

THE CLASSIC COCKTAIL

A classic is an outstanding example of a particular style, something of lasting worth or with a timeless quality, of the first or highest quality, class, or rank – something that exemplifies its class. It denotes a particular quality in art, architecture, literature, design, technology, or other cultural artifacts. In commerce, products are named 'classic' to denote a long-standing popular version or model, to distinguish it from a newer variety.

In the First Golden Age (1800s – 1920s), 'cocktail' was used to describe a beverage made with spirit, sugar, water and bitters. Over time, it has become a generic term to describe a variety of mixed alcoholic drinks. To study The History of the Cocktail, to build context and understanding around this intoxicating category of beverage, knowing such history will help you develop thematic menus, choose period appropriate cocktails and create a more immersive experience for guests.

The original recipe of the cocktail was a starting point for innovation. In place of sugar, bartenders used liqueurs like absinthe or maraschino. In place of bitters, they used garnishes like lemon peel, mint and berries. Entire families of drinks - with colourful names like Flips, Fizzes, Sours, Daisies and Bucks - expanded on the template of spirits, sugar and bitters. By the late 1800's the term cocktail had come to include the entire category of mixed alcoholic drinks. The original was soon called for as an "Old-Fashioned Cocktail". The first American cocktails were most often made with imported brandy. By the 1870's, American whiskey was eclipsing brandy in popularity. The Old Fashioned and Sazerac are both classic cocktails that were first made with brandy but are now most commonly made with whiskey. Brandy Milk Punch and the Improved Brandy Cocktail were once popular cocktails that have yet to experience a resurgence.

The word cocktail first described in The Balance and Columbian Repository in 1806 as, stimulating liquor, composed of spirits of any kind, sugar, water, and bitters - it is vulgarly called bittered sling. No one knows for certain the origin of the word cocktail, but there are several theories. In the American tavern, 'cock tailings' were the endings of a beer barrel that were sometimes mixed with spirits and served at a discount. Before it was a mixed drink, the word 'cocktail' was used to describe a horse of mixed breeding. It was also used to describe the inhumane practice of gingering a horse so that it appeared livelier. Since cocktails have a livening effect, it is only a small leap we make in the association of the cocktail and the cocked tail of a gingered horse.

The cocktail may have been named after an egg serving cup, called a "Coquetel". Alternatively, it may have been named after a spirited drink that was stirred with the tail feather of a rooster - called a "Cola de Gallo" - served around the Gulf of Mexico. Indeed, the history of the word cocktail is as colourful as the beverage itself.

COCKTAIL FAMILIES

Old Fashioned, or Ancestral: Usually just a base spirit, sweetener (sugar, simple syrup, or small amount of liqueur), water, and bitters. Think here of the Old Fashioned, the Improved Gin Cocktail, or the Sazerac.

The Sours: The category consists of drinks made of liquor, citrus, and a sweetener (either sugar or liqueur)

The Highballs: They are composed of an alcoholic base spirit and a larger proportion of a nonalcoholic mixer.

Champagne Cocktails: This Category consists of cocktails with a sparkling wine base.

Collins Family: Very similar to the Sour family but added of a sparkling non-alcoholic mixer (Usually Soda Water) When shaken and egg white is added they become Part of the Fizz family.

Hot Drinks: (Toddys, Blazers) As the name states this drinks should be served hot and contain at least one alcoholic part.

Flips and Nogs: These cocktails are characterized for an abundant froth. Flips may refer to drinks composed of sugar, Liqueur or spirit, egg and spice. The Nog on the other hand will refer to drinks composed of sugar, liqueur or spirit, egg, cream and spice. These drinks were originally mixed with beer and in modern days the egg may or may not be complete of yolk.

Juleps and Smashes: These Drinks are composed by an alcoholic part plus sugar and bitters but are served over crushed ice and quite often in a copper or metallic mug with seasonal fruit and herbs.

Punches: Typically served in large bowls, may or may not contain alcohol, with fruit and Juices

NEGRONI

30 ml Gin
30 ml sweet vermouth
30 ml campari

METHOD: Stir

GLASS: Rock

GARNISH: Orange zest

90 ml premix



At 1919 Camillo Negroni and Fosco Scarselli, While the drink's origins are obscured by time, the most widely reported version is that it was invented in Florence, Italy in 1919, at Caffè Casoni, now called Caffè Giacosa. Count Camillo Negroni invented it by asking the bartender, Fosco Scarselli, to strengthen his favorite cocktail, the Americano, by adding gin rather than the normal soda water. The bartender also added an orange garnish rather than the typical lemon garnish of the Americano to signify that it was a different drink.

ESPRESSO MARTINI

50 ml Vodka
30 ml Kahlua
10 ml Vanilla Syrup
40 ml Fresh Espresso

METHOD: Shaken and Double Strain

GLASS: Coupe

GARNISH: Coffee Powder or beans

90 ml premix



Originated from the Vodka Martini cocktail and created in the mid-1980s by renowned London bartender Dick Bradsel.

OLD FASHION

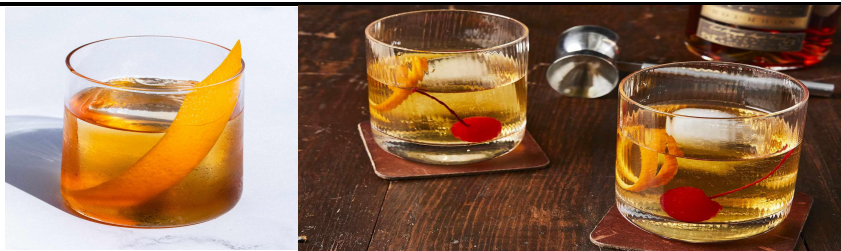
60 ml Bourbon Whiskey
15 ml Brawn Sugar Syrup
2 dash of Angustra Bitters

METHOD: Stir

GLASS: Rock

GARNISH: Orange Peel, marashino cherry

75 ml premix



The first record of this cocktail was in 1895 in George Kappeler's book 'Modern American Drinks' - the recipe called for Bourbon, sugar, bitters, water and a lemon zest, it was also referred to at the time as a bittered sling. Many of the older recipes stated that the cocktail should be made using a sugar cube and served with a spoon. The Old Fashioned is one of six basic drinks listed in David A. Embury's 'The Fine Art of Mixing Drinks'.

MARGARITA

50 ml Tequila
30 ml Triple Sec
40 ml Lime Juice

METHOD: Shaken and Double Strain

GLASS: Martini

GARNISH: Dry Lime, Half Salt Rim

80 ml premix



There many variations of the history of the Margarita cocktail, below are some of the more common stories:

1940 - Enrique Bastate Gutierrez, who lived in Tijuana, Mexico, boasted to have created the Margarita as a homage to actress Rita Hayworth, whose real name was Margarita Cansino. Other versions of the story claim the Margarita was indeed named after the actress, but in the 1930s, before she adopted her screen name. As a teenager, Margarita Cansino worked as a dancer at the Foreign Club, in Tijuana, where she supposedly inspired a bartender.

PORN STAR MARTINI

50 ml Vodka Vanilla
25 ml Passion fruit Liquer
25 ml Passion Fruit Puree
20 ml Lime Juice

METHOD: Shaken and Double Strain

GLASS: Coupe

GARNISH: Half Passion Fruit, Shot of Prosecco

100 ml premix



The porn star martini was invented by Douglas Ankras, owner of the LAB London bar in London, United Kingdom, in 1999.

MAI TAI

25 ml Silver Rum
25 ml Spicy Rum
15 ml triple Sec
20 ml Orgeat Syrup
15 ml Lime Juice

METHOD: Shaken and Double Strain

GLASS: Rock

GARNISH: Dry Pineapple, Mint Top

85 ml premix



Trader Vic's version: The Trader Vic story of its invention is that the Trader (Victor J. Bergeron which is his real name) created it one afternoon for some friends who were visiting from Tahiti. One of them tasted it and cried out: "Maita'i roa!" (Literally "good very!", figuratively "Out of this world!") — hence the name. Over the years the recipe has changed greatly, disguising the rum under syrups and juices

Don the Beachcomber's version: In 1933, Don had opened a small restaurant in Hollywood and put up a sign that proclaimed it to be Don Beachcomber's. He created several cocktails based largely on rum and juice, including something called the "Original Beachcomber Rum Concoction". It is this drink that he says became known as the Mai Tai. The cocktail originally was made from Cuban rum, Cointreau, Pernod, Angostura Bitters, and fresh lime and grapefruit juices.

LONG ISLAND ICE TEA

15 ml Vodka
15 ml Gin
15 ml Triple Sec
15 ml Rum
15 ml Tequila
15 ml Lime Juice
10 ml Sugar Syrup
Coca cola (on the Bottom, (Before Strain)

METHOD: Shaken and Double Strain

GLASS: Highball

GARNISH: Dry Lime

85 ml premix



Robert "Rosebud" Butt claims to have invented the Long Island iced tea as an entry in a contest to create a new mixed drink with triple sec in 1972 while he worked at the Oak Beach Inn on Long Island, New York. A slightly different drink is claimed to have been invented in the 1920s during Prohibition in the United States by an "Old Man Bishop" in a local community named Long Island in Kingsport, Tennessee. The drink was then perfected by Ransom Bishop, Old Man Bishop's son. This drink included whiskey and maple syrup, and varied quantities of the five liquors, rather than the modern one with cola and five equal portions of the five liquors.

SAZERAC

25 ml Rye/Bourbon Whiskey
25 ml Remy Martin VSOP
10 ml Brawn Sugar Syrup
20 ml Absinthe (Aromatize the Glass with Absinthe and Throw)
3 dash of Peychaud's bitters
1 dash of Angostura bitters

METHOD: Stir

GLASS: Rock

GARNISH: Lemon Peel

60 ml premix



Around 1850, Sewell T. Taylor sold his New Orleans bar, The Merchants Exchange Coffee House, to become an importer of spirits, and he began to import a brand of cognac named Sazerac-de-Forge et Fils. Meanwhile, Aaron Bird assumed proprietorship of the Merchants Exchange and changed its name to Sazerac Coffee House. Legend has it that Bird began serving the "Sazerac Cocktail", made with Sazerac cognac imported by Taylor, and allegedly with bitters being made by the local apothecary, Antoine Amedie Peychaud. The Sazerac Coffee House subsequently changed hands several times, until around 1870 Thomas Handy became its proprietor. It is around this time that the primary ingredient changed from cognac to rye whiskey, due to the phylloxera epidemic in Europe that devastated the vineyards of France.

APPLE MARTINI

25ml Fresh Apple Juice
15ml Sugar Syrup
50ml Vodka
25 ml Apple Liqueur

Method: Shake, Double strain

Glassware: Coupe

Garnish: Three Apple Slices on rim



Like many cocktails the history of the apple martini or "appletini" is somewhat unclear. Perhaps the most specific account of the drink comes from the Waterfront Alehouse in New York City. As well as being accredited by many as creating the drink is also recognized for its wide selection of apple martinis (flavored with infused peach, cloves and Sour Apple Pucker to list just a few examples), many bartenders believe this to be the true home of the drink. Other sources point to a drink called the "Washington Red Apple Martini" as the first example of this, created in the early 1990's. The reasoning behind this is due to the fact that the state of Washington is famed for its apples hence the use of these in this cocktail.

BLOODY MARY

15ml Lemon Juice
20ml Worchester Mix (homemade)
50ml Vodka
120ml Tomato Juice

Method: Rolling

Glassware: Highball

Garnish: Celery Salt Rim, Celery Top, Cherry Tomato



Created in 1920 by Bartender Fernand Petoit at Harry's New York Bar, Paris the story behind this drink is contested. Some say it came about after Fernand observed one of his guests staring longingly out of the window at Harry's whilst waiting for a friend. Fernand remembered the story he had heard about Mary "Queen of Scots", AKA "Bloody Mary", and how she would stare out of her window whilst in custody prior to her execution on February 8th, 1587. Other sources say the drink was created for one of Fernand's regular guests, entertainer Rob Barton as homage to the "Bucket of Blood" nightclub.

KIR ROYAL

10ml Crème de Cassis
Top up Champagne

Method: Build up

Glassware: Champagne

Garnish: NO



The Dijon Region of France is the home to much made produce including Cassis Liqueur. The word “Kir” is in honour of Cannon Félix Kir - former priest, resistance hero and mayor of the region between 1945 and 1968. Kir initially allowed one of Dijon’s producers of Crème de Cassis to use his name, but subsequently extended the right to their competitors as well. According to Rolland (2004), the reinvention of Blanc - Cassis (post 1945) was necessitated by the German Army’s confiscation of all the local red Burgundy during the war.

Faced with an excess of white wine, Kir renovated a drink that previously was made primarily with the red. It is also noted that Kir’s fondness for promoting the local produce of the region soon led to this drink being the official drink of choice at the town hall, under the name “Vin Blanc Cassis”. Clearly its popularity was quickly recognized with the drink soon finding worldwide acclaim.

MOJITO

3 Lime Wedges
8-10 Mint leaves
25ml Brown Sugar Syrup
25ml Lime juice
60ml Rum

Method: Build up

Glassware: Highball

Garnish: Mint Top, Fresh Lime

Flavored Mojitos : Additional 30ml Purée



Cuba is the undisputed birthplace of the Mojito, although the exact origin of this classic cocktail is the subject of debate. One story traces the Mojito to the 16th century when the cocktail was known as “El Draque,” in honor (or dishonor) of the English pirate and slave-trader Francis Drake. Whatever the Mojito may have been called back then, it would have been made with “tafia,” a primitive predecessor of rum, with the other ingredients used to hide the harsh taste. The drink no doubt improved substantially in the 19th century, with the introduction of copper stills and the ageing process that led to the modern, more sophisticated form of Rum. Some insist the Mojito’s name comes from ‘mojo’, a Cuban seasoning made from lime and used to flavor dishes. Perhaps as a reference to its lime ingredient, drink became known as the cocktail with ‘a little mojo’ - in Spanish, ‘mojito’

MANHATTAN

50ml Bourbon
25ml Antica Formula
3 dashes Angostura bitters

Method: Stirring

Glassware: Nick & Nora

Garnish: Orange Zest



A popular story suggests that the drink originated at the Manhattan Club in New York City in the early 1870s, where it was invented for a banquet hosted by Jennie Jerome (Lady Randolph Churchill, Winston’s mother) in honor of presidential candidate Samuel J. Tilden. The success of the banquet made the drink fashionable, later prompting several people to request the drink by referring to the name of the club where it originated — “the Manhattan cocktail.” The original “Manhattan cocktail” was a mix of “American Whiskey, Italian Vermouth and Angostura bitters”.

However, there are prior references to various similar cocktail recipes called “Manhattan” and served in the Manhattan area. By one account it was invented in the 1860s by a bartender named Black at a bar on Broadway near Houston Street. The Manhattan was originally made with Rye whiskey, rather than Bourbon, as New York was a Rye-drinking city. Today it is common to use Bourbon, although many bars are beginning to revive the use of Rye Whiskey.

MOSCOW MULE

20ml Lime Juice
60ml Vodka
2 dashes Angostura bitters
Top up Ginger Beer

Method: Build up

Glassware: Fire Highball

Garnish: Mint Top, Dried Lime



The Moscow Mule was invented in 1941 by two men, John G. Martin of Heublein Inc and Jack Morgan. John G. Martin was a spirits and food distributor in the east coast of America, and one of his main products was Smirnoff vodka. Jack Morgan was the owner of a bar named the Cock' n Bull tavern bar in Sunset Strip, Hollywood.

As the story goes, John had recently acquired the right to sell Smirnoff vodka in the US and Jack had a surplus of ginger beer at his establishment. As a way of promoting the proprietors' struggling Cock' n Bull ginger beer and Smirnoff vodka, the two men created the Moscow Mule.

Between 1947 and 1950, thanks to their invention, Smirnoff vodka sales more than tripled and nearly doubled again in 1951

GIN / VODKA MARTINI

DRY GIN / VODKA MARTINI

70ml Gin / Vodka
10ml Dry Vermouth

Method: Stirring

Glassware: Nick & Nora

Garnish: Olive(Gin), Lemon Zest(Vodka)



WET MARTINI

70 ml Gin / Vodka
20 ml Dry Vermouth

Method: Stirring

Glassware: Nick & Nora

Garnish: Lemon Zest



DIRTY MARTINI

60ml Gin / Vodka
10ml dry vermouth
10ml Olive brine

Method: Muddle 1 Olive, Stirring

Glassware: Nick & Nora

Garnish: Olive



The generally accepted origin of the Martini begins in San Francisco in 1862. A cocktail named after nearby the town of Martinez was served at the Occidental Hotel. People drank at the hotel before taking the evening ferry to Martinez across the bay. The original cocktail consisted of two ounces of Italian "Martini and Rosso" sweet vermouth, one ounce Old Tom sweet gin, two dashes maraschino cherry liquid, one dash bitters, shaken, and served with a twist of lemon. By the end of the 19th century the Martini, had morphed into a simpler form. Two dashes of Orange bitters were mixed with half a measure of dry French vermouth, and half a measure of dry English gin, stirred and served with an olive. But it was Prohibition and the relative ease of illegal gin that led to the Martini's rise as the predominant cocktail of the mid 20th century. With the repeal of Prohibition, and the ready availability of quality gin, the drink became progressively dryer, with less vermouth being added. In the seventies and eighties the martini was seen as old fashioned and was replaced by more intricate cocktails and wine spritzers. But the mid 1990s saw a resurgence in the drink and an explosion of new versions. These new specialty martinis can be made with combinations of fresh fruit juices, splashes of cream, and brightly colored liqueurs. Instead of the traditional olive, cocktail onion, or lemon twist, new garnishes such as marinated capers, fresh herbs, coffee beans or sun-dried tomatoes are being used. Today, the Martini in all its versions has returned to its position as the world's pre-eminent.

COSMOPOLITAN

10ml Lime Juice
25ml Cranberry Juice
15ml Cointreau
50ml Vodka Citron
1 dash Orange bitters

Method: Shake, Double strain

Glassware: Nick & Nora

Garnish: Orange Zest



While the cocktail is widely perceived to be a more modern creation, there is a recipe for a Cosmopolitan Daisy which appears in *Pioneers of Mixing at Elite Bars 1903-1933*, published in 1934. Made with ingredients that would have been readily available during the period, this identically named cocktail aims for the same effect. If this drink is in fact the source of the modern cosmopolitan, then it would be an adoption of a Daisy rather than a Kamikaze.

DAQUIRI

25ml Lime Juice
25ml Sugar Syrup
50ml Rum

Method: Shake, Double strain

Glassware: Coupe

Garnish: Lime Wedge

Flavored Daiquiris : Additional 40ml Purée



The name Daiquirí is also the name of a beach near Santiago, Cuba, and an iron mine in that area. The cocktail was supposedly invented in about 1905 in a bar named Venus in Santiago.

The mine, by a group of American mining engineers. Among the engineers present were Jennings Cox, General Manager of the Spanish American Iron Co.

Although stories persist that Cox invented the drink when he ran out of gin while entertaining American guests, the drink evolved naturally due to the prevalence of lime and sugar and the local spirit, rum.

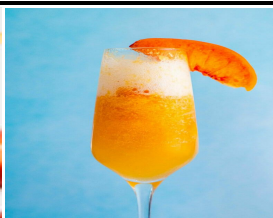
BELLINI

30ml Peach Purée
10ml Sugar Syrup
70ml Champagne

Method: Build up (shaker)

Glassware: Champagne Flute

Garnish: Peach Wedge



The Bellini was invented sometime between 1934 and 1948 by Giuseppe Cipriani, founder of Harry's Bar in Venice, Italy. He named the drink the Bellini because its unique pink color reminded him of the toga of a saint in a painting by 15th-century Venetian artist Giovanni Bellini.

The drink started as a seasonal specialty at Harry's Bar. Later, it also became popular at the bar's New York counterpart. After an entrepreneurial Frenchman set up a business to ship fresh white peach purée to both locations, it became a year-round favorite.

CAIPIRINHA

4 Lime Wedges
25 ml Brawn Sugar
25 ml Lime Juice
50ml Cachaca

Method: Muddle, Shake & Throw

Glassware: Rocks

Garnish: Dry Lime



The Caipirinha, once regarded as a "poor man's drink" is now popular worldwide. It is Brazil's National cocktail.

Nobody knows for sure exactly who made the first Caipirinha or when. Many older Brazilians claim that the caipirinha was originally a folk remedy used to help alleviate the symptoms of colds and the flu and to soothe sore throats.

PISCO SOUR

25ml Lime Juice
20ml Sugar Syrup
3 drops Foamee
50ml Pisco

Method: Reverse Dry Shake, Double Strain

Glassware: Coupe

Garnish: Angostura Bitters Line



The origin of the pisco sour is an ongoing debate, both Chile and Peru claim to the drink. Victor "Gringo" Morris, who was the owner of the Morris Bar in Lima, Peru, put a variation of the whisky sour made with pisco on his menu. The cocktail quickly became a favorite of the locals. Not long after the cocktail was listed many of the grand Lima hotels started serving this cocktail to their international guests, helping the cocktail to become an international hit. In Peru Pisco Sour day is celebrated on the first Saturday of February.

When the Peruvian national anthem is played all Pisco Sours must be finished as a mark of respect.

WHISKEY SOUR

25ml Lemon Juice
25ml Sugar Syrup
50ml Bourbon Whiskey
3 drops Foamee
2 dashes Angostura Bitters

Method: Shake, Double strain

Glassware: Fire Rocks or Coupe

Garnish: Angostura Bitters Line



A sour is a traditional family of mixed drinks. Sours belong to one of the old families of original cocktails and are described by Jerry Thomas in his 1862 book *How to Mix Drinks*.

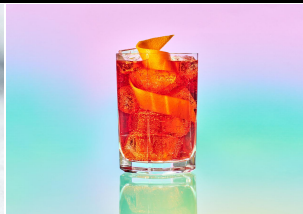
AMERICANO

40ml Campari
40ml Antica Formula
Top up Soda Water

Method: Build up

Glassware: Fire Highball

Garnish: Orange Slice



The cocktail was first served in creator Caspa Campari bar, Caffè Campari, in the 1860s. It is the direct descendant of the "Milano-Torino" which consisted of Campari, the bitter liqueur from Milan (Milano) and Punt e Mes, the vermouth from Turin (Torino) but lacked soda water. This drink was itself a descendant of the "Torino- Milano", a concoction consisting of equal parts Campari and Amaro Cora.

LAST WORD

25ml Yellow Chartreuse
25ml Luxardo Maraschino
25ml Lime juice
25ml Gin

Method: Shake, Double strain

Glassware: Coupe

Garnish: Lemon Zest



The Last Word is a gin-based prohibition-era cocktail originally developed at the Detroit Athletic Club. While the drink eventually fell out of favor, it enjoyed a renewed popularity after being rediscovered by the bartender Murray Stenson in 2004 during his tenure at the Zig Zag Café and becoming a cult hit in the Seattle area.

WHITE LADY

20ml Lemon Juice

20ml Cointreau

50ml Gin

3 drops Foamee

Method: Reverse Dry Shake, Double Strain**Glassware:** Coupe**Garnish:** Lemon Zest

Harry Craddock was working as bartender at the fine Hoffman House who was out of work due to the prohibition. In order for Harry to carry on with his profession he made his way to the Savoy Hotel in London, where he became the Head Bartender at the American Bar. While he was working there he wrote one of the all-time great bartending books, the Savoy Cocktail Book, first published 1930. This is also where he invented the cocktail White Lady. Interestingly, Harry MacElhone, (another famous bartender) also created a different drink called the White Lady (brandy, crème de menthe, cointreau, gin, and lemon juice) at Harry's New York Bar in Paris, which he too also published in another cocktail book, the ABC of Mixing Cocktails.

FRENCH 75

15ml Lemon Juice

15ml Sugar syrup

40ml Gin

Top up Champagne

Method: Shake, Double strain, Top up**Glassware:** Champagne**Garnish:** Lemon Zest

The drink dates to World War I, and an early form was created in 1915 at the New York Bar in Paris—later Harry's New York Bar—by barman Harry MacElhone. The combination was said to have such a kick that it felt like being shelled with the powerful French 75mm field gun.

PALOMA

15ml Lime Juice

10ml Agave Syrup

50ml Tequila

Top up Grapefruit Soda

Method: Build up**Glassware:** Fire Highball**Garnish:** Salt rim, Grapefruit Wedge

The first published recipe for The Paloma is attributed to Evan Harrison in a 1953 pamphlet entitled, "Popular Cocktails of The Rio Grande" but it was thought to be created by rival tavern manager Manuel Gonzales who named it for his true love. Manuel had courted her for many years but when Evan published the drink in his pamphlet Manuel in a fit of jealous rage arrived to her small pueblo of La Guadalupe del Tortugas and shot both her and himself in front of her family at her Fiesta de quince años. Legend has it his last words were "con limon, no es pomelo." Which is a crazy story, because it means the rival tavern manager started courting this girl when she was 11, in order to kill her at her 15th birthday party 4 years later. But such was life in 1950's Mexico.

GIN BASIL SMASH

25ml Lime juice

25ml Honey Syrup

50ml Gin

6-8 Basil Leaves

Method: Shake, Double strain**Glassware:** Fire Rock**Garnish:** Basil Leaf, Dry Lime

The Basil Smash was conceived by Jörg Meyer of the Lion in Hamburg in 2008. The drink quickly became a phenomenon, even winning "Best New Cocktail" at the 2008 Tales of the Cocktail Spirited Awards.

VESPER MARTINI

40ml Gin

15ml Vodka

15ml Lillet Blanc

Method: Shake, Double strain

Glassware: Nick & Nora

Garnish: Lemon Zest



The first reference to vodka being used in a Martini was in the 1950s but it was the James Bond novels by Ian Fleming and subsequent films that raised the profile of the vodka martini in the 1960s. In the novel *Casino Royale*, Bond's recipe for his "vesper martini" was three parts Gordon's gin, one part Russian vodka, a half measure of Kina Lillet aperitif, shaken until icecold, served with a slice of lemon. By the second Bond novel, *Live and Let Die*, Bond was drinking conventional vodka martinis.

TOM COLLINS

50ml Old Tom Gin

20ml Lemon Juice

15ml Sugar Syrup

Top up Soda Water

Method: Shake, Double strain

Glassware: Fire Highball

Garnish: Lemon Wedge & Maraschino Cherry



The first recorded Tom Collins recipe is from the second edition of Jerry Thomas' book, "The Bartender's Guide", published in 1876, in which the Tom Collins is a class of drink, with the type of alcoholic spirit being used specified after the name Tom Collins (e.g. "-brandy", "-gin"). It was others, who came after Thomas, "the father of American mixology," who changed the Tom Collins from its three main variations into a purely gin drink.

The story of the hoax goes something like... Tom Collins was a loud and boisterous man who was known to sit in taverns and talk harshly of nearly everyone he'd met, or in many cases, those he hadn't. Fortunately for those who fell victim to Collins' wrath, they had good friends who would immediately find their friend and let them know of all the profanity directed towards them. The victim was then encouraged to find Collins and confront him. However, when the victim went to the tavern where Collins was meant to be, he was nowhere to be found (because Tom Collins did not exist). It was then that those desperately looking for their revenge would ask at the bar for Tom Collins, and instead receive the sour cocktail.

BOULEVADIER

25ml Campari

25ml Antica Formula

25ml Whiskey

Method: Stirring

Glassware: Nick & Nora

Garnish: Orange zest



The Boulevardier was first invented during Prohibition and was known as the signature drink of writer Erskine Gwynne. Gwynne, a writer, left America for Paris in the 1920's and became the editor of a monthly publication called (what else?) *The Boulevardier*. The earliest recipe for the drink is found as a footnote in *Barflies and Cocktails* by Harry McElhone. Another American who made the move to Europe, the former head bartender of the Plaza hotel wrote *Barflies and Cocktails* to list more than 300 cocktail recipes as a means of preservation during Prohibition. The Boulevardier doesn't make the cutoff for a formal recipe, but does appear in the epilogue that covers memorable barflies.

BLACK RUSSIAN & WHITE RUSSIAN

50 ml Vodka

30ml Cofee Liquer

Top Up : Crema(For White Russian)

Method: Stir it in the Glass

Glassware: On the Rocks

Garnish: No



In the late 1940s, Perle Mesta, the American ambassador to Luxembourg, was hanging out in the bar at the Hotel Metropole in Brussels. The establishment's bartender, Gustave Tops, decided to make a signature drink for her, the Black Russian. The Cold War was just starting, so creating a dark, mysterious drink by mixing Russian vodka with Kahlúa was appropriate for the time.

SINGAPORE SLING

10ml Lemon juice
5ml Grenadine
20 ml Cherry Brandy
15 ml Cointreau
50 ml Pineapple juice
40ml Gin

Method: Shake, Double strain

Glassware: Fire Highball

Garnish: Pineapple & Maraschino Cherry



The Singapore Sling is a gin-based sling cocktail from Singapore. This long drink was developed sometime before 1915 by bartender Ngiam Tong Boo, who was working at the Long Bar in Raffles Hotel, Singapore. It was initially called the gin sling – a sling was originally a North American drink composed of spirit and water, sweetened and flavored.

FRENCH MARTINI

10ml Sugar Syrup
15ml Lime juice
30ml Pineapple Purée
15ml Chambord
50ml Vodka

Method: Shake, Double strain

Glassware: Coupe

Garnish: Pineapple



The French martini was invented in the 1980s at one of Keith McNally's New York City bars. It next appeared on the drinks menu at McNally's Balthazar in SoHo in 1996. The cocktail was produced during the 1980s–1990s cocktail renaissances. The key ingredient that makes a martini "French" is Chambord, a black raspberry liqueur that has been produced in France since 1685.

ZOMBIE

30ml Lime Juice
30ml Pineapple Juice
10ml Absinthe
25ml Spiced Rum
25ml Silver Rum

Method: Shake, Double strain

Glassware: Fire Highball

Garnish: Dried Lime, Pineapple Leaf



Legend has it that Don Beach originally concocted the Zombie to help a hung-over customer get through a business meeting. The customer returned several days later to complain that he had been turned into a zombie for his entire trip. Its smooth, fruity taste works to conceal its extremely high alcoholic content. Don the Beachcomber restaurants limit their customers to two Zombies apiece because of their potency, which Beach said could make one "like the walking dead."

LYCHEE MARTINI

10ml Sugar Syrup
15ml Lime Juice
25ml Lychee Juice
10ml Lychee Liqueur
50ml Vodka

Method: Shake, Double strain

Glassware: Coupe

Garnish: Lychee (bamboo stick)



CLOVER CLUB

20ml Lemon Juice
20ml Raspberry Liqueur
20ml Raspberry Purée
40ml Gin

3 drops Foamee

Method: Shake, Double strain

Glassware: Coupe

Garnish: Two Raspberries (bamboo stick)



The Clover Club Cocktail is a drink that pre-dates Prohibition in the United States, and is named for the Philadelphia men's club of the same name, which met in the Bellevue-Stratford Hotel at Sout Broad and Walnut Streets in Center City. The Clover Club itself dates to 1896, as seen in the 1897 book, *The Clover Club of Philadelphia*, page 172 by Mary R. Deacon.

Brooklyn's Clover Club restaurant claims that the Philadelphia men's club dates to 1882 and lasted until "the 1920s.

Published recipes for the Clover Club drink appear as early as 1917:

The Ideal Bartender (1917) by Thomas Bullock, page 27: "Fill large Bar glass full Fine Ice. 2 pony Raspberry Syrup. 2 jigger Dry Gin. 1 jigger French Vermouth. White of 1 Egg, Shake well; strain into Cocktail glass and serve."

GODFATHER

50 ml Bourbon Whiskey

25 ml Amaretto

Method: Stir it in the Glass

Glassware: On the Rocks

Garnish: Orange Peel



Appearing in bar menus since the 1970s, the simple yet sophisticated serve is named after the Oscar-winning film 'The Godfather'. Perhaps the reason being it was Marlon Brando's favourite drink. Like the movie, it's punchy, classic and tastes best when it's cold.

RUSTY NAIL

50 ml Bourbon Whiskey

25 ml Drambui

3 dashes Angostura bitters

Method: Stir it in the Glass

Glassware: On the Rocks

Garnish: Orange Peel



Created in 1942 at a Hawaiian bar for the artist Theodore Anderson but popularized in the 1950s at Club 21 in New York City.

NAKED&FAMOUS

22.5 ml, Aperol

22.5 ml, Yellow Chartreuse

22.5 ml, Lime juice

22.5 ml Mezcal

Method: Shake , double strain

Glassware: Coupe

Garnish: Dry Lime

