

# THE COCKTAIL GUIDE

50 ESSENTIAL DRINKS YOU NEED TO KNOW  
TO THRIVE BEHIND MODERN BARS



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# AMERICANO

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1 1/2oz (45ml) Campari

1 1/2oz (45ml) Sweet

2oz (60ml) Soda Water

Glass - Rocks

Method - Build over ice. Top with soda & stir.

Garnish - Orange Slice

The Americano was first served in the 1860's in Milan. It was originally named the Milano-Torino due to its ingredients. Campari comes from Milan and Torino is home of sweet vermouth.

Subtle bitter taste with a delightful sweetness on the palate.

# APEROL SPRITZ

---



2oz (60ml)

Aperol 3oz (90ml)

Prosecco 1oz (30ml) Soda Water

Glass - Wine Glass

Method - Build over ice. Stir and press with soda.

Garnish - Orange Slice

# AVIATION

---



1 1/2oz (45ml) London Dry Gin  
2/3oz (20ml) Maraschino Liqueur  
2/3oz (20ml) Lemon Juice  
1/4oz (7.5ml) Creme de Violette

Glass - Large Coupe

Method - Shake & double strain neat.

Garnish - Cherry

Hugo R. Ensslin 1927 - The first published recipe of the Aviation cocktail with the use of creme de violette. This early tome is home to many of the now iconic beverages sipped on by New Yorkers at the beginning of the 1900's.

# 20TH CENTURY

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3/4oz (22.5ml) Gin  
3/4oz (22.5ml) Lemon Juice  
3/4oz (22.5ml) Lillet  
3/4oz (22.5ml) White Chocolate Liqueur

Glass - Small Coupe

Method - Shake & double strain neat.

Garnish - Lemon Twist

# BLOOD & SAND

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3/4oz (22.5ml) Blended Scotch  
 3/4oz (22.5ml) Cherry Heering  
 3/4oz (22.5ml) Sweet Vermouth  
 3/4oz (22.5ml) Orange Juice

Glass - Small Coupe

Method - Shake &  
 double strain neat.

Garnish - None

# BLOODY MARY

---



2oz (60ml) Vodka  
 2 Dashes Tobasco Sauce  
 3 Dashes Worcestershire Sauce  
 3oz (90ml) Tomato Juice  
 Salt Rim

Glass - Highball / Collins

Method - Rim glass with salt. Build over ice and roll to  
 incorporate ingredients.

Garnish - Lemon Wedge, Picked Olives, Pepper.

Despite the fact the Bloody Mary's credited origin is around 1920 by Fernand Petiot when he took his recipe from Harry's (Paris) to the St. Regis Hotel in NY, the first iteration in print is actually the gin counterpart; given a less vulgar, more refined

# BOULEVARDIER

---



1 1/2oz (45ml) Bourbon

3/4oz (22.5ml) Campari

3/4oz (22.5ml) Sweet Vermouth

Glass - Small Coupe

Method - Stir & strain neat.

Garnish - Orange Twist

“Boulevardier” - (A wealthy, fashionable socialite.)

The story goes that Harry MacElhone first mixed this cocktail for a man named Erskine Gwynne, publisher of a Paris magazine of the same name. An expatriate himself, he may have brought this recipe with him to Harry's. The drink appears in his 1927 book *Barflies and Cocktails*.

# CLOVER CLUB

---



2oz (60ml) London Dry Gin

2/3oz (20ml) Raspberry Syrup

2/3oz (20ml) Lemon Juice Egg White

Glass - Large Coupe

Method - Dry shake, add ice, wet shake & double strain neat.

Garnish - None

# BRAMBLE

---



2oz (60ml) London Dry Gin

1/2oz (15ml) Creme de Mure

1/2oz (15ml) Simple Syrup

3/4oz (22.5ml) Lemon Juice

Glass - Rocks / Tumbler

Method - Shake & strain over crushed ice. Bleed Creme de Mure on top.

Garnish - Lemon Wheel & Blackberries

# BROOKLYN

---



1 1/2oz (45ml) American Rye

3/4oz (22.5ml) Dry Vermouth

1/4oz (7.5ml) Maraschino Liqueur

1/4oz (7.5ml) Ramazzotti (or Cynar)

Glass - Small Coupe

Method - Stir & strain neat.

Garnish - Picked Cherry

Of the five borough cocktails of NY, only two really stood the test of time: the Manhattan, and of course the Brooklyn. Some would say the Bronx had its fair shake, but it simply isn't on the same level as this punchy rye spiced, maraschino textured, bitter orange masterpiece. I only wish Amer Picon was more ubiquitous so the rest of the world could enjoy it and order the proper iteration as a regular tippie.

# CAIPIRINHA

---



2oz (60ml) Cachaca  
 1 Small Lime or ½ Large Lime (cut into small wedges)  
 1/2oz (15ml) Simple Syrup

Glass - Rocks

Method - Muddle lime pieces with simple syrup in base of tin. Add cachaca and ½ ice, shake and junk strain (roll all contents back into glass). Add ice if necessary to top.

Garnish - Lime Wheel

Due to the hot and humid climate, the barrel evaporation in the Caribbean is 3 to 4 times higher than for spirits aged in France or Scotland – which explains the difficulty to keep a rum more than 8 or 10 years.

# COSMOPOLITAN

---



1 1/2oz (45ml) Vodka  
 3/4oz (22.5ml) Cointreau  
 1oz (30ml) Cranberry Juice  
 3/4oz (22.5ml) Lime Juice

Glass - Large Coupe

Method - Shake & double strain neat.

Garnish - Flamed Orange Cheek Zest

Despite the fact that many have laid claim to the origin of the Cosmopolitan, the first noted recipe bearing striking similarity was published in 1934 in “Pioneers of Mixing at Elite Bars 1903-1933.” It listed: gin, Cointreau, lemon and raspberry syrup...long before Cheryl Cook or Toby Cecchini’s NY iterations many decades later.



# CUBA LIBRE

---



2oz (60ml) Cuban White Rum

(Havana 3 / Bacardi)

1/2oz (15ml) Lime Juice

(wedge squeezed in)

3oz (90ml) Cola

Glass - Rocks / Highball

Method - Build over ice. Add

cola & stir.

Garnish - Spent Lime Wedge

# CORPSE REVIVER #2

---



3/4oz (22.5ml) London Dry Gin

3/4oz (22.5ml) Cointreau

3/4oz (22.5ml) Lillet Blanc

3/4oz (22.5ml) Lemon Juice

1/4oz (7.5ml) Absinthe

Glass - Large Coupe

Method - Shake & double

strain neat.

Garnish - Cherry

# DAIQUIRI

---



2oz (60ml) White Rum  
 3/4oz (22.5ml) Lime Juice  
 1/2oz (15ml) Simple Syrup

Glass - Small Coupe  
 Method - Shake & double strain neat.  
 Garnish - Lime Wheel

Hemingway's greatest frenemy; F. Scott Fitzgerald was actually the first novelist to officially recognize the splendid concoction of Caribbean rum, lime and sugar that Ernest enjoyed so much.

The Daiquiri had already been a staple since the end of the Spanish-American war (1898) when a U.S. admiral brought the recipe from a Cuban mining engineer to The Army and Navy Club in Washington, D.C

# DARK & STORMY

---



2oz (60ml) Gosling's Black Seal Rum  
 1oz (30ml) Lime Juice (keep husk)  
 3oz (90ml) Ginger Beer

Glass - Highball / Collins  
 Method - Build over ice. Top with  
 ginger beer & stir.  
 Garnish - Lime husk

# MOSCOW MULE

---



2oz (60ml) Vodka

1oz (30ml) Lime (keep husk)

3oz (90ml) Ginger Beer

Glass - Copper Mug

Method - Build over ice. Top with ginger beer.

Garnish - Top w/ Lime Husk

# DERBY

---



1 1/2oz (45ml) Bourbon

3/4oz (22.5ml) Sweet Vermouth

1/2oz (15ml) Cointreau

1/2oz (15ml) Lime Juice

Glass - Large Coupe

Method - Shake & double strain neat.

Garnish - Mint Sprig

There has always been a rich lineage between the cocktail and horse racing.

The Mint Julep being an obvious mascot, but The Derby celebrates the sport and the race itself. The bourbon iteration is our favourite of the 3 recipes from the 1947 Bartender's Guide by Trader Vic.

# DRY MARTINI

---



2oz (60ml) London Dry Gin

1/2oz (15ml) Dry Vermouth

Glass - Small Coupe

Method - Stir & strain neat.

Garnish - Picked Olives or

Lemon Twist

# ESPRESSO MARTINI

---



1 1/2oz (45ml) Vodka

3/4oz (22.5ml) Kahlua

1/2oz (15ml) Baileys

1oz (30ml) Fresh Espresso or Cold Brew

Glass - Large Coupe

Method - Shake & double strain neat.

Garnish - 3 Coffee Beans

UNDERSTAND THE BONES OF A GOOD CLASSIC TO TRAIN YOUR MIND AND PALATE. YOU'LL RECOGNIZE BALANCE AND TRANSFER THAT SENSE OF HARMONY TO A NEW SET OF INGREDIENTS.

ONCE YOU'RE ROOTED WITH PROVEN RATIOS AND INGREDIENT PAIRINGS, FORMULATING A NEW DRINK WILL BE MUCH EASIER.

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# LONG ISLAND ICED TEA

---



1/2oz (15ml) Vodka  
 1/2oz (15ml) Gin  
 1/2oz (15ml) Tequila  
 1/2oz (15ml) Rum  
 1/2oz (15ml) Cointreau  
 1/2oz (15ml) Lemon Juice  
 1/2oz (15ml) Lime Juice  
 2oz (60ml) Cola

Glass - Highball / Collins  
 Method - Shake & strain over ice. Top with cola.  
 Garnish - Lemon/Lime Wheel

# FRENCH 75

---



1 1/2oz (45ml) London Dry Gin  
 1/2oz (15ml) Lemon Juice  
 1/2oz (15ml) Simple Syrup  
 2oz (60ml) Sparkling Wine

Glass - Champagne Flute  
 Method - Shake & double strain neat. Top with sparkling wine.  
 Garnish - Lemon Twist

The French 75 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.

# HANKY PANKY

---



1 1/2oz (45ml) London Dry Gin  
 1 1/2oz (45ml) Sweet Vermouth  
 1/4oz (7.5ml) Fernet Branca

Glass - Small Coupe

Method - Stir & strain neat.

Garnish - Orange Zest

Fernet Branca is a bitter herbal amaro that is made up of 27 herbs, roots and spices. All this makes for a very unique flavor to various cocktails.

# JUNGLE BIRD

---



1 1/2oz (45ml) Black Rum (Gosling's /  
 Cruzan Black Strap)  
 3/4oz (22.5ml) Campari  
 1/2oz (15ml) Lime Juice  
 1/2oz (15ml) Demerara Syrup  
 1 1/2oz (45ml) Pineapple Juice

Glass - Rocks

Method - Shake & strain over ice.

Garnish - Pineapple Fronds

# PAINKILLER

---



1/2oz (15ml) Vodka  
 1/2oz (15ml) Gin  
 1/2oz (15ml) Tequila  
 1/2oz (15ml) Rum  
 1/2oz (15ml) Cointreau  
 1/2oz (15ml) Lemon Juice  
 1/2oz (15ml) Lime Juice  
 2oz (60ml) Cola

Glass - Highball / Collins  
 Method - Shake & strain over  
 ice. Top with cola.  
 Garnish - Lemon/Lime Wheel

# LAST WORD

---



3/4oz (22.5ml) London Dry Gin  
 3/4oz (22.5ml) Chartreuse  
 3/4oz (22.5ml) Maraschino Liqueur  
 3/4oz (22.5ml) Lime Juice

Glass - Large Coupe  
 Method - Shake & double strain neat.  
 Garnish - Lime Wheel

There are often recipes sequestered in old cocktail tomes just waiting to be rediscovered. This was the case with the Last Word. It was Murray Stenson, from “Zig Zag” in Seattle who was flipping through the 1951 edition of Ted Saucier’s “Bottom’s Up” one night and decided to bring this recipe back into the fold. Since then, it has caught the attention of bartenders across the nation and become a staple classic.



# VESPER

---



1 1/2oz (45ml) London Dry Gin  
 2/3oz (20ml) Russian Vodka  
 1/2oz (15ml) Lillet Blanc  
 Dash orange bitters

Glass - Small cocktail coupe

Method - Stir & strain neat

Garnish - Lemon zest

The first, and most famous cocktail ever created by an author specifically for a character: the Vesper.

James Bond's signature call drink at the poker table in Ian Fleming's "Casino Royale" (1953) has become a top echelon classic.

# MAI TAI

---



2oz (60ml) Jamaican Rum  
 1/2oz (15ml) Cointreau  
 1/2oz (15ml) Orgeat  
 3/4oz (22.5ml) Lime Juice  
 2 dashes Angostura Bitters

Glass - Tumbler / Large Rocks

Method - Shake & strain over crushed ice.

Garnish - Lime Wheel & Mint Sprig

If we're talking Mai Tai's; there is and can only be one resource for the iconic tiki classic: Trader Vic Bergeron's 1947 manual.

Story goes that Vic created it one afternoon for some friends who were visiting from Tahiti. One of those friends, Carrie Guild, tasted it and cried out: "Maita'i roa ael!"

# MANHATTAN

---



2oz (60ml) Rye Whiskey

1oz (30ml) Sweet Vermouth

2 dashes Angostura Bitters

Glass - Small Coupe

Method - Stir & strain neat.

Garnish - Orange Zest

The most famous borough cocktail: The Manhattan.

The first recipe alluding to whiskey and vermouth together with aromatic bitters surfaces in William Schmidt's "The Flowing Bowl," published in 1891.

# MARGARITA

---



2oz (60ml) Jamaican Rum

1/2oz (15ml) Cointreau

1/2oz (15ml) Orgeat

3/4oz (22.5ml) Lime Juice

2 dashes Angostura Bitters

Glass - Tumbler / Large Rocks

Method - Shake & strain over crushed ice.

Garnish - Lime Wheel & Mint Sprig

If we're talking Mai Tai's;; there is and can only be one resource for the iconic tiki classic: Trader Vic Bergeron's 1947 manual.

Story goes that Vic created it one afternoon for some friends who were visiting from Tahiti. One of those friends, Carrie Guild, tasted it and cried out: "Maita'i roa ae!"

# MARTINEZ

---



1 1/2oz (45ml) Old Tom Gin  
 1 1/2oz (45ml) Sweet Vermouth  
 1/4oz (7.5ml) Maraschino Liqueur  
 2 Dashes Orange Bitters

Glass - Small Coupe

Method - Stir & strain neat.

Garnish - Lemon Zest

In the 1880s, Old Tom gin; a style with quite a bit more sweetness than London dry, was just beginning to gain popularity in America.

The Martinez is the drink that put it over the top; essentially the evolutionary missing link between the Manhattan and the Martini.

# MINT JULEP

---



2oz (60ml) Bourbon

1/3oz (10ml) Simple Syrup

8-10 Mint Leaves

Glass - Julep Tin

Method - Press mint in bottom with simple syrup, add bourbon. Churn with crushed ice gradually to chill/dilute properly. Cap with final mound of crushed ice.

Garnish - Large Mint Sprigs

# MOJITO

---



2oz (60ml) White Rum  
 1oz (30ml) Lime Juice  
 1/2oz (15ml) Simple Syrup  
 8-10 Mint Leaves  
 2oz (60ml) Soda Water

Glass - Highball / Collins

Method - Build over ice. Add splash of soda, churn/swizzle. Top with remaining ice/soda.

Garnish - Lime Wheel & Mint Sprig

Being a drink with such a muddled past (pun intended); whether it's Sloppy Joes: an infamous saloon in Key West, La Bodeguita and Hemingway, or Sir Francis Drake of the 16th century...it can be hard to pin down the creator.

We do know this is the first official recipe published that was not on a menu, or in a periodical. Originally called a "Rum Mojo," the ingredients and method are spot on from Juan A. Lasa's 1929 "Libro de Cocktail"

# OLD FASHIONED

---



2oz (60ml) Bourbon  
 1/3oz (10ml) Demerara Syrup  
 2 dashes Angostura Bitters  
 2 dashes Orange Bitters

Glass - Rocks

Method - Stir & strain over large ice cube.

Garnish - Orange Twist

Crafted at the Pendennis Club in Louisville, KY in 1881...the Old Fashioned was a cry from purists to return to the old whiskey cocktails of yesteryear.

Prefixes like "improved" suggested adding new ingredients like absinthe, curacao or lemon peel. Guests in turn started to order their whiskey cocktail in "the old fashioned way."

# NEGRONI

---



1oz (30ml) London Dry Gin

1oz (30ml) Campari

1oz (30ml) Sweet Vermouth

Glass - Rocks

Method - Stir & strain over ice.

Garnish - Orange Slice

The tale of the Negroni goes as such... once Count Camillo Negroni returned from his trip from the United States in the 1920's, he entered Bar Casoni in Florence and ordered an Americano - sweet vermouth, Campari and soda water - with gin swapped in for the standard soda.

# PENICILLIN

---



1oz (30ml) Islay Whisky

1oz (30ml) Blended Scotch

1/2oz (15ml) Ginger Honey Syrup

3/4oz (22.5ml) Lemon Juice

Glass - Rocks

Method - Shake & double strain over large ice cube.

Garnish - Picked Candied Ginger

# PALOMA

---



2oz (60ml) Plata (Silver) Tequila

1/2oz (15ml) Lime Juice

3oz (90ml) Grapefruit Soda

Pinch of Salt

Glass - Highball / Collins

Method - Shake & double strain over ice, top with grapefruit soda.

Garnish - Grapefruit Slice & Lime Wheel

# PAPER PLANE

---



3/4oz (22.5ml) Bourbon

3/4oz (22.5ml) Aperol

3/4oz (22.5ml) Amaro

3/4oz (22.5ml) Lemon Juice

Glass - Large Coupe

Method - Shake & double strain neat.

Garnish - None

# WHITE RUSSIAN

---



1 1/2oz (45ml) Vodka

1oz (30ml) Kahlua

1 1/2oz (45ml) 18% Half & half cream

Glass - Rocks

Method - Build over ice, and gently stir cream.

Garnish - None

# PIMM'S CUP

---



2oz (60ml) Pimm's No.1

1/2oz (15ml) Lemon Juice

3oz (90ml) Lemon Lime Soda or Ginger Ale

Glass - Highball / Collins

Method - Build over ice,. Add sparkling beverage then stir.

Garnish - Cucumber Slices, Lemon Wheel & Mint Sprig

# SINGAPORE SLING

---



1 1/2oz (45ml) London Dry Gin  
 1/2oz (15ml) Cherry Heering  
 1/4oz (7.5ml) Cointreau  
 1/4oz (7.5ml) Benedictine  
 2 dashes Angostura Bitters  
 1/2oz (15ml) Lime Juice  
 1/2oz (15ml) Grenadine  
 2oz (60ml) Pineapple Juice  
 Splash Soda Water

Glass - Hurricane / Collins

Method - Shake & strain over ice. Top with soda.

Garnish - Orange Wheel & Cherry Picked

# PISCO SOUR

---



2oz (60ml) Pisco  
 1/2oz (15ml) Lemon Juice  
 1/2oz (15ml) Lime Juice  
 1/2oz (15ml) Simple Syrup  
 Egg White

Glass - Small Rocks / Fizz or Sour

Method - Dry shake then add ice. Wet shake & double strain neat.

Garnish - 3 Aromatic Bitters Drops

The debate over where the pisco sour originated is often contested by Chileans and Peruvians. Behind the long lasting rivalry is a latin american twist of the whiskey sour that showcases the depth and flavor of pisco.



# RAMOS GIN FIZZ

---



2oz (60ml) London Dry Gin  
 1/2oz (15ml) Lemon Juice  
 1/2oz (15ml) Lime Juice  
 1/2oz (15ml) Simple Syrup  
 1 1/2oz (45ml) 18% Half & Half Cream  
 3 Drops Orange Blossom Water  
 Egg White  
 2oz (60ml) Soda Water

Glass - Highball / Collins

Method - Long dry shake with hawthorne strainer coil.

Remove coil, add ice and wet shake for extended period. Strain neat over soda already in bottom of glass.

Garnish - Orange Twist

Invented in the 1880s by Henry C. Ramos, in his bar at Meyer's Restaurant, this is one of New Orleans' most famous drinks. The secret of its flavor and texture is orange flower water and egg whites.

# SAZERAC

---



2oz (60ml) Rye Whiskey  
 1/3oz (10ml) Simple Syrup  
 5 dashes Peychaud's Bitters  
 1/4oz (7.5ml) Absinthe Rinse

Glass - Small Rocks

Method - Rinse chilled glass with absinthe & discard excess, stir over ice and strain neat

Garnish - Lemon Twist

Famed New Orleans bar: The Sazerac Coffee House changed hands many times during mid-late 19th century.

The later owner Thomas Handy (1870), recorded the first official recipe for the drink in William T. Boothby's "The World's Drinks & How To Mix Them" (1908) using rye whiskey instead due to phylloxera shorting the cognac stocks.

IN ADDITION TO THESE TWO  
COCKTAILS, MANY OTHER  
INFAMOUS COCKTAILS  
HAVE BEEN CREATED IN LOUISIANA  
- MORE SPECIFICALLY NEW  
ORLEANS. EACH  
REFERENCING A CULTURE UNIQUE  
TO THE STATE.

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# VIEUX CARRE

---



3/4oz (22.5ml) Cognac  
 3/4oz (22.5ml) Rye Whiskey  
 3/4oz (22.5ml) Sweet Vermouth  
 1/4oz (7.5ml) Benedictine  
 2 dashes Angostura Bitters  
 2 dashes Peychaud's Bitters

Glass - Rocks  
 Method - Stir & strain over large ice cube.  
 Garnish - Lemon Zest

Another NOLA classic; the “Vieux Carre” or French Quarter cocktail goes back to 1938 in the Carousel Bar at the Hotel Monteleone. Bartender Walter Bergeron was another victim of the pleasant curiosities that Peychaud's bitters bring.

# TOM COLLINS

---



2oz (60ml) Old Tom Gin  
 1/2oz (15ml) Lemon Juice  
 1/2oz (15ml) Lime Juice  
 1/2oz (15ml) Simple Syrup  
 2oz (60ml) Soda Water

Glass - Highball / Collins  
 Method - Shake & strain over ice. Top with soda.  
 Garnish - Lime Wheel & Cherry

Named after a hoax that was doing the rounds of New York in 1874, the Tom Collins has immortalized itself into one of the most iconic gin cocktails around. It has roots to many of the gin punches that were served in London clubs in the first half of the 19th century.

# SIDECAR

---



1 1/2oz (45ml) Cognac (Brandy if unavailable)  
 3/4oz (22.5ml) Cointreau  
 3/4oz (22.5ml) Lemon Juice  
 Dash Simple Syrup  
 Orange Cheek

Glass - Large cocktail coupe  
 Method - Shake with orange cheek in tin.  
 Double strain neat.  
 Garnish - Lemon Zest

The middle child of the “sour” lineage; the Sidecar (among many notable others), was first mixed up at Harry McElhone’s New York Bar in Paris.

He credits invention of the drink to Pat MacGarry, a barman of great repute during that era. MacGarry made it for an American army captain in Paris during World War I, and named it after the motorcycle sidecar that the captain used.

# WHISKEY SOUR

---



2oz (60ml) Whiskey  
 1oz (30ml) Lemon Juice  
 1oz (30ml) Simple Syrup  
 2 dashes Angostura Bitters  
 Egg White

Glass - Rocks / Fizz or Sour  
 Method - Dry shake. Add ice,  
 wet shake & double strain neat.  
 Garnish - Cherries Picked

Born of the sea, as an anti-scurvy ration for sailors; people have been enjoying sours of some kind for centuries.

With three essential parts: spirit, sugar, and citrus...it is no wonder why bartenders have loved spinning this into countless variations over the years.

# WHITE LADY

---



1 1/2oz (45ml) London Dry Gin  
 3/4oz (22.5ml) Cointreau  
 3/4oz (22.5ml) Lemon Juice  
 Dash Simple Syrup  
 Orange Cheek

Glass - Large Coupe  
 Method - Shake with orange zest  
 cheek in tin. Double strain neat.  
 Garnish - None

Harry Craddock of the American Bar (Savoy Hotel), would fiercely argue his stake in this drink as he made it for F. Scott Fitzgerald's wife Zelda and aptly named it due to her platinum blonde hair.

# ZOMBIE

---



**1oz (30ml) White Cuban Rum**  
**1oz (30ml) Demerara Rum**  
**1oz (30ml) Jamaican Amber Rum**  
**3/4oz (22.5ml) Lime Juice**  
**3/4oz (22.5ml) Pineapple Juice**  
**1/2oz (15ml) Falernum**  
**(Grenadine if unavailable)**  
**3 Dashes Angostura Bitters**  
**1/4oz (7.5ml) Overproof Rum (float)**

