

| Name | Whiskey Type | Ingredients (oz) | Instructions | Origin |
|------------------------------|---------------------|---|--|---------------------------------------|
| Adderley | Rye | 2 rye .75 lemon juice .75 maraschino 2 dashes orange bitters | shake / strain / up | Sam Ross, 2005 |
| Affinity | Scotch | 2 Scotch .5 sweet vermouth .5 dry vermouth 2 dashes angostura | stir / strain / up / lemon express | Harry Craddock, Savoy, 1930 |
| Amaretto Sour | Bourbon | .75 high proof bourbon 1.5 amaretto 1 lemon .25 simple syrup .5 egg white | dry shake / shake with ice / strain onto ice / garnish with lemon and a cherry | Jeffery Morgenthaler, 2012 |
| American Trilogy | Rye | 1 rye 1 100 proof apple brandy .25 simple syrup 2 dashes orange bitters | stir / strain / orange express | Michael McIlroy and Richard Bocato |
| Battle Of New Orleans | Bourbon | 2.5 bourbon .25 simple syrup dash absinthe 2 dashes orange bitters dash angostura | stir / strain / big rock / lemon express | Crosby Gaige, Cocktail Guide, 1945 |
| Beaumont | Bourbon | 1.5 bourbon .75 oloroso sherry .5 yellow chartreuse 2 dashes orange bitters | stir / strain / up / orange express | Bex Karnovski, 2015 |
| Bensonhurst | Rye | 2 rye 1 dry vermouth .5 maraschino rinse Cynar | stir / strain / up | Chad Solomon |
| Black and Tan | Rye | 2 rye .25 lime .25 simple syrup 5 blackberries 8 mint leaves ginger beer | Shake / strain / collins with ice / top with ginger beer | Allen Katz, 1898 |
| Black Manhattan | Rye | 2 rye 1 Avera dash angostura dash orange bitters | stir / strain / up / cherry garnish | Todd Smith |

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| Blinker | Rye | 2 rye .5 grapefruit juice .5 tsp. raspberry syrup | shake / strain / up / garnish grapefruit peel | Ted Haigh |
| Blood and Sand | Scotch | .75 Scotch .75 Cherry Heering .75 sweet vermouth .75 orange juice | shake / strain / up | Harry Craddock, Savoy, 1930 |
| Blue Collar | Rye | 2 rye .5 sweet vermouth .25 amaro ciociaro .25 maraschino 2 dashes each orange and angostura bitters | stir / strain / up / lemon express | Michael Madrusan, 2008 |
| Bobby Burns | Scotch | 1.5 Scotch .75 sweet vermouth .25 benedictine | stir / strain / up / lemon express | Hugo Ensslin, 1916 |
| Boulevardier | Bourbon | 1.5 bourbon 1 sweet vermouth 1 Campari | stir / strain / big rock / orange express and garnish | Harry McElhone, 1927 |
| Bourbon Renewal | Bourbon | 2 bourbon 1 lemon juice .5 creme de cassis .5 simple syrup dash angostura | shake / strain / rocks / lemon garnish | Jeffery Morgenthaler, 2004 |
| Bourbon Shake | Bourbon | 2 bourbon 1 lime juice .75 simple syrup | shake / strain / up | W.C. Whitfield, 1941 |
| Brain-Duster | Rye | 1 rye 1 absinthe 1 sweet vermouth 1 dash angostura | stir / strain / up | George J. Kappeler, 1895 |
| Broadmoor | Scotch | 2 Scotch .75 Green Chartreuse .25 simple 2 dashes orange bitters | stir / strain / up | Andreas Noren, 2001 |
| Bronco Buster | Rye | 1 rye 1 apple brandy .75 lemon juice .75 orange curaçao | shake / strain / rocks / orange garnish | Ted Saucier, 1951 |

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| Brooklyn | Rye | 2 rye .75 dry vermouth .25 maraschino .25 amer picon | stir / strain / up | Harry Johnson, 1884 |
| Brown University Cocktail | Bourbon | 2 bourbon 1 dry vermouth 2 dashes orange bitters | stir / strain / up | |
| Cameron's Kick | Irish, Scotch | 1 Irish 1 Scotch .5 lemon .5 orgeat | shake / strain / up | Harry Craddock, 1930 |
| Carroll Gardens | Rye | 2 rye .5 sweet vermouth .5 Nardini amaro 1 scant tsp maraschino | stir / strain / up / lemon express | Juaquin Simo, 2008 |
| Chancellor Cocktail | Scotch | 2 Scotch 1 ruby port .5 dry vermouth 2 dashes orange bitters | stir / strain / up | |
| Chauncy | Rye | .75 rye .75 old tom gin .75 brandy .75 sweet vermouth dash orange bitters | stir / strain / up | |
| Cock 'n Bull Special | Bourbon | .75 bourbon .75 Benedictine .5 Cognac .25 Cointreau 2 dashes angostura | stir / strain / big rock / lemon express and garnish | |
| Colleen Bawn | Rye | .75 rye .75 Benedictine .75 Yellow Chartreuse whole egg | dry shake / shake with ice / strain / up / garnish with freshly grated nutmeg and cinnamon | Edward Spencer, 1903 |
| Cotton Cocktail | Rye | 2 rye .5 sweet vermouth .5 dry vermouth 2 dashes orange bitters absinthe rinse | stir / strain into absinthe rinsed coupe / orange express and garnish | J. A. Grohusko, 1933 |

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|------------------------|---------------------|---|--|---|
| Creole Cocktail | Rye | 2 rye .5 sweet vermouth .25 Amer Picon .25 Benedictine | stir / strain / up / lemon express | Harry Craddock, 1930 |
| De La Louisiane | Rye | 2 rye .75 sweet vermouth .5 Benedictine 3 dashes Peychaud's 3 dashes absinthe | stir / strain / up / cherry garnish | Stanly Clisby, 1937 |
| Deshler | Rye | 1.5 rye 1 Dubonnet Rouge .25 triple sec 2 dashes Peychaud's | stir / strain / up / lemon and orange express | Hugo Ensslin, 1916 |
| Diamondback | Rye | 1.5 rye .75 apple brandy .5 Green or Yellow Chartreuse | stir / strain / up / | Ted Saucier, 1951 |
| Elk's Own | Rye | 2 Rye .75 lemon .75 simple syrup .25 port .5 egg white | dry shake / shake with ice / strain / up | Harry Craddock, 1930 |
| Emerald | Irish | 2 Irish 1 sweet vermouth 1 dash orange bitters | stir / strain / up / orange express | |
| Ex-Pat | Bourbon | 2 bourbon 1 lime juice .75 simple syrup 2 dashes Angostura mint leaves | shake / strain / up | Laura Schell and Vito Dieterle, 2010 |
| Fanciulli | Bourbon | 2 bourbon 1 sweet vermouth .25 Fernet Branca | stir / strain / up / lemon express | Albert Stevens Crockett, 1931 |
| Fancy Free | Bourbon | 2.25 bourbon .5 maraschino 2 dashes Angostura 1 dabs orange bitters | stir / strain / large cube / orange twist | Crosby Gaige, 1945 |

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|---------------------|----------------------|--|---|-----------------------|
| Filibuster | Rye | 1.5 rye .75 lemon juice .5 maple syrup .5 egg white | dry shake / shake with ice / up / garnish with Angostura | Erik Adkins |
| Final Ward | Rye | .75 rye .75 maraschino .75 lemon .75 Green Chartreuse | shake / strain / up | Phil Ward |
| Fizz | Bourbon or Rye | 2 bourbon or rye .75 lemon juice .75 simple syrup soda | shake all but soda / strain into collins over rocks / top with soda | |
| Frisco | Bourbon | 2 bourbon .5 Benedictine | stir / strain / big cube / lemon express and garnish | |
| Frisco Sour | Bourbon | 2 bourbon .5 Benedictine .5 lemon juice | shake / strain / up | |
| Godfather | Bourbon or Scotch | 2.25 bourbon or Scotch .5 amaretto 2 dashes Angostura (optional) | stir / strain / big cube / orange express and garnish | |
| Gold Rush | Bourbon | 2 bourbon .75 lemon juice .75 honey syrup | shake / strain / up or on rocks | TJ Siegal, 2001 |
| Grandfather | Bourbon | 1 bourbon 1 apple brandy 1 sweet vermouth 2 dashes each Angostura and Peychaud's bitters | stir / strain / up | Samuel Ross, 2006 |
| Greenpoint | Rye | 2 rye .5 sweet vermouth .5 Yellow Chartreuse 1 dash each Angostura and orange bitters | stir / strain / up / orange express | Michael McIlroy, 2005 |
| Harvest Moon | Rye | 1.5 rye 1 Lillet Blanc .5 apple brandy .5 Green Chartreuse 3 dashes Angostura | stir / strain / up / orange express | Daniel Eun, 2007 |

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| Harvest Sour | Rye | 1 rye 1 apple brandy .75 lemon .75 simple .5 egg white | dry shake / shake with ice / strain onto rocks | |
| Hoots Mon | Scotch | 2 Scotch .5 sweet vermouth .5 Lillet blanc | stir / strain / up | Harry Craddock, 1930 |
| Hot Toddy | Bourbon | 1.5 bourbon .75 lemon .5 honey syrup .25 ginger syrup barspoon allspice dram | stir with no ice / add to warm mug / top with hot water / garnish with clove spiked orange twist | Jerry Thomas, 1862 |
| Imperial Fizz | Rye | 1.5 rye .5 Jamaican rum .75 lemon juice .75 simple syrup .5 egg white dash Angostura | dry shake / shake with ice / strain over rocks in a collins / top with soda | Brandon Wise, 2012 |
| Improved Whiskey Cocktail | Rye | 2 rye .25 maraschino barspoon simple dash Angostura and Peychaud's bitters absinthe rinse | stir / strain / big cube in an absinthe rinsed glass / lemon express and garnish | Jerry Thomas, 1876 |
| Joe Rickey | Bourbon | 2 bourbon .5 lime soda | build in collins / add ice/ garnish with a lime wedge | 1880 |
| Junior | Rye | 2 rye .5 lime .5 Benedictine 1 dashes angostura | shake / strain / up | |
| Kentucky Mule | Bourbon | 2 bourbon .5 lime ginger beer | Combine bourbon and lime / add crushed ice / stir / top with ginger beer / add more ice / lime garnish | |
| Liberal | Rye | 2 rye .5 sweet vermouth .5 Amer Picon 2 dashes orange bitters | stir / strain / up / orange express | George J. Kappeler, 1895 |

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|-----------------------------|---------------------|--|--|---|
| Lion's Tail | Bourbon | 2 bourbon .5 lime .5 allspice dram .25 simple syrup dash Angostura | shake / strain / up | William J. Tarling, 1937 |
| Little Italy | Rye | 2 rye .5 sweet vermouth .75 Cynar | stir / strain / up / orange express | Audrey Saunders 2006 |
| Los Angeles Cocktail | Bourbon | 2 bourbon .75 lemon juice .75 simple syrup .25 sweet vermouth .5 egg white | dry shake / shake with ice / strain / up | Harry Craddock, 1930 |
| Mad Hatter | Rye | 2 rye .75 lemon/lime combined .75 simple syrup absinthe rinse | shake / strain into absinthe rinsed coupe / lemon express | Ted Saucier, 1951 |
| Mamie Taylor | Scotch | 2 Scotch .5 lime ginger beer | build in collins / add ice/ garnish with a lime wedge | Harry Craddock, 1930 |
| Manhattan | Rye / Bourbon | 2 rye / bourbon 1 sweet vermouth 2 dashes angostura | stir / strain / up / cherry garnish | Harry Johnson, 1882 |
| Maple Leaf | Bourbon | 1.5 bourbon .5 maple syrup .5 lemon | shake / strain / up | |
| Millionaire | Bourbon | 2 bourbon .75 Grand Marnier .5 grenadine .5 lemon .25 absinthe .5 egg white | dry shake / shake with ice / strain / up | Hyman Gale and Gerald F. Marco, 1938 |
| Mint Julep | Bourbon | 2 bourbon .25 simple syrup mint | lightly muddle 5-8 mint leaves with simple / add bourbon / add crushed ice / stir / top with more crushed ice and mint sprig | John Davis, 1803 |

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|---------------------------|---------------------|--|---|-------------------------|
| Monte Carlo | Rye | 2.25 rye .5 Benedictine 2 dashes Angostura | stir / strain / big cube / lemon express and garnish | David A. Embury, 1948 |
| Morning Glory Fizz | Scotch | 2 Scotch .5 lemon juice .5 lime juice .5 simple syrup .5 egg white absinthe | dry shake / shake with ice / strain into absinthe rinsed chilled collins / top with soda water / orange express and garnish | Harry Johnson, 1882 |
| New Toronto | Bourbon | 1.5 bourbon .5 sweet vermouth 1 tsp Fernet 2 tsp honey syrup | stir / strain / up / lemon express | Josh Pape |
| New York Flip | Bourbon | 1 bourbon .75 port .75 simple syrup .75 cream egg | dry shake / shake with ice / strain / up | |
| New York Sazerac | Rye | 1 rye 1 Cognac .25 simple syrup 3 dashes Peychauds absinthe | sitr / strain into absinthe rinsed chilled glass / lemon express | |
| New York Sour | Bourbon | 2 bourbon .75 lemon juice .75 simple syrup .5 egg white .25 red wine | dry shake all but wine / add ice and shake / strain over rocks / top with red wine | |
| Old Fashioned | Any | 2 whiskey .25 simple syrup 2 dashes Angostura 1 dash orange bitters | stir / strain / big cube / lemon and/or orange express and garnish | |
| Old Hat | Rye | 2 rye .25 simple syrup .25 sweet vermouth 4 dashes angostura | stir / strain / big cube / orange express and garnish | Benjamin Schwartz, 2010 |
| Old Pal | Rye | 1.5 rye .75 dry vermouth .75 Campari | sitr / strain / big cube / orange express and garnish | Harry MacElhorne, 1929 |

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|---------------------------|---------------------|--|---|------------------------|
| Paper Plane | Bourbon | .75 bourbon .75 Amaro Nonino .75 Aperol .75 lemon juice | shake / strain / up | Samuel Ross, 2008 |
| Penicillin | Scotch | 2 Scotch .75 lemon .5 honey syrup .25 ginger syrup .25 peated Scotch | shake all but peated Scotch / strain / big cube / float peated Scotch | Samuel Ross, 2005 |
| Perfect Manhattan | Rye | 2 rye .5 sweet vermouth .5 dry vermouth 2 dashes orange bitters | stir / strain / up / lemon express | |
| Pete's Word | Scotch | .75 Scotch .75 Green Chartreuse .75 maraschino .75 lime | shake / strain / up | Pete Ward, 2008 |
| Preakness | Rye | 1.5 rye .75 sweet vermouth .25 Benedictine dash Angostura | stir / strain / up / lemon express | W.C. Whitfield, 1939 |
| Prescription Julep | Rye | 1 rye 1.5 Cognac .25 simple syrup mint | muddle mint with simple syrup / add spirits and top with crushed ice / lightly stir / top with more ice and garnish with a mint sprig | Jerry Thomas, 1862 |
| Professional | Bourbon | 1.5 bourbon .5 overproof Jamaican rum 1 Campari | stir / strain / big cube / orange express and garnish | Benjamin Shwartz, 2010 |
| Rattlesnake | Rye | 2 rye .75 lemon .75 simple syrup .5 egg white absinthe | dry shake all but absinthe / shake with ice / strain into an absinthe rinsed glass | Harry Craddock, 1930 |
| Red Hook | Rye | 2 rye .5 sweet vermouth .5 maraschino | stir / strain / up / cherry garnish | Vicenzo Errico, 2003 |

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|---------------------------|--------------|--|--|------------------------|
| Remember The Maine | Rye | 2 rye .75 sweet vermouth .25 Cherry Heering barspoon absinthe | stir / strain / up | Charles H. Baker, 1939 |
| Rusty Nail | Scotch | 2 Scotch .5 Drambuie | build in a rocks glass on a big rock | |
| Saratoga | Rye | 1 rye 1 Cognac 1 sweet vermouth 2 dashes Angostura | stir / strain / up / lemon express | |
| Sazarac | Rye | 2 rye .25 simple syrup 3 dashes Peychauds bitters 1 dash Angostura absinthe | stir / strain into chilled absinthe rinsed rocks glass / lemon express | Thomas Handy, c.1870 |
| Scofflaw | Rye | 1.5 rye 1 dry vermouth .75 lemon juice (or lime) .5 grenadine dash orange bitters | shake / strain / up / orange express and garnish | Harry Craddock, 1930 |
| Scotch Lady | Scotch | 1.5 Scotch .5 apple brandy .75 lemon .75 simple .25 grenadine .5 egg white | dry shake / shake with ice / strain / up | Phil Ward, 2008 |
| Scotch Lodge | Scotch | 1.5 peated Scotch .5 sweet vermouth (Punt e Mes) .5 Cynar .5 Combier rouge dash orange bitters | stir / strain / big rock / orange express and garnish | Tommy Klus, 2013 |
| Seelbach | Bourbon | 1 bourbon .5 triple sec 7 dashes each Angostura and Peychauds bitters Chapagne | stir all but Champagne / strain into flute / top with Champagne / lemon express and garnish | Adam Seger, 1995 |

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| Silver Fizz | Bourbon or Rye | 2 bourbon or rye .75 lemon .75 simple .5 egg white soda | shake without soda or ice / shake with ice / strain into chilled collins / top with soda | |
| Suburban | Rye | 1.5 rye .5 dark rum .5 ruby port dash each Angostura and orange bitters | stir / strain / up / cherry garnish | Albert Stevens Crocket, 1935 |
| Suffering Bastard | Bourbon | 1 bourbon 1 gin 1 lime juice dash angostura bitters ginger beer | shake without ginger beer / strain over rocks / top with ginger beer | Joe Scialom, 1947 |
| Talent Scout | Bourbon | 2.25 bourbon .5 triple sec 2 dashes Angostura | stir / strain / big cube / lemon express and garnish | |
| The Bone | Rye | 2 rye 1 tsp lime juice 1 tsp simple syrup 3 dashes Tabasco | shake / strain / up | David Wondrich, 2009 |
| The Copywriter | Irish | 2 Irish .75 lemon juice .5 sweet vermouth .5 honey syrup soda water | Shake / strain onto ice in a collins glass / top with soda / garnish with a lemon twist | Steven Weiss |
| The Derby | Bourbon | 2 bourbon .5 sweet vermouth .5 orange curaao .75 lime juice | shake / strain / up / garnish with a mint leaf | Trader Vic, 1947 |
| The Hunter | Bourbon | 1.5 bourbon .75 Cherry Heering | stir / strain / big cube / cherry garnish | |
| Tipperary | Irish | 1.5 Irish .75 sweet vermouth .5 Green Chartreuse 2 dashes Angostura (optional) | stir / strain / up / lemon express | Hugo Ensslin, 1916 |

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|-----------------------|---------------------|---|---|-----------------------|
| Toronto | Canadian | 2 Canadian .25 Fernet .25 simple | stir / strain / up / orange express | David Embury, 1948 |
| Vieux Carre | Rye | .75 rye .75 Cognac .75 sweet vermouth barspoon Benedictine 1 dash Angostura 1 dash Peychauds | stir / strain / big cube / lemon express and garnish | Walter Bergeron, 1938 |
| Waldorf | Rye | 2 rye .75 sweet vermouth .25 absinthe 2 dashes angostura | stir / strain / up | Ted Saucier, 1951 |
| Ward 8 | Bourbon | 2 bourbon .75 lemon juice .75 orange juice .5 grenadine | shake / strain / rocks | |
| Whiskey Smash | Bourbon | 1.5 bourbon 1 water .75 simple syrup two lemon wedges pinch mint leaves | muddle / shake / strain over crushed ice / garnish with mint | Dale Degraff, 1999 |
| Whiskey Sour | Bourbon | 2 bourbon 1 lemon .75 simple .5 egg white | shake without ice / shake with ice / strain over rocks | |
| Wild Eyed Rose | Irish | 2 Irish .75 lime .75 grenadine | shake / strain / up | Victor Bergeron, 1947 |