

Appendix I: Cocktail recipes

The recipes here have been arranged in five groups: classics, contemporary, modern, old reliables and non-alcoholic. For each recipe, you will find its category, ingredients, glassware, method of preparation and the appropriate garnish (if any). The origins are also given, where they are known.

Every bartender or upcoming cocktail maker should memorize these recipes and be able to recall them as needed.

Category abbreviations

- **Aft:** after dinner cocktail, sweet type
- **Lng:** long drink, thirst quenching cool type, includes all day
- **Pre:** pre-dinner cocktail, aperitif type
- **Pmu:** pick-me-up, hangover or ailment-cure type.

Glassware sizes

Old fashioned glass, also known as low ball or rocks glass (30cl)

Cocktail glass, Martini type (12cl size)

Highball glass, Collins, slim Jim (30cl)

Goblet glass (30cl)

Wine goblet glass (24cl)

Champagne flute (24cl).

Always make the cocktails to the same recipes every time.

The Unforgettable Classics

Alexander (aft)

3cl Fresh cream

3cl Crème de cacao brown

3cl Cognac

Sprinkle fresh ground nutmeg on top. Shake and strain into a cocktail glass. Originally based on gin, known as the Princess Mary cocktail, created in Feb 1922, London, England to mark the occasion of Princess Mary's wedding.

Americano (pre)

3cl Red vermouth

3cl Campari Bitter

Mix the ingredients directly in an old fashioned glass with ice cubes, top up soda water and garnish with half slice of orange. Invented in Gaspare Campari's Bar, Milan, Italy in 1861. In some recipes they also add a twist of lemon.

Angel Face (all day)

3cl Gin

3cl Apricot Brandy

3cl Calvados

Pour all the ingredients into a cocktail shaker with ice shake and strain into a cocktail glass.

Aviation (all day)

4.5cl Gin

1.5cl Marachino (white)

1.5cl Lemon juice

Shake and strain into a cocktail glass. Garnish with a stemmed red cherry.

William Grimes New York Times reporter and famous cocktail author's favourite cocktail. The original Aviation had both Maraschino and Creme Yvette.

Bacardi Cocktail (pre)

4.5cl Bacardi Rum

2cl Lime juice

1cl Grenadine syrup

Shake and strain into a cocktail glass. Garnish with a red cherry.

According to a famous ruling of the New York Supreme Court in 1936, a genuine Bacardi Cocktail can only be made with this rum.

Between the Sheets (all day) cocktail

3cl white rum
 3cl Cognac
 3cl Triple Sec
 2cl Fresh lemon juice

Shake and strain into a cocktail glass.

Casino (all day)

4cl Old Tom Gin
 1cl Maraschino
 1cl Orange Bitters
 1cl fresh lemon juice

Shake and strain into a cocktail glass. Garnish with lemon twist and a maraschino cherry.

Clover Club (all day)

4.5cl Gin
 1.5cl Raspberry syrup
 1.5cl fresh lemon juice
 A few drops of egg white

Shake and strain into a cocktail glass.

The poet W. B Yeats loved this cocktail when he first tasted it as the Waldorf Astoria Hotel, New York in 1911.

Daiquiri (pre)

4.5cl White rum
 2.5cl fresh lime juice
 1.5cl Simple syrup

Shake and strain into a cocktail glass. Garnish is optional here. I would recommend a small wedge of lime. This recipe is sometimes made with lemon juice and some mixologists actually use sugar instead of simple syrup.

Invented by Jennings Cox (American mining engineer) in the Spanish-American Iron Company, Havana, Cuba in 1896.

Derby (all day)

6cl Gin
 2 drops Peach Bitters
 2 fresh mint leaves

Pour all ingredients into a mixing glass with ice. Stir and strain into a cocktail glass. Garnish with a fresh mint leaves in the drink.

Dry Martini (pre)

6cl Gin
 1cl Dry Vermouth

Pour all ingredients into mixing glass with ice cubes. Stir well and strain into chilled martini glass. Squeeze oil from lemon peel onto the drink, or garnish with olive.

Variations

- If shaken it becomes a Bradford cocktail.
- Sometimes a Premium Martini will be requested, if so use premium base spirits.
- Vodka Martini – use Vodka instead of Gin,
- Sweet Martini add red vermouth instead of dry vermouth and garnish with red cherry
- Perfect Martini – add 1cl Red vermouth to the Dry Martini cocktail , garnish with lemon zest or red cherry.

Gin Fizz (Ing)

4cl Gin
 3cl Lemon juice
 1 cl Sugar syrup
 8cl Soda water

Shake all but the soda water. Strain into a highball glass. Stir in the soda water slowly. Garnish with a slice of lemon and a red cherry and straws. First mentioned in Jerry Thomas Bartenders Guide in 1862, the recipe used 1 teaspoon of powered white sugar instead of gomme syrup and insisted on Holland Gin as the base of this built cocktail.

Note: You can also add egg white to give the drink a froth at the finish this is called a Silver Fizz Cocktail or maybe add one egg yolk to make a Golden Fizz Cocktail.

John Collins (Ing)

4.5cl Gin
 3cl Lemon juice
 1.5cl Sugar syrup
 6cl Soda water