

The following recipes are not taken from any particular book, but are instead the personal preference of the Author. Snippets of additional information are given on some recipes, and while every care has been taken to verify these, they may prove to be incorrect if additional information is discovered.

Algonquin.

35ml American Rye Whisky,
15ml Dry Vermouth,
25ml Pineapple Juice,
dash of Angostura Bitters.

Shake with Ice, and then strain into a Cocktail Glass.

B-52 (Shot).

The B-52 can also be served shaken, though the layered shot is the drink normally expected.

1st. 1/3 Kahlua,
2nd. 1/3 Baileys Irish Cream Liqueur
3rd. 1/3 Grand Marnier

Layer in a Shot Glass, in the above order.

Bacardi Cocktail.

The Bacardi Cocktail was originally made with sugar syrup, and may have been exactly the same drink as the Daiquiri.

Measure ingredients carefully.

50ml Bacardi Rum,
25ml Fresh Lime Juice,
15ml Grenadine Syrup

Shake with crushed Ice, and then double-strain into a Cocktail Glass; Garnish with a Lime Wedge.

Bloody Mary

Originally the Bloody Mary was just half vodka and half tomato juice, with no spices; the drink and name were first coined by American Comedian George Jessell. Another man, Fernand Petiot, is often given the credit for the BM, but Petiot admitted in a magazine article that Jessell was the real inventor.

50ml vodka
75ml tomato juice
2 dashes Worcestershire sauce
2 dashes fresh lemon juice
Salt to taste
Tabasco Sauce to taste

Combine all ingredients. Stir, and then strain into an ice-filled glass.

Bramble.

Created by Dick Bradsell; Based on a much older drink, called a Gin Fix.

35ml Gin
15ml Fresh Lemon Juice
10ml Sugar Syrup

Build over crushed ice, in a whisky glass. Stir, then pour 15ml Blackberry Liqueur over the top of the drink, in a circular fashion. Garnish with a lemon slice, and two Raspberries.

Brandy Alexander.

The dark creme de cacao provides the colour, while the light creme de cacao provides the better taste.

35ml Cognac
12.5ml Creme de Cacao (Light)
12.5ml Creme de Cacao (Dark)
25ml Cream/ Milk (Half n' Half)

Shake with Ice, and then strain into a Cocktail Glass. Sprinkle with Grated

Nutmeg.

Bronx.

Nobody really knows who invented this pre-prohibition drink, which is mentioned in 1911 as having being consumed at a breakfast gathering, which U.S. President Taft was present at; needless to say there was controversy.

50ml Gin,
25ml Fresh Orange Juice,
10ml Dry Vermouth,
10ml Sweet Vermouth

Shake with Ice, and then strain into a Cocktail Glass. Garnish with an Orange Twist.

Caipirinha.

Translates from the Portuguese as: "Peasant Girl".

1. Cut one whole Lime into Chunks.
2. Place these Lime Chunks into a short Rocks Glass.
3. Now, either Sprinkle the Lime chunks with Sugar (brown or white), or pour on Sugar Syrup.
4. Muddle the Lime Chunks and Sugar together, with a wooden pestle (known as a Muddler).
5. Fill the Glass with Crushed Ice.
6. Add the desired amount of Cachaça, usually 35ml.
7. Mix the Caipirinha thoroughly using a Barspoon.
8. Add short straws, and serve.

Caipiroska.

A Caipiroska is a Caipirinha made with Vodka instead of Cachaca.

While Caipirinhas made with Cachaca are seen as the drink of the lower-classes, the Caipiroska is seen as fashionably exclusive due to its use of the more expensive imported spirit, Vodka.

Canchánchara.

50ml aguardiente de cana (sub: white rum)
15ml Honey Syrup
25ml Fresh Lemon Juice

Shake with Ice, and then strain into an Ice-filled Short Glass.

Champagne Cocktail.

The original recipe for the Champagne Cocktail does not include Cognac, though it is a compulsory ingredient for all UK Bartenders.

1 Sugar Cube, Brown or White.
2 dashes of Angostura Bitters
15ml Cognac

Cover the sugar cube in the Angostura Bitters, but don't over-do it; drop the sugar into the Champagne Glass; Pour the Cognac into the glass; Fill the remainder of the glass with Champagne; Squeeze an Orange Twist over the surface of the drink, then throw the Twist away (Do not add it to the glass).

Cosmopolitan.

A modern twist on the Kamikaze (vodka, cointreau, fresh lime juice); with the twist being a splash of cranberry juice for colouring purposes only. The addition of the Flamed Orange Peel is credited to Dale DeGroff.

35ml Lemon Vodka
15ml Cointreau/ Good Triple Sec,
5ml Fresh Lime Juice
Splash of Cranberry Juice (just for colour)

Shake all ingredients with ice. Strain into a chilled cocktail glass. Garnish with a Flamed Orange Peel.

Cuba Libre.

The original Cuba Libre was just Bacardi and Coca Cola; but the addition of squeezed lime juice is definitely a compulsory addition these days.

50ml White Rum,
Juice from half a lime, hand-squeezed into the glass.
Fill remainder of glass with Coca Cola.

Build over ice, in a tall glass. Garnish with the squeezed lime.

Daiquiri Naturale

Measure the ingredients carefully.

50ml White Rum,
12.5ml Fresh Lime Juice,
5ml Sugar Syrup

Shake all ingredients with crushed ice; Double-strain into a chilled cocktail glass using a tea strainer; Garnish with a wedge of Lime.

Dark & Stormy.

50ml Goslings Dark Rum,
Juice from half a lime, hand-squeezed into the glass.
Fill remainder of glass with Ginger Beer.

Build over ice, in a tall glass. Garnish with the squeezed lime.

El Diablo.

50ml Tequila,
15ml Creme de Cassis (Blackcurrant Liqueur)
Juice from half a lime, hand-squeezed into the glass.
Fill remainder of glass with Ginger Ale.

Build over ice, in a tall glass. Garnish with the squeezed lime.

El Presidente, (Sweet).

50ml White Rum,
15ml Sweet Vermouth,
5ml Orange Curacao,
5ml Grenadine Syrup,

Stir with Ice, and then strain into a Cocktail Glass. Garnish with a Lemon Twist.

French '75

Named after the infamous French 75 millimetre artillery gun from WW1.

50ml Gin,
25ml Fresh Lemon Juice,
15ml Sugar Syrup

Shake with ice, and then strain into ice-filled Tall Glass. Top with Sparkling Wine. Garnish with a Lemon slice.

French '75 (English Version)

15ml Gin,
10ml Fresh Lemon juice
5ml Sugar Syrup

Shake, or stir, with ice, and then strain into a Champagne Flute; Top with Sparkling Wine.

French Martini.

50ml Vodka
25ml Pineapple Juice
10ml Chambord (French Raspberry Liqueur)
5ml Sugar Syrup

Shake with Ice, and then strain into Cocktail Glass. Garnish with a Raspberry, which will float in the centre of the drink.

Gin Fizz.

*the modern version of the Gin Fizz uses Gin, instead of Hollands gin.

50ml Hollands Gin (aka. Genever/ Jenever).

25ml Fresh Lemon Juice.

10ml Sugar Syrup.

Shake with Ice, and then strain into an Ice-filled Tall Glass; fill up remainder of glass with Soda-water; Garnish with a half-slice of Lemon.

Godfather.

Named after the film of the same name; with the ingredients for the drink definately being Italian (Amaretto) American (Bourbon Whiskey).

35ml Bourbon

25ml Amaretto

Stir with ice, and strain into an Ice-filled Rocks Glass. No Garnish.

Grapefruit Mojito.

A twist on the classic Cuban cocktail.

50ml Cuban Rum,

15ml almond syrup,

15ml Fresh Lime Juice,

35ml Grapefruit Juice,

8 mint leaves.

Gently muddle mint leaves in the shaker, and then shake with other ingredients (with ice). Strain into ice-filled tall glass. Garnish with a mint sprig.

Grappacino.

A twist on the Vodka Espresso.

50ml Grappa

10ml Amaretto
10ml sugar syrup
1 short, strong espresso

Pour all ingredients into a shaker, and then add the ice. Shake hard, and then strain into a chilled cocktail glass. Garnish with 3 coffee beans, placed into the centre of the drinks surface, and arranged into a flower petal formation.

Horse's Neck.

This drink was originally just Ginger ale and the long peel of a lemon; it was this long citrus peel that gave the drink its name. It is the addition of Bourbon that leads some people to refer to this drink as a Horse's Neck, with a kick.

50ml Bourbon Whiskey,
Fill remainder of glass with Ginger Ale.

Build over ice, in a tall glass. Garnish with a complete spiral paring of Lemon peel.

Jack Rose.

50ml Applejack (sub: Calvados)
25ml Fresh Lime Juice
15ml Grenadine Syrup

Shake with Ice, and then strain into a Cocktail Glass.

Jupiter Cocktail.

50ml Gin,
15ml Dry Vermouth
5ml Parfait Amour
5ml Fresh Orange Juice

Shake with Ice, and then strain into a Chilled Cocktail Glass.

Mai Tai.

Invented in 1944 by Trader Vic.

50ml 17-year-old J. Wray Nephew Jamaican rum
12.5ml French Garnier Orgeat
12.5ml Holland DeKuyper Orange Curacao
5ml Rock Candy Syrup
25ml Fresh Lime Juice

Shake with Ice, and then strain into Rocks Glass, which is filled with Crushed Ice. Garnish with the half lime, and a Mint Sprig.

Mamie Taylor.

Created in 1900 for the singer by the same name. It is this drink which is the likely basis for the Moscow Mule; which simply swapped the Scotch for Vodka.

50ml Scotch Whisky,
Juice from half a lime, hand-squeezed into the glass.
Fill remainder of glass with Ginger Beer.

Build over ice, in a tall glass; Garnish with the squeezed lime.

Manhattan, Bourbon.

Some people say that the Manhattan Cocktail was created in November 1874 for Jenny Jerome, aka. Lady Churchill, however the lady herself was in England at the time, giving birth to and christening her son, Winston Churchill. No-one is certain as to the true origins of the Manhattan; however there were two other similar drinks, called the Turf Club Cocktail and the Jockey Club Cocktail; interestingly the Manhattan Club, where the Manhattan Cocktail is said to have originated, was situated at the time in the same building as had been previously occupied by the Turf Club and Jockey Club. Coincidence? Maybe, maybe not.

The earliest recipes for the Manhattan include dashes of syrups, liqueurs such as curacao, and even dashes of Absinthe.

50ml Bourbon Whiskey,
25ml Sweet Vermouth,

2 dashes of Angostura Bitters,
dash of Maraschino Syrup, from the Cherry Jar. (optional)

Stir with Ice, and then strain into a Cocktail Glass; Garnish with an Orange Twist.

Maple Leaf.

50ml Bourbon Whiskey
25ml Fresh Lemon Juice
12.5ml Maple Syrup

Shake with Ice, and then strain into a Cocktail Glass; Garnish with a Lemon Twist.

Margarita.

The Margarita is a cocktail which many people claimed to have invented, however many of these claims can be disproved. The Tequila Side-car, which the Margarita is almost identical to was being advertised in Nevada Newspapers in 1944. The Tequila Daisy, which can be made identically to the Margarita, depending on the recipe used, was being advertised in 1936. Margarita translates from Spanish as "Daisy". And on top of all that, people recall drinking Margaritas in the 1930s.

35ml Silver Tequila,
15ml Cointreau/ Good Triple Sec,
15ml Fresh Lime Juice.

Shake with Ice, and then strain into a Cocktail Glass; the glass may be served salted or unsalted.

Martini Cocktail.

75ml Gin or Vodka
5ml Dry Vermouth

Stir or shake with ice, and then strain into a cocktail glass. Garnish with an olive or a lemon twist, or maybe both.

Milk Punch.

35ml Brandy,
15ml Dark Rum,
10ml Sugar Syrup (sub: Vanilla Syrup)
50ml Half and Half (cream/ milk).

Shake with Ice, and then strain into an Ice-filled Tall Glass. Garnish with Grated Nutmeg.

Mojito, Bodeguita del Medio (Cuba).

This is the Mojito recipe that Ernest Hemingway may have been drinking in Cuba.

To a Tall Glass, add the following:

- * 5ml Sugar Syrup
- * 10ml fresh lime juice
- * two mint sprigs

Muddle the Mint Sprigs gently, then fill the glass with Ice Cubes; add 50ml of White Rum, and fill the remainder of the glass with Soda-water; Garnish with a Sprig of Mint.

Mojito, London/ UK.

50ml White Rum,
15ml Fresh Lime Juice,
10ml Fresh Lemon Juice,
15ml Sugar Syrup,
6 Mint Leaves (muddled in the bottom of the glass).

Build over Crushed Ice, and then churn the iced mixture with a bar-spoon; add more crushed ice, and then garnish with a lemon slice, lime wedge, and a sprig of Mint.

Monkey Gland.

Created in the early 1920s by Harry MacElhone.

35ml Gin
35ml Fresh Orange Juice
dash of Absinthe (sub: Pernod)
5ml Grenadine Syrup

Shake with ice, and then strain into a Cocktail Glass.

Moscow Mule.

The earliest references for the Moscow Mule are from 1942 and 1943; this contradicts the common story of the MM being created after WW2.

50ml Vodka,
Juice from half a lime, hand-squeezed into the glass,
Fill the remainder of the glass with Ginger Beer.

Build over ice, in a tall glass. Garnish with the squeezed lime.

Negroni.

25ml Gin,
25ml Sweet Vermouth,
25ml Campari.

Stir with Ice, and then strain into an Ice-filled Short Glass. Garnish with an Orange Twist.

Old-Fashioned.

The Old-Fashioned Whiskey Cocktail, to give it its full name, is just an adaptation of the much older Whiskey cocktail (c.1803). Some people claim that the Old Fashioned was created at the Pendennis Club in Louisville, Kentucky; however the Pendennis Club wasn't founded until 1881, and the Old Fashioned was receiving media coverage as early as February 1880.

This is the London Method of preparing an Old Fashioned, which was adapted from the De Luxe recipe of David Embury (1948).

In a glass put 5ml of sugar syrup & 2 dashes of angostura bitters.
Add an 2 ice cubes and stir.
Add 25 mls bourbon and stir
2 ice cubes and stir
Add 25 mls bourbon and stir
2 ice cubes and stir

Squeeze Orange twist over surface of drink.

Paloma.

50ml Tequila
75ml Fresh Grapefruit Juice
10ml Fresh Lime Juice
5ml Sugar Syrup (optional)

Shake with Ice, and then strain into an Ice-filled Tall Glass. Top with Sodawater. Garnish with a Lime Wedge.

Pina Colada.

Translates as "Strained Pineapple".

Originally just a non-alcoholic fruit drink, the Pina Colada was made by pounding freshly cut chunks of pineapple with sugar; this drink would then evolve into a pineapple and rum drink, and then finally a rum, pineapple and coconut drink. Mainly people believe the Puerto Rican claim that the P.C. was invented in that country in 1954; however this is not correct, as the original pineapple juice drink was reported upon as early as 1908, with the rum and coconut Pina Colada finding its first reference coming from Cuba in 1950.

Adverts of the 1930s report that "Pina Colada" was a popular ice-cream flavour, containing coconut and pineapple.

50ml Rum
75ml Pineapple Juice
25ml Coco Lopez coconut cream

Sugar syrup, optional.

Blend with crushed ice, or shake with Ice, and then strain into a Tall Glass; Garnish with a piece of Pineapple.

Pisco Sour.

The Peruvian take on the Whiskey Sour; created in Lima, Peru in 1921.

60ml Pisco Brandy
15ml Fresh Lime Juice
15ml Sugar Syrup
20ml Eggwhite

Shake hard with ice, and then strain into an ice-filled Rocks Glass. Garnish with a Sprinkle of Cinnamon Powder.

Planter's Punch.

50ml dark rum
15ml grenadine
25ml Fresh Lime Juice
2 dashes of Angostura Bitters.

Build over Crushed Ice, and then stir thoroughly; add more crushed ice; Garnish with a Mint Sprig and a Lime Wedge.

Russian Spring Punch.

Created by Dick Bradsell.

25ml Vodka
25ml Fresh Lemon Juice
15ml Cassis
10ml Sugar Syrup

Shake with Ice, and then strain into an Ice-filled Tall Glass; top with Sparkling Wine; Garnish with a half-slice of Lemon and two Raspberries.

Rusty Nail.

35ml Scotch Whisky,
25ml Drambuie,

Stir with Ice, and then strain into an Ice-filled Short Glass.

Seabreeze.

It is best to shake the Seabreeze, as this creates a foam on top of the drink.

50ml Vodka
50ml Grapefruit juice
75ml Cranberry juice

Shake with ice, and then strain into an Ice-filled Tall Glass. Garnish with a Lime Wedge, which can be squeezed onto the surface of the drink before serving.

Side-car.

35ml Cognac,
15ml Cointreau,
25ml Fresh Lemon Juice.

Shake with Ice, and then strain into a Cocktail Glass; which has been prepared with a sugar rim.

Singapore Sling, Official Recipe.

30ml Gin
15 ml Cherry Brandy
120 ml Pineapple Juice
(you may have to reduce the amount of pineapple juice to fit your glassware).
15 ml Lime Juice
7.5 ml Cointreau
7.5 ml Dom Benedictine
10 ml Grenadine
A Dash of Angostura Bitters

Shake with Ice, and then strain into an Ice-filled Tall Glass; Garnish with a piece of Pineapple.

Snood Murdekin (Shot)

Created by Dick Bradsell.

1/3 Vodka
1/3 Kahlua
1/3 Chambord

Shake with ice, and strain into shot glasses. Float a thin layer of cream on top of each shot glass.

Tom Collins.

Named after the Great Tom Collins Hoax of 1874.

50ml Gin,
35ml Fresh Lemon Juice,
15ml Sugar Syrup,

Shake with Ice, and then strain into an Ice-filled Tall Glass; fill remainder of glass with Chilled Soda-water; garnish with a half-slice of Lemon.

Treacle, The.

Created by Dick Bradsell.

1. Into a Rocks Glass, add 10ml of Sugar Syrup.
2. Add 2 dashes of Angostura Bitters.
3. Half-fill glass with Ice.
4. Add 25ml of Dark Rum, and Stir thoroughly.
5. Fill Glass with more Ice.
6. Add another 25ml of Dark Rum, and Stir thoroughly.
7. Top Glass with Apple Juice.
8. Squeeze Orange Twist over surface of the drink.

Twentieth Century Cocktail.

35ml Gin,
15ml Lillet Blanc,
15ml Creme de Cacao,
15ml Fresh Lemon Juice.

Shake with Ice, and then strain into a Chilled Cocktail Glass; Garnish with a Lemon Twist.

Vieux Carre.

25ml American Rye Whiskey,
25ml Cognac,
25ml Sweet Vermouth,
Half a barspoon of Benedictine (c. 2.5ml),
2 dashes Angostura Bitters,
2 dashes Peychauds Bitters.

Shake with Ice, and then strain into an Ice-filled Whisky Glass. Garnish with a Lemon Twist.

Vodka Espresso.

Created by Dick Bradsell.

50ml Vodka
5ml Sugar syrup
10ml Kahlua
10ml Tia Maria
1 short strong Espresso

Pour all ingredients into a shaker, and then add the ice. Shake hard, and then strain into a chilled cocktail glass. Garnish with 3 coffee beans, placed into the centre of the drinks surface, and arranged into a flower petal formation.

Ward Eight.

35ml American Rye Whisky.
15ml Fresh Orange Juice.
15ml Fresh Lemon Juice.
5ml Grenadine Syrup

Shake well and strain into cocktail glass.

Whiskey Sour, Bourbon.

50ml Bourbon Whiskey,
25ml Fresh Lemon Juice,
15ml Sugar Syrup,
eggwhite

Shake with Ice, and then strain into an Ice-filled Short Glass; Garnish with a half-slice of Lemon.

White Lady.

35ml Gin.
15ml Cointreau.
15ml Fresh Lemon Juice.

Shake with Ice, and then strain into cocktail glass; Garnish with a Lemon Twist.

White Russian.

35ml Vodka,
25ml Kahlua,
25ml Half and Half (cream/ milk)

Shake with Ice, and then strain into an Ice-filled Short Glass.

Wibble, The.

Created by Dick Bradsell.

25ml Plymouth Gin,

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25ml Sloe Gin
25ml Grapefruit Juice
10ml Fresh Lemon Juice
10ml Blackberry Liqueur
5ml Sugar Syrup.

Shake with ice, and then strain into a cocktail glass. Garnish with a Lemon Twist.