



GIN

GIN WAS CREATED OVER 300 YEARS AGO by a Dutch chemist named Dr. Franciscus Sylvius in an attempt to enhance the therapeutic properties of juniper in a medicinal beverage. He called it *genièvre*, French for “juniper,” a term that was anglicized by English soldiers fighting in the Netherlands, who also nicknamed it “Dutch courage.” The popularity of gin in England became such that the “London dry” style evolved into the benchmark of quality. The clear spirit is made from a mash of cereal grain (primarily corn, rye, barley, and wheat) that is flavored with botanicals (primarily juniper), which gives it its unique taste. Other botanicals employed in top-secret recipes include coriander, lemon and orange peel, cassia root, anise, and fennel seeds, to name only a few.

Gin, like many other spirits, changed in character in the early nineteenth century, when advances made in distilling equipment revolutionized the way it was made. Today, it’s changing again. A new international style called “New Western dry” has emerged in the past decade; it’s lighter and more balanced, meant to be sipped as well as mixed into cocktails. Historical styles of gin are making a comeback too, such as “Old Tom” (a sweeter version of London dry) and the lower-proof Dutch original *genièvre*, which is distilled from malted grain mash similar to whiskey and aged in oak casks.

Regardless of the classification, probably the best way to compare gins is to mix them with tonic or vermouth and imagine the myriad possibilities.

ABBAY COCKTAIL

1½ oz. Gin

1 oz. Orange Juice

1 dash Orange Bitters

Shake with ice and strain into chilled cocktail glass. Add a maraschino cherry.

ADAM AND EVE

2 oz. Citrus-flavored Brandy

1 oz. Gin

1 dash Lemon Juice

Shake with ice and strain into chilled cocktail glass.

ALABAMA FIZZ

1 oz. Lemon Juice

1 tsp. Superfine Sugar
(or Simple Syrup)

2 oz. Gin

Club Soda

Shake lemon juice, sugar/syrup, and gin with ice and strain into ice-filled highball glass. Fill with club soda. Garnish with two sprigs of fresh mint.

ALASKA COCKTAIL

2 dashes Orange Bitters

1½ oz. Gin

¾ oz. Chartreuse (Yellow)

Stir with ice and strain into chilled cocktail glass.

ALBEMARLE FIZZ

1 oz. Lemon Juice

2 oz. Gin

1 tsp. Superfine Sugar
(or Simple Syrup)

1 tsp. Raspberry Syrup

Club Soda

Shake first four ingredients with ice and strain into ice-filled highball glass. Fill with club soda.

ALEXANDER COCKTAIL NO. 1

1 oz. Gin

1 oz. Crème de Cacao
(White)

1 oz. Light Cream

Shake with ice and strain into chilled cocktail glass. Garnish with fresh-grated nutmeg on top.

ALEXANDER'S SISTER COCKTAIL

1 oz. Dry Gin

1 oz. Crème de Menthe
(Green)

1 oz. Light Cream

Shake with ice and strain into chilled cocktail glass. Garnish with fresh-grated nutmeg on top.

ALLEN COCKTAIL

1½ tsps. Lemon Juice

¾ oz. Maraschino Liqueur

1½ oz. Gin

Shake with ice and strain into chilled cocktail glass.

 **ANGLER'S COCKTAIL**

2 dashes Bitters
 3 dashes Orange Bitters
 1½ oz. Gin
 1 dash Grenadine
 Shake with ice and pour into ice-filled old-fashioned glass.

 **APRICOT ANISETTE COLLINS**

1½ oz. Gin
 ½ oz. Apricot-flavored Brandy
 1½ tsps. Anisette
 ½ oz. Lemon Juice
 Club Soda
 Shake first four ingredients with ice and strain into ice-filled Collins glass. Fill with club soda and stir lightly. Garnish with a slice of lemon.

 **ARCHANGEL**

1 Cucumber Slice
 2¼ oz. Gin
 ¾ oz. Aperol
 Muddle cucumber. Stir remaining ingredients with ice and strain into chilled cocktail glass. Garnish with a lemon twist.

 **ARTILLERY**

1½ oz. Gin
 1½ tsps. Sweet Vermouth
 2 dashes Bitters
 Stir with ice and strain into chilled cocktail glass.

 **ASTORIA BIANCO**

2 oz. Gin
 ¾ oz. Dry Vermouth
 2 dashes Orange Bitters
 Stir with ice and strain into chilled cocktail glass. Garnish with an orange twist.

 **AUDREY FANNING**

2½ oz. Gin
 1 oz. Sweet Vermouth
 ½ oz. Cherry Heering
 2 dashes Peychaud's Bitters
 Stir with ice and strain into chilled cocktail glass.

 **AVIATION**

2 oz. Gin
 ½ oz. Maraschino Liqueur
 ¼ oz. Lemon Juice
 Shake with ice and strain into chilled cocktail glass. Garnish with a fresh or maraschino cherry.

 **BAD-HUMORED OLD-FASHIONED**

2 oz. Old Genever
 ¼ oz. Maple Syrup
 2 dashes Angostura Bitters
 Stir with ice and strain into chilled old-fashioned glass. Garnish with a lemon twist.

 **BARBARY COAST**

½ oz. Gin
 ½ oz. Rum
 ½ oz. White Crème de
 Cacao
 ½ oz. Scotch
 ½ oz. Light Cream

Shake with ice and strain
 into chilled cocktail glass.

 **BARON COCKTAIL**

½ oz. Dry Vermouth
 1½ oz. Gin
 1½ tsps. Triple Sec
 ½ tsp. Sweet Vermouth

Stir with ice and strain into
 chilled cocktail glass. Add a
 twist of lemon peel.

 **BASIL'S BITE**

3 Basil Leaves
 2 oz. Gin
 1 barspoon of Cynar
 ¾ oz. Aperol

Muddle basil leaves. Add ice
 and shake remaining ingredi-
 ents. Strain into chilled
 cocktail glass. Garnish with a
 small basil leaf.

 **BEAUTY-SPOT COCKTAIL**

1 tsp. Orange Juice
 ½ oz. Sweet Vermouth
 ½ oz. Dry Vermouth
 1 oz. Gin
 1 dash Grenadine

Shake first four ingredi-
 ents with ice and strain into
 chilled cocktail glass, with a
 dash of grenadine in bottom
 of glass.

 **BEE'S KNEES**

2 oz. Gin
 ½ oz. Lemon Juice
 ¾ oz. Honey Syrup

Shake and strain into cham-
 pagne coupe.

 **BEE STING**

2 oz. Gin
 ¾ oz. Lemon Juice
 ¾ oz. Honey Syrup
 1 tsp. Pastis

Shake with ice and strain
 into chilled cocktail glass.
 Garnish with a whole star
 anise pod.

 **BELMONT COCKTAIL**

2 oz. Gin
 1 tsp. Raspberry Syrup
 ¾ oz. Light Cream

Shake with ice and strain
 into chilled cocktail glass.

 **BENNETT COCKTAIL**

½ oz. Lime Juice
 1½ oz. Gin
 ½ tsp. Superfine Sugar
 (or Simple Syrup)
 2 dashes Orange Bitters

Shake with ice and strain
 into chilled cocktail glass.

 **BERLINER**

1½ oz. Gin
 ½ oz. Dry Vermouth
 ½ oz. Kümmel
 ½ oz. Lemon Juice

Shake and serve up in a caraway/sugar-rimmed cocktail glass. Garnish with a lemon twist.

 **BERMUDA BOUQUET**

1 oz. Orange Juice
 1 oz. Lemon Juice
 1 tsp. Superfine Sugar
 (or Simple Syrup)
 1½ oz. Gin
 1 oz. Apricot-flavored Brandy
 1 tsp. Grenadine
 ½ tsp. Triple Sec

Shake with ice and strain into ice-filled highball glass.

 **BERMUDA HIGHBALL**

¾ oz. Gin
 ¾ oz. Brandy
 ¾ oz. Dry Vermouth
 Ginger Ale or Club Soda

Pour gin, brandy, and vermouth into ice-filled highball glass. Fill with ginger ale or club soda. Add a twist of lemon peel and stir.

 **BERMUDA ROSE**

1¼ oz. Gin
 1½ tsps. Apricot-flavored Brandy
 1½ tsps. Grenadine

Shake with ice and strain into chilled cocktail glass.

 **BIJOU COCKTAIL**

¾ oz. Gin
 ¾ oz. Chartreuse (Green)
 ¾ oz. Sweet Vermouth
 1 dash Orange Bitters

Stir with ice and strain into chilled cocktail glass. Add a maraschino cherry on top.

 **BILLY TAYLOR**

Club Soda
 ½ oz. Lime Juice
 2 oz. Gin

Fill Collins glass with club soda and ice. Stir in lime juice and gin.

 **BLOODHOUND COCKTAIL**

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

Shake with ice and strain into chilled cocktail glass. Garnish with two or three crushed strawberries.

 **BLOOD ORANGE**

1½ oz. Gin
 ⅓ oz. Campari
 ⅓ oz. Amaro
 1 oz. Orange Juice

Shake with ice and strain into chilled cocktail glass.

BLOOMSBURY

2 oz. Gin
 ½ oz. Licor 43
 ½ oz. Lillet Blonde
 2 dashes Peychaud's Bitters

Stir with ice and strain into chilled cocktail glass. Garnish with a lemon twist.

BLUEBIRD

1½ oz. Gin
 ½ oz. Triple Sec
 1 dash Bitters

Stir with ice and strain into chilled cocktail glass. Add a twist of lemon peel and a maraschino cherry.

BLUE CANARY

¾ oz. Gin
 3 tbsps. Grapefruit Juice
 1 tbsps. Blue Curaçao

Stir all ingredients with ice. Strain into chilled cocktail glass filled with crushed ice. Garnish with a mint sprig.

BLUE DEVIL COCKTAIL

1 oz. Gin
 1 oz. Lemon Juice
 1 tbsps. Maraschino Liqueur
 ½ tsp. Blue Curaçao

Shake with ice and strain into chilled cocktail glass.

BLUE MOON COCKTAIL

1½ oz. Gin
 ¾ oz. Blue Curaçao

Stir with ice and strain into chilled cocktail glass. Add a twist of lemon peel.

BOBBO'S BRIDE

1 oz. Gin
 1 oz. Vodka
 ⅓ oz. Peach Liqueur
 ⅓ oz. Campari

Stir with ice and strain into chilled cocktail glass. Garnish with a slice of fresh peach.

BOOMERANG

1 oz. Dry Vermouth
 1½ oz. Gin
 1 dash Bitters
 1 dash Maraschino Liqueur

Stir with ice cubes and strain into chilled cocktail glass. Add a twist of lemon peel.

BOSTON COCKTAIL

¾ oz. Gin
 ¾ oz. Apricot-flavored Brandy
 ½ oz. Lemon Juice
 1½ tpsps. Grenadine

Shake with ice and strain into chilled cocktail glass.

BRIDAL

2 oz. Gin
 1 oz. Sweet Vermouth
 ¼ oz. Maraschino Liqueur
 1 dash Orange Bitters

Stir with ice and strain into chilled cocktail glass. Garnish with a maraschino cherry.

 **BRONX COCKTAIL**

1 oz. Gin
½ oz. Dry Vermouth
½ oz. Sweet Vermouth
1 oz. Orange Juice
Shake with ice and strain into chilled cocktail glass.
Garnish with a slice of orange.

 **BRONX COCKTAIL (DRY)**

1 oz. Gin
1 oz. Dry Vermouth
½ oz. Orange Juice
Shake with ice and strain into chilled cocktail glass.
Garnish with a slice of orange.

 **BRONX TERRACE COCKTAIL**

1½ oz. Gin
1½ oz. Dry Vermouth
½ oz. Lime Juice
Shake with ice and strain into chilled cocktail glass.
Add a maraschino cherry.

 **BROWN COCKTAIL**

¾ oz. Gin
¾ oz. Light Rum
¾ oz. Dry Vermouth
Stir with ice and strain into chilled cocktail glass.

 **BULLDOG HIGHBALL**

2 oz. Orange Juice
2 oz. Gin
Ginger Ale
Pour orange juice and gin into ice-filled highball glass.
Fill with ginger ale and stir.

 **CABARET**

1½ oz. Gin
2 dashes Bitters
½ tsp. Dry Vermouth
¼ tsp. Bénédictine
Stir with ice and strain into chilled cocktail glass.
Garnish with a maraschino cherry.

 **CAPRICIOUS**

1½ oz. Gin
½ oz. Elderflower Liqueur
½ oz. Dry Vermouth
2 dashes Peychaud's Bitters
Stir with ice and strain into chilled cocktail glass.

 **THE CARICATURE COCKTAIL**

1½ oz. Gin
½ oz. Sweet Vermouth
¾ oz. Triple Sec
½ oz. Campari
½ oz. Grapefruit Juice
Shake with ice and strain into chilled cocktail glass.
Garnish with an orange twist.

 **CARUSO**

1½ oz. Gin
 1 oz. Dry Vermouth
 ½ oz. Crème de Menthe
 (Green)

Stir with ice and strain into chilled cocktail glass.

 **CASINO COCKTAIL**

2 dashes Orange Bitters
 ¼ tsp. Maraschino Liqueur
 ¼ tsp. Lemon Juice
 2 oz. Gin

Shake with ice and strain into chilled cocktail glass. Garnish with a maraschino cherry.

 **CHELSEA SIDECAR**

½ oz. Lemon Juice
 ¾ oz. Triple Sec
 ¾ oz. Gin

Shake with ice and strain into chilled cocktail glass.

 **CHIN UP**

½ inch Cucumber Wheel
 2 oz. Gin
 ½ oz. Cynar
 ½ oz. Dry Vermouth
 ½ pinch Salt

Muddle cucumber in mixing glass, add rest of ingredients, cover with ice, and stir thoroughly. Strain into cocktail glass. Garnish with a paper-thin wheel of cucumber.

 **CHOCOLATE NEGRONI**

1½ oz. Gin
 1 oz. Campari
 ¾ oz. Punt e Mes
 ½ oz. Crème de Cacao
 (white)

Stir with ice and strain into ice-filled old-fashioned glass. Garnish with an orange twist.

 **CLARIDGE COCKTAIL**

¾ oz. Gin
 ¾ oz. Dry Vermouth
 1 tbsp. Apricot-flavored Brandy
 1 tbsp. Triple Sec

Stir with ice and strain into chilled cocktail glass.

 **CLOISTER**

1½ oz. Gin
 ½ oz. Chartreuse (Yellow)
 ½ oz. Grapefruit Juice
 ¼ oz. Lemon Juice
 ¼ oz. Simple Syrup

Shake and strain into cocktail glass. Garnish with a grapefruit twist.

 **CLOVER CLUB**

1½ oz. Gin
 ¼ oz. Grenadine
 ¾ oz. Lemon Juice
 1 Egg White

Shake with ice and strain into chilled red-wine glass.

CLUB COCKTAIL

1½ oz. Gin

¾ oz. Sweet Vermouth

Stir with ice and strain into chilled cocktail glass. Add a maraschino cherry or olive.

COLONIAL COCKTAIL

½ oz. Grapefruit Juice

1 tsp. Maraschino Liqueur

1½ oz. Gin

Shake with ice and strain into chilled cocktail glass. Garnish with an olive.

THE COLONIAL COOLER

1½ oz. Gin

1½ oz. Sweet Vermouth

1 dash Angostura Bitters

¼ oz. Triple Sec

Club Soda

Pour all ingredients into ice-filled Collins glass. Top with club soda, and garnish with a mint sprig and a pineapple wedge.

CONFIDENTIAL COCKTAIL

¾ oz. Gin

¾ oz. Dry Vermouth

½ oz. Strega

½ oz. Cherry Marnier
(Flavored Cognac)

Stir with ice and strain into chilled cocktail glass.

COOPERSTOWN COCKTAIL

½ oz. Dry Vermouth

½ oz. Sweet Vermouth

1 oz. Gin

Shake with ice and strain into chilled cocktail glass. Add a sprig of mint.

CORNWALL NEGRONI

2 oz. Gin

½ oz. Punt e Mes

½ oz. Sweet Vermouth

½ oz. Campari

Stir with ice and strain into chilled cocktail glass. Garnish with a flamed orange twist.

CORPSE REVIVER

¾ oz. Gin

¾ oz. Lemon Juice

¾ oz. Triple Sec

¾ oz. Lillet Blonde

1 dash Pastis (or Pernod or other Absinthe substitute)

Shake with ice and strain into chilled cocktail glass.

THE CORRECT COCKTAIL

1½ oz. Gin

½ oz. Ginger Liqueur

½ oz. Triple Sec

½ oz. Lemon Juice

2 dashes Orange Bitters

Shake with ice and strain into chilled champagne flute. Garnish with a lemon twist.

**COUNT CURREY**

1½ oz. Gin

1 tsp. Superfine Sugar
(or Simple Syrup)

Champagne, chilled

Shake gin and sugar/syrup with ice and strain into chilled champagne flute. Fill with Champagne.

**CREAM FIZZ**

1 oz. Lemon Juice

1 tsp. Superfine Sugar
(or Simple Syrup)

2 oz. Gin

1 tsp. Light Cream

Club Soda

Shake first four ingredients with ice and strain into ice-filled highball glass. Fill with club soda and stir.

**CRIMSON COCKTAIL**

1½ oz. Gin

2 tsp. Lemon Juice

1 tsp. Grenadine

¾ oz. Port

Shake first three ingredients with ice and strain into chilled cocktail glass. Float the port on top.

**CRYSTAL SLIPPER COCKTAIL**

½ oz. Blue Curaçao

2 dashes Orange Bitters

1½ oz. Gin

Stir with ice and strain into chilled cocktail glass.

**CUCUMBER CANTALOUPE SOUR**

1½ oz. Gin

¾ oz. Lemon Juice

½ oz. Honey Syrup

2 oz. Cantaloupe Juice

Shake with ice and strain into chilled cocktail glass. Garnish with a cucumber slice.

**DAISY MAE**

2 oz. Gin

1 oz. Lime Juice

¾ oz. Chartreuse (Green)

¾ oz. Simple Syrup

Shake and strain into a red-wine glass with ice. Garnish with a mint sprig.

**DALI**

1½ oz. Gin

1 oz. Sherry (Manzanilla)

½ oz. Orange Curaçao

2 dashes Orange Bitters

1 pinch Sea Salt

Stir with ice and strain into chilled cocktail glass. Garnish with roasted red pepper strip.

**DAMN-THE-WEATHER COCKTAIL**

1 tsp. Triple Sec

1 tbsp. Orange Juice

1 tbsp. Sweet Vermouth

1 oz. Gin

Shake with ice and strain into chilled cocktail glass.

 **DARB COCKTAIL**

1 tsp. Lemon Juice
¾ oz. Dry Vermouth
¾ oz. Gin
¾ oz. Apricot-flavored Brandy

Shake with ice and strain into chilled cocktail glass.

 **THE DEEP BLUE SEA**

2 oz. Gin
¾ oz. Lillet Blanc
¼ oz. Crème de Violette
1 dash Orange Bitters

Stir with ice and strain into chilled cocktail glass. Garnish with a lemon twist.

 **DEEP SEA COCKTAIL**

1 oz. Dry Vermouth
¼ tsp. Anisette
1 dash Orange Bitters
1 oz. Gin

Stir with ice and strain into chilled cocktail glass.

 **DELILAH**

1½ oz. Gin
¾ oz. Triple Sec
¾ oz. Lemon Juice

Shake with ice and strain into chilled cocktail glass.

 **DELMONICO NO. 1**

¾ oz. Gin
½ oz. Dry Vermouth
½ oz. Sweet Vermouth
½ oz. Brandy

Stir with ice and strain into chilled cocktail glass. Garnish with a twist of lemon peel.

 **DELMONICO NO. 2**

1 dash Orange Bitters
1 oz. Dry Vermouth
1½ oz. Gin

Stir with ice and strain into chilled cocktail glass. Garnish with a twist of lemon peel.

 **DEMPSEY COCKTAIL**

1 oz. Gin
1 oz. Apple Brandy
½ tsp. Anisette
½ tsp. Grenadine

Stir with ice and strain into chilled cocktail glass.

 **DIAMOND FIZZ**

1 oz. Lemon Juice
1 tsp. Superfine Sugar
(or Simple Syrup)
2 oz. Gin
Champagne, chilled

Shake first three ingredients with ice and strain into ice-filled highball glass. Fill with Champagne and stir.

🍸 DIVA QUARANTA

1½ oz. Gin
 ½ oz. Simple Syrup
 1 oz. Pomegranate Juice
 ½ oz. Campari

Shake first three ingredients with ice and strain into chilled cocktail glass. Top with Campari, and garnish with an orange twist.

🍸 DIXIE COCKTAIL

1 oz. Orange Juice
 1 tbsp. Anisette
 ½ oz. Dry Vermouth
 1 oz. Gin

Shake with ice and strain into chilled cocktail glass.

🍸 DOC DANEEKA ROYALE

2 oz. Gin
 ½ oz. Lemon Juice
 ½ oz. Maple Syrup

Shake and strain into chilled cocktail glass. Top with Champagne. Garnish with a grapefruit twist.

🍸 DU BARRY COCKTAIL

1 dash Bitters
 ¾ oz. Dry Vermouth
 ½ tsp. Anisette
 1½ oz. Gin

Stir with ice and strain into chilled cocktail glass. Garnish with a slice of orange.

🍸 DUTCH AND BUTTERSCOTCH

1½ oz. Corenwyn
 ½ oz. Butterscotch Liqueur
 2 dashes of Angostura Bitters

Stir with ice and strain into chilled cocktail glass. Garnish with a flamed orange peel.

🍸 EARL GREY MAR-TEA-NI

¾ oz. Lemon Juice
 1 oz. Superfine Sugar
 (or Simple Syrup)
 1½ oz. Earl Grey–Infused Gin*
 1 Egg White

Shake all ingredients with ice and strain into chilled, sugar-rimmed cocktail glass. Garnish with lemon zest and a lemon twist.

* To infuse gin: Combine 1 tbsp. loose tea with 1 cup gin. Agitate and let stand for 2 hours. Strain and stir.

🍸 EASTSIDE

3 slices Cucumber
 6–8 Mint Leaves
 1 oz. Lime Juice
 ¾ oz. Superfine Sugar
 (or Simple Syrup)
 2 oz. Gin (Cucumber Flavored)

Muddle cucumber and mint with lime juice and sugar/syrup. Add gin and ice and then shake. Strain into chilled cocktail glass. Garnish with a cucumber slice.

☐ EASY LIKE SUNDAY MORNING COCKTAIL

1½ oz. Gin
 ¾ oz. Superfine Sugar
 (or Simple Syrup)
 ½ oz. Lemon Juice
 1¼ oz. Pineapple Juice
 1 dash Bitters

Shake first four ingredients with ice and strain into ice-filled Collins glass. Add dash of bitters and stir.

☐ EDEN

2 oz. Gin
 ½ oz. Lemon Juice
 ½ oz. Rose Syrup
 ¼ oz. Campari

Shake with ice and strain into ice-filled old-fashioned glass. Garnish with a lemon twist.

☐ EMERALD

1½ oz. Gin
 ½ oz. Chartreuse (Green)
 ½ oz. Sweet Vermouth
 1 dash Orange Bitters

Stir and strain into cocktail glass. Garnish with a lemon twist.

☐ EMERALD ISLE COCKTAIL

2 oz. Gin
 1 tsp. Crème de Menthe
 (Green)
 3 dashes Bitters

Stir with ice and strain into chilled cocktail glass.

☐ EMERSON

1½ oz. Gin
 1 oz. Sweet Vermouth
 ½ oz. Lime Juice
 1 tsp. Maraschino Liqueur

Shake with ice and strain into chilled cocktail glass.

☐ ENGLISH HIGHBALL

¾ oz. Gin
 ¾ oz. Brandy
 ¾ oz. Sweet Vermouth
 Ginger Ale or Club Soda

Pour gin, brandy, and vermouth into ice-filled highball glass. Fill with ginger ale or club soda and stir. Garnish with a twist of lemon peel.

☐ ENGLISH ROSE COCKTAIL

1½ oz. Gin
 ¾ oz. Apricot-flavored Brandy
 ¾ oz. Dry Vermouth
 1 tsp. Grenadine
 ¼ tsp. Lemon Juice

Prepare rim of glass by rubbing with lemon and dipping in granulated sugar. Shake all ingredients with ice and strain into chilled cocktail glass. Garnish with a maraschino cherry.

FALLEN ANGEL

1 oz. Lime Juice
 1½ oz. Gin
 1 dash Bitters
 ½ tsp. Crème de Menthe
 (White)

Shake with ice and strain into chilled cocktail glass. Garnish with a maraschino cherry.

FANCY GIN

2 oz. Gin
 1 dash Bitters
 ¼ tsp. Triple Sec
 ¼ tsp. Superfine Sugar
 (or Simple Syrup)

Shake with ice and strain into chilled cocktail glass. Add a twist of lemon peel.

FARE THEE WELL

1½ oz. Gin
 ½ oz. Dry Vermouth
 1 dash Sweet Vermouth
 1 dash Triple Sec

Shake with ice and strain into chilled cocktail glass.

FARMER'S COCKTAIL

1 oz. Gin
 ½ oz. Dry Vermouth
 ½ oz. Sweet Vermouth
 2 dashes Bitters

Stir with ice and strain into chilled cocktail glass.

FAVORITE COCKTAIL

¾ oz. Apricot-flavored Brandy
 ¾ oz. Dry Vermouth
 ¾ oz. Gin
 ¼ tsp. Lemon Juice

Shake with ice and strain into chilled cocktail glass.

FIFTY-FIFTY COCKTAIL

1½ oz. Gin
 1½ oz. Dry Vermouth

Stir with ice and strain into chilled cocktail glass.

FINE-AND-DANDY COCKTAIL

½ oz. Lemon Juice
 ½ oz. Triple Sec
 1½ oz. Gin
 1 dash Bitters

Shake with ice and strain into chilled cocktail glass. Garnish with a maraschino cherry.

FINO MARTINI

2 oz. Gin
 2 tsps. Fino Sherry

Stir gin and sherry with ice in mixing glass. Strain into chilled cocktail glass. Garnish with a twist of lemon peel.

☐ FITZGERALD

1½ oz. Gin
1 oz. Simple Syrup
¾ oz. Lemon Juice
2 dashes Angostura Bitters

Shake with ice and strain into chilled old-fashioned glass. Garnish with a lemon wedge.

🍸 FLAMINGO COCKTAIL

½ oz. Lime Juice
½ oz. Apricot-flavored Brandy
1½ oz. Gin
1 tsp. Grenadine

Shake with ice and strain into chilled cocktail glass.

☐ FLORADORA COOLER

1 oz. Lime Juice
½ tsp. Superfine Sugar (or Simple Syrup)
1 tbsp. Grenadine
2 oz. Gin
2 oz. Club Soda or Ginger Ale

Stir first three ingredients in Collins glass. Top with ice and add gin. Fill with club soda or ginger ale and stir again.

🍸 FLORIDA

½ oz. Gin
1½ tsps. Kirschwasser
1½ tsps. Triple Sec
1 oz. Orange Juice
1 tsp. Lemon Juice

Shake with ice and strain into chilled cocktail glass.

☐ FLYING DUTCHMAN

2 oz. Gin
1 dash Triple Sec

Shake with ice and strain into ice-filled old-fashioned glass.

☐ FOG HORN

½ oz. Lime Juice
1½ oz. Gin
Ginger Ale

Pour lime juice and gin into ice-filled highball glass. Fill with ginger ale and stir. Garnish with a slice of lime.

🍸 FRANKENJACK COCKTAIL

1 oz. Gin
¾ oz. Dry Vermouth
½ oz. Apricot-flavored Brandy
1 tsp. Triple Sec

Stir with ice and strain into chilled cocktail glass. Garnish with a maraschino cherry.

☐ FREE SILVER

½ oz. Lemon Juice
½ tsp. Superfine Sugar (or Simple Syrup)
1½ oz. Gin
½ oz. Dark Rum
1 tbsp. Milk
Club Soda

Shake first five ingredients with ice and strain into ice-filled Collins glass. Fill with club soda and stir.

 **FRENCH "75"**

2 oz. Lemon Juice
 2 tsps. Superfine Sugar
 (or Simple Syrup)
 2 oz. Gin
 Champagne, chilled

Stir first three ingredients in Collins glass. Add ice cubes, fill with Champagne, and stir. Garnish with a slice of lemon or orange and a maraschino cherry. Serve with straws.

 **G-TANG**

1½ oz. Gin
 1½ oz. Campari
 1 oz. Orange Juice
 1 oz. Sweet Vermouth

Combine all ingredients in ice-filled old-fashioned glass. Garnish with a twist of lemon peel.

 **GARNET**

1½ oz. Gin
 ¾ oz. Triple Sec
 1 oz. Pomegranate Juice
 1 oz. Grapefruit Juice

Shake with ice and strain into chilled cocktail glass. Garnish with a flamed orange peel.

 **GERSHWIN**

2 oz. Gin
 ½ oz. Ginger Liqueur
 ½ oz. Simple Syrup
 ¾ oz. Lemon Juice
 3 drops Rose Water

Shake with ice and strain into chilled cocktail glass. No garnish.

 **GIBSON**

2½ oz. Gin
 ½ oz. Dry Vermouth

Stir with ice and strain into chilled cocktail glass. Garnish with a cocktail onion.

 **GIMLET**

1 oz. Lime Juice
 1 tsp. Superfine Sugar
 (or Simple Syrup)
 1½ oz. Gin

Shake with ice and strain into chilled cocktail glass.

 **GIN ALOHA**

1½ oz. Gin
 1½ oz. Triple Sec
 1 tbsp. Unsweetened
 Pineapple Juice
 1 dash Orange Bitters

Shake with ice and strain into chilled cocktail glass.

 **GIN AND BITTERS**

½ tsp. Bitters
Gin

Pour bitters into cocktail glass and revolve the glass until it is entirely coated with the bitters. Then fill with gin. (No ice is used in this drink.)

 **GIN BUCK**

1 oz. Lemon Juice
1½ oz. Gin
Ginger Ale

Pour lemon juice and gin into ice-filled old-fashioned glass. Fill with ginger ale and stir.

 **GIN COBLER**

1 tsp. Superfine Sugar
(or Simple Syrup)
2 oz. Club Soda
2 oz. Gin

Dissolve sugar/syrup and club soda in red-wine glass, fill with ice, and add gin. Stir and garnish with seasonal fruits. Serve with straws.

 **GIN COCKTAIL**

2 oz. Gin
2 dashes Bitters

Stir with ice and strain into chilled cocktail glass. Garnish with a twist of lemon peel.

 **GIN COOLER**

½ tsp. Superfine Sugar
(or Simple Syrup)
2 oz. Club Soda
2 oz. Gin
Club Soda or Ginger Ale

In Collins glass, stir sugar/syrup with club soda. Fill glass with ice and add gin. Fill with club soda or ginger ale and stir again. Insert a spiral of orange or lemon peel (or both) and dangle end over rim of glass.

 **GIN DAISY**

1 oz. Lemon Juice
½ tsp. Superfine Sugar
(or Simple Syrup)
1 tsp. Grenadine
2 oz. Gin

Shake with ice and strain into chilled beer mug or metal cup. Add ice cubes and garnish with fruit.

 **GIN FIX**

1 oz. Lemon Juice
1 tsp. Superfine Sugar
(or Simple Syrup)
1 tsp. Water
2½ oz. Gin

Mix lemon juice, sugar/syrup, and water in highball glass. Stir and top with ice. Add gin and stir again. Garnish with a slice of lemon. Serve with straws.

 **GIN FIZZ**

1 oz. Lemon Juice
 1 tsp. Superfine Sugar
 (or Simple Syrup)
 2 oz. Gin
 Club Soda

Shake first three ingredients with ice and strain into ice-filled highball glass. Fill with club soda and stir.

 **GIN GIN MULE**

6–8 sprigs Mint
 ¾ oz. Lime Juice
 1 oz. Superfine Sugar
 (or Simple Syrup)
 1½ oz. Gin
 1 oz. Ginger Beer

In a mixing glass, muddle mint with lime juice and sugar/syrup. Add gin and ice and shake well. Strain into ice-filled highball glass and fill with ginger beer.

 **GIN HIGHBALL**

2 oz. Gin
 Ginger Ale or Club Soda

Pour gin into ice-filled highball glass and fill with ginger ale or club soda. Stir. Garnish with a twist of lemon peel.

 **GIN AND IT**

2 oz. Gin
 1 oz. Sweet Vermouth

Stir ingredients in cocktail glass. (No ice is used in this drink.)

 **GIN RICKEY**

½ oz. Lime Juice
 1½ oz. Gin
 Club Soda

Pour lime juice and gin into ice-filled highball glass and fill with club soda. Stir. Add a wedge of lime.

 **GIN SANGAREE**

½ tsp. Superfine Sugar
 (or Simple Syrup)
 1 tsp. Water
 2 oz. Gin
 Club Soda
 1 tbsp. Port

Dissolve sugar/syrup in water and gin in highball glass. Top with ice, and then fill with club soda and stir. Float port on top. Garnish with fresh-grated nutmeg on top.

 **GIN AND SIN**

1 oz. Gin
 1 oz. Lemon Juice
 1 tbsp. Orange Juice
 1 dash Grenadine

Shake with ice and strain into chilled cocktail glass.

 **GIN AND SIP**

- 2½ oz. Gin
- ½ oz. Amaro
- 1 splash Absinthe

Stir gin and amaro with ice and strain into chilled old-fashioned glass rinsed with absinthe.

 **GIN SLING**

- 1 tsp. Superfine Sugar (or Simple Syrup)
- 1 tsp. Water
- 1 oz. Lemon Juice
- 2 oz. Gin

Dissolve sugar/syrup in water and lemon juice in old-fashioned glass. Add gin. Top with ice and stir. Garnish with a twist of orange peel.

 **GIN SMASH**

- 1 cube Sugar
- 1 oz. Club Soda
- 4 sprigs Mint
- 2 oz. Gin

Muddle sugar with club soda and mint in old-fashioned glass. Add gin, top with ice, and stir. Garnish with a slice of orange and/or a maraschino cherry and a twist of lemon peel.

 **GIN SOUR**

- 1 oz. Lemon Juice
- ½ tsp. Superfine Sugar (or Simple Syrup)
- 2 oz. Gin

Shake with ice and strain into chilled sour glass. Garnish with a half-slice of lemon and a maraschino cherry.

 **GIN SQUIRT**

- 1½ oz. Gin
- 1 tbsp. Superfine Sugar (or Simple Syrup)
- 1 tsp. Grenadine
- Club Soda

Stir first three ingredients with ice and strain into ice-filled highball glass. Fill with club soda and stir. Garnish with cubes of pineapple and strawberries.

 **GIN SWIZZLE**

- 1 oz. Lime Juice
- 1 tsp. Superfine Sugar (or Simple Syrup)
- 2 oz. Club Soda
- 2 dashes Bitters
- 2 oz. Gin

Combine first three ingredients in Collins glass. Fill with ice and stir. Add bitters and gin. Serve with swizzle stick.

GIN THING

1½ oz. Gin
½ oz. Lime Juice
Ginger Ale

Pour gin and lime juice into ice-filled highball glass and fill with ginger ale.

GIN TODDY

½ tsp. Superfine Sugar
(or Simple Syrup)
2 tsps. Water
2 oz. Gin

In old-fashioned glass, mix sugar/syrup and water. Add gin and one ice cube. Stir and add a twist of lemon peel.

GIN AND TONIC

2 oz. Gin
Tonic Water

Pour gin into ice-filled highball glass and fill with tonic water. Stir.

GOLDEN DAZE

1½ oz. Gin
½ oz. Peach-flavored Brandy
1 oz. Orange Juice

Shake with ice and strain into chilled cocktail glass.

GOLF COCKTAIL

1½ oz. Gin
¾ oz. Dry Vermouth
2 dashes Bitters

Stir with ice and strain into chilled cocktail glass.

GRAND ROYAL FIZZ

2 oz. Orange Juice
1 oz. Lemon Juice
1 tsp. Superfine Sugar
(or Simple Syrup)
2 oz. Gin
½ tsp. Maraschino Liqueur
2 tsps. Light Cream
Club Soda

Shake first six ingredients with ice and strain into ice-filled highball glass. Fill with club soda and stir.

GRAPEFRUIT COCKTAIL

1 oz. Grapefruit Juice
1 oz. Gin
1 tsp. Maraschino Liqueur

Shake with ice and strain into chilled cocktail glass. Garnish with a maraschino cherry.

GREENBACK

1½ oz. Gin
1 oz. Crème de Menthe
(Green)
1 oz. Lemon Juice

Shake with ice and strain into ice-filled old-fashioned glass.

GREEN DEVIL

1½ oz. Gin
1½ oz. Crème de Menthe
(Green)
1 tbsps. Lime Juice

Shake with ice and strain into ice-filled old-fashioned glass. Garnish with mint leaves.

GREEN DRAGON

1 oz. Lemon Juice
 ½ oz. Kümmel
 ½ oz. Crème de Menthe (Green)
 1½ oz. Gin
 4 dashes Orange Bitters

Shake with ice and strain into chilled cocktail glass.

GREYHOUND

1½ oz. Gin
 5 oz. Grapefruit Juice

Pour into highball glass over ice cubes. Stir well.

GYPSY COCKTAIL

1½ oz. Sweet Vermouth
 1½ oz. Gin

Stir with ice and strain into chilled cocktail glass. Garnish with a maraschino cherry.

HARLEM COCKTAIL

¾ oz. Pineapple Juice
 1½ oz. Gin
 ½ tsp. Maraschino Liqueur

Shake with ice and strain into chilled cocktail glass. Garnish with two pineapple chunks.

HASTY COCKTAIL

¾ oz. Dry Vermouth
 1½ oz. Gin
 ¼ tsp. Anisette
 1 tsp. Grenadine

Stir with ice and strain into chilled cocktail glass.

HAWAIIAN COCKTAIL

2 oz. Gin
 1 tbsp. Pineapple Juice
 ½ oz. Triple Sec

Shake with ice and strain into chilled cocktail glass.

HAYS FIZZ

2 oz. Gin
 ¾ oz. Lemon Juice
 ¾ oz. Simple Syrup
 1 splash Pastis
 Club Soda

Shake with ice and strain into Collins glass rinsed with pastis. Top with club soda and garnish with a cherry/orange flag.

HOFFMAN HOUSE COCKTAIL

¾ oz. Dry Vermouth
 1½ oz. Gin

Stir with ice and strain into chilled cocktail glass. Garnish with an olive.

HOKKAIDO COCKTAIL

1½ oz. Gin
 1 oz. Sake
 ½ oz. Triple Sec

Shake with ice and strain into chilled cocktail glass.

HOMESTEAD COCKTAIL

1½ oz. Gin
 ¾ oz. Sweet Vermouth

Stir with ice and strain into chilled cocktail glass. Garnish with a slice of orange.

HONEYCOMB

2 oz. Gin
 ¾ oz. Honey Syrup
 ¾ oz. Lemon Juice
 1 splash Pastis (or Pernod or other Absinthe substitute)

Combine gin, honey syrup, and lemon juice over ice and shake thoroughly. Strain into chilled, pastis-rinsed cocktail glass. Garnish with star anise.

HONOLULU COCKTAIL NO. 1

1 dash Bitters
 ¼ tsp. Orange Juice
 ¼ tsp. Pineapple Juice
 ¼ tsp. Lemon Juice
 ½ tsp. Superfine Sugar (or Simple Syrup)
 1½ oz. Gin

Shake with ice and strain into chilled cocktail glass.

HONOLULU COCKTAIL NO. 2

¾ oz. Gin
 ¾ oz. Maraschino Liqueur
 ¾ oz. Bénédictine

Stir with ice and strain into chilled cocktail glass.

HOSKINS

2 oz. Gin
 ¾ oz. Torani Amer
 ¾ oz. Maraschino Liqueur
 ¼ oz. Triple Sec
 1 dash Orange Bitters

Stir with ice and strain into chilled cocktail glass. Flame an orange peel over the drink and garnish with the peel.

H. P. W. COCKTAIL

1½ tsps. Dry Vermouth
 1½ tsps. Sweet Vermouth
 1½ oz. Gin

Stir with ice and strain into chilled cocktail glass. Garnish with a twist of orange peel.

HUDSON BAY

1 oz. Gin
 ½ oz. Cherry-flavored Brandy
 1½ tsps. 151-proof Rum
 1 tbsp. Orange Juice
 1½ tsps. Lime Juice

Shake with ice and strain into chilled cocktail glass.

HULA-HULA COCKTAIL

¾ oz. Orange Juice
 1½ oz. Gin
 ¼ tsp. Superfine Sugar (or Simple Syrup)

Shake with ice and strain into chilled cocktail glass.

 **HUMMINGBIRD DOWN**

2 oz. Gin
¾ oz. Lemon Juice
¾ oz. Honey Syrup
¼ oz. Green Chartreuse
Shake with ice and strain into chilled cocktail glass.
Garnish with a mint leaf.

 **IDEAL COCKTAIL**

1 oz. Dry Vermouth
1 oz. Gin
¼ tsp. Maraschino Liqueur
¼ tsp. Grapefruit or Lemon Juice
Shake with ice and strain into chilled cocktail glass.
Garnish with a maraschino cherry.

 **IMPERIAL COCKTAIL**

1½ oz. Dry Vermouth
1½ oz. Gin
½ tsp. Maraschino Liqueur
1 dash Bitters
Stir with ice and strain into chilled cocktail glass. Garnish with a maraschino cherry.

 **INCOME TAX COCKTAIL**

1½ tsps. Dry Vermouth
1½ tsps. Sweet Vermouth
1 oz. Gin
1 dash Bitters
1 oz. Orange Juice
Shake with ice and strain into chilled cocktail glass.

 **JABBERWOCKY FIZZ**

1½ oz. Gin
1 oz. Drambuie
½ oz. Lemon Juice
½ oz. Lime Juice
Club Soda
Shake with ice and strain into ice-filled Collins glass.
Top with club soda. No garnish.

 **JAMAICA GLOW**

1 oz. Gin
1 tbsp. Claret
1 tbsp. Orange Juice
1 tsp. Jamaican Rum
Shake with ice and strain into chilled cocktail glass.

 **JASMINE**

1½ oz. Gin
1 oz. Triple Sec
¾ oz. Campari
½ oz. Lemon Juice
Shake with ice and strain into chilled cocktail glass.

 **JEWEL COCKTAIL**

¾ oz. Chartreuse (Green)
¾ oz. Sweet Vermouth
¾ oz. Gin
1 dash Orange Bitters
Stir with ice and strain into chilled cocktail glass. Garnish with a maraschino cherry.

🍸 JEYPLAK COCKTAIL

1½ oz. Gin

¾ oz. Sweet Vermouth

¼ tsp. Anisette

Shake with ice and strain into chilled cocktail glass. Garnish with a maraschino cherry.

🍸 JOCKEY CLUB COCKTAIL

1 dash Bitters

¼ tsp. Crème de Cacao (White)

½ oz. Lemon Juice

1½ oz. Gin

Shake with ice and strain into chilled cocktail glass.

🍸 THE JOLLITY BUILDING

1½ oz. Gin

½ oz. Amaro

¼ oz. Maraschino Liqueur

1 dash Orange Bitters

Stir with ice and strain into chilled cocktail glass. Garnish with an orange twist.

🍸 JOULOUVILLE

1 oz. Gin

½ oz. Apple Brandy

1½ tsps. Sweet Vermouth

½ oz. Lemon Juice

2 dashes Grenadine

Shake with ice and strain into chilled cocktail glass.

🍸 JOURNALIST COCKTAIL

1½ tsps. Dry Vermouth

1½ tsps. Sweet Vermouth

1½ oz. Gin

½ tsp. Lemon Juice

½ tsp. Triple Sec

1 dash Bitters

Shake with ice and strain into chilled cocktail glass.

🍸 JUDGE JR. COCKTAIL

¾ oz. Gin

¾ oz. Light Rum

½ oz. Lemon Juice

½ tsp. Superfine Sugar (or Simple Syrup)

¼ tsp. Grenadine

Shake with ice and strain into chilled cocktail glass.

🍸 JUDGETTE COCKTAIL

¾ oz. Peach-flavored Brandy

¾ oz. Gin

¾ oz. Dry Vermouth

¼ oz. Lime Juice

Shake with ice and strain into chilled cocktail glass. Garnish with a maraschino cherry.

🍸 JUNIPER BREEZE NO. 1

1½ oz. Gin

1 oz. Grapefruit Juice

½ oz. Cranberry Juice

½ oz. Elderflower Liqueur

1 dash Lime Juice

Build and roll over ice in cocktail glass with an orange twist.

JUNIPER BREEZE NO. 2

2 oz. Gin
 2 oz. Cranberry Juice
 1 oz. Grapefruit Juice
 Build in ice-filled highball glass. Garnish with half a grapefruit wheel.

JUPITER

2 oz. Gin
 1 oz. Dry Vermouth
 1 tsp. Orange Juice
 1 tsp. Parfait Amour
 Shake with ice and strain into chilled cocktail glass.

KISS IN THE DARK

¾ oz. Gin
 ¾ oz. Cherry-flavored Brandy
 ¾ oz. Dry Vermouth
 Stir with ice and strain into chilled cocktail glass.

KNICKERBOCKER COCKTAIL

¼ tsp. Sweet Vermouth
 ¾ oz. Dry Vermouth
 1½ oz. Gin
 Stir with ice and strain into chilled cocktail glass. Garnish with a twist of lemon peel.

KNOCKOUT COCKTAIL

½ oz. Anisette
 ¾ oz. Gin
 ¾ oz. Dry Vermouth
 1 tsp. Crème de Menthe (White)
 Stir with ice and strain into chilled cocktail glass. Garnish with a maraschino cherry.

KUP'S INDISPENSABLE COCKTAIL

½ oz. Light Vermouth
 ½ oz. Dry Vermouth
 1½ oz. Gin
 1 dash Bitters
 Stir with ice and strain into chilled cocktail glass.

LA BICYCLETTE

2 oz. Gin
 ¾ oz. Sweet Vermouth
 ½ oz. Elderflower Liqueur
 2 dashes Peach Bitters
 Stir with ice and strain into chilled cocktail glass. No garnish.

LA LOUCHE

1½ oz. Gin
 ½ oz. Lillet Rouge
 ¼ oz. Yellow Chartreuse
 ¼ oz. Lime Juice
 Shake with ice and strain into chilled cocktail glass. Garnish with a lime twist.

LA TAZZA D'EVA

6 Fresh Mint Leaves
 1 oz. Amaro
 1 oz. Gin
 1 oz. Apple Juice
 1 oz. Tonic
 Muddle mint leaves in highball glass. Add ice and the rest of ingredients. Stir and garnish with a slice of apple and a sprig of fresh rosemary.

 **LADY FINGER**

1 oz. Gin
 ½ oz. Kirschwasser
 1 oz. Cherry-flavored Brandy
 Shake with ice and strain into chilled cocktail glass.

 **LAST WORD**

½ oz. Gin
 ½ oz. Maraschino Liqueur
 ½ oz. Chartreuse
 ½ oz. Lime Juice
 Shake with ice and strain into chilled cocktail glass.

 **LEAPFROG HIGHBALL**

1 oz. Lemon Juice
 2 oz. Gin
 Ginger Ale
 Pour lemon juice and gin into ice-filled highball glass and fill with ginger ale. Stir.

 **LEAPYEAR**

2 oz. Gin
 ½ oz. Sweet Vermouth
 ½ oz. Grand Marnier
 1 dash Lemon Juice
 Shake with ice and strain into chilled cocktail glass.

 **LEAVE-IT-TO-ME COCKTAIL NO. 1**

½ oz. Apricot-flavored Brandy
 ½ oz. Dry Vermouth
 1 oz. Gin
 ¼ tsp. Lemon Juice
 ¼ tsp. Grenadine
 Shake with ice and strain into chilled cocktail glass.

 **LEAVE-IT-TO-ME COCKTAIL NO. 2**

1 tsp. Raspberry Syrup
 1 tsp. Lemon Juice
 ¼ tsp. Maraschino Liqueur
 1½ oz. Gin
 Stir with ice and strain into chilled cocktail glass.

 **THE LEMONY SNICKET COCKTAIL**

2½ oz. Gin
 ½ oz. Limoncello
 ½ oz. Yellow Chartreuse
 ½ oz. Lemon Juice
 Shake with ice and strain into chilled cocktail glass.
 Garnish with a cherry.

 **LEO DI JANEIRO**

2 oz. Gin
 2 oz. Pineapple Juice
 4 dashes of Angostura Bitters
 Shake with ice and strain into ice-filled Collins glass.
 Garnish with a pineapple wedge.

THE LIBATION GODDESS

2 oz. Gin
 ¾ oz. Crème de Cacao
 (White)
 ½ oz. Cranberry Juice

Stir and strain into chilled cocktail glass. Garnish with a lime wedge.

LIGHT AND DAY

2 oz. Gin
 ½ oz. Yellow Chartreuse
 ¼ oz. Maraschino Liqueur
 ¼ oz. Orange Juice
 3 dashes Peychaud's Bitters

Stir with ice and strain into chilled cocktail glass.

LONDON BUCK

2 oz. Gin
 1 oz. Lemon Juice
 Ginger Ale

Pour gin and lemon juice into ice-filled highball glass. Fill with ginger ale and stir.

LONDON COCKTAIL

2 oz. Gin
 2 dashes Orange Bitters
 ½ tsp. Superfine Sugar
 (or Simple Syrup)
 ½ tsp. Maraschino Liqueur

Stir with ice and strain into chilled cocktail glass. Add a twist of lemon peel.

THE LONDONER

2 oz. Gin
 ½ oz. Grand Marnier
 ½ oz. Sweet Vermouth
 1 dash Orange Bitters

Shake and strain into cocktail glass. Garnish with a flamed orange twist.

LONE TREE COCKTAIL

¾ oz. Sweet Vermouth
 1½ oz. Gin

Stir with ice and strain into chilled cocktail glass.

LONE TREE COOLER

½ tsp. Superfine Sugar
 (or Simple Syrup)

2 oz. Club Soda
 2 oz. Gin

1 tbsp. Dry Vermouth
 Club Soda or Ginger Ale

Stir sugar/syrup and club soda in Collins glass. Fill glass with ice, and add gin and vermouth. Fill with club soda or ginger ale and stir again. Garnish with a spiral of orange or lemon peel (or both) and dangle end over rim of glass.

MAIDEN'S BLUSH COCKTAIL

¼ tsp. Lemon Juice
 1 tsp. Triple Sec
 1 tsp. Grenadine
 1½ oz. Gin

Shake with ice and strain into chilled cocktail glass.

MAIDEN'S PLEA

1½ oz. Gin
 ½ oz. Triple Sec
 1 oz. Lemon Juice

Shake with ice and strain into chilled cocktail glass.

MAJOR BAILEY

1½ tsps. Lime Juice
 1½ tsps. Lemon Juice
 ½ tsp. Superfine Sugar
 (or Simple Syrup)
 12 Mint Leaves
 2 oz. Gin

Muddle first four ingredients, pour into ice-filled Collins glass, and add gin. Stir until glass is frosted. Garnish with sprig of mint, and serve with straws.

MAMIE'S SISTER

1 oz. Lime Juice
 2 oz. Gin
 Ginger Ale

Pour the lime juice and a lime twist into Collins glass, and add gin. Fill glass with ginger ale and ice. Stir.

MARTINEZ COCKTAIL

1 dash Orange Bitters
 1 oz. Dry Vermouth
 ¼ tsp. Triple Sec
 1 oz. Gin

Stir with ice and strain into chilled cocktail glass. Garnish with a maraschino cherry.

MARTINI (TRADITIONAL 2-TO-1)

1½ oz. Gin
 ¾ oz. Dry Vermouth

Stir with ice and strain into chilled cocktail glass. Garnish with a twist of lemon peel or olive.

MARTINI (DRY) (5-TO-1)

1⅔ oz. Gin
 ⅓ oz. Dry Vermouth

Follow directions for Martini (Traditional 2-to-1) preparation.

MARTINI (EXTRA DRY) (8-TO-1)

2 oz. Gin
 ¼ oz. Dry Vermouth

Follow directions for Martini (Traditional 2-to-1) preparation.

MARTINI (MEDIUM)

1½ oz. Gin
 ½ oz. Dry Vermouth
 ½ oz. Sweet Vermouth

Follow directions for Martini (Traditional 2-to-1) preparation.

MARTINI (SWEET)

1 oz. Gin
 1 oz. Sweet Vermouth

Follow directions for Martini (Traditional 2-to-1) preparation.

MAURICE COCKTAIL

- 1 oz. Orange Juice
- ½ oz. Sweet Vermouth
- ½ oz. Dry Vermouth
- 1 oz. Gin
- 1 dash Bitters

Shake with ice and strain into chilled cocktail glass.

MAXIM

- 1½ oz. Gin
- 1 oz. Dry Vermouth
- 1 dash Crème de Cacao (White)

Shake with ice and strain into chilled cocktail glass. Garnish with a maraschino cherry.

MAXWELL'S RETURN

- 15 Rosemary Leaves
- 2 oz. Gin
- 1 oz. Pineapple Juice
- ½ oz. Simple Syrup
- ½ oz. Lime Juice
- ¼ oz. Green Chartreuse

Muddle rosemary in mixing glass. Add rest of the ingredients. Shake with ice and double-strain into ice-filled old-fashioned glass. Garnish with a rosemary sprig.

MELON COCKTAIL

- 2 oz. Gin
- ¼ tsp. Lemon Juice
- ¼ tsp. Maraschino Liqueur

Shake with ice and strain into chilled cocktail glass. Garnish with a maraschino cherry.

MELON STAND

- 2 oz. Gin
- ½ oz. Aperol
- ½ oz. Simple Syrup
- ¾ oz. Lemon Juice
- 4 chunks Watermelon

Muddle watermelon in mixing glass. Add rest of the ingredients. Shake with ice and strain into Collins glass filled with crushed ice. Garnish with a watermelon ball.

MERCY, MERCY

- 2 oz. Gin
- ½ oz. Aperol
- ½ oz. Lillet Blanc
- 1 dash Angostura Bitters

Stir with ice and strain into chilled cocktail glass. Garnish with an orange twist.

MERRY WIDOW COCKTAIL NO. 1

- 1¼ oz. Gin
- 1¼ oz. Dry Vermouth
- ½ tsp. Bénédictine
- ½ tsp. Anisette
- 1 dash Orange Bitters

Stir with ice and strain into chilled cocktail glass. Garnish with a twist of lemon peel.

MR. MANHATTAN COCKTAIL

1 cube Sugar
4 sprigs Mint
¼ tsp. Lemon Juice
1 tsp. Orange Juice
1½ oz. Gin

Muddle ingredients. Shake with ice and strain into chilled cocktail glass.

MONARCH

4 Mint Leaves
1 Grapefruit Twist
2 oz. Gin
1 oz. Lemon Juice
¾ oz. Elderflower Syrup
2 tsps. Castor Sugar

Tear mint leaves in a mixing glass, add grapefruit twist. Shake rest of ingredients with ice and double-strain into cocktail glass.

THE MONEYPENNY

½ oz. Lillet Blanc
1 oz. Gin
½ oz. Lemon Juice
1 oz. Grapefruit Juice
1 dash Grapefruit Bitters

Shake with ice and strain into cocktail glass with a demerara sugar rim. Garnish with a grapefruit twist.

MONKEY GLAND

2 oz. Gin
1 oz. Orange Juice
¼ oz. Grenadine
1 dash Pernod (or Absinthe substitute)

Shake with ice and strain into chilled cocktail glass. Garnish with an orange twist.

MONTE CARLO IMPERIAL HIGHBALL

2 oz. Gin
½ oz. Crème de Menthe (White)
½ oz. Lemon Juice
Champagne, chilled

Shake first three ingredients with ice and strain into ice-filled highball glass. Fill glass with Champagne and stir.

MONTMARTRE COCKTAIL

1¼ oz. Dry Gin
½ oz. Sweet Vermouth
½ oz. Triple Sec

Stir with ice and strain into chilled cocktail glass. Garnish with a maraschino cherry.

MONTREAL CLUB BOUNCER

1½ oz. Gin
½ oz. Anisette

Pour into ice-filled old-fashioned glass and stir.

🍸 MOONDREAM

1½ oz. Gin
 1 oz. Manzanilla Sherry
 ¼ oz. Crème de Peche
 Stir with ice and strain into chilled cocktail glass.

📄 MORRO

1 oz. Gin
 ½ oz. Dark Rum
 1 tbsp. Pineapple Juice
 1 tbsp. Lime Juice
 ½ tsp. Superfine Sugar
 (or Simple Syrup)
 Shake with ice and strain into sugar-rimmed, ice-filled old-fashioned glass.

🍸 NEGRONI

¾ oz. Gin
 ¾ oz. Campari
 ¾ oz. Sweet or Dry Vermouth
 1 splash Club Soda (optional)
 Stir first three ingredients with ice and strain into chilled cocktail glass, or into ice-filled old-fashioned glass. Add club soda, if desired. Garnish with a twist of lemon peel.

🍸 NEW AMSTERDAM

2 oz. Old Genever
 1 oz. Kirschwasser
 1 barspoon Simple Syrup
 2 dashes Peychaud's bitters
 Stir with ice and strain into chilled cocktail glass. Garnish with a lemon twist.

🍸 NIGHTMARE

1½ oz. Gin
 ½ oz. Madeira
 ½ oz. Cherry-flavored Brandy
 1 tsp. Orange Juice
 Shake with ice and strain into chilled cocktail glass.

🍸 NINETEENTH HOLE

1½ oz. Gin
 1 oz. Dry Vermouth
 1 tsp. Sweet Vermouth
 1 dash Bitters
 Stir with ice and strain into chilled cocktail glass. Garnish with an olive.

🍸 NON CI CREDO

2 oz. Gin
 ¾ oz. Aperol
 ¼ oz. Simple Syrup
 ¾ oz. Lemon Juice
 3 dashes Peach Bitters
 1 Egg White
 Shake without ice. Shake with ice and strain into chilled cocktail glass.

🍸 NOVARA

1½ oz. Gin
 ½ oz. Campari
 ½ oz. Passion Fruit Nectar
 ½ oz. Lemon Juice
 Shake with ice and strain into chilled cocktail glass.

🍸 **OBITUARY COCKTAIL**

2 oz. Gin
 ¼ oz. Dry Vermouth
 ¼ oz. Pastis (or Pernod or other Absinthe substitute)

Stir with ice and strain into chilled cocktail glass.

🍷 **THE OLD GOAT**

1½ oz. Old Genever
 ¾ oz. Crème de Cassis
 3 oz. Ginger Ale

Combine all ingredients in ice-filled Collins glass. Squeeze a lime wedge into the drink and drop it in.

🍸 **OPAL COCKTAIL**

1 oz. Gin
 ½ oz. Triple Sec
 1 tbsp. Orange Juice
 ¼ tbsp. Superfine Sugar (or Simple Syrup)

Shake with ice and strain into chilled cocktail glass.

🍸 **OPERA**

2 oz. Gin
 ½ oz. Dubonnet
 ¼ oz. Maraschino Liqueur
 1 dash Orange Bitters

Stir with ice and strain into chilled cocktail glass. Garnish with a lemon twist.

🍸 **ORANGE BLOSSOM**

1 oz. Gin
 1 oz. Orange Juice
 ¼ tsp. Superfine Sugar (or Simple Syrup)

Shake with ice and strain into chilled cocktail glass.

🍷 **ORANGE BUCK**

1½ oz. Gin
 1 oz. Orange Juice
 1 tbsp. Lime Juice
 Ginger Ale

Shake first three ingredients with ice and strain into ice-filled highball glass. Fill with ginger ale and stir.

Pour in View

Make drinks in front of the guest whenever possible. This was a tradition that started in the 19th century when a patron wanted to be sure he was getting the genuine product, but the whole cocktail experience is incomplete if the visual and the interaction with the bartender are missing.

—DALE DEGROFF (a.k.a. King Cocktail),
 author of *The Craft of the Cocktail*

ORANGE OASIS

1½ oz. Gin
 ½ oz. Cherry-flavored Brandy
 4 oz. Orange Juice
 Ginger Ale

Shake first three ingredients with ice and strain into ice-filled highball glass. Fill with ginger ale and stir.

ORIENT EXPRESS

2 oz. Gin
 1 oz. Sake
 ½ oz. Lemongrass Syrup*

Chill and stir and serve in chilled cocktail glass. Garnish with a thin green apple slice.

* Lemongrass Syrup: Peel five stalks of lemongrass and cut into small segments. Add to ½ liter of water and bring to boil. Transfer to sterile container and refrigerate.

THE OUTSIDER

2 oz. Gin
 1 oz. Lemon Juice
 ¾ oz. Superfine Sugar
 (or Simple Syrup)
 1 oz. Fresh Apple Cider
 1 splash Ginger Ale

Shake first four ingredients with ice and strain into ice-filled Collins glass. Top with splash of ginger ale. Garnish with a slice of red apple.

PAISLEY MARTINI

2 oz. Gin
 ½ oz. Dry Vermouth
 1 tsp. Scotch

Stir in ice-filled old-fashioned glass. Garnish with a twist of lemon peel.

PALL MALL

1½ oz. Gin
 ½ oz. Sweet Vermouth
 ½ oz. Dry Vermouth
 ½ oz. Crème de Menthe
 (White)

Stir in ice-filled old-fashioned glass.

PALM BEACH COCKTAIL

1½ oz. Gin
 1½ tsps. Sweet Vermouth
 1½ tsps. Grapefruit Juice

Shake with ice and strain into chilled cocktail glass.

PAPAYA SLING

1½ oz. Gin
 1 dash Bitters
 1 oz. Lime Juice
 1 tbsp. Papaya Syrup
 Club Soda

Shake first four ingredients with ice and strain into ice-filled Collins glass. Fill with club soda and stir. Garnish with skewered pineapple chunks.

 **PARISIAN**

1 oz. Gin
 1 oz. Dry Vermouth
 ¼ oz. Crème de Cassis
 Shake with ice and strain into chilled cocktail glass.

 **PARK AVENUE**

1½ oz. Gin
 ¼ oz. Sweet Vermouth
 1 tbsp. Pineapple Juice
 Stir with ice and strain into chilled cocktail glass.

 **PEARL WHITE**

6 Mint Leaves
 2 oz. Gin
 ½ oz. Lillet Blanc
 ½ oz. Lemon Juice
 ¼ oz. Simple Syrup
 Muddle the mint in mixing glass. Add the other ingredients. Shake with ice and double-strain into chilled cocktail glass. No garnish.

 **PEGU**

2 oz. Gin
 1 oz. Orange Curaçao
 1 tsp. Lime Juice
 1 dash Angostura Bitters
 1 dash Orange Bitters
 Stir with ice and strain into chilled cocktail glass.

 **PEGU CLUB**

2 oz. Gin
 ½ oz. Lemon Juice
 ½ oz. Triple Sec
 4 dashes Angostura Bitters
 Shake with ice and strain into chilled cocktail glass.

 **PERFECT COCKTAIL**

1½ tsps. Dry Vermouth
 1½ tsps. Sweet Vermouth
 1½ oz. Gin
 1 dash Bitters
 Stir with ice and strain into chilled cocktail glass.

 **PERFECT 10**

1 oz. Gin
 ½ oz. Triple Sec
 ½ oz. Campari
 ¼ oz. Lemon Juice
 ¼ oz. Superfine Sugar
 (or Simple Syrup)
 Shake with ice and strain into chilled cocktail glass. Run a lemon twist along lip of glass, and then drop lemon twist in cocktail.

 **PETER PAN COCKTAIL**

2 dashes Bitters
 ¾ oz. Orange Juice
 ¾ oz. Dry Vermouth
 ¾ oz. Gin
 Shake with ice and strain into chilled cocktail glass.

 **PICCADILLY COCKTAIL**

¾ oz. Dry Vermouth
1½ oz. Gin
¼ tsp. Anisette
¼ tsp. Grenadine

Stir with ice and strain into chilled cocktail glass.

 **PINK GIN**

1½ oz. Gin
3–4 dashes Angostura Bitters

Stir with ice and strain into chilled cocktail glass.

 **PINK LADY**

1½ oz. Gin
½ oz. Applejack
¾ oz. Lemon Juice
¼ oz. Grenadine
1 Egg White

Shake with ice and strain into chilled red-wine glass.

 **PLAZA COCKTAIL**

¾ oz. Sweet Vermouth
¾ oz. Dry Vermouth
¾ oz. Gin

Shake with ice and strain into chilled cocktail glass.
Garnish with a wedge of pineapple.

 **POET'S DREAM**

¾ oz. Gin
¾ oz. Dry Vermouth
¾ oz. Bénédictine

Stir with ice and strain into chilled cocktail glass.
Garnish with a twist of lemon peel.

 **POLLYANNA**

3 slices Orange
3 slices Pineapple
2 oz. Gin
½ oz. Sweet Vermouth
½ tsp. Grenadine

Muddle ingredients. Shake with ice and strain into chilled cocktail glass.

 **POLO COCKTAIL**

1 tbsp. Lemon Juice
1 tbsp. Orange Juice
1 oz. Gin

Shake with ice and strain into chilled cocktail glass.

 **POMPANO**

1 oz. Gin
½ oz. Dry Vermouth
1 oz. Grapefruit Juice

Shake with ice and strain into chilled cocktail glass.

 **POPPY COCKTAIL**

¾ oz. Crème de Cacao (White)
1½ oz. Gin

Shake with ice and strain into chilled cocktail glass.

 **PRINCE'S SMILE**

½ oz. Apricot-flavored Brandy
½ oz. Apple Brandy
1 oz. Gin
¼ tsp. Lemon Juice

Shake with ice and strain into chilled cocktail glass.

 **PRINCETON COCKTAIL**

1 oz. Gin

1 oz. Dry Vermouth

½ oz. Lime Juice

Stir with ice and strain into chilled cocktail glass.

 **PROHIBITION**

1½ oz. Gin

1½ oz. Lillet Blanc

¼ oz. Orange Juice

¼ oz. Apricot Brandy

Shake and strain into cocktail glass. Garnish with a lemon twist.

 **QUEEN ELIZABETH**

1½ oz. Gin

½ oz. Dry Vermouth

1½ tsps. Bénédictine

Stir with ice and strain into chilled cocktail glass.

 **RAMOS GIN FIZZ**

1½ oz. Gin

½ oz. Lemon Juice

½ oz. Lime Juice

2 tbsp. Cream

1 Egg White

1 tbsp. Superfine Sugar
(or Simple Syrup)3–4 dashes Orange Flower
Water

¼ oz. Club Soda

Shake first seven ingredients with ice for at least one minute (or blend on low in a blender) until foamy. Strain into chilled red-wine glass, top with club soda, and stir.

 **RED BARON**

1½ oz. Gin

½ oz. Sweet Vermouth

½ oz. Amaro

¼ oz. Maraschino Liqueur

Stir with ice and strain into chilled cocktail glass. Garnish with a lemon twist.

 **RED CLOUD**

1½ oz. Gin

½ oz. Apricot-flavored
Brandy

1 tbsp. Lemon Juice

1 tsp. Grenadine

Shake with ice and strain into chilled cocktail glass.

 **RED SNAPPER**

2 oz. Gin

4 oz. Tomato Juice

½ oz. Lemon Juice

1 pinch Salt

1 pinch Pepper

2–3 dashes Worcestershire
Sauce

2–3 drops Tabasco Sauce

Celery stalk

Stir with ice in a chilled highball or delmonico glass. Garnish with a celery stalk and a lemon wedge.

REMSSEN COOLER

½ tsp. Superfine Sugar
(or Simple Syrup)
2 oz. Club Soda
2 oz. Gin
Club Soda or Ginger Ale
Combine sugar/syrup and club soda in Collins glass. Stir. Add ice and gin. Fill with club soda or ginger ale and stir again. Garnish with a spiral of orange or lemon peel (or both) and dangle end over rim of glass.

RENAISSANCE COCKTAIL

1½ oz. Gin
½ oz. Dry Sherry
1 tbsp. Light Cream
Shake with ice and strain into chilled cocktail glass. Garnish with fresh-grated nutmeg on top.

RESOLUTE COCKTAIL

½ oz. Lemon Juice
½ oz. Apricot-flavored Brandy
1 oz. Gin
Shake with ice and strain into chilled cocktail glass.

ROBERT E. LEE COOLER

½ oz. Lime Juice
½ tsp. Superfine Sugar
(or Simple Syrup)
2 oz. Club Soda
¼ tsp. Anisette
2 oz. Gin
Ginger Ale
Stir first three ingredients in Collins glass. Add ice, anisette, and gin. Fill with ginger ale and stir again. Add a spiral of orange or lemon peel (or both) and dangle end over rim of glass.

ROLLS-ROYCE

½ oz. Dry Vermouth
½ oz. Sweet Vermouth
1½ oz. Gin
¼ tsp. Bénédictine
Stir with ice and strain into chilled cocktail glass.

ROSE COCKTAIL (ENGLISH)

½ oz. Apricot-flavored Brandy
½ oz. Dry Vermouth
1 oz. Gin
½ tsp. Lemon Juice
1 tsp. Grenadine
Shake with ice and strain into chilled, sugar-rimmed cocktail glass.

ROSE COCKTAIL (FRENCH)

½ oz. Cherry-flavored Brandy

½ oz. Dry Vermouth

1½ oz. Gin

Stir with ice and strain into chilled cocktail glass.

ROSELYN COCKTAIL

¾ oz. Dry Vermouth

1½ oz. Gin

½ tsp. Grenadine

Stir with ice and strain into chilled cocktail glass. Garnish with a twist of lemon peel.

RUM RUNNER

1½ oz. Gin

1 oz. Lime Juice

1 oz. Pineapple Juice

1 tsp. Superfine Sugar
(or Simple Syrup)

1 dash Bitters

Shake with ice and strain into ice-filled, salt-rimmed old-fashioned glass.

RUSTY MONK

2 oz. Gin

1 oz. Dubonnet

½ oz. Yellow Chartreuse

2 dashes Orange Bitters

Stir and strain into chilled cocktail glass. Garnish with an orange twist.

SALTY DOG

1½ oz. Gin

5 oz. Grapefruit Juice

¼ tsp. Salt

Pour into ice-filled highball glass. Stir well. (Vodka may be substituted for the gin.)

SAND-MARTIN COCKTAIL

1 tsp. Chartreuse (Green)

1½ oz. Sweet Vermouth

1½ oz. Gin

Stir with ice and strain into chilled cocktail glass.

SAN SEBASTIAN

1 oz. Gin

1½ tsps. Light Rum

1 tbs. Grapefruit Juice

1½ tsps. Triple Sec

1 tbs. Lemon Juice

Shake with ice and strain into chilled cocktail glass.

SATAN'S WHISKERS

¾ oz. Gin

¾ oz. Dry Vermouth

¾ oz. Sweet Vermouth

½ oz. Orange Juice

½ oz. Grand Marnier

1 dash Orange Bitters

Shake with ice and strain into chilled cocktail glass.

🍸 SENSATION COCKTAIL

½ oz. Lemon Juice
 1½ oz. Gin
 1 tsp. Maraschino Liqueur
 Shake with ice and strain into chilled cocktail glass. Garnish with two sprigs of fresh mint.

🍸 SEVENTH HEAVEN COCKTAIL

2 tsps. Grapefruit Juice
 1 tbsp. Maraschino Liqueur
 1½ oz. Gin
 Shake with ice and strain into chilled cocktail glass. Garnish with a sprig of fresh mint.

🍷 SHADY GROVE

1½ oz. Gin
 1 oz. Lemon Juice
 1 tsp. Superfine Sugar (or Simple Syrup)
 Ginger Beer
 Shake gin, lemon juice, and sugar/syrup with ice and strain into ice-filled highball glass. Fill with ginger beer.

🍸 SHISO NO NATSU

4 Shiso Leaves
 1½ oz. Sake
 1 oz. Gin
 ½ oz. Dry Vermouth
 Muddle the shiso leaves. Add the other ingredients. Stir with ice and double-strain into chilled cocktail glass. Garnish with a shiso leaf.

🍸 SILVER BULLET

1 oz. Gin
 1 oz. Kümmel
 1 tbsp. Lemon Juice
 Shake with ice and strain into chilled cocktail glass.

🍸 SILVER COCKTAIL

1 oz. Dry Vermouth
 1 oz. Gin
 2 dashes Orange Bitters
 ¼ tsp. Superfine Sugar (or Simple Syrup)
 ½ tsp. Maraschino Liqueur
 Stir with ice and strain into chilled cocktail glass. Garnish with a twist of lemon peel.

🍷 SILVER KING FIZZ

2 oz. Gin
 1 oz. Fresh Lemon Juice
 1 tsp. Simple Syrup
 1 Egg White
 4 dashes Orange Bitters
 Club Soda
 Shake first five ingredients vigorously. Strain into ice-filled highball glass. Top with club soda. Garnish with orange slice flat on rim of glass.

 **SILVER STAR DAISY**

1 oz. Gin
½ oz. Apple Brandy
1 oz. Fresh Lemon Juice
½ oz. Orange Curaçao
½ oz. Simple Syrup
1 Egg White
1 dash Orange Bitters

Shake all but bitters without ice. Then shake with ice and strain into chilled cocktail glass. Add bitters on top.

 **SILVER STREAK**

1½ oz. Gin
1 oz. Kümmel

Shake with ice and strain into chilled cocktail glass.

 **SMILE COCKTAIL**

1 oz. Grenadine
1 oz. Gin
½ tsp. Lemon Juice

Shake with ice and strain into chilled cocktail glass.

 **SMILER COCKTAIL**

½ oz. Sweet Vermouth
½ oz. Dry Vermouth
1 oz. Gin
1 dash Bitters
¼ tsp. Orange Juice

Shake with ice and strain into chilled cocktail glass.

 **SNOWBALL**

1½ oz. Gin
½ oz. Anisette
1 tbsp. Light Cream

Shake with ice and strain into chilled cocktail glass.

 **SNYDER**

1½ oz. Gin
½ oz. Dry Vermouth
½ oz. Triple Sec

Shake with ice and strain into chilled cocktail glass. Garnish with a twist of lemon peel.

 **SOCIETY COCKTAIL**

1½ oz. Gin
¾ oz. Dry Vermouth
¼ tsp. Grenadine

Stir with ice and strain into chilled cocktail glass.

 **SO CUE**

1 oz. Gin
1 oz. Soju
1 oz. White Vermouth
½ oz. Lime Juice
¾ oz. Simple Syrup

Stir with ice and strain into chilled cocktail glass. Garnish with a cucumber slice.

SOLOMON SLING

1½ oz. Gin
 ¾ oz. Lemon Juice
 ½ oz. Simple Syrup
 ½ oz. Kirschwasser
 ¼ oz. Cherry Heering
 1 dash Angostura Bitters

Shake with ice and strain into Collins glass filled with ice. Garnish with 2 straws, each with a cherry skewered at the bottom.

SOUTHERN BRIDE

1½ oz. Gin
 1 oz. Grapefruit Juice
 1 dash Maraschino Liqueur

Shake with ice and strain into chilled cocktail glass.

SOUTHERN GIN COCKTAIL

2 oz. Gin
 2 dashes Orange Bitters
 ½ tsp. Triple Sec

Stir with ice and strain into chilled cocktail glass. Garnish with a twist of lemon peel.

SOUTH-SIDE COCKTAIL

1 oz. Lemon Juice
 1 tsp. Superfine Sugar
 (or Simple Syrup)
 1½ oz. Gin

Shake with ice and strain into chilled cocktail glass. Garnish with two sprigs of fresh mint.

SOUTH-SIDE FIZZ

1 oz. Lemon Juice
 1 tsp. Superfine Sugar
 (or Simple Syrup)
 2 oz. Gin
 Club Soda

Shake lemon juice, sugar/syrup, and gin with ice and strain into ice-filled highball glass. Fill with club soda and stir. Garnish with fresh mint leaves.

SPENCER COCKTAIL

¾ oz. Apricot-flavored Brandy
 1½ oz. Gin
 1 dash Bitters
 ¼ tsp. Orange Juice

Shake with ice and strain into chilled cocktail glass. Garnish with a maraschino cherry and a twist of orange peel.

SPHINX COCKTAIL

1½ oz. Gin
 1½ tsps. Sweet Vermouth
 1½ tsps. Dry Vermouth

Stir with ice and strain into chilled cocktail glass. Garnish with a slice of lemon.

SPRING FEELING COCKTAIL

1 tbsp. Lemon Juice
 ½ oz. Chartreuse (Green)
 1 oz. Gin

Shake with ice and strain into chilled cocktail glass.

STANLEY COCKTAIL

½ oz. Lemon Juice

1 tsp. Grenadine

¾ oz. Gin

¼ oz. Light Rum

Shake with ice and strain into chilled cocktail glass.

STAR DAISY

1 oz. Lemon Juice

½ tsp. Superfine Sugar
(or Simple Syrup)

1 tsp. Grenadine

1 oz. Gin

1 oz. Apple Brandy

Shake with ice and strain into chilled beer mug or metal cup. Add an ice cube and garnish with seasonal fruit.

STRAIGHT LAW COCKTAIL

¾ oz. Gin

1½ oz. Dry Sherry

Stir with ice and strain into chilled cocktail glass.

STRAITS SLING

2 oz. Gin

½ oz. Cherry Brandy (Dry)

½ oz. Bénédictine

1 oz. Lemon Juice

2 dashes Orange Bitters

2 dashes Angostura Bitters

Club Soda

Shake all ingredients except club soda with ice. Strain into ice-filled tumbler or Collins glass. Fill with club soda and stir.

SUMMER CABINET

1½ oz. Gin

½ oz. Apricot Liqueur

1 oz. Olorosso Sherry

1 oz. Lemon Juice

1 dash Lemon Bitters

Shake with ice and strain into chilled cocktail glass.

SUNSHINE COCKTAIL

¾ oz. Sweet Vermouth

1½ oz. Gin

1 dash Bitters

Stir with ice and strain into chilled cocktail glass. Garnish with a twist of orange peel.

SWEET BASIL MARTINI

3 Basil Leaves

1 Lemon Wedge

1½ oz. Gin

¾ oz. Lillet Blanc

½ oz. Simple Syrup

Muddle the basil and lemon wedge in mixing glass. Add the other ingredients. Shake with ice and strain into chilled cocktail glass. Garnish with a lemon wheel.

T & T

2 oz. Tanqueray Gin

Tonic Water

Pour gin into ice-filled highball glass and fill with tonic water. Stir. Garnish with a lime wedge.

 **TAILSPIN**

¾ oz. Gin
¾ oz. Sweet Vermouth
¾ oz. Chartreuse (Green)
1 dash Campari

Stir with ice and strain into chilled cocktail glass. Garnish with a lemon twist and a maraschino cherry.

 **TANGO COCKTAIL**

1 tbsp. Orange Juice
½ oz. Dry Vermouth
½ oz. Sweet Vermouth
1 oz. Gin
½ tsp. Triple Sec

Shake with ice and strain into chilled cocktail glass.

 **THE TART GIN COOLER**

2 oz. Gin
2 oz. Pink Grapefruit Juice
2 oz. Tonic Water
Peychaud's Bitters to taste

Build, in order given, in ice-filled Collins glass.

 **THIRD-DEGREE COCKTAIL**

1½ oz. Gin
¾ oz. Dry Vermouth
1 tsp. Anisette

Stir with ice and strain into chilled cocktail glass.

 **THREE CARD MONTY**

1 oz. Gin
1 oz. Campari
1 oz. Tawny Port

Stir with ice and strain into chilled cocktail glass. No garnish.

 **THREE STRIPES COCKTAIL**

1 oz. Gin
½ oz. Dry Vermouth
1 tbsp. Orange Juice

Shake with ice and strain into chilled cocktail glass.

 **THUNDERCLAP**

¾ oz. Gin
¾ oz. Blended Whiskey
¾ oz. Brandy

Shake with ice and strain into chilled cocktail glass.

 **TILlicum**

2¼ oz. Gin
¾ oz. Dry Vermouth
2 dashes Peychaud's Bitters

Stir with ice and strain into chilled cocktail glass. Garnish with a slice of smoked salmon skewered flat on a pick.

☐ TOM COLLINS

1 oz. Lemon Juice
 1 tsp. Superfine Sugar
 (or Simple Syrup)
 2 oz. Gin
 Club Soda

Shake lemon juice, sugar/syrup, and gin with ice and strain into Collins glass. Add several ice cubes, fill with club soda, and stir. Garnish with slices of lemon and orange, and a maraschino cherry. Serve with a straw.

☐ TROPICAL SPECIAL

1½ oz. Gin
 1 oz. Orange Juice
 1 oz. Lime Juice
 2 oz. Grapefruit Juice
 ½ oz. Triple Sec

Shake with ice and strain into ice-filled highball glass. Garnish with fruit slices and a maraschino cherry.

🍸 TURF COCKTAIL

¼ tsp. Anisette
 2 dashes Bitters
 1 oz. Dry Vermouth
 1 oz. Gin

Stir with ice and strain into chilled cocktail glass. Add a twist of orange peel.

🍸 TUXEDO COCKTAIL

1½ oz. Gin
 1½ oz. Dry Vermouth
 ¼ tsp. Maraschino Liqueur
 ¼ tsp. Anisette
 2 dashes Orange Bitters

Stir with ice and strain into chilled cocktail glass. Garnish with a maraschino cherry.

🍸 TWENTIETH-CENTURY COCKTAIL

1½ oz. Gin
 ¾ oz. Lillet Blonde
 ¾ oz. Lemon Juice
 ½ oz. Crème de Cacao
 (White)

Shake with ice and strain into chilled cocktail glass.

☐ TYPHOON

1 oz. Gin
 ½ oz. Anisette
 1 oz. Lime Juice
 Champagne, chilled

Shake first three ingredients with ice and strain into ice-filled Collins glass. Top with Champagne.

🍸 UNION COCKTAIL

¾ oz. Sloe Gin
 1½ oz. Gin
 ½ tsp. Grenadine

Shake with ice and strain into chilled cocktail glass.

UNION JACK

2 oz. Gin
 ½ oz. Pimm's
 ½ oz. Crème de Violette
 2 dashes Orange Bitters

Stir with ice and strain into chilled cocktail glass. Garnish with an orange twist.

THE VALENTINO

2 oz. Gin
 ½ oz. Campari
 ½ oz. Sweet Vermouth

Stir over ice and strain into chilled cocktail glass. Garnish with a twist of orange peel.

VESPER

3 oz. Gin
 1 oz. Vodka
 ½ oz. Lillet Blonde

Stir with ice and strain into chilled cocktail glass. Garnish with a twist of orange peel.

As mentioned in James Bond, *Casino Royale*

VICTOR

1½ oz. Gin
 ½ oz. Brandy
 ½ oz. Sweet Vermouth

Shake with ice and strain into chilled cocktail glass.

VIEUX MOT

1½ oz. Gin
 ¾ oz. Lemon Juice
 ½ oz. Elderflower Liqueur
 ½ oz. Simple Syrup

Shake with ice and strain into chilled cocktail glass.

VOW OF SILENCE

1½ oz. Gin
 ¾ oz. Grapefruit Juice
 ½ oz. Lime Juice
 ½ oz. Yellow Chartreuse
 ¼ oz. Amaro
 ¼ oz. Simple Syrup

Shake with ice and strain into chilled cocktail glass.

WAIKIKI BEACHCOMBER

¾ oz. Gin
 ¾ oz. Triple Sec
 1 tbsp. Fresh Pineapple Juice

Shake with ice and strain into chilled cocktail glass.

WALLICK COCKTAIL

1½ oz. Dry Vermouth
 1½ oz. Gin
 1 tsp. Triple Sec

Stir with ice and strain into chilled cocktail glass.

☐ WALLIS BLUE COCKTAIL

1 oz. Triple Sec
1 oz. Gin
1 oz. Lime Juice

Moisten rim of old-fashioned glass with lime juice and dip into superfine sugar (or simple syrup). Shake ingredients with ice and strain into ice-filled glass.

🍸 WATER LILY

¾ oz. Gin
¾ oz. Triple Sec
¾ oz. Crème de Violette
¾ oz. Lemon Juice

Shake with ice and strain into chilled cocktail glass. Garnish with an orange twist.

🍸 WEBSTER COCKTAIL

½ oz. Lime Juice
1½ tsps. Apricot-flavored Brandy
½ oz. Dry Vermouth
1 oz. Gin

Shake with ice and strain into chilled cocktail glass.

🍸 WEMBLY COCKTAIL

¾ oz. Dry Vermouth
1½ oz. Gin
¼ tsp. Apricot-flavored Brandy
½ tsp. Apple Brandy

Stir with ice and strain into chilled cocktail glass.

🍸 WESTERN ROSE

½ oz. Apricot-flavored Brandy
1 oz. Gin
½ oz. Dry Vermouth
¼ tsp. Lemon Juice

Shake with ice and strain into chilled cocktail glass.

☐ WHAT THE HELL

1 oz. Gin
1 oz. Dry Vermouth
1 oz. Apricot-flavored Brandy
1 dash Lemon Juice

Stir into ice-filled old-fashioned glass.

🍸 WHITE LADY

2 oz. Gin
1 oz. Triple Sec
½ oz. Lemon Juice

Shake with ice and strain into chilled cocktail glass.

🍸 WHITE SPIDER

1 oz. Gin
1 oz. Lemon Juice
½ oz. Triple Sec
1 tsp. Superfine Sugar (or Simple Syrup)

Shake with ice and strain into chilled cocktail glass.

🍸 WHITE WAY COCKTAIL

¾ oz. Crème de Menthe (White)

1½ oz. Gin

Shake with ice and strain into chilled cocktail glass.

🍸 WHY NOT?

1 oz. Gin

1 oz. Apricot-flavored Brandy

½ oz. Dry Vermouth

1 dash Lemon Juice

Shake with ice and strain into chilled cocktail glass.

🍸 WILL ROGERS

1½ oz. Gin

1 tbsp. Orange Juice

½ oz. Dry Vermouth

1 dash Triple Sec

Shake with ice and strain into chilled cocktail glass.

🍸 THE WINK

2 oz. Gin

¼ oz. Simple Syrup

¼ oz. Triple Sec

2 dashes Peychaud's Bitters

1 splash Absinthe

Stir all but absinthe with ice and strain into chilled, absinthe-rinsed old-fashioned glass. Garnish with a wink.

🍸 THE WINKLE

3 Sage Leaves

2 oz. Gin

½ oz. Limoncello

1 oz. Lime Juice

½ oz. Simple Syrup

4 Whole Raspberries

Muddle sage in mixing glass. Add rest of ingredients. Shake with ice and double-strain into chilled cocktail glass. Garnish with a lemon twist.

🍸 WOLF'S BITE

1½ oz. Gin

1 oz. Grapefruit Juice

½ oz. Green Chartreuse

Shake with ice and strain into chilled cocktail glass.

🍸 WOODSTOCK

1½ oz. Gin

1 oz. Lemon Juice

1½ tsps. Maple Syrup

1 dash Orange Bitters

Shake with ice and strain into chilled cocktail glass.

🍸 XANTHIA COCKTAIL

¾ oz. Cherry-flavored Brandy

¾ oz. Chartreuse (Yellow)

¾ oz. Gin

Stir with ice and strain into chilled cocktail glass.

 **YALE COCKTAIL**

1½ oz. Gin

½ oz. Dry Vermouth

1 dash Bitters

1 tsp. Blue Curaçao

Stir with ice and strain into chilled cocktail glass.

 **YELLOW RATTLER**

1 oz. Gin

1 tbsp. Orange Juice

½ oz. Dry Vermouth

½ oz. Sweet Vermouth

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

 **YOKAHAMA ROMANCE**

2½ oz. Sake

1 oz. Gin

¼ oz. Maraschino Liqueur

Stir with ice and strain into chilled cocktail glass. Garnish with a rose petal.

 **YOLANDA**

½ oz. Brandy

½ oz. Gin

½ oz. Anisette

1 oz. Sweet Vermouth

1 dash Grenadine

Shake with ice and strain into chilled cocktail glass. Garnish with a twist of orange peel.

Educate the Customer

Too often a customer walks into a bar and orders the same cocktail they always do. This is generally out of habit, or lack of a better idea. A well-informed bartender will have a selection of great cocktails to recommend to their patrons. By turning the customer on to a new cocktail, whether it is an original creation or a classic, you are both educating your guest and making sure to create repeat business. Get them addicted to your special cocktails, and let them have that vodka tonic at any other bar; I guarantee you will see their faces again.

—JULIE REINER,
owner, Flatiron Lounge, New York City