOTE: Add a dash of pastis and some more lemon juice to make a Nicky Finn.

Sleepyhead AoB *

1 1/2 oz Brandy

1/2 oz Lemon Juice

2 Slices Orange

6-8 Mint Leaves

Ginger Ale

Garnish: Orange Slice

Muddle the orange and mint in the shaker. Fill with ice and add liquid ingredients. Pour, don't strain, into an ice filled Collins glass. Fill with ginger ale.

Tosca House Cappuccino *

1 1/2 oz Brandy

Hot Chocolate

Serve hot in an Irish coffee glass or mug.

Waterloo Sunset JS *

1 1/2 oz Brandy

3/4 oz Sweet Vermouth

3/4 oz Blood Orange Juice

Shake and strain into cocktail glass.

Gin

Abbey cDB

1 1/2 oz Dry Gin
1 oz Lillet
1/2 oz Orange Juice
Dash of Angostura Bitters

Shake and strain into a Cocktail glass.

Aviation CT *

2 oz Gin
1/2 oz Maraschino
1/4 - 1/2 oz Lemon Juice
Garnish: Cherry

Shake and strain into cocktail glass.

Clover Club DW

2 oz Gin
3/4 oz Lemon Juice
1/4 oz Egg White
1 1/2 tsp Sugar
6 Raspberries

Muddle the raspberries and sugar together in the shaker. Shake vigorously and strain into cocktail glass.

Corpse Reviver No. 2 cDB *

3/4 oz Gin
3/4 oz Triple Sec
3/4 oz Lillet Blanc
3/4 oz Lemon Juice.
2 dashes Absinthe, Herbsaint or other pastis.

Shake and strain into cocktail glass.

East Ender GR

3 oz Gin (Robust i.e. Tanqueray, Junipero)
1 oz Sweet Vermouth
5 Dashes Angostura Bitters
Garnish: Orange Twist

Build in an ice-filled highball glass.

Embassy Jubilee cDB *

2 oz Gin
1 oz Lillet
2 Dashes of Benedictine
Garnish: Orange Twist

Stir and strain into cocktail glass.
NOTE: Use 3 Dashes Orange bitters instead of the Benedictine, and use a lemon twist to make a Brooklyn Jubilee. (KG)

Fiddy Fiddy PC

1 1/2 oz Gin (Robust)
1 1/2 oz Dry Vermouth
2 Dashes Orange Bitters

Stir and strain into cocktail glass.

Fitzgerald DDG

1 ½ oz Gin
1 oz Simple Syrup
¾ oz Lemon Juice
2 to 3 Dashes Angostura Bitters

Shake and strain into an ice-filled short glass.

French 75 AoB

1 1/2 oz Gin
3/4 oz Lemon Juice
1 tsp Sugar
4 oz Champagne
Garnish: Lemon Twist, Cherry

Shake and strain everything but the champagne into ice filled collins glass. Fill with champagne.

French Pearl PC *

2 oz Dry Gin
¾ oz Fresh Lime Juice
¾ oz Simple Syrup
¼ oz Absinthe, Herbsaint or other pastis.
1 sprig mint

Muddle mint with all liquids at room temperature. Add ice. Shake and strain into cocktail glass.

Gimlet

2 oz Gin (Dry)
1 oz Lime Juice
½ oz Simple Syrup
Garnish: Lime Twist

Stir and strain into a cocktail glass.
NOTE: Muddle mint or Basil with simple syrup before adding other ingredients to make Richmond and Basil Gimlets.

Gin-Gin Mule PC

1 1/2 oz Gin (Robust)
¾ oz Lime Juice
1 oz Simple Syrup
6 Whole Sprigs Mint
1 oz Ginger Beer
Garnish: Mint leaves

Muddle mint, lime juice and simple syrup. Add gin, shake and strain into an ice filled highball glass. Top with a little bit of ginger beer.

Harlem CT

2 oz Gin
1 oz Pineapple Juice
½ oz Maraschino

Shake and strain into cocktail glass.

Jasmine

1 1/2 oz Gin
1 oz Triple Sec
¾ oz Campari
½ oz Lemon Juice
½ oz Simple Syrup

Shake and strain into cocktail glass.

Martinez AoB *

2 oz Dry Gin
1 oz Dry Vermouth
Splash of Maraschino
Dash of Orange Bitters
Garnish: Lemon Twist, Olive

Stir for 20-30 seconds in an ice filled shaker. Strain into cocktail glass.

Old Martinez DW

1 1/2 Oz Sweet Vermouth
1 1/2 oz Gin
Splash of Maraschino
Dash of Orange Bitters

Stir for 20-30 seconds in an ice filled shaker. Strain into cocktail glass.

Martini *

3 oz Gin
Dry Vermouth
Optional: Dash of Orange Bitters
Garnish: Lemon Twist or Olive

Stir and strain into cocktail glass.
NOTE: For dry gin, use about a 7:1 ratio; for a more robust gin, use about 4-5:1 or try the Fiddy Fiddy.

Negroni *

1 1/2 oz Gin
1 oz Sweet Vermouth
1/2 oz Campari
Garnish: Orange Slice

Build in an ice-filled short glass.
NOTE: Replace the gin with bourbon or rye to make a Boulevardier (CC).

Pegu Club :/

2 oz Dry Gin
3/4 oz Orange Curaçao (or Grand Marnier, Triple Sec)
3/4 oz Lime Juice
2-3 Dashes Angostura Bitters
1/2 Dash Orange Bitters

Shake and strain into cocktail glass.

Perfect Martini ET *

1 1/2 oz Gin
3/4 oz Sweet Vermouth
3/4 oz Dry Vermouth

Stir and strain into cocktail glass.
NOTE: Works for Manhattans too.

Plantation AoB *

1 oz Robust Gin
1/2 oz Triple Sec
1/2 oz Lime Juice
1 oz Grapefruit Juice
1/2 Teaspoon Sugar
4-6 Basil Leaves

Muddle basil and sugar in mixer. Fill with ice and add liquid ingredients. Shake and strain into cocktail glass.
NOTE: Serve on ice with soda water in Collins Glass

Ramos Gin Fizz GR

1 oz Gin
1/2 oz Cream
1/4 oz Lemon Juice
1/4 oz Lime Juice
1/4 oz Simple Syrup
1/2 Egg White
Dash of Rose Flower Water
Soda Water
Garnish: Orange Wheel

Combine in a blender everything except for the club soda with enough ice to fill half a Champagne flute, and blend until the ice is pureed. Pour into flute and top with soda water.

Sensation AoB *

1 1/2 oz Gin
1/2 oz Maraschino
2/3 oz Lime Juice
6-8 Mint Leaves

Muddle the mint with the Maraschino and a bit of ice in the shaker. Fill with ice and add liquid ingredients. Shake and strain into sugar-rimmed cocktail glass.

Sling DDG

1 1/2 oz Gin
1/2 oz Sweet Vermouth
1 oz Lemon Juice
3/4 oz Simple Syrup
Dash of Angostura Bitters
Soda Water
Garnish: Lemon Twist

Build in and ice-filled Collins glass.

Tart Gin Cooler GR *

2 oz Gin
3 oz Grapefruit Juice
3 oz Tonic Water
3 Dashes Peychaud's Bitters

Build in an ice-filled short glass.

Tom Collins CT

1 1/2 oz Gin
1 oz Lemon Juice
1 tsp Sugar
4 oz Club Soda
Garnish: Cherry, Lemon Wheel,
Orange Wheel,

Mix gin, lemon juice and sugar in a cocktail shaker with ice. Strain into a highball glass over ice. Top with club soda. Garnish with fruit.

NOTE: Gin is interchangeable with any Whisky, Vodka or Rum

Vesper *

3 oz Gin
1 oz Vodka
1/2 oz Lillet
Garnish: Lemon Twist

Stir and strain into cocktail glass.
AKA the 007 Martini.

Rum

Daiquiri GR *

2 oz Rum
1 oz Lime Juice
1/2 oz Simple Syrup
Garnish: Lime Wedge

Shake and strain into cocktail glass.
NOTE: Add a couple dashes of Angostura Bitters to make a Harpo's Special or a teaspoon Maraschino to make 'la' Floradita Daiquiri.

Dark & Stormy *

2 oz Dark Rum
Ginger Beer

Build in an ice filled highball glass and stir.
NOTE: Some lime juice is a good idea too.

El Presidente :/

1 1/2 oz Rum
3/4 oz Triple Sec (Orange Curacao)
3/4 Oz Dry Vermouth
Dash of Grenadine

Stir and strain into cocktail glass.

Fogcutter DC

1 oz Rum
1/2 oz Gin
1/2 oz Brandy
1/2 oz Sweet & Sour
2 Dashes of Simple Syrup
Garnish: Cherry Herring float

Blend with ice. Pour into a goblet or mug.

Havana FG *

1 oz Rum
2 oz Pineapple Juice
1/2 oz Lemon Juice
Garnish: Lemon Twist

Shake and strain into cocktail glass.

Havana AoB

1 1/2 Dark Rum
3/4 oz Triple Sec
1/2 oz Lemon Juice
1/4 oz Simple Syrup
Splash of Orange Juice
Dash of Orange Bitters

Shake and strain into cocktail glass.

Mary Pickford FG

1 oz Rum
1 oz Pineapple Juice
1/4 tsp Grenadine
1/4 tsp Maraschino
Garnish: Cherry

Shake and strain into cocktail glass.

Mai Tai *

1 1/2 oz Rum
3/4 oz Triple Sec
3/4 oz Amaretto
1/2 oz Dark Rum
Orange Juice
Pineapple juice
Garnish: Cherry

Build in an ice filled highball glass and stir. Add dark rum last. Pour dark rum on to back of a spoon to float.

Mojito

1 1/2 oz Rum
1/2 oz Lime Juice
1 oz Simple Syrup
6 -8 Mint Leaves
Soda Water

Muddle lime juice, syrup, mint in a Collins glass. Add ice and rum. Fill with soda.

Nevada Cooler JS

1 1/2 oz Rum
1/2 oz Lime Juice
1/2 oz Grapefruit Juice
Lemon Lime Soda
2 Dashes of Angostura Bitters
Garnish: Lime Wedge

Shake and strain everything but the soda into an ice filled Collins glass. Fill with soda.

Old Cuban PC

1 1/2 oz Rum
3/4 oz Lime Juice
1 oz Simple Syrup
2 Dashes of Angostura Bitters
6 -8 Mint Leaves
2 oz Champagne

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

Palm & Spruce JS

1 1/2 oz Rum (Navy)
1/4 oz Maraschino
TJ's Mango Juice

Build in an ice filled short glass.

Pina Colada

1 1/2 oz Spiced Rum
1 1/2 oz Pineapple Juice
1 oz Coco Lopez or (Coconut) Milk
Garnish: Cherry

Build in an ice filled blender. Blend. Pour into a Collins glass

Planters Punch DC

1 1/2 oz Dark Rum
1 oz Lime Juice
1/2 oz Simple Syrup
1tsp Angostura Bitters
Nutmeg
Garnish: Orange Wedge, Cherry

Shake and strain into a crushed ice filled highball.

Rum Crusta AoB

2 oz Spiced Rum
1/2 oz Triple Sec
1/4 oz Maraschino
1/2 oz Lemon Juice
Garnish: Lemon Twist

Shake and strain into sugar-rimmed wine glass.

Vodka & Tequila

Black Russian FG

1 1/2 oz Vodka
1 1/2 oz Coffee Liqueur

Build in a highball glass. Add ice.
NOTE: Equal parts work too.
NOTE: For White Russian add 2 oz milk or add milk and use rum to make a White Cuban.

Cockroach FG

2 oz Tequila
1 oz Coffee Liqueur
Garnish: Lime Wedge

Shake and strain into ice filled Old Fashioned glass. AKA Brave Bull

Cosmopolitan AoB

1 1/2 oz. Vodka (citrus infused)
1 oz Triple Sec
1/2 oz Lime Juice
Splash of Cranberry Juice
Garnish: Lemon Twist

Shake and strain into cocktail glass.
NOTE: Take out the cranberry juice, serve as a shot, and you have a Kamikaze.

Diablo DB *

1 1/2 oz Tequila
3/4 oz Crème de Cassis
1/2 oz Lime Juice
4 oz Ginger Ale
Garnish: Lime wheel

Shake and strain tequila, cassis, and lime juice into a collins glass. Top with ginger ale.

Margarita AoB *

1 1/2 oz Silver Tequila
1 oz Triple Sec (Cointreau)
1/2 oz Lime Juice
Splash of Simple Syrup

Shake and strain into salt-rimmed cocktail glass.

Moscow Mule FG

1 1/2 oz Vodka
Ginger Beer
Garnish: Lime Wedge

Build in an ice filled highball glass.
NOTE: As with the Dark & Stormy, an ounce of lime juice is a pretty good idea.

Paloma *

2 oz Tequila
1/2 oz Lime Juice
Grapefruit Soda
Garnish: Salt Rim

Build in an ice-filled highball glass.

Rosebud AoB

1 ½ oz Tequila
½ oz Sweet Vermouth
Dash of Campari
Dash of Rosewater
Garnish: Orange Twist

Rinse cocktail glass with rosewater.
Stir and strain tequila and vermouth
into cocktail glass. Float Campari.

Shirley Temple-Black JM

1 1/2 oz Vodka
1/2 oz Crème de Cassis
Lemon-Lime Soda

Build in an ice filled Collins glass.

Tequila Sunrise FG

1 ¼ oz Tequila (Iced)
4 oz Orange Juice
Dash of Grenadine
Garnish: Orange Slice

Build in an ice filled highball glass
and stir. Add grenadine last. Pour
grenadine on to back of a spoon to
float.

Vodka Martini FG

3 oz Vodka
Dry Vermouth
Garnish: Olive, Lemon Peel

Shake and strain into cocktail glass.
NOTE: Unlike a gin Martini, less
vermouth is better here.

Whiskey

Algonquin FG *

2 oz Rye or Canadian Whisky
1 oz Dry Vermouth
1 oz Pineapple Juice
Garnish: Cherry

Shake and strain into cocktail glass.

Bobby Burns DDG

2 oz Scotch
 $\frac{3}{4}$ oz Sweet Vermouth
 $\frac{1}{2}$ oz Benedictine
Garnish: Cherry

Shake and strain into cocktail glass.

Blue Blazer FG *

5 oz Scotch
 $\frac{1}{4}$ cup Boiling Water
2 tbsp Honey
Garnish: Lemon Twist

Pour honey and water into a mug and stir until honey dissolves. Warm scotch in saucepan until hot, but not boiling, and pour into second mug. Light scotch on fire and pour into mug with water in it. Pour between mugs until flame subsides. Serve in clear mugs or goblets.

Brown Derby FG

2 oz Bourbon
1 oz Grapefruit Juice
 $\frac{1}{2}$ oz Honey

Stir ingredients without ice to dissolve honey. Shake with ice and strain into cocktail glass.

Buster Brown AoB

1 $\frac{1}{2}$ oz Bourbon
 $\frac{1}{2}$ oz Lemon Juice
Splash of Simple Syrup
2 Dashes Orange Bitters
Garnish: Lemon Twist

Shake and strain into cocktail glass.

Cocktail À La Louisiane CC

1 oz 100 proof Rye
 $\frac{3}{4}$ oz Sweet Vermouth
 $\frac{1}{2}$ oz Benedictine
 $\frac{1}{3}$ oz Herbsaint, Absinthe or other Pastis
3-4 Dashes Peychaud's Bitters
Garnish: Cherry

Stir and strain into cocktail glass.

Derby DB *

3 oz Bourbon
 $\frac{1}{2}$ oz Benedictine
Dash of Angostura Bitters
Garnish: Lemon Twist

Stir and strain into cocktail glass.

Dry Manhattan *

2 oz Canadian Whisky
1 oz Dry Vermouth
Dash of Angostura Bitters
Garnish: Lemon Twist

Stir and strain into cocktail glass.

Godfather FG

2 oz Scotch
1 oz Amaretto

Build in an ice filled short glass.

Horse's Neck

2 oz Bourbon
2-3 Dashes of Angostura Bitters
Ginger Ale
Garnish: Lemon Peel

Build in an ice filled highball.
NOTE: Brandy's not a bad idea either.

Manhattan *

2 oz Rye or Bourbon
1 oz Sweet Vermouth
2 Dashes Angostura Bitters
Garnish: Cherry

Stir and strain into cocktail glass or ice filled old-fashioned glass.
NOTE: If using bourbon, add a dash of orange bitters as well.

Mark Twain *

1 1/2 oz Scotch
3/4 oz Lemon Juice
2 Dashes Angostura Bitters
1 tsp Superfine Sugar

Shake and strain into old-fashioned glass.

Mint Julep *

2 oz Bourbon
5-6 Mint Leaves
1 Sugar Cube (1 tsp Simple Syrup)
1 tsp Water (optional)
Crushed Ice

Muddle sugar, mint and bourbon in a Collins glass. Just press the mint, don't pulverize it. Fill half way with ice and stir (bottom up) and fill with a bit more ice. Drink from a straw.

Morning Glory Fizz CC

1 1/2 oz Scotch
3/4 oz Lemon or Lime Juice
1 tsp Sugar
2 Dashes of Absinthe or Pastis
1 Egg White
Soda Water

Shake everything but the soda vigorously and strain into an ice filled Collins glass. Fill with soda water.

Old Fashioned *

2 oz Bourbon or Rye
1 tsp Superfine Sugar (or 1 Sugar
Cube)
2-3 Dashes of Angostura Bitters
Slice of Orange

Place the sugar in an Old Fashioned glass and douse with the bitters; add orange slice and muddle. Add the whiskey and give a few good stirs to further dissolve the sugar, then add a couple of large ice cubes. Stir a few times to chill.

Old Pal AoB *

1 oz Canadian Whisky or Rye
1 oz Campari
1 oz Dry Vermouth
Garnish: Orange Twist

Stir and strain into cocktail glass.

Presbyterian FG

2 oz Whiskey
2 ½ oz Club Soda
2 ½ oz Ginger Ale or 7-Up
Garnish: Lemon Twist

Build in an ice-filled highball glass.

Rob Roy FG

2 ½ oz Scotch
1 oz Sweet Vermouth
Dash of Orange Bitters
Garnish: Cherry

Stir and strain into cocktail glass.

Sazerac *

1 1/2 oz Rye
1 tsp Superfine Sugar (or 1 Sugar
Cube)
2-3 Dashes of Peuchards Bitters
1 tsp Herbsaint, Absinthe or other
Pastis
Garnish: Lemon Twist

Place the sugar in a shaker and douse with the bitters and a splash of water. Add the whiskey and ice. In a chilled Old Fashioned glass, add the Herbsaint and swirl in the glass to coat the walls. Dump out the Herbsaint. Stir and strain the Rye mixture into the glass.

NOTE: The Sazerac was originally made with brandy, and a quality brandy still works well in it.

NOTE: A muddled sage leaf makes a great Sagerac.

Vieux Carre DB

3/4 oz Rye
3/4 oz Brandy
3/4 oz Sweet Vermouth
1 tsp Benedictine
2 Dashes of Peychaud's bitters
Dash of Angostura Bitters

Build over ice, in an Old Fashioned glass.

Ward Eight DW

3 oz Rye or Bourbon
1 oz Lemon Juice
½ oz Orange Juice
1 tsp Sugar
1 tsp Grenadine
Sprig of Mint
Soda Water

Stir sugar and juices together. Add mint and whiskey. Shake lightly as not to mutilate the mint. Strain into an ice-filled highball glass and add soda.

Whiskey Sour *

2 oz Bourbon
2 oz Lemon Juice
1 oz Simple Syrup

Shake and strain into an ice filled Old Fashioned glass. NOTE: Be bold and try adding an egg white.

Other

Amaretto & Orange Juice *

2 oz Ameretto
4 oz Orange Juice

Build in an ice-filled short glass.

Americano AoB

1 oz Campari
1 oz Sweet Vermouth
Soda Water
Garnish: Orange Twist

Build into an ice-filled Collins glass,
soda last.

Angostura Sour

1 1/2 oz Angostura Bitters
3/4 oz Lime Juice
1 oz Simple Syrup
Egg White

Shake egg and lime juice without ice.
Add ice and other ingredients. Shake
vigorously and strain into a cocktail
glass.

Bellini

1/2 oz Peach Puree
Champagne

Pour puree into a champagne flute
and fill with Champagne. NOTE:
Peach Schnapps can be used instead
of peach puree.

Chrysanthemum Cocktail DB :/

2 oz Dry Vermouth
1/3 oz Benedictine
3 Dashes of Absinthe or Pastis
Garnish: Orange twist.

Stir with ice. Strain into a cocktail
glass.

NOTE: Make this with vodka and it
turns out better.

Claret Lemonade DDG

4 oz Red Wine
1 oz Simple Syrup
1/2 oz Lemon Juice
Garnish: Mint Sprig, Lemon
Wheel, Raspberries

Build in an ice-filled goblet.

Death in the Afternoon AoB *

1/4 oz Pernod, Absinthe or other
Pastis.
Champagne

Pour Pastis into a champagne flute
and fill with Champagne.

French Kiss FG *

1 1/2 oz Dry Vermouth
1 1/2 oz Sweet Vermouth
Garnish: Lemon Twist

Build in an ice filled Old Fashioned
glass. NOTE: This goes by a ton of
names.

Kir FG

1 tsp Crème de Cassis
6 oz Dry White Wine
Garnish: Lemon Twist

Build in a wine glass.
NOTE: Use champagne for a Kir Royal.

Latte Amaretto *

3/4 oz Amaretto
3/4 oz Coffee Liqueur
1 1/2 oz Cream or Half & Half

Shake vigorously and strain into a cocktail glass or an ice filled short glass.

Mimosa FG

2 oz Orange Juice
4 oz Champagne

Pour orange juice into a champagne glass and slowly add champagne.

Sangria

750 ml Dry Red Wine
3 oz Brown Sugar or Simple Syrup
3 oz Brandy
3 oz Orange Juice
1 Cinnamon Stick
Sliced Fruit

Mix everything but the fruit and let stand overnight in the refrigerator. In a pitcher stir mixture and fruit together. NOTE: You can add soda water if you like, and you can replace the orange juice and some of the sugar with triple sec or Grand Marnier.

Vermouth Cassis FG *

3/4 oz Sweet Vermouth
3/4 oz Crème de Cassis
Club Soda

Build in an ice filled highball glass, soda last.

Vin Chaud * SM

750 ml Red Wine
4 oz Brandy
Rind of Half an Orange
1/3 cup Sugar
1 Cinnamon Stick
6-8 Cloves

"Lightly pound the rind from half of an orange (the orange part, none of the white pith) with the back of a knife. Pour a bottle of wine into a sauce pan and heat on low. Add the orange rinds and squeeze some of the juice in too. Throw in 1/3 cup sugar, 1 stick cinnamon, 6-8 cloves, & 1/2 cup brandy. When it starts to smoke, it's ready. Drink it from a mug."

RULES OF THE GAME

- 1 If it's all alcohol, stir. If there's juice or cream, shake.
- 2 This isn't true for vodka drinks. Vodka likes to be 'bruised'.
- 3 Simple syrup is one cup of sugar and one cup of water, boiled until the sugar dissolves.
Refrigerate it.
- 4 Most garnishes are optional; twists impart flavor and aroma.
Only in odd numbers, please.
- 5 Do not put bottles of alcohol in the freezer. That little bit of water that comes from the melting ice is essential for bonding flavors together. It works much like butter in cooking.
- 6 Refrigerate your vermouth. It's a wine.
- 7 Fresh juice is always preferable. Buy a hand juicer. Otherwise, bottled lemon and lime juice works. Sweet and Sour mix and Rose's Lime Juice do too... Forgo sweeteners with these.
- 8 A lime has about an ounce of juice in it. A lemon has about two ounces.
- 9 1 ounce is 2 tablespoons, or 6 teaspoons.
- 10 Remember: The longer ice stays in the shaker, the more it melts.

As far as this book is concerned, * is a favorite, an unmarked recipe is a good cocktail and :/ is not a good cocktail, but is worth mention.