CORDIALS AND LIQUEURS have been around since the Middle Ages, when they were concocted in European monasteries primarily for medicinal purposes. The historical distinction between cordials (fruit based) and liqueurs (herb based) doesn’t really exist anymore, as the terms are often grouped together—though the word liqueur is typically used for both. In Europe, liqueurs and cordials have long been savored as after-dinner drinks, while Americans have tended to enjoy them mixed with other ingredients.

Liqueurs by today’s definition are flavored spirits with between 2.5 percent and 40 percent sweetener, which can come from just about anything, including fruits, herbs, roots, spices, and nuts. The alcohol base used to make liqueurs is produced from grain, grapes, other fruits, or vegetables, and must be flavored in one of four ways: distillation, infusion, maceration, or percolation.

Liqueurs, however, should never be confused with fruit brandies, which are distilled from a mash of the fruit itself. Be aware that some producers mislabel their liqueurs as brandies, such as “blackberry brandy,” when they are technically cordials (or liqueurs). Artificial colors are permitted in liqueurs, and some lesser brands use artificial flavors.

The best liqueurs come from all over the globe, and many have closely guarded secret recipes and processes, as well as their own proprietary brand names. Some of the most popular include amaretto (almond flavored, made from apricot pits); crème de cacao (cacao and vanilla beans); crème de cassis (black currants); curaçao (made from dried orange peel); sambuca (licorice-flavored, made from the elderberry bush’s white flowers); sloe gin (sloe berries, from the blackthorn bush); and Triple Sec (orange-flavored form of curaçao).
**ABSINTHE SPECIAL COCKTAIL**

1½ oz. Anisette  
1 oz. Water  
¼ tsp. Superfine Sugar (or Simple Syrup)  
1 dash Orange Bitters  

Shake with ice and strain into chilled cocktail glass.

**AMARETTO AND CREAM**

1½ oz. Amaretto  
1½ oz. Light Cream  

Shake with ice and strain into chilled cocktail glass.

**AMARETTO MIST**

1½ oz. Amaretto  

Serve in old-fashioned glass over crushed ice. Garnish with a twist of lemon or a wedge of lime.

**AMARETTO ROSE**

1½ oz. Amaretto  
½ oz. Lemon Juice  
1 tsp. Superfine Sugar (or Simple Syrup)  

Club Soda  

Pour first three ingredients into ice-filled Collins glass and fill with club soda. Stir and serve.

**AMARETTO SOUR**

1½ oz. Amaretto  
¾ oz. Lemon Juice  

Shake with ice and strain into chilled sour glass. Garnish with a slice of orange.

**AMARETTO STINGER**

1½ oz. Amaretto  
¾ oz. Crème de Menthe (White)  

Shake with ice and strain into chilled cocktail glass.

**AMBER AMOUR**

1½ oz. Amaretto  
¼ oz. Superfine Sugar (or Simple Syrup)  
¼ oz. Lemon Juice  

Club Soda  

Pour amaretto, sugar/syrup, and lemon juice into ice-filled Collins glass. Top with club soda and stir. Garnish with a maraschino cherry.

**AMORE-ADE**

1¼ oz. Amaretto  
¾ oz. Triple Sec  
3 oz. Club Soda  

Combine all ingredients in oversized red-wine glass. Add ice and garnish with a lemon wedge.
**APPLE PIE**
3 oz. Apple Schnapps
1 splash Cinnamon Schnapps
Pour into ice-filled old-fashioned glass and garnish with an apple slice and a sprinkle of cinnamon.

**ARISE MY LOVE**
1 tsp. Crème de Menthe (Green)
Champagne, chilled
Put Crème de Menthe into champagne flute. Fill with Champagne.

**BANSHEE**
1 oz. Crème de Banana
½ oz. Crème de Cacao (White)
½ oz. Light Cream
Shake with ice and strain into chilled cocktail glass.

**BLACKJACK**
1 oz. Cherry-flavored Brandy
½ oz. Brandy
1 oz. Coffee
Shake with ice and strain into ice-filled old-fashioned glass.

**BLACKTHORN**
1½ oz. Sloe Gin
1 oz. Sweet Vermouth
Stir with ice and strain into chilled cocktail glass. Garnish with a twist of lemon peel.

**BLANCHE**
1 oz. Anisette
1 oz. Triple Sec
½ oz. Curaçao (White)
Shake with ice and strain into chilled cocktail glass.

**BOCCIE BALL**
1½ oz. Amaretto
1½ oz. Orange Juice
2 oz. Club Soda
Serve in ice-filled highball glass.

**BOSTON ICED COFFEE**
6 oz. Coffee (cooled)
1 oz. Crème de Menthe (White)
1 oz. Crème de Cacao (White)
1 oz. Brandy
Pour into ice-filled highball glass and stir. Garnish with a twist of lemon peel.
**BURNING SUN**
1½ oz. Strawberry Schnapps
4 oz. Pineapple Juice
Pour into ice-filled highball glass and stir. Garnish with a fresh strawberry.

**BUSHWACKER**
½ oz. Coffee Liqueur
½ oz. Amaretto
½ oz. Light Rum
½ oz. Irish Cream Liqueur
2 oz. Light Cream
Blend and pour into ice-filled old-fashioned glass.

**CAFÉ CABANA**
1 oz. Coffee Liqueur
3 oz. Club Soda
Pour into ice-filled Collins glass. Stir. Garnish with a lime wedge.

**CHOCOLATE-COVERED STRAWBERRY**
1 oz. Strawberry Schnapps
¼ oz. Crème de Cacao (White)
½ oz. Cream
Stir with ice and serve over ice in red-wine glass. Garnish with a fresh strawberry.

**CRÈME DE MENTHE FRAPPÉ**
2 oz. Crème de Menthe (Green)
Fill cocktail glass up to brim with shaved ice. Add Crème de Menthe. Serve with two short straws.

**DEPTH CHARGE**
Add a shot of any flavor of schnapps to a glass of beer.

**DIANA COCKTAIL**
Crème de Menthe (White)
Brandy
Fill cocktail glass with ice, then fill ¾ full with Crème de Menthe and float brandy on top.

**DUCHESS**
1½ oz. Anisette
½ oz. Dry Vermouth
½ oz. Sweet Vermouth
Shake with ice and strain into chilled cocktail glass.

**FERRARI**
1 oz. Amaretto
2 oz. Dry Vermouth
Mix in ice-filled old-fashioned glass. Garnish with a twist of lemon peel.

**FRENCH CONNECTION**
1½ oz. Cognac
¾ oz. Amaretto
Serve in ice-filled old-fashioned glass.
FRENCH FANTASY
1 oz. Black Raspberry Liqueur
1 oz. Mandarine Napoléon
2 oz. Cranberry Juice
2 oz. Orange Juice
Pour into ice-filled highball glass and stir. Garnish with an orange slice and a maraschino cherry.

FUZZY NAVEL
3 oz. 48-proof Peach Schnapps
3 oz. Orange Juice
Combine schnapps and orange juice and pour over ice in highball glass. Garnish with an orange slice.

GOLDEN CADILLAC
1 oz. Galliano
2 oz. Crème de Cacao (White)
1 oz. Light Cream
Combine with ½ cup of crushed ice in blender on low speed for 10 seconds. Strain into chilled champagne flute.

GOLDEN DREAM
1 tbsp. Orange Juice
½ oz. Triple Sec
1 oz. Galliano
1 tbsp. Light Cream
Shake with ice and strain into chilled cocktail glass.

GOOBER
1½ oz. Vodka
1½ oz. Black Raspberry Liqueur
1½ oz. Melon Liqueur
1 oz. Triple Sec
1 oz. Grenadine
3 oz. Pineapple Juice
4 oz. Orange Juice
Shake with ice and strain into ice-filled Collins glass. Garnish with an orange slice and a maraschino cherry. Serve with a straw.

GRASSHOPPER
¼ oz. Crème de Menthe (Green)
¼ oz. Crème de Cacao (White)
¼ oz. Light Cream
Shake with ice and strain into chilled cocktail glass.

HEAT WAVE
1¼ oz. Coconut-flavored Rum
½ oz. Peach Schnapps
3 oz. Pineapple Juice
3 oz. Orange Juice
½ oz. Grenadine
Pour first four ingredients into ice-filled hurricane or parfait glass. Top with grenadine. Garnish with a fresh peach slice.
ITALIAN SOMBRERO
1½ oz. Amaretto
3 oz. Light Cream
Put ingredients in blender or shake well. Serve over ice or straight up in champagne flute.

ITALIAN SURFER
1 oz. Amaretto
1 oz. Brandy
Pineapple Juice
Fill a Collins glass with ice. Add amaretto and brandy. Fill with pineapple juice. Garnish with a pineapple spear and a maraschino cherry.

JOHNNIE COCKTAIL
¾ oz. Triple Sec
1½ oz. Sloe Gin
1 tsp. Anisette
Shake with ice and strain into chilled cocktail glass.

LIMONCELLO SUNRISE
1 oz. Caravella Limoncello
3 oz. Orange Juice
1 dash Grenadine
Stir limoncello and orange juice with ice and strain into chilled old-fashioned glass. Top with a dash of grenadine.

LOVER’S KISS
½ oz. Amaretto
½ oz. Cherry-flavored Brandy
½ oz. Crème de Cacao (Brown)
1 oz. Cream
Shake with ice and strain into parfait glass. Top with whipped cream. Sprinkle with chocolate shavings and top with a maraschino cherry.

MARMALADE
1½ oz. Curaçao
Tonic Water
Pour Curaçao into ice-filled highball glass and fill with tonic water. Garnish with an orange slice.

McCLELLAND COCKTAIL
¾ oz. Triple Sec
1½ oz. Sloe Gin
1 dash Orange Bitters
Shake with ice and strain into chilled cocktail glass.

MELON COOLER
1 oz. Melon Liqueur
½ oz. Peach Schnapps
½ oz. Raspberry Schnapps
2 oz. Pineapple Juice
Shake with ice and pour into chilled margarita or cocktail glass. Garnish with a lime wheel and a maraschino cherry.
**MINT HIGHLAND**
2 oz. Crème de Menthe (Green)
Ginger Ale or Club Soda
Pour crème de menthe into highball glass over ice cubes and fill with ginger ale or club soda. Stir. Garnish with a twist of lemon peel.

**MINT ON ROCKS**
2 oz. Crème de Menthe (Green)
Pour over ice cubes in old-fashioned glass.

**MOULIN ROUGE**
1½ oz. Sloe Gin
¾ oz. Sweet Vermouth
1 dash Bitters
Stir with ice and strain into chilled cocktail glass.

**PANAMA COCKTAIL**
1 oz. Crème de Cacao (White)
1 oz. Light Cream
1 oz. Brandy
Shake with ice and strain into chilled cocktail glass.

**PEACH MELBA**
1 oz. Peach Schnapps
½ oz. Black Raspberry Liqueur
3 oz. Cream
Shake with ice and pour into old-fashioned glass. Garnish with a peach slice. Serve with a short straw.

**PEPPERMINT ICEBERG**
2 oz. Peppermint Schnapps
Pour into ice-filled old-fashioned glass. Stir and serve with a peppermint candy swizzle stick.

**PEPPERMINT STICK**
1 oz. Peppermint Schnapps
1½ oz. Crème de Cacao (White)
1 oz. Light Cream
Shake with ice and strain into chilled champagne flute.

**PEPPERMINT TWIST**
1½ oz. Peppermint Schnapps
½ oz. Crème de Cacao (White)
3 scoops Vanilla Ice Cream
Blend and pour into large parfait glass. Garnish with a mint sprig and a peppermint candy stick. Serve with a straw.

**PINK SQUIRREL**
1 oz. Crème de Noyaux
1 tbsp. Crème de Cacao (White)
1 tbsp. Light Cream
Shake with ice and strain into chilled cocktail glass.
PORT AND STARBOARD
1 tbsp. Grenadine
½ oz. Crème de Menthe (Green)
Pour carefully into pousse café glass, so that crème de menthe floats on grenadine.

POUSSE CAFÉ
EQUAL PARTS:
Grenadine
Chartreuse (Yellow)
Crème de Cassis
Crème de Menthe (White)
Chartreuse (Green)
Brandy
Pour carefully, in order given, into pousse café glass so that each ingredient floats on preceding one.

QUAALUDE
1 oz. Vodka
1 oz. Hazelnut Liqueur
1 oz. Coffee Liqueur
1 splash Milk
Pour into ice-filled old-fashioned glass.

RASPBERRY ROMANCE
¾ oz. Coffee Liqueur
¾ oz. Black Raspberry Liqueur
1¼ oz. Irish Cream Liqueur
Club Soda
Pour liqueurs into ice-filled parfait glass. Fill with club soda and stir.

RITZ FIZZ
Champagne, chilled
1 dash Lemon Juice
1 dash Blue Curaçao
1 dash Amaretto
Fill flute with Champagne. Add remaining ingredients and stir. Garnish with a twist of lemon peel.

ROAD RUNNER
1 oz. Vodka
½ oz. Amaretto
½ oz. Coconut Cream
Combine in blender with half-scoop of crushed ice for 15 seconds. Rim edge of chilled champagne flute with a slice of orange. Dip rim in a sugar and nutmeg mixture. Pour cocktail into the prepared glass. Garnish with fresh-grated nutmeg on top.

ROCKY MOUNTAIN COOLER
1½ oz. Peach Schnapps
4 oz. Pineapple Juice
2 oz. Lemon-lime Soda
Pour into ice-filled Collins glass and stir.

ST. PATRICK’S DAY
¼ oz. Crème de Menthe (Green)
¾ oz. Chartreuse (Green)
¾ oz. Irish Whiskey
1 dash Bitters
Stir with ice and strain into chilled cocktail glass.
SAMBUCA STRAIGHT
2 oz. Sambuca
3 Coffee Beans
Pour sambuca into snifter and float coffee beans on top.

SAN FRANCISCO COCKTAIL
¾ oz. Sloe Gin
¾ oz. Sweet Vermouth
¾ oz. Dry Vermouth
1 dash Bitters
1 dash Orange Bitters
Shake with ice and strain into chilled cocktail glass. Garnish with a maraschino cherry.

SANTINI’S POUSSÉ CAFÉ
½ oz. Brandy
1 tbsp. Maraschino Liqueur
½ oz. Triple Sec
½ oz. Rum
Pour in order given into pousse café glass.

SHEER ELEGANCE
1½ oz. Amaretto
1½ oz. Black Raspberry Liqueur
½ oz. Vodka
Shake with ice and strain into chilled cocktail glass.

SLOEBERRY COCKTAIL
1 dash Bitters
2 oz. Sloe Gin
Stir with ice and strain into chilled cocktail glass.

SLOE DRIVER
1½ oz. Sloe Gin
5 oz. Orange Juice
Pour ingredients into ice-filled highball glass and stir.

SLOE GIN COCKTAIL
2 oz. Sloe Gin
1 dash Orange Bitters
¼ oz. Dry Vermouth
Stir with ice and strain into chilled cocktail glass.

Three and Only Three
No more than three olives or onions in a Martini. Place extras on the side in a garnish dish. This is just common sense; the drink looks goofy chock full of olives or onions.

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

1 oz. Lemon Juice  
2 oz. Sloe Gin  
Club Soda  
Shake lemon juice and sloe gin with ice and strain into chilled 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 straws.

**SLOE GIN FIZZ**

1 oz. Lemon Juice  
1 tsp. Superfine Sugar (or Simple Syrup)  
2 oz. Sloe Gin  
Club Soda  
Shake lemon juice, sugar/syrup, and sloe gin with ice and strain into chilled highball glass with two ice cubes. Fill with club soda and stir. Garnish with a slice of lemon.

**SLOE GIN RICKEY**

½ oz. Lime Juice  
2 oz. Sloe Gin  
Club Soda  
Pour into highball glass over ice cubes. Stir. Drop a lime rind into glass.

**SLOE VERMOUTH**

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

**SOMETHING DIFFERENT**

1 oz. Peach Schnapps  
1 oz. Amaretto  
2 oz. Pineapple Juice  
2 oz. Cranberry Juice  
Shake with ice and pour into ice-filled highball glass.

**STRAWBERRY FIELDS FOREVER**

2 oz. Strawberry Schnapps  
½ oz. Brandy  
Club Soda  
Pour schnapps and brandy into ice-filled highball glass. Fill with club soda. Garnish with a fresh strawberry.

**STRAWBERRY SUNRISE**

2 oz. Strawberry Schnapps  
½ oz. Grenadine  
Orange Juice  
Pour schnapps and grenadine into ice-filled highball glass. Fill with orange juice. Garnish with a fresh strawberry.
**SUN KISS**
2 oz. Amaretto
4 oz. Orange Juice
Combine amaretto and orange juice in ice-filled Collins glass. Garnish with a lime wedge.

**THUNDER CLOUD**
½ oz. Crème de Noyaux
½ oz. Blue Curaçao
½ oz. Amaretto
¼ oz. Vodka
1 oz. Superfine Sugar (or Simple Syrup)
1 oz. Lemon Juice
1 oz. Lemon-lime Soda
Layer ingredients in ice-filled hurricane or parfait glass in order given. Whirl gently with a large straw.

**TIKKI DREAM**
¾ oz. Melon Liqueur
4¼ oz. Cranberry Juice
Pour into ice-filled, sugar-rimmed highball glass. Garnish with a wedge of watermelon.

**TOASTED ALMOND**
1½ oz. Coffee Liqueur
1 oz. Amaretto
1½ oz. Cream or Milk
Add all ingredients in ice-filled old-fashioned glass. Stir.

**TROPICAL COCKTAIL**
¾ oz. Crème de Cacao (White)
¾ oz. Maraschino Liqueur
¾ oz. Dry Vermouth
1 dash Bitters
Stir with ice and strain into chilled cocktail glass.

**TWIN PEACH**
2 oz. Peach Schnapps
Cranberry Juice
Pour schnapps into ice-filled highball glass, fill with cranberry juice, and stir. Garnish with an orange or peach slice.

**WATERMELON**
1 oz. Strawberry Liqueur
1 oz. Vodka
½ oz. Superfine Sugar (or Simple Syrup)
½ oz. Lemon Juice
1 oz. Orange Juice
Pour into ice-filled Collins glass. Garnish with an orange slice and serve with a straw.
**YELLOW PARROT COCKTAIL**

- ¾ oz. Anisette
- ¾ oz. Chartreuse (Yellow)
- ¾ oz. Apricot-flavored Brandy

Shake with ice and strain into chilled cocktail glass.

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**ZERO MIST**

- 2 oz. Crème de Menthe
- 1 oz. Water

For each serving, chill liqueur and water in freezer compartment of refrigerator for 2 hours or longer (does not have to be frozen solid). Serve in cocktail glasses.