



## *Classic Cocktails*

### *Gin*

From London Dry, Plymouth, Old Tom and Bathtub, Gin is the spirit that is credited for the creation of the “cocktail”. During prohibition bootleg gins were generally of poor quality and taste, a fact that gave rise to the popularity of cocktails in which the mixers served to disguise the taste of the base Gin. It was the dominant white spirit in the United States until the rise of Vodka in the 1960s.

#### **The Martini 10**

The classic cocktail whose origins are shrouded in mystery.

*~Gin and Vermouth, garnished with olives~*

#### **(Tom) Collins 8**

Said to have been created by John Collins, a bartender at Limmer’s Hotel In London around 1800.

*~Gin, Lemon Juice, Sugar, and Soda~*

#### **Gin & Tonic 8**

The Gin and Tonic, was created as a way for Englishmen in tropical colonies to take their daily dose of quinine, a very bitter medicine used to ward off malaria.

*~Gin and Tonic ~*

#### **Gibson 10**

The original Gibson, named for American artist Charles Dana Gibson at the Players Club in New York, predates World War II and has nothing whatsoever to do with cocktail onions.

*~Gin, Dry Vermouth and a Cherry~*

#### **Gin Rickey 8**

Named after lobbyist Joe Rickey circa 1890 at Shoemaker’s Restaurant in Washington D.C.

*~Gin, Lime Juice, Sugar, and Soda Water~*

#### **Singapore Sling 10**

This most famous of slings was created in 1915 by Ngiam Tong Boon, barman at the famous Raffles Hotel, in Singapore.

*~Gin, Lime, Benedictine, Cointreau, Pineapple Juice, and Soda~*

#### **Negroni 10**

Named after Count Camillo Negroni who wanted an Americano with a bit more kick.

*~Campari, Gin, and Sweet Vermouth topped with Soda Water*

## *Bourbon, Whiskey and Rye*

#### **Mint Julep 10**

The earliest recorded mention of this southern refresher dates back to 1803, when a British tutor working in the South described it as a drink “taken by Virginians of a morning”.

*~Bourbon, Mint, and Simple Syrup~*

#### **Old Fashioned 8**

The Old Fashioned is purported to have been created by a bartender at the Pendennis Club in Louisville, Kentucky, for a retired Colonel James E. Pepper.

*~Bourbon, Sugar, Bitters and Fruit~*

#### **Whiskey Sour 8**

A Collins without the fizz, a Sour is one of America’s oldest cocktails. By the early 1900s, whiskey had replaced brandy as the spirit of choice for most Sour enthusiasts.

*~Bourbon, Lemon and Lime Juice, Sugar~*

#### **Irish Coffee 10**

The original recipe was created shortly after World War II by Joe Sheridan, head bartender at Shannon Airport, near Ireland’s Atlantic Coast.

*~Irish Whiskey, Sugar, Coffee, Whipped Cream~*

#### **Manhattan 10**

The origins of the name are unclear – Many say it was created in 1874 at the Manhattan Club when Jennie Jerome Churchill (mother of Sir Winston Churchill) threw a party to celebrate Samuel Tilden’s successful run for governor.

*~Rye, Sweet Vermouth, and Bitters~*



## *Classic Cocktails*

### *Rum*

#### **Cuba Libre 8**

Created circa 1900 in Havana, Cuba, the year Coca-Cola became available on the island.

*~Bacardi Light Rum, Coke, and Lime~*

#### **Bacardi Cocktail 8**

In 1936, Bacardi won an injunction to restrain the Barbizon-Plaza Hotel and the Winel Restaurant in New York from selling Bacardi Cocktails unless they contained Bacardi rum.

*~Bacardi Light Rum, Grenadine and Lime~*

#### **Mai Tai 10**

Tahitian it may be in name and spirit, but the first Mai Tai was made by Victor (Trader Vic) Bergeron in Emeryville, California, around 1944.

*~Light and Dark Rums, Cointreau, Juices and Grenadine~*

#### **Daiquiri 8**

The Daiquiri was created in 1896 by Jennings Cox, an American mining engineer in Cuba and named for the small town of Daiquiri.

*~Light Rum, Sugar and Lime~*

#### **Planter's Punch 10**

This drink was created in Jamaica to celebrate the opening of Myers's Rum distillery in 1879.

*~Myers's Dark Rum, Orange Juice, Lime, and Grenadine~*

#### **Zombie 10**

Created in the mid-1930s by Don Beach at Don the Beachcomber restaurant in Hollywood, the Zombie became a nationally known celebrity when it was served at the Hurricane Bar at the New York World's Fair in 1939.

*~Assorted Rums, Maraschino Liqueur, Pineapple and Lime~*

#### **Caipirinha 10**

This original Brazilian cocktail is a workingman's tradition that dates well back in time.

*~Cachaca, Sugar and Lime~*

## *Brandy and all of the rest*

#### **Sidecar 10**

Created by Harry MacElhone at Harry's New York Bar in Paris after the First World War and was named after an eccentric army captain who used to be chauffeur-driven to the bar in a motorcycle sidecar.

*~Brandy, Cointreau, Lemon Juice, Water with a sugared rim~*

#### **Stinger 8**

Invented around 1900, the Stinger hit its peak of popularity during Prohibition, perhaps because the menthe overrode the taste of counterfeit booze.

*~Cognac and Crème de Menthe~*

#### **Brandy Alexander 10**

A sophisticated after-dinner drink that is very popular with cocktail drinkers.

*~Cognac, Crème de Cacao and Cream~*

#### **Grasshopper 10**

This cocktail, with a creamy, mint flavor, is a good after-dinner drink. Hopefully, you will not leap after drinking one.

*~Crème de Menthe, Crème de Cacao, and Cream~*

#### **Margarita 10**

Few remember Marjorie King, siren of the silent screen, but her allergy lives on. As a guest at Danny Herrera's splendid Rancho La Gloria in Tijuana in the 1930s, Marjorie confessed that she was allergic to virtually every type of liquor except tequila. Her host responded by creating a cocktail to meet the challenge.

*~Tequila, Cointreau, Salt, and Lime~*

#### **Americano 8**

First served in the 1860's in Gaspare Campari's bar in Milan.

*~Campari with Sweet Vermouth, and Soda Water~*