

FRIDAY NIGHT COCKTAILS

# PAPER PLANE

GLASS: Coupe

GARNISH: Paper plane

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$\frac{3}{4}$  oz/22 ml bourbon

$\frac{3}{4}$  oz/22 ml Amaro Nonino

$\frac{3}{4}$  oz/22 ml Aperol

$\frac{3}{4}$  oz/22 ml lemon juice, freshly squeezed

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In a cocktail shaker, add the bourbon, amaro, Aperol, and lemon juice. Add ice and shake until chilled. Strain into a cocktail glass.



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# TEQUILA SUNRISE

GLASS: Highball or hurricane

GARNISH: Dried orange slice, maraschino cherry

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2 oz/60 ml tequila  
blanco

4 oz orange juice,  
freshly squeezed

¼ oz/7 ml Pomegran-

ate Syrup

Dried orange slice,  
for garnish

Maraschino cherry,  
for garnish

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In a cocktail glass filled with ice, combine the tequila and orange juice and stir to mix. Slowly pour the Pomegranate Syrup around the edge of the glass. The syrup will sink to the bottom and then slowly rise. Garnish with an orange slice and maraschino cherry.



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# DIRTY MARTINI

GLASS: Martini or coupe

GARNISH: Olives

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2½ oz/75 ml vodka

½ oz/15 ml dry vermouth

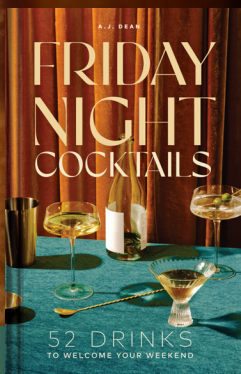
½ oz/15 ml olive brine

Olives, for garnish

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In a mixing glass filled with ice, add the vodka, vermouth, and olive brine. Stir until well chilled.

Strain into a cocktail glass and garnish with olives.



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# NEGRONI SPAGLIATO

GLASS: Lowball

GARNISH: Orange peel

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1 oz/30 ml Campari

1 oz/30 ml sweet  
vermouth

1 oz/30 ml prosecco

Orange peel, for  
garnish

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Fill a cocktail glass with ice. Add the Campari and vermouth and stir to mix. Top with the prosecco—the Campari and vermouth will still be “settled” at the bottom. Garnish with an orange peel and serve with a cocktail straw.



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## FRIDAY NIGHT COCKTAILS

# KIR ROYALE

GLASS: Champagne flute

GARNISH: Raspberry

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1 oz/30 ml black currant liqueur

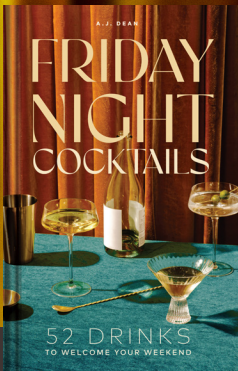
6 oz/180 ml Champagne

Raspberry, for garnish

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In a Champagne flute, add the black currant liqueur and top with Champagne. Garnish with a raspberry.

*VARIATION: Any berry liqueur (Chambord or crème de framboise, for example) will make an excellent Kir Royale. Just remember that the drink should not be too sweet. The role of the Champagne is to balance the sweetness.*



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# CRANBERRY MULE

GLASS: Copper mug

GARNISH: Cranberries, lime wheel

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2 oz/60 ml vodka  
2 oz/60 ml sweetened  
cranberry juice  
½ oz/15 ml lime juice,  
freshly squeezed

4 oz/120 ml ginger  
beer  
Lime wheel, for  
garnish  
Cranberries, for  
garnish

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Fill a copper mule mug with ice. Add the vodka, cranberry juice, and lime juice. Stir to mix and top with ginger beer. Garnish with a lime wheel and cranberries.



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# CLEMENTINE WALLBANGER

GLASS: Highball

GARNISH: Clementine slice

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1¼ oz/37 ml vodka  
3 oz/90 ml clementine  
juice, freshly squeezed

½ oz/15 ml Galliano  
liqueur  
Clementine slice, for  
garnish

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Fill a cocktail glass with ice. Add the vodka and clementine juice and stir to mix. Float the Galliano on top. Garnish with a clementine slice.



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GIBSON  
MARTINI



GLASS: Coupe

GARNISH: Cocktail onion

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2½ oz/75 ml gin

½ oz/15 ml dry vermouth

Cocktail onions, for garnish

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In a mixing glass filled with ice, add the gin and vermouth. Stir until well chilled. Strain into a cocktail glass and garnish with cocktail onions.



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