

Top 50 Cocktails



50 hand picked delicious cocktails to inspire, intrigue and tantalise your taste buds



Make Me A Cocktail



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Cocktails. Discovered.

Our Top 50 Cocktails

Over the past few years we've collated, tried, tested and been inspired by a host of amazing cocktails. From the classics to the new age crazy concoctions, we've enjoyed seeing what new directions bartenders and cocktail enthusiasts are taking.

In this book we've collated our top 50 cocktails, that as a team we worked hard on to produce. We took into account the votes by all you amazing users on our site to try and maintain some sense of normality, while at the same time including some amazing inspired new creations. When we hit any heated discussions, there was only one thing for it - to taste test the cocktails to ensure we only chose the best.

We hope you enjoy trying some of these as much as we did choosing and tasting them ourselves. Whatever you're after, your favourite choice of tippie, or your mood we hopefully have included something to intrigue and inspire you.

Nick Wilkins
Make Me A Cocktail creator

Equipment



Cocktail Shaker

You can't get far with most cocktails without the staple of any personal home bar - the cocktail shaker. Add some ice to the ingredients within, shake for 10-15 seconds and strain into the required glass. Simple.



Strainer

Right after the cocktail shaker comes the strainer. Some shakers have a basic strainer built in, but to catch all those ice lumps or fruit pieces you don't want in your finished product, a simple strainer suffices.



Jigger

To get the right balance of flavours you need the right proportions of the ingredients, and most of the time that'll be in the form of measuring the liquid in a jigger. They usually come in 25ml and 50ml variations, so we've tried to keep our cocktails in this book within that range.

Techniques



Shaking

"Just make sure the top stays on" as my old bartending mentor used to say. And I part that knowledge onto you now. But along with that, you'll want to break up the ice into smaller particles, chilling the contents and combining up the flavours. Shaking for around 10-15 seconds is usually sufficient, you'll feel the outside of the shaker become really cold and frosted.



Sirring

I'm not sure we need to give you an introduction to what this means, but if you want to get all cocktail geeky, then stirring allows you to chill drinks, or combine flavours, without bubbling up or bruising the ingredients. It also allows you to mix fizzy elements such as champagne or soda. Twizzle away for 10-15 seconds and you should be good to go.



Muddling

Muddling is such a great descriptive word, literally muddling or mashing the flavours up. You don't need a muddler, a good hard muddle with the end of a small rolling pin might suffice, but a muddler helps really release those flavours. Simply grind and twist whatever you're muddling a few times to get the juices and oils released from the ingredients.

Conversions

In this book we've used a consistent millimeter measurement throughout, or explanatory measurements where appropriate. You can easily swap ml for oz using the conversion below:

ML	OZ
25	0.9
50	1.8
60	2.1
70	2.5
100	3.5
500	17.5

Drink Responsibly

Always drink alcohol responsibly and in moderation, knowing your limits and never on an empty stomach. In this book we've collated some amazing cocktails, some which are alcohol free, and others that are on the stronger side of the ABV line. Please be sensible when consuming large amounts of alcohol and if in any doubt refer to resources such as;

<https://responsibledrinking.eu>

<https://www.drinkaware.co.uk>

<http://www.responsibledrinking.org>

<https://www.drinkinmoderation.org>

Online Community

This book was created thanks to inspiration from the wonderful community makemeacocktail.com - The World's Best Cocktail Resource. We'd love for you to share your creations from this book on social media or with us at Make Me A Cocktail. Show us what you create from the classics to the complex and the crazy!

Makemeacocktail.com contains thousands of recipes for you to try, but also has our unique My Bar feature, allowing you to enter what you have in your cupboards at home so we can show you what you can make from what you have. Hey, we'll even recommend what to buy next to increase your cocktail making potential!

Register online for free to join the community and you can start to create lists of your favourite cocktails. Subscribe to our bi-weekly ingredient deep dive and be part of our vibrant and welcoming online community. We created the site for people just like you, to help you create, inspire, and entertain friends and family alike with the wonderful cocktail concoctions you can learn to make.

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SINGAPORE SLING



Ingredients

5 ml Cointreau
110 ml Pineapple Juice
15 ml Lime Juice
40 ml Gin
10 ml Grenadine
10 ml Cherry Liqueur
A dash Angostura Bitter
5 ml DOM Benedictine

METHOD

Shake all the ingredients except the soda water and cherry liqueur in a cocktail shaker with ice. Strain into a highball glass with ice cubes then top up with the soda water.
Finally float the cherry liqueur on top and garnish with a lemon slice and maraschino cherry.

} Shake all the ingredients except the soda water and cherry brandy in a cocktail shaker with ice. Strain into a highball glass with ice cubes then top up with the soda water. Finally float the cherry brandy on top and garnish with a lemon slice and maraschino cherry. }

makemecocktail.com/cocktail/6776/singapore-sling/



ALEXANDER



Ingredients

25ml Gin
25ml Cream
25ml Creme De Cacao

METHOD

Add all ingredients into a cocktail shaker with ice.

Shake well for 10-15. Strain into cocktail glass. The version shown in the picture is an original Alexander but dusted with cocoa powder.

} First seen in Hugo Ensslin's 1915 book "Recipes for Mixed Drinks", this classic cocktail can now be seen the world over. }

makemecocktail.com/cocktail/6734/alexander/

OLD ACQUAINTANCE



Ingredients

Spray of Absinthe
30 ml Lemon Juice
30 ml Gin
7.5 ml Sugar Syrup
60 ml Champagne
30 ml Apricot Brandy

METHOD

Combine the gin, brandy, sugar syrup and lemon juice over ice in a cocktail shaker, and shake until the outside of the cocktail shaker becomes frosted. Mist the glass with absinthe, then fine strain the mixture into the glass and top up with champagne. Garnish with a slice of lemon and a cherry.

} The original recipe for this amazing drink uses No. 3 Gin, Bols Apricot Brandy, Okanagan Spirits Taboo Absinthe and Moët & Chandon Brut Champagne. }

makemecocktail.com/cocktail/7319/old-acquaintance/



LONG ISLAND ICE TEA



Ingredients

12.5 ml Triple Sec	12.5 ml Tequila
12.5 ml White Rum	12.5 ml Vodka
12.5 ml Lemon Juice	12.5 ml Lime Juice
12.5 ml Gin	Teaspoon Sugar
	Top up Coke

METHOD

Shake all ingredients except for the coke in a cocktail shaker with ice. Shake well for 10-15 seconds or until the outside of the shaker becomes frosted. Strain into highball glass and then top up with coke.

makemecocktail.com/cocktail/6795/long-island-ice-tea/



RASPBERRY MARTINI



Ingredients

50 ml Vodka
12.5 ml Chambord
12.5 ml Sugar Syrup
10 Raspberries

METHOD

In a cocktail glass muddle the raspberries with the sugar syrup until you've got a nice pulp. Add in the vodka and chambord and shake with ice in a cocktail shaker. Strain into a Martini glass and serve with a couple of raspberries on a stick.

makemecocktail.com/cocktail/6953/raspberry-martini/



AVIATION



Ingredients

15 ml Lemon Juice
60 ml Gin
15 ml Maraschino cherry liqueur
7 ml Creme De Violette

METHOD

This recipe is best when you use maraschino cherry liqueur, and not just plain cherry liqueur. Shake up the ingredients in a cocktail shaker with ice, then strain into a cocktail glass. Garnish with a lemon twist.

makemecocktail.com/cocktail/6888/aviation/



SAZERAC



Ingredients

10 ml Absinthe	10m Sugar Syrup
20 ml Cognac	Psychaud's
20 ml Rye Whiskey	Aromatic bitters
20 ml Bourbon	

METHOD

In a lowball glass mix the bitters and sugar then add the whiskey and bourbon. Stir to combine. Next take a chilled lowball glass and add the absinthe. Swirl the absinthe around the sides to coat the glass and discard any excess liquid. Pour in the liquid mixture and add a couple of ice cubes. Before serving it is recommended to wipe the rim of the glass with a lemon slice, which can then be dropped into the drink.

makemecocktail.com/cocktail/6819/sazerac/

MARGARITA



Ingredients

20 ml Cointreau
15 ml Lime Juice
33 ml Tequila

METHOD

Rim the edge of a cocktail glass with salt by wiping the edge with a wedge of lemon first then rolling the glass in salt. Next shake all the ingredients in a cocktail shaker with ice and strain into the cocktail glass.

No one can quite agree of the origins of the margarita, making its history a mysterious one. The earliest account of a margarita is when an Iowa newspaper editor named James Graham reported in 1936 to have discovered a cocktail in Tijuana, Mexico.

makemecocktail.com/cocktail/6776/singapore-sling/



MINT JULEP



Ingredients

12 Mint Leaves
15 ml Sugar Syrup
20 ml Bourbon
Couple dashes of Angostura bitters

METHOD

Muddle the mint leaves with the sugar syrup to release the oils from the mint leaves. Add the bourbon and fill the lowball glass with crushed ice. Stir the drink and garnish with a sprig or two of mint.

The first origins are unknown for sure, but the word Julep is Persian for rose water. Some have used this meaning to trace it back to an old Arabic drink called a Julab, which was made with water and rose petals. People who drank this thought it would help to enhance the quality of their lives. As the drink travelled around the world, the medicinal benefits were often quoted.

makemecocktail.com/cocktail/6832/mint-julep/



GODFATHER



Ingredients
25 ml Amaretto
75 ml Scotch Whisky

METHOD

Simply build the ingredients over ice in a lowball / old fashioned glass. Give the mixture a stir and serve.

makemecocktail.com/cocktail/6760/godfather/



AMARETTO SOUR



Ingredients
25 ml Lemon Juice
50 ml Amaretto
1 egg white

METHOD

First take a cocktail glass and rub the rim with a lemon slice, then dip it into bar sugar to frost the rim. Shake the amaretto, lemon juice and egg white together with ice until the shakers outside is frosted, then strain into a lowball glass with ice. Garnish with an orange slice or maraschino cherry.

makemecocktail.com/cocktail/6738/amaretto-sour/



TIGERS MILK



Ingredients
50 ml Brandy
50 ml Gold Rum
150 ml Milk
1 tsp Sugar Syrup
Some Cinnamon

METHOD

Blend the rum, brandy, sugar syrup and milk with crushed ice until all the ingredients are properly combined. Pour directly into a chilled cocktail glass. Sprinkle over the top some ground cinnamon and garnish with a cinnamon stick.

makemecocktail.com/cocktail/7259/tigers-milk/



BAHIA



Ingredients
90 ml Pineapple Juice
45 ml White Rum
15 ml Cream
22.5 ml Coconut Cream

METHOD

Shake all ingredients in a cocktail shaker with ice. Shake well for 10-15 seconds or until the outside of the shaker becomes frosted. Strain into lowball glass which is filled with crushed ice.

makemecocktail.com/cocktail/6863/bahia/

WHITE RUSSIAN



Ingredients

60 ml Vodka
30 ml Cream
30 ml Coffee Liqueur

METHOD

In a lowball glass with ice add the vodka and coffee liqueur. Give the mixture a stir to combine the ingredients before adding the cream on-top. Don't stir the cocktail before serving, and it should create a slightly layered effect.

The drink has evolved quite a bit since the term "White Russian" was first coined in 1965, and there are a few unique ways to mix it. In each case, it's possible to include slightly different ingredients without compromising the identity of the cocktail. As such, the flavour and strength of the beverage may vary slightly, depending on where the drink is being ordered from.



FITZGERALD



Ingredients

25 ml Lemon Juice
25 ml Sugar Syrup
2 dashes Angostura Bitter
60 ml Dry Gin

METHOD

Shake all ingredients with ice. Strain into a chilled cocktail glass, or strain over fresh ice into a rocks glass. Garnish with a lemon peel.

The Fitzgerald was invented by Dale Degroff in the 1990's. Starting in the early 1990's at the Rainbow Room, New York, Mr. DeGroff was instrumental in the revival and expansion of the American bar scene

BLOODY MARY



Ingredients

50 ml Vodka
12.5 ml Lemon Juice
Sprinkle Pepper
Dash Tabasco Sauce
Top up Tomato Juice
Dash Worcestershire Sauce
Sprinkle Celery Salt
1 Celery

METHOD

Love it or hate it, the Bloody Mary is a staple of any good cocktail bar. In a highball glass with ice add all the ingredients except the stick of celery. Stir gently to mix all the ingredients together before garnishing with the celery.

SIDECAR



Ingredients

50 ml Cognac
30 ml Cointreau
20 ml Lemon Juice

METHOD

A simple to make classic - the Sidecar. Add all the ingredients into a cocktail shaker with ice and shake well until the outside of the shaker becomes frosted. Strain into a sugar-rimmed cocktail glass.

Traditionally garnished with a strip of lemon rind.

The Sidecar was created towards the end of the First World War. The French like to take the credit, believing that the drink was made in Harry's New York bar. The story is, that an American Army Captain would often travel to the bar in the sidecar of his friend's motorbike. He wanted a drink to warm him up before dinner, and cognac was the immediate suggestion.

makemecocktail.com/cocktail/6748/sidecar/



KIR ROYALE



Ingredients

15 ml Creme De Cassis
Top up Champagne

METHOD

Simple add the creme de cassis to the bottom of the wine glass and top up with the champagne

makemecocktail.com/cocktail/6780/kir-royale/



BITTER ORANGE & CARDAMOM MARTINIS



Ingredients

60ml Vodka
20ml Cointreau
4tbsp Lemon Juice
1tbsp Marmalade
2 Cardamom pods

METHOD

In a saucepan add the marmalade and heat up gently you don't want it to boil simply warm up to make the marmalade runny. Add in the cardamon pods and crush to release their flavour. Once warmed for a couple of minutes take off the heat and leave to cool for 20mins. Once cooled add the cointreau and lemon juice to a mixing glass and add in the marmalade cardamon mixture, and stir to combine. Take a chilled martini glass and add sa dollop of marmalade to the bottom, before pouring in the mixture. Serve with a cardamon pod floating on top.

makemecocktail.com/cocktail/8074/bitter-orange-cardamon-martinis/



OLD CUBAN



Ingredients

22.5 ml Lime Juice
6 Mint Leaves
45 ml Dark Rum
15 ml Sugar Syrup
22.5 ml Champagne
Dash Angostura Bitter

METHOD

Muddle the mint leaves with the lime juice in a cocktail shaker. Add the dark rum, sugar syrup and a dash of Angostura Bitter. Shake well with lots of ice and strain into a lowball glass. Top up with the champagne and gently stir the mixture. Taste and if necessary add a touch more sugar syrup or lime juice.

makemecocktail.com/cocktail/6847/old-cuban/



NEW YORK SOUR



Ingredients

25 ml Lemon Juice
15 ml Sugar Syrup
15 ml Ruby Port
50 ml Bourbon
1 Egg white
Dash Anogsutra Bitter

METHOD

Shake the egg white, bourbon, lemon juice, bitters and sugar syrup in a cocktail shaker with ice. Shake well for 10-15 seconds or until the outside of the shaker becomes frosted. Strain into a lowball glass and carefully pour the ruby port on top so that it floats. Garnish with a slice of orange.

makemecocktail.com/cocktail/6922/new-york-sour/

RAMOS GIN FIZZ



Ingredients

15 ml Lime Juice 1 Egg white
15 ml Lemon Juice Teaspoon Orange
50 ml Gin Flower Water
20 ml Sugar Syrup Top up Soda Water
20 ml Single Cream

METHOD

Shake all ingredients except the soda water in a cocktail shaker with ice. Shake well for 10-15 seconds or until the outside of the shaker becomes frosted. Strain into a highball glass and top up with soda water.

Henry C. Ramos invented the Ramos gin fizz in 1888 at his bar, the Imperial Cabinet Saloon in on Gravier Street, New Orleans, Louisiana. It was originally called the New Orleans Fizz, and is one of the city's most famous cocktails. Before Prohibition, the bar was known to have over 20 bartenders working at once, making nothing but the Ramos Gin Fizz

ZOMBIE



Ingredients

20 ml Lime Juice
10 ml Pink Grapefruit Juice
30 ml Pineapple Juice
45 ml White Rum
30 ml Jamaican Rum
20 ml Overproof Rum
15 ml Falernum Liqueur
Dash Grenadine

METHOD

Add in all the ingredients into a cocktail shaker with ice. Shake well for 10-15 secs then strain into a hurricane glass with ice.

COSMOPOLITAN



Ingredients

50 ml Vodka
25 ml Cointreau
12.5 ml Lime Juice
12.5 ml Cranberry Juice

METHOD

Shake all the ingredients in a cocktail shaker with plenty of ice until the outside of the shaker becomes frosted. Strain into a cocktail glass and garnish with a twist of lime. The classic Cosmopolitan.

The origins of the cosmopolitan are somewhat disputed. It is likely that the drink was created independently by different bartenders since the 1970s. It is generally recognised that John Caine brought the drink to San Francisco around 1987 from the Midwest. The same year in Manhattan, the internationally recognised version of the cocktail was created by Toby Cecchini, based on a poorly described version of Cheryl Cook's creation.



MOJITO



Ingredients

25 ml Lime Juice
10 Mint Leaves
50 ml White Rum
10 ml Sugar Syrup
Top up Soda Water

METHOD

Muddle the mint leaves with the sugar syrup and lime juice to release the oils from the mint leaves. Next fill up the glass with crushed ice and pour in the rum, top up with the soda water and stir. The classic mojito loved the world over.

There are two stories about the origins of the classic drink. Francis Drake was happy to claim the cocktail as his own creation. When the explorer had conquered the Spanish city of Cartagena de Indias, he headed towards Cuba. However, many of his men began to fall ill with dysentery and scurvy. They believed that they would find medicines in Havana. Sir Francis Drake came back from the town with Aguardient de Cana (a crude form of rum), lime, sugarcane juice, and mint. When the ingredients were mixed together, the Mojito was born, although it was originally called the El Draque. It is unlikely that the mixture was very beneficial, although the lime juice may have helped to alleviate the symptoms a little.

makemeacocktail.com/cocktail/6744/mojito/



BETWEEN THE SHEETS



Ingredients

25 ml White Rum
25ml Cognac
25 ml Triple Sec
10 ml Lemon Juice

METHOD

Shake all the ingredients together with ice before straining into a cocktail glass.

makemeacocktail.com/cocktail/6749/between-the-sheets/



RUSTY NAIL



Ingredients

22.5 ml Drambuie
60 ml Scotch Whisky

METHOD

Mix the ingredients directly in lowball glass filled with ice cubes. Stir and serve.

makemeacocktail.com/cocktail/6801/rusty-nail/



MAI TAI



Ingredients

7.5 ml Orgeat Syrup
20 ml Lime Juice
30 ml White Rum
30 ml Dark Rum
15 ml Orange Curaçao

METHOD

Shake all ingredients except the dark rum in a cocktail shaker with ice. Shake well for 10-15 seconds or until the outside of the shaker becomes frosted. Strain into a lowball glass and top up with the dark rum.

makemeacocktail.com/cocktail/6804/mai-tai/



VODKA MARTINI



Ingredients

45 ml Vodka
1 Olive
22.5 ml Dry Vermouth

METHOD

Add the ingredients into a mixing glass with ice. Stir to combine then strain into a cocktail glass. Drop the olive in at the end and serve.

makemeacocktail.com/cocktail/6957/vodka-martini/

VIEUX CARRE



Ingredients

30 ml Cognac
30 ml Bourbon
Dash Angostura Bitter
30 ml Sweet Red Vermouth
7.5 ml DOM Benedictine
Dash Peychaud's Aromatic Bitters

METHOD

In a mixing glass with ice, add all the ingredients and stir till chilled. Strain into a rocks filled lowball glass and serve.

Created by Walter Bergeron in 1938 and pronounced as 'Voo-Ka-Ray' this drink is named after the New Orleans French Quarter and is French for 'Old Square'.

BOBBY BURNS



Ingredients

30 ml Sweet Red Vermouth
60 ml Scotch Whisky
7.5 ml Absinthe
Dash Orange Bitters

METHOD

Pour all ingredients into a shaker with ice. Shake well then strain into chilled cocktail glass.

This is an adaption from Harry Craddocks original of equal measures of the scotch and vermouth, with 3 splashes of the benedictine. In Harry Craddocks book he writes "One of the very best Whisky Cocktails. A very fast mover on Saint Andrew's Day."

JAPANESE SLIPPER



Ingredients

30 ml Cointreau
30 ml Melon Liqueur
30 ml Lime Juice

METHOD

Shake all the ingredients together in a cocktail shaker until the outside of the shaker becomes slightly frosted. Strain into a cocktail glass. The Japanese Slipper is served with a maraschino cherry in the middle of the cocktail glass.

The Japanese Slipper, one of the most elegant cocktail drinks ever created, doesn't really have much to do with Japan or slippers. A subtle blend of Midori melon liqueur with Cointreau and lemon juice, the Slipper mixes sweet and tart flavors for a perfect before-dinner drink. Why is it called the Japanese Slipper? Possibly because Midori is the Japanese word for green.



LEMON DAIQUIRI



Ingredients

30 ml Cointreau
60 ml White Rum
45 ml Lemon Juice

METHOD

Wipe the rim of a cocktail glass with a lemon wedge then dip into sugar to rim the glass. Next add all the ingredients into a cocktail shaker with ice. Shake well and strain into the cocktail glass.

makemecocktail.com/cocktail/6845/lemon-daiquiri/



PISCO SOUR



Ingredients

60 ml Pisco
30 ml Lemon Juice
15 ml Sugar Syrup
1 Egg white



1-2 dashes Angostura
Bitters

METHOD

Shake all the ingredients except the bitters in a cocktail shaker with ice. Shake until the outside of the shaker becomes frosted then strain into a lowball glass. Add a couple of dashes of Angostura bitters over the top and serve.

makemecocktail.com/cocktail/7273/pisco-sour/



OLD FASHIONED



Ingredients

12.5 ml Sugar Syrup
3 dashes Angostura Bitter
60 ml Bourbon

METHOD

Muddle the sugar with the Angostura bitter in a lowball glass. Fill the glass with ice and add the bourbon and stir. The Old Fashioned can be served with bourbon or normal whiskey.

makemecocktail.com/cocktail/6809/old-fashioned/



COMTE DE SUREAU



Ingredients

10 ml Campari
30 ml Whiskey

METHOD

Add all the ingredients into a mixing glass with ice. Stir then strain into a coupe glass. Garnish with a twist of orange peel.

makemecocktail.com/cocktail/6992/comte-de-sureau/

SIX CYLINDER



Ingredients

15 ml Gin
15 ml Cherry Brandy
15 ml Campari
15 ml Sweet Vermouth
15 ml Dry Vermouth
15 ml Dubonnet

METHOD

Stir over ice before straining into a chilled cocktail glass. Garnish with a lemon twist.



The Six Cylinder cocktail won first prize in the Paris Cocktail Championship, held at the Claridge (Paris) on December 2nd, 1928. It was created by Raymond Latour.



makemecocktail.com/cocktail/6955/six-cylinder/

HEMINGWAY DAIQUIRI



Ingredients

20 ml Lime Juice
45 ml White Rum
10 ml Sugar Syrup
25 ml Grapefruit Juice
10 ml Cherry Liqueur

METHOD

Shake all ingredients in a cocktail shaker with ice. Shake well for 10-15 seconds or until the outside of the shaker becomes frosted. Strain into cocktail glass.



This is the drink as Hemingway drank it at the El Floridita Bar in Havana, Cuba. Hemingway supposedly frequented this bar from the early 1930's when he lived in the area. Slowly, from the original daiquiri recipe, he adapted the ingredients and quantities until he came up with this cocktail. Now known the world over.



makemecocktail.com/cocktail/6831/hemingway-daiquiri/

DAIQUIRI



Ingredients

15 ml Lime Juice
50 ml White Rum
10 ml Sugar Syrup

METHOD

Shake all ingredients in a cocktail shaker with ice. Shake well for 10-15 seconds or until the outside of the shaker becomes frosted. Strain into cocktail glass.

The daiquiri, a cocktail conjured from rum, lime juice and sugar, originated in Cuba where such ingredients are plentiful, and has been a popular libation in the United States and beyond for over a century. American mining engineer Jennings Cox first mixed the daiquiri cocktail in 1900 at a bar in Santiago, Cuba. While some may credit Cox with creating the daiquiri, British sailors were consuming the grog's combination of rum, water, lime juice and sugar as a daily ration in the latter 1700s.

makemeacocktail.com/cocktail/6793/daiquiri/



ROB ROY



Ingredients

Dash Angostura Bitter
30 ml Sweet Vermouth
60 ml Scotch Whisky

METHOD

Add all the ingredients into a mixing glass with ice and stir quite vigorously combine the ingredients.
Strain into a cocktail glass, and serve with a maraschino cherry.

makemeacocktail.com/cocktail/6799/rob-roy/



TUXEDO



Ingredients

45 ml Gin
45 ml Dry Vermouth
1 dash Absinthe
3 dashes Orange Bitters
1 dash Maraschino cherry liqueur

METHOD

Stir all ingredients in a mixing glass with ice.
Strain into a cocktail glass and garnish with a cocktail cherry and lemon zest twist.

makemeacocktail.com/cocktail/7367/tuxedo/



ROYAL BERMUDA YACHT CLUB



Ingredients

15 ml Lime Juice
60 ml White Rum
7.5 ml Orange Curacao
15 ml Falernum

METHOD

Shake with ice and strain into a chilled coupe glass. Garnish with a lime wheel and serve.

makemeacocktail.com/cocktail/7647/royal-bermuda-yacht-club/



HONEY BEE



Ingredients

60 ml White Rum
15 ml Honey
20 ml Lemon Juice
7 ml Orange Juice

METHOD

Shake all ingredients in a cocktail shaker with ice. Shake well for 10-15 seconds or until the outside of the shaker becomes frosted.
Strain into cocktail glass and serve.

makemeacocktail.com/cocktail/6961/honey-bee/

CAIPIRINHA



Ingredients

50 ml Cachaca
½ Lime
Tablespoon Sugar

METHOD

First cut up the lime wedges into small segments that will be easy to muddle and release the flavours from. Next in a lowball glass or an old fashioned glass muddle the sugar and lime wedges. After muddling fill the glass with crushed ice and pour over the cachaca. Give it a quick stir and serve.

Caipirinha is Brazil's national cocktail, made with Cachaça, sugar and lime.

JAPANESE



Ingredients

60 ml Cognac
3 dashes Angostura Bitter
15 ml Orgeat Syrup

METHOD

Add all the ingredients into a mixing glass with ice. Stir well and strain into a chilled cocktail glass.

A great cocktail recipe from the 1860's, this was originally served in a rocks glass with ice, but somewhere along the line got altered to be served straight up in a cocktail glass.

ALABAMA SLAMMER



Ingredients
15 ml Sloe Gin
45 ml Southern Comfort
15 ml Amaretto
22.5 ml Lemon Juice
Top up Orange Juice

METHOD

Add all ingredients into a cocktail shaker with ice. Shake well for 10-15 until the outside of the shaker starts to frost up. Strain into highball glass with ice. A classic Alabama Slammer.

Legend has it that the Alabama Slammer was invented at the University of Alabama in 1975, although further details about the drink's origin are hazy. Speculation about its inventor abounds, but neither the bartender who first concocted it nor the bar that first served it are part of the lore. It is, however, said to be the signature drink of the Alabama Crimson Tide football team.



MANHATTAN DRY



Ingredients

60 ml Bourbon Whiskey
22.5 ml Dry Vermouth
Dash Angostura Bitter

METHOD

Add all ingredients into a cocktail shaker with ice. Shake well for 10-15 seconds. Strain into cocktail glass.

The history of the Manhattan Cocktail is a good deal more complicated than most legends would have one believe. The most popular version of the story makes sense when one considers the fact that the drink is referred to as a Manhattan. An individual by the name of Doctor Iain Marshall allegedly invented the drink. This

FOG CUTTER



Ingredients

45 ml Orange Juice
45 ml White Rum
15 ml Lemon Juice
12.5 ml Cognac
15 ml Sherry Sweet
10 ml Pisco
15 ml Dry Gin
15 ml Orgeat Syrup

METHOD

Shake all the ingredients, except the sherry, with ice and strain into ice-filled highball glass. Float the sherry on top of the drink, garnish with an orange wheel and serve.

PENDENNIS CLUB



Ingredients

60 ml Gin
30 ml Apricot Brandy
15 ml Lime Juice
1 dash Peychaud's Aromatic Bitters

METHOD

Shake all ingredients with ice and fine strain into chilled glass.

This classic is named after the Pendennis Club in Louisville, Kentucky, which is popularly supposed to be the birthplace of the Old-Fashioned.

SEATTLE SOUTHSIDE



Ingredients

15 ml Lemon Juice
30 ml Gin
30 ml Pear Liqueur

METHOD

Shake all ingredients in a cocktail shaker with ice. Shake well for 10-15 seconds or until the outside of the shaker becomes frosted. Strain into cocktail glass and garnish with a sprig of mint.