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Here is the index for the complete book....

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[COCKTAIL BASICS..](#)

## THE BASICS OF MAKING THE PERFECT COCKTAIL....

There is a very basic and simple technique involved in making the perfect cocktail and this technique holds true with any and all cocktails.

RULE#1. Ice first. when making a drink always put the ice in your glass first.

RULE#2. Liquor second..

Liquor should always go into your glass after the ice. Mixer is always last.

RULE#3. mixer is always last...

After the ice and liquor are poured into your glass it is then time to add your mixer.

These rules and this technique may seem ridiculously simple but

these three rules must always be followed in exact sequence because using this technique and sequence will assure that your cocktail will mix properly and be delicious every time.

## PAGE SUMMARY

The universal formula for making every drink a great drink is

.Ice first

. liquor next

. mixer last

Following this simple formula will guarantee every drink you make

will be a great drink and this formula applies to all drinks.

## HOW TO MAKE A PERFECT FROZEN DRINK EVERY TIME...

The secret to making a perfect frozen drink begins with the ice. Ice

cubes from an ice tray are too big and do not blend properly.

if you don't have access to smaller ice cubes what you can do to

solve the problem is take a bag of ice,

wrap a towel around it and drop it onto a concrete surface three or four times as this will break up the big chunks inside the bag and will leave you with smaller ice cubes that will be right for making frozen drinks. Also, when making frozen drinks, always follow this sequence.. ice first, liquor second, then mixer last. This formula also holds true for all cocktails as mentioned before.

### **LEARNING TO POUR DRINKS**

There are two different types of pouring procedures

- . Measure pouring.
- . Free pouring.

#### **MEASURED POURING..**

measured pouring is where you use a shot glass to **FREE POURING..**measure the amount of alcohol you put into a drink, measured pouring is much more time-consuming than free pouring.

free pouring is where you pour the alcohol into your glass without using a shot glass to measure, most bartenders use the free pouring method because it is much faster than measured pouring.

#### **BRANDY..**

Brandy is a potable spirit that is distilled from wine or a fermented fruit mash. If the fruit is grapes it is called brandy. If it is derived from another single fruit the name of that fruit must precede the word brandy.

Armagnac

and Cognac are two specific types of brandy named for their

points of origin in France.

**ARMAGNAC..** Armagnac is a high quality brandy that is produced only in the Armagnac region of France.

It is distilled once in a continuous copper still and aged in local oak casks. Most Armagnacs are blends but unlike cognac single vintage and vineyard batches are available.

The categories used for labeling

Armagnac are the same as those used for cognac.

the Armagnac region of France is divided into three areas...

Bas Armagnac is the highest quality,

followed by Tenareze and

Haut- Armagnac.

A bottle not specifying any region is usually a

blend of two or all three of the regions.

## **COGNAC..**

Cognac is the best known type of brandy.

Cognac is a fine brandy made from the fermented juice of whole grapes grown only in the Cognac region of France.

Cognac is double distilled in copper stills. The middle of the second distillation is used for the Cognac. The spirits produced at the beginning and at the end of the distillation process all removed.

The remainder is then aged in white oak

casks for a minimum of 2 1/2 years. Cognac's are usually blends from more than one vintage and growing area.

Many brandies and cognacs are labeled by letters----

C = cognac

E= especial

F= fine

O= old

P= pale

S= superior

V= very

E= extra

V.S. means a cognac aged an average of five to nine years.

V.S.O.P. is aged 12 to 20 years.

## **FRUIT BRANDIES**

in order to bear this name, fruit brandies produced in the U.S.

must be made with a wine- brandy base,  
have a specific amount of  
sugar and be at least 70 proof.

Fruit brandies are usually of high  
quality and not as sweet as fruit liquors.

Some examples of fruit brandies are as follows...

**CALVADOS...** A French Apple brandy

**GRAPPA...**

An Italian brandy made from the pulp and stems of the  
wine  
press.

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**KIRSCHWASSER...** A cherry brandy.

**POIRE WILLIAMS...** A French brandy made from Williams  
spears.

**EAU DE VIE...** French term for colorless fruit brandy.

**SLIVOVITZ...** A plum brandy.

**LIQUORS.....**

Liquors come in a wide variety of flavors and styles.

They are the

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basis for most cocktails and, if not measured properly,  
can make or  
break a good cocktail.

**GIN..**

Gin was developed in the 17th century.

The word gin comes from

the Dutch word for juniper, which is also what gin smells  
like. A

Dutch doctor blended alcohol with the juniper berries and  
prescribed the concoction to his patients with kidney

ailments;

however, it has been shown that gin does nothing for the kidneys.

Gin is produced using a continuous still--

Made by the distillation

or re-distillation of high proof neutral spirits with juniper berries,

herbs, roots, and other flavorings. Gin requires little aging.

There are two types of Gin.

DRY GIN, DUTCH GIN

Dry Gin is light and dry with a delicate flavor and is the best gin

for mixing cocktails.

Dutch Gin is full flavored with a complex, malty aroma and taste, usually served straight up.

Most "house" gins are produced redistilling the base spirit with

juniper berries and other botanicals.

Premium gins get their flavor through redistillation. As the vapors rise, they pass through a suspended mesh chamber containing dried juniper and other botanicals.

RUM...

Rum is distilled from sugar cane and can be bought in the light and dark varieties.

The liquor has been exported out of the is distilled from sugar cane and can be bought in the light and dark varieties.

The liquor has been exported out of the Caribbean for hundreds of years.

The islands became the main producers of sugar cane and began producing rum, which would eventually play an important factor in global economics. Rum is distilled from molasses,

a syrup  
that is produced by boiling sugar cane. Crude rum is  
around 130 to  
proof. Aged two to 10 years,  
the aging process determines the  
type of rum produced.

The dark variety is aged in charred oak  
casks, and is often added to change the color.

Rum that is aged in  
stainless steel casks remains colorless and clear.

The majority of  
dark rum is produced in Jamaica, Haiti, and Martinique.  
Rum is aged for a year produces a light-bodied and dry  
variety.

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Amber and golden varieties are aged for at least three  
years and  
have caramel added to them for color.

Rum that is aged over six  
5 years is called vieux or liqueur.

Most rums are produced in the Caribbean.

Each different island produces a rum of distinctive flavor and style.

Rum is distilled from the fermented juice of sugarcane.

The cane is pressed to extract its juices which is then  
boiled, clarified,  
and spun in machines that Crystallize and separate the sugar from  
the remaining product, which is molasses.

The molasses is mixed with water and yeast, fermented, then distilled  
into Rum.

LIGHT RUM...

Light rum is produced in continuous stills, usually charcoal  
filtered and sometimes age in Oak casks.

Light rum ranges in color from clear to pale gold and most are light  
bodied like

Bacardi rum.

DARK RUM... Dark rum is full bodied with a rich, usually sweet,

distinct molasses flavor.

SPICED RUM... Spiced Rum can be white, gold, or dark.

These

rums get their flavors from the infusion of spices, caramel, and/or

other fruit flavors.

ANEJO RUM (AGED RUM)...

this rum is blended from different

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batches or vintages.

Age labeled rum usually states the age of the youngest rum used in the blend.

CACHACA... This rum is a Brazilian “cousin” of rum distilled from straight sugar cane.

VIRGIN ISLANDS RUM .. The Virgin Islands produces dry, light

bodied rum.

Demeraran Rum is produced in Guyana and features a very dark color with a medium body.

This rum is bottled at a

very high alcohol content - 151 proof -

and is traditionally used in a

Zombie.

JAMAICAN RUM... rum is produced from molasses and is generally full-bodied. The rum ferments for three weeks, is distilled

in pot stills, and is then aged in oak casks for at least five years.

The color is produced by the addition of caramel.

TEQUILA..

The origins of tequila can be attributed to the Aztecs as early as



A.D. This culture produced a milky drink called pulque, produced from the agave plant.

Tequila and Mezcal are spirits distilled from the sap of the Mezcal

Agave plant. The Mezcal plant is part of the Amaryllis family.

to produce tequila the heart of the agave plant is baked in steam

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ovens to remove the sap. The sap is fermented, mixed with additional fresh sap, and fermented again.

The resulting product is

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then double- distilled in a copper pot still.

TYPES OF TEQUILA...

ANEJO..

this type of tequila has been aged at least one year in seasoned oak.

BLANCO/WHITE..

This tequila can be bottled straight from the steel and like gold tequila, it is not government controlled.

GOLD... this tequila is not government controlled.

The gold color

may result from aging or coloring agents added by its producers.

REPOSADO...

this tequila must spend at least two months in oak barrels. Its production is government controlled.

SILVER... This is a young, light tasting, colorless tequila, aged in

wax lined vats.

VODKA...

Vodka is the national liquor of Russia and other Slavic countries.

Vodka is a clear and flavorless liquor,

which has been produced in these countries for over 600 years. The drink is easily recognized because of its lack of smell, color, and taste. Vodka is derived from the Russian word "voda" meaning water.

Most vodkas are distilled from the grains of rye, wheat, corn, or

potatoes. grains used vary from brand to brand.

Vodkas can be distilled in a pot or a column still, depending on the quality or

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desired tastes. The grains used, the production method, and water

purity are what sets one vodka apart from another.

Popular vodkas and their characteristics...

ABSOLUT.. Sweden, winter wheat.

BELVEDERE... Poland Rye.

CHOPIN... Poland, potatoe.

FINLANDIA... Finland, Barley.

GREY GOOSE... France, mixed grains.

KETEL ONE... Holland, wheat.

PEARL.. Canada, winter wheat.

SKYY... America, mixed grains.

SMIRNOFF... America, mixed grains.

STYOLICHNAYA... Russia, winter wheat.

TANQUERY STERLING...England, mixed grains.

VOX... Netherlands, wheat.

Distillation types and amounts vary widely between these brands.

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WHISKEYS....

Whiskey is available in several varieties, including Canadian,

American, and Irish. A favorite of many, whiskey is produced in a similar manner to that of bourbon.

The liquor gains its variety of flavors from the different types and quantities of grains used in its production. Whiskey is not regulated in the same manner as bourbon, nor are there requirements for its production.

This allows whiskey to take on more complex flavors. Typically, whiskey is produced from wheat, rye, corn, malt, and rye malt.

A sour mash

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is the most common mash used, although a sweet mash may be used as well.

The distillation process is very much the same as that of bourbon and results in a very similar beverage.

The word whiskey is derived from a Celtic word meaning “water of

life”. Both Scotch and Canadian whiskeys are spelled without the e in the word ( whisky).

Whiskey is distilled from grain. Originally distillers used the grains that were most available, inexpensive, and abundant to their area. These different grains, flavorings, and blends give each area's whiskey a distinct flavor, style, and color.

**BLENDED WHISKEY...**

Blended whiskey is a blend of at least 20% straight whiskey mixed

with neutral grain spirits. the blend is typically light, soft, and mild

and can consist of more than 20 single malts.

The exact blends are carefully guarded trade secrets.

Blended whiskey and bourbon are interchangeable in recipes.

**BOURBON WHISKEY..**

bourbon whiskey was first distilled in Bourbon County, Kentucky,

where corn was more plentiful than Rye but bourbon can be produced anywhere in the U.S.

it is distilled from a grain mash containing at least 51% corn but not more than 79%.

Bourbon is a straight whiskey, which means that it contains no

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additives apart from the water used to reduce its proof, and has not

been blended. Bourbon must be distilled at 160 proof or less and

aged for a minimum of two years in charred oak barrels.

Some call

brands of Bourbon are Jim Beam, Early Times, Old granddad, and Old Crow.

**SMALL BATCH BOURBON...**

small batch bourbon is blended

from a limited number of selected oak charred barrels selected by

the distiller. Two examples are Blantons and Knob creek.

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**CANADIAN WHISKEY...** Canadian whiskey is distilled from corn, rye, wheat, and barley malt.

None of these ingredients may exceed more than 50%.

Canadian whiskey is a light bodied whiskey with a more delicate flavor than American whiskey.

Some popular brands include Crown Royal, Seagram's V.O., and Canadian club.

**IRISH WHISKEY...** Irish whiskey is distilled from a mash of barley, corn, rye, wheat, and oats.

The barley malt, unlike the whiskey of Scotland is dried in closed kilns, which eliminates the smokey, Peaty flavor found in Scotch.

**RYE WHISKEY...**

Rye whiskey is distilled from a mash of at least % Rye. Rye whiskey's are not very common.

Seagram's VO and

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Canadian club are sometimes mistaken for Rye whiskey.

These two

whiskeys are blended whiskeys.

**SOUR MASH WHISKEY...**

sour mash whiskey is usually a type of bourbon.

it differs from other whiskeys because a portion of the mash of the distillation process is "sour"

or spent meaning it has

been used during a previous distillation.

Fresh mash is added to the

sour to create a unique flavor of whiskey.

**STRAIGHT WHISKEY...**

Straight whiskey is any whiskey that has not been blended with any other whiskey or neutral grain spirit.

This whiskey must be distilled from at least a 51% base of a single

type of grain.

**TENNESSEE WHISKEY...**

This whiskey is similar to bourbon but

is filtered through Maple charcoal.

It is made only in Tennessee

and must be made from at least 51%

of one particular type of grain

which is usually corn.

Jack Daniels and George Dickel are very popular brands of Tennessee whiskey.

SCOTCH WHISKEY...

most Scotch whiskey so today is a blend of malt and grain whiskey.

Originally whiskeys were either malt or straight grain. Blending the two together produced a lighter,

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smoother product that was more popular than the original, fullbodied,

unblended Scotch whiskey. there are several different factors responsible for the distinct differences in flavor and bouquet found in the scotches. These include local water,

Peat,

climate,

the wood casks used for aging along with the design of the still.

By law Scotch whiskey must be both distilled and aged in Scotland for at least three years,

and cannot enter the US unless

aged for four years.

Scott is usually aged in oak casks that once held Bourbon, wine, or sherry.

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SCOTCH MALT WHISKEY... this whiskey contains no grain whiskey. It can be a single malt or a blend malt.

Malt whiskey is

full-bodied, high in quality,

and usually aged longer than whiskeys

containing grain.

VATTED MALT WHISKEY... this is a blend of different malt whiskey's from different distilleries and contains no grain alcohol.

SINGLE MALT SCOTCH... this is the oldest of the Scotch whiskeys dating back to the 1700s.

Single malt scotch is and unblended Scotch Whiskey distilled in a

traditional copper pot still from germinated barley only and produced by a single distillery.

The age on the label represents the youngest malt contained in the bottle.

The smokey and peaty characteristics of Scotch are derived when

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the germinated barley is dried over a fire fueled by local peat.

Other scotches receive their with it the taste and smell of the areas peat.

Many scotches draw from both processes.

Single malt scotch should be served at room temperature to fully

appreciate the flavor, color, and aroma of the malt.

Adding a small

splash or two of water may help release the aroma

somewhat. Single malt scotch is best served and enjoyed in a snifter glass.

## LIQUEURS AND CORDIALS.....

Liqueurs were developed by Christian monks in the Middle Ages for the purpose of curing the sick. The monks added secret combinations of honey, seeds, herbs,spices, roots and bark to

distilled base spirits and offered them as remedies.

A liqueur or cordial is a sweet alcoholic beverage usually flavored

with fruits, herbs, or spices, and sometimes cream.

ABSINTHE.. A green liqueur with a bitter, licorice flavor.

It is

derived from the wormwood plant.

ADVOKATT... an eggnog liqueur originally from Holland.

Made

from neutral spirits, egg yolks, and sugar. 40 proof

AKVAVIT/AQUAVIT... a neutral spirit re- distilled with

Caraway. Serve this Scandinavian spirit cold. 80 proof.

AMARETTO... An almond flavored liquor made from apricot pits.

17

proof.

AMER PICON...

An orange flavored French apertif made with quinine and spices. 78 proof

10

ANISSETTE...

A licorice flavored liqueur made from the Anise seed. 60 proof.

BENEDICTINE... A cognac base blended with a secret herb formula. 86 proof.

B&B... A combination of brandy and Benedictine. 86 proof.

BITTERS...A concentrated flavoring agent made from roots, berries, herbs, and plants 80 proof.

Bitters mixed with soda water is a great cure for a stomach ache

and also is good for a hangover.

CHAMBORD...A French liqueur made from blackberries. 33 proof.

CAMPARI... An Italian apertif, bitter in taste, usually serve over



ice. 48 proof.

CHATREUSE...A spicy, Herb flavored, brandybased  
liqueur

made from the skins of Curacao oranges.

Green chartreuse is dryer  
than yellow chartreuse. 80 proof.

COINTREAU... An orange flavored,  
high quality liqueur made  
from the skins of Curacao oranges. a very fine triple sec. 80  
proof.

CREME LIQUEUERS...

creme de cacao... made with cacao and vanilla beans.

creme de cassis... made with black currants.

creme de menthe... made with mint, is green or white  
18

CURACAO... An orange liqueur made from dried orange  
peels. 50  
proof.

DRAMBUIE...

A sweet and spicy liqueur made from a base of  
Scotch whiskey. 80 proof.

DUBONNET...A quinine- flavored apertif wine both red and  
white.

FRANGELICO... A hazelnut flavored liqueur from Italy. 56  
proof.

GALLIANO... A sweet,spicy, golden Italian liquor. 70 proof.

GRAND MARNIER... An orange flavored,Cognac-based,  
French  
liquor. 80 proof.

GRAPPA... An Italian grape brandy,  
sharp in taste distilled from  
grape skin and stems.

IRISH MIST... A spicy Irish whiskey flavored with honey. 80  
proof.

IRISH CREAM... Irish whiskey flavored with cream, mocha,

and  
sweeteners. Baileys is the  
most popular.

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JAGERMEISTER... A German liquor containing over 40  
herbs

and spices. 70 proof.

KAHLUA.. A premium coffee flavored liquor from Mexico.

53

proof.

KUMMEL...

A liqueur flavored with Caraway and anise seeds  
along with other herbs.

LILLET... A French aperitif wine, both red and white.

METAXA... A Greek brandy with a rich, sweet taste.

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MIDORI... A honeydew flavored liquor from Japan. 46 proof

OUZO... An anise-flavored aperitif from Greece. 90 proof.

PEPPERMINT SCHNAAPS... A light, minttasting  
liqueur with

less sugar and more alcohol than creme de menthe.

Other schnaaps

include peach, spearmint, and cinnamon. 50 to 107 proof.

PERNOD.. a licorice flavored liquor. 80 proof

PIMMS... A gin based liqueur with fruit flavors. 67 proof.

SAMBUCA.. A licorice flavored Italian liquor made from the  
ambuca plant. 84 proof.

SLOE GIN... A sweet, red liqueur made from sloe berries.  
proof.

SOUTHERN COMFORT...

Bourbon with peach liqueur and fresh  
peaches. 86 proof.

STREGA.. An Italian liqueur made from herbs, spices, and  
plants.

TIA MARIA... A coffee flavored liqueur from Jamaica. 53

proof.

TRIPLE SEC... An orange flavored liqueur similar to curacao, but colorless and not as sweet. 60 proof.

TUACA... An Italian citrus and vanilla flavored milk brandy. 70

proof

VANDERMINT... A Dutch chocolate liqueur. 60 proof

VERMOUTH... An apertif wine flavored with herbs. Dry or sweet.

proof.

WILD TURKEY... A bourbon-based liquor flavored with spices.

YUKON JACK...

A Canadian whiskey base flavored with citrus and herbs. 100 proof.

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BEERS AND ALES...

In the U.S., beer is served at 40 degrees Fahrenheit.

Beer should be

stored away from sunlight and most beers now have dated labels

listing the date they were brewed, as well as their expiration.

Skunked beer results from direct sunlight exposure and ruins the

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beer. Storing beer below 40 degrees will cause the beer to have a dull taste.

Beer is fermented and brewed from rice, barley, corn, hops, water, and yeast.

This popular beverage began in Egypt and has remained popular for thousands of years.

There are thousands of different brews available throughout the world; the United States alone is home to over 900 microbrews that are made by small and independent brewers, as well as large breweries. Germany, a country of beer lovers, has over 1,200 breweries. There are several different types of beers to choose from, with many sounding familiar, although the differences between them may not be easily discernible. Many people prefer one type of beer. Some may like a dark bock while others prefer the flavor of ale.

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The following list will help to differentiate among the choices.

- Ale •Top fermented beer • Higher alcohol content with the flavor of hops; slightly bitter • Bitter •Strong ale •Usually an English beer •Normal alcohol content with a bittersweet taste • Bock •Dark, strong, and slightly sweet •Brewed from caramelized malt • Ice •Brewed at colder than normal temperatures • Chilled below freezing until ice crystals form • The crystals are filtered and leave a smoother tasting beer with a slightly higher alcohol content • Lager •Bottom fermented beer •Stored at very cold temperatures for several months •Lager is German for "to store" • Lambic •Belgium brewed beer •Ingredients include

peaches,  
raspberries, cherries, and wheat •  
Light • Fewer calories and less alcohol •  
Malt Liquor • Fermented at high temperatures •  
Higher alcohol  
content.  
• Pilsner • Light, hoppy, and dry lager •  
Sake • Brewed from rice • Served warm or at room  
temperature •  
Stout • Ale that is produced from heavily roasted barley •  
Darker in color and slightly bitter •  
Trappist

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• Belgium or The Netherlands by Trappist Monks •  
High alcohol content • Dark in color •  
Wheat • Wheat • Garnished with a lemon and sometimes

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raspberry syrup

LAGER BEERS...

Lager beers contain a small amount of hops and  
are delicate in flavor and aroma.

Lagers are stored for several  
months to allow sedimentation before they are packaged  
into

bottles, cans, or kegs.

BOCK BEER... Bock beer is a heavy, dark,  
slightly sweet and  
strong lager beer brewed from caramelized malt.

DRY LAGER...

Dry Lager is usually brewed longer than a regular  
lager.

This causes more of the starches to convert to fermentable  
sugars, resulting in a less sweet taste.

ICE LAGER...

Ice lager is usually brewed the same way as regular

lager.

During the fermentation or aging process they are frozen and this creates their distinctive taste.

LIGHT BEER...

Light beer is a beer with fewer calories and less alcohol than regular lager.

This is done by removing the excess sugar during the brewing process or by adding carbonated water

to dilute the finished product.

MALT LIQUOR...

malt liquor is brewed using a combination of barley malt and pure starches that create a large amount of fermentable sugars in the wort.

This results in a higher amount of alcohol than a regular beer.

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MARZEN/OCTOBERFEST...

This is a beer originally produced in Germany during the month of March and laid down in icy cellars

for final consumption during Oktoberfest.

Marzen is popular year round in Germany.

PILSNER...

Pilsner is a term originally used to label beer brewed in Pilsen, Czechoslovakia. Pilsner Urquell is the original.

Pilsner is

a golden lager with a hint of hops, usually high in carbonation,

light, bright, and dry.

ALES...

Ale is a beer produced by yeasts that tend to be thicker, floating to

the top of the barrel during the fermentation process. It is

fermented at a higher temperature than lager and has a higher alcohol content. The taste is rich, fruity, full-bodied, with a slight bitter flavor.

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CREAM ALE...

Cream ale usually has a slightly sweet taste and a pale, golden color.

It may be specially brewed or made by blending lager with ale.

FLAVORED ALE...

Flavored ale is made by adding flavors during the brewing or aging process. These flavors can include honey, raspberry, oatmeal, etc. etc.

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HEFEWEIZEN..

This Ale uses wheat in conjunction with barley or other grains."Hefe"

refers to the white colored yeast sediment in the wheat beer. "Weizen" is the German word for wheat.

This Ale

is usually cloudy with some sediment remaining.

This is a fruity

and refreshing ale and is usually served in a tall, vase-like glass

and garnished with a lemon wheel.

PORTER...

This is an ale brown in color and flavored with roasted malt, it has a strong, bittersweet flavor.

STOUT... A dark, heavy bodied, somewhat bitter ale that is best served at 55 degrees Fahrenheit.

SAKE.. A specialized form of beer brewed from polished

rice. It's often called Japanese rice wine because of its lack of color and combination. The flavor of Sake is sweet and dry and is traditionally served warm to release its bouquet but heating Sake is sometimes used as a way to mask the flavors of a lower grade product.

A real premium Sake is meant to be served chilled to enhance their fruity, floral characteristics.

## **GLOSSARY OF COCKTAIL TERMINOLOGY...**

**Abricotine Liqueur:**

French Apricot liqueur.

**Absinthe or Absenta:** A green (from plant chlorophyll), highly proofed (120-170)

beverage which turns milky white when water is added. Banned almost globally, it can be found legally in Spain,

Denmark, Portugal, the Czech Republic, and Andorra. The U.S. is

currently allowing import of bottles whose recipe meets certain

guidelines. it contains wormwood, which was thought until recently to cause hallucinogenic states.

Created in Switzerland by a French doctor in 1792.

**Absinthe Fountain:**

A glass and metal water container with one or more spouts used in the aid of creating Absinthe drip cocktails.

**Advokaat:** a mixture of brandy, milk, eggs, vanilla and



sugar. Can be bought pre-mixed in a bottle.

Acai Berry: A small purple native fruit of Central and South America. Currently on the fast track by American/International marketers to be used as additive to bottled drink production. It is being hailed for its antioxidant properties

Afternoon Tea: A midafternoon gathering for tea and sweet and savory snacks, not to be confused with High Tea, which occurs later in the day.

Agave Syrup: A sweetener produced in Mexico, that is derived from the Agave plant. Use commonly but not exclusively in

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Margarita preparation.

Aguardiente (Spanish) Aguardente (Portuguese)

Aguardente

(Galician) translation (burning water):

A very broad term for an alcoholic beverage of varying potency 58-90 proof, made by

fermentation and distillation. The base ingredients can be fruit,

vegetable, tuber or grain. Vodka,

Pisco as well as Sake can be

classified as Aguardientes.

Many cultures use this term to refer to their local spirit, but they can differ from place to place greatly.

Aguas Frescas: Spanish “fresh water”

water based non alcoholic

drinks made with fresh fruits, vegetables, or grains, and sugar.

Agwa: A South American liqueur which contain guarana, ginseng,

and coca. Highly caffeinated. Akvavit, Aquavit:

A Scandinavian

liquor. sometimes flavored with caraway, dill, coriander, anise,

cumin. Usually taken cold and straight as vodka is in Russia.

Al Fresco: When used referring to a bar or restaurant, it suggests

outdoor seating, on the side walk, a deck, in a courtyard, on a lawn,

a pier, a beach, etc.

Ale: A rather broad term. A group in the beer family.

Typically

stronger than lager the other half of the beer family.

A beverage

containing malt and hops that has been top-fermented.

Alize: A bottled mixture of fruit juices and Cognac 32-proof. French.

Means

“gentle trade wind.” Alcohol by Volume:

used to measure the

alcohol content of a beverage. A 100-proof Vodka would be 50%

alcohol by volume. And a wine at 12% ABV would be 24 proof.

Amaretto: Originally from Italy, made from apricot pits and herbs with an almond and vanilla taste.

Amaro Amari: A broad term for Italian herbal liqueurs.

Often

made of a dozen or more ingredients such as barks, roots, flowers,

16

fruits, and herbs. They can be wine based or spirit based.

Examples

Cynar, Vermouth, Amer Picon.

Amer Picon: A French cordial with a bitter orange flavor.

American: A Italian Aperitif made of wine, herbs, spices, and

fruits. There are red based as well as white wine based versions.

Anisette: A very sweet liqueur made from anise seed.

Tastes like black licorice.

Aperitif: Originally referring to wine,

but may mean any alcoholic

beverage taken to stimulate the appetite before a meal.

28

Aperol: An Italian aperitif 22 and 30 proof made of bitter orange,

rhubarb, and gentian root as well as other ingredients.

Tsikoudia: A distilled beverage made from the byproducts of the

wine-making process. All are basically the same,

but given different

names. Has a range from the Orient to Greece. Some

contain anise.

Some illegally made in Crete are said to have

hallucinogenic

properties.

Armagnac: Brandy from Gascony, France,

a smaller growing

area than the well-known Cognac region.

Due to the difference in

the distillation process,

Armagnac usually has a fruitier or fuller

taste than cognac, which distills out many of the underlying

nuances. Arrakor, Akpeteshi, Burukutu,

Sodabe: A distilled South Asian spirit, different than Arak,

but

sometimes spelled the same. This beverage is more like

Rum, some are distilled from coconut palm, others from sugar, and/or rice.

Aurum: A brandy-based, orange and saffron flavored Italian liqueur.

Averna Liqueur: An Italian Liqueur made of herbs roots and flowers, 64 proof. A very unique, and complex combination of flavors. Considered bitters, usually taken straight or on the rocks after a meal.

29

Awamori: A Japanese spirit distilled from rice.

Often served with ice and water mixed or taken straight.

When aged three or more years it is known as Koshu. Ayahuasca, aka Quechua, aka caapi, aka cipó, aka hoasca, aka daimé:

A psychoactive brew made of South American vines roots and plants, used for religious ceremonies.

Babycham:

English brand name sparkling alcoholic pear flavored drink. Pear cider. Mixes well with liquors,

and has a following that mixes it with Buchfast Wine. Bacchus:

17

Roman God of Wine and Barley. Celebrated on January 3rd.

Barback:

a bartender helper who restocks and runs errands for the bartender, and can receive anywhere between 10%-25% of bar tips

or is compensated on the basis of a prearranged amount.

Duties

can vary from bouncing, running food, getting ice, calling police,  
running to the bank or the market.

The person can make or break  
a busy night.

Bar Spoon: a rather long, usually spiral-handled, smallbowed  
spoon; an essential tool.

Bärenjäger: German “Bear Hunter,” a vodka-based,  
honeyflavored

liqueur. Barley Wine: A dark, rather strong ale.

30

Becherovka: A form of bitters produced in the Czech  
Republic,

flavored with anise, cinnamon, and 30 other ingredients.

Typically

served straight and cold or mixed with tonic water.

Beer:

A generic term for an alcoholic beverage brewed from malt  
and flavored by hops. Encompasses ales (I.P.A., lambic,  
porter,  
stout, etc.)

Benedictine: A liqueur produced by monks.

Made with a secret

formula of 27 plants and spices.

The oldest liqueur in commercial  
production today. Bhang Lassi,

Bhang Thandai:

Traditional Indian cannabis infused drinks made  
with milk/yogurt, sugar, nuts, and spices.

Biscotti Liqueur:

A sweet Italian spirit with flavorings of orange anise and  
almond.

proof.

Bitters: A general term for a bitter-tasting,  
alcoholic liquid made of

herbs, bark, roots, plant extracts, flowers, and fruits.

There are

many types available and they are usually used as a cocktail

ingredient. Black

Raspberry Liqueur: A deep purple, brandybased liqueur made

with berries, spices, and honey. Chambord is the most popular.

Blanc: French for white wine.

31

Blue Curacao: An orange flavored blue-colored liqueur.

From the

Dutch West Indies.

Blended Whiskey: A whiskey or whisky made by blending 2 or

more straight whiskeys,

or a whiskey mixed with a neutral spirit

(ethyl alcohol). American, Canadian,

and Scotch whiskey can be

blends. Irish whiskeys are not blended; they are married.

18

Body: The weight or consistency of a wine.

Bottle to Throttle rule: Military pilots,

as well as Astronauts have a

rule of no less time than 8 sometimes 12

hours from last drink until

take off.

Bouncer (n): Establishment employee, doorman,

one who keeps

order by verbal and/or physical means.

Bourbon: Corn-based whiskey, solely American made.

Aged a

minimum of two years, but usually aged four years or more.

Named after Bourbon County, Kentucky. Most are made to

120-

proof and then diluted with water to a lower proof.

Bottle service:

A drink option at many night clubs and upscale drinking establishments where an unopened bottle of liquor,

liqueurs,

or wine is purchased up front to drink over the course of the night, typically this involves table reservations, and mixers,

32

garnishes, etc. Mark up on a bottle can exceed 1000%.

services and

prices vary.

Brandy: An alcoholic liquor, either distilled from wine or from fermented fruit. A very broad term.

Prized bottles of rare cognac and the myriad of sweet, colored, fruit brandies are all categorized under this term. Some are liquors, and some are liqueurs.

Brennivin or svartí dauoi: “Black Death”

Icelandic liqueur made with potatoes and caraway.

Brut: Very dry champagne.

Bubble Tea:

An Asian sweetened and flavored tea that is usually served cold with tapioca beads resting on the bottom.

Served with

an enlarged straw to accommodate the beads.

Buckfast or Bucky: A tonic wine originally made by the Benedictine Monks in the 1890.

Produced in England it is also exported to Caribbean, Spain, and Australia, but is enjoyed in

England, Ireland, and Scotland.

Byrrh: A French bottled concoction of red wine, quinine, bitters,

and brandy. Cabin Fever:

American made 80 proof Maple Spirit Liqueur.

Cachaca or Pinga: Means “burning water,” a Brazilian sugar cane

rum.

Calvados: A French apple brandy. Campari: A brilliant, red, bitter, Italian, 41-proof aperitif.

Developed by Gaspare Campari in

33

Milan in 1860.

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Developed by Gaspare Campari in Milan in 1860.

19

Canadian Whiskey:

Lighter in taste and color than American

whiskeys. Can be made from corn, wheat, rye, or barley.

Aged a

minimum of three years, but usually aged four to six years.

Always

blended, either before or after aging. Carafe (n):

a glass bottle with

a flared opening used to serve wine. Carbonated (adj):

effervescent, with bubbles.

A drink with carbon dioxide added or

occurring naturally. Soda, beer,

and champagne are all carbonated

Cava: Sparkling champagne-like wine from Spain.

Chicha: Spanish fermented drink made from corn,

yucca or other

starches or fruits. Typically drunk young and weak,

but sometimes

aged to higher proofs, different cultures prepare



differently. Some

cultures recipes involve women's saliva.

Chambord: A French black raspberry liqueur.

Chartreuse: An herb liqueur.

Developed by Catusian monks in

. Comes in yellow or green. Said to contain 130 herbs and spices. "The Elixir of Long Life."

Chef's Table: A V.I.P.

table situated near the kitchen usually in a

private room used primarily for special private dinners, with a

34

special menu, with either the chef as a fellow diner,

or as a working

interactive guide.

Chilly Willy:

The name of the act of snorting Vodka through a straw into the nasal cavity.

Cisco RED: Higher-than-average-proof inexpensive screwcapped

wine. Claret or Clairet: A light, red wine from Bordeaux, France.

Coffee Liqueur: A dark brown sweet spirit.

Some have undertones

of vanilla, orange, or almond.

Kahlua and Tia Maria are the two

most popular ones. Cognac:

Brandy from the Cognac region of France. See Cognac section.

Cointreau: An upscale, French orange liqueur.

In the Curacao

family.

Compote: An Eastern European drink made with dried or sometimes fresh fruits, seasonings, boiling water and

sugars. Left

to cool and infuse.

**Cordial:** A sweetened, flavored, liquor-based spirit. A liqueur. A straight liqueur drink taken to stimulate or enhance a warm or friendly situation.

**Corkage:**

A fee charged by an establishment to a guest who brings his own wine.

20

**Corked:** Refers to wine ruined by a faulty cork.

Air has entered the

35

bottle.

**Cream of Coconut:**

A coconut base or syrup used for many exotic drinks; most popular is the Piña Colada. Usually comes in cans.

**Crème de Nanas:** A rum-based, pineapple-flavored liqueur.

**Crème de Cacao:**

A liqueur that exists as either dark or white (clear). Made from cacao and vanilla.

**Crème de Cassis:** A liqueur made with European Black Currants.

**Crème de Menthe:**

A liqueur that exists as either green or white (clear). Made from peppermint.

**Crème de Mure:** A sweet, blackberry-flavored liqueur.

**Crème de Noyaux:** A brilliant, red liqueur made with almonds.

**Curacao or Triple Sec:** A liqueur made from orange peels. Originally from the Dutch West Indies. Comes in blue, orange,

green, and clear. Cointreau is the finest one.

**Cynar:** An Italian liqueur made with artichokes and herbs.

Dash: Approximately 1/2 teaspoon.

Decant:

To pour out a bottle of wine into another container to aerate it, or to remove sediment.

Digestif: A drink taken at or after the conclusion of a meal, to aid in digestion.

Dionysus: Greek God of Wine and Barley.

He is celebrated on

January 3rd. Bacchus Distillation (n): A process to purify or separate a substance by heating.

The process used in creating a

36

liquor.

Drambuie:

A liqueur made from Scotch whisky and heather honey and herbs. It is sweet and spicy with an anise taste.

Dry: Pertaining to wine. Without sweetness. Low in residual sugar.

Dry Vermouth or French Vermouth: A brandy-laced, white wine

flavored with 50 or more herbs and spices (wormwood, ginger,

cloves, rose petals, chamomile, forget-me-not, angelica, sage, etc.).

Dubonnet: An aromatic wine from France. It comes in red (rouge)

and white (blanc). Refrigerate after opening.

Dumb: A wine opened before maturation.

Dutch Courage: British slang from Anglo-Dutch wars.

Now used

as a term for a drink before a challenge.

eau de vie:

A French term which refers to a distilled spirit derived from fermented fruit juice. They are made globally,

but don't

confuse real eau de vies with under-proofed imitations.

Real eau de

21

vies clock in around 80 proof. Usually served post dinner.

Elderflower Liqueur: Popular in Europe for many years, there are

many makers. Aromatic and light,

it has been gaining popularity

since St. Germain's product has hit our shores.

Espresso: A strong coffee made by forcing steam through grounds.

37

Falernum: 1.

A spicy sweetener from Barbados with almonds and

ginger undertones. 2. A historic wine from ancient Rome.

Fermentation (n): A chemical reaction in which fungi (yeast) produces alcohol from a sitting starch (sugar).

Finish: The last taste left in the mouth by a drink.

Fino: Pale sherry. Most often from Portugal or Spain.

Forbidden Fruit: A liqueur made with brandy, honey, and shaddock (grapefruit).

Framboise: Means "raspberry."

This can be either a raspberry liqueur or a raspberry beer (lambic).

Frangelico: A golden liqueur made with hazelnuts, vanilla, orange,

and coffee. Originally made by a hermit monk from Italy.

Galliano: A sweet and spicy, bright yellow, Italian liqueur.

It is

brandy-based and made with a secret recipe of over 30 herbs,

flowers, spices, roots, and berries.

Garnish: A garnish is no more than a decoration, sometimes

functional, either eaten or squeezed into a drink.

Ginger Beer: A non/low alcoholic drink made of ginger and sugar.

Gin: Originally from the Netherlands.

It is distilled from grain

(mostly corn, but some are from rye or barley).

Can be flavored

with juniper, orange, angelica, caraway, coriander, anise, cassia,

almonds, cinnamon, ginger, fennel and/or oris.

No two gins are

made exactly the same.

38

Goldschlager: High-proof, clear,

cinnamon schnapps with floating

flecks of gold leaf, created in Switzerland.

Goldwasser: “Gold water.” An herbflavored

liqueur with gold leaf

floating about. Anise and caraway,

or citrus and spice are the most

pronounced flavors. Originally from Poland.

Gomme: Same as Simple Syrup.

Grain Alcohol: Made from sugar or other starches. Usually

distilled to 200 proof and then diluted with water to bottled

proof.

Granita:

A Italian dessert or treat made by creating a drink or

punch-like beverage with water, sugar and flavorings,

and freezing

it solid, so as to be able to scrape into a still frozen,

but malleable

22

serving. Somewhat like a snow cone or Italian ice.

Grand Marnier: A highly-prized, cognacbased

triple orange

liqueur.

Grappa: Italian brandy made from the by-products of winemaking.

There are hundreds of kinds and thousands of brands.

Some are terribly harsh and unaged.

Others are mellowed with age.

Taste is different because of all the different grapes each producer will use.

Green Ginger Wine:

A fermented green beverage made with raisins and fresh ginger. 13.5%ABV.

39

Grenadine: A sweet, red syrup originally made with pomegranates from Grenada. Most are alcohol-free.

Hazelnut Liqueur: A sweet, syrupy, amber-colored spirit. Some

have hints of vanilla, honey, or chocolate.

Frangelico would be the premier hazelnut liqueur.

Herbsaint: An American anise-flavored liqueur.

Originally made

by New Orleans natives who learned how Absinthe was made while

in France during WWI. High Tea: Refers to evening tea, as opposed to afternoon tea, usually a social gathering with savory/meal like food.

Orxata: A Spanish/Latin nonalcoholic beverage derived from

many different ingredients (almonds, rice, barley, some recipes

include milk). Recipes differ from culture to Jamaican, Puerto

Rican, Spanish, Mexican they are all a little different

culture.

JHpnotiQ: A blue bottled mixture of Cognac, Vodka, and Fruit

juices. 34-proof.

Irish Cream: A silky liqueur made from Irish whiskey and cream.

Some are made with toffee, honey, or chocolate.

Bailey's would be

the most popular brand. Irish Mist:

A brown liqueur made with

Irish whiskey, heather honey, citrus, and sweet herbs.

Irish Whiskey: A triple distilled liquor aged no less than 3 years.

40

Some are aged into their teens. If you are very lucky, there are

some 36-year-olds to be had.

Irish whiskey can be a single malt or a blend.

Jägermeister: "Hunt Master." A German liqueur made of 56 herbs, roots, resins, seeds, spices,

and fruits from the four corners

of the earth. It is a klosterlik or a form of bitters.

It is usually taken

chilled in shots, or as a cocktail ingredient.

Kahlua:

23

of Mexico's most popular exports.

Kalamansi Juice: Juice of the sweet Kalamansi lime, indigenous to

the Philippines.

Keg Stand:

The act of drinking from a hosed keg tap while doing a handstand, usually with your legs supported by other participants.

Kombucha:

A tea that has been fermented by introduction of a fungus or more specific a Kombucha colony.

The history reaches

back to B.C. times in China,

but has had a recent resurgence in the

American new age health community.

Kefir: Fermented milk beverage thinner than traditional

yogurt,

made by combining milk with grain. Somewhat sour tasting,

and

slightly alcoholic (below 2%),

often mixed with fresh fruit or honey

41

into a smoothie. Kefir is a nutritious,

and healthfully beneficial

drink.

Kirsch or Kirschwasser: A clear or reddishbrown

liqueur distilled

from black cherries.

Kummel: Originally from Holland (the Netherlands). A clear,

sweet liqueur made from caraway, anise, cumin, and

fennel.

Kwai Feh: A lychee-flavored liqueur.

Lager: A rather broad term. A group in the beer family.

Typically

lighter than ale (the other half of the beer family).

A beverage

containing malt and hops that has been bottom fermented.

Legs: (tears)

The trails left running down the inside of a wine glass

after swirling the wine.

Length: The time the flavor of a wine stays on the palate.

Licor 43: A Spanish brandy-based liqueur with 43

ingredients,



with a prominent vanilla-citrus flavor.

Lillet: A French aperitif made of wine, brandy, fruit, and herbs.

Comes in red (rouge) and white (blanc).

**Limoncello:**

An Italian alcoholic beverage made with lemons and sugar. Taken ice cold after a meal or over fruit. Often homemade.

Limoncello crema: An Italian cream-based lemon liqueur.

Liqueur or cordial: A syrupy, sweet alcoholic beverage usually

liquor-based, or more specifically, brandy-based.

Something as special as rare Grand Marnier as well as generic peppermint

schnapps would fall into this category.

They can be created by maceration, infusion, or percolation.

With flavoring agents such as fruit, oils, leaves, nuts, herbs, spices, barks, flowers, and roots.

Liquor: Any alcoholic beverage that has been distilled (grain

24

alcohol, vodka, gin, rum, tequila, mezcal, whiskey, and some

brandy). Usually 80- to 190-proof. Madeira: A blended and fortified Portuguese wine.

Magnum: A wine bottle size: 1.5 liters. Equals two standard bottles. Maraschino: A clear,

bitter liqueur made from cherries

and their pits. Marc: French brandy made from the byproducts of

the winemaking process. See Grappa.

Married: Refers to blending of ingredients as in whiskey.

Whiskeys are married together to make a blend.

Marsala: A full-bodied, fortified red wine from Sicily.

M D 20/20 (mad dog): Higher-than-averageproof  
inexpensive  
screw-capped wine.

Mead: Arguably the first alcoholic beverage. Made from  
honey,  
herbs, and water.

Metaxa: A sweetened Greek brandy.

Mezcal: A liquor distilled in Mexico. Developed by  
Spaniards.

Made with Agave plants. Tequila is mezcal,  
but mezcal is not

43

always tequila.

Tequila has stricter guidelines about location of  
production and contents of liquor.

The worm is supposed to bring  
luck to the person who swallows it .

Sometimes bottles contain a  
worm (gusano) which lives in the agave plants..

Midori: A melonflavored

liqueur from the Japanese house of

Suntory. Mist: A term meaning “on the rocks”

(preferably with

shaved or crushed ice),

based on the fact that certain clear liqueurs

cloud or mist when poured over ice.

Molecular Mixology:

The art of creating and retooling drinks at  
the molecular level, changing their physical properties.

Layering

drinks, turning drinks into vapors,

gels or foams are all forms of

Molecular Mixology.

Muddle: Meaning to mash together.

Neat: Another way to say straight, no ice, not mixed, not chilled.

Night Cap:

Usually a friendly suggestion or offering of a drink to end the evening. Any drink could be a night cap.

Night Train: Higher-than-average-proof, inexpensive, screwcapped wine.

Oktoberfest (n): A yearly, two-week German beer festival. It is the largest public festival in the world. Six million attend annually.

44

Oenology or Enology (n): the science of wine and its production.

Orange Liqueur: The most common are Triple Sec and Curacao.

25

The best are Grand Marnier and Cointreau.

Orgeat: An almond-citrus flavored sweetener.

Ouzo: A clear, anise-flavored, Greek liqueur.

Some recipes are made with mixtures of the following: grapes, fennel seeds, nutmeg, cardamom, coriander, cinnamon, nuts, mint, berries, and anise.

Palm Wine: A fermented beverage made with the sap of palm trees.

Sometimes distilled into a higher proof liquor. Arrack, also known

as Akpeteshi, Burukutu or Sodabe.

Passion Fruit Liqueur: A citrusbased liqueur made in the United

States, Australia, the Azores, and France.

Peppermint Schnapps: A light, sweet, mint-flavored liqueur.

Pernod: A French, anise-flavored liqueur.

Pilsner: Originally a light, crisp, delicious beer from Czechoslovakia.

The method of production has been imitated worldwide.

Now the name has been bastardized and is being used by thousands of beer producers to describe their product.

Pimm's: A bottled, fortified liqueur drink.

Six different ones were

made. Now only #1, which is gin-based, and #6, which is vodka-based,

remain in production.

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45

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Pisang Ambon: An Indonesian green-colored, banana and herbflavored liqueur.

26

Pony: Means one ounce. Also refers to a certain glass.

Port: A rich, sweet, fortified wine originally from Portugal. There

are four main kinds of port: tawny, ruby, vintage, and white.

Potcheen Poteen Poitin: Irish moonshine. The real thing is

160-

46

proof or more.

There are some available that can be purchased legally.

Pousse-Cafe:

Refers to either a layered drink or an alcoholic drink taken with coffee.

Proof: A term used to denote alcohol content. 80-proof liquor

would be 40% alcohol, meaning 40% of the contents of the bottle

would be pure alcohol. Bottled wine at 12% alcohol by volume

would be 24-proof.

Pruno: Prison wine made by storing fruit/fruit products mixed

with sugar in a plastic bag somewhere that the prison screws can't find it.

Punt: The indent at the bottom of a wine bottle.

Puree: Pertaining to bartending,

a puree is basically fruit made into a soupy paste.

Tsikoudia: A distilled beverage made from the byproducts of the

wine-making process. All are basically the same, but given different

names. Has a range from the Orient to Greece. Some contain anise.

Some illegally made in Crete are said to have hallucinogenic properties.

Ratafia: A French Liqueur made with Marc, and leftover grapes from wine production, often steeped with fresh fruit.

Raw Milk: Unpasteurized milk that many believe to be 47

nutritionally more beneficial. Not legal everywhere, and doesn't

keep like pasteurized milk. Prior to the 1860's raw milk was the only milk available.

Ripple: Higher-than-average-proof inexpensive screwcapped wine. No longer produced.

Robe: The color or look of a given wine.

Rosso: Italian for red wine.

Rouge: French for red wine.

Rum: Liquor made from molasses or sugar cane.

Originally from the West Indies. Aged six months to 20 years. 70- to 150-proof.

Light, white or silver: Clear, aged six months to one year.

Amber

or gold: Aged at least three years.

Color comes from barrel aging or added caramel or both.

27

Anejo: Usually a blend. Aged four to 10 years.

Spiced: There are many kinds: pepper, rosemary, vanilla, cinnamon, and clove. Dark Rum: Aged five to seven years.

Usually

made from a blend of different batches. Jamaican:

Dark rum from

Jamaica.

Demerara: High-proof rum from Guyana.

Rum Cream Liqueur: A sweet Rumbased liqueur which can have

hints of chocolate, coconut, coffee, vanilla, peanuts, bananas, and

cinnamon. Rye: In the United States, a whiskey made from at least

48

%r

ye that has been aged at least two years in oak barrels and can be diluted with water to no less than 80-proof.

These rules do

not apply anywhere else.

Sabra: An orange-chocolate liqueur from Israel.

Safari: A yellow, Dutch, fruit liqueur flavored with mangoes, limes,

and papaya.

Sake: Wine made from fermented rice. It is actually a type of beer.

Salpicon: A Columbian drink of no specific recipe, but fresh fruit

diced and mixed with soda or soft drink.

Usually made with a ratio

which lends its appearance closer to fruit salad than a beverage.

Sambuca: A clear or black Italian liqueur. Made from grape distillates, elderberries, and anise.

Traditionally served straight in a snifter with three coffee beans.

St. Germain Liqueur:

A French all natural artisanal liqueur made primarily of elderflowers.

Schnapps: (U.S., Australia)

A common name for a wide range of liqueurs, usually light-bodied, often colored and sweetly flavored.

(Europe): “Mouthful” (German) Schnapps is a distilled clear liquor. Much different than American Schnapps.

Scorpion Rice Whiskey:

A bottled spirit indigenous to Southeast

Asia, each bottle can contain one or more whole preserved scorpions, as well as roots, pods, and herbs.

49

Scotch: Can be bottled from a singular batch (single malt) or from

many different batches (blend). 20 to 30

single malts can be used to

make a blend. They are blended to be mellow for the consumer. If a

blend has a year on it,

it refers to the youngest single malt in the

blend. Single malts can be classified into 10 or 20

categories or

areas, from taste clusters to river sides.

The major ones are as

follows. Lowland (generally the lightest and softest),

Highland

(most numerous with a very wide variation in flavor), Islay

28

(generally the heaviest, full-bodied), Speyside

(noted for their

complexity), Cambeltown



(two distillers left making a medium to heavy, full-bodied scotch).

Each different single malt has a unique taste. Scotch also ages better than any other liquor.

Shochu: A distilled Japanese spirit. Made from grains or vegetables or sugar.

There are single and multiple distillation varieties.

Shot: A type of drink, typically thrown down the throat.

A pour of one to two ounces.

Slivovitz: A rakia originally from the Balkans; distilled from plums, produced world wide today.

Sloe Gin: A sweet, bright red, gin-based liqueur, flavored with sloe plums.

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Snake Rice Whiskey: A bottled spirit indigenous to Southeast Asia, each bottle can contain one or more whole preserved snakes, as well as roots, pods, and herbs.

Club Soda: Carbonated water. Water with bubbles.

Effervescent: Sometimes coming in flavors.

Soju: A distilled Korean spirit.

Made from grains or vegetables or sugar. 40 to 90 proof, sometimes stuck in the beer and wine category.

This has led to it being used in mixed drinks instead of hard liquor.

Sour mix: They come in powder and liquid form. Essential at bars.

Southern Comfort: A liqueur made from bourbon, peach, and citrus.

Spirit: Any alcohol that is distilled from a fermented ingredient.

An alcoholic beverage that is not wine or beer.

Produced from

living things and capturing the essence of what they are made

from. Spirits is a mystical label given to this class of bottled alcohol.

Splash: Approximately a ? teaspoon.

Stout: A rather dark ale.

Straight Up: When referring to a Martini, Manhattan or like drink, the mixture should be chilled and then strained, but when

referring to a whiskey, brandy, tequila, port, or like straight drinks

they should be poured bottle to glass at room temperature.

If

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unsure ask customer if you should chill it for him or her.

Strega (“Witch”): A spicy, sweet Italian liqueur made from over 70

herbs and spices.

It gets its intense yellow color from actual

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saffron.

Sugar Syrup Simple Syrup: Basically liquefied sugar.

Sulfites: A naturally occurring additive to wine.

Protects against

harmful organisms and oxygen damage and helps wine last longer.

Swedish Punch:

A Scandinavian liqueur made with either rum or

Arak and wine, tea, lemon, and spices. Some recipes have

30 or

more ingredients. Usually stored for months before it is

consumed.

Sweet Vermouth or Italian Vermouth: A brandylaced white wine

flavored with 50 or more herbs and spices (wormwood, ginger, cloves, rose petals, chamomile, forget-me-not, angelica, sage, etc).

It gets its color from oxidation or added dye.

Tannin:

A natural acid that escapes the grape skins and stems into the juice and adds color as well as tartness to the wine.

Tea: A drink made by soaking the dried leaves of a tea plant in hot

water. Tea can be made with other kinds of plants as well.

Tears: (legs)

The trails left running down the inside of a glass after swirling the wine.

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Tenderloin (n):

a tender cut of meat which runs down the back of the animal's spinal column. This is where Filet Mignon and Chateaubriand comes from.

Tequila: Invented by Spaniards in Mexico.

It is derived from the

Blue Agave plant (not a cacti). The best are 100% agave, which

would be stamped on the label. Some are merely 51% agave

(mixto).

Tequila is mezcal from a particular region and made to certain specifications. If produced two feet outside the region, it is

mezcal, not tequila.

Anejo: aged at least one year in wood.

Blanco: (white or silver) usually unaged or under 60 days

old.

Joven abocado: young (like blanco) but colored with additives. Usually labeled gold.

Muy Anejo: aged two to four years in wood.

Reposado: (rested) barrel aged two months to 3 years to achieve mellowness and color.

Thunderbird: Higher-than-average-proof, inexpensive, screwcapped wine.

Tia Maria: A rum-based, coffee liqueur from Jamaica.

Tisane:

The proper name of a beverage created by steeping an herbal substance in hot water. Tea is only made from tea plants, all other herbals are not tea, they are tisane.

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Tonic Water: A carbonated quininecitrus flavored nonalcoholic beverage.

Top: Means to add ingredient to top of a drink, approximately a teaspoon to an ounce if alcoholic.

Approximately two tablespoons or more if referring to whipped cream. Other nonalcoholic ingredients equal to 1 ounce.

Triple Sec or Curacao: A liqueur made from orange peels. Originally from the Dutch West Indies.

Grand Marnier would be a top-shelf orange liqueur.

Tuaca: An Italian brandy-based liqueur, flavored with citrus, nuts, vanilla, and milk.

Ty Ku Liqueur: A Sake based spirit laced with 20

fruits teas and  
herbs. A unique liqueur marketed in a light up bottle.

Ullage: 1.

The space between the cork of a wine bottle and the  
wine. The space between the bottle cap and the beer.

. The first and/or last beer out of a keg, which you throw  
away.

USDA Prime: This is the highest grade of meat available,  
by US

standards. USDA Choice: This is the second highest  
grade quality

of meat, by US standards. USDA Select:

This is sixth from the

bottom and third from the top in quality.

(Ask your chef what you  
are serving in your establishment.)

Van der Hum: Flavored with herbs and spices.

Vandermint: A Dutch chocolate-mint liqueur.

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Veev Acai spirit The first mass-produced spirit containing  
Acai. It

also contains prickly pear and cherry.

The base is distilled from

wheat. Their site elaborates on health benefits,  
and also contains a

disclaimer for all the health benefits. It is 60

proof and mixes well

with most white liquors.

Vermouth: A wine which has had brandy added as well as  
50 or

more herbs and spices.

Vin: French for wine. Vino: Italian and/or Spanish for wine.

Vintage: The year of the grape harvest in a given wine.

Nonvintage

means grapes from two or more years were used.

Vodka: “Water of Life” or “Dear Little Water.” An unaged, neutral, colorless liquor. Can be distilled from wheat, rye, barley, potatoes, sugar cane, or corn. Vodka is distilled to 190-proof, then demineralized water added. Therefore, 80-proof vodka is more water than pure distilled spirit.

This makes the notion of purity as questionable as the distillery’s water source.

Vodka’s

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origin cannot be pin-pointed, but can be narrowed down to Persia, Poland, or Russia.

Wasabi (n): green Japanese horseradish.

Wein: German for wine.

Whisky or Whiskey: A liquor distilled from cereal grains (wheat,

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rye, corn, oats, barley).

A general term covering whisky or whiskeys from all over the

globe: American, Canadian, Irish, or Scotch. White

Lightning/Moonshine/Hooch/Stumphole Water/stumpblaster

White Mule: Named for its nocturnal manufacturing. Highly proofed, unregulated clear liquor made of corn.

Wild Irish Rose: Higher-than-average-proof, inexpensive, screwcapped

wine.

Wine: A fermented juice of various kinds of grapes or other fruit.

Wort: Beer before it is fermented. A mixture of water, barley,

hops, and sugar.

Yukon Jack: A liqueur with a Canadian whisky base.

Flavored

with citrus and herbs.

Zubrowka, Zubrovka: A yellow Polish, Hungarian,  
or Russian

vodka made with bison grass.

Zymurgy (n): The science or study of fermentation.

### SETTING UP YOUR HOME BAR...

This chapter will show you what you need to set up your own fully functional, fully stocked home bar.

You will be able to

plan and host "rock star" quality cocktail parties by following this chapter

along with the other home bar chapters.

You will need the following things to make your home bar fully functional and complete....

barspoon •

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Can/bottle opener (church key) •

Champagne bucket •Cocktail napkins

•Measuring cup

•Muddler

•Corkscrew (your preference, either a waiter's key, winged version, mounted version, or rabbit-ear version) •

Covered cocktail

shaker

•Juice extractor

•Toothpicks or plastic swords for garnishes

•Strainer

•Wine chillers

•Professional grade electric blender ( Ninja 1100.)

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•Ice bucket and scoop optional for bars and restaurants)

•Lemon/lime squeezer

- Martini pitcher (optional for bars and restaurants)
- Jiggers/measuring shot glasses
- Measuring spoons
- Pairing knife
- Carafes •Towels
- Punch bowl and glasses
- Lime juice/salt/sugar tray for garnishing glasses
- Seltzer bottle
- Shaker set (metal tumblers and a glass that fits - several will come in handy)

### GLASSES YOU WILL NEED...

Balloon glasses: These glasses range from nine to 14 ounces and are great for red wines because it allows them to breathe.

- Red wine: Not as large as the balloon glass, but wider for red wines. They help the bouquet of the wine meet the nose.

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- Champagne flutes saucers: Allow bubbles to escape more readily.

•Tulip-shaped glasses: These glasses are appropriate for white wines and dessert wines such as Rieslings.

- Sherry: These glasses complement sherry wines, but may be used for cordials or liqueurs as well.

All-purpose glasses: Work with both white and red wines.

- Carafes: Bottles of wine are poured into carafes, allowing them to breathe.

These are great if half carafes are offered on the wine list or if magnum-sized bottles are used.

Different types of glasses are



intended for specific types of wines. For example, pinot glasses, which help to send the wine to a specific part of the palate and help to increase the bouquet, are available.

These glasses allow the wine to breathe in a manner that complements the wine.

Beer goblet:

Stemmed beer glass that is similar to the balloon wine glasses but larger. These hold about 12 ounces.

- Beer mug: Self-explanatory.

Pilsner: These are tall beer glasses.

Some people believe that they make the beer go flat quickly, while others like them because they are stylish and make the bubbles visible.

- Pint glass: These glasses are very versatile.

Not only do they hold

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a pint of beer, but they can also be used for tall mixed drinks.

- Cocktail: Basic glass for "straight-up" drinks.

Ranges in size

from three to six ounces.

The larger sizes can be used for frozen drinks and the four and a half ounce size can be used for martinis

and Manhattans. These are stemmed, which prevent warming of the liquid.

- Collins: These glasses are used for Collins drinks, as well as more

exotic drinks such as fizzes, Mai Tais, Singapore Slings, and

different variations of the Long Island Iced Tea.

They are good for drinks that require a little more room than the highball glass. •

Double rocks:

These are intended for larger drinks that are served "on the rocks" •Goblets:

These are great for tropical drinks such as blends, daiquiris, and other frozen drinks. Available in 22-ounce

hurricane versions, which are used for large drinks.

•Highballs: These are good for standard drinks such as Jack &

Coke or screwdrivers. •Martini:

Extremely similar to the cocktail glass, but they have more of a "V" shape. They range in sizes.

Hot drink mug: These are stylish glass coffee mugs with a handle.

They are great for lattes, and Irish coffees.

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•Parfait: These are used for drinks that contain ice cream, such as

a Mudslide, as well as specialty drinks that contain fruit.

•Pony (cordial): These are usually used for liqueurs and brandies.

•Pousse-Cafe:

This is a specialty glass designed for drinks that are floated such as the Pousse-Cafe and the Traffic Light.

Rocks: Rocks glasses are common.

They can be used for just about anything from highballs to shooters and even as a mixer glass.

They may be stemmed and range in size.

These glasses may also be

called "lowballs" or "old-fashioned" and are commonly used for drinks that are "on the rocks."

•Shot:

The standard shot is one and a half ounces and can be measured with a jigger.

The larger shot glasses allow enough space to mix liquors for different types of shots. •Sour:

These glasses are known for their popularity when serving "sour" drinks They can be used for Amaretto Sours and Whiskey Sours as well as other similar drinks.

MORE ON BAR TOOLS..

THE LONG BAR SPOON..

Many people do not realize how handy these can be, especially when the daiquiri will not come out of the pitcher.

They are great

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for scraping pitchers of frozen drinks, frozen margaritas, etc. Some

bars give these to customers when they order pitchers of frozen

margaritas, Bellini, or daiquiris so they can serve themselves.

WINE KEYS..

This tool is necessary if any corked wine is being served.

The best

key is the rabbit-eared version, which insert the corkscrew themselves. With a pull of the lever, the cork pops out. The waiter's

wine key is also good for use as a pocket-sized wine

opener. Be sure to have one that has a knife or foil cutter on one end and works like a lever.

#### HIGH GRADE BLENDER...

These are an absolute for serving any kind of frozen drink.

The regular home blender is not intended for chopping ice, and they will overheat and burnout.

I highly recommend the Ninja 1100 blender.

#### COCKTAIL SHAKER..

There are two types of shakers used in a bar.

The shaker found in most bars and restaurants is the Boston style shaker, which

consists of two separate containers, a mixing glass, and a shaker

glass. The shaker glass is made of stainless steel and overlaps the mixer glass.

The standard shaker consists of a shaker glass and a

61 lid. These are also stainless steel and some may have a built-in strainer.

#### STRAINERS..

The Hawthorn Strainer is very popular.

These can be used in conjunction with a shaker glass.

Most people associate these with martinis,

but the main purpose is keeping ice from getting in the drink. Ice in a martini is taboo and not acceptable.

The Hawthorn

Strainer is spoon-shaped and has a spring coil around its head.

Keep at least two of these in a small bar, more for a large bar.

**MUDDLER...**

A muddler is a small, wooden bat or pestle that is made for crushing fruit and herbs.

These are becoming a necessity as the Mint Julep and the Mojito gain popularity.

**SPEED POURERS...**

This is another absolute must for the bar. They are great for storing sweet and sour juices and any other liquids that must be

poured quickly.

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**GOOD, SHARP KNIVES..**

The importance of a good, sharp knife is indescribable.

Knives are

used to cut fruit and other things,

such as sweet and sour packs or

boxes. It is a good idea to have a knife made for twists.

This is

useful for making a quick lemon or lime twist.

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**MIXERS YOU WILL NEED FOR YOUR HOME BAR...**

Ginger Ale •

Lemon-Lime soda (7-Up or Sprite) • Cola or diet cola •

Tonic water •

Seltzer water or club soda

Tomato juice or

Tomato juice

Bloody Mary mix

Orange juice •

Pineapple juice •

Cranberry juice •

- Grapefruit juice •
- Lime juice (such as Rose's Lime) •
- Lemon juice or lemon mix •
- Sweet & sour mix (powdered or pre-made)
- Grenadine
- Coconut cream •
- Fruit nectars (peach, pear, and apricot) •
- Heavy cream •
- Milk •
- Half & Half •
- Beef bouillon •
- Mineral water •
- Simple syrup

#### FRUITS AND GARNISHES YOU WILL NEED..

- Orange slices •
- Cinnamon (sticks & ground) •
- Maraschino cherries •
- Lemon twists •
- Lime and lemon wedges •
- Apples •
- Olives •
- Cocoa powder •
- Cocktail onions •
- 36
- 63
- Celery •
- Bananas •
- Berries •
- Candies •
- Celery seed •
- Grapefruit
- Strawberries •
- Cloves •
- Fresh mint
- sauce •

Worcestershire sauce •

Angostura bitters •

Superfine sugar •

CUTTING FRUIT FOR YOUR BAR...

LEMON TWISTS

Cutoff both ends of the lemon.

. Insert a sharp knife between the rind and fruit to separate them.

. Cut the rind into strips.

There are special knives designed to cut twists as well.

These knives

appear to be a heavily serrated pairing knife,

but instead have a

small, hook-like indentation.

This indentation will cut the right strip of rind off the whole piece of fruit.

SIMPLE SYRUP RECIPE..

cups water

cups sugar

Heat water in a saucepan over medium to high heat.

When water

begins to simmer, add the sugar and stir until dissolved.

Do not

allow the mixture to boil.

Remove the pan from the heat and set

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aside to cool to room temperature.

Pour the simple syrup into a

clean liquor bottle. Store in the refrigerator.

Makes four cups or

one quart.

ORANGE SLICES..

. Cut off both ends of the orange.

. Cut across the orange to make wheels, much like when cutting a

tomato.

- . Cut the wheels into fours to create four orange wedges.
- . Cut the orange at different thicknesses to make better garnishes.

#### LIME SLICES...

- . Cut the ends off the lime.

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- . Cut the lime in half.
- . Cut each half into half-moon shaped slices.

#### LEMON AND LIME WEDGES...

- . Slice the lemon or lime in half the long way.
- . Cut each half into three wedges the long way.
- . These can be sliced into triangle shaped wedges if preferred.

#### PINEAPPLE WEDGES...

- . Cut off the top and bottom of the pineapple.
- . Cut the pineapple in half from top to bottom.
- . Lay the pineapple down and cut it in half again.
- . Remove the core of the pineapple and cut it into quarters.
- . Cut the quarters into wedges.

Fresh squeezed juices are another way to liven up drinks and improve them.

Your friends will be impressed by fresh squeezed juices.

Squeeze juices prior to opening

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the bar or prior to the party and store them in containers in the

refrigerator. Fruit trays are another necessity in bars.

Various

styles are available,

but the best are made with stainless steel and allow fruit to stay cold and fresh all day and night.

There are

plastic variations, but these allow the ice bath to melt too



quickly,  
and require periodic checks to ensure that the fruit is being  
kept at  
the appropriate temperature.

#### STIRING WINE AT YOUR HOME BAR...

Wine needs to be properly stored in the bar.  
Reds should not be  
stored in the refrigerator, even while in storage,  
nor should they be  
stored in an area that will expose them to light or vibration.

White

wine should be stored in a temperature-controlled  
refrigerator. It  
is best if white wine is not exposed to vibration, but in some  
instances, this may be unavoidable.

Restaurants and bars that  
intend to serve a fine line of wines should consider a  
preservation  
system that consists of inert gases,  
as well as a cellar that will  
create the best storage environment possible.

#### STOCKING LIQUOR FOR YOUR BAR...

Those with bars in their homes should not be as concerned  
when it  
comes to stocking the bar.

Simply make trips to the liquor store

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whenever necessary. I suggest keeping a good bottle of  
vodka, dry  
vermouth, rum, whiskey, gin, brandy, cognac,  
and anejo patron  
gold tequila. That should give you a good start and just get  
whatever you need at the liquor store when you run out or  
need  
something.

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Here are some cordials to stock in your bar...

Kahlua,

Baileys Irish creme,

Grand Marnier,

Chambord,

Triple Sec,

Frangelico,

Amaretto

Creme de Menthe

Creme de banana

Along with these also keep a good stock of domestic beers of course.

COCKTAIL RECIPES..

Im not going to clutter your book with basic highball recipes. Everyone knows a rum and coke is rum and coke and so forth and so on. The following recipes are much more advanced and delicious highball recipes and can be made as shooters by being served in a rocks glass instead of a highball glass.

ABBEY ROAD Fill a short glass with ice.

oz Amaretto

oz Black Raspberry Liqueur

oz Coffee Liqueur Stir.

ABBEY ROAD COFFEE

oz Amaretto

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oz Black Raspberry Liqueur

oz Coffee Liqueur Fill with hot black coffee.

Top with whipped cream.

Drizzle with chocolate syrup.

ABSINTHE COCKTAIL

Fill a mixing glass with ice.

? oz Absinthe

? oz Water Dash of Orange Bitters Dash of Sugar Syrup  
Shake.

Strain into chilled highball glass.

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ABSOLUTE IDIOT

Fill tall glass with ice.

oz Vodka

oz Jägermeister Fill with energy drink.

ABSOLUTELY FABULOUS

Fill a mixing glass with ice.

oz Vodka or Citrus Vodka 1 oz Cranberry Juice Shake.

Strain into chilled glass.

Top with 1 oz champagne.

Garnish with a twist.

ACAPULCO

Fill a serving glass with ice. 1 oz Brandy

Dash of Grenadine

Dash of Sour Mix

Dash of Orange Juice Fill with ginger ale.

Garnish with orange and cherry.

ACAPULCO GOLD

Fill a mixing glass with ice.

oz Tequila

oz Amber Rum

oz Cream of Coconut

oz Pineapple Juice

oz Grapefruit Juice

Shake.

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ADIOS AMIGO

Fill a tall glass with ice.

? oz Vodka or Citrus Vodka or Orange Vodka

? oz Rum

? oz Tequila

? oz Gin

? oz Blue Curacao

Fill with sour mix.

Shake.

#### ADULT HOT CHOCOLATE

oz Peppermint Schnapps Fill with hot chocolate.

Stir.

Top with whipped cream.

Sprinkle with shaved chocolate or sprinkles.

#### AFFOGATO

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Espresso poured over vanilla or chocolate gelato or ice cream.

#### AFRICAN QUEEN

? oz Amaretto

? oz Triple Sec

? oz Banana Liqueur Fill with hot black coffee.

Top with whipped cream.

Sprinkle with shaved chocolate.

#### AFTER EIGHT (floater)

? oz Coffee Liqueur (bottom)

? oz White Crème de Menthe

? oz Irish Cream (top)

#### AFTER FIVE (floater)

? oz Coffee Liqueur (bottom)

? oz Irish Cream

? oz Peppermint Schnapps (top)

#### AFTER FIVE COFFEE

? oz Coffee Liqueur

? oz Irish Cream

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? oz Peppermint Schnapps Fill with hot black coffee.

Top with whipped cream.

Sprinkle with shaved chocolate or sprinkles.

AFTERBURNER Fill a mixing glass with ice.

oz Peppered Vodka

oz Cinnamon Schnapps  
oz Coffee Liqueur Shake.  
Strain into shot glass.

#### AFTER SEX

Fill a mixing glass with ice.  
? oz Vodka or Banana Vodka  
? oz Banana Liqueur Fill with orange juice.  
Shake.  
Top ? oz Grenadine.

#### AGENT 99 (floater)

? oz Orange Liqueur (bottom)  
? oz Blue Curacao  
? oz Sambuca or Ouzo (top)

#### AGENT O.

Fill a mixing glass with ice.  
? oz Vodka or Orange Vodka

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? oz Orange Liqueur Fill with orange juice.  
Shake.

Garnish with orange.

#### AGGRAVATION

Fill a serving glass with ice.  
oz Scotch  
oz Coffee Liqueur Fill with milk or cream.  
Shake.

#### AIR GUNNER

Fill a mixing glass with ice.  
oz Vodka or Citrus Vodka  
Dash of Blue Curacao  
oz Sour Mix Shake.

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Strain into chilled glass.

#### ALABAMA SLAMMER

Fill a tall glass with ice.  
? oz Vodka or Orange Vodka

? oz Southern Comfort  
? oz Amaretto  
Dash of Sloe Gin or Grenadine

Fill with orange juice.  
Shake. Garnish with orange.

#### ALABAMA SLAMMER 2

Fill a tall glass with ice.

oz Vodka

oz Southern Comfort  
Dash of Sloe Gin or Grenadine  
Fill with orange juice.

#### ALABAMA SLAMMER 3

Fill a tall glass with ice.

oz Southern Comfort

oz Amaretto Dash of Sloe Gin or Grenadine Fill with orange  
juice.

Shake.

Garnish with orange.

#### ALABAMA SLAMMER 4

Fill a tall glass with ice.

? oz Southern Comfort

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? oz Triple Sec

? oz Galliano

? oz Sloe Gin Fill with orange juice.

Shake.

Garnish with orange.

#### ALABAMA SLAMMER 5

Fill a tall glass with ice. ? oz Whiskey

? oz Southern Comfort

? oz Amaretto

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? oz Sloe Gin

#### ALABAMA SLAMMER (frozen)

In blender:

? cup of Ice  
oz Vodka or Orange Vodka  
oz Southern Comfort  
Dash of Sloe Gin or Grenadine  
Scoop of Orange Sherbet Blend until smooth.  
If too thick, add orange juice.  
If too thin, add ice or sherbet.  
Garnish with orange.

#### ALASKAN ICED TEA

Fill a tall glass with ice.  
? oz Vodka or Citrus Vodka  
? oz Gin  
? oz Rum  
oz Blue Curacao  
oz Sour Mix  
Fill with lemon-lime soda. Garnish with lemon.

#### ALBATROSS (frozen) In blender:

cup of Ice  
oz Gin or Lime Gin  
oz Melon Liqueur  
Egg White  
oz sweetened Lime Juice Blend until smooth.

#### ALEXANDER

Fill a serving glass with ice.  
oz Gin  
oz White or Dark Crème de Cacao  
Fill with milk or cream and shake  
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#### ALEXANDER THE GREAT

Fill a mixing glass with ice.  
? oz Greek Brandy  
? oz Dark Crème de Cacao  
72  
oz milk or cream  
Shake.

Strain into chilled glass.

#### ALEXANDER'S SISTER

Fill a serving glass with ice.

oz Gin

oz Green Crème de Menthe

Fill with milk or cream.

#### ALGONQUIN

Fill a mixing glass with ice.

1.5 oz Whiskey

oz Dry Vermouth

oz Pineapple Juice Shake.

Strain into chilled glass.

#### ALICE IN WONDERLAND

Fill a mixing glass with ice.

1.5 oz Tequila

1 oz Orange Liqueur

1 oz Coffee Liqueur

Shake.

Strain into shot glass.

#### ALIEN LOVE JUICE

Fill serving glass with ice.

oz Tequila

oz Blue Curacao

Fill with orange energy drink.

#### ALIEN ORGASM

Fill a tall glass with ice.

? oz Amaretto

? oz Melon Liqueur

? oz Peach Schnapps

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#### ALIEN SECRETION

Fill a tall glass with ice.

? oz Coconut Rum

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? oz Melon Liqueur



? oz Vodka Fill with pineapple juice.

Shake. Garnish with cherry.

#### ALIEN URINE SAMPLE

Fill a tall glass with ice.

? oz Coconut Rum

? oz Banana Liqueur

? oz Peach Schnapps

? oz Melon Liqueur Fill with sour mix leaving ? inch from top.

Shake.

Splash soda water.

Top with ? oz Blue Curacao.

#### ALMOND BISCOTTI MARTINI

Fill mixing glass with ice.

1.5oz Vanilla Vodka

.5 oz Amaretto

.5 oz Coffee Liqueur

2 oz Coffee

2 oz Milk Shake.

Strain into chilled glass.

Garnish with chocolate covered almonds.

#### ALMOND ENJOY

Fill a serving glass with ice.

oz Amaretto

oz Dark Crème de Cacao

oz Cream of Coconut

Fill with cream or milk.

Shake.

#### ALMOND JOY

Fill a tall glass with ice.

oz Coconut Rum

1 oz Dark Crème de Cacao

Fill with milk or cream.

Shake.

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## ALMOND KISS AKA COCOETTO

oz Amaretto

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Fill with hot chocolate. Stir.

Top with whipped cream.

Place chocolate kiss or shaved chocolate on top.

## ALMOND MOCHA COFFEE

oz Amaretto

oz Crème de Cacao

Fill with hot black coffee.

Top with whipped cream.

Sprinkle with shaved almonds and/or shaved chocolate.

## ALTERED STATE

Fill tall glass with ice.

oz Absinthe

oz Jägermeister

Fill with energy drink.

## AMARETTO SOUR

Fill a tall glass with ice.

oz Amaretto

Fill with sour mix.

Shake.

Garnish with orange and cherry.

## AMARIST

In a snifter glass:

1 oz Amaretto

oz Orange Liqueur

Microwave for 10 to 15 seconds.

## AMBER CLOUD

In a snifter glass:

2 oz Cognac

.5 oz Galliano

Microwave for 10 seconds.

## AMBER MARTINI

Fill a mixing glass with ice.

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1.5 oz Vodka or Vanilla Vodka

.5 oz Amaretto

.5 oz Hazelnut Liqueur Stir.

Strain into chilled glass.

AMBROSIA

Fill a wine glass with ice.

1.5 oz Brandy

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2 oz Triple Sec

Fill with champagne.

AMBUSH COFFEE

oz Irish Whiskey

oz Amaretto

Fill with hot black coffee.

Top with whipped cream.

Sprinkle with shaved almonds.

Dribble 4 to 5 drops of Green Crème de Menthe on top.

AMERICAN GRAFFITI

Fill a tall glass with ice.

? oz Light Rum

? oz Dark Rum

? oz Southern Comfort

? oz Sloe Gin

Dash of sweetened Lime Juice Fill with equal parts sour mix  
and

pineapple juice. Shake.

Garnish with lime.

AMERICAN SOUR

Heaping tsp Sugar (superfine works best)

Juice of a medium Lemon.

Muddle/stir.

Fill a tall glass with ice.

oz Bourbon Dash of Triple Sec Dash of Orange Juice

Shake.

Garnish with orange and cherry.

76

#### AMERICAN SNAKEBITE

Fill a beer glass ? with hard cider.

Fill with ale or lager.

#### AMIGO AKA WHITE BULL

Fill a serving glass with ice.

oz Tequila

? oz Coffee Liqueur Fill with milk or cream.

Shake.

#### AMORE-ADE

Fill a tall glass with ice.

? oz Amaretto

? oz Triple Sec Fill with soda water.

Stir.

#### AMSTERDAM BLACKOUT

47

In a shot glass:

? oz Absinthe

? oz over proofed Rum

? oz Jägermeister

#### ANGEL FACE

Fill a mixing glass with ice.

oz Gin ? oz Apricot Brandy

? oz Apple Brandy Shake.

Strain into chilled glass.

#### ANGEL KISS (floater)

oz Dark Crème de Cacao (bottom)

oz Milk or Cream (top)

#### ANGEL WING (floater)

? oz White Crème de Cacao (bottom)

? oz Irish Cream (top)

#### ANGEL WING 2 (floater)

oz White Crème de Cacao (bottom)

oz Brandy

? oz Milk or Light Cream (top)

ANGEL'S LIPS

77

Fill a short glass with ice.

? oz Benedictine

? oz Irish Cream Stir.

ANGEL'S TIT (floater)

oz Dark Crème de Cacao (bottom)

oz Milk or Cream (top)

Garnish with cherry on toothpick across top of glass.

ANGRY MARTINI

Fill mixing glass with ice.

? oz Dry Vermouth

? oz Gin or Vodka

Stir.

Strain into a chilled glass or pour contents (with ice) into short glass.

Garnish with pickled hot pepper (pepperoncini, Jalapeño, or habanero).

ANKLE BREAKER

Fill a short glass with ice.

48

1 ? oz 151-proof Rum

oz Cherry Brandy

oz fresh Lime Juice

tsp Sugar Syrup Shake.

ANNA'S BANANA (frozen)

In blender:

? cup of Ice 2 oz Vodka

? fresh ripe Banana 1 tsp Honey Dash of fresh Lime Juice

Blend until smooth.

ANTI-FREEZE

Fill a mixing glass with ice.

oz Vodka

oz Green Crème de Menthe or Melon Liqueur

78

Shake.

Strain into shot glass.

#### ANTIOXIDANT MARTINI

In a mixing glass:

? tsp unrefined sugar Heaping tbsp fresh berries

(blueberries,

blackberries, raspberries)

Juice of half medium Lemon Muddle well.

Fill glass with ice.

oz Blueberry Vodka

? oz Pomegranate Liqueur

? oz Acai Juice Shake. Strain into a chilled glass.

#### ANTIQUAN KISS

? oz Light Rum

? oz Dark Rum

? oz Apricot Brandy

? oz Peach Schnapps Dash of Cranberry Juice

Fill with orange juice.

Shake.

#### ANTIQUAN SMILE

Fill a tall glass with ice.

1 oz Dark Rum

.5 oz Banana Liqueur Pinch of Powdered Sugar Fill with

orange

juice.

Shake.

Garnish with lime.

#### APHRODISIAC

49

Fill a beer glass ? with Stout (let settle).

Stir in (gently) a raw egg and 1 tsp honey or ? tsp sugar.

### APOLLO COOLER

Fill a tall glass with ice.

1.5 oz Metaxa

2 oz Lemon Juice Shake.

79

Fill a tall glass with ice.

### APPENDECTOMY

Fill a mixing glass with ice.

1.5 oz Gin

1 oz Orange Liqueur

2 oz Sour Mix

Shake.

Strain into chilled glass.

### APPLE COOLER

Fill a mixing glass with ice.

oz Light Rum or Spiced Rum

oz Brandy Fill with apple cider or juice.

Shake.

Strain into chilled glass.

Float .5 oz dark rum on top.

### APPLE JOLL-E RANCHER

Fill a tall glass with ice.

?oz Vodka or Citrus Vodka

? oz Sour Apple Schnapps

oz Sour Mix Shake.

Fill with lemon-lime soda.

### APPLE MARGARITA (frozen)

In blender:

cup of Ice

oz Tequila

oz Apple Brandy

tbsp Applesauce or puree

oz sour mix

Blend until smooth.

If too thick, add applesauce or Sour Mix.

If too thin, add ice.

Rim glass with cinnamon and sugar.

#### APPLE MARTINI

50

Fill a mixing glass with ice.

80

Dash of Dry Vermouth or Apple Liqueur (optional)

oz Apple Vodka

Stir.

Strain into chilled glass or pour contents (with ice) into short glass.

Garnish with apple slice.

#### APPLE MARTINI 2

Fill mixing glass with ice.

? oz Orange Liqueur

? oz Sour Apple Liqueur

oz Vodka

Dash of Cognac or Brandy

Shake.

Strain into a chilled glass.

Garnish with lime.

#### APPLE MANHATTAN

Fill mixing glass with ice.

oz Apple Brandy or liqueur (not sour)

oz American Whiskey Dash of Sweet Cider or Apple juice (optional)

Dash of Sweet Vermouth (optional)

Shake.

Strain into chilled glass.

#### APPLE PIE

Fill a mixing glass with ice.

? oz Vodka or Apple Vodka

? oz Apple Cider or Juice Strain into chilled glass.

Sprinkle with cinnamon.

#### APPLE PIE (floater)



? oz Apple Brandy (bottom)

? oz Cinnamon Schnapps

? oz Irish Cream (top)

#### APPLE POLISHER

oz Southern Comfort

Fill with hot apple cider.

81

Garnish with cinnamon stick.

#### APRICOT SOUR

Fill a tall glass with ice.

oz Apricot Brandy Fill with sour mix.

51

Shake.

Garnish with orange and cherry.

#### APRIL IN PARIS

In a champagne glass.

oz Orange Liqueur Fill with champagne.

Garnish with orange slice.

#### ARIZONA LEMONADE

In a mixing glass:

tsp Powdered Sugar

oz fresh Lemon Juice

Muddle/mix.

Fill glass with ice.

oz Tequila Shake until sugar dissolves.

Garnish with lemon.

#### ARMORED CAR

Fill a mixing glass with ice.

oz Bourbon Dash of Simple Syrup

oz fresh Lemon Juice Stir.

Strain into chilled glass.

#### ARNOLD PALMER

Fill a tall glass with ice.

Fill glass ? with iced tea.

Fill glass ? with lemonade. Shake.

## AROUND THE WORLD

Fill a short glass with ice.

? oz Gin

? oz Green Crème de Menthe

? oz Pineapple Juice

Shake.

## ASIAN PEAR MARTINI

82

Fill mixing glass with ice.

? oz William Pear Liqueur

? oz Pear Sake Dash of Pear Nectar Shake.

Strain into a chilled glass.

Garnish with wedge of Asian pear.

## ASPEN COFFEE

? oz Coffee Liqueur or Orange Liqueur

? oz Irish Cream

? oz Hazelnut Liqueur

52

Fill with hot black coffee.

Top with whipped cream.

Sprinkle with shaved chocolate.

## ASPEN HUMMER

oz 151-proof Rum

oz Coffee Liqueur

Fill with hot black coffee.

Top with whipped cream.

## ASSASSIN (floater)

? oz Banana Liqueur (bottom)

? oz Blue Curacao

? oz Orange Liqueur (top)

## ASSISTED SUICIDE

Fill a serving glass with ice.

oz Grain Alcohol

oz Jägermeister

Fill with cola.

Stir.

### ATOMIC DOG

Fill a tall glass with ice.

oz Light Rum

oz Coconut Rum

? oz Melon Liqueur

tsp Lemon Juice

Fill with pineapple juice.

83

Shake.

Top with dash of dark rum and 151- proof rum.

### ATOMIC WASTE

Fill a mixing glass with ice.

? oz Vodka

? oz Melon Liqueur

? oz Peach Schnapps

? oz Banana Liqueur Fill with milk.

Shake.

Strain into chilled glass.

### AUGUST MOON

Fill a mixing glass with ice.

oz Amaretto

53

oz Triple Sec

oz Orange Juice

Shake.

Strain into chilled glass.

### AUNT JEMIMA (floater)

? oz Brandy (bottom)

? oz White Crème de Cacao

? oz Benedictine (top)

AUNT MARY Fill a tall glass with ice.

oz Rum

tsp Horseradish

dashes of Tabasco Sauce

dashes of Worcestershire Sauce  
Dash of fresh Lime Juice  
dashes of Celery Salt  
dashes of Pepper  
oz Clam Juice (optional)  
Dash of Sherry (optional)  
tsp Dijon Mustard (optional)  
Fill with tomato juice.  
Pour from one glass to another until mixed.

84

Garnish with lemon and/or lime, celery and/or cucumber,  
and/or  
cocktail shrimp.

#### AUTUMN CAIPIRINHA

ý

In a short glass Place 2 Lime Wedges and 2 Apple Wedges  
tsp Muscovado sugar  
Pinch Cinnamon Muddle.  
Fill glass with ice.  
Fill with Cachaca or rum.  
Stir.

#### AVOCADO SHAKE (frozen)

In blender:

? cup of Ice.

? cup of Milk

?ripe avocado

?cup 1 tbsp Sugar 1 tbsp vanilla ice cream (optional)

Blend until smooth.

#### B & B

In a snifter:

54

oz Brandy

oz Benedictine Stir gently.

B-12 (floater)

? oz Irish Cream (bottom)

? oz Orange Liqueur (top)

B-50 (floater)

? oz Irish Cream (bottom)

? oz Vodka (top)

B-51 AKA CONCORD (floater)

? oz Coffee Liqueur (bottom)

? oz Irish Cream

? oz 151-Proof Rum (top)

B-52 (floater)

? oz Coffee Liqueur (bottom)

85

? oz Irish Cream

? oz Orange Liqueur (top)

B-52 (frozen)

In blender:

? cup of Ice

? oz Coffee Liqueur

? oz Irish Cream

? oz Orange Liqueur Scoop of Vanilla Ice Cream

Blend until smooth.

If too thick, add milk or cream.

If too thin, add ice or ice cream.

Garnish with chocolate shavings or sprinkles.

B-52 (ROCKS)

Fill a short glass with ice.

oz Kahlua

oz Irish Cream

oz Orange Liqueur Shake.

B-52 COFFEE

? oz Coffee Liqueur

? oz Irish Cream

? oz Orange Liqueur Fill with hot black coffee.

Top with whipped cream.

Garnish with orange.

BACARDI COCKTAIL

Fill a tall glass with ice.

55

oz Bacardi Rum

Dash of Grenadine

Fill with sour mix.

Shake.

Garnish with orange and cherry.

BAHAMA MAMA

Fill a mixing glass with ice.

oz Light Rum

oz Dark Rum

86

oz Amber Rum

oz Sour Mix

oz Orange Juice

oz Pineapple Juice

Shake.

Put dash of grenadine in second mixing glass and fill with mixture.

Garnish with orange and cherry.

B. M. P.

Fill a mixing glass with ice.

? oz Amber Rum

? oz Light Rum

oz Pineapple Juice

oz fresh Lime Juice

Dash of Angostura Bitters

Shake.

Strain into glass.

B.M.W.

Fill mixing glass with ice.

? oz Bailey's Irish Cream

? oz Malibu Coconut Rum

? oz Whiskey American

Shake.

Strain into a chilled cocktail glass or pour contents (with ice) into short glass.

BMW

Bloody Mary with a Beer back.

BACK IN BLACK

Fill a tall glass with ice.

1 ? oz Tequila

56

? oz Orange Liqueur Fill with cola.

Garnish with lime.

BAHAMA MAMA

87

Fill a mixing glass with ice.

oz Light Rum 1 or Dark Rum

oz Amber Rum

oz Sour Mix

oz Orange Juice

oz Pineapple Juice

BAILEY'S AND COFFEE

oz Bailey's Irish Cream

Fill with hot black coffee.

Top with whipped cream.

BAJITO In a serving glass

muddle: 2 Lime Wedges 3 to 10 Basil leaves 1 tsp Sugar 2 to 4

Dashes of Angostura Bitters (optional)

BAJA MARGARITA

Fill a mixing glass with ice.

? oz Tequila

? oz Banana Liqueur

Dash of sweetened Lime Juice

oz Sour Mix

Dash of Orange Juice (optional)

Shake.

Rub rim of second glass with lime and dip into kosher salt.  
Pour contents (with ice) or strain into salted serving glass.  
Garnish with lime.

#### BALALAIKA

Fill a mixing glass with ice.  
? oz Vodka or Citrus Vodka  
? oz Triple Sec  
oz Sour Mix Shake.

Strain into chilled glass.

ý PAGE \\*Arabic ý233ý

Garnish with lime.

#### BALI HAI

Fill a serving glass with ice.

88

oz Gin

oz Rum

Dash of Amaretto

57

Fill with Sour Mix leaving ? inch from top.

Shake.

Top with champagne.

#### BANANA BOAT

Fill a mixing glass with ice.

oz Coconut Rum

oz Banana Liqueur

oz Pineapple Juice

Shake.

Strain into chilled glass.

#### BANANA COLADA (frozen)

In blender:

? cup of Ice

oz Light Rum or Banana Rum

tbsp Cream of Coconut

whole peeled ripe Banana

tbsp Vanilla Ice Cream



Blend until smooth.  
If too thick, add more fruit.  
If too thin, add ice or ice cream.  
Garnish with banana.  
BANANA CREAM PIE (frozen)

In blender: ? cup of Ice  
oz Vodka  
? oz Irish Cream  
? oz Banana Liqueur  
? peeled ripe Banana  
Scoop of Vanilla Ice Cream

Blend until smooth.  
BANANA DAIQUIRI (frozen)

In blender: 1 cup of Ice  
89  
? oz Rum or Banana Rum  
? oz Banana Liqueur  
Dash of sweetened Lime Juice  
whole peeled ripe Banana Blend until smooth.  
If too thick, add more fruit.  
If too thin, add ice.  
Garnish with banana.

BANANA POPSICLE (frozen)  
58

In blender:  
? cup of Ice  
oz Vodka 1oz Banana Liqueur  
? Scoop Orange Sherbet  
? Scoop Vanilla Ice Cream  
? peeled ripe Banana

BANANA SPLIT  
Fill a tall glass with ice.  
? oz Vodka or Vanilla Vodka  
? oz Banana Liqueur  
? oz Strawberry Liqueur

? oz Dark Crème de Cacao

Fill with milk.

BANANA SPLIT (frozen)

In blender:

? cup of Ice

oz Rum or Banana or Vanilla Rum

oz Coffee Liqueur

tbsp Cream of Coconut

? peeled ripe Banana

Scoop of Vanilla Ice Cream

tbsp Chocolate Syrup

? cup fresh or canned Pineapple

Maraschino Cherries (no stems)

Blend until smooth.

Top with whipped cream.

90

Garnish with cherry.

BANANA STRAWBERRY DAIQUIRI (frozen)

In blender:

cup of Ice 1oz Rum

? oz Banana Liqueur

? oz Strawberry Liqueur

? cup fresh or frozen Strawberries

BANSHEE (frozen)

In blender:

? cup of Ice

oz Banana Liqueur

? oz White Crème de Cacao

Scoop of Vanilla Ice Cream

59

whole peeled ripe Banana

Blend until smooth.

If too thick, add milk.

If too thin, add ice or ice cream. Garnish with banana.

BELLINI

In champagne flute:

tbsp Pureed Peach

Fill with champagne,

Prosecco, Spumante, or other sparkling wine.

#### BELLY BUTTON SHOT

Find an attractive desirable belly button (inny).

Ask permission to use it.

If yes, lay owner of belly button on her back (totally nude if possible).

Fill belly button with favorite straight liquor or liqueur (be careful

not to spill any or you'll have to clean it up with a rag or your

tongue).

Place lips over belly button and slurp out drink as loudly as possible.

Take turns and repeat process until interests change.

#### BIMINI ICED TEA

Fill a tall glass with ice.

? oz Vodka or Citrus Vodka

? oz Gin or Lime Gin

? oz Rum or Spiced Rum

? oz Tequila

? oz Blue Curacao

oz Sour Mix

oz Orange Juice

oz Pineapple Juice

Shake.

Top with cola.

BLACK AND TAN Fill a beer glass.

with Amber Ale

with Stout

#### BLACK ICED TEA

Fill a tall glass with ice.

1 oz Dark Rum

1 oz Brandy

60

? oz Triple Sec

oz Orange Juice

Fill with cola.

Garnish with orange.

**BLACK CHERRY BLOSSOM** In a mixing glass:

Wedge Lemon

Dashes of Angostura bitters

Muddle lightly (leave rind intact).

Fill glass with ice.

oz Black Cherry Vodka

oz Black Cherry Juice Shake.

**BLACK RUSSIAN**

Fill a short glass with ice.

1.5 oz Vodka

92

oz Coffee Liqueur

Stir.

**BLOODY BULL**

Fill a mixing glass with ice.

oz Vodka or Peppered Vodka

oz Beef Bouillon

tsp Horseradish

dashes of Tabasco Sauce

dashes of Worcestershire Sauce Dash of fresh Lime Juice

dashes of Celery Salt

dashes of Pepper

oz Clam Juice (optional)

Dash of Sherry (optional)

Fill with tomato juice.

Pour from one glass to another until mixed.

Garnish with lemon and/or lime, celery and/or cucumber,  
and/or

cocktail shrimp.

BLOODY MARIA

A BLOODY MARY made with Tequila instead of Vodka

BLOODY MARY

Fill a mixing glass with ice.

oz Vodka or Peppered Vodka

tsp Horseradish

dashes of Hot Sauce

dashes of Worcestershire Sauce

Dash of fresh Lime Juice

dashes of Celery Salt

3 dashes of Pepper

oz Clam Juice (optional)

Dash of Sherry (optional) 1 tsp Dijon Mustard (optional)

Fill with tomato juice.

Pour from one glass to another until mixed.

Garnish with lemon and/or lime,

BLUE DAIQUIRI (frozen)

In blender:

1 cup of Ice

1oz Rum

.5 oz Blue Curacao

Dash of sweetened Lime Juice

Dash of Sour Mix

? tsp Sugar Blend until smooth.

If too thick, add sour mix.

If too thin, add ice.

BLUE HAWAIIAN Fill a serving glass with ice.

oz Rum or Coconut Rum or Orange Rum

oz Blue Curacao

oz Cream of Coconut

Fill with pineapple juice.

Shake.

Garnish with pineapple.

BLUE KAMIKAZE

Fill a mixing glass with ice.

oz Vodka or Lime Vodka

? oz Blue Curacao

Dash of sweetened Lime Juice

Shake.

Serve or strain into chilled glass.

Garnish with lime.

BLUE MARGARITA In a mixing glass:

tsp Sugar

oz fresh Lime Juice

Fill glass with ice.

? oz Tequila

? oz Blue Curacao

Shake.

Either pour contents (with ice) or strain into salted glass.

BOILERMAKER

Fill shot glass with Whiskey.

Fill chilled glass ? with Beer.

Either drink shot and chase with beer or drop shot glass

into beer

and drink.

BOSTON COCKTAIL

Fill a mixing glass with ice.

? oz Gin

? oz Apricot Brandy

Dash of Grenadine

Shake.

Strain into a chilled glass.

Garnish with a lemon twist.

## BRANDY ALEXANDER

Fill a mixing glass with ice.

1 oz Brandy

.5 oz Dark Crème de Cacao

2 oz Cream or Milk

Shake.

Maraschino Cherry

1 Orange Slice

1 tsp Sugar

to 5 dashes of Angostura

## STOCKING YOUR HOME BAR...

When stocking your home bar, you need to keep in mind how much entertaining you do and what types of drinks your friends and family like. Sure, it might be nice to be able to produce the ingredients for a Flaming Dr. Pepper, but if you only have one crazy friend who might ask you for that, the cost of the ingredients might just outweigh the need to have them on hand. What should the typical home bar have on hand? Well, besides a healthy supply of beer and wine, here's a nice list to start with.

Gin

Vodka

Rum

Whiskey

Tequila

Brandy/Cognac

Fruits are important as garnishes, having plenty of the right fruits on hand can also be important.

Cherries

Lemons

Limes

Fruit juices are used as mixers with the liquor to make various

drinks.

Plus, having them on hand for your nondrinking customers can be just as important!

Apple

Cranberry

Orange

Pineapple

Tomato

Making some of the more “exotic” drinks requires the mixing of liqueurs

along with typical liquors and other additives to achieve the desired taste.

Liqueurs can also be drunk on their own as shots or an after dinner nip.

Amaretto (almond)

Creme de Menthe (mint)

Jagermeister (herb)

Kahlua (coffee)

Schnapps

various flavors)

Triple Sec (orange)

There are other mixers you must have on hand besides fruit juices. Many

drinks utilize popular soft drinks and other nonconventional ingredients for the drinks.

Cola

Ginger Ale

Grenadine

Sour Mix

Sprite/7-Up

Water

Tonic

Lemon and/or Lime Juice



Finally, you'll want to have plenty of garnishes around to make your drinks look appealing and taste yummy.

Ice

Maraschino Cherries

Olives (black/green)

Salt/Pepper Sugar

Tabasco Sauce

Worcestershire Sauce

Of course, now that you have the ingredients, you'll need the appropriate tools to do the job. The various tools include glassware, so let's again see what you'll need for both a commercial and home bar.

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## TOOLS OF THE TRADE

The last thing you want to have happen is to have someone want a bottle of beer and be lacking a bottle opener. At home or in a business, there are certain tools of the trade that are needed in all circumstances.

Commercial Supplies

Can Opener

Useful for opening cans of fruit and syrup.

Corkscrew

For opening wine and champagne bottles

Cloths

Used for wiping surfaces and equipment. These should be damp and not wet.

Cutting Board

For slicing fruit and other garnishes – should be heavy and laminated

Bar Towels

These are 100% cotton and have sewn edges for durability. Use these along with cloths to keep things clean.

Make good use of times where you have no guests to clean bottles and wipe surfaces.

#### Bottle Opener

For opening screw top bottles

#### Bottle Sealers

For keeping liquors and other bottle contents fresh.

#### Cocktail Shaker

A shaker is essential for blending ingredients in cocktails and mixed drinks.

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There are many cocktail shakers available. Most get the job done. Choose one that's right for you.

#### Electric Blender

Many cocktails require a blender to blend the ingredients smoothly together.

These prove very useful for drinks with fruit pieces or ice cream etc.

#### Grater

To grate spices like nutmeg

#### Ice Bucket

A metal or insulated ice bucket keeps your ice cold and clean.

#### Ice Tongs and Scoops

Use these to add ice to drinks without the risk of passing on unwanted germs.

Never handle ice with your hands.

Do not use glassware as a scoop lest it breaks or chips and leaves unwanted visitors in your drinks

#### Jigger/Shot Glass

Used as a measurement tool.

#### Juice Squeezer/Extractor

This is needed for getting the most juice out of your fruits.

It helps to soak citrus fruit in hot water before squeezing

#### Bar Spoon

A bar spoon has a long handle and a muddler end that will allow you to mix and

measure ingredients as well as crush garnishes.

### Measuring Cups

Normally,

these should be glass or chrome with incremented measurements

60

imprinted up the side. These are needed for accurate

measurement. They

usually come with a set of measuring spoons which are need for

some smaller

quantities

### Mixing Glass

A mixing glass is useful for long drinks where it is required to

mix the ingredients

without shaking.

### Sharp Knife

For cutting fruit and garnishes

### Strainer

This removes the ice and fruit pulp from juices.

This may come with a cocktail

shaker.

### Glasses and Containers

There are various types of glassware of different shapes and

sizes all serving their

own purpose. Learning which drinks belong to which glass is

beneficial to both

you and your customers.

They receive a higher quality drink which in turn

reflects back on you and your establishment.

Insure all glassware is cleaned spotless prior to serving it to

your customers.

Wash glasses with warm water and a small amount of detergent,

but not soap.

Rinse them afterwards with fresh,

cold water and polish them with a suitable

cloth. Hold glasses by the base or stem of the glass to avoid

fingerprints.

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Following are all the glasses you will need in a commercial bar.

**Beer Mug**

A traditional beer container – typically 16 ounces

**Brandy snifter**

The shape of this glass concentrates the alcoholic odors to the top of the glass as your hands warm the brandy.

Typical Size: 17.5 oz.

**Champagne Flute**

A tulip shaped glass designed to show off the bubbles of the wine as they brush

against the side of the glass and spread out into a sparkling pattern. Typically 6 ounces

**Cocktail glass**

This glass has a triangle-bowl design with a long stem, and is used for a wide range of straight-up (without ice) cocktails, including martinis, manhattans,

metropolitans, and gimlets. It is also known as a martini glass.

Typical Size: 4-12 oz.

**Coffee Mug**

Traditional mug used for hot coffee – typically 12 to 16 ounces

**Collins glass**

Shaped similarly to a highball glass, only taller,

the Collins glass was originally used for the line of Collins gin drinks, and is now also commonly used for soft

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drinks, alcoholic juice, and tropical/exotic juices such as Mai Tai's.

Typical Size: 14 oz.

**Cordial Glass**

Small and stemmed glasses used for serving small portions of your favorite

liquors after a meal. Typically 2 ounces

#### Highball glass

A straight-sided glass, often an elegant way to serve many types of mixed drinks, like those served on the rocks, shots, and mixer combined liquor drinks (ie. gin and tonic).

Typical Size: 8-12 oz.

#### Hurricane Glass

A tall, elegantly cut glass named after its hurricane lamp like shape and used for exotic or tropical drinks. 15 ounces

#### Margarita/Coupette glass

This slightly larger and rounded approach to a cocktail glass has a broad-rim for

holding salt, ideal for margarita's.

It is also used in daiquiris and other fruit drinks.

Typical Size: 12 oz.

#### Mason Jar

These are large square containers and are effective in keeping their contents

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sealed in an airtight environment.

Typically these are used for home canning and are about 16 ounces.

#### Old-fashioned glass

A short, round so called "rocks" glass, suitable for cocktails or liquor served on the rocks, or "with a splash".

Typical Size: 8-10 oz.

#### Parfait Glass

This glass has a similar inward curve to that of a hurricane glass but with a steeper outwards rim and larger rounded bowl.

These are often used for drinks containing fruit or ice cream. 12 ounces

Pousse-café glass

A narrow glass essentially used for pousse cafés and other layered dessert drinks.

Its shape increases the ease of layering ingredients. The typical size is 6 oz.

Punch Bowl

A large spherical bowl used for punches or large mixes 1 to 5 gallons

Red wine glass

A clear, thin, stemmed glass with a round bowl tapering inward at the rim.

Typical Size: 8 oz.

Sherry Glass

This is the preferred glass for aperitifs, ports, and sherry.

This has a narrow taper and is usually around 2 ounces

Shot glass

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A shot glass is a small glass suitable for vodka, whiskey and other liquors. Many

"shot" mixed drinks also call for shot glasses. Typical Size: 1.5 oz.

Whiskey Sour Glass

This type of glass is also known as a delmonico glass.

It has a stemmed wide opening similar to a champagne flute and holds about 5 ounces

White wine glass

A clear, thin, stemmed glass with an elongated oval bowl tapering inward at the rim.

Typical Size: 12.5 oz.

Home Bar

Stocking tools for a home bar will require much fewer supplies,

but there  
are a few staples you will definitely want to have.

Can Opener

Useful for opening cans of fruit juices

Corkscrew

For opening wine and champagne bottles

Cloths

For wiping surfaces and equipment. These should be damp and not wet.

Cutting Board

A heavy, laminated cutting board is best for slicing fruit and other garnishes

Bottle Opener

For opening screw top bottles

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Cocktail Shaker

This is used for blending ingredients in cocktails and mixed drinks.

Electric Blender

Many cocktails require a blender to blend the ingredients smoothly together. This is useful for drinks with fruit pieces or ice cream etc.

Ice Bucket

A metal or insulated ice bucket keeps your ice cold and clean.

Ice Tongs and Scoops

Tongs are used to add ice to drinks.

Jigger/Shot Glass

This is used as a measurement tool.

Sharp Knife

For cutting fruit and garnishes

Glass and Containers:

Beer Mug

16 ounces – traditional beer container

Champagne Flute

6 ounces – tulip shaped glass designed to show off the bubbles

from the  
champagne  
Cocktail glass

This glass has a triangle-bowl design with a long stem,  
and is used for a wide  
range of straight-up (without ice) cocktails, including martinis,  
manhattans,  
metropolitans, and gimlets - also known as a martini glass.

Typical Size: 4-12 oz.

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Collins glass

Shaped similarly to a highball glass, only taller,  
the Collins glass was originally  
used for the line of Collins gin drinks,  
and is now also commonly used for soft  
drinks, alcoholic juice, and tropical/exotic juices such as Mai  
Tai's.

Typical Size: 14 oz.

Highball glass

A straight-sided glass, often an elegant way to serve many types  
of mixed drinks,  
like those served on the rocks, shots, and mixer combined liquor  
drinks (i.e. gin  
and tonic).

Typical Size: 8-12 oz.

Hurricane Glass

This is a tall glass with a hurricane lamp shape used for exotic  
or tropical drinks

Margarita/Coupette glass

This slightly larger and rounded approach to a cocktail glass has  
a broad-rim for  
holding salt, ideal for margarita's.

It is also used in daiquiris and other fruit  
drinks.

Typical Size: 12 oz.



Old-fashioned glass

A short, round so called "rocks" glass, suitable for cocktails or liquor served on the rocks, or "with a splash".

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Typical Size: 8-10 oz.

Red wine glass

A clear, thin, stemmed glass with a round bowl tapering inward at the rim.

Typical Size: 8 oz.

Shot glass

This is a small glass suitable for vodka, whiskey and other liquors. Many "shot" mixed drinks also call for shot glasses.

Typical Size: 1.5 oz.

Whether you are at home or at work, it's essential to master some of the basic techniques of bartending before you start.

## BASIC TECHNIQUES

Creating cocktails can be straight forward or artistic depending on the person, their tastes and how far they want to take it.

Often the first lesson of

Bartending School teaches the basic skills from shaking to pouring over a spoon.

Most people can easily get by with these techniques in a professional situation.

When tending bar at home – it's a definite!

Shaking

Shaking is the method by which you use a cocktail shaker to mix

ingredients together and chill them simultaneously.

The object is to almost

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freeze the drink while breaking down and combining the

ingredients.

Normally,

this is done with ice cubes added to the shaker about  $\frac{3}{4}$  of the way to the top. Then pour in the ingredients,

hold the shaker in both hands with

one hand on top and one hand supporting the base.

Give the shaker a short, sharp, snappy shake.

DO NOT rock your cocktail

to sleep. When water has begun to condense on the surface of the shaker, the

cocktail is chilled and ready to be strained.

Straining

Most cocktail shakers are sold with a built-in

strainer or hawthorn

strainer. When a drink calls for straining, ensure you've used ice cubes, as

crushed ice tends to clog the strainer of a standard shaker.

If a drink is required

shaken with crushed ice (i.e. Shirley Temple), it is to be served unstrained.

Stirring

You can stir cocktails effectively with a metal or glass rod in a mixing glass.

If you use ice,

use them to prevent dilution and strain the contents into a glass when the surface of the mixing glass begins to collect

condensation.

Muddling

To extract the most flavor from certain fresh ingredients such as fruit or

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mint garnishes,

you should crush the ingredient with the muddler on the back end of your bar spoon, or with a pestle.

Blending

An electric blender is often needed for recipes containing fruit or other ingredients that do not break down by shaking.

Blending is a great way to combine these ingredients with others creating a smooth, ready to serve mixture.

Some recipes call for ice to be placed in the blender in which case you would use a suitable amount of crushed ice to produce a smooth, pleasant tasting drink.

#### Building

When building a cocktail, the ingredients are poured into the glass in which the cocktail will be served. Usually, the ingredients are floated on top of each other, but occasionally, a swizzle stick is put in the glass, allowing the ingredients to be mixed.

#### Layering

To layer or float an ingredient such as cream liquor on top of another, use the rounded, back part of a spoon and rest it against the inside of a glass. Slowly pour the liquor down the spoon and into the glass. The ingredient should run down the inside of the glass and remains separated from the ingredient below it.

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#### Flaming

Flaming is the method by which a cocktail or liquor is set alight, normally

to enhance the flavor of a drink. It should only be attempted with caution, and for

the above reason only, not to simply look cool.

Some liquor will ignite quite easily if their proof is high.

Heating a small

amount of the liquor in a spoon will cause the alcohol to collect at the top, which

can then be easily lit. You can then pour this over the prepared ingredients.

Don't add alcohol to ignited drinks and don't leave them unattended.

Light them where they pose no danger to anybody else, and ensure no objects can possibly come into contact with any flames from the drink.

Always extinguish a flaming drink before consuming it.

There's nothing more depressing than a "frou frou" drink that has no decoration to it. Here are some of the more popular decoration techniques.

### DECORATING YOUR COCKTAILS

Decoration of a drink will normally consist of one or two fruit, herb, or

cherry garnishes that either complement the flavor of the drink, contrast with the color, or both. It is important that you avoid overpowering the drink. When

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garnishing with fruit, be careful with the size. If it is too thin, it's flimsy and uneventful. A too-thick slice can unbalance the look and even flavor of the cocktail.

#### Citrus Twists

To make a citrus twist, cut a thin slice of the fruit crosswise and simply twist to serve on the side of a glass or in it.

#### Citrus Peel Spirals

To make a spiral of citrus peel, use a parer or vegetable peeler to cut away the skin, working in a circular motion. Take care not to cut into the bitter pith.

#### Citrus Peel Knots

Use strips of peel and carefully tie each strip into a knot.

Drop into the drink for a nice garnish.

### Cocktail Sticks

These extremely useful wooden cocktail sticks are needed for spearing

through pieces of fruit and cherries. These are not re-usable.

### Plastic cocktail

sticks, however, are re-usable provided they are washed and boiled.

### Frosting/Rimming

Margaritas and other mixed drinks often call for the rim of the glass to be

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coated with salt, sugar, or some other ingredient.

This is known as frosting or

rimming. The easiest way to do this is to rub the rim of the glass with a slice of citrus fruit and then dip the very edge of the rim into a small bowl filled with the sugar or salt.

### Maraschino Cherries

You should always have a plentiful supply of red maraschino cherries to

decorate your cocktails with. These are the most widely used of decorations, as

well as being available in multiple colors and flavors.

### Olives or Onions

Martinis are often garnished with olives or cocktail onions.

Simply skewer

one or two with a toothpick and drop into the drink.

### Straws

Straws are essential and go well with many cocktails. These, of course,

should never be re-used. Before we move on to the good part –

recipes – we need to address the issue of bar safety and hygiene.

## HYGIENE AND SAFETY

Here a few guidelines to remember regarding hygiene and safety in a bar, whether it be at home or at work.

While most of these suggestions might be common sense, they bear notation in this book for the safety of you, your guests and/or your customers!

Always be tidy, clean, and diplomatic. Always rinse or wash bar  
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equipment like cocktail shakers and strainers after every use – even between drinks.

Always wash and dry your hands frequently – especially after contact with citrus fruit and juices.

This helps prevent scaling of the hands and infection from dermatitis.

Take good care of your hands – especially your fingernails as these are

always in view. Keep nails short. If you use nail polish, use neutral colors so the focus is on you and your creations instead of your fingernails.

In general, it is frowned upon to smoke or drink while working behind a bar. Many people view it as unsanitary. In some places, it is also illegal.

When uncorking champagne, try to prevent the pop of the cork. While this

is usually associated with champagne, it can be a dangerous practice if the cork should become errant.

When using a soda siphon, handle it by the plastic or metal part only.

This is the most sanitary way to approach pouring a soda.

Never fill a glass to the brim.

This encourages spilling and makes the

entire bar unsanitary and messy.

Now, let's look at some of the more common drink recipes.

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## DRINK RECIPES

There are a myriad of drinks out there concocted in someone's basement

or kitchen when there were just a few drops of liquor left and some type of mixer.

Others have been created by bored bartenders who thought certain combinations might taste good together.

Still others are staples that are ordered nearly every day in a bar.

Alabama Slammer

1/2 oz amaretto

1/2 oz Southern Comfort

1/2 oz sloe gin

1 splash orange juice

1 splash sweet and sour mix

Pour above ingredients into a stainless steel shaker over ice and shake until

completely cold. Strain into an old-fashioned glass and serve.

Amaretto Sour

1 1/2 oz amaretto almond liqueur

1 - 2 splashes sweet and sour mix

Pour the amaretto liqueur into a cocktail shaker half-filled with ice cubes. Add a

splash or two of sweet and sour mix, and shake well.

Strain or pour into an old-fashioned

glass, garnish with a maraschino cherry and a slice of orange, and

serve.

Brandy Alexander

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1 1/2 oz brandy

1 oz dark crème de cacao

1 oz half-and-half

1/4 tsp grated nutmeg

In a shaker half-filled with ice cubes, combine the brandy, crème de cacao, and half-and-half. Shake well.

Strain into a cocktail glass and garnish with the nutmeg.

Bloody Mary

1 1/2 oz vodka

3 oz tomato juice

<http://www.master-resale-rights.com>

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1 dash lemon juice

1/2 tsp Worcestershire sauce

2 - 3 drops Tabasco® sauce

1 lime wedge

Shake all ingredients (except lime wedge) with ice and strain into an oldfashioned glass over ice cubes. Add salt and pepper to taste.

Add the wedge of lime and serve.

Blue Hawaiian

1 oz light rum

1 cherry

2 oz pineapple juice

1 oz Blue Curacao liqueur

1 oz cream of coconut

1 slice pineapple

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Blend light rum, blue Curacao, pineapple juice, and cream of coconut with one cup ice in an electric blender at high speed. Pour contents into a highball glass.

Decorate with the slice of pineapple and a cherry.



### Cosmopolitan

1 oz vodka

1/2 oz triple sec

1/2 oz lime juice

1/2 oz cranberry juice

Shake vodka, triple sec, lime and cranberry juice vigorously in a shaker with ice.

Strain into a martini glass, garnish with a lime wedge on the rim, and serve.

### Fuzzy Navel

1 part peach schnapps

1 part orange juice

1 part lemonade

Mix equal parts of each ingredient in a highball glass, top with ice, and serve.

### Gibson

1 1/2 oz gin

3/4 oz vermouth

2 cocktail onions

Stir gin and vermouth over ice cubes in a mixing glass. Strain into a cocktail glass.

Add the cocktail onions and serve.

### Gimlet

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2 oz gin

1/2 oz lime juice

1 lime wedge

Pour the gin and lime juice into a mixing glass half-filled with ice cubes. Stir well.

Strain into a cocktail glass and garnish with the lime wedge.

### Harvey Wallbanger

1 oz vodka

1/2 oz Galliano® herbal liqueur

4 oz orange juice

Pour vodka and orange juice into a Collins glass over ice cubes

and stir. Float

Galliano on top and serve.

Kamikaze

1 oz vodka

1 oz triple sec

1 oz lime juice

Shake all ingredients with ice, strain into an old-fashioned glass over ice cubes, and serve.

Lemon Drop

1/2 oz vodka

1/2 oz lemon juice

1 sugar cube

Add sugar to the rim of an old-fashioned glass, and drop a cube or packet of sugar into the bottom of the glass.

Pour vodka and lemon juice into a stainless steel shaker over ice, and shake until completely cold.

Pour into the prepared oldfashioned glass, and serve.

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Long Island Iced Tea

1 part vodka

1 part tequila

1 part rum

1 part gin

1 part triple sec

1 1/2 parts sweet and sour mix

1 splash cola

Mix ingredients together over ice in a glass.

Pour into a shaker and give one brisk shake. Pour back into the glass and make sure there is a touch of fizz at the top.

Garnish with lemon.

Mai Tai

1 oz light rum  
1/2 oz crème de almond  
1/2 oz triple sec  
sweet and sour mix  
pineapple juice  
1/2 oz Myer's® dark rum

Pour light rum, crème de almond and triple sec, in order, into a Collins glass.

Almost fill with equal parts of sweet and sour mix and pineapple juice. Add dark rum, a large straw, and serve unstirred.

Margarita

1 1/2 oz tequila  
1/2 oz triple sec  
1 oz lime juice

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salt

Rub the rim of a cocktail glass with lime juice, and dip in salt.

Shake all

ingredients with ice, strain into the glass, and serve.

Mojito

3 fresh mint sprigs  
2 tsp sugar  
3 tbsp fresh lime juice  
1 1/2 oz light rum

club soda

In a tall thin glass, crush part of the mint with a fork to coat the inside. Add the

sugar and lime juice and stir thoroughly. Top with ice. Add rum and mix. Top off

with \*chilled\* club soda (or seltzer). Add a lemon slice and the remaining mint, and serve.

Mudslide

1 1/2 oz Bailey's® Irish cream

1/2 oz Kahlua® coffee liqueur

Pour Hershey's chocolate syrup around the inside rim of a rocks glass. Fill with ice, add ingredients, and serve.

Old Fashioned

2 oz blended whiskey

1 sugar cube

1 dash bitters

1 slice lemon

1 cherry

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1 slice orange

Combine the sugar cube, bitters, and 1 tsp. water in an oldfashioned glass.

Muddle well, add blended whiskey, and stir.

Add a twist of lemon peel and ice

cubes. Add slices of orange and lemon and top with the cherry.

Serve with a swizzle stick.

Pina Colada

3 oz light rum

3 tbsp coconut milk

3 tbsp crushed pineapples

3 oz. heavy cream

Put all ingredients into an electric blender with 2 cups of crushed ice.

Blend at a high speed until smooth.

straw

Rob Roy

1 1/2 oz Scotch whisky

3/4 oz sweet vermouth

Stir ingredients with ice, strain into a cocktail glass, and serve.

Salty Dog

5 oz grapefruit juice

1 1/2 oz gin

1/4 tsp salt

Pour all ingredients over ice cubes in a highball glass. Stir well and serve. (Vodka

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may be substituted for gin, if preferred.)

Seabreeze

1 1/2 oz vodka

4 oz cranberry juice

1 oz grapefruit juice

Pour vodka over ice into highball glass. Add mixers.

The drink may be garnished with a wedge of lime.

Sex on the Beach

1 oz vodka

3/4 oz peach schnapps

cranberry juice

grapefruit juice

Add vodka and peach schnapps to a highball glass.

Fill with equal measures of cranberry juice and grapefruit juice, and stir.

Sloe Comfortable Screw

3 oz sloe gin

3 oz Southern Comfort® peach liqueur

3 oz orange juice

3 oz vodka

Stir or shake ingredients & serve with ice.

Strawberry Daiquiri

1/2 oz strawberry schnapps

1 oz light rum

1 oz lime juice

1 tsp powdered sugar

1 oz strawberries

Shake all ingredients with ice, strain into a cocktail glass, and serve.

Tequila Sunrise

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1 shot tequila

Orange juice

2 dashes grenadine syrup

Pour tequila in a highball glass with ice, and top with orange juice. Stir. Add grenadine by tilting glass and pouring grenadine down side by flipping the bottle vertically very quickly.

The grenadine should go straight to the bottom and then rise up slowly through the drink. Garnish stirrer, straw and cherry-orange.

Tom Collins

2 oz gin

1 oz lemon juice

1 tsp superfine sugar

3 oz club soda

1 maraschino cherry

1 slice orange

In a shaker half-filled with ice cubes, combine the gin, lemon juice, and sugar.

Shake well. Strain into a collins glass almost filled with ice cubes. Add the club soda. Stir and garnish with the cherry and the orange slice.

Whiskey Sour

2 oz blended whiskey

juice of 1/2 lemons

1/2 tsp powdered sugar

1 cherry

1/2 slice lemon

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Shake blended whiskey, juice of lemon, and powdered sugar with ice and strain into a whiskey sour glass. Decorate with the half-slice of lemon, top with the cherry, and serve.

The trend toward martini drinking is becoming increasingly

popular.

Want some killer martini recipes? That's our next section!

## MARTINIS GALORE!

### Standard Gin Martini

Many contend that the gin martini is the only mix fitting to wear the name

"martini," and all other cocktails are impostors.

#### Ingredients

- 6 ounces of gin
- 5 drops of dry vermouth
- 2 small twists of lemon rind
- 2 olives

#### The mix

- Fill a glass martini shaker about 3/4 full of cracked, clean ice
- Pour your gin into the shaker and let stand for sixty seconds.

#### Count down

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from sixty to zero

- Shake, shake, and shake. About fifteen, vigorous, diagonal shakes should

do the trick.

- Put that shaker down and get two well chilled martini glasses from the

fridge or freezer.

Allow the shaker to rest for about another sixty seconds

- Into each glass drop two drops of vermouth

(the fifth drop is just for good

luck)

- Each glass gets a twist and an olive (the olive can be optional)

- Strain your very chilly gin into each glass

### Standard Vodka Martini

Although this martini will certainly qualify as a standard

martini, you'll

often find that every bartender will create the drink with a slight

(or perhaps not

so slight) variation.

#### Ingredients

- 3 ounces of vodka
- 1 teaspoon vermouth
- 3 olives

#### The mix

- Pour your vodka into a well chilled shaker and let stand for sixty seconds.

Count down from sixty to zero.

- While counting down, drop your vermouth into a frozen martini glass, swirl the vermouth around the glass and then pour it out.

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- Shake, shake, and shake. About fifteen, vigorous, diagonal shakes followed by swirling the shaker a few times.
- Strain your freezing vodka into your glass.
- Spear your olives and gently slide them into the glass.

#### Chocolate Martini

1 1/2 shots chocolate liqueur

1 1/2 shots crème de cacao

1/2 shot vodka

2 1/2 shots half-and-half

Mix all ingredients in a shaker with ice, shake and pour into a chilled cocktail glass.

#### Apple Martini

1 part vodka

1 part DeKuyper® Sour Apple Pucker schnapps

1 part apple juice

Pour all ingredients into a shaker. Shake well and strain into a Martini glass.

#### Dirty Martini

#### Ingredients

- 6 ounces of vodka



- 1 teaspoon of vermouth
- 6 olives
- Toasted almond slivers

The mix

- Pour your Vodka into a well chilled shaker and let stand for thirty seconds.

86

- While counting down, drop your vermouth into 2 frozen martini glasses, swirl the vermouth around the glasses and then pour it out.
- Shake, shake, and shake. About twenty, vigorous, diagonal shakes followed by swirling the shaker a few times.
- Strain your freezing vodka into your glasses.
- Insert an almond sliver into each stuffed olive and spear 3 per toothpick.
- Spear your olives and gently slide them into the glass.

Lemon Martini

Ingredients

- 4 ounces of vodka
- 1/2 teaspoon of dry vermouth.
- 1 lemon twist.
- 1 thin lemon slice.
- 1 teaspoon Limoncello

The mix

- Rim your frozen martini glass with Lemon Twist cocktail candy and place back in the freezer until called for.
- Pour your vodka, vermouth and Limoncello into a shaker 3/4 full of ice.
- 20 energetic shakes (no stirring option on this one) should mix it nicely.
- Retrieve your martini glass and strain the mixture into it.
- Slit your lemon slice half way and slip it on to the rim of the glass.

- Add your lemon twist.

### The Boardroom Smoky Martini

#### Ingredients

- 1/2 ounce dry vermouth.
- 4 ounces of gin
- 2 tablespoons Scotch (ten year old is preferred).

You can experiment with any good, single malt Scotch

- 2 lemon twists

#### The mix

- Pour your vermouth and gin into a shaker 1/2 full of cracked ice.
- Shake, shake, and shake for a full minute.

You may also stir for a full two minutes.

- Add your Scotch and stir 4 times in a counter-clockwise motion.
- Strain your smoky flavored martini into two well chilled martini glasses.
- Each glass gets a twist.

### Hey Sweetie Martini

This is a very sweet martini. This is a great alternative for a Cosmo lover, such as the person you'll be impressing with this simple to mix martini.

#### Ingredients

- 7 ounces of freezing vodka
- 1 ounce of room temperature Chambord
- 1 teaspoon of honey

#### The mix

- Warm your honey (slightly) and stir it into your Chambord.
- Pour your vodka into a shaker 3/4 full of cracked ice.
- Shake, shake, shake...shake it baby.

- Add your honey infused Chambord and stir three times.

- Strain your liquid into two freezing martini glasses.

### Key Lime Martini

#### Ingredients

- 4 ounces Key Lime Vodka
- 2 ounces vodka
- 2 tablespoons of fresh lime juice
- 1 tablespoons of cool whip
- 2 martini glasses rimmed with lime cocktail candy sugar
- 2 super thin slices of lime

#### The mix

- All of your vodka and 1 tablespoon of cool whip goes into a shaker that is 3/4 full of cracked ice.
- Shake for a good minute.
- Let your shaker rest for a half minute.
- Add 1 tablespoon of the lime juice to the shaker and give another 10 shakes.
- Strain into your 2 freezing martini glasses.
- Add 1/2 of the remaining lime juice to each glass, and top each with a bit of the remaining cool whip
- Float a lime slice on each glass

### Valentine Martini

#### Ingredients

- 5 ounces of freezing Chopin vodka
- 5 ounces of chilled ice wine
- 11 green seedless grapes at room temperature
- 1 tablespoon of fresh lemon juice

- 2 frozen green grapes

#### The mix

- Add all of your liquid ingredients to a blender of food processor and puree.
- Strain into a cocktail shaker 1/2 full of cracked ice.
- Shake for a full minute

- Strain your amazing martini into 2 freezing cocktail glasses

For those of you who are “shot” connoisseurs, we have included a separate section that follows with some basic shot recipes.

### HIT ME SARGEANT

Shots are more than just a pour of liquor into a shot glass. These days,

shots have been elevated to an art form.

We are listing some of the more popular ones.

### B-52

1/3 shot Kahlua® coffee liqueur

1/3 shot amaretto almond liqueur

1/3 shot Bailey's® Irish cream

Carefully layer ingredients, in order, into a shot glass; kahlua, amaretto, then

Irish cream.

### Blow Job

1/4 oz Bailey's® Irish cream

1/2 oz amaretto almond liqueur

Pour liqueurs into a shot glass and top with whipped cream.

Have an individual

place their hands behind their back, then; pickup the filled shot glass with their mouth, tilt head back, and drink.

### Body Shots

1 oz vodka

1 package sugar

1 lemon wedge

Using a partner of the opposite sex, lick their neck to moisten.

Pour packet of sugar onto their neck.

Place wedge of lemon in their mouth with the skin pointed inward. You first lick the sugar from their neck, then shoot the

vodka, then suck  
the lemon from their mouth (while gently holding back of their  
neck).

#### Buttery Nipple

1 oz DeKuyper® Buttershots liqueur

1/2 oz Irish cream

Pour buttershots into a chilled shot glass.

Carefully layer or float the irish cream  
on top, and serve.

#### Chocolate Cake

1/2 oz Frangelico® hazelnut liqueur

1/2 oz vodka

sugar

Add vodka and frangelico to a shaker with ice. Shake.

Garnish with a sugarcoated  
lemon. Shoot the drink, like you would tequila.

#### Flaming Dr. Pepper

3/4 shot amaretto almond liqueur

1/4 oz 151 proof rum

1/2 glass beer

Fill a shot glass about 3/4 full with amaretto and top it off with  
enough 151 proof  
rum to be able to burn.

Place the shot glass in another glass and fill the outer glass with  
beer (right up to  
the level of the shot glass).

Ignite the amaretto/151 and let it burn for a while. Blow it out  
(or leave it burning

if you're brave - not recommended) and slam it. Tastes just like  
Dr. Pepper.

#### Jager Bomb

1 can Red Bull® energy drink

1 oz Jagermeister® herbal liqueur

Pour red bull into a pint glass. Drop in a shot glass filled with

jagermeister, and  
chug.

#### Jello Shots

1 package watermelon jell-o

1 cup boiling water

1 cup Malibu® coconut rum

Mix hot water and jello. Add rum. Pour into 2 ounce cups.

Serve after the jello

has set

#### Kamikaze

1 part vodka

1 part triple sec

1 part Rose's® lime juice

Shake well with ice and strain mixture into a shot glass. Salute.

#### Liquid Cocaine

1/2 oz Bacardi® 151 rum

1/2 oz Goldschlager® cinnamon schnapps

1/2 oz Jagermeister® herbal liqueur

Pour ingredients as listed above into a large shot glass and  
shoot.

#### Purple Hooter

1/2 oz vodka

1/2 oz Chambord® raspberry liqueur

1 splash 7-Up® soda

Pour ingredients into a stainless steel shaker over ice. Shake  
until ice cold. Strain

into a large shot glass, and serve.

#### Red Headed Slut

1 oz peach schnapps

1 oz Jagermeister® herbal liqueur

cranberry juice

Chill and serve.

#### Scooby Snack

1/2 oz Malibu® coconut rum

1/2 oz crème de bananas  
1/2 oz Midori® melon liqueur  
1/2 oz pineapple juice  
1 1/2 oz whipped cream  
Pour rum, crème de banana,  
melon liqueur and pineapple juice into a stainless  
steel shaker over ice. Add whipped cream, and shake;  
until well mixed and  
sufficiently chilled. Strain into an old-fashioned glass and shoot.

#### Surfer On Acid

1/2 oz Jagermeister® herbal liqueur  
1/2 oz Malibu® coconut rum  
1/2 oz pineapple juice  
Pour ingredients into a stainless steel shaker over ice and shake  
until completely cold. Strain into a large shot or old-fashioned glass and  
shoot.