Chapter 18

Martini Madness

In This Chapter
- Following the latest trend
- Mixing a few Martinis

What’s with all the Martinis these days? I get new recipes submitted to me all the time, and every day I hear about these trendy new Martinis that look like nothing more than pink Kool-Aid in a dressed-up cocktail glass.

The truth of the matter is that a real Martini is simply a couple ounces of ice-cold gin (or vodka if gin isn’t your thing) with a dash of vermouth. Some people like more or less vermouth than others (or none at all), and some people prefer an olive or a twist of lemon or even a pearl onion for a garnish. But that’s really about it when it comes to Martini variations as far as I’m concerned.

Ultimately, the Martinis in this chapter are just cocktails like any other, but they’re called Martinis because they’re served in a martini glass. It’s trendy. In a few years, something else will be trendy. At one time, people drank cocktails with raw eggs in them because they were popular. Tab and Fresca used to be popular. In five years, something else will be popular. What are you gonna do?

So anyway, I tried to pick out around 30 interesting or trendy “Martinis” that actually taste good and are worth drinking. Enjoy.
The All-American Martini

2½ oz. Glacier Vodka
dash Dry Vermouth

Stir with ice. Strain into a martini glass. Garnish with two Olives skewered by an American Flag toothpick.

Angel Martini

2½ oz. Ketel One Vodka
½ oz. Frangelico

Shake with ice. Strain into a chilled martini glass.

A little Italy and a littler Netherlands. (This one was invented at the Bowery Bar of New York, New York.)

Apeach Cosmopolitan

2 oz. Absolut Apeach
½ oz. Triple Sec
½ oz. Lime Juice
1 oz. Cranberry Juice
Lime Wedge

Shake with ice and strain into a chilled cocktail glass. Garnish with a Lime Wedge.

Apple Martini

2 oz. Glacier Vodka
½ oz. Schönauer Apfel Schnapps
dash Cinnamon

Shake with ice. Strain into a chilled martini glass. Garnish with a slice of Apple.

Apricot Martini

1 oz. Godiva Liqueur
1 oz. Absolut Vodka
1 oz. Apricot Brandy

Combine with ice; shake well. Serve chilled with a Cherry.

It’s not the pits.

Bacardi Sweet Martini

2 oz. Bacardi Light Rum
½ oz. Martini & Rossi Rosso Vermouth

Stir gently with ice in a cocktail glass.
Black Magic Martini

1½ oz. Jägermeister
1½ oz. Vodka
Shake with ice and strain into a chilled martini glass.

Black Tie Martini

1½ oz. SKYY Vodka
splash Campari
splash Chivas
2 Cocktail Onions
1 Black Olive
Shake with ice and strain into a chilled martini glass.

Blue Beast

2 oz. Magellan Gin
1 oz. Hpnotiq
splash of Chambord
Shake Magellan and Hpnotiq until cold and pour into a martini glass. Add a splash of Chambord. Garnish with a Maraschino Cherry.

Blue Goose Martini

2 oz. Hpnotiq
1 oz. Grey Goose Vodka
splash Pineapple Juice
Shake well. Garnish with a Pineapple Wedge.

Blue Hawaiian Martini

1 oz. Stoli Blueberi
1 oz. Malibu Rum
¼ oz. Grenadine
1 oz. Pineapple Juice
Shake with ice. Strain into a chilled martini glass. Garnish with Lemon.

Blue SKYY Martini

2½ oz. SKYY Vodka
splash Blue Curaçao
Stir with ice and strain into a chilled martini glass.
### Blues Martini

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Instructions</th>
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<tbody>
<tr>
<td>1½ oz. Ketel One Vodka</td>
<td>Stir gently with ice. Serve straight up or over ice.</td>
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<tr>
<td>1½ oz. Bombay Sapphire Gin</td>
<td></td>
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<tr>
<td>few drops Blue Curaçao</td>
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### Bootlegger Martini

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<thead>
<tr>
<th>Ingredients</th>
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<tbody>
<tr>
<td>2 oz. Bombay Gin</td>
<td>Stir gently with ice; serve straight up or over ice. Garnish with a Lemon Twist.</td>
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<td>¼ oz. Southern Comfort</td>
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Created at the Martini Bar at the Chianti Restaurant in Houston, Texas.

### Dry Victoria Martini

<table>
<thead>
<tr>
<th>Ingredients</th>
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<tbody>
<tr>
<td>1 oz. Martini &amp; Rossi Extra Dry Vermouth</td>
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<tr>
<td>1 or 2 dashes Angostura Bitters</td>
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### The Engaging Martini

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<thead>
<tr>
<th>Ingredients</th>
<th>Instructions</th>
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<tbody>
<tr>
<td>2 oz. Finlandia Vodka</td>
<td>Stir Vodka and Vermouth with ice and strain into a chilled martini glass. Garnish with a pair of Olives and a One-Carat Diamond Engagement Ring.</td>
</tr>
<tr>
<td>dash Dry Vermouth</td>
<td></td>
</tr>
<tr>
<td>2 Olives</td>
<td></td>
</tr>
<tr>
<td>Diamond Ring</td>
<td></td>
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Also known as The Most Expensive Martini, the Oak Bar in Boston has a version that includes dinner for two and a hotel suite stocked with champagne, chocolates, and flowers for just $12,750. The chunk of ice in her drink will seal the deal.

### Godiva Naked Martini

<table>
<thead>
<tr>
<th>Ingredients</th>
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<tbody>
<tr>
<td>1½ oz. Absolut Vodka</td>
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</table>
Grand Obsession

2 oz. Absolut Kurant Vodka  
½ oz. Grand Marnier  
½ oz. Cranberry Juice

Shake with ice. Strain into a chilled martini glass.

“In and Out” Martini

¼ oz. Dry Vermouth  
2 oz. Gin or Vodka  
Garnish with Lemon Twist or an Olive

Fill shaker glass with ice and add Vermouth. Swirl ice around in glass and pour out. Add Gin/Vodka and shake vigorously. Pour into a cocktail glass.

From Patrick Ford, Smith & Wollensky, New York, NY

Jersey Lightning Martini

2 oz. Laird’s Applejack Brandy  
1 oz. Sweet Vermouth  
¾ oz. Fresh Lime Juice

Shake with ice. Strain into a chilled martini glass.

Kremlin Martini

2 oz. Smirnoff Vodka  
1½ oz. Crème de Cacao  
1½ oz. Half & Half

Shake well with ice. Strain into a chilled martini glass.

Lavender Orchid

1 oz. Tanqueray No. Ten  
¼ oz. Chambord  
1 oz. Sour Mix  
splash Ginger Ale  
1 Orchid

In a shaker with ice, add Tanqueray, Chambord, and Sour Mix. Shake gently and strain into a martini glass and top with Ginger Ale. Decorate with a floating Orchid.

Limón Martini

2 oz. Bacardi Limón  
¾ oz. Martini & Rossi Extra Dry Vermouth  
splash Cranberry Juice

Shake with ice and strain into a chilled martini glass. Garnish with a Lemon Twist.
**Limontini**

1 oz. Vanilla Vodka  
½ oz. Caravella Limoncello  
1½ oz. Pomegranate Juice  
squeeze of Lime  

Shake vigorously, strain into a martini glass, and serve immediately. Garnish with a Lemon Twist.

*You can substitute Orange-Flavored Vodka for the Vanilla Vodka.*

**Martini avec Moi**

2 oz. Absente  
1½ oz. Remy Martin Grand Cru VS Cognac  
¾ oz. Lillet Blanc  
splash Crème de Cassis  

Shake ingredients until freezing cold and pour into a martini glass. Garnish with a Lemon Twist.

**Mayflower Martini**

2 oz. Plymouth Gin  
1 oz. French Vermouth  
dash Angostura Bitters  
Orange or Lemon Twist  

Shake with ice and strain into a chilled martini glass.

*This drink is based on Thomas Stuart’s original recipe. Modern tastes may prefer a drier version with less Vermouth; an Orange rather than a Lemon Twist is also good.*

**Midnite Martini**

1¼ oz. Glacier Vodka  
¾ oz. Echte Kroatzbeere Blackberry Liqueur  

Stir ingredients with ice. Strain into a chilled martini glass.

**Mystique Martini**

2 oz. Smirnoff Vodka  
dash Green Chartreuse  

Chill, strain, and garnish with a Lemon or Lime Twist.

**Orange Mochantini**

2 oz. Stoli Kafya Vodka  
1 oz. Stoli Vanil Vodka  
splash Chocolate Liqueur  
splash Orange Liqueur  

Stir ingredients with ice. Strain into a chilled martini glass. Garnish with 3 Coffee Beans or an Orange Twist.
Purple Hooter Martini

1¼ oz. Chambord
1¼ oz. Vodka
¼ oz. Sour Mix
¼ oz. Lemon-Lime Soda

Combine ingredients, except Soda, into a shaker filled with ice. Shake thoroughly and pour into a martini glass. Top with Lemon-Lime Soda.

It’s not all that different from a Purple Hooter shot, but it looks classier in a martini glass.

Raschocolate Martini

1½ oz. Smirnoff Vodka
1 oz. White Crème de Cacao
dash Chambord
2 oz. Cranberry Juice

Combine ingredients into a shaker filled with ice. Shake thoroughly and pour into a martini glass.

Raspberripolitan

2 oz. Absolut Raspberri
½ oz. Cointreau
½ oz. Cranberry Juice
dash Lime Juice

Shake with ice and strain into a well-chilled cocktail glass. Garnish with a Lime Wedge.

A variation of the popular Cosmopolitan. I suppose we’ll be seeing Applepolitans, Strawberrripolitans, Lemonopolitans, and maybe Chocopolitans soon enough.

Ruby Slipper Martini

2 oz. Bombay Sapphire
¼ oz. Grand Marnier
1 or 2 splashes Grenadine
dash Peppermint Schnapps

Shake with ice and strain into a well-chilled cocktail glass. Garnish with a Mint Leaf (set it on the edge of the drink and let it stick out).

Stoli Blue-Tini

1½ oz. Stoli Blueberi
1½ oz. Stoli Vanil

Stir with ice. Strain into a martini glass. Garnish with Blueberries.
Tanqueray “Perfect Ten” Martini

- 2 oz. Tanqueray No. Ten
- 1 oz. Grand Marnier
- ½ oz. Sour Mix

Shake with ice. Strain into a martini glass. Garnish with Lemon.

Thrilla in Vanilla

- 2 oz. Sobieski Vanilla Vodka
- ½ oz. DeKuyper Peach Schnapps

Shake with ice and strain into a martini glass.

Created by L. Saccone, Basking Ridge, NJ.

Topaz Martini

- 1¾ oz. Bacardi Limón
- ¼ oz. Martini & Rossi Extra Dry Vermouth
- splash Blue Curaçao

Stir in a cocktail glass. Strain and serve straight up or on the rocks. Add a Lemon Twist or Olives.

Invented at the Heart and Soul in San Francisco, California.

Trinity Martini

- 1 oz. Bombay Gin
- ½ oz. Sweet Vermouth
- ½ oz. Dry Vermouth

Stir in a cocktail glass. Strain and serve straight up or on the rocks. Add a Lemon Twist or Olives.

This cocktail is also known as the Trio Plaza Martini.

Warden Martini

- 1½ oz. Bombay Gin
- dash Martini & Rossi Extra Dry Vermouth
- dash Pernod

Stir in a cocktail glass. Strain and serve straight up or on the rocks. Add a Lemon Twist or Olives.