



LOUNGE LIZARDS' CLASSIC COCKTAILS—

Making Sinatra Proud

Hipsters in sharkskin suits. Crooners eyeing bombshells in tight satin evening dresses. A bygone era of nights in smoky clubs with cocktails that packed a punch. You don't have to roll the dice in Vegas, baby, to down drinks that would make the worst singer sound like Sinatra. Classic concoctions offer everyone the chance to unleash the swank and sass of their inner Rat Packer. Make any party a swinging affair. Plug in the Hi-Fi mood tunes and sip the stressful cares away in a cocktail of cool. There's a reason these definitive drinks have stood the test of time. Indulge.

94. GREYHOUND

Go Greyhound. Leave the driving to someone else.

1 1/4 ounces vodka
Grapefruit juice

1. Fill highball glass with ice.
2. Add vodka.
3. Fill with grapefruit juice.

95. GODFATHER

An offer no self-respecting swinger can refuse.

1 1/2 ounces scotch
3/4 ounce amaretto

1. Fill old-fashioned glass with ice.
2. Add scotch and amaretto.

96. TOM COLLINS

This drink is so good they named a glass after it.

2 to 2 1/2 ounces gin
1 to 2 teaspoons sugar
1/2 to 1 ounce lemon juice
Iced club soda

1. Fill cocktail shaker with ice.
2. Add gin, sugar, and lemon juice.
3. Shake.
4. Strain into a collins glass half-filled with ice.
5. Add soda.
6. Stir.
7. Garnish with lemon slice and/or orange slice and/or cherry. Serve with a straw.

97. JOHN COLLINS

Tom's low-profile cousin.

Juice of 1/2 lemon
1 teaspoon powdered sugar
2 ounces blended whiskey
Club Soda

1. Fill cocktail shaker with ice.
2. Add lemon, powdered sugar, and whiskey.
3. Strain into a collins glass.
4. Add several cubes of ice.
5. Fill with club soda.
6. Stir.
7. Garnish with lemon slice and/or orange slice and/or cherry. Serve with a straw.

98. VODKA COLLINS

The tipsy aunt Tom and John don't talk about.

Juice of 1/2 lemon
1 teaspoon powdered sugar
2 ounces vodka
Club Soda

1. Fill cocktail shaker with ice.
2. Add lemon, powdered sugar, and vodka.
3. Strain into a collins glass.
4. Add several cubes of ice.
5. Fill with club soda.
6. Stir.
7. Garnish with lemon slice and/or orange slice and/or cherry. Serve with a straw.

99. MINT JULEP

Quintessentially Southern. Consumed by many a Scarlett awaiting her Rhett.

12 mint leaves on stem
6 mint leaves on stem
1 teaspoon sugar
2 teaspoons water
2 1/2 ounces 86- or 100-proof bourbon

1. Tear the 12 mint leaves partially while leaving them on the stem.
2. Place them in a silver julep mug or 12-ounce glass with sugar and water.
3. Muddle or stir until sugar is completely dissolved.
4. Fill glass with cracked ice.
5. Add bourbon.
6. Stir until ice is partially dissolved.
7. Add more ice to rim.
8. Stir.
9. Tear the remainder of the mint leaves to release aroma and insert into ice with leaves on top.

100. WHITE RUSSIAN

The perfect nightcap to sip in an icy, abandoned dacha.

1 ounce coffee liqueur
2 ounces vodka
Milk or cream

1. Fill an old-fashioned glass with ice.
2. Add coffee liqueur and vodka.
2. Fill with milk or cream.

101. SIDECAR

Needless to say, this one is for passengers only.

Juice of 1/4 lemon
1 ounce triple sec
1 ounce brandy

1. Fill cocktail shaker with ice.
2. Add lemon, triple sec, and brandy.
3. Strain into cocktail glass.

102. MANHATTAN

Classic drink for a classic city.

1/4 ounce sweet vermouth
1 1/2 ounces blended whiskey

1. Fill cocktail shaker with ice.
2. Add vermouth and whisky.
3. Stir.
4. Strain into cocktail glass.
5. Serve with a cherry.

103. HARVEY WALLBANGER

Harvey is actually a pretty quiet guy—unless you forget to bring his drink. Don't test him.

1 ounce vodka
4 ounces orange juice
1/2 ounce Galliano

1. Fill collins glass with ice.
2. Add vodka and orange juice.
4. Float Galliano on top.

104. GIBSON

Fun Fact: This drink was named in honor of Charles Gibson, the artist who created the famed "Gibson Girls" images in the early 1900s.

2 ounces gin
1/4 ounce Rose's lime juice (or 1/2 ounce fresh lime juice for substitution)

1. Fill a cocktail shaker with ice.
2. Add gin and lime juice.
3. Shake.
4. Strain into chilled old-fashioned glass.
5. Garnish with skewered cocktail onions.

105. PINK LADY

Preferred cocktail for Rizzo, Frenchy, and all of you cool chick wannabees. It's the one that you want.

1 1/2 ounces dry gin
1 teaspoon sweet cream
1 teaspoon grenadine
1 egg white

1. Fill a cocktail shaker with ice.
2. Add gin, sweet cream, grenadine, and egg white.
3. Shake.
4. Strain into a cocktail glass.

106. OLD FASHIONED

A flapper's favorite, this one gained popularity in Prohibition-era speakeasies.

1 sugar cube
Dash of Angostura bitters
1 teaspoon water
2 ounces blended whiskey

1. Add sugar cube, bitters, and water in old-fashioned glass and muddle well.
2. Add whiskey.
3. Stir.
4. Add a twist of lemon peel and ice cubes.
5. Garnish with orange and lemon slices and a cherry.
6. Serve with a swizzle stick.

107. ROB ROY

Named for a red-haired Scottish outlaw, renowned for his daring prison breaks. Lift your glass and toast a true hero of the Highlands.

3/4 ounce sweet vermouth
1 1/2 ounces scotch

1. Fill a cocktail shaker with ice.
2. Add vermouth and scotch.
3. Stir.
4. Strain into a cocktail glass.

108. ABBEY COCKTAIL

Happy hour at the monastery.

1 1/2 ounces gin
Juice of 1/4 orange
Dash orange bitters

1. Fill a cocktail shaker with ice.
2. Add gin, orange juice, and bitters.
3. Shake.
4. Strain into cocktail glass.
5. Garnish with a cherry.

109. WHISKEY SOUR

The Popeye of drinks. It am what it am.

1 ounce whiskey
2 ounces sour mix

1. Fill a cocktail shaker with ice.
2. Add whiskey and sour mix.
3. Shake.
4. Strain into a sour glass.
5. Garnish with a cherry.

110. BLACK RUSSIAN

Order one of these and kiss your troubles Do svidaniya.

1 1/2 ounces vodka
3/4 ounce coffee liqueur

1. Fill an old-fashioned glass with ice cubes.
2. Add vodka and coffee liqueur.

111. SAZERAC

Some claim this was truly the first cocktail, made by a West Indian apothecary in New Orleans. New Orleans, birthplace of the cocktail? Go figure.

1/4 teaspoon absinthe
1/2 teaspoon sugar
1/4 teaspoon bitters (Peychaud's, if possible)
2 ounces bourbon

1. Swirl absinthe in a chilled old-fashioned glass until coated.
2. Add sugar, bitters, and one tablespoon water.
3. Stir until sugar dissolves.
4. Add large ice cube and bourbon.
5. Stir.
6. Garnish with a lemon peel.

112. GIMLET

A late nineteenth century concoction, the gimlet later spawned the Kamikaze and the Cosmopolitan. Admire the pedigree.

2 ounces gin
1/2 ounce Rose's lime juice

1. Fill a cocktail shaker with ice.
2. Add gin and lime juice.
3. Stir extremely well.
4. Strain into sugar-frosted rim chilled cocktail glass.
5. Garnish with lime wedge.

113. GIN AND TONIC

Half price for those wearing seer-sucker.

2 ounces gin
Tonic water

1. Fill highball glass with ice.
2. Add gin.
3. Fill with tonic water.
4. Stir.
5. Garnish with lime slice.

114. SCREWDRIVER

Depending on which way you turn this one, you'll either get tight or get loose.

1 1/2 ounces vodka
Orange juice

1. Fill highball glass with ice.
2. Add vodka.
3. Fill with orange juice.
4. Stir.

115. CAIPIRINHA

Used to be Brazil's best-kept secret but—luckily for us—the cat is out of the bag.

2 to 3 lime wedges
Dash of sugar
3 ounces Brazilian rum
1/2 ounce sour mix

1. Mash lime wedges with sugar in cocktail shaker.
2. Add ice, rum, and sour mix.
3. Shake.
4. Pour into highball glass.
5. Garnish with lime wedge.

116. BRONX

Raise a glass to the birthplace of Rat Packer Joey Bishop.

1 ounce gin
1/2 ounce dry vermouth
1/2 ounce sweet vermouth
Juice of 1/4 orange

1. Fill cocktail shaker with ice.
2. Add gin, vermouths, and juice.
3. Shake.
4. Strain into a cocktail glass.

117. RUM SWIZZLE

The most-treasured of all the pirate's booty.

Juice of 1 lime
1 teaspoon powdered sugar
2 ounces club soda
2 dashes of Angostura bitters
2 ounces rum

1. Fill a collins glass with shaved ice.
2. Add lime, powdered sugar, and club soda.
3. Stir with a swizzle stick.
4. Add bitters and rum.
5. Fill with club soda.
6. Serve with swizzle stick.

118. BLACK DEVIL

Sometimes, it's all about the olive.

2 ounces light rum
1/2 ounce dry vermouth

1. Fill cocktail shaker with ice.
2. Add rum and vermouth.
3. Stir.
4. Strain into cocktail glass.
5. Garnish with a black olive.

119. FRENCH RIVIERA

Take a liquid trip to the Cote d'Azur.

1 ounce rye whiskey
1/2 ounce apricot brandy
1 teaspoon fresh lemon juice

1. Fill cocktail shaker with ice.
2. Add whiskey, brandy, and lemon juice.
3. Shake.
4. Strain into a cocktail glass.
5. Garnish with a cherry.

120. GORDON COCKTAIL

Flash Gordon? Jeff Gordon? Commissioner Gordon? Gordon Sumner? All we know is, this one's our favorite.

2 ounces Gordon's gin
1/2 ounce sherry

1. Fill cocktail shaker with ice.
2. Add gin and sherry.
3. Stir.
4. Strain into a cocktail glass.

121. HONEY BEE

A little bit o' honey in every sip.

1/2 ounce honey
2 1/2 ounces dark rum
1/2 ounce lemon juice

1. Fill cocktail shaker with ice.
2. Add honey, rum, and lemon juice.
3. Shake.
4. Strain into cocktail glass.

122. LONDON FOG

Elementary, my dear Watson. We order another round.

1 ounce white crème de menthe
1 ounce anisette
Dash of Angostura bitters

1. Fill cocktail shaker with ice.
2. Add crème de menthe, anisette, and bitters.
3. Shake.
4. Strain into a cocktail glass.

123. INTERNATIONAL COCKTAIL

Quick! Call the U.N.

1 1/2 ounces cognac
splash of vodka
splash of anisette
1/3 ounce Cointreau

1. Fill cocktail shaker with ice.
2. Add cognac, vodka, anisette, and Cointreau.
3. Shake.
4. Strain into a cocktail glass.

124. ORANGE BLOSSOM

Fragrant, timeless, and truly special. Mix it for your favorite flower.

1 ounce gin
1/2 ounce triple sec
1 1/2 ounces orange juice

1. Fill cocktail shaker with ice.
2. Add gin, triple sec, and orange juice.
3. Shake.
4. Strain into a cocktail glass.

125. STINGER

Ouch! That's going to leave a mark.

1 1/2 ounces brandy
1/2 ounce white crème de menthe

1. Fill cocktail shaker with ice.
2. Add brandy and crème de menthe.
3. Stir.
4. Strain into a chilled cocktail glass.

126. NEGRONI

Camillo Negroni of Florence never wavered from this aperitif. Why should you?

1 ounce gin
1 ounce Campari
1 ounce sweet vermouth

1. Fill cocktail shaker with ice.
2. Add gin, Campari, and vermouth.
3. Stir.
4. Strain into a chilled cocktail glass.
5. Garnish with a twist of lemon.

127. ALEXANDER

Patriarch of the proud Alexander family of cocktails.

1 ounce crème de cacao
1 ounce gin
1 ounce heavy cream

1. Fill cocktail shaker with ice.
2. Add crème de cacao, gin, and cream.
3. Shake.
4. Strain into a chilled cocktail glass.
5. Garnish with nutmeg.

128. GIN RICKEY

Rickey, don't lose this recipe. You don't want to drink nothing else.

1 1/2 ounces gin
Juice of 1/2 lime
Club soda

1. Fill highball glass with ice.
2. Add gin and lime.
3. Fill with club soda.

129. LEAVE IT TO ME

...Not the Beaver. Ha. Just giving you the business.

1 ounce gin
1/2 ounce apricot brandy
1/2 ounce dry vermouth
3 dashes lemon juice
3 dashes grenadine

1. Fill cocktail shaker with ice.
2. Add gin, brandy, vermouth, lemon juice, and grenadine.
3. Shake.
4. Strain into a chilled cocktail glass.

130. GIN FIZZ

For those who like their gin on the softer side, this drink offers less of a kick.

1 1/2 ounces dry gin
1 tablespoon powdered sugar
3 ounces sour mix
1 ounce club soda

1. Fill cocktail shaker with ice.
2. Add gin, powdered sugar, and sour mix.
3. Shake.
4. Pour over ice into collins glass.
5. Add club soda.
6. Garnish with a cherry and an orange slice.

131. CLOVER CLUB

Where leprechauns grab a quiet nip after a long day at the end of the rainbow.

1 1/2 ounces dry gin
Juice of 1/2 lemon
2 teaspoons grenadine
1 egg white

1. Fill cocktail shaker with ice.
2. Add gin, lemon, grenadine, and egg white.
3. Shake.
4. Strain into a cocktail glass.

132. MARGUERITE

Marguerite, Marguerite...oh that life could be so sweet!

3/4 ounce dry vermouth
1 1/2 ounces dry gin
1/4 teaspoon curacao
Dash of orange bitters

1. Fill cocktail shaker with ice.
2. Add vermouth, gin, curacao, and bitters.
3. Stir.
4. Strain into a cocktail glass.
5. Garnish with an olive.

133. CLASSIC MARGARITA

Legend says Margarita Sames, a Dallas socialite who spent time in Acapulco, created this drink in the late 1940s for her international guests.

1 1/2 ounces tequila
1/2 ounce triple sec
1 1/2 ounces sour mix
Several dashes of lime juice

1. Fill cocktail shaker with ice.
2. Add tequila, triple sec, sour mix, and lime juice.
3. Shake.
4. Strain into a chilled salt-rimmed cocktail glass or an old-fashioned glass.

134. MONTE CARLO

For the race-car driving, Baccarat-playing, jet-setting super spy in all of us.

1 1/2 ounces rye whiskey
1/2 ounce Benedictine
3 or 4 dashes of Angostura bitters

1. Fill cocktail shaker with ice.
2. Add whiskey, Benedictine, and bitters.
3. Shake.
4. Pour into a chilled cocktail glass.

135. GOLDEN FIZZ

Plop, plop, fizz, fizz, oh what a relief this drink is.

1 ounce gin
2 ounces sour mix
1 egg yolk
1 ounce club soda

1. Fill cocktail shaker with ice.
2. Add gin, sour mix, egg yolk, and club soda.
3. Shake.
4. Strain into a collins glass filled with ice.
5. Top with club soda.

136. CUBA LIBRE

Originated near the end of the Spanish-American War. Translated, it means "free Cuba."

1 1/2 ounces light rum
6 ounces cola

1. Fill highball glass with ice.
2. Add rum and cola.
3. Stir.
4. Garnish with lime wedge.

137. DUBONNET COCKTAIL

This sedate cocktail predates Prohibition, and its base was once the preferred drink of the French Foreign Legion. Vive La France!

1 ounce gin or vodka
1 ounce red Dubonnet

1. Fill cocktail shaker with ice.
2. Add gin or vodka and Dubonnet.
3. Stir.
4. Strain into a chilled cocktail glass.

138. CASINO COCKTAIL

Pace yourself, sport, or you'll end up with snake eyes.

2 ounces gin
1/2 teaspoon lemon juice
1/4 teaspoon maraschino liqueur
2 dashes orange bitters

1. Fill cocktail shaker with ice.
2. Add gin, lemon juice, maraschino liqueur, and bitters.
3. Shake.
4. Strain into a chilled cocktail glass.
5. Serve with a cherry.

139. MILLIONAIRE

Enjoy this seven-figure drink even if you are on a blue-collar budget.

1 1/2 ounces bourbon
1/2 ounce Pernod
2 or 3 dashes curacao
2 or 3 dashes of grenadine
Half of an egg white

1. Fill cocktail shaker with ice.
2. Add bourbon, Pernod, curacao, grenadine, and egg white.
3. Shake.
4. Strain into a chilled cocktail glass.

140. BERMUDA ROSE

Delicate and dainty, but too many of these and you'll be lost in the Triangle.

1 1/4 ounces dry gin
1/4 ounce apricot liqueur
1/4 ounce grenadine

1. Fill cocktail shaker with ice.
2. Add gin, apricot liqueur, and grenadine.
3. Shake.
4. Strain into a cocktail glass.

141. BISHOP

Say Hail Mary three times, kneel, and pour.

Juice of 1/4 lemon
Juice of 1/4 orange
1 teaspoon of powdered sugar
Burgundy

1. Fill cocktail shaker with ice.
2. Add juices and powdered sugar.
3. Shake.
4. Strain into a highball glass.
5. Add two ice cubes.
6. Fill with burgundy.
7. Stir.
8. Garnish with lemon and orange twists.

142. CHINESE COCKTAIL

Ancient Chinese secret. See recipe below.

1 1/2 ounces Jamaican rum
1 tablespoon grenadine
1 tablespoon maraschino liqueur
1 tablespoon triple sec
Dash of Angostura bitters

1. Fill cocktail shaker with ice.
2. Add rum, grenadine, maraschino liqueur, triple sec, and bitters.
3. Shake.
4. Strain into a cocktail glass.

143. KENTUCKY COCKTAIL

Why you really had to carry him back to his old Kentucky home...

2 ounces bourbon
1 ounce pineapple juice

1. Fill cocktail shaker with ice.
2. Add bourbon and pineapple juice.
3. Shake.
4. Strain into a chilled cocktail glass.

144. MARY PICKFORD

*1930's international film superstar, known as "America's Sweetheart" as much for her movie roles as for her romance with heartthrob Douglas Fairbanks. Pop in a DVD of *Coquette* and drink up!*

1/2 ounce rum
1/2 ounce pineapple juice
1 teaspoon grenadine
6 drops maraschino liqueur

1. Fill cocktail shaker with ice.
2. Add rum, pineapple juice, grenadine, and maraschino liqueur.
3. Shake.
4. Strain into a cocktail glass.

145. SLOE GIN FIZZ

Sloe...bartenders crossing.

1 ounce sloe gin
2 ounces sour mix
Club soda

1. Fill cocktail shaker with ice.
2. Add sloe gin and sour mix.
3. Shake.
4. Strain into a chilled collins glass.
5. Fill with club soda.
6. Garnish with cherry.

146. RUM COLLINS

Tom, John, and Vodka's long-lost Caribbean cousin.

2 ounces light rum
1 teaspoon sugar syrup
1/2 ounce lime juice
Club soda

1. Fill collins glass with ice.
2. Add rum, sugar syrup, and lime juice.
3. Stir.
4. Fill with club soda.
5. Garnish with lime slice.

147. MINT COLLINS

Tom, John, Vodka, and Rum's cool older cousin.

2 ounces mint-flavored gin
1 teaspoon powdered sugar
Juice of 1/2 lemon
Club soda

1. Pour gin, powdered sugar, and lemon into collins glass.
2. Add several ice cubes.
3. Fill with club soda.
4. Stir.
5. Garnish with lemon, orange, and a cherry.

148. ALABAMA

Stars won't be the only things falling on Alabama after a few of these.

1 ounce brandy
1 ounce curacao
1/2 ounce lime juice
1/2 teaspoon sugar syrup

1. Fill cocktail shaker with ice.
2. Add brandy, curacao, lime juice, and sugar syrup.
3. Shake.
4. Strain into a chilled cocktail glass.
5. Garnish with an orange peel.

149. PHOEBE SNOW

Mysterious and enthralling, this cocktail leaves you wanting more.

1 1/4 ounces brandy
1 1/4 ounces red Dubonnet
1/4 teaspoon Pernod

1. Fill cocktail shaker with ice.
2. Add brandy, Dubonnet, and Pernod.
3. Shake.
4. Strain into a chilled cocktail glass.

150. GIN AND LIME

Ideal for sipping alfresco and watching the masses go by.

1 1/2 ounces gin
1/2 ounce fresh lime juice
1/2 ounce orange juice
1 teaspoon Rose's lime juice

1. Fill cocktail shaker with ice.
2. Add gin and juices.
3. Shake.
4. Strain into a chilled cocktail glass.
5. Garnish with a lime peel.

151. SALTY DOG

Let me drink your Salty Dog, or I won't be your gal at all...

2 ounces vodka
 1/2 unsweetened grapefruit juice
 1 teaspoon lemon juice

1. Fill cocktail shaker with ice.
2. Add vodka, grapefruit juice, and lemon juice.
3. Shake.
4. Strain into a chilled cocktail glass.
5. Sprinkle drink with several dashes of salt.

152. SINGAPORE SLING

First concocted at Raffle's Hotel in Singapore, which W. Somerset Maugham once claimed held "all the fables of the exotic East." Sweet and indulgent.

Juice of 1/2 lemon
 1 teaspoon powdered sugar
 2 ounces gin
 Club soda
 1/2 ounce cherry-flavored brandy

1. Fill cocktail shaker with ice.
2. Add lemon, powdered sugar, gin, club soda, and brandy.
3. Shake.
4. Strain into a collins glass.
5. Add ice cubes.
6. Fill with club soda.
7. Float cherry-flavored brandy on top.
8. Garnish with fruits in season and serve with a straw.

153. RUSTY NAIL

Before drinking, prepare a tetanus “shot.”

3/4 ounce scotch
1/4 ounce Drambuie

1. Fill old-fashioned glass with ice.
2. Pour scotch.
3. Float Drambuie on top.

154. LONG ISLAND ICED TEA

Walk away from this one sober. I dare you.

1/2 ounce vodka
1/2 ounce gin
1/2 ounce light rum
1/2 ounce tequila
Juice of 1/2 lemon
1 dash cola

1. Fill highball glass with ice.
2. Pour vodka, gin, rum, tequila, and lemon in highball glass.
3. Add cola for cooler.
4. Garnish with a slice of lemon.

155. MOSCOW MULE

Born out of an abundance of ginger beer at Hollywood's Cock 'n' Bull, this one became huge in the 1950s. Kicks like crazy.

1 1/2 ounces vodka
Juice of 1/2 lime
Ginger beer

1. Pour vodka and lime juice into a copper mug or a collins glass.
2. Add ice cubes.
3. Fill with ginger beer.
4. Stir.
4. Add a twist of lemon peel.

156. KING COLE

You brought me a drink? Bless your merry old soul.

1 slice orange
1 slice pineapple
1/2 teaspoon powdered sugar
2 ounces blended whiskey
2 ice cubes

1. Muddle orange, pineapple, and powdered sugar in old-fashioned glass.
2. Add whiskey and ice cubes.
3. Stir well.

157. NEW YORK SOUR

All the bite of the big apple without the hassle.

Juice of 1/2 lemon
1 tablespoon powdered sugar
2 ounces blended whiskey
Claret

1. Fill cocktail shaker with ice.
2. Add lemon, powdered sugar, and whiskey.
3. Shake.
4. Strain into white wine glass, leaving half of inch from top.
5. Float claret.
6. Garnish with half-slice of lemon and a cherry.

158. NEW YORK COCKTAIL

Start spreading the news, I'm having one today.

Juice of 1 lime or 1/2 lemon
1 tablespoon powdered sugar
1 1/2 ounces blended whiskey
1/2 teaspoon grenadine

1. Fill cocktail shaker with ice.
2. Add lime or lemon juice, powdered sugar, whiskey, and grenadine.
3. Shake.
4. Strain into a cocktail glass.
5. Add a twist of lemon peel.

159. DAISY

After a few of these, Miss Daisy needed a driver.

2 ounces tequila
1 ounce lemon juice
2 teaspoons grenadine
Splash of club soda

1. Fill cocktail shaker with ice.
2. Add tequila, lemon juice, grenadine, and club soda.
3. Shake.
4. Strain into an old-fashioned glass.
5. Add ice.
6. Top with a splash of club soda.

160. AMERICAN BEAUTY

The desperately-needed cocktail of suburban husbands.

3/4 ounce brandy
3/4 ounce dry vermouth
1/2 ounce grenadine
3/4 ounce orange juice
1/2 ounce crème de menthe

1. Fill cocktail shaker with ice.
2. Add brandy, dry vermouth, grenadine, orange juice, and crème de menthe.
3. Shake.
4. Strain into a chilled cocktail glass.

161. BACARDI COCKTAIL

Okay, Smarty, drink some Bacardi. Call up your friends and have a little party.

1 1/2 ounces Bacardi light or gold rum
1/2 ounce lime juice
3 dashes grenadine

1. Fill cocktail shaker with ice.
2. Add rum, lime juice, and grenadine.
3. Shake.
4. Strain into a chilled cocktail glass.

162. BETWEEN THE SHEETS

This drink is a pleasure...indulge.

3/4 ounce brandy
3/4 ounce triple sec
3/4 ounce light rum
3/4 ounce sour mix

1. Fill cocktail shaker with ice.
2. Add brandy, triple sec, rum, and sour mix.
3. Shake.
4. Strain into an old-fashioned glass with ice.

163. CARROLL COCKTAIL

As Lewis Carroll said: Down the rabbit hole. Drink me!

1 1/2 ounces brandy
3/4 ounce sweet vermouth

1. Fill cocktail shaker with ice.
2. Add brandy and vermouth.
3. Stir.
4. Strain into a chilled cocktail glass.
5. Garnish with a cherry.

164. FUZZY NAVEL

Less painful than a belly button piercing.

1 1/2 ounces peach schnapps
6 ounces orange juice

1. Fill highball glass with ice.
2. Add peach schnapps and orange juice.
3. Stir.

165. SCARLETT O'HARA

As God as my witness, I'll never be thirsty again.

1 1/2 ounces Southern Comfort
1 1/2 ounces cranberry juice
Juice of 1/2 fresh lime

1. Fill cocktail shaker with ice.
2. Add Southern Comfort and juices.
3. Shake.
4. Strain into a deep-shell champagne saucer.

166. DESERT COOLER

Fun fact: The Desert Cooler was created at Las Vegas' famed Desert Inn, built in 1950. Who owned it at one time? Billionaire Howard Hughes.

1 1/2 ounces Southern Comfort
Pineapple-grapefruit juice

1. Fill collins glass with ice.
2. Add Southern Comfort.
3. Fill with juice.
4. Garnish with orange slice and cherry.

167. RED LION

Invented in the 1930s by an enterprising Brit, who cleverly took England's national emblem and claimed it for his own.

1 1/2 ounces gin
1 1/2 ounces Grand Marnier
3/4 ounce fresh orange juice
3/4 ounce fresh lemon juice

1. Fill cocktail shaker with ice.
2. Add gin, Grand Marnier, and juices.
3. Shake.
4. Strain into an old-fashioned glass with ice.
5. Garnish with lemon or orange peel.

168. HARLEM COCKTAIL

Perfect for your own personal night at the Apollo.

1 1/2 ounces gin
1 ounce pineapple juice
1/2 teaspoon maraschino liqueur

1. Fill cocktail shaker with ice.
2. Add gin, pineapple juice, and maraschino liqueur.
3. Shake.
4. Strain into a chilled cocktail glass.
5. Garnish with two pineapple chunks on toothpick across glass.

169. PINK GIN

Fashionable in mid-nineteenth century Britain, it spread worldwide with the help of the roving British Navy. A nonsense way of getting your daily gin requirement.

2 ounces gin
2 dashes of Angostura bitters

1. Fill cocktail shaker with ice.
2. Add gin and bitters.
3. Stir.
4. Strain into a rocks glass with ice.

170. BRONX SILVER

Despite the name, this one is hardly second best.

1 ounce gin
1/2 ounce dry vermouth
3/4 ounce orange juice
1/2 ounce sweet vermouth
1 egg white

1. Fill cocktail shaker with ice.
2. Add gin, vermouths, orange juice, and egg white.
3. Shake.
4. Strain into a cocktail glass.
5. Garnish with an orange slice.

171. SILVER FIZZ

The right cocktail for a twenty-fifth wedding anniversary.

2 ounces dry gin
1 teaspoon powdered sugar
Juice of 1/2 lemon
1 egg white
Club soda

1. Fill cocktail shaker with ice.
2. Add gin, powdered sugar, lemon juice, and egg white.
3. Shake.
4. Strain into a highball glass with ice.
5. Fill with club soda.

172. CLASSIC COCKTAIL

Drinks come and go, but the perfect mix of sweet and strong has kept this one popular for decades. A must.

1 1/2 ounces brandy
1/4 ounce Cointreau
1/4 ounce maraschino liqueur
1 teaspoon lemon juice

1. Fill cocktail shaker with ice.
2. Add brandy, Cointreau, maraschino liqueur, and lemon juice.
3. Shake.
4. Strain into a chilled cocktail glass.

173. SOUTHSIDE

This drink was once popular with the notorious gangsters of Chicago's old Southside. Think speakeasies, big deals, and bathtub gin.

1 1/2 ounces gin
Juice of 1/2 lemon
1 teaspoon powdered sugar
2 sprigs fresh mint

1. Fill cocktail shaker with ice.
2. Add gin, lemon, powdered sugar, and mint.
3. Shake.
4. Strain into a cocktail glass.

174. DAIQUIRI

Fun fact: The daiquiri became popular at early twentieth century Cuban hurricane watch parties.

2 ounces light rum
1 ounce lime juice
1 teaspoon sugar

1. Fill cocktail shaker with ice.
2. Add rum, lime juice, and sugar.
3. Shake.
4. Strain into a champagne saucer.
5. Garnish with a lime slice.

175. MARTINEZ

Possible fore-father of the more famous martini. Created in California in the 1800s. A favorite among gold miners.

2 ounces gin
 3 ounces dry vermouth
 3 or 4 drops maraschino liqueur
 3 or 4 drops Angostura bitters

1. Fill cocktail shaker with ice.
2. Add gin, vermouth, maraschino liqueur, and bitters.
3. Shake.
4. Strain into an old-fashioned glass filled with ice.

176. MELBA

What is this mystery ingredient called Swedish punch? A mixture of spices, tea, lemon, sugar, and rum with wine added after a few months of steeping.

1/2 ounce Swedish punch
 1/2 ounce rum
 Juice of 1/4 lemon
 2 dashes absinthe
 2 dashes grenadine

1. Fill cocktail shaker with ice.
2. Add Swedish punch, rum, lemon juice, absinthe, and grenadine.
3. Shake.
4. Strain into a cocktail glass.

177. DELMONICO

A drink named for the historic New York City restaurant that made it famous.

3/4 ounce gin
1/2 ounce dry vermouth
1/2 ounce sweet vermouth
1/2 ounce brandy

1. Fill cocktail shaker with ice.
2. Add gin, vermouths, and brandy.
3. Stir.
4. Strain into a cocktail glass.
5. Garnish with lemon twist.

178. MOJITO

James Bond's preferred drink while capering in Cuba.

2 1/2 ounces light rum
1 tablespoon sugar syrup
8 mint sprigs
Club soda
1 lime

1. Put the mint leaves and cooled sugar syrup into a highball glass.
2. Using a spoon, muddle mint leaves with sugar syrup for about 20-30 seconds.
3. Cut the lime in half and remove the seeds.
4. Squeeze the juice from both halves into the glass.
5. Add one-half of the lime to the glass.
6. Pour in rum.
7. Stir.
8. Add ice.
9. Top with club soda.
10. Garnish with a mint sprig.

179. AMERICANO

Another favorite of James Bond; he drinks it in the first Bond book Casino Royale.

1 ounce Campari
1 ounce sweet vermouth
3 ounces club soda

1. Fill highball glass with ice
2. Add Campari, vermouth, and club soda.
3. Stir.

180. DEVIL'S TAIL

Lucifer's liquid lightning.

- 1 1/2 ounces light rum
- 1 ounce vodka
- 1 1/2 ounces apricot-flavored brandy
- 1 1/2 teaspoons grenadine
- 1 tablespoon lime juice
- 4 ounces crushed ice

1. Combine rum, vodka, brandy, grenadine, lime juice, and ice in a blender.
2. Blend at low speed.
3. Pour into a champagne flute.
4. Garnish with a lime peel.

181. MISSISSIPPI MULE

Johnny Reb's favorite drink. Watch out for the kick.

- 1 1/2 ounces gin
- 1 teaspoon crème de cassis
- 1 teaspoon lemon juice

1. Fill cocktail shaker with ice.
2. Add gin, crème de cassis, and lemon juice.
3. Shake.
4. Strain into an old-fashioned glass with ice.

182. NAPOLEON

Able was I, ere I saw Elba.

2 ounces gin
1/4 ounce red Dubonnet
1 ounce orange curacao
Dash of Angostura bitters

1. Fill cocktail shaker with ice.
2. Add gin, Dubonnet, curacao, and bitters.
3. Stir.
4. Strain into a cocktail glass.
5. Garnish with a lemon twist.

183. PETER PAN

For the boy who never grew up but still has legal I.D.

3/4 ounce gin
3/4 ounce dry vermouth
3/4 ounce orange juice
2 dashes of Angostura bitters

1. Fill cocktail shaker with ice.
2. Add gin, vermouth, orange juice, and bitters.
3. Shake.
4. Strain into a cocktail glass.

184. PRESBYTERIAN COCKTAIL

A sure way to liven up the church picnic.

1 1/2 ounces bourbon
Splash of club soda
Splash of ginger ale

1. Build in a highball glass.
2. Garnish with a lime twist.

185. THUNDER AND LIGHTNING

The way this hits you is frightening. You better knock on wood.

1 1/2 ounces brandy
1 egg yolk
1 teaspoon sugar
Pinch of cayenne pepper

1. Fill cocktail shaker with ice.
2. Add brandy, egg yolk, sugar, and cayenne pepper.
3. Shake.
4. Strain into a cocktail glass.

186. WILL ROGERS COCKTAIL

Will Rogers never met a man he didn't like. Drink these, hug the guy on the next bar stool.

1 1/2 ounces gin
1/2 ounce dry vermouth
1/2 ounce orange juice
1/4 ounce orange curacao

1. Fill cocktail shaker with ice.
2. Add gin, vermouth, orange juice, and curacao.
3. Shake.
4. Strain into a cocktail glass.

187. CHARLESTON

Don the fringe flapper dress, pearls, and feather boa and start gambling.

1/2 ounce gin
1/2 ounce Kirsch
1/2 ounce dry vermouth
1/2 ounce sweet vermouth
1/4 ounce maraschino liqueur
1/4 ounce orange curacao

1. Fill cocktail shaker with ice.
2. Add gin, Kirsch, vermouths, maraschino liqueur, and curacao.
3. Stir.
4. Strain into a cocktail glass.

188. ORIENTAL COCKTAIL

Serve these to guests and let them pretend they are traveling on the Orient Express.

1 ounce blended whiskey
1/2 ounce sweet vermouth
1/2 ounce triple sec
Juice of 1/2 lime

1. Fill cocktail shaker with ice.
2. Add whiskey, vermouth, triple sec, and lime juice.
3. Shake.
4. Strain into a cocktail glass.

189. DEMPSEY COCKTAIL

Just try and go fifteen rounds with this heavy weight.

1 ounce gin
1 ounce apple brandy
1/4 ounce pastis
1/4 ounce grenadine

1. Fill cocktail shaker with ice.
2. Add gin, apple brandy, pastis, and grenadine.
3. Stir.
4. Strain into a cocktail glass.

190. MULE'S HIND LEG

Grab this one when you can. It's got quite a kick but it's worth the ride.

1/2 ounce gin
1/2 ounce apple brandy
2 teaspoons Benedictine
2 teaspoons apricot brandy
2 teaspoons maple syrup

1. Fill cocktail shaker with ice.
2. Add gin, apple brandy, Benedictine, apricot brandy, and maple syrup.
3. Shake.
4. Strain into an old-fashioned glass filled with ice.

191. TORPEDO COCKTAIL

Sink another drink; it'll give you time to think.

1 1/2 ounces apple brandy
3/4 ounce brandy
1 to 2 dashes gin

1. Fill cocktail shaker with ice.
2. Add brandies and gin.
3. Shake.
4. Strain into a chilled cocktail glass.

192. NEW ORLEANS BUCK

What the locals call you if you get naked on Bourbon Street.

1 1/2 ounces light rum
1/2 ounce fresh lime juice
1/2 ounce orange juice
2 dashes Angostura bitters
Ginger ale

1. Fill cocktail shaker with ice.
2. Add rum, juices, and bitters.
3. Shake.
4. Strain into a highball glass half-filled with ice.
5. Top with ginger ale.
6. Stir.
7. Garnish with a lime slice.

193. OPERA

The preferred choice after the fat lady sings.

1 1/2 ounces gin
1/2 ounce red Dubonnet
1/2 ounce maraschino liqueur

1. Fill cocktail shaker with ice.
2. Add gin, Dubonnet, and maraschino liqueur.
3. Stir.
4. Strain into a cocktail glass.