

20TH CENTURY

America, 1937

RC 001

A cocktail created in 1937 by a British bartender named C.A. Tuck, and named in honor of the celebrated Twentieth Century Limited train which ran between New York City and Chicago from 1902 until 1967.

INGREDIENTS

45ml Gin
20ml Mancino Bianco
20ml Fresh Lemon Juice
10ml White Crème de Cacao
10ml Simple Syrup

TOOLS



ASSEMBLY Measure all ingredients into a cocktail shaker add ice, shake well and strain.

GARNISH Lemon Zest **GLASS** Cocktail Coupe

TAGS Sour, Herbal, Rich

VARIATION Commodore No. 2

NOTES:

AMERICANO

Italy, 1860

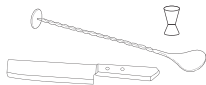
RC 002

One of the most enduring apertivos of all time and the forebearer to the Negroni, the Americano originated in Gaspare Campari's Caffè Campari in Milan, Italy.

INGREDIENTS

30ml Campari
20ml Sweet Vermouth
60ml Soda Water

TOOLS



ASSEMBLY

Build in a Collins glass, and stir gently to mix.

GARNISH

Orange Wheel

GLASS

Collins Glass

TAGS

Highball, Apertif, Bitter

VARIATION

Aperol Spritz

NOTES:

AVIATION

America, 1916

RC 003

Created by Hugo Ensslin and Published in his Book "Recipe for Mixed Drinks", at the dawn of the aviation age.

INGREDIENTS

45ml Gin
20ml Fresh Lemon Juice
10ml Maraschino Liqueur
5ml Crème de Violette
5ml Simple Syrup

TOOLS



ASSEMBLY

Measure all ingredients into a cocktail shaker add ice, shake well and strain.

GARNISH

Lemon Zest

GLASS

Cocktail Coupe

TAGS

Sour, Gin, Complex

VARIATION

Eagles Dream

NOTES:

BEES KNEES

RC 004

America, 1920

The phrase “the bee’s knees” or “the cat’s pajamas” were used to denote “the height of excellence” in jazz age America.

INGREDIENTS

50ml Gin
20ml Fresh Lemon Juice
20ml Honeywater

TOOLS



ASSEMBLY

Measure all ingredients into a cocktail shaker add ice, shake well and strain.

GARNISH

Lemon Oils

GLASS

Cocktail Coupe

TAGS

Earthy, Bright, Herbal

VARIATION

Airmail

NOTES:

BLACK MANHATTAN

RC 005

America, 2000

A popular variation on the classic Manhattan, replacing the usual sweet vermouth with Amaro Averna.

INGREDIENTS

50ml Bourbon Whiskey
25ml Amaro Averna
2dash Angostura Bitters

TOOLS



ASSEMBLY

Measure all ingredients in a mixing glass, stir with ice and strain.

GARNISH

Lemon Zest

GLASS

Cocktail Glass

TAGS

Strong, Herbal, Sweet

VARIATION

Red Hook

NOTES:

BLOOD & SAND

RC 006

America, 1920

Named after the 1922 film starring Rudolph Valentino, the original Harry Craddock recipe calls for equal part measures. This version has been adapted by Dave Arnold from Booker & Dax.

INGREDIENTS

30ml Scotch Whisky
20ml Sweet Vermouth
20ml Cherry Heering
15ml Fresh Orange Juice

TOOLS



ASSEMBLY

Measure all ingredients into a cocktail shaker add ice, shake well and strain.

GARNISH

Orange Zest

GLASS

Cocktail Coupe

TAGS

Rich, Fruity, Smokey

VARIATION

Arenay Sangre

NOTES:

BOULEVARDIER

America, 1927

RC 007

Credited to Harry McElhone at Harry's New York Bar, Paris, France. We've taken our recipe from our good friend Giancarlo Mancino, of Mancino Vermouths.

INGREDIENTS

20ml Bourbon Whiskey
20ml Mancino Rosso
20ml Mancino Chinato
20ml Rinomato

TOOLS



ASSEMBLY

Measure all ingredients in a mixing glass, stir with ice and strain.

GARNISH

Orange Zest

GLASS

Cocktail Coupe

TAGS

Rich, Bitter, Herbal

VARIATION

Old Pal

NOTES:

BRAMBLE

United Kingdom, 1984

RC 008

One of the more modern classics to come out of London. Invented by bartending legend Dick Bradsell at Fred's Bar.

INGREDIENTS

50ml Gin
20ml Fresh Lemon Juice
10ml Simple Syrup
10ml Crème de Mure

TOOLS



ASSEMBLY

Add gin, lemon and syrup into the glass. Add crushed ice and swizzle. Crown with crushed ice and float crème de mure on top of the drink.

GARNISH

Skewered Berries

GLASS

Double Old Fashioned

TAGS

Bright, Herbal, Fruity

VARIATION

Russian Spring Punch

NOTES:

BRANDY CRUSTA

RC 009

America, 1850

This game changing drink hails from barman Joseph Santini of the infamous Bank Exchange bar in New Orleans, Louisiana. First recorded in print by Jerry Thomas, this drink is said to be one of the first to use fresh citrus.

INGREDIENTS

40ml Cognac
10ml Maraschino Liqueur
10ml Dry Curaçao
20ml Fresh Lemon Juice
10ml Simple Syrup
3dash Peychaud's Bitters

TOOLS



ASSEMBLY

Measure all ingredients into a cocktail shaker add ice, shake well and strain.

GARNISH

Lemon Zest
and Sugared Rim

GLASS

Wine Glass

TAGS

Fruity, Bold, Complex

VARIATION

Crusta Reserva

NOTES :

CAIPIRINHA

Brazil, 1900

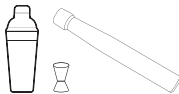
RC 010

The national drink of Brazil - rumoured to have been invented to ward off the Spanish Flu - is still commonly imbibed in copious amounts to "prevent sickness" among health conscious Brazilians.

INGREDIENTS

60ml Cachaça
1/2 Fresh Lime
3bsp Raw Sugar

TOOLS



ASSEMBLY

Cut lime in 4 chunks, add sugar and muddle vigorously in a mixing glass. Add cachaca, shake with ice and pour.

GARNISH

None

GLASS

Double Old Fashioned

TAGS

Strong, Sour, Grassy

VARIATION

Bramble

NOTES:

CHAMPAGNE COCKTAIL

RC 011

America, 1800

The champagne cocktail is listed in the oldest known cocktail recipe book in 1862. Nathan Beasley of the famed Black Pearl, Melbourne, Australia, shares with us his favourite version “the Maharaja’s Burra-Peg” from Charles H. Baker’s Gentleman’s Companion.

INGREDIENTS

25ml Cognac
15ml Rock Candy
4dash Angostura Bitters
80ml Champagne

TOOLS



ASSEMBLY

Soak rock candy with bitters and place in the bottom of a Champagne flute. Build all ingredients in the glass.

GARNISH

Lemon &
Orange Oils

GLASS

Champagne
Flute

TAGS

Bubbly, Dry, Elegant

VARIATION

Old Cuban

NOTES:

CHARTREUSE SWIZZLE

RC 012

America, 2000

A “new aged tiki” cocktail, invented by Marco Dionysos at Harry Denton’s Starlight Room in San Francisco, California.

INGREDIENTS

40ml Green Chartreuse
30ml Fresh Pineapple Juice
20ml Fresh Lime Juice
15ml Falernum

TOOLS



ASSEMBLY

Build all ingredients in a Collins glass, add crushed ice and swizzle until frosty.

GARNISH

Lime Wheel

GLASS

Collins Glass

TAGS

Tropical, Complex, Herbal

VARIATION

La Hermosa

NOTES:

CLASSIC SOUR

America, 1800

RC 013

A template for most popular cocktails of the last century. Historical recipes omit the egg whites as often as not. The practice fell out of fashion post prohibition, but has experienced a revival in the cocktail renaissance.

INGREDIENTS

- 50ml Base Spirit
- 25ml Fresh Lemon/Lime Juice
- 20ml Simple Syrup
- 1 Egg White (Optional)
- Bitters (Optional)

TOOLS



ASSEMBLY

Measure all ingredients into a cocktail shaker and shake carefully without ice. Add ice, shake well and strain.

GARNISH

Lemon or
Lime Wedge

GLASS

Cocktail Coupe

TAGS

Tart, Smooth, Clean

VARIATION

Penicilin

NOTES :

CLOVER CLUB

America, 1900

RC 014

Named after Philadelphia's "Clover Club", a regular gathering of affluent gentleman and writers, the drink was popular between 1900 and 1919 before falling out of fashion during the rise of prohibition.

INGREDIENTS

45ml Gin
20ml Fresh Lemon Juice
15ml Simple Syrup
3 Raspberries
1 Egg White

TOOLS



ASSEMBLY

Measure all ingredients into a cocktail shaker and shake carefully without ice. Add ice, shake well and strain.

GARNISH

Lemon Oils

GLASS

Cocktail Coupe

TAGS

Sour, Fruity, Smooth

VARIATION

Knickerbocker a La Monsieur

NOTES:

CORPSE REVIVER NO. 2

RC 015

America, 1920

Corpse revivers are designed to do exactly as the name suggests - a hair of the dog cure for a hangover. The term first appeared in print in 1861, while this version was popularized in the 1930's by Harry Craddock of the American Bar at the Savoy Hotel, London, England.

INGREDIENTS

20ml Gin
20ml Mancino Bianco
20ml Curaçao
20ml Fresh Lemon Juice
3 Drops of Absinthe

TOOLS



ASSEMBLY

Measure all ingredients into a cocktail shaker add ice, shake well and strain.

GARNISH

Lemon Zest &
Cherry

GLASS

Cocktail Coupe

TAGS

Dry, Herbal, Sour

VARIATION

Paper Plane

NOTES :

COSMOPOLITAN

America, 1988

RC 016

In 1988 Toby Cecchini invented the Cosmopolitan at the Odeon in NYC. The drink shot to fame with the cult TV show *Sex and the City*. Toby says the original drink was actually much more acidic than what we serve now.

INGREDIENTS

45ml Citrus Vodka
20ml Cointreau
20ml Fresh Cranberry Juice
15ml Fresh Lime Juice
10ml Simple Syrup

TOOLS



ASSEMBLY

Measure all ingredients into a cocktail shaker add ice, shake well and strain.

GARNISH

Flamed
Orange Zest

GLASS

Cocktail Coupe

TAGS

Frutiy, Light, Sour

VARIATION

Sea Breeze

NOTES:

CUCUMBER GIMLET

America, 2000

RC 017

A modern twist on the classic Gimlet, cucumber adds a refreshing hint. This drink can be served neat or on the rocks.

INGREDIENTS

50ml Gin
20ml Fresh Lime Juice
20ml Simple Syrup
5slice Cucumber

TOOLS



ASSEMBLY

Measure all ingredients into a cocktail shaker and muddle cucumber slices. Add ice, shake well and strain.

GARNISH

Cucumber
Ribbon

GLASS

Cocktail Coupe

TAGS

Dry, Fresh, Cooling

VARIATION

Gin Maid

NOTES:

EL PRESIDENTE

Cuba, 1910

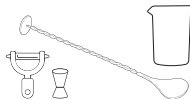
RC 018

Cuba's tropical answer to the Manhattan. Named in honour of Mario Garcia Menocal, President of Cuba between 1913 and 1921.

INGREDIENTS

40ml White Rum
20ml Blanc/Bianco Vermouth
10ml Curaçao
5ml Grenadine

TOOLS



ASSEMBLY

Measure all ingredients in a mixing glass, stir with ice and strain.

GARNISH

Lemon Zest

GLASS

Cocktail Coupe

TAGS

Rich, Fruity, Sweet

VARIATION

El Presidente (Sweet)

NOTES:

GIN GIN MULE

America, 2005

RC 019

Invented by Audrey Saunders of the Pegu Club, NYC. A more fresh, flavorful rendition of the Moscow Mule for the cocktail renaissance.

INGREDIENTS

45ml Gin
15ml Fresh Lime Juice
10ml Simple Syrup
10ml Mint Leaves
60ml Ginger Beer

TOOLS



ASSEMBLY

Add all ingredients to a shaker (except ginger beer) and shake gently. Strain over fresh ice in Collins glass.

GARNISH

Mint Sprig

GLASS

Collins Glass

TAGS

Cooling, Bubbly, Herbal

VARIATION

Jalisco Buck

NOTES:

HANKY PANKY

United Kingdom, 1900

RC 020

Ada "Coley" Coleman invented this drink for Sir Charles Hawtrey during one of his working visits, while heading up the American Bar at the Savoy Hotel, London, England. Ada Claims this drink to be originally made with Cognac rather than gin, however gin is more widely accepted.

INGREDIENTS

40ml Gin
40ml Sweet Vermouth
5ml Fernet Branca

TOOLS



ASSEMBLY

Measure all ingredients in a mixing glass, stir with ice and strain.

GARNISH

Orange Zest

GLASS

Cocktail Coupe

TAGS

Herbal, Rich, Bitter

VARIATION

Toronto

NOTES :

HEMINGWAY DAIQUIRI

Cuba, 1960

RC 021

Hemingway loved his Daiquiris and in particular the one created for him at El Floradita bar in Havana, Cuba. His version was dubbed “El Papa Doble” with double the rum (for his drinking problem) and less sugar (for his diabetes).

INGREDIENTS

45ml	White Rum
15ml	Fresh Grapefruit Juice
15ml	Fresh Lime Juice
10ml	Maraschino Liqueur
10ml	Simple Syrup

TOOLS



ASSEMBLY

Measure all ingredients into a cocktail shaker add ice, shake well and strain.

GARNISH

Lime Wheel

GLASS

Cocktail Coupe

TAGS

Sour, Round, Refreshing

VARIATION

Sands Cocktails

NOTES:

JACK ROSE

America, 1920

RC 022

Pan American Clipper:
50ml Calvados/Apple
Brandy 15ml Lime Juice
5ml Grenadine 3 Dash
Absinthe (Charles H.
Baker (1939)).

INGREDIENTS

45ml Applejack
20ml Fresh Lemon/Lime Juice
15ml Grenadine
1 Egg White (Optional)

TOOLS



ASSEMBLY

Measure all ingredients into a cocktail shaker add ice, shake well and strain.

GARNISH

Lemon Wheel

GLASS

Cocktail Glass

TAGS

Bold, Fruity, Tart

VARIATION

Scofflaw

NOTES:

KENTUCKY BUCK

RC 023

America, 2009

Erick Castro, of San Francisco, made this drink for Rickhouse, a high volume and award winning bar in the heart of the city. An icon of the cocktail renaissance, Eric is proponent of making classic cocktails better with fresh, bold ingredients.

INGREDIENTS

60ml Bourbon
20ml Fresh Lemon Juice
15ml Simple Syrup
1 Strawberry
2dash Angostura Bitters
60ml Ginger Beer

TOOLS



ASSEMBLY

Add all ingredients to a shaker (except ginger beer) muddle and shake well. Strain over fresh ice in collins glass.

GARNISH

Lemon Wheel
& Strawberry Slice

GLASS

Collins Glass

TAGS

Fruity, Oakey, Spiced

VARIATION

Kentucky Maid

NOTES :

LAST WORD

America, 1950

RC 024

Popularized by Murray Stenson of Seattle's Zig Zag Café, this was a drink that helped make Chartreuse popular with American bartenders of the cocktail renaissance.

INGREDIENTS

20ml Gin
20ml Green Chartreuse
20ml Maraschino Liqueur
20ml Fresh Lime Juice

TOOLS



ASSEMBLY

Measure all ingredients into a cocktail shaker add ice, shake well and strain.

GARNISH

Cherry

GLASS

Cocktail Coupe

TAGS

Complex, Herbal, Rich

VARIATION

Final Word

NOTES:

LIONS TAIL

America, 1937

RC 025

First printed in the Café Royal Cocktail Book, 1937, this drink contains an unusual ingredient which has been revived over the last 15 years. Pimento Dram is an allspice flavours liqueur usually made with overproof rum.

INGREDIENTS

50ml Bourbon Whiskey
15ml Pimento Dram
15ml Fresh Lime Juice
5ml Simple Syrup
2dash Angostura Bitters

TOOLS



ASSEMBLY

Measure all ingredients into a cocktail shaker add ice, shake well and strain.

GARNISH

Lime Zest

GLASS

Cocktail Glass

TAGS

Spiced, Sour, Oaky

VARIATION

The Wild Red Head

NOTES:

MAI TAI

United Kingdom, 1944

RC 026

The origin of this tiki icon is controversial. Trader Vic claimed to have invented it in 1944 (our version), Donn the Beachcomber in 1933. Both versions are completely different animals.

INGREDIENTS

45ml Aged Rum
15ml Curaçao
20ml Fresh Lime Juice
15ml Orgeat
5ml Rich Syrup
4dash Angostura Bitters

TOOLS



ASSEMBLY

Add all ingredients to a cocktail shaker and shake well. Strain into a large rocks glass.

GARNISH

Lime Wheel

GLASS

Double Old Fashioned

TAGS

Tropical, Rich, Sour

VARIATION

Tiki Elvis

NOTES:

MANHATTAN

RC 027

America, 1800

Some say it was invented for Winston Churchill's mother at the Manhattan Club, NYC. The fact that she was pregnant and in France at the time has done nothing to quell this popular origin story. This American icon has spawned many fantasitic variations.

INGREDIENTS

50ml Rye Whisky
20ml Sweet Vermouth
3dash Angostura Bitters

TOOLS



ASSEMBLY

Measure all ingredients in a mixing glass, stir with ice and strain.

GARNISH

Lemon Zest & Cherry

GLASS

Cocktail Glass

TAGS

Bold, Oaky, Elegant

VARIATION

Greenpoint

NOTES :

MARGARITA

RC 028

America, 1900

Margarita is Spanish for “daisy”, which was a popular style of cocktail using bold spirits, fresh citrus, and a fruit liqueur as a sweetener. The killer app that brought tequila to a world wide audience.

INGREDIENTS

50ml Tequila
15ml Curaçao
25ml Fresh Lime Juice
10ml Rich Syrup

TOOLS



ASSEMBLY

Measure all ingredients into a cocktail shaker add ice, shake well and strain.

GARNISH

Half Salted Rim
& Lime Wedge

GLASS

Cocktail Coupe

TAGS

Bright, Earthy, Bold

VARIATION

Tommies Margarita

NOTES:

MARTINEZ

America, 1800

RC 029

The predecessor of the dry Martini, made with rich, malty Old Tom style gin, which was popular in the late 19th Century.

INGREDIENTS

40ml Sweet Vermouth
40ml Old Tom Gin
5ml Maraschino
2dash Angostura Bitters

TOOLS



ASSEMBLY

Measure all ingredients in a mixing glass, stir with ice and strain.

GARNISH

Lemon Zest

GLASS

Cocktail Coupe

TAGS

Rich, Round, Spiced

VARIATION

Hanky Panky

NOTES:

MARTINI

RC 030

America, 1800

We like ours in a 3:1 ratio of gin to vermouth. Comfortably in between the original 1:1 ration and the “wave the vermouth over the glass” style favored by Winston Churchill.

INGREDIENTS

60ml Gin/Vodka
20ml Dry Vermouth

TOOLS



ASSEMBLY

Measure all ingredients in a mixing glass, stir with ice and strain.

GARNISH

Lemon Zest

GLASS

Cocktail Coupe

TAGS

Dry, Herbal, Elegant

VARIATION

Alaska

NOTES:

MINT JULEP

America

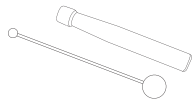
RC 031

The official drink of the Kentucky Derby and an icon of the American South. Strong, sweet and refreshing, best served in a fancy silver cup with a bouquet of mint.

INGREDIENTS

60ml Bourbon
15ml Simple Syrup
2 Mint Sprig

TOOLS



ASSEMBLY

Muddle mint with simple syrup in a double old fashion glass. Measure bourbon, top with crushed ice and swizzle.

GARNISH

Lemon Zest

GLASS

Double Old Fashioned

TAGS

Bold, Cooling, Sweet

VARIATION

Georgia Mint Julep

NOTES:

MOJITO

Cuba

RC 032

One of the most popular drinks of the 21st century. A very ambiguous history, whilst there are many recipes we find this one to be the tastiest.

INGREDIENTS

45ml White Rum
20ml Fresh Lime Juice
15ml Simple Syrup
2 Mint Sprigs
30ml Soda Water

TOOLS



ASSEMBLY

Muddle Mint and shake with cubed ice. Strain into a collins glass top with soda.

GARNISH

Mint Sprig

GLASS

Collins Glass

TAGS

Fresh, Cooling, Bubbly

VARIATION

Old Cuban

NOTES:

OLD CUBAN

America, 2000

RC 033

An elegant, adult riff on the Mojito, originated by Audrey Saunders at the Pegu Club, NYC.

INGREDIENTS

45ml Aged Rum
20ml Fresh Lime Juice
20ml Simple Syrup
2dash Angostura Bitters
2 Mint Sprigs
60ml Champagne

TOOLS



ASSEMBLY

Shake all ingredients (accept champagne) in a cocktail shaker and strain into a coupe. Top with champagne.

GARNISH

Mint Sprig

GLASS

Collins Coupe

TAGS

Cooling, Dry, Spiced

VARIATION

Queens Park Swizzle

NOTES:

OLD FASHIONED

RC 034

America, 1800

The original cocktail, a simple mix of spirits, sugar, bitters and citrus zest. Fantastic with any barrel aged spirit.

INGREDIENTS

60ml Base Spirit
10ml Simple Syrup
2dash Angostura Bitters

TOOLS



ASSEMBLY

Measure all ingredients in a mixing glass, stir with ice and strain.

GARNISH

Orange Zest

GLASS

Double Old Fashioned

TAGS

Strong, Sweet, Rich

VARIATION

Toronto

NOTES:

PAINKILLER

British Virgin Island, 1970

RC 035

A richer, more balanced cousin to the Piña Colada, house special of the picturesque Soggy Dollar bar in Jost Van Dyke, BVI since the 1970's. Pusser's Rum has trademarked the name, inviting the scorn of serious barmen the world over.

INGREDIENTS

- 45ml Dark Rum
- 45ml Fresh Pineapple Juice
- 30ml Coconut Cream
- 15ml Fresh Orange Juice
- 15ml Rich Syrup

TOOLS



ASSEMBLY

Add all ingredients to a tiki mug or old fashioned rocks glass.

GARNISH

Nutmeg &
Orange Wheel

GLASS

Hurricane

TAGS

Rich, Tropical, Creamy

VARIATION

Piña Colada

NOTES :

PAPER PLANE

America, 2000

RC 036

Invented by Sam Ross of Sasha Petraske's famed Milk & Honey New York, named after the smash hit by MIA.

INGREDIENTS

25ml Bourbon Whiskey
25ml Aperol
25ml Amaro Nonino
25ml Fresh Lemon Juice

TOOLS



ASSEMBLY

Measure all ingredients into a cocktail shaker add ice, shake well and strain.

GARNISH

No Garnish

GLASS

Cocktail Coupe

TAGS

Dry, Spiced, Tart

VARIATION

Corpse Reviver

NOTES:

PEGU CLUB

Burma, 1920

RC 037

Invented at the Pegu Club, Rangoon Burma. This was the house cocktail of the infamous club set up in the 1880's to service British soldiers.

INGREDIENTS

50ml Gin
20ml Fresh Lime Juice
20ml Orange Curaçao
1dash Angostura Bitters
1dash Orange Bitters

TOOLS



ASSEMBLY

Measure all ingredients into a cocktail shaker add ice, shake well and strain.

GARNISH

Lime Wheel

GLASS

Cocktail Coupe

TAGS

Sour, Herbal, Fruity

VARIATION

White Lady

NOTES:

PENICILLIN

America, 2000

RC 038

Invented by Sam Ross of Milk & Honey fame. A true modern classic that has spread to global acclaim over the last decade.

INGREDIENTS

50ml Blended Scotch Whisky
20ml Fresh Lemon Juice
20ml Ginger Honey Syrup
7.5ml Smokey Whisky

TOOLS



ASSEMBLY

Add all ingredients (except smokey whisky) to a mixing glass. Shake well with cubed ice and strain into rocks glass. Float smokey whisky on top.

GARNISH

Candied Ginger

GLASS

Double Old Fashioned

TAGS

Warm, Spiced, Earthy

VARIATION

Gold Rush

NOTES:

PIÑA COLADA

Cuba, 1950

RC 039

Meaning “strained pineapple” in Spanish, this mid-century classic from Puerto Rico has (for better or worse) come to epitomize the “umbrella drink”. Fresh pineapple juice, natural coconut and finew rum does much to rehabilitate its tarnished reputation.

INGREDIENTS

25ml	White Rum
25ml	Koko Kanu
30ml	Coconut Milk
45ml	Fresh Pineapple Juice
15ml	Simple Syrup

TOOLS



ASSEMBLY

Add all ingredients to a collins glass and swizzle with crushed ice.

GARNISH

Pineapple Wedge

GLASS

Collins Glass

TAGS

Tropical, Sweet, Creamy

VARIATION

Painkiller

NOTES:

PISCO SOUR

Peru/Chile, 1920

RC 040

Fuel to the fire of their ongoing feud, the Pisco Sour is claimed by both Peru and Chile as their national drink. Our recipe is a conciliation of the two traditions, blending pot-stilled Peruvian brandy with the cleaner bite of lemon in the Chilean style.

INGREDIENTS

50ml Pisco
20ml Fresh Lemon Juice
15ml Simple Syrup
1 Egg White
1dash Peruvian Bitters

TOOLS



ASSEMBLY Add all ingredients to a cocktail shaker and shake well. Strain into a Goblet.

GARNISH Bitters **GLASS** Goblet

TAGS Tart, Floral, Smooth

VARIATION Pisco Punch

NOTES :

QUEENS PARK SWIZZLE

America, 1920

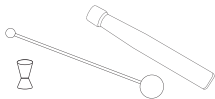
RC 041

The traditional version of this Trinidadian swizzle is made with the dark, smoky caramel tones of Demerara rum. Carefully press the mint to the bottom of the glass and layer the bitters on top for a pleasing presentation.

INGREDIENTS

45ml Demerara Rum
15ml Rich Simple
15ml Fresh Lime Juice
1 Mint Sprig
4dash Angostura Bitters

TOOLS



ASSEMBLY

Add all ingredients into a collins glass. Muddle and bruise mint lightly, add crushed ice and swizzle. Float Angostura on top of drink.

GARNISH

Mint Sprig

GLASS

Collins Glass

TAGS

Cooling, Rich, Fresh

VARIATION

Old Cuban

NOTES:

RAMOS GIN FIZZ

America, 1880

RC 042

The Ramos Gin Fizz is the brunch classic of New Orleans, created in the 1880s by Henry C. Ramos, at his Imperial Cabinet Saloon. Much to the delight of guests - and annoyance of busy barmen - an extra vigorous shake creates a rich yet light head.

INGREDIENTS

45ml	Gin
30ml	Cream
20ml	Fresh Lemon Juice
10ml	Fresh Lime Juice
1	Egg White
3drop	Orange Flower Water
30ml	Soda Water

TOOLS



ASSEMBLY

Add all ingredients into shaker tin, Dry shake, Add ice and shake hard and long. Fine strain into a Collins glass.

GARNISH

Lemon Oils

GLASS

Collins Glass

TAGS

Light, Floral, Creamy

VARIATION

Peach Blow Fizz

NOTES :

RUSTY NAIL

RC 043

America, 1963

The first time the Rusty Nail came into existence was 1937, called the B.I.F. Named after the British industry Fair by F. Benneman. To Benneman, it took another generation and a few iterations of name before the Rusty Nail was born.

INGREDIENTS

45ml Scotch Whisky
20ml Drambuie

TOOLS



ASSEMBLY

Measure all ingredients in a mixing glass, stir with ice and strain.

GARNISH

Orange Twist

GLASS

Double Old Fashioned

TAGS

Smokey, Sweet, Spiced

VARIATION

The Ferryman

NOTES:

SAZERAC

America, 1838

RC 044

Originally made with brandy - changed to whiskey due to the grapevine destroying phylloxera epidemic - the Sazerac was originated by Antoine Amedie Peychaud of New Orleans, Louisiana, using his own formulation of alcoholic bitters.

INGREDIENTS

60ml Rye Whiskey
1bsp Rich Simple Syrup
4dash Absinthe
2dash Peychaud's Bitters

TOOLS



ASSEMBLY

Measure all ingredients in a mixing glass, stir with ice and strain.

GARNISH

Orange Twist

GLASS

Double Old Fashioned

TAGS

Bold, Dry, Spiced

VARIATION

Vieux Carré

NOTES:

SIDECAR

France, 1948

RC 045

A pared down version of the baroquely styled Brandy Crusta, the Sidecar is one of the few drinks respectable barmen will serve with a sugared rim.

INGREDIENTS

45ml Cognac
20ml Curaçao
20ml Fresh Lemon Juice
5ml Simple Syrup

TOOLS



ASSEMBLY

Measure all ingredients into a cocktail shaker add ice, shake well and strain.

GARNISH

Lemon Oils

GLASS

Cocktail Coupe

TAGS

Bold, Fruity, Tart

VARIATION

Brandy Crusta

NOTES:

SOUTHSIDE

America, 1920

RC 046

Three separate stories narrate the origin of this cocktail. Like much of cocktail lore, the most interesting one has been disproved. During prohibition the Chicago mob split the city in two. The Northside received high quality spirits smuggled in from Canada; the Southside made due with bathtub gin and used citrus, sugar, and mint to mask the horrible taste.

NOTES :

INGREDIENTS

45ml London Dry Gin
20ml Fresh Lemon Juice
15ml Rich Simple Syrup
1 Mint Sprig

TOOLS



ASSEMBLY

Measure all ingredients into a cocktail shaker add ice, shake well and strain.

GARNISH

Mint Sprig

GLASS

Cocktail Coupe

TAGS

Cooling, Fresh, Sour

VARIATION

Suisse

TRINIDAD SOUR

America, 2009

RC 047

An inventive cocktail that uses bitters as a base spirit. Created by New York bartender Giuseppe Gonzalez, Clover Club, Brooklyn.

INGREDIENTS

30ml Angostura Bitters
30ml Orgeat
20ml Fresh Lemon Juice
15ml Rye Whiskey

TOOLS



ASSEMBLY

Measure all ingredients into a cocktail shaker add ice, shake well and strain.

GARNISH

None

GLASS

Cocktail Coupe

TAGS

Bold, Spiced, Tart

VARIATION

Transatlanticism

NOTES:

VESPER

America, 1953

RC 048

The drink was invented and named by secret agent James Bond in the 1953 novel *Casino Royale*. Originally made with Kina Lillet, the Cocchi Americano called for in this recipe is much closer to the original flavor profile than the current formulation of Lillet Blanc.

INGREDIENTS

45ml London Dry Gin
15ml Vodka
15ml Cocchi Americano
2dash Orange Bitters

TOOLS



ASSEMBLY

Measure all ingredients in a mixing glass, stir with ice and strain.

GARNISH

Lemon Zest

GLASS

Cocktail Glass

TAGS

Clean, Dry, Bold

VARIATION

Silver Bullet

NOTES:

VIEUX CARRÉ

America, late 1930

RC 049

A sublime love child of the Sazerac and Manhattan cocktail, created by New Orleans bartender Walter Bergeron in the late 1930s.

INGREDIENTS

25ml Rye Whiskey
25ml Cognac
25ml Sweet Vermouth
5ml Dom Benedictine
2dash Angostura Bitters
2dash Peychaud's Bitters

TOOLS



ASSEMBLY Measure all ingredients in a mixing glass, stir with ice and strain.

GARNISH Orange Twist **GLASS** Double Old Fashioned

TAGS Rich, Complex, Bold

VARIATION Cocktail La Louisianne

NOTES:

WHITE NEGRONI

America, 2009

RC 050

A modern riff on a classic Negroni recipe, using French gentian flavored liqueur in place of Campari. Invented in 2009 by Alex Day at New York's, Death & Co.

INGREDIENTS

45ml Gin
20ml Blanc Vermouth
20ml Suze Gentiane

TOOLS



ASSEMBLY

Measure all ingredients in a mixing glass, stir with ice and strain.

GARNISH

Grapefruit Zest

GLASS

Double Old Fashioned

TAGS

Bitter, Herbal, Dry

VARIATION

Negroni

NOTES:
