

RUSTY BARREL
LONDON



CLASSIC COCKTAILS
RECIPE BOOKLET

WELCOME

WE ARE RUSTY BARREL, A QUINTESSENTIALLY BRITISH
BARWARE BRAND.



LET'S TALK COCKTAILS, SHALL WE?

You can't create the perfect G & T or blend a mouthwatering daiquiri without the essential ingredients and the right steps. Over the next few pages, you'll find some of our favourite recipes that suit any taste, style, and occasion. From classic drinks to contemporary cocktails, we'll show you how to mix them up at home and enjoy what you've made.

CRAVING MORE?

For endless ideas and to share your own extraordinary concoctions with the world, join us online:

R U S T Y B A R R E L . C O . U K



@ R U S T Y B A R R E L U K

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COMMON LIQUID MEASUREMENTS

US – UK CONVERSION



$\frac{1}{2}$ fl oz = 15ml = 1 tablespoon

$\frac{3}{4}$ fl oz = 20ml

1 fl oz = 30ml = shaker cap = 2 tablespoons

1 $\frac{1}{2}$ fl oz = 45ml = 3 tablespoons

2 fl oz = 60ml - 3 fl oz = 90ml - 4 fl oz = 120ml

Need a hand? Scan the QR code below to watch our free video guides, and learn to mix drinks like a pro.



SCAN ME

MOJITO

WHITE RUM 40ml

LIME ½ a lime

SUGAR 2 tablespoons

MINT 6 leaves

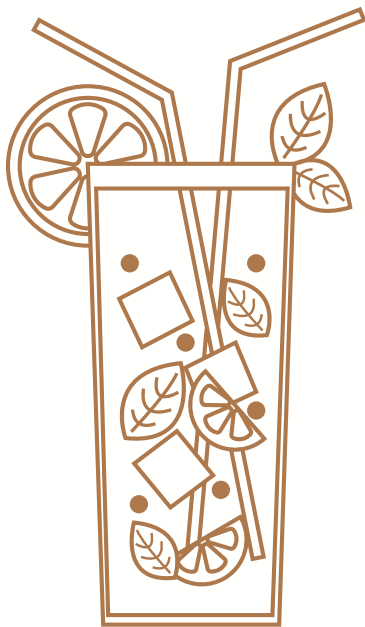
SODA WATER ◇

PREPARATION

Place the mint leaves, sugar and ½ lime (cut into cubes) into a glass and gently mash with the muddling stick until it becomes a paste. Add plenty of crushed ice and pour in the rum. Top up the glass with soda water, stir and garnish with a mint leaf and a slice of lime. Serve with a straw.

GLASSTYPE

TALL TUMBLER



MARTINI

GIN 80ml

DRY VERMOUTH . . . 10ml

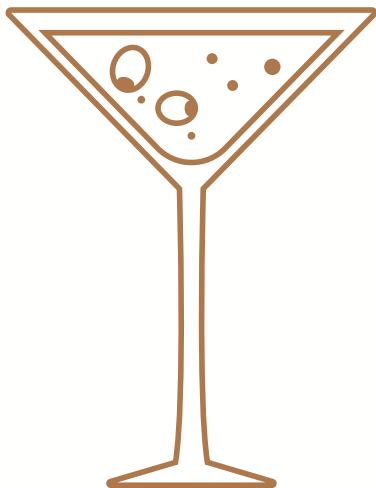
OLIVE ◇

LEMON ◇

PREPARATION

Pour the ingredients into the shaker with ice and stir well. Strain the liquid into a chilled cocktail glass. Garnish with an olive or a twist of lemon peel.

GLASS TYPE
COCKTAIL



PIÑA COLADA

WHITE RUM 50ml

PINEAPPLE JUICE . . . 80ml

COCONUT MILK 30ml

MARASCHINO CHERRY . . ◇

PINEAPPLE SLICE ◇

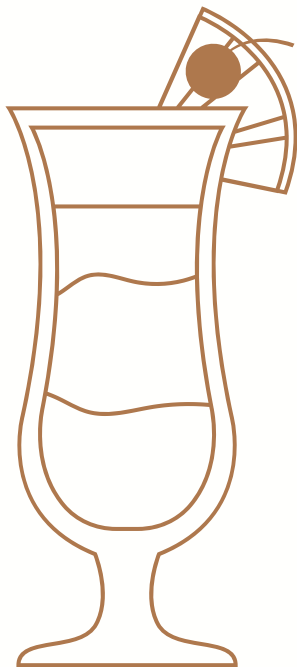
PREPARATION

Blend the liquid ingredients in a food processor with ice, then pour it into a glass.

Garnish with a slice of pineapple and Maraschino cherry. Serve with a straw.

GLASS TYPE

POCO GRANDE



MAI TAI

WHITE RUM 30ml

DARK RUM 30ml

COINTREAU 30ml

FRESH LIME JUICE . . 50ml

ORGEAT SYRUP 10ml

GRENADINE SYRUP . . 10ml

PINEAPPLE SLICE ◊

LIME ◊

PREPARATION

Put all the ingredients except the dark rum into the shaker with ice. Shake well. Strain the liquid into an ice-filled glass, and float the dark rum on top. Garnish with a pineapple slice and a twist of lime peel.

GLASS TYPE

HIGHBALL



LONG ISLAND ICED TEA

VODKA.....20ml

WHITE RUM20ml

GIN.....20ml

TEQUILA.....20ml

COINTREAU.....20ml

FRESH LEMON JUICE ...20ml

SUGAR SYRUP.....20ml

COLA20ml

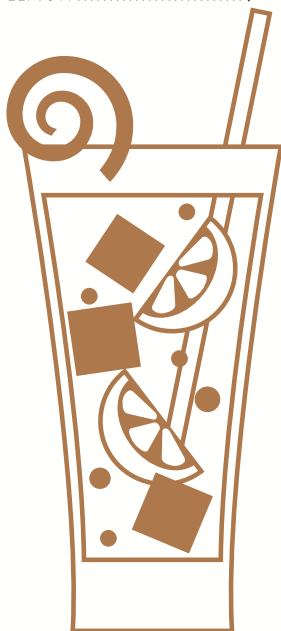
LEMON◇

PREPARATION

Pour all the ingredients into an ice-filled glass and vigorously stir. Garnish with a twist of lemon peel and serve with a straw.

GLASSTYPE

HIGHBALL



DAIQUIRI

WHITE RUM 30ml

FRESH LEMON JUICE . 30ml

LEMON SYRUP 20ml

LIQUID SUGAR 10ml

PREPARATION

Pour all the ingredients into the shaker with ice. Shake well. Strain the liquid into a chilled cocktail glass and garnish with half a slice of lime and short straws.

GLASS TYPE

COCKTAIL



BLOODY MARY

VODKA 50ml

TOMATO JUICE 90ml

FRESH LEMON JUICE . 20ml

TABASCO Dash

WORCESTERSHIRE . . Dash
SAUCE

SALT & PEPPER Pinch

CELERY STICK ◇

LEMON ◇

PREPARATION

Add dashes of Worcestershire and Tabasco sauce to an ice-filled glass. Add a pinch of salt and pepper. Pour in the liquid ingredients and stir gently. Garnish with a celery stick and lemon wedge.

GLASS TYPE

HIGHBALL



COSMOPOLITAN

VODKA 30ml

COINTREAU 20ml

CRANBERRY JUICE . . 30ml

FRESH LEMON JUICE . 10ml

LEMON ◇

PREPARATION

Add all the liquid ingredients to the shaker with ice. Shake well. Strain into a chilled cocktail glass and garnish with a twist of lemon peel.

GLASS TYPE
COCKTAIL



SINGAPORE SLING

GIN.....30ml

CHERRY LIQUEUR15ml

GRENADINE SYRUP.....10ml

COINTREAU7.5ml

BÉNÉDICTINE7.5ml

PINEAPPLE JUICE.....120ml

FRESH LIME JUICE15ml

ANGOSTURA BITTERS..Dash

PINEAPPLE SLICE.....◇

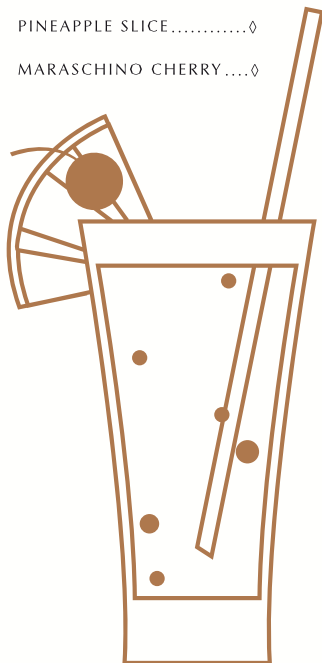
MARASCHINO CHERRY◇

PREPARATION

Pour all the liquid ingredients into the shaker with ice. Shake well. Strain into a glass and garnish with a pineapple slice and Maraschino cherry. Serve with a straw.

GLAS TYPE

HIGHBALL



TEQUILA SUNRISE

TEQUILA 50ml

ORANGE JUICE 90ml

GRENADINE SYRUP . . 20ml

FRESH ORANGE ◇

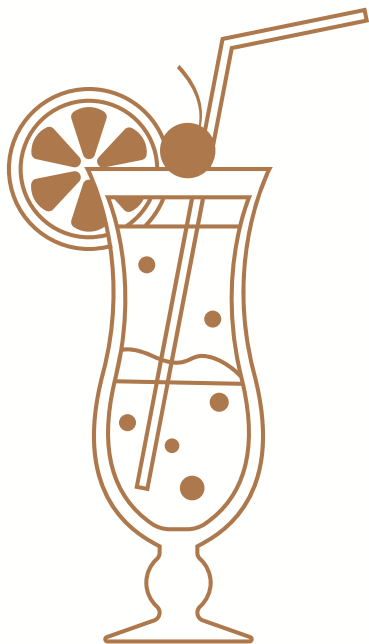
MARASCHINO CHERRY . . ◇

PREPARATION

Pour the orange juice and tequila into an ice-filled glass. Gently stir. Add the grenadine syrup and allow it to sink to the bottom without stirring. Garnish with a cherry and a slice of orange.

GLASS TYPE

TALL



GIN & TONIC

GIN 50ml

TONIC As desired

LIME 30ml

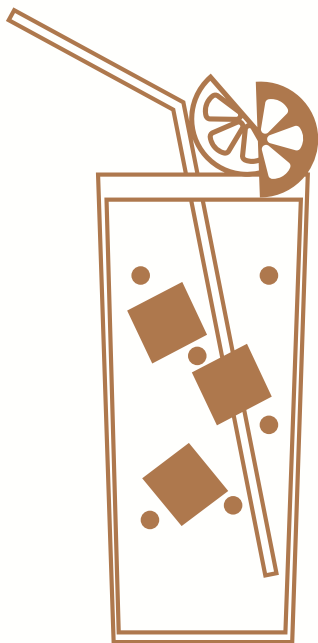
LEMON ◊

PREPARATION

Pour the gin into an ice-filled glass. Add tonic almost to the brim. Garnish with a wedge of lemon and lime. Serve with a straw.

GLASS TYPE

HIGHBALL



RUSTY NAIL

WHISKEY 50ml

DRAMBUIE LIQUEUR , 40ml

LEMON ◊

PREPARATION

Pour the whiskey into a glass full of ice. Add the Drambuie liqueur and gently stir. Garnish with a lemon twist.

GLASS TYPE

OLD FASHIONED



OUR STORY.

Rusty Barrel lives for cocktails.

Founded in 2017, we are a UK based barware company passionate about infusing quality and true value into everything we create.

We strive to share our passion and excitement for all things 'barware' by providing premium products, timeless designs, and expert guidance.

We also understand that you've got some tricks up your sleeve, too.

Share your ideas with us, send us photos of your creations, and connect with us however you'd like.

Let's share our love for cocktails together.



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