

`A Prosperous New Year

1 ½ oz vodka
¾ oz lime
¼ oz chateau
¼ oz green chartreuse
¼ oz simple syrup
Sprig of mint

Shake and strain into a coupe. Garnish with a floated mint leaf and drop with a \$2 bill as a coaster.

Absinthe Frappe (Liam's)

1 oz pernod absinthe
1 oz dry vermouth
¾ oz mint syrup
¼ oz lemon

Shake and strain into a frappe glass. Overfill with *freshly crushed* ice, not pebble ice, and garnish with mint. Serve on silver tray with cocktail napkin.

Liam Odien, 2018

Absinthe Frappe (Classic)

1 oz absinthe
1 oz water
2 dashes anisette
Optionally, add a small amount of mint and/or simple syrup.

Shake or roll with ice and strain over fresh crushed ice. Top with soda. Alternatively, blend until smooth.

Aku Aku

1 ½ oz rum
5 chunks of pineapple
Sprig of mint
1 oz lime
½ oz creme de peche

Muddle the pineapple and mint. Shake everything else like the dickens and fine strain into a coupe. Garnish with a floated mint leaf.

Alaska

Circa early 20th century

2 oz gin
¾ oz yellow chartreuse
2 dashes orange bitters

Stir and strain into a coupe or cocktail glass. Garnish lemon twist.

American Beauty

1.5 oz vodka
¾ oz lemon
¾ oz grapefruit
½ oz rose orgeat (8:1 orgeat to rose water)
½ oz Hendricks
¼ oz campari
Egg white

Wet shake, dry shake, strain into a tea cup. Garnish with rose petals and a spritz of rose water

Angelino Smash

Liam Odien, 2016

2 oz jack rye
½ oz simple syrup

1/2 oz amaro angelino
2 sprigs mint
2 sprigs sage
1 lemon wedge
Muddle wedge, sage, mint, and sweet stuff. Add rye, overfill crushed ice, garnish with sage.

Army & Navy

2 oz gin
1 oz lemon
3/4 oz orgeat
2 dashes angostura bitters

Shake and fine strain into a coupe or cocktail glass. Garnish lemon wheel.

Aviation

Hugo Ensslin, circa early 20th century

2 oz gin
3/4 oz lemon
1/4 oz Creme Yvette or 1/2 oz creme de violette
1/4 oz maraschino
1/4 oz simple syrup (optional, preferred)

Shake and fine strain into a coupe or cocktail glass

Bananaphone

Liam Odien, 2018

2 oz full bodied, aged rum
1 oz curry banana syrup*
3/4 oz lime juice

Shake and fine strain into a coupe or cocktail glass. Garnish plantain chip

For syrup: Blend one very ripe banana, a quart of simple syrup, and 2 tbsp of curry powder until smooth. Strain through a super bag or cheese cloth.

Bananaphone 2.0

Liam Odien, 2020

1.5 oz full bodied, aged rum
3/4 oz curry banana syrup 2.0
3/4 oz lime juice
1/2 oz pisco
1/2 oz Coco Lopez

Shake with crushed ice and pour into a hurricane glass. Garnish with toasted coconut and mint.

For Syrup:

4 cups sugar
2 cups water
2 very ripe bananas, chunked
1 tbsp curry powder
2 tsp vanilla extract

Warm sugar in a sauce pan over medium heat until caramelization begins. Stir often to prevent burning and full caramelization. Once most of the sugar is browned and chunky, add water, bananas, curry, and vanilla. Reduce heat to low and let simmer until the sugar has dissolved and the syrup is aromatic and flavorful, around 10 minutes

Beagle

1 oz bombay bramble
1 oz alessio dry
1 oz alessio sweet
1/2 oz raspberry syrup
1 dropper apple cider balsamic

Shake and fine strain into a coupe. Garnish with a single floating mint leaf.

Bijou

Harry Johnson, circa 1900

1.5 gin
.75 green chartreuse
.75 sweet vermouth
2 dashes orange bitters

Stir and strain into a coupe or cocktail glass.
Garnish lemon peel.

Birds of Paradise

1.5 oz Capurro pisco
1.5 oz Paradise Mix (1 oz passionfruit
syrup, ½ oz condensed milk)

Hit it on the spindle mixer with a scoop of
crushed ice until it's cold. Pour as is into a
milkshake glass. Top up with crushed ice
and sprinkle some ground coffee on top.
Garnish with a lime wheel.

Bloody Mary (Classic)

5 oz tomato juice
1 ½ oz vodka
½ oz lemon juice
3 dashes tabasco
3 dashes worcestershire sauce

Shake with ice and strain over fresh ice in a
highball glass. Garnish with whatever
veggies you prefer.

Bloody Mary

Liam Odién, 2021

2 oz Vodka
5 oz Bloody Mary Mix

Build in a collins glass and give a quick stir.
Garnish with a celery stick,

For mix:

9 oz tomato juice
2 oz hoisin
1 oz horseradish
1 oz lemon juice
1 oz lime juice
½ oz mushroom bouillon powder
½ oz fish sauce
¼ oz yucateca hot sauce (or zabs, or any
not super vinegary sauce
10 cracks black pepper

Boulevardier

2 oz bourbon or rye
1 oz sweet vermouth
1 oz campari

Stir and strain into a coupe or cocktail glass.
Garnish orange peel.

Bramble

2 oz gin
1 oz lemon
½ oz simple syrup
¼ oz creme de mure

Shake and strain over crushed ice. Garnish
blackberries and lemon peel.

Breakfast Beer

8 oz pilsner
1 oz honey syrup
¾ oz lime
¾ oz grapefruit

Put it all in a collins glass.

Breakfast Martini

Harry Craddock, circa the 1930s

1 ½ oz gin
½ oz Cointreau
½ oz lemon juice
1 barspoon orange marmalade

Shake until cold and until the marmalade is dissolved. Strain into a coupe or cocktail glass. Garnish orange peel.

Brandy Alexander

2 oz cognac or brandy
1/2 oz creme de cacao (ideally Tempus Fugit Crème de Cacao a la Vanille)
1/2 oz creme

Combine ingredients and shake with ice. Strain into a coupe or Nick and Nora glass. Garnish with grated nutmeg or chocolate.

Brazen Bull

Liam Odien, 2019

1 oz high proof rye whiskey
1 oz Real McCoy 5 year (or other dry aged rum)
1/4 oz pineapple-lime syrup
Ango
Peychaud's
Spritz Absinthe
(cont. on next page)
Stir all ingredients and strain over a block. Spritz with absinthe and garnish with a lemon peel and a lime peel.

For pineapple-lime syrup:

Combine 14 fl. oz pineapple juice with 28 oz sugar in a saucepan. Add the peels and flesh of two or three limes and simmer for 20 minutes, or until slightly bitter.

Caipirinha

2 oz cachaca
3 bar spoons superfine sugar

3-4 lime wedges

Muddle sugar and lime in a tin. Add cachaca. Shake and dump.

Castor and Pollux

Liam Odien, 2019

1.5 oz vodka
1 oz lillet blanc
1 oz saffron-champagne syrup*
½ oz pineapple
1 oz lemon
1 lemon peel

Shake, strain into O/F glass, overfill crushed ice, garnish extravagantly with flowers and dried fruit and such

*for saffron-champagne syrup: Combine 2 cups of sugar with 1 cup of champagne or other sparkling wine and 10 threads of saffron in a saucepan over medium-low heat. Heat until sugar is dissolved and the syrup is very yellow-- let cool completely before straining saffron.

Cava-Chamomile Syrup Batch

1 750ml bottle cava (~25 oz)
50 oz sugar by volume
2 tea bags very full of chamomile

Combine all ingredients in a pot-- Bring the mixture to a boil, stirring occasionally, and turn the heat off when you hit a rolling boil. Let cool with the chamomile in the mix.

Cava-Saffron Syrup Batch

50 oz sugar
1 bottle cava, prosecco, or other dry sparkling wine

pinch saffron

Combine all ingredients in a sauce pan over medium-low heat. Stir occasionally until sugar is fully dissolved. Simmer over low heat for ten minutes, remove from heat, and store.

Champs Elysees

1.5 oz cognac
1/2 oz green chartreuse
3/4 oz lemon juice
1/2 oz simple syrup
2 dashes angostura

Shake and fine strain into a coupe. Garnish lemon peel.

Chet Baker

2 oz aged rum
1/8 oz sweet vermouth
1 barspoon honey syrup
2 dashes ango

Add ingredients to glass with ice and stir. Garnish orange twist.

Sam Ross from Milk and Honey, NYC, 2005

Chipotle Infused Tequila

1 liter blanco tequila
2 chipotle peppers with adobo

Combine and let infuse over night, or longer for spicier tequila.

Chiron, Son of Chronus

2 oz Remy Martin 1738
1/2 oz cointreau
1/4 oz fernet branca
3 oz cold brew

Grab a blue blazer mug or steaming tin, add your booze. Light it on fire and set to the side. While it burns, pour 3 oz of cold brew over a block of ice. Pour the flaming mixture into the coffee and garnish with an orange peel.

Claro Colada

3 oz claro colada

Pour over large block, garnish pineapple leaves

For batch:

2 pts rum
1/2 pt lime
1.75 pts pineapple juice
1 oz coco lopez
1/4 oz campari

Combine all ingredients and stir until well incorporated. Pour into 1 qt of very cold milk for every 1 gallon of punch. Let sit overnight and strain through cheese cloth or a linen until crystal clear. Do not agitate, as it will result in a cloudy product.

Clover Club

2 oz gin
3/4 oz lemon juice
1/2 oz raspberry syrup (or simple and 3 raspberries)
1/2 egg white

Dry shake and shakewith ice. Strain into a coupe and garnish with raspberries.

Copa d'Oro

2 oz coconut washed mezcal
1 oz lemon
1/2 oz salted cardamom syrup
1/2 oz honey
1/4 oz turmeric juice

1/4 oz ginger

Shake and strain over a big cube, garnish with dried pineapple and black pepper on top of the cube.

Corpse Reviver #2

3/4 oz gin
3/4 oz lillet blanc
3/4 oz lemon
3/4 oz cointreau
Spritz absinthe

Shake all but absinthe and fine strain into a coupe. Spritz with absinthe*. No garnish.

If no spritzer rinse the glass with absinthe.

Cowboy Bebop

2 oz kikori
1/2 oz miso honey syrup*
3/4 oz rice vinegar
1/4 oz benedictine
1/4 oz mandarine napolean
3 drops sesame oil
3 drops soy sauce

Shake and fine strain into a miso bowl, garnish with a spanked shiso leaf.

*For Miso Honey: 10 parts honey syrup to 1 part red miso paste.

Curry Banana Syrup

4 cups sugar
2 cups water
2 very ripe bananas, chunked
1 tbsp curry powder
2 tsp vanilla extract

In a warm sugar in a sauce pan over medium heat until caramelization begins. Stir often to prevent burning and full caramelization. Once most of the sugar is

browned and chunky, add water, bananas, curry, and vanilla. Reduce heat to low and let simmer until the sugar has dissolved and the syrup is aromatic and flavorful, around 10 minutes

Daiquiri

2 oz white rum
1 oz lime
3/4 oz simple syrup

Shake and fine strain into a coupe. Garnish lime wedge.

Diamond Jubilee

.5 oz kirschwasser
1.5 oz el dorado 3
1/2 oz luxardo amaretto
1/8 luxardo maraschino

Stir and strain over large block. Garnish with freshly grated nutmeg.

Disco Elysium

1 oz Kuleana rhum agricole
1 oz Schrader Kirschwasser
1/2 oz benedictine
1/2 oz creme de noyaux

Stir and strain over a block. Express grapefruit peel over the top of the drink and discard.

Dorkus Malorkus

2 oz bourbon or rye
3/4 oz cynar
1/2 oz dry vermouth
1/4 oz fernet branca

Stir and strain into a coupe. Garnish orange peel for bourbon, lemon for rye.

Earl Grey Syrup

3 cups sugar

1.5 cups strong earl grey*

Combine in a blender and blend on high until fully combined.

*For strong earl grey: Steep 2 tea bags full of loose leaf earl grey in 12 oz of water for 4-5 minutes, or until very flavorful. Taste often to avoid oversteeping, causing astringency.

Eastern Sour

2 oz bourbon
¾ oz lemon
½ oz orgeat
½ oz simple
2.5 oz orange juice

Shake and strain over crushed ice in a rocks glass. Garnish with orange peel and flowers.

By Don the Beach Comber

El Diablo

1.5 oz tequila
¾ oz lime
½ oz creme de cassis
top ginger beer

Shake all but ginger beer and strain over fresh ice in a collins glass. Top ginger beer.

El Super Chingon

2.5 oz mecal
¾ oz lemon
½ oz earl grey syrup
½ oz passion fruit syrup
egg white

Combine all ingredients and shake without ice for 30 seconds. Add ice, shake again,

and strain into a coupe. Garnish with two lines of ango on top of the foam.

Elotero Papi

2 oz mezcál
1 oz lime
1 oz Elotero Mix (purple and black)

Elotero mix:

½ oz Nixta
½ oz giffard coconut

Shake and strain over a rock in a tatin rimmed glass. No garnish.

Eureka!

2 oz vodka
1 oz lemon
¾ oz honey
¼ oz curacao
2 barspoons yogurt
2 dashes fee brothers lemon bitters

Rim a coupe with sugar and salt. Shake all ingredients and fine strain into the coupe. Spritz orange flower water and garnish with little delicate flowers once we get them.

Liam Odien, 2018

Fairmount Gimlet

2 oz Wilder Gin
1 oz lime juice
¾ oz arugula syrup*

Shake everything and fine strain into a coupe. Express grapefruit peel and discard. Garnish arugula flowers.

For arugula syrup: Blend one large handful of blanched arugula into a quart of simple. Strain.

Fancy Free

2 oz bourbon
1/4 oz maraschino liqueur
2 dashes ango
2 dashes ango orange

Combine everything in a mixing glass and stir until chilled. Garnish with a cherry.

Fix (any base)

2 oz. base spirit
3/4 oz. lemon juice
1/2 oz simple syrup

Shake all ingredients with ice and strain over fresh ice in a short glass. Garnish with seasonal fruits.

A note: fixes are one of those drinks that have a thousand variations and a thousand folks who say theirs is right; for purposes of this list, I chose to use David Wondrich's recipe, more or less; a fix is basically a sour with seasonal fruit as a garnish.

Florencia

2 oz Rosaluna mezcal

1 oz kina l'aero d'or
1 bar spoon creme de violette
2 dashes orange bitters

Stir and strain over a block. Garnish with an orange peel.

Fog Cutter

1 oz white rum
1/2 oz cognac
1/4 oz gin
1 oz lemon juice
1/2 oz OJ
1/2 oz orgeat

Shake with regular ice and dump either into a tiki mug or a collins. Float 1/2 oz cream sherry on top. Garnish big mint sprig.

Frankie Panky

2 oz blanco tequila
1 oz blanc vermouth
3/4 oz Cynar
1/4 oz Fernet Branca

Stir and strain into a champagne flute. Garnish orange peel.

French Caribbean 75

1/2 oz rhum jm gold
1/2 oz park vs
1/2 oz cane syrup
1/2 oz lemon juice
Peychaud's bitters
Top wheat beer

Shake it all up, top with beer. Garnish dehydrated lemon wheel.

Gimlet

2 oz gin or vodka
1 oz lime
3/4 oz simple syrup

Shake and fine strain into a coupe.
Garnish with a lime wedge.

Ginger Syrup

1 qt coarsely chopped ginger
1 qt sugar
1 qt water

Combine everything in a blender, blend on high until smooth, then strain.

Gold Rush

2 oz bourbon
1 oz lemon juice
3/4 oz 2:1 honey syrup

Shake all ingredients with ice and strain over fresh rocks. Garnish with a lemon wedge.

Green Harp Flag

2 oz Redbreast 12
1/4 oz amontillado sherry
1/4 oz cinnamon syrup
2 dashes angostura bitters
1/2 dropper cinnamon bitters

Stir with ice and strain over ice. Garnish with an orange twist.

Grenadine

2 cups pomegranate juice
2 cups sugar
3 oz pomegranate molasses
1 tsp orange flower water

Combine all ingredients in a blender and blend until sugar is fully dissolved.

Hangman's Goose

1.5 oz Grey Goose
1 oz red bull syrup*
3/4 oz lemon juice
3/4 oz st germain
3 oz soda water

Build in a collins full of ice, and top with a small layer of cream on top. Garnish with a flower. If someone seems unsure about the cream we will do it without, but *strongly* encourage them to drink it with. There's not much and it makes a big difference.

*red bull syrup is just 1 part blueberry red bull, 1 part sugar, with a big sprig of rosemary for each can of red bull.

Hanky Panky

2 ounces dry gin
1 ounce sweet vermouth
2 dashes Fernet Branca

Stir all of the ingredients with ice, and strain. Express the oils of an orange peel over the drink.

An old school martini variation circa 1921 by Ada Coleman, the head bartender at the American Bar in the Savoy Hotel, which exists to this day. Notably, it is the first classic drink ascribed to a female bartender.

Harajuku Christmas

2 oz iichiko shochu
3/4 oz cocolopez
1/2 oz lime juice
3/4 oz pineapple
Tons of mint
Whipped cream

Shake all but cream and double strain into a coupe. Top with lightly whipped cream.

Hemingway Daiquiri

2 oz white rum
3/4 oz lime
3/4 oz grapefruit
1/2 oz simple syrup
1/4 oz maraschino liqueur

Shake all ingredients with ice and strain into a coupe. Garnish with a lime wedge.

Hiro!

1.5 oz bombay bramble (or normal gin if you don't have any bramble)
3/4 oz lemon juice
1/2 oz yuzu syrup*
1/4 oz creme de violette
1 dash peychaud's

Shake and fine strain into a nick and nora. Garnish with a lemon twist.

*Yuzu syrup
2 cups sugar
1 cup yuzu juice

Blend in a blender on high until fully combined.

Honey-Miso Shrub

Combine and blend together:
6 oz honey
2 oz water
1.5 oz Red miso
3 oz PX sherry

Hokkaido Sour

2 oz Jack Bonded
1 oz miso-honey-sherry shrub*
3/4 oz lemon
1/2 pineapple gomme*

For honey miso shrub:

Combine and blend together:

6 oz honey
2 oz water
1.5 oz Red miso
3 oz PX sherry

For Pineapple Gomme:

Combine 2 cups sugar, 1 cup pineapple, and 2 tbsp loose leaf rooibos in a saucepan. Simmer for five minutes or until flavorful. Be careful not to reduce too much.

Hot Buttered Yum

1.5 oz chairman's reserve spiced
1 oz honey molasses butter butter*
1 oz buttermilk
3 oz boiling water

Put everything in a steaming tin and steam until the butter is fully melted. Pour into an irish coffee cup and garnish with a fernet marshmallow.

*For honey molasses butter: Combine 2 pt cream, 1/2 part each molasses and honey in a stand mixer and beat on high until butterfat and buttermilk separate. Drain buttermilk and save for the cocktail. Chill butter and knead out remaining buttermilk through a cheese cloth.

Industry Highball

1.5 oz fernet branca
Cheer wine

Fill a collins glass with ice. Add fernet and Cheerwine. Stir gently, garnish with lime wedge.

Karkinos

1.5 strawberry infused tequila
3/4 lime juice
3/4 rhubarb syrup*
2 dashes rhubarb bitters

Top champagne

Shake and strain into a water glass. Top with cava and give a little stir so it doesn't layer.

*For rhubarb syrup: Heat two cups of sugar, two cups of water, and one coarsely chopped stalk of rhubarb in a saucepan over medium heat for 10 minutes.

Kelly's Gambit

1.5 oz angostura bitters
1 oz honey
3/4 oz lime
3/4 oz grapefruit

Shake and strain over crushed ice in a collins. Spritz absinthe and garnish mint.

Kelly's Naptime

1 1/2 oz vodka
3/4 oz lemon
1/2 oz chamomile cava syrup*
1/2 oz curacao
2 oz cava

Shake everything but the cava with ice and strain into an ice filled collins glass. Top with cava, garnish with a lemon wedge. Make sure to give it a little stir before it gets sent out so the cava is incorporated.

*For cava-chamomile syrup: Heat 1 cup sparkling wine, 2 cups sugar, and two bags of chamomile tea in a saucepan over medium heat. Simmer for ten minutes and strain.

Kelly's Slater

1.5 oz gin or vodka
1 oz lemon juice
3/4 oz cava-saffron syrup*
scant 1/2 oz pineapple juice

2 dashes cardamom bitters
Top of sparkling wine

Shake everything and strain into a collins glass. Fill with ice and top with sparkling wine. Garnish lemon wedge.

*Cava-saffron syrup 50 oz sugar
1 bottle cava, prosecco, or other dry sparkling wine
pinch saffron

Combine all ingredients in a sauce pan over medium-low heat. Stir occasionally until sugar is fully dissolved. Simmer over low heat for ten minutes, remove from heat, and store.

Kenny Keys, Jr.

1 oz Park VS cognac
1 oz rye whiskey
1/4 oz cherry heering
1/4 oz benedictine

Stir with ice and strain over ice. Garnish with a lemon peel.

Kid's Table

1.5 oz skyy
3/4 oz lemon juice
1/2 oz simple
1 stalk celery
Sparkling apple juice

Rim a collins glass with salt. Crack celery several times and toss it in the tin. Add everything except the apple juice, shake, strain over ice in collins, and top with apple juice. Garnish celery leaves.

La Gorda

1 ¾ oz mezcal
¼ oz chipotle infused espalon blanco
¼ oz tempus fugit creme de cacao
2 dashes fee brothers chocolate bitters
1 heaping barspoon chocolate
cremeaux
1 large pinch spice mix**

Combine all ingredients in a jarrito. Add crushed ice and swizzle. Overfill with crushed ice and garnish with marigolds, a cinnamon stick, and a dried chili pepper. Use a yerba mate straw once I get them.

**spice mix: cinnamon sticks, cardamom, black peppercorns, allspice

Last Word

¾ oz gin
¾ oz lime
¾ oz green chartreuse
¾ oz maraschino liqueur

Shake and fine strain into a coupe. No Garnish

Liam's Eggnog (The best eggnog on the goddamn planet)

Egg Nog

3 oz rum
3 oz bourbon, preferably around 100pf
3 oz cognac
3 oz amontillado
1 oz zaya or similar rum
2 cups milk
1 cup cream
⅓ cup sugar

4 egg whites
4 egg yolks

Combine egg whites and sugar in a stand mixer and whip with wire whisk until a thick merengue has formed. While merengue is whipping, combine remaining ingredients. Fold both mixtures together, and grate a generous amount of nutmeg on top.

Lion OG

2 oz Jack Daniels
1 oz honey-brown butter syrup*
¾ oz lemon
¾ orange
Smoked sage

Shake everything and strain it into the bong. Stuff the bowl and top of bong with sage and fill the chamber with smoke using the smoking gun.

*For honey-brown butter syrup: Combine 3 cups honey, 1 cup water, and 2 cup brown butter in a blender. Blend until fully emulsified.

Macedonia

2 oz date infused espalon blanco
½ oz amaro angelino
¼ oz cream sherry
⅛ oz giffard apricot

Stir and strain into a coupe. Garnish with cheese crisp.

Mai Tai

Liam's Mai Tai
1 oz Real McCoy 5yr

1 oz Smith and Cross or Mt. Gay Black Barrel

1 oz lime juice

1/2 oz orgeat

1/2 oz combier orange

Shake all ingredients and strain over crushed ice. Garnish lime hull and mint. Add a pinch of salt if you're feeling sassy.

Original Mai Tai (Trader Vic, 1944)

1 oz dark jamaican rum

1 oz aged martinique rum

1 oz lime juice

1/2 oz orange curacao

1/4 oz orgeat

1/4 oz simple syrup

Shake all ingredients with crushed ice for 5 seconds and dump into the glass. Garnish lime and mint.

Manhattan

2 oz bourbon or rye

1 oz sweet vermouth

2 dashes angostura

Stir and strain into a coupe or cocktail glass. Garnish orange twist for bourbon, lemon for rye, and/or a maraschino cherry.

Manny Calavera

1.5 oz illegal mezcal

1 oz hamilton 151

1 oz grapefruit syrup*

3/4 oz lime

1/2 oz lemon grass syrup**

1/2 oz grenadine

Shake and dump into a collins glass. Garnish mint and a cinnamon stick.

*For grapefruit syrup: combine equal parts grapefruit juice and simple syrup with a pinch of cinnamon.

**Lemon Verbena Syrup*

3-4 stalks lemon verbena

2 cups water

2 cups sugar

Combine everything in a saucepan and bring to a boil. Lower heat to a simmer and let cook for 10-20 minutes or until verbena taste really pops. If verbena is backordered (always) sub lemon grass.

Margarita

2 oz tequila

1 oz lime juice

1/2 oz Cointreau or other orange liqueur (Dry curacao, mandarin napoleon)

1/2 simple syrup

OR

2 oz tequila

3/4 oz cointreau

3/4 oz lime juice

OR

2 oz tequila

1 oz lime juice

3/4 oz agave syrup

Shake all ingredients with ice and strain over fresh ice in a salt rimmed glass. Alternatively, strain into a salt rimmed coupe. Garnish with a lime wedge.

Maricela's highball

1.5 oz anejo tequila

1/4 oz fernet branca or other bitter liqueur

3 oz horchata*

Shake and strain over fresh cubes in a collins glass. Garnish with a ceylon cinnamon stick

*For horchata:

4 cups water
1 1/2 cups white rice
2 cinnamon sticks (See Note 1)
1 1/2 cups whole milk
14 oz can sweetened condensed milk
2 tsp vanilla
1 tsp salt
1/8 tsp ground cloves

Coarsely chop rice with water in a blender and let sit at least 3 hours, up to 12. Strain rice water and combine the rest of the ingredients. Stir or blend until well integrated.

Martinez

2 oz gin
3/4 oz sweet vermouth
1/8 oz maraschino
orange bitters

Stir and strain into a cocktail glass. Garnish orange twist.

Martini

2 oz gin or vodka
1 oz dry vermouth

Stir and strain into a coupe or cocktail glass. Garnish olives or lemon twist.

If dry, cut vermouth in half. If very dry, rinse the glass with vermouth and discard.

Martini De-Luxe

The author's preferred martini

2 oz Amass gin
1 oz alessio dry vermouth
1/4 oz luxardo maraschino
2 dashes orange bitters

Stir and strain into a coupe. Garnish with pickled onion.

Midori Means Green

1.5 oz Bacardi silver
3/4 oz lemon
3/4 oz midori
1/2 oz vanilla syrup
Egg white

Wet shake, dry shake, strain into a coupe. Grate parmigiano reggiano over top.

Mint Julep

2 oz bourbon
1/4 oz simple
2 sprigs mint

In a julep tin gently but thoroughly muddle mint with simple syrup. Add bourbon. Add some crushed ice and swizzle the bastard. Top and overfill with crushed ice, and garnish with a sprig of mint.

Go watch this video and learn somethin' about juleps:

<https://www.youtube.com/watch?v=gJV-O1e10z8>

Mojito

2 oz white rum
1 oz lime
3/4 oz simple syrup
2 sprigs mint
Top soda

Muddle mint and simple syrup in a collins glass. Build in the rum and lime juice. Add ice, top with soda, and stir briefly.

Monroe

2 oz aberfeldy 12
¼ oz brown ale-brown sugar syrup (2:1 brown ale to brown sugar)
2 dashes angostura
1 dash orange bitters

Stir with ice and strain over ice. Spritz with islay whiskey from an atomizer and garnish with an orange peel.

Navy Grog

1 oz Demerara Rum
1 oz aged Jamaican or Barbadian rum
1 oz 2:1 honey syrup
¾ oz lime juice
¾ oz grapefruit juice
¼ oz allspice dram
Splash club soda

Shake all but club soda and strain over crushed ice. Garnish mint and lime. If you have access, garnish with an ice cone.

To make an ice cone: pack a conical pilsner glass with crushed ice. Stick a chopstick/straw/whatever into the center of the cone and run it all the way through. Gently remove the cone from the glass and freeze. Remove the chopstick and put a straw through the hole.

Negroni

1 oz gin
1 oz campari
1 oz sweet vermouth

Stir and strain over a large block, or, ideally, ask if they want it up or on the rocks. Garnish orange twist.

Negroni Frizzante

1 oz gin
1 oz lambrusco
1 oz campari

Combine all ingredients and stir with ice until cold. Strain into a coupe. Garnish with an orange peel.

No Substitutions Martini

Vodka, dao white, cardamom, a whisper of stone fruit

2 vodka
1 dao
¼ creme de noyau
3 dash peach cardamom bitters (2 pt giffard peach, 1 pt cardamom bitters)

Batch:

2 liters vodka
1 liter dao
8.5 oz creme de noyau
3.75 oz peach cardamom bitters
25 oz water

Old Fashioned

2 oz bourbon or rye
¼ oz simple syrup
2 dashes angostura bitters
1 dash orange bitters

Combine all ingredients with ice and stir until very cold, around 30 revolutions. Strain over ice, For bourbon, express strip of orange peel over the drink and garnish; for rye, use lemon.

One Fish, Two Fish

2 oz pisco
1 lemon
¾ lemon verbena syrup
¼ oz italicus

Make a pisco sour in a coupe or nick and nora or something, and garnish with bitters fishies on the top.

**Lemon Verbena Syrup*

3-4 stalks lemon verbena
2 cups water
2 cups sugar

Combine everything in a saucepan and bring to a boil. Lower heat to a simmer and let cook for 10-20 minutes or until verbena taste really pops. If verbena is backordered (always) sub lemon grass.

Pajaro Punch

Pour 3 oz over a big cube.

Stir a little bit and garnish with a big ol' sprig of mint.

*for 2 gal batch: 3 liters appleton reserve, 1.5 liter simple, 1.5 liter lime juice, 1 full container perfect puree strawberry. Pour into 96 oz cold milk. Let sit overnight and strain through a cheesecloth lined chinois.

Palo Santo Sour

2 oz bourbon
1 oz pale ale syrup*
1 oz lemon
3-4 dashes fee foam (or an egg white)

Dry shake, wet shake, double strain into a Georgian punch glass.

*For pale ale syrup: Combine a pale ale (Dale's Pale Ale is ideal) in equal parts with sugar in a saucepan over medium heat. Heat until sugar is fully dissolved. Or throw it all in a blender.

Paradis

(1935)
1 oz gin
1 oz cognac
1 oz apricot liqueur (preferably Giffard)
1 oz orange juice

Paradise Mix

2 qt passion fruit curd (passion fruit syrup, in a pinch)
1 qt condensed milk

Ask the kitchen for passion fruit curd in advance-- whisk together with condensed milk.

Passion Fruit Syrup

1.5 cup sugar
1.5 cup water
1.5 cup passion fruit puree

Combine all ingredients in a blender and blend on high until fully combined.

Makes approximately 1 qt.

Pecan Bourbon

4 liters bourbon
2 cups toasted pecans

Toast pecans over low heat until oily and aromatic. Infuse in bourbon overnight.

Pecan Syrup

4 cups sugar
2 cups water
1 cup toasted pecans
1 tbsp molasses
2 tsp vanilla extract

In a warm sugar in a sauce pan over medium heat until caramelization begins. Stir often to prevent burning and full caramelization. Once most of the sugar is browned and chunky, add water, pecans, molasses, and vanilla. Reduce heat to low and simmer until the sugar is fully dissolved and the syrup is aromatic, around 10 minutes.

Pineapple Rooibos Gomme:

2 cups sugar
1 cup pineapple juice
2 tbsp loose leaf rooibos

Combine all in a saucepan and simmer over low heat for 5-10 minutes, or until flavorful.

Plum and Absinthe Frappe

1 oz pernod absinthe
½ oz vanilla curacao
½ oz plum syrup*

Mix with crushed ice on the spindle mixer and pour into a collins glass. Garnish with mint and a lemon wedge.

*For plum syrup: Combine 2 cups sugar, 1 cup water, and 4 very ripe, sliced plums in a saucepan. Simmer for ten minutes or until flavorful.

Polar expresso

2 oz grey goose vanilla
1 oz espresso
½ oz frangelico
1/2 oz simple
Pinch salt

Shake and fine strain in a coupe. Garnish maldon salt.

Pony Express

2 oz bourbon
¼ oz pineapple-rooibos gomme*
2 dashes angostura
1 dash orange bitters

Stir with ice and strain over a block of ice. Garnish with an orange peel.

For pineapple rooibos gomme*
2 cups sugar
1 cup pineapple juice
2 tbsp loose leaf rooibos

Combine all in a saucepan and simmer over low heat for 5-10 minutes, or until flavorful.

Pretty Basic

1 ½ oz appleton reserva
½ oz wild turkey 101 bourbon
1 oz pumpkin spice syrup*
½ oz lemon
1 eggwhite
1 oz cream

Add all ingredients and shake real hard with ice. Strain and dry shake until you're really sick of it. Meanwhile put an ounce or two of soda water in a collins glass. After dry shaking is done pour the drink into the soda water. Let sit until the foam tempers, and top with more soda to raise above the glass. Garnish with cinnamon sprinkled on top.

*for pumpkin spice syrup

2 cups sugar
2 cups water
¼ of a medium sized japanese pumpkin, peeled and cubed
4 cinnamon sticks, 4-5 star anise, 4-5 allspice berries, a pinch of cloves

Simmer all ingredients for 20 minutes or until it tastes good. Strain.

Pumpkin Chi-Chi

1.5 oz grey goose
1 oz pineapple juice
1 oz coco lopez
¼ oz lime
¼ oz amaro di angostura
1 heaping barspoon canned pumpkin

Shake and dump into a collins glass and garnish with graham crackers

Roqueteer

1.5 oz American gin
¾ oz lemon
½ oz simple
½ oz pear brandy
Egg white
Handful of arugula

Muddle the arugula and then do the whole egg white shake thing. Strain into a coupe and garnish with cracked black pepper.

Sansei

2 oz toki
¼ oz vanilla curacao
2 dashes orange bitters
1 dash angostura bitters

Stir with ice and strain over ice. Garnish with an orange peel.

Santa Muerte

Santa Muerte

Bacardi 4, citrus, pineapple, mint, apricot, honey, eggwhite, pecorino romano
1.5 bacardi 4
¾ lemon

1 pineapple
½ honey
¼ giffard apricot
Mint sprig
Egg white
Parmaggiano Reggiano

Shake the fuck out of everything except parmagiano with ice. Strain, dry shake, and strain into a coupe. Top with grated cheese.

Sazerac Cocktail

2 oz rye whiskey or cognac
¼ oz simple syrup
2 dashes Peychaud's bitters
Absinthe

Chill a rocks glass and set aside. In a mixing glass, combine all ingredients except for absinthe. Add ice and stir until very cold, around 40 rotations. Rinse the rocks glass with absinthe and discard excess. Strain drink into absinthe-rinsed glass. Express a lemon peel over the drink and discard.

Scofflaw

1½ oz. rye whiskey
1 oz. dry vermouth
¾ oz. fresh lime juice
½ oz. grenadine
1 dash orange bitters

Shake and fine strain into a coupe. Garnish orange peel.

Scorpio Bowl

3 oz mezcal
3 oz amaro di angostura
2.25 oz honey
2.25 oz lime
2.25 oz grapefruit
Top soda

Shake and dump into a bowl. Garnish with flowers and mint and the like.

Sidecar

2 oz cognac
1 oz lemon
1/2 oz cointreau
1/2 oz simple syrup

Ask the guest if they want a sugar rimmed glass. Shake all ingredients and fine strain into a coupe, with or without a sugar rim. Garnish lemon wedge, or peel.

Siesta

1.5 oz blanco tequila
1/2 oz campari
1/2 oz lime juice
1/2 oz grapefruit juice
1/2 oz simple syrup

Combine everything and shake with ice. Strain into a coupe and garnish with a lime wheel.

Sour (any spirit)

2 oz spirit
1 oz citrus
3/4 oz simple syrup
Egg white* (optional)

Combine all ingredients in a cocktail shaker with ice and shake. Strain into a coupe or cocktail glass, and garnish with a lemon peel and cherry.

If using egg white, first shake ingredients without ice, add ice, and shake again. Strain and garnish as above.

Spa Water Vodka

Combine 4 liters of vodka, 1 qt of halved strawberries, 1 halved cucumber, and 2 halved lemons. Let infuse overnight.

Straandbeest

1 oz bols genever
1 oz bols creme de cacao
Top cava

Stir the first two ingredients and strain into a coupe. Top with sparkling wine and garnish with an okinawan molasses candy

Tepito Sour

2 oz teelings
1 oz lemon
1 oz OJ
1 oz jamaica-bergamot syrup*
¼ oz orgeat

Shake and strain into a rocks glass full of ice. Garnish with three marigolds and some mint.

Jamaica/earl grey syrup* Combine 1 cup earl grey tea, 1 cup jamaica, and 2 cups sugar. Blend until smooth.

Strega Nona

2 oz Strega
1 oz lemon
1 oz mezcal
Egg white

Little bit of crushed ice and hit it in the spindle mixer until it's super frothy. Dump into a collins glass, top up with crushed ice if necessary. Garnish lemon peel.

The Age of Aquarius

1 oz appleton
1 oz real mccooy 3
1 oz lime
¾ oz orgeat
½ oz cointreau
2 oz aloe vera juice

Combine all ingredients and stir until well incorporated. Pour into 1 qt of very cold milk for every 1 gallon of punch. Let sit overnight and strain through cheese cloth or a linen until crystal clear. Do not agitate, as it will result in a cloudy product.

Pour 3 oz of milk punch into a little clay jar with glitter. Pour over a large block tableside.

The Devil You Don't

2 oz tequila
1 oz tamarind syrup
¾ oz lime
¼ oz creme de cassis
Top ginger beer

Shake everything but ginger beer and strain over ice in a collins, Top ginger beer. We may put this on draft

For bitter tamarind

- 1 bag tamarind
- Boil until it separates-- 14 oz tamarind water+2 oz martini rossi bitter + 2 cups sugar

The Golden Fleece

2 oz Wild Turkey 101 bourbon

¾ oz spicy bell pepper shrub
¾ oz lemon
Egg white

Shake all ingredients with ice, then dry shake. Strain into a coupe, and spritz with ango/151 through a match or torch.

Bell Pepper Shrub

2 red bell peppers, chopped
2 cups sugar
Just under 2 cups red wine vinegar
1 fresno chili

Blend all ingredients and strain through a chinois.

The Scales of Justice

1.5 rum clement blue
1.5 blanc vermouth
2 dashes Peychaud's bitters

Stir and strain into a coupe. Garnish lemon peel.

Tiki White Russian

2 oz vodka
1/2 pineapple
1/4 Cointreau
1/2 borghetti cafe
Little cream

Shake and strain into hurricane glass with crushed ice. Top with whipped cream with 1/4 oz Creme de cacao.

Tom Collins

2 oz gin

3/4 oz lemon
3/4 oz simple
Top with soda

Build in collins glass
Garnish lemon wedge/2 cherries (sunk)

Treasure of the Sierra Madre

Treasure of the Sierra Madre

2 oz Bacardi
3/4 oz passionfruit syrup (3 parts simple:1
part passionfruit puree)
1/2 oz lime juice
1/4 oz orgeat
1/4 oz apricot liq.
5 dashes angostura

Shake briefly and strain into a double rocks
glass. Overfill with crushed ice and liberally
sprinkle glitter around it.

Tropic of Capricorn

1.75 Bombay Sapphire
1/2 Ume gin
1/2 blanc vermouth
1/4 oz creme yvette
1/4 oz allspice dram

Stir and strain in a coupe. Spritz with
ume vinegar and garnish with a lemon
twist.

Vieux Carre

1 oz cognac
1 oz rye
1/2 oz sweet vermouth
1/4 oz benedictine
2 dashes ango
2 dashes peychaud

Stir and strain over a large block. Garnish
with expressed lemon peel.

Viking Martini

1 1/2 Old Raj 110pf gin
1/2 oz aquavit, preferably Krogstad
1/2 oz dolin blanc
1/2 oz lillet blanc
Stir and strain into a martini glass. Garnish
with a cocktail onion and a lemon peel.

War Bonds

2 oz rye
1/2 oz giffard apricot
2 dashes orange bitters

Stir with ice and strain over ice. Garnish
with a lemon peel.

What She's Having

2 liters pecan infused bourbon*
1 liter lemon
1 liter pecan syrup**
1/2 liter raspberry puree

Combine everything and pour into 1 liter
very cold milk. Let sit overnight, and strain
through a cloth lined chinois.

*Pecan bourbon
4 liters bourbon
2 cups toasted pecans

Toast pecans over low heat until oily and
aromatic. Infuse in bourbon overnight.

**Pecan Syrup: 4 cups sugar
2 cups water
1 cup toasted pecans
1 tbsp molasses
2 tsp vanilla extract

In a warm sugar in a sauce pan over medium heat until caramelization begins. Stir often to prevent burning and full caramelization. Once most of the sugar is browned and chunky, add water, pecans, molasses, and vanilla. Reduce heat to low and simmer until the sugar is fully dissolved and the syrup is aromatic, around 10 minutes.

Wi Spa (5 gal keg)

4 liters spa water vodka*
1.5 liters Haus rose rose
1 qt simple syrup
1 qt lemon juice

Combine everything in a 5 gal corny keg and top it off with water. Carbonate.

*spa water vodka: combine 4 liters of vodka, 1 qt of halved strawberries, 1 halved cucumber, and 2 halved lemons. Let infuse overnight.

Wives and Sweethearts (May They Never Meet)

1 ½ oz gunpowder green tea infused
plymouth navy strength
½ oz blanc vermouth
½ oz cream sherry
⅛ oz wray and nephew overproof
1 small pinch salt

Stir and strain into a martini glass.
Garnish with nori.

Yuzu Syrup

2 cups sugar
1 cup yuzu juice

Blend in a blender on high until fully combined.