



Manhattan Cocktail

Ingredients:

Maraschino cherry (Garnish), dash Angostura Bitters, 2/3 oz Sweet Red Vermouth, 1/3 oz Rye or Canadian Whisky

Preparation:

Stirred over ice, strained into a chilled glass, garnished, and served straight up.

Served:

Straight up; without ice

Standard garnish:

Cherry

Drinkware:

Cocktail glass



Martini

Ingredients:

1/3 oz (2 parts) Dry vermouth, 2 oz (12 parts) Gin

Preparation:

Straight: Pour all ingredients into mixing glass with ice cubes. Stir well. Strain in chilled martini cocktail glass. Squeeze oil from lemon peel onto the drink, or garnish with olive.

Served:

*Straight (or on the rocks)
Standard garnish: Olive, Lemon twist*

Drinkware:

Cocktail glass



Rob Roy

Ingredients:

5/6 oz Sweet Vermouth, 1 1/2 oz Scotch Whisky, Dash Angostura Bitters

Preparation:

Stirred over ice, strained into a chilled glass, garnished, and served straight up, or mixed in rocks glass, filled with ice.

Served:

Choice of "straight up" or "On the rocks"

Standard garnish:

Maraschino cherry or lemon twist

Drinkware:

Cocktail glass



Champagne Cocktail

Ingredients:

2 dashes Angostura bitters, 1/3 oz Cognac, 3 oz Champagne, 1 Sugar cube

Preparation:

Add dash of Angostura bitter onto sugar cube and drop it into champagne flute. Add cognac followed by gently pouring chilled champagne. Garnish with orange slice and maraschino cherry.

Served:

Straight up; without ice

Standard garnish:

Maraschino cherry, Orange slice

Drinkware:

Champagne flute



Planter's Punch

Ingredients:

2/3 oz Fresh lemon juice, 1 1/6 oz Fresh orange juice, 1 1/2 Dark rum, 1/3 Grenadine syrup, 1 1/6 oz fresh pineapple juice, 3 or 4 Angostura bitters

Preparation:

Pour all ingredients, except the bitters, into shaker filled with ice. Shake well. Pour into large glass, filled with ice. Add Angostura bitters, "on top". Garnish with cocktail cherry and pineapple.

Served:

Poured over ice

Standard garnish:

Cocktail cherry and pineapple

Drinkware:

Highball glass



Old Fashioned

Ingredients:

1 1/2 oz Bourbon or Rye whiskey, 2 dashes Angostura bitters, 1 Sugar cube, Few dashes plain water

Preparation:

Place sugar cube in old fashioned glass and saturate with bitters, add a dash of plain water. Muddle until dissolved. Fill the glass with ice cubes and add whiskey. Garnish with orange slice, and a cocktail cherry.

Served:

On the rocks; poured over ice

Standard garnish:

Orange slice, Cocktail cherry

Drinkware:

Old Fashioned glass



Whiskey Sour

Ingredients:

1 oz Bourbon or Rye whiskey, 2 oz. Sour Mix

Preparation:

Fill half of the glass with ice cubes and add whiskey, then Sour Mix. Garnish with orange slice, and a cocktail cherry.

Served:

On the rocks; poured over ice

Standard garnish:

Orange slice, Cocktail cherry

Drinkware:

Rocks glass



Negroni

Ingredients:

¾ oz. Sweet Vermouth, ¾ oz. Campari, ¾ oz. Gin

Preparation:

Stir with ice and strain into a chilled cocktail glass ¾ filled with cracked ice. Add a splash of soda water if desired.

Served:

On the rocks; poured over ice

Standard garnish:

Orange slice

Drinkware:

Rocks glass



Campari Spritz

Ingredients:

1 oz. Campari, 2 oz. Club Soda

Preparation:

Pour the Campari over ice cubes in a highball glass, then fill with sparkling/soda water. Squeeze a lime wedge over the glass, drop it in, and serve

Served:

On the rocks; poured over ice

Standard garnish:

Orange slice

Drinkware:

Rocks glass



Scotch Neat

Ingredients:

1 and ½ oz. Scotch

Preparation:

Pour Scotch in a Rocks Glass,

Served:

Neat

Standard garnish:

None

Drinkware:

Rocks Glass



Slow Comfortable Screw Against the Wall

Ingredients:

*1 oz. Sloe Gin, 1 oz. Southern Comfort, 1 oz. Vodka, 2 oz. Orange Juice,
Float Galliano*

Preparation:

*Build on ice Sloe Gin, SoCo, Vodka, and OJ and stir gently. Pour Galliano over bar
spoon to create float*

Served:

On the Rocks

Standard garnish:

Orange Slice

Drinkware:

Collins Glass