

Chapter 12

Aperitifs and Cordials

Alcohol is the anesthesia by which we endure the operation of life.

—George Bernard Shaw

Absinthe French

1 sugar cube
2½ oz. pastis
1 lemon twist

Fill an old-fashioned glass ½ full with crushed ice. Drop in sugar cube, and slowly pour pastis over sugar until it's almost dissolved. Garnish with lemon twist.

Addison Cocktail

1½ oz. sweet vermouth
1 oz. gin
1 orange twist

Fill a cocktail shaker ½ full with ice. Pour in sweet vermouth and gin. Give it a good stir, and strain into a cocktail glass. Garnish with orange twist.

Alabama Slammer Cocktail

1½ oz. Southern Comfort
1 oz. amaretto
1 oz. sloe gin
2 oz. orange juice
1 TB. lemon juice

Fill a cocktail shaker ½ full with ice. Pour in Southern Comfort, amaretto, sloe gin, orange juice, and lemon juice. Give it a good shake, and strain into a highball glass ½ full of ice.

Allies Cocktail

1 oz. dry vermouth
1 oz. gin
1 tsp. kummel

Fill a cocktail shaker $\frac{1}{2}$ full with ice. Pour in dry vermouth, gin, and kummel. Give it a good stir, and strain into a cocktail glass.

Amaretto Sour

2 oz. amaretto
 $\frac{3}{4}$ oz. lemon juice
1 oz. simple syrup
1 maraschino cherry
1 orange slice

Fill a cocktail shaker $\frac{1}{2}$ full with ice. Pour in amaretto, lemon juice, and simple syrup. Give it a good shake, and strain into a sour glass full of ice. Garnish with maraschino cherry and orange slice.

Amer Picon Cocktail

2 oz. *Amer Picon*
 $\frac{1}{4}$ oz. grenadine
1 oz. lemon juice

Fill a cocktail shaker $\frac{1}{2}$ full with ice. Pour in Amer Picon, grenadine, and lemon juice. Give it a good shake, and strain into a cocktail glass.



Liquor Lingo

Amer Picon is a bitter French cordial made of cinchona bark, orange, and gentian created by Gaetan Picon in 1837. It is also referred to as simply Picon.

Amer Picon Cooler

1 tsp. superfine sugar
2 oz. Amer Picon
1 oz. gin
 $\frac{1}{2}$ oz. lemon juice

Fill a cocktail shaker $\frac{1}{2}$ full with ice. Add superfine sugar and then pour in Amer Picon, gin, and lemon juice. Give it a good shake, and strain into a highball glass $\frac{1}{2}$ full of ice.

Americano

1 oz. sweet vermouth
1 oz. Campari
2 oz. club soda
1 lemon twist

Fill an old-fashioned glass with ice. Pour in sweet vermouth, Campari, and club soda. Give it a good stir, and garnish with lemon twist.

Amour Cocktail

1½ oz. dry vermouth
1½ oz. sherry
1 dash bitters
1 lemon twist

Fill a cocktail shaker ½ full with ice. Pour in dry vermouth and sherry, and add bitters. Give it a good stir, and strain into a cocktail glass. Garnish with lemon twist.

Apocalypse

1 oz. peppermint schnapps
1 oz. Southern Comfort
4 oz. hot chocolate

Pour peppermint schnapps, Southern Comfort, and hot chocolate into an Irish coffee glass. Give it a good stir.

Apple Rouge

2 oz. Dubonnet Blanc
1 oz. applejack brandy
1 lemon twist

Fill a cocktail shaker ½ full with ice. Pour in Dubonnet Blanc and applejack brandy. Give it a good shake, and strain into a cocktail glass. Garnish with lemon twist.

Argentina Cocktail

1½ oz. dry vermouth
1½ oz. gin
¼ oz. Benedictine
¼ oz. triple sec
1 dash orange bitters

Fill a cocktail shaker ½ full with ice. Pour in dry vermouth, gin, Benedictine, and triple sec, and add orange bitters. Give it a good stir, and strain into a cocktail glass.

Artist's Cocktail

1½ oz. sherry
1 oz. bourbon
¼ oz. grenadine
½ oz. lemon juice

Fill a cocktail shaker ½ full with ice. Pour in sherry, bourbon, grenadine, and lemon juice. Give it a good shake, and strain into a cocktail glass.

B-52

1 oz. coffee liqueur
1 oz. Irish cream
1 oz. Grand Marnier

Fill a cocktail shaker ½ full with ice. Pour in coffee liqueur, Irish cream, and Grand Marnier. Give it a good shake, and strain into an old-fashioned glass full of ice.

Bahia Cocktail

1¼ oz. dry vermouth
1¼ oz. sherry
¼ oz. pastis
1 dash bitters
1 lemon twist

Fill a cocktail shaker ½ full with ice. Pour in dry vermouth, sherry, and pastis, and add bitters. Give it a good stir, and strain into a cocktail glass. Garnish with lemon twist.

Banshee

1 oz. crème de bananes
1 oz. white crème de cacao
1 oz. light cream

Fill a cocktail shaker ½ full with ice. Pour in crème de bananes, white crème de cacao, and light cream. Give it a good shake, and strain into a cocktail glass.

Beirut Breeze

This original cocktail comes from the lovely Lebanese eatery Mandaloun in West Hollywood and is a particularly pretty drink.

4 oz. cranberry juice
½ tsp. Pernod bitters
2 oz. *Arak*
1 mint sprig

Fill a Collins glass with ice. Pour in cranberry juice and then Pernod bitters. Top with *Arak*, and garnish with mint sprig.



Liquor Lingo

Arak is a Lebanese anise-flavored (and very potent) spirit. It's sometimes called "the milk of lions" because it turns from crystal clear to milky white when ice is added. Here it turns a creamy shade of pink when it hits the cranberry juice.

Big Red

1½ oz. sweet vermouth
1 oz. dry vermouth
¾ oz. sloe gin
2 dashes orange bitters
1 orange slice

Fill a cocktail shaker ½ full with ice. Pour in sweet vermouth, dry vermouth, and sloe gin, and add orange bitters. Give it a good shake, and strain into an old-fashioned glass full of ice. Garnish with orange slice.

Bittersweet Cocktail

1½ oz. dry vermouth
 1½ oz. sweet vermouth
 2 dashes orange bitters
 1 dash bitters
 1 orange twist

Fill a cocktail shaker ½ full with ice. Pour in dry vermouth, sweet vermouth, and add orange bitters and bitters. Give it a good stir, and strain into a cocktail glass. Garnish with orange twist.

Blackthorn

2 oz. sloe gin
 1 oz. sweet vermouth
 1 dash orange bitters
 1 dash Angostura bitters
 1 lemon twist

Fill a cocktail shaker ½ full with ice. Pour in sloe gin and sweet vermouth, and add orange bitters and Angostura bitters. Give it a good stir, and strain into a cocktail glass. Garnish with lemon twist.

Boccie Ball

2 oz. amaretto
 3 oz. orange juice
 1 oz. club soda

Fill a highball glass ½ full with ice. Pour in amaretto, orange juice, and club soda. Give it a good stir.

Bonsoni Cocktail

2½ oz. sweet vermouth
 ¾ oz. *Fernet Branca*
 1 lemon twist

Fill a cocktail shaker ½ full with ice. Pour in sweet vermouth and Fernet Branca. Give it a good stir, and strain into a cocktail glass. Garnish with lemon twist.



Liquor Lingo

Fernet Branca is an Italian bitter-sweet digestif.

Boyd of the Loch

2 oz. dry vermouth
 1½ oz. Scotch whisky
 1 lemon twist

Fill a cocktail shaker ½ full with ice. Pour in dry vermouth and Scotch whisky. Give it a good stir, and strain into a cocktail glass. Garnish with lemon twist.

Bresnan

2 oz. sweet vermouth
1½ oz. dry vermouth
1 TB. crème de cassis
½ oz. lemon juice
1 lemon twist

Fill a cocktail shaker ½ full with ice. Pour in sweet vermouth, dry vermouth, crème de cassis, and lemon juice. Give it a good shake, and strain into a cocktail glass. Garnish with lemon twist.

Burn's Special

2 oz. sweet vermouth
1½ oz. Scotch whisky
1 tsp. Benedictine
1 lemon twist

Fill a cocktail shaker ½ full with ice. Pour in vermouth, Scotch whisky, and Benedictine. Give it a good stir, and strain into a cocktail glass. Garnish with lemon twist.

Charleston

¾ oz. dry vermouth
¾ oz. sweet vermouth
½ oz. gin
½ oz. kirschwasser
¼ oz. orange curaçao
¼ oz. maraschino liqueur
1 maraschino cherry

Fill a cocktail shaker ½ full with ice. Pour in dry vermouth, sweet vermouth, gin, kirschwasser, orange curaçao, and maraschino liqueur. Give it a good stir, and strain into a cocktail glass. Garnish with maraschino cherry.

Chelsea

1½ oz. dry vermouth
1 oz. bourbon
2 tsp. blackberry brandy
1 tsp. triple sec
1 TB. lemon juice
1 lemon twist

Fill a cocktail shaker ½ full with ice. Pour in dry vermouth, bourbon, blackberry brandy, triple sec, and lemon juice. Give it a good shake, and strain into a cocktail glass. Garnish with lemon twist.

Cherry Cocktail

1½ oz. cherry Heering
1 oz. dry vermouth

Fill a cocktail shaker ½ full with ice. Pour in cherry Heering and dry vermouth. Give it a good stir, and strain into a cocktail glass.

Cherry Love Kiss

1 oz. dry vermouth
 1 oz. sweet vermouth
 ½ oz. cherry liqueur
 1 maraschino cherry

Fill a cocktail shaker ½ full with ice. Pour in dry vermouth, sweet vermouth, and cherry liqueur. Give it a good stir, and strain into a cocktail glass. Garnish with maraschino cherry.

Chunnel Cocktail

2 oz. Grand Marnier
 1 oz. gin
 ¼ oz. sweet vermouth
 2 dashes bitters
 1 orange twist

Fill a cocktail shaker ½ full with ice. Pour in Grand Marnier, gin, and sweet vermouth, and add bitters. Give it a good shake, and strain into a cocktail glass. Garnish with orange twist.

Confidential Cocktail

1 oz. dry vermouth
 ¾ oz. gin
 ¾ oz. *Strega*
 ½ oz. cherry Heering

Fill a cocktail shaker ½ full with ice. Pour in dry vermouth, gin, *Strega*, and cherry Heering. Give it a good shake, and strain into a cocktail glass.



Liquor Lingo

Strega is a sweet, gold-colored Italian liqueur. In Italian, the word literally translates to “witch.”

Crème de Menthe Frappé

2½ oz. crème de menthe

Fill a martini glass with crushed ice. Pour in crème de menthe.

Diana

2 oz. white crème de menthe
 ½ oz. brandy

Pour crème de menthe and brandy into a snifter.

Diplomat

2 oz. dry vermouth
½ oz. sweet vermouth
¼ oz. maraschino liqueur
1 dash bitters
1 maraschino cherry

Fill a cocktail shaker ½ full with ice. Pour in dry vermouth, sweet vermouth, and maraschino liqueur, and add bitters. Give it a good stir, and strain into a cocktail glass. Garnish with maraschino cherry.

Dubonnet Apple Cocktail

1½ oz. Dubonnet Rouge
1½ oz. calvados
1 orange slice

Fill a cocktail shaker ½ full with ice. Pour in Dubonnet Rouge and calvados. Give it a good stir, and strain into a cocktail glass. Garnish with orange slice.

Dubonnet Cocktail

1½ oz. Dubonnet Blonde
1½ oz. gin
1 lemon twist

Fill a cocktail shaker ½ full with ice. Pour in Dubonnet Blonde and gin. Give it a good stir, and strain into a cocktail glass. Garnish with lemon twist.

Dubonnet Fizz

1½ oz. Dubonnet Rouge
¼ oz. cherry brandy
¾ oz. lemon juice
1 oz. simple syrup
2 oz. club soda

Fill a cocktail shaker ½ full with ice. Pour in Dubonnet Rouge, cherry brandy, lemon juice, and simple syrup. Give it a good shake, and strain into a highball glass ½ full of ice. Pour in club soda.

Dubonnet Royal

2 oz. Dubonnet Rouge
1 oz. gin
1 tsp. orange curaçao
1 dash orange bitters
1 maraschino cherry

Fill a cocktail shaker ½ full with ice. Pour in Dubonnet Rouge, gin, and orange curaçao, and add bitters. Give it a good stir, and strain into a cocktail glass. Garnish with maraschino cherry.

Exposition Cocktail

1½ oz. dry vermouth
¾ oz. sloe gin
¾ oz. cherry brandy
1 maraschino cherry

Fill a cocktail shaker ½ full with ice. Pour in dry vermouth, sloe gin, and cherry brandy. Give it a good stir, and strain into a cocktail glass. Garnish with maraschino cherry.

Ferrari

2 oz. dry vermouth
1 oz. amaretto
1 dash bitters
1 orange twist

Fill a cocktail shaker ½ full with ice. Pour in dry vermouth and amaretto, and add bitters. Give it a good stir, and strain into a cocktail glass. Garnish with orange twist.

Fig Leaf

1½ oz. sweet vermouth
1 oz. light rum
¼ oz. lime juice
1 dash bitters

Fill a cocktail shaker ½ full with ice. Pour in sweet vermouth, light rum, and lime juice, and add bitters. Give it a good shake, and strain into a cocktail glass.

French Almond

1½ oz. dry vermouth
¾ oz. amaretto

Fill an old-fashioned glass with ice. Pour in dry vermouth and amaretto. Give it a good stir.

French Cherry

1½ oz. dry vermouth
¾ oz. kirschwasser

Fill an old-fashioned glass with ice. Pour in dry vermouth and kirschwasser. Give it a good stir.

French Orange

1½ oz. dry vermouth
¾ oz. Grand Marnier

Fill an old-fashioned glass with ice. Pour in vermouth and Grand Marnier. Give it a good stir.

French Tri-Color

1½ oz. crème de violette
1½ oz. maraschino liqueur
¼ oz. grenadine

In a pousse-café glass, pour crème de violette, followed by maraschino liqueur, and finally grenadine.



Spills

When making a drink in a pousse-café glass, *always* pour the alcohols or ingredients in order of weight (i.e., heaviest first, and so on). Otherwise, you won't end up with the layered effect desired in a pousse-café-style cordial.

French Wench

2 oz. Dubonnet Rouge
4 oz. ginger ale
1 lime wedge

Fill a highball glass ½ full with ice. Pour in Dubonnet Rouge and ginger ale. Garnish with lime wedge.

Friar Tuck

2 oz. Frangelico
½ oz. crème de cacao
¼ oz. grenadine
¼ oz. lemon juice
1 maraschino cherry

Fill a cocktail shaker ½ full with ice. Pour in Frangelico, crème de cacao, grenadine, and lemon juice. Give it a good shake, and strain into a cocktail glass. Garnish with maraschino cherry.



Liquor Lingo

Frangelico is an Italian hazelnut-flavored liqueur.

Golden Cadillac

1½ oz. Galliano
¾ oz. crème de cacao
1 oz. light cream

Fill a cocktail shaker ½ full with ice. Pour in Galliano, crème de cacao, and light cream. Give it a good shake, and strain into a cocktail glass.

Golden Dream

1¼ oz. Galliano
¾ oz. triple sec
1 oz. orange juice
1 oz. light cream

Fill a cocktail shaker ½ full with ice. Pour in Galliano, triple sec, orange juice, and light cream. Give it a good shake, and strain into a cocktail glass.

Golden Slipper

1 oz. green Chartreuse
1 oz. kirschwasser
1 egg yolk

Fill a cocktail shaker $\frac{1}{2}$ full with ice. Pour in green Chartreuse, kirschwasser, and egg yolk. Give it a good, vigorous shake, and strain into a cocktail glass.

Graceland

1 oz. dry vermouth
1 oz. sweet vermouth
1 oz. Scotch whisky
1 dash bitters
1 lemon twist

Fill a cocktail shaker $\frac{1}{2}$ full with ice. Pour in dry vermouth, sweet vermouth, and Scotch whisky, and add bitters. Give it a good stir, and strain into a cocktail glass. Garnish with lemon twist.

Grasshopper

1 oz. green crème de menthe
1 oz. white crème de cacao
1 oz. light cream

Fill a cocktail shaker $\frac{1}{2}$ full with ice. Pour in green crème de menthe, white crème de cacao, and light cream. Give it a good shake, and strain into a cocktail glass.

Green Eyes

2 oz. Lillet
 $\frac{1}{2}$ oz. crème de menthe
1 dash orange bitters

Fill a cocktail shaker $\frac{1}{2}$ full with ice. Pour in Lillet and crème de menthe, and add orange bitters. Give it a good shake, and strain into a cocktail glass.

Green Gables

$1\frac{1}{2}$ oz. sweet vermouth
1 oz. gin
 $\frac{1}{2}$ oz. green Chartreuse

Fill a cocktail shaker $\frac{1}{2}$ full with ice. Pour in sweet vermouth, gin, and green Chartreuse. Give it a good shake, and strain into a cocktail glass.

Green Lizard

$1\frac{1}{2}$ oz. green Chartreuse
1 oz. 151 proof rum

Fill a cocktail shaker $\frac{1}{2}$ full with ice. Pour in green Chartreuse and 151 proof rum. Give it a good shake, and strain into a rocks glass full of ice.

Hilgert

1 oz. dry vermouth
¾ oz. gin
1 tsp. maraschino liqueur
¼ oz. grapefruit juice
1 dash bitters

Fill a cocktail shaker ½ full with ice. Pour in dry vermouth, gin, maraschino liqueur, and grapefruit juice, and add bitters. Give it a good shake, and strain into a cocktail glass.

Irish Flag

1 oz. green crème de menthe
1 oz. Irish cream
1 oz. brandy

In a pousse-café glass, add green crème de menthe, followed by Irish cream, and finally brandy.

Kaytee

1½ oz. dry vermouth
1 oz. dry sherry
1 tsp. pastis
1 lemon twist

Fill a cocktail shaker ½ full with ice. Pour in dry vermouth, dry sherry, and pastis. Give it a good shake, and strain into a cocktail glass. Garnish with lemon twist.

King Alphonse

2 oz. dark crème de cacao
1 oz. heavy cream

Fill an old-fashioned glass with ice. Pour in dark crème de cacao, and top with heavy cream.

King Kenneth

1½ oz. Campari
½ oz. peach brandy
1 oz. orange juice
½ oz. lemon juice
4 oz. tonic water
1 lemon wedge

Fill a cocktail shaker ½ full with ice. Pour in Campari, peach brandy, orange juice, and lemon juice. Give it a good shake, and strain into a Collins glass ½ full of ice. Pour in tonic water. Garnish with lemon wedge.

Lady Evelyn

1½ oz. dry vermouth
1 oz. gin
½ oz. triple sec
1 lemon twist

Fill a cocktail shaker ½ full with ice. Pour in dry vermouth, gin, and triple sec. Give it a good shake, and strain into a cocktail glass. Garnish with lemon twist.

Lady Godiva

1 oz. white crème de cacao
1 oz. anisette
1 oz. light cream

Fill a cocktail shaker $\frac{1}{2}$ full with ice. Pour in white crème de cacao, anisette, and light cream. Give it a good shake, and strain into a cocktail glass.

Lady Hopkins

2 oz. Southern Comfort
 $\frac{1}{2}$ oz. passion fruit syrup
 $\frac{1}{2}$ oz. lime juice
1 maraschino cherry
1 orange slice

Fill a cocktail shaker $\frac{1}{2}$ full with ice. Pour in Southern Comfort, passion fruit syrup, and lime juice. Give it a good shake, and strain into a cocktail glass. Garnish with maraschino cherry and orange slice.

Lady Madonna

1½ oz. Lillet
1½ oz. dry vermouth
1 lemon twist

Fill a cocktail shaker $\frac{1}{2}$ full with ice. Pour in Lillet and dry vermouth. Give it a good stir, and strain into a cocktail glass. Garnish with lemon twist.

Leo's Special

1 oz. sweet vermouth
1 oz. brandy
 $\frac{1}{2}$ oz. Benedictine
 $\frac{1}{4}$ oz. lemon juice
1 dash bitters

Fill a cocktail shaker $\frac{1}{2}$ full with ice. Pour in sweet vermouth, brandy, Benedictine, and lemon juice, and add bitters. Give it a good shake, and strain into a cocktail glass.

Lillet Cocktail

2 oz. Lillet
1 oz. gin
1 lemon twist

Fill a cocktail shaker $\frac{1}{2}$ full with ice. Pour in Lillet and gin. Give it a good stir, and strain into a cocktail glass. Garnish with lemon twist.

Mary Jane

1 oz. Dubonnet Rouge
1 oz. gin
 $\frac{1}{2}$ oz. dry vermouth
 $\frac{1}{2}$ oz. orange juice

Fill a cocktail shaker $\frac{1}{2}$ full with ice. Pour in Dubonnet Rouge, gin, dry vermouth, and orange juice. Give it a good shake, and strain into a cocktail glass.

Mary's Delight

1½ oz. sweet vermouth
1½ oz. brandy
1 dash orange bitters
1 orange twist

Fill a cocktail shaker ½ full with ice. Pour in sweet vermouth and brandy, and add orange bitters. Give it a good stir, and strain into a cocktail glass. Garnish with orange twist.

Mayflower

1½ oz. sweet vermouth
1 oz. dry vermouth
1 oz. brandy
1 tsp. pastis
1 tsp. triple sec
2 dashes orange bitters
1 lemon twist

Fill a cocktail shaker ½ full with ice. Pour in sweet vermouth, dry vermouth, brandy, pastis, and triple sec, and add orange bitters. Give it a good stir, and strain into a cocktail glass. Garnish with lemon twist.

Memphis Belle

½ peach, pit removed
1 maraschino cherry
2 oz. Southern Comfort
1 oz. club soda

Muddle peach and maraschino cherry in the bottom of an old-fashioned glass. Fill the glass with ice, and pour in Southern Comfort and club soda. Give it a good stir.

Mercenary

2 oz. dry vermouth
½ oz. Armagnac
1 tsp. green crème de menthe

Fill a cocktail shaker ½ full with ice. Pour in dry vermouth, Armagnac, and green crème de menthe. Give it a good shake, and strain into a cocktail glass.

Muddy River

1½ oz. dark crème de cacao
1 oz. coffee liqueur
1 oz. vodka
1 oz. cream

Fill a cocktail shaker ½ full with ice. Pour in dark crème de cacao, coffee liqueur, vodka, and cream. Give it a good shake, and strain into a cocktail glass.

Negroni

1 oz. Campari
1 oz. sweet vermouth
1 oz. gin

Fill a cocktail shaker $\frac{1}{2}$ full with ice. Pour in Campari, sweet vermouth, and gin. Give it a good stir, and strain into a cocktail glass.



Cocktail Conversation

The Negroni comes to us from that beautiful land where the Bellini was born—Italy. The story goes that Count Camillo Negroni asked for gin to be added to his Americano cocktail. From then on, the drink was named after him.

Nice Iced Tea

Erik Johnson, the beverage manager at Sel de La Terre in Boston, created this southern French version of the Long Island Iced Tea, named for the Riviera city, Nice. It's the perfect tippie for summer sipping.

3 oz. lavender-infused Red Lillet
(recipe follows)
2 oz. Stoli Ohranj vodka
1 TB. lemon juice
2 oz. ginger ale
1 lemon slice

Pour lavender-infused Red Lillet, Stoli Ohranj vodka, and lemon juice into a Delmonico glass. Top with ginger ale. Give it a good stir, and garnish with lemon slice.



Cocktail Conversation

To make lavender-infused Red Lillet: Add 5 handfuls dried lavender leaf to 1 (750-ml) bottle Red Lillet. Shake to mix and then let it steep on its side for at least 24 hours. Strain liquid, wash out the empty bottle to remove all lavender leaves, and refill with infused Red Lillet. If lavender infusion is too strong, dilute with Lillet to taste.

Paradise

1½ oz. apricot brandy
¾ oz. gin
1 oz. orange juice

Fill a cocktail shaker $\frac{1}{2}$ full with ice. Pour in apricot brandy, gin, and orange juice. Give it a good shake, and strain into a cocktail glass.

Peppermint Patty

1½ oz. white crème de menthe
1½ oz. white crème de cacao

Fill a cocktail shaker ½ full with ice. Pour in white crème de menthe and white crème de cacao. Give it a good shake, and strain into an old-fashioned glass full of ice.

Peppermint Twist

1 oz. peppermint schnapps
1 oz. coffee liqueur
1 oz. dark crème de cacao

Fill a cocktail shaker ½ full with ice. Pour in peppermint schnapps, coffee liqueur, and dark crème de cacao. Give it a good shake, and strain into a cocktail glass.

Phoebe Snow

1½ oz. Dubonnet Rouge
1½ oz. brandy
1 tsp. pastis

Fill a cocktail shaker ½ full with ice. Pour in Dubonnet Rouge, brandy, and pastis. Give it a good shake, and strain into a cocktail glass.

Pimm's Cup

In the French Quarter in sultry, slow-you-down New Orleans is a place called Napoleon House. Here you'll get the best Pimm's Cup anywhere, hands down. (And yes, I mean that and stand by it and challenge anyone to find a better example!) It's entirely refreshing—and slightly dangerous in that you can truly throw back a few and not realize it's hitting you at all (all the better that the French Quarter is easier to do on foot). On one of my last visits, I asked my waiter what's in it. He wouldn't reveal exact measurements, but he did give me some basic instructions. After some tinkering, here's a reasonable facsimile:

2½ oz. Pimm's
2 oz. lemonade
1 TB. lemon-lime soda
2 dashes Peychaud bitters
1 cucumber slice

Fill a cocktail shaker ½ full with ice. Pour in Pimm's, lemonade, lemon-lime soda, and bitters. Give it a good stir, and strain into a highball glass ¾ full of ice. Garnish with cucumber slice.

Pink Squirrel

1 oz. crème de cacao
1 oz. crème de noyaux
1 oz. heavy cream

Fill a cocktail shaker $\frac{1}{2}$ full with ice. Pour in crème de cacao, crème de noyaux, and heavy cream. Give it a good shake, and strain into a cocktail glass.

Pousse-Café

1 oz. peach liqueur
1 oz. kirschwasser
1 oz. pastis

In a pousse-café glass, pour peach liqueur, followed by kirschwasser, and finally pastis.

Sloe Comfortable Screw

1 oz. sloe gin
1 oz. Southern Comfort
4 oz. orange juice

Pour sloe gin, Southern Comfort, and orange juice into a highball glass $\frac{1}{2}$ full of ice. Give it a good stir.

Sloe Gin Cocktail

2½ oz. sloe gin
½ oz. dry vermouth
2 dashes orange bitters

Fill a cocktail shaker $\frac{1}{2}$ full with ice. Pour in sloe gin and dry vermouth, and add orange bitters. Give it a good shake, and strain into a cocktail glass.

Sloe Gin Cooler

2 oz. sloe gin
1 oz. gin
2 oz. cranberry juice
½ oz. lemon juice
½ tsp. superfine sugar

Fill a cocktail shaker $\frac{1}{2}$ full with ice. Pour in sloe gin, gin, cranberry juice, and lemon juice, and add superfine sugar. Give it a good shake, and strain into a highball glass $\frac{1}{2}$ full of ice.

Sloe Gin Fizz

2 oz. sloe gin
¾ oz. lemon juice
1 oz. simple syrup
1 oz. club soda

Fill a cocktail shaker $\frac{1}{2}$ full with ice. Pour in sloe gin, lemon juice, and simple syrup. Give it a good shake, and strain into a Delmonico glass. Top with club soda.

Sombrero

2 oz. Kahlúa
1 oz. cream

Fill a cocktail shaker $\frac{1}{2}$ full with ice. Pour in Kahlúa and cream. Give it a good shake, and strain into a cocktail glass.

Southern Coffee

$1\frac{1}{2}$ oz. Southern Comfort
 $\frac{1}{2}$ oz. coffee liqueur
3 oz. hot coffee

Pour Southern Comfort and coffee liqueur into an Irish coffee glass. Add hot coffee, and give it a good stir.

Southern Coffee Deluxe

$1\frac{1}{2}$ oz. Southern Comfort
 $\frac{1}{2}$ oz. crème de cacao
3 oz. hot coffee

Pour Southern Comfort and crème de cacao into an Irish coffee glass. Add hot coffee, and give it a good stir.

Southern Comfort Sour

2 oz. Southern Comfort
 $\frac{3}{4}$ oz. lemon juice
1 oz. simple syrup
1 orange slice
1 maraschino cherry

Fill a cocktail shaker $\frac{1}{2}$ full with ice. Pour in Southern Comfort, lemon juice, and simple syrup. Give it a good shake, and strain into a highball glass $\frac{3}{4}$ full of ice. Garnish with orange slice and maraschino cherry.

Southern Slammer

$1\frac{1}{2}$ oz. amaretto
1 oz. Southern Comfort
 $\frac{1}{2}$ oz. sloe gin
 $\frac{1}{4}$ oz. lemon juice

Fill a cocktail shaker $\frac{1}{2}$ full with ice. Pour in amaretto, Southern Comfort, sloe gin, and lemon juice. Give it a good shake, and strain into a cocktail glass.

Sunrise

$\frac{1}{4}$ oz. grenadine
 $\frac{1}{4}$ oz. crème de violette
 $\frac{1}{4}$ oz. yellow Chartreuse
 $\frac{1}{4}$ oz. triple sec

In a pousse-café glass, add grenadine, followed by crème de violette, followed by yellow Chartreuse, and finally triple sec.

Thanksgiving Cocktail

1 oz. dry vermouth
1 oz. gin
1 oz. apricot brandy
1 tsp. lemon juice
1 orange twist

Fill a cocktail shaker $\frac{1}{2}$ full with ice. Pour in dry vermouth, gin, apricot brandy, and lemon juice. Give it a good shake, and strain into a cocktail glass. Garnish with orange twist.

Toasted Almond

2 oz. amaretto
2 oz. coffee liqueur
2 oz. light cream

Fill a cocktail shaker $\frac{1}{2}$ full with ice. Pour in amaretto, coffee liqueur, and cream. Give it a good shake, and strain into a highball glass $\frac{1}{2}$ full of ice.

Triplet

1 oz. Lillet
1 oz. Drambuie
1 oz. Scotch whisky

Fill a cocktail shaker $\frac{1}{2}$ full with ice. Pour in Lillet, Drambuie, and Scotch whisky. Give it a good shake, and strain into a cocktail glass.

Vermouth Cassis

2 oz. dry vermouth
 $\frac{1}{2}$ oz. crème de cassis
1 lemon twist

Fill a cocktail shaker $\frac{1}{2}$ full with ice. Pour in dry vermouth and crème de cassis. Give it a good stir, and strain into a wine glass. Garnish with lemon twist.

Vermouth Cocktail

$1\frac{1}{2}$ oz. sweet vermouth
 $1\frac{1}{2}$ oz. dry vermouth
2 dashes orange bitters
1 maraschino cherry

Fill a cocktail shaker $\frac{1}{2}$ full with ice. Pour in sweet vermouth and dry vermouth, and add orange bitters. Give it a good stir, and strain into a cocktail glass. Garnish with maraschino cherry.

Vermouth Cooler

2 oz. sweet vermouth
1 oz. vodka
4 oz. lemon-lime soda
1 lemon wedge

Fill a Collins glass $\frac{3}{4}$ full with ice. Pour in sweet vermouth, vodka, and lemon-lime soda. Give it a good stir, and garnish with lemon wedge.

Vermouth Frappé

2 oz. sweet vermouth
1 dash bitters

Fill a cocktail shaker $\frac{1}{2}$ full with ice. Pour in sweet vermouth, and add bitters. Give it a good stir, and strain into a cocktail glass.

Victor

1½ oz. sweet vermouth
1 oz. brandy
1 oz. gin

Fill a cocktail shaker $\frac{1}{2}$ full with ice. Pour in sweet vermouth, brandy, and gin. Give it a good stir, and strain into a cocktail glass.

Viking

2 oz. Galliano
1 oz. *aquavit*

Fill a cocktail shaker $\frac{1}{2}$ full with ice. Pour in Galliano and aquavit. Give it a good shake, and strain into a rocks glass full of ice.



Liquor Lingo

Aquavit is a caraway-flavored liqueur from Scandinavia.

Wedding Belle

1½ oz. Dubonnet Rouge
 $\frac{3}{4}$ oz. gin
 $\frac{3}{4}$ oz. cherry Heering
 $\frac{1}{2}$ oz. orange juice

Fill a cocktail shaker $\frac{1}{2}$ full with ice. Pour in Dubonnet Rouge, gin, cherry Heering, and orange juice. Give it a good shake, and strain into a cocktail glass.

Wild Redhead

2 oz. cherry Heering
1½ oz. lemon juice
1½ oz. simple syrup
1 maraschino cherry

Fill a cocktail shaker $\frac{1}{2}$ full with ice. Pour in cherry Heering, lemon juice, and simple syrup. Give it a good shake, and strain into a Delmonico glass. Garnish with maraschino cherry.