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

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Instructions</th>
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</thead>
<tbody>
<tr>
<td>2 1/2 oz. Glacier Vodka</td>
<td>Stir with ice. Strain into a martini glass. Garnish with two Olives skewered by an American Flag toothpick.</td>
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<tr>
<td>dash Dry Vermouth</td>
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</tbody>
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### Angel Martini

<table>
<thead>
<tr>
<th>Ingredients</th>
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<tbody>
<tr>
<td>2 1/2 oz. Ketel One Vodka</td>
<td>Shake with ice. Strain into a chilled martini glass.</td>
</tr>
<tr>
<td>1/2 oz. Frangelico</td>
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*A little Italy and a littler Netherlands. (This one was invented at the Bowery Bar of New York, New York.)*

### Apeach Cosmopolitan

<table>
<thead>
<tr>
<th>Ingredients</th>
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<tbody>
<tr>
<td>2 oz. Absolut Apeach</td>
<td>Shake with ice and strain into a chilled cocktail glass. Garnish with a Lime Wedge.</td>
</tr>
<tr>
<td>1/2 oz. Triple Sec</td>
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<tr>
<td>1/2 oz. Lime Juice</td>
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</tr>
<tr>
<td>1 oz. Cranberry Juice</td>
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</tr>
<tr>
<td>Lime Wedge</td>
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### Apple Martini

<table>
<thead>
<tr>
<th>Ingredients</th>
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<tbody>
<tr>
<td>1/2 oz. Schönauer Apfel Schnapps</td>
<td></td>
</tr>
<tr>
<td>dash Cinnamon</td>
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</tbody>
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### Apricot Martini

<table>
<thead>
<tr>
<th>Ingredients</th>
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</thead>
<tbody>
<tr>
<td>1 oz. Godiva Liqueur</td>
<td>Combine with ice; shake well. Serve chilled with a Cherry.</td>
</tr>
<tr>
<td>1 oz. Absolut Vodka</td>
<td></td>
</tr>
<tr>
<td>1 oz. Apricot Brandy</td>
<td></td>
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</tbody>
</table>

*It’s not the pits.*

### Bacardi Sweet Martini

<table>
<thead>
<tr>
<th>Ingredients</th>
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</thead>
<tbody>
<tr>
<td>2 oz. Bacardi Light Rum</td>
<td>Stir gently with ice in a cocktail glass.</td>
</tr>
<tr>
<td>1/2 oz. Martini &amp; Rossi Rosso Vermouth</td>
<td></td>
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</tbody>
</table>
Chapter 18: “Martini” Madness

Black Magic

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.
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<thead>
<tr>
<th>Recipe Name</th>
<th>Ingredients</th>
<th>Instructions</th>
</tr>
</thead>
</table>
| **Blues Martini**                             | 1½ oz. Ketel One Vodka  
1½ oz. Bombay Sapphire Gin  
few drops Blue Curaçao   | Stir gently with ice. Serve straight up or over ice.                                                   |
| **Bootlegger Martini**                | 2 oz. Bombay Gin  
¼ oz. Southern Comfort                                                  | Stir gently with ice; serve straight up or over ice. Garnish with a Lemon Twist.                       |
| **Created at the Martini Bar at the Chianti Restaurant in Houston, Texas.** |                                                                                           |                                                                                                         |
| **Dry Victoria Martini**               | 3 oz. Bombay Sapphire Gin  
1 oz. Martini & Rossi Extra Dry Vermouth  
1 or 2 dashes Angostura Bitters | Shake or stir. Serve in a classic martini glass. Garnish with 1 Cocktail Olive and a Twist of Lemon.   |
| **The Engaging Martini**               | 2 oz. Finlandia Vodka  
dash Dry Vermouth  
2 Olives  
Diamond Ring                                           | 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. |
| **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**               | 1½ oz. Godiva Liqueur  
1½ oz. Absolut Vodka                                                      | Combine with ice; shake well. Serve in a chilled martini glass. Garnish with a Lemon Peel or a Strawberry. |
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
- ¼ oz. Martini & Rossi Extra Dry Vermouth
- splash Cranberry Juice
Shake with ice and strain into a chilled martini glass. Garnish with a Lemon Twist.
Part III: The Recipes

**Limontini**

| 1 oz. Vanilla Vodka | 1⁄2 oz. Caravella Limoncello | 1 1⁄2 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 | 1 1⁄2 oz. Remy Martin Grand Cru VS Cognac | 3⁄4 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**

| 1 1⁄4 oz. Glacier Vodka | 1⁄4 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, Strawberripolitans, Lemonpolitans, 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 | Stir with ice. Strain into a martini glass. Garnish with Blueberries. |
| 1½ oz. Stoli Vanil |

### Tanqueray “Perfect Ten” Martini

| 1 oz. Grand Marnier |
| ½ oz. Sour Mix |

### 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

| 1½ 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. |

### 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. |