

CHART OF WINES AND WINE

WINE

EXAMPLES

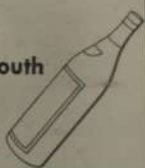


*Appetizer
Wines*



Sherry

Vermouth



*Red
Table
Wines*



Claret

Burgundy



*White
Table
Wines*



Sauterne

Rhine Wine



*Dessert
Wines*



Port

Muscatel



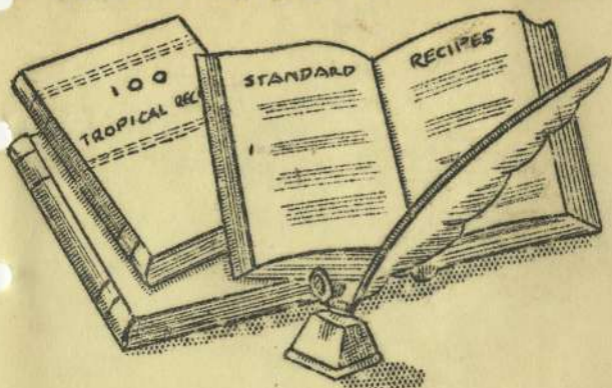
*Sparkling
Wines*

Champagne

Sparkling
Burgundy



227 STANDARD RECIPES
100 TROPICAL RECIPES



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(Revised 1944)

BY
THE MODERN SCHOOL OF
BARTENDING

Suite 201-2-3-4-5-6 Douglas Bldg.
257 South Spring Street
Los Angeles -12- California

PROFICIENCY • COURTESY
APPEARANCE

These are the watchwords of the
capable barman

Accuracy means uniformity - standardization. There's a good reason to attain this goal. It is the able bartender's badge of fine craftsmanship. It is your guarantee that the drink you mix today will taste exactly as good as the one you made last week.

Anything short of accuracy results in a mixture which may claim to be "just as good". Establish a mutual confidence and fine regard between "he who serves" and "he who sips".

Glassware should be more than clean.
IT SHOULD SPARKLE!

Use correct glassware as noted in the recipes. Correct glassware helps to make the drink just as "clothes help make the man".

Never shake or stir carbonated water vigorously. It releases the carbonic acid gas and results in a flat drink.

A
B

ABSINTHE FRAPPE (Shake)

Stem Glass, 5 Oz. (Chill)

Mixing Glass, Fine Ice

$\frac{1}{4}$ Jigger Anisette

1 Jigger Absinthe Substitute

Shake extra well and strain

Fill with Seltzer

AFFINITY COCKTAIL (Stir)

Cocktail Glass (Chill)

Mixing Glass, 2 Cubes Ice

1 Dash Angostura Bitters

$\frac{1}{2}$ Jigger DRY Vermouth

$\frac{1}{2}$ Jigger SWEET Vermouth

1 Jigger Scotch Whisky

Stir well and strain

Decorate with Red Cherry

Twist over, do not drop,

lemon peel.

ALASKA COCKTAIL (Shake)

Cocktail Glass (Chill)

Mixing Glass, Fine Ice

2 Dashes Orange Bitters

$\frac{1}{2}$ Jigger Yellow Chartreuse

1 Jigger Gin

Shake extra well and strain

Decorate with Green Cherry.

ALEXANDER COCKTAIL (Shake)

Cocktail Glass (Chill)

Mixing Glass, FINE Ice

1 Jigger Gin

$\frac{1}{2}$ Jigger Creme De Cacao

$\frac{1}{2}$ Jigger Sweet Cream

Shake well and strain

AMERICAN BEAUTY PUNCH (Shake)

Snell Glass, 10 Ounce

Fill with FINE Ice

Mixing Glass FINE Ice

1 Jigger Orange Juice

$\frac{1}{2}$ Jigger Simple Syrup or

$\frac{1}{2}$ Barspoon Sugar

$\frac{1}{2}$ Jigger Creme De Menthe

1 Jigger DRY Vermouth

1 Jigger Brandy

Shake and strain

Float Claret Wine on top

Serve with straws.

ANGEL'S BLUSH

Liqueur Glass, 1 Ounce

$\frac{1}{2}$ Full Maraschino Brandy

$\frac{1}{4}$ Full Creme Yvette

Float Sweet Cream.

ANGEL'S KISS

Liqueur Glass, 1 Ounce
3/4ths full Benedictine
Float Sweet Cream

ANNIE COLLINS (Build)

Shell Glass, 10 Ounce
Squeeze and drop $\frac{1}{2}$ Lime
Fill with Ice
1 Jigger Lemon Juice
1 Jigger Simple Syrup or
1 Barspoon Sugar
1 Jigger Rum . Stir--fill
with Seltzer
Serve with straws.

ANGEL'S TIT

Liqueur Glass, 1 Ounce
Fill 2/3rds full Creme De
Cacao
Float Sweet Cream
Place Red Cherry on Toothpick
across top.

APPLEJACK COCKTAIL (Shake)

Cocktail Glass, (Chill)

Mixing Glass, FINE Ice

2 Dashes Simple Syrup

2 Dashes Orange Bitters

1 Jigger Apple Jack (Brandy)

Shake extra well and strain

Decorate with Red Cherry

Twist over, do not drop,

lemon peel.

AROUND THE WORLD COCKTAIL(Shake)

Cocktail Glass (Chill)

Mixing Glass, FINE Ice

$\frac{1}{2}$ Jigger Pineapple Juice

$\frac{1}{2}$ Jigger Green Creme De Menthe

1 Jigger Gin

Shake well and strain.

ASTORIA COCKTAIL (Stir)

Cocktail Glass (Chill)

Mixing Glass, 2 Cubes Ice

2 Dashes Angostura Bitters

1 Jigger DRY Vermouth

$\frac{3}{4}$ ths Jigger Sweet Gin

Stir well and strain

Decorate with Red Cherry.

BACARDI COCKTAIL (Shake)

Cocktail Glass (Chill)

Mixing Glass, FINE Ice

Juice of $\frac{1}{2}$ Lime

$\frac{1}{2}$ Jigger Grenadine

1 Jigger Bacardi Rum

Shake extra well and strain.

BAMBOO COCKTAIL (Stir)

Cocktail Glass (Chill)

Mixing Glass, 2 Cubes Ice

1 Jigger DRY Vermouth

1 Jigger Sherry Wine

Stir well and strain

Twist over, do not drop,
lemon peel.

BELMONT COCKTAIL (Shake)

Cocktail Glass (Chill)

Mixing Glass, FINE Ice

$\frac{1}{2}$ Jigger Grenadine

1 Jigger Gin

$\frac{1}{2}$ Jigger Sweet Cream

Shake well and strain.

BELL RINGER (Build)

Old Fashioned Glass

1 Cube of sugar

2 Dashes Angostura Bitters

Cover sugar with seltzer

Mull (crush) sugar

1 Large Cube of Ice

$\frac{1}{2}$ Jigger Sweet Vermouth

1 Jigger Whiskey

Decorate with Red Cherry and
slice Orange on toothpick.

BETWEEN THE SHEETS COCKTAIL
(Shake)

Cocktail Glass (Chill)

Mixing Glass, Fine Ice

$\frac{1}{2}$ Jigger Curacao. $\frac{1}{2}$ Jigger

Brandy. 1 Jigger Rum

Shake well and strain.

B. & B. (Benedictine & Brandy)

Liqueur Glass, 1 Ounce

Fill $\frac{2}{3}$ full Benedictine

Float Brandy

Note: Inasmuch as these two
are near the same proof they
blend perfectly. There is also
a ready prepared bottled
product on the market.

BLACK COW (Build)

Shell Glass, 10 Ounce

3 Cubes Ice

$\frac{1}{2}$ Full Coca Cola or Root Beer

Fill with Cream or Milk.

BLACK WIDOW COCKTAIL (Shake)

Cocktail Glass (Chill)

Mixing Glass, FINE Ice

$\frac{1}{4}$ Jigger Absinthe Substitute

$1\frac{1}{2}$ Jiggers Tequila or Brandy

Shake extra well and strain

Decorate with Black Olive.

BLACKBERRY PUNCH (Shake)

Shell Glass, 10 Ounce

Fill with FINE Ice

Mixing Glass, Fine Ice

Juice of 1 Lime

1 Jigger Simple Syrup or

1 Barspoon sugar

1 Jigger Rum

2 Jiggers Blackberry Brandy

Shake and strain into Shell

glass

Decorate with fruit of season

Serve with straws.

BLINKER COCKTAIL (Shake)

Cocktail Glass (Chill)

Mixing Glass, FINE Ice

$\frac{1}{2}$ Jigger Pineapple Juice

$\frac{1}{2}$ Jigger Lemon Juice

1 Jigger Whiskey

Shake well and strain.

BLUE MOON COCKTAIL (Shake)

Cocktail Glass (Chill)

Mixing Glass, FINE Ice

Juice of $\frac{1}{2}$ Lime

$\frac{1}{2}$ Jigger Creme Yvette or

Parfait.

1 Jigger Gin

Shake real well and strain.

BOILERMAKER

Liquor glass of Whiskey

Full size glass or bottle of
beer.

BOURBON & GINGER ALE (Build)

Highball Glass

1 Cube of Ice

1 Jigger Bourbon Whiskey

Fill with Ginger Ale

Twist and drop Lemon peel.

BOX CAR COCKTAIL (Shake)

Champagne Glass (Chill)

Mixing Glass, FINE Ice

Juice of $\frac{1}{2}$ Lime

$\frac{1}{4}$ Jigger Grenadine

$\frac{1}{2}$ Jigger Cointreau or Tripl
Sec

$\frac{3}{4}$ ths Jigger Gin

White of 1 Egg

Shake extra well and strain.

BRANDY FIX (Build)

5 Ounce Delmonico Glass

1 Cube of sugar

Cover sugar with Seltzer

Mull (crush*) sugar

1 Cube of Ice

1 Jigger Brandy

Fill with Seltzer

Serve with Toddy Spoon.

BRANDY PUNCH (Shake)

Shell Glass, 10 Ounce

Fill with FINE Ice

Mixing Glass, Fine Ice

1 Jigger Lemon Juice

1 Jigger Simple Syrup or

1 Barspoon sugar

1 Dash Grenadine

1½ Jiggers Brandy

Shake well and strain

Decorate with thin slice lemo

Serve with straws.

BRONX COCKTAIL (Shake)

Cocktail Glass (Chill)

Mixing Glass, Fine Ice

½ Jigger Orange Juice

¼ Jigger Dry Vermouth

¼ Jigger Sweet Vermouth

1 Jigger Gin

Shake real well and strain.

BURGUNDY PUNCH (14 people)

Large Punch Bowl

2 Quarts Burgundy Wine

1 Pint Port Wine

$\frac{1}{2}$ Pint Cherry Brandy

Juice from 3 fresh Lemons

Juice from 6 fresh Oranges

$\frac{1}{4}$ Pound Bar Sugar

2 Quarts Carbonated Water

Place large block of ice in
bowl

Decorate with fresh Fruits.

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D

CARIOCA COCKTAIL (Shake)

Cocktail Glass (Chill)

Mixing Glass, Fine Ice

Juice of $\frac{1}{2}$ Lime

$\frac{1}{2}$ Jigger Simple Syrup or

$\frac{1}{2}$ Barspoon sugar

1 Jigger Carioca Rum

Shake real well and strain.

CARIOCA COOLER (Build)

Shell Glass, 10 Ounce

Squeeze and drop $\frac{1}{2}$ Lime

Fill with Ice

1 Jigger Carioca Rum

Fill with Coca Cola

Stir. Serve with straws.

CHAMPAGNE COCKTAIL (Build)

Saucer type Champagne Glass

1 Cube of sugar

1 Dash Angostura Bitters

Twist and drop Lemon Peel

Fill with Champagne

Note: If Splits are used
set bottle on bar.

CHAMPAGNE CUP No. 1

Use large Glass Pitcher

1 Jigger Brandy

1 Jigger Maraschino (Brandy)

1 Jigger Benedictine

1 Split of Soda

Add long stick of ice

Fresh Fruit and Sprig of Mint

1 Quart of Champagne.

CHAMPAGNE CUP No. 2

Large Glass Pitcher

1 Jigger Maraschino (Brandy)

1 Jigger Simple Syrup

1 Jigger Yellow Chartreuse

1 Pint Mineral Water

Stick of Ice

1 Quart Champagne

Decorate with assorted fruits.

CHAMPAGNE PUNCH (12 people)

Large Punch Bowl

$\frac{1}{2}$ Lb. Bar sugar

2 Quarts Champagne

1 Quart Sparkling Water

1 Jigger Apricot Brandy

1 Jigger Maraschino Brandy

1 Jigger Curacao

Stir well. Add large block Ice

Garnish with fruit of season.

CHAMPAGNE VELVET (Build)

Shell Glass, 10 Ounce

Fill $\frac{1}{2}$ full Porter or Stout

Bring up with Champagne

CHOCOLATE FLIP (Shake)

Stem Glass, 8 Ounce (Chill)

Mixing Glass, Fine Ice

1 Jigger Simple Syrup or

1 Barspoon sugar

$\frac{1}{2}$ Jigger Brandy

1 Jigger SLOE GIN

1 Egg

Shake real well and strain.

CIRCUS RICKEY (Build)

Highball Glass

1 Cube of Ice

Squeeze and drop $\frac{1}{2}$ Lime

2 Dashes Grenadine

1 Jigger Gin

Fill with Seltzer

Stir lightly.

CLARET CUP (Build)

Large Glass Pitcher

1 Lemon and 1 Orange sliced
thin

5 Slices fresh Pineapple

1 Jigger Simple Syrup

1 Dash Maraschino Syrup

1 Jigger Lemon Juice

$1\frac{1}{2}$ Jiggers Curacao

$1\frac{1}{2}$ Jiggers Brandy

6 Maraschino Cherries

1 Pint Carbonated Water

1 Quart Claret Wine.

Stir

Long stick of Ice.

CLARET PUNCH (individual)

Shell Glass, 12 Ounce

Mixing glass, Fine Ice

1 Jigger Lemon Juice

$\frac{1}{2}$ Jigger Curacao

1 Dash Grenadine

1 Dash Angostura Bitters

4 Jiggers Claret Wine

Shake well and pour unstrained
into shell glass

Fill with Carbonated Water

Decorate with fruit

Serve with Straws.

CLOVER CLUB COCKTAIL (Shake)

Champagne glass (Chill)

Mixing glass fine ice

Juice of $\frac{1}{2}$ Lime

$\frac{1}{4}$ Jigger Grenadine

1 Jigger Gin

WHITE of 1 egg

$\frac{1}{2}$ Jigger Sweet Cream

Shake real well and strain

CLOVER LEAF COCKTAIL (Shake)

Champagne glass (Chill)

Make same as Clover Club and
decorate with sprig mint.

COFFEE COCKTAIL (Shake)

Stem glass 5 ounce (chill)

Mixing glass fine ice

$\frac{1}{2}$ Jigger simple syrup or

$\frac{1}{2}$ Barspoon sugar

$\frac{1}{2}$ Jigger Brandy

1 Jigger Port wine

YOLK of 1 egg

Shake real well and strain

Nutmeg on side.

COMMODORE COCKTAIL (Shake)

Cocktail Glass, (Chill)

Mixing Glass, Fine Ice

Juice of $\frac{1}{2}$ Lime

$\frac{1}{4}$ Jigger Grenadine

$\frac{1}{2}$ Jigger Creme De Cacao

1 Jigger Whiskey

Shake well and strain

Decorate with Red Cherry.

CONTINENTAL SOUR (Shake)

Stem Glass, 5 Ounce (Chill)

Mixing Glass, Fine Ice

1 Jigger Lemon Juice

$\frac{3}{4}$ ths Jigger Creme Yvette

1 Jigger Gin

Shake well and strain.

CORAL COCKTAIL (Stir)

Cocktail Glass (Chill)

Mixing Glass, 2 Cubes Ice

1 Dash Maraschino Brandy

$\frac{1}{2}$ Jigger Dry Vermouth

1 Jigger Bourbon Whiskey

Stir real well and strain

Float dash dark Rum on top.

CUBA LIBRE (Build)

Shell Glass, 10 Ounce

Squeeze and drop $\frac{1}{2}$ Lime

Fill with Ice

1 Jigger Cuban Rum

Fill with Coca Cola

Stir

Serve with straws.

CREME DE MENTHE FRAPPE (Build)

Cocktail Glass

Pack full of snow ice

Fill with Green Creme De Menthe

by pouring through ice

Serve with short straws

through side of ice.

CUBAN COCKTAIL (Stir)

Cocktail Glass (Chill)

Mixing Glass, 2 Cubes Ice

$\frac{1}{2}$ Jigger Apricot Brandy

$\frac{1}{2}$ Jigger Gin

1 Jigger Rum

Stir and strain.

CUPID FLIP (Shake)

Stem Glass, 8 Ounce (Chill)

Mixing Glass. Fine Ice

$\frac{1}{2}$ Jigger Simple Syrup or

$\frac{1}{2}$ Barspoon sugar

2 Jiggers Sherry Wine

1 Egg

Shake extra well and strain

Float heavy rum on top

Nutmeg on side.

DAIQUIRI COCKTAIL (Shake)

Cocktail Glass (Chill)

Mixing Glass, Fine Ice

Juice of $\frac{1}{2}$ Lime

$\frac{1}{2}$ Jigger Simple Syrup or

$\frac{1}{2}$ Barspoon sugar

1 Jigger White Rum

Shake extra well and strain.

DAIQUIRI COCKTAIL, FROZEN

Use electric mixer if available

Saucer type Champagne Glass,
(Chill)

Mixing Glass, Fine crushed
Ice

Juice of $\frac{1}{2}$ Lime

$\frac{1}{2}$ Jigger Simple Syrup or

$\frac{1}{2}$ Barspoon sugar

1 Jigger White Rum

Shake extra well and pour
unstrained into glass

Decorate with Red Cherry on
top

Serve with short straws
through ice.

D'AMOUR COCKTAIL (Shake)

Saucer type Champagne Glass,
(Chill)

Mixing Glass, Fine Ice

Juice of $\frac{1}{2}$ Lime

$\frac{1}{4}$ Jigger Anisette

1 Jigger Gin

White of 1 Egg

Shake extra well and strain.

DIARRHEA MIXTURE (Build)

Delmonico Glass (No Ice)

3 Dashes Jamaica Ginger

2 Dashes Peppermint

1 Jigger Blackberry Brandy

Stir.

DIKI BIKI (Shake)

Cocktail Glass (Chill)

Mixing Glass, Fine Ice

1 Jigger Grapefruit Juice

$\frac{1}{2}$ Jigger Gin

1 Jigger Applejack Brandy

Shake and strain.

DOCTORS COCKTAIL (Shake)

Cocktail Glass (Chill)

Mixing Glass, Fine Ice

Juice of $\frac{1}{2}$ Lime

$\frac{1}{2}$ Jigger Swedish Punch

1 Jigger Gin

Shake well and strain.

DR. FUNK (Build)

Collins Glass 2/3rds full

Fine Ice

Squeeze and drop $\frac{1}{2}$ Lime

1 Jigger Lemon Juice

$\frac{1}{2}$ Jigger Grenadine

$\frac{1}{2}$ Jigger Maraschino

1 Jigger Gin

Stir. Fill with Seltzer

Serve with straws.

DUBONNET COCKTAIL (Stir)

Cocktail Glass (Chill)

Mixing Glass, 2 cubes Ice

1 Jigger Dubonnet Wine

1 Jigger Gin

Stir well and strain

Twist, do not drop, Lemon Peel

E
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EARTHQUAKE COCKTAIL (Shake)

Cocktail Glass (Chill)

Mixing Glass, Fine Ice

$\frac{1}{2}$ Jigger Absinthe Substitute

$\frac{1}{2}$ Jigger Gin

1 Jigger Brandy

Shake extra well and strain.

EASTERN SOUR (Shake)

Sour Glass (Chill)

Mixing Glass, Fine Ice

$\frac{1}{2}$ Jigger Lemon Juice

$\frac{1}{2}$ Jigger Orange Juice

1 Jigger Simple Syrup or

$\frac{1}{2}$ Barspoon sugar

1 Jigger Whiskey

Shake and strain

Decorate with Red Cherry and
slice Orange on toothpick.

EAST INDIES COCKTAIL (Shake)

Cocktail Glass (Chill)

Mixing Glass, Fine Ice

$\frac{1}{2}$ Jigger Pineapple Juice

$\frac{1}{2}$ Jigger Curacao

1 Jigger Brandy

Shake well and strain

Decorate with Red Cherry.

EGG NOG (Shake)

Stem Glass, 10 Oz. (Chill)

Mixing Glass, Fine Ice

1 Jigger Simple Syrup or

1 Barspoon sugar

$\frac{1}{2}$ Jigger Brandy

1 Whole Egg

About 5 Jiggers Milk

Shake well and strain

Nutmeg on side.

EGG FLIP (Shake)

Make same as Egg Nog, leave
out the liquor.

EL PRESIDENTE COCKTAIL (Stir)

Cocktail Glass (Chill)
Mixing Glass, 2 Cubes Ice
1 Dash Grenadine
 $\frac{1}{2}$ Jigger Dry Vermouth
 $\frac{1}{2}$ Jigger Curacao
1 Jigger Rum (White)
Stir well and strain
Twist of Orange peel.

EVELINE COCKTAIL (Shake)

Cocktail Glass (Chill)
Mixing Glass, Fine Ice
Juice of $\frac{1}{2}$ Lime
 $\frac{1}{2}$ Jigger Apricot Brandy
1 Jigger Gin
Shake and strain
Decorate with Green Cherry.

EXPOSITION COCKTAIL (Shake)

Cocktail Glass (Chill)
Mixing Glass, Fine Ice
1 Dash Curacao
2 Dashes Anisette
 $\frac{1}{4}$ Jigger Sweet Vermouth
1 Jigger Bourbon Whiskey
Shake and strain
Twist and drop Orange Peel.

FALERNUM is a light golden liquor, about 60 proof, there is one on the market 70 proof blends with Rum only.

FANCY FREE COCKTAIL (Shake)

Cocktail Glass (Frost)
Mixing Glass, Fine Ice
1 Dash Orange Bitters
1 Dash Angostura Bitters
2 Dashes Maraschino
1 Jigger Rye Whiskey
Shake and strain.

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FIBBER McGEE COCKTAIL (Stir)

Cocktail Glass (Chill)
Mixing Glass, 2 cubes ice
 $\frac{1}{4}$ Jigger unsweetened Grapefruit juice
1 Dash Angostura Bitters
 $\frac{1}{2}$ Jigger Sweet Vermouth
1 Jigger Gin
Stir and strain
Twist and drop Lemon peel.

FOG CUTTER COCKTAIL (Shake)
Cocktail Glass (Chill)
Mixing Glass, Fine Ice
 $\frac{1}{2}$ Jigger Apricot Brandy
 $\frac{1}{2}$ Jigger Absinthe Substitute
1 Jigger Rum
Shake and strain.

FRANKIE & JOHNNIE (Shake)
Cocktail Glass (Chill)
Mixing Glass, Fine Ice
 $\frac{1}{2}$ Jigger Apricot Brandy
1 Jigger Brandy
Shake extra well and strain.

FRENCH 75 (Build)
Collins Glass
Make same as Tom Collins and
bring up with Champagne
instead of Seltzer.

G
H

GIBSON COCKTAIL (Stir)

Cocktail Glass, (Chill)

Mixing Glass, 2 cubes ice

3/4ths Jigger Dry Vermouth

1 Jigger Gin

Stir well and strain

Decorate with Pearl Onion or
Green Olive.

GIMLET (Build)

Highball Glass

2 Dashes Angostura Bitters

1/2 Jigger Sweet Lime Juice

1 Jigger Gin

Fill with ice cold seltzer.

GIMLET COCKTAIL (Shake)

Champagne Glass full fine ice

Mixing Glass, Fine Ice

Juice of 1/2 Lime

1 Barspoon Bar sugar

1 Jigger Gin

Shake and strain through ice
Short straws.

GIN AND BITTERS (Build)

Old Fashioned Glass

1 Cube of Ice

1 Teaspoon Angostura Bitters

1 Jigger Gin

Serve with Toddy Spoon.

GIN AND TONIC (Build)

Highball Glass

Squeeze and drop $\frac{1}{2}$ Lime

2 Cubes Ice

1 Jigger Gin

Fill with Quinine Water

Serve with Toddy Spoon.

GIN BUCK (Build)

Highball Glass

Squeeze and drop $\frac{1}{2}$ Lime

1 Cube of Ice

1 Jigger Gin

Fill with Ginger Ale.

GIN COCKTAIL (Shake)

Cocktail Glass, (Chill)

Mixing Glass, Fine Ice

2 Dashes Simple Syrup

2 Dashes Orange Bitters

1 Jigger Gin

Shake extra well and strain

Decorate with Red Cherry

(A morning pick me up)

GIN DAISY (Shake)

Collins Glass full fine ice

Mixing Glass, Fine Ice

1 Jigger Lemon juice

$\frac{1}{2}$ Jigger Grenadine

1 Jigger Gin

Shake and strain

Fill with Seltzer

Float Creme De Menthe on top

Decorate with thin slice lemon

Serve with straws

(Make any Daisy same way,
using Liquor preferred).

GIN FIZZ (Shake)

Stem Glass, 6 Ounce (Chill)

Mixing Glass, Fine Ice

1 Jigger Lemon Juice

1 Jigger Simple Syrup or
1 Barspoon sugar

1 Jigger Gin

Shake and strain

Fill with Seltzer

If decorated use Red Cherry.

GINGER ALE HIGHBALL (Build)

Highball Glass

2 Cubes Ice

1 Jigger Bourbon or Rye Whiske

Fill with Ginger Ale

Twist and drop Lemon peel.

GIN RICKEY (Build)

Highball Glass

Squeeze and drop $\frac{1}{2}$ Lime

1 Cube Ice

1 Jigger Gin

Fill with Seltzer.

GIN SLING (Build)

Highball Glass

$\frac{1}{2}$ Spoon Bar sugar

1 Cube of Ice. 1 Jigger Gin

Fill with Seltzer

Serve with Toddy Spoon

Twist and drop Lemon peel

Nutmeg on side.

GIN SWIZZLE (Swizzle)

Cocktail Glass, (Chill)

Mixing Glass, Fine Ice

Juice of $\frac{1}{2}$ Lime

1 Barspoon Bar sugar

Mixing Spoon of Angostura

Bitters. 1 Jigger Gin

Churn with Swizzle stick

until real cold and foamy

Strain into Cocktail Glass

(This drink can also be made
of any liquor preferred and
may be shaken instead of
Swizzled).

GOATS DELIGHT COCKTAIL(Shake)

Cocktail Glass, Chill
Mixing Glass, Fine Ice
 $\frac{1}{2}$ Jigger Kirsch or Dry
Vermouth
 $\frac{1}{2}$ Jigger Orgeat Syrup
1 Dash Absinthe Substitute
 $\frac{1}{2}$ Jigger Brandy
Dash of Sweet Cream
Shake and strain.

GOLDEN FIZZ (Shake)

Stem Glass, 8 Ounce (Chill)
Mixing Glass, Fine Ice
1 Jigger Lemon juice
1 Jigger Simple syrup or
1 Barspoon sugar
1 Jigger Gin
YOLK of 1 Egg
Shake and strain
Fill with Seltzer.

GOLDEN SLIPPER COCKTAIL (Build

Sherry or Cocktail Glass
 $\frac{1}{2}$ Jigger Yellow Chartreuse
YOLK of 1 Egg
 $\frac{1}{2}$ Jigger Gold Wasser
Do not break egg yolk.

GREEN DEVIL COCKTAIL (Shake)

Cocktail Glass (Chill)

Mixing Glass, Fine Ice

Juice of $\frac{1}{2}$ Lime

$\frac{1}{2}$ Jigger Hay's Panama Punch

1 Jigger Gin

Shake well and strain.

HALF & HALF

10 Ounce Beer Glass
1 Nip of Stout
1 Bottle of Ale
Pour simultaneously.

HALO COCKTAIL (Shake)

Cocktail Glass (Chill)
Mixing Glass, Fine Ice
1 Dash Orange juice
1 Dash Lemon Juice
 $\frac{1}{2}$ Jigger Apricot Brandy
1 Jigger Gin
Shake and strain.

HAPPY DAYS COCKTAIL (Stir)

Cocktail Glass (Chill)
Mixing Glass, 2 Cubes Ice
2 Dashes Orange Bitters
 $\frac{1}{2}$ Jigger Dry Vermouth
 $\frac{1}{2}$ Jigger Sweet Vermouth
1 Jigger Gin
Stir and strain
Twist and drop Lemon peel.

HAWAIIAN MOONLIGHT (Shake)

Saucer type Champagne Glass
(Chill)

Mixing Glass, Fine Ice

$\frac{1}{2}$ Jigger Lemon juice

$\frac{1}{2}$ Jigger Dry Vermouth

1 Dash Curacao

2 Dashes Absinthe Substitute

1 Jigger Gin

White of 1 Egg

Shake extra well and strain.

HARVARD COOLER (Build)

Same as Tom Collins, using
Apple Brandy instead of Gin.

HONOLULU FIZZ (Shake)

Stem Glass, 6 Ounce (Chill)

Mixing Glass, Fine Ice

1 Dash Grenadine

1 Jigger Pineapple juice

1 Jigger Gin

Shake well and strain

Fill with Seltzer.

HORSES NECK (Build)

Shell Glass 10 Ounce

Peel lemon in spiral

Place peel in glass with

3 average cubes ice so

that one end rest on

bottom of glass and the

other rest on top of ice

Fill 3/4ths full Ginger Ale

1 Jigger any liquor preferred

floated on top

Serve with straws.

HOT BRANDY TODDY (Build)

Highball or Old Fashioned
Glass

1 Lump of sugar

Twist and drop Lemon peel

1 Jigger any Liquor pre-
ferred

Place Toddy Spoon in glass

Fill with boiling water

Nutmeg on side.

HOT BUTTERED RUM (Build)

Highball or Old Fashioned
Glass

1 Cube of sugar

1 Jigger Rum

Place Toddy spoon in glass

Fill with Boiling water

Place small cube of butter
on top

Note: Make any hot buttered
drink same way, using
liquor preferred. Add
spices if desired - Cloves,
Cinnamon sticks, etc.

HOT COFFEE GROG (Build)

Demitasse Cup

Fill 2/3rds full Hot Coffee

Place 2 Jiggers Rum in con-
tainer in double boiler and
cook for 5 minutes

Place 4 pieces lemon and
Orange peel in saucer, cover
with Rum and set on fire

Pour all together in cup while
peel is still burning.

HOT CLARET PUNCH (Build)

Collins Glass, (preheated)

$\frac{1}{2}$ Jigger Lemon Juice

$\frac{1}{2}$ Jigger Simple syrup

Angostura Bitters if desired

2 Jiggers Claret Wine

Place Toddy spoon in glass

Fill with boiling water

Dash Cinnamon

3 Cloves

Dash of Allspice.

HOT GERMAN GROCK (Build)

Hot Toddy Glass

1 Cube of sugar

1 Slice Lemon

2 Cloves

1 Dash Cinnamon

1 Jigger Arrach or New

England Rum

Place Toddy spoon in glass

Fill with boiling water.

HOULA COCKTAIL (Shake)

Cocktail Glass (Chill)

Mixing Glass, Fine Ice

1 Dash Curacao

1 Jigger Orange Juice

1 Jigger Gin

Shake well and strain.

HOT RUM PUNCH (Build)

1 Jigger Lemon Juice

1 Jigger syrup

1 Jigger Rum

Place Toddy Spoon in Glass

Fill with boiling hot water

3 Cloves on top

Build in Collins Glass,
preheated.



IMPERIO COCKTAIL (Shake)

Cocktail Glass (Chill)

Mixing Glass, Fine Ice

$\frac{1}{2}$ Jigger Lime Juice

$\frac{1}{2}$ Jigger Dry Vermouth

$\frac{1}{2}$ Jigger Brandy

$\frac{1}{2}$ Jigger Tequila

Shake and strain.

IRISH COOLER (Shake)

Place spiral lemon peel around

3 cubes ice in Collins Glass

Mixing Glass, Fine Ice

$\frac{1}{2}$ Jigger Green Creme De Menthe

1 Jigger Irish Whiskey

Shake real well and strain

Fill with Seltzer.

ISLE OF SKY COCKTAIL (Shake)

Cocktail Glass (Chill)

Mixing Glass, Fine Ice

Juice of $\frac{1}{2}$ Lime

$\frac{3}{4}$ ths Jigger Dry Vermouth

1 Jigger Drambuie

Shake extra well and strain

IT COCKTAIL (Stir)

Cocktail Glass (Chill)

Mixing Glass, 2 cubes ice

Juice of $\frac{1}{2}$ Lime

$\frac{1}{2}$ Jigger Dry Vermouth

$\frac{1}{2}$ Jigger Galliano Brandy

1 Jigger Gin

Stir and strain.

JACK ROSE COCKTAIL (Shake)

Cocktail Glass (Chill)

Mixing Glass, Fine Ice

Juice of $\frac{1}{2}$ Lime

$\frac{1}{2}$ Jigger Grenadine

1 Jigger Apple Jack Brandy

Shake extra well and strain.

JOCKEY CLUB COCKTAIL (Stir)

Cocktail Glass (Chill)

Mixing Glass, 2 Cubes ice

1 Dash Angostura Bitters

Juice of $\frac{1}{2}$ Lime

$\frac{1}{2}$ Jigger Creme De Cacao

1 Jigger Gin

Stir well and strain.

JOHN COLLINS (Build)

Make same as Tom Collins,

using Whiskey instead of

Gin.

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KING ALPHONSE (Build)

Liqueur Glass

2/3rds full Creme De Cacao

Float sweet cream on top.

KINGS PEG (Build)

Highball Glass

2 Cubes Ice

3/4ths Jigger Cointreau

3/4ths Jigger Cognac

Stir

Fill with Seltzer.

KNOCK OUT COCKTAIL (Shake)

Cocktail Glass, (Chill)

Mixing Glass, Fine Ice

$\frac{1}{2}$ Jigger Dry Vermouth

$\frac{1}{2}$ Jigger White Creme De Menthe

$\frac{1}{2}$ Jigger Absinthe Substitute

$\frac{1}{2}$ Jigger Gin

Shake well and strain.

LADIES DELIGHT (Shake).

Cocktail Glass (Chill)

Mixing Glass, Fine Ice

1 Dash Lemon Juice

1 Dash Curacao

$\frac{1}{2}$ Jigger Orange Juice

1 Jigger Gin

Shake well and strain

LEMONADE (Shake)

Collins Glass $\frac{3}{4}$ ths full
fine ice

Mixing Glass, Fine Ice

3 Jiggers Lemon Juice

Mixing spoon twice full
bar sugar

Shake and strain

Fill with cold Seltzer

Decorate with thin slices
lemon. Serve with straws.

LIMEADE (Shake)

Collins Glass $\frac{3}{4}$ ths full
fine ice

Mixing Glass, Fine Ice

Juice of 2 Limes

Bar spoon twice full bar sugar

Shake and strain

Fill with Seltzer

Decorate with thin slices
Lime.

LONE TREE COCKTAIL (Stir)

Cocktail Glass (Chill)

Mixing Glass, 2 Cubes Ice

3/4ths Jigger Sweet Vermouth

1 Jigger Gin

Stir well and strain

Decorate with Red Cherry.

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MAE WEST COCKTAIL (Shake)

Cocktail Glass (Chill

Mixing Glass, Fine Ice

Juice of $\frac{1}{2}$ Lime

$\frac{1}{4}$ Jigger Grenadine

$1\frac{1}{2}$ Jiggers Brandy

Shake well and strain

Decorate with 2 Red Cherries

Twist, do not drop, Lemon peel

MAMIE TAYLOR HIGHBALL (Build)

Highball Glass

1 Cube of Ice

Squeeze and drop $\frac{1}{2}$ Lime

1 Jigger Scotch Whisky

Fill with Ginger Ale

MAMIE COLLINS (Build)

Collins Glass

Squeeze and drop $\frac{1}{2}$ Lime

Fill with fine ice

1 Jigger Lemon Juice

$\frac{1}{2}$ Jigger Grenadine

1 Jigger Gin

Stir

Fill with Seltzer

Serve with straws.

MANHATTAN COCKTAIL, DRY (Stir)

Cocktail Glass, (Chill)

Mixing Glass, 2 Cubes Ice

1 Dash Angostura Bitters

3/4ths Jigger Dry Vermouth

1 Jigger Whiskey

Stir and strain

Decorate with Red Cherry

Twist, do not drop, lemon peel

MANHATTAN COCKTAIL, SWEET (Stir)

Cocktail Glass, (Chill)

Make same as above, using

Sweet Vermouth instead of Dry

MANHATTAN COOLER (Build)

Collins Glass

Squeeze and drop $\frac{1}{2}$ Lime

Fill with Fine Ice

Mixing spoon twice full Bar
sugar

$\frac{1}{2}$ Jigger Rum

2 Jiggers Claret Wine

Stir. Fill with Seltzer

Decorate with slice Orange

Serve with straws.

MARTINI COCKTAIL, DRY (Stir)
Cocktail Glass, (Chill)
Mixing Glass, 2 cubes ice
1 Dash Orange Bitters
3/4ths Jigger Dry Vermouth
1 Jigger Gin
Stir well and strain
Decorate with Green Olive.

MARTINI COCKTAIL, SWEET (Stir)
Make same as Dry, using Sweet
Vermouth and decorate with
Red Cherry. This is also a
Lone Tree Cocktail.

MARTINIQUE
Liqueur Glass
1/3rd Benedictine
1/3rd Kummel
Float sweet cream.

MARGURITE COCKTAIL (Stir)

Cocktail Glass (Chill)

Mixing Glass, 2 Cubes ice

$\frac{1}{2}$ Jigger Dry Vermouth

$\frac{1}{4}$ Jigger Curacao

1 Jigger Gin

Stir well and strain

Twist, do not drop, lemon peel.

MERRY WIDOW COCKTAIL (Stir)

Cocktail Glass (Chill)

Mixing Glass, 2 cubes ice

2 Dashes Angostura Bitters

2 Dashes Benedictine

2 Dashes Absinthe Substitute

$\frac{1}{2}$ Jigger Dry Vermouth

$\frac{1}{2}$ Jigger Gin

Stir well and strain

Twist, do not drop, lemon peel.

MEXICAN FLIP (Shake)

Stem Glass, 8 Ounce (Chill)

Mixing Glass, Fine Ice

1 Jigger Simple Syrup or

1 Barspoon sugar

$1\frac{1}{2}$ Jiggers Mexican Rum

1 Whole Egg

Shake real well and strain

Nutmeg on side.

MICKEY FINN COCKTAIL (Stir)

Cocktail Glass, (Chill)

Mixing Glass, 2 cubes ice

Jigger Scotch Whisky

Jigger Bourbon Whiskey

Jigger Jamaica Rum

Jigger Gin

Stir real well and strain

Float sweet cream on top.

MILLIONAIRE SOUR (Shake)

Make Whiskey Sour and sweeten
with 3/4ths Jigger Grenadine
instead of sugar or other
syrup.

MILK SHAKE (Shake)

Make same as Egg Nog.

MINT JULEP (Build)

Shell Glass, 10 Ounce

Place 4 leaves FRESH Mint in glass

Mixing spoon twice. full Bar sugar

Dampen with Seltzer or water
Muddle gently and draw mint up around wall of glass

Half full FINE Ice

1 Jigger Bourbon Whiskey

Stir to dissolve sugar

Fill with Fine Ice

Add another Jigger Bourbon Whiskey

Stir and continue to add FINE Ice until glass is full of liquid and completely frosted on outside

Decorate with Sprigs Fresh Min
Serve with straws.



MOSCOW MULE

To a little shaved ice placed on bottom of a copper mug, add the following:

Juice of 1/2 Lime

Jigger of CROWN RUSSE Vodka

3 Cubes of Ice

Fill to 1/2 inch of rim with

Cock & Bull Ginger Beer.

MORNING GLORY FIZZ (Shake)
Stem Glass, 8 Ounce (Chill)
Mixing Glass, Fine Ice
1 Jigger Lemon juice
 $\frac{1}{2}$ Jigger Angostura Bitters
 $\frac{1}{2}$ Jigger Absinthe Substitute
1 Jigger Simple Syrup or
1 Barspoon sugar
1 Jigger Whiskey
White of 1 Egg
Shake and strain
Fill with Seltzer.

MINT SMASH (Build)
Old Fashioned Glass
1 Cube of sugar
4 Leaves Fresh Mint
Cover with Seltzer
Muddle gently
1 Cube of Ice
1 Jigger Bourbon Whiskey
Serve with Toddy Spoon.

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NEW ORLEANS FIZZ (Shake)

Stem Glass, 10 Ounce (Chill)

Mixing Glass, Fine Ice

1 Jigger Lemon juice

1 Jigger Simple syrup or

1 Barspoon sugar

1 Jigger Gin

White of 1 Egg

$\frac{1}{2}$ Jigger Sweet Cream

Shake and strain

Fill with Seltzer

Dash Orange Flower Water on Top.

NITE CAP (Shake)

Champagne Glass (Chill)

Mixing Glass, Fine Ice

1 Dash Anisette

$\frac{1}{2}$ Jigger Curacao

1 Jigger Brandy

YOLK of 1 Egg

Shake extra well and strain.

OCEAN COOLER (Build)

Shell Glass, 10 Ounce

Fill $\frac{1}{2}$ full Fine Ice

$\frac{1}{2}$ Jigger Lemon juice

$\frac{1}{4}$ Jigger Grenadine

$\frac{1}{2}$ Jigger Apricot Brandy

1 Jigger Gin

Stir

Fill with Seltzer

Float Green Creme De Menthe
on top

Serve with straws.

OCEAN WAVE (Shake)

Stem Glass, 8 Oz. (Chill)

1 Jigger Lemon juice

1 Jigger Simple syrup or

1 Barspoon sugar

1 Jigger Gin

$\frac{1}{4}$ Jigger Green Creme De Menthe

1 Jigger sweet cream

Shake real well and strain

Fill with Seltzer.

O'JEN NEW ORLEANS COCKTAIL
(Shake)

Cocktail Glass (Chill)

Mixing Glass, Fine Ice

1 Dash Angostura Bitters

$\frac{1}{4}$ Jigger Anisette

$\frac{1}{4}$ Jigger Gin

1 Jigger O'Jen (Absinthe
Substitute)

Shake extra well and strain.

OLD FASHIONED (Build)

Old Fashioned Glass

1 Cube of sugar

1 Dash Angostura Bitters

Cover sugar with Seltzer

Mull (crush) sugar

1 Large cube of ice

1 Jigger Whiskey

Decorate with Red Cherry and
slice Orange on toothpick

Twist and drop Lemon peel

Note: If fruit decoration is
not available serve with
Toddy spoon.

ORANGEADE (Shake)

Collins Glass 3/4ths full

Fine ice

Mixing Glass, Fine ice

1 Jigger Lemon juice

3 Jiggers Fresh Orange juice

1 Barspoon Bar sugar

Shake and strain

Fill with Seltzer

Decorate with thin slices

Orange

Serve with straws.

ORANGE BLOSSOM COCKTAIL(Shake

Cocktail Glass (Chill)

Mixing Glass, Fine ice

$\frac{1}{2}$ Jigger Orange juice

$\frac{1}{2}$ Jigger Simple Syrup or

$\frac{1}{2}$ Barspoon Bar sugar

1 Jigger Gin

Shake well and strain

Decorate with Red Cherry.

ORANGE BLOSSOM SOUR (Shake)

Stem Glass, 5 Oz. (Chill)

Mixing Glass, Fine Ice

1 Jigger Simple Syrup or

1 Barspoon Bar sugar

$\frac{1}{8}$ Jigger Lemon juice

$\frac{1}{2}$ Jigger Orange juice

1 Jigger Gin

Shake and strain

Decorate with Red Cherry and
slice Orange on toothpick.

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PAGO COCKTAIL (Stir)

Cocktail Glass, (Chill)
Mixing Glass, 2 Cubes Ice
1 Dash Creme De Cassis
3/4ths Jigger Dry Vermouth
1 Jigger Cognac Brandy
Stir well and strain.

PANAMA COCKTAIL (Shake)

Cocktail Glass (Chill)
Mixing Glass, Fine Ice
1/2 Jigger Creme De Cacao
1 Jigger Brandy
1/2 Jigger Sweet Cream
Shake and strain.

PANAMA COOLER (Build)

Collins Glass, 10 Ounce
Squeeze and drop 1/2 Lime
Fill with fine ice
1 Jigger Lemon juice
1/2 Jigger Apricot Brandy
1 Jigger Hay's Panama Punch
1 Jigger Gin
Stir
Fill with Seltzer
Serve with Straws.

PAPEETE RAINBOW (Build)

Liqueur Glass

$\frac{1}{4}$ Creme De Cacao

$\frac{1}{4}$ Creme Yvette

$\frac{1}{4}$ Cherry Liqueur

Float Sweet cream.

PERFECT COCKTAIL (Stir)

Cocktail Glass (Chill)

Mixing Glass, 2 Cubes ice

$\frac{1}{2}$ Jigger Dry Vermouth

$\frac{1}{2}$ Jigger Sweet Vermouth

1 Jigger Gin

Stir well and strain

Twist and drop Lemon peel.

PICK ME UP COCKTAIL (Shake)

Cocktail Glass, (Chill)

Mixing Glass, Fine Ice

$\frac{1}{2}$ Jigger Dry Vermouth

$\frac{1}{2}$ Jigger Brandy

1 Jigger Absinthe Substitute

Shake extra well and strain.

PICON PUNCH (Shake)

Collins Glass full fine ice
Mixing Glass, Fine Ice
1 Jigger Lemon Juice
 $\frac{1}{2}$ Jigger Grenadine
1 Jigger Amer Picon Brandy
Shake well and strain
Fill with Seltzer
Decorate with thin slice
orange
Serve with straws.

PINK GARTER (Shake)

Champagne Glass (Chill)
Mixing Glass, Fine Ice
Juice of $\frac{1}{2}$ Lime
 $\frac{1}{2}$ Jigger Orange Juice
 $\frac{1}{2}$ Jigger Raspberry syrup
White of 1 Egg
1 Jigger Gin
Shake real well and strain.

PINK GIN (Build)

Highball Glass
1 Cube of Ice
2 Jiggers Ice cold water
2 Dashes Angostura Bitters
 $1\frac{1}{2}$ Jiggers Gin
Do not stir.

PINK LADY (Shake)

Champagne Glass (Chill)

Mixing Glass, Fine Ice

Juice of $\frac{1}{2}$ Lime

$\frac{1}{4}$ Jigger Grenadine

1 Jigger Gin

White of 1 Egg

Shake extra well and strain

Note: Sometimes a jigger of
sweet cream is added to
this drink.

PISCO PUNCH (Shake)

Collins Glass full fine ice

Mixing Glass, Fine Ice

1 Jigger Lemon Juice

1 Jigger Pineapple juice

$\frac{1}{2}$ Jigger Simple syrup or

$\frac{1}{2}$ Barspoon Bar sugar

1 Jigger Pisco Brandy

Shake and strain

Decorate with thin slice of

Pineapple or Green Cherry

Serve with straws.

PLANTERS PUNCH (Shake)

Collins Glass full fine ice

Mixing Glass, Fine Ice

Juice of $\frac{1}{2}$ Lime

$\frac{1}{2}$ Jigger Grenadine

1 Jigger Pineapple juice

1 Jigger Rum

Shake well and strain

Dash of Curacao on top

Decorate with thin slice
pineapple

Serve with straws

Sprig of Mint if available.

PORTO RICKEY (Build)

Highball Glass

1 Cube of ice

$\frac{1}{2}$ Jigger Grenadine

1 Jigger Rum

Stir. Fill with Seltzer.

PORT SANGAREE (Build)

Delmonico Glass

$\frac{1}{2}$ Jigger Simple syrup

1 Jigger ice water

3 Jiggers Port Wine

Serve with Toddy Spoon

Nutmeg on side.

POUSSE CAFE (Build)

Liqueur Glass

Pour carefully

1/5th Grenadine

1/5th Anisette

1/5th Parfait

1/5th Yellow Chartreuse

1/5th Brandy (Cognac)

Note: In pouring this drink it is necessary to keep in mind that liqueurs are controlled by specific gravity—the higher the proof the lighter the product.

Pour the lower proof first in each case and less difficulty will be encountered. There is no set formula for this drink, any of the many liqueurs may be used.

PRARIE OYSTER (Build)

Old Fashioned Glass

1/2 Jigger Lemon Juice

1 Teaspoon Worcestershire

1 Teaspoon Catsup

2 Dashes Pepper Sauce

Pinch of salt

Yolk of 1 Egg

Do not break Egg Yolk.

PRESEBYTERIAN (Build)

Highball Glass

1 Cube of Ice

1 Jigger any liquor preferred

Fill with one-half Ginger Ale and one-half Seltzer, poured simultaneously
Lemon peel if preferred.

PRESIDENT COCKTAIL (Stir)

Cocktail Glass (Chill)

Mixing Glass, 2 cubes ice

$\frac{1}{4}$ Jigger Grenadine or
Curacao

$\frac{1}{2}$ Jigger Sweet Vermouth

1 Jigger Rum

Stir well and strain

Decorate with Red Cherry.

QUEEN ELIZABETH COCKTAIL (Shake)

Cocktail Glass, (Chill)

Mixing Glass, Fine Ice

Juice of $\frac{1}{2}$ Lime

$\frac{1}{2}$ Jigger Dry Vermouth

$\frac{1}{4}$ Jigger Benedictine

1 Jigger Gin

Shake well and strain.

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RED LION COCKTAIL (Shake)

Cocktail Glass, (Chill)

Mixing Glass, Fine Ice

Juice of $\frac{1}{2}$ Lime

$\frac{1}{2}$ Jigger Orange juice

$\frac{1}{2}$ Jigger Grand Marnier

1 Jigger Gin

Shake and strain.

REMOS FIZZ (Shake)

Same as New Orleans Fizz.

RHETT BUTLER COCKTAIL (Shake)

Cocktail Glass, (Chill)

Mixing Glass, Fine Ice

Juice of $\frac{1}{2}$ Lime

Juice of $\frac{1}{4}$ Lemon

$\frac{1}{4}$ Jigger Curacao

1 Mixing spoon Bar sugar

1 Jigger Southern Comfort

Whiskey

Shake extra well and strain.

RHINE WINE CUP (Build)

Use 2 Quart Glass Pitcher

1 Jigger Maraschino

1 Jigger Curacao

1 Jigger Simple syrup or

1 Barspoon Bar sugar

1 Pint Mineral Water

Stir well

Add stick of Ice

Fruit in season, thinly slice

Thin slice cucumber peel

1 Quart Rhine Wine

ROB ROY COCKTAIL (Stir)

Cocktail Glass

Mixing Glass, 2 cubes ice

1 Dash Angostura Bitters

3/4ths Jigger Sweet Vermouth

1 Jigger Scotch Whisky

Stir well and strain

Decorate with Red Cherry.

RON RICO COCKTAIL (Shake)

Cocktail Glass, (Chill)

Mixing Glass, Fine Ice

Juice of $\frac{1}{2}$ Lime

$\frac{1}{2}$ Jigger Simple Syrup or

$\frac{1}{2}$ Barspoon Bar sugar

1 Jigger Ron Rico Rum

Shake well and strain

Note: If this drink is to be
frozen add dash of Maraschino

ROSSINGTON COCKTAIL (Stir)

Cocktail Glass (Chill)

Mixing Glass, 2 Cubes Ice

$\frac{1}{2}$ Jigger Dry Vermouth

$\frac{1}{2}$ Jigger Sweet Vermouth

1 Jigger Gin

Stir well and strain

Twist and drop Orange Peel.

ROYAL FIZZ (Shake)

Stem Glass, 10 Oz. (Chill)

Mixing Glass, Fine Ice

1 Jigger Lemon Juice

1 Jigger Simple syrup or

1 Barspoon sugar

1 Jigger Gin

1 Egg

Shake real well and strain

Fill with Seltzer.

ROYAL SMILE COCKTAIL (Shake)

Cocktail Glass (Chill)

Mixing Glass, Fine Ice

Juice of $\frac{1}{2}$ Lime

1 Dash Grenadine

$\frac{1}{2}$ Jigger Gin

$\frac{3}{4}$ ths Jigger Apple Jack,

(Brandy)

Shake and strain.

RUM PUNCH (Shake)

Shell Glass, 10 Oz full fine
ice

Mixing Glass, Fine Ice

1 Jigger Lemon Juice

Juice of $\frac{1}{2}$ Lime

1 Jigger Simple syrup or
1 Barspoon sugar

1 Jigger Rum

Shake well and strain

Decorate with slice Orange

Serve with straws.

RUM SWIZZLE (Build)

Shell Glass, 10 Oz. full fine
ice. Juice of $\frac{1}{2}$ Lime

$\frac{1}{2}$ Jigger Lemon Juice

Dash Angostura Bitters

1 Barspoon sugar. 1 Jigger Rum

Fill with Seltzer

Swizzle with Swizzle stick
or mixing spoon.

Serve with straws.

RYE & SODA (Build)

Highball Glass. 1 Cube ice

1 Jigger RYE Whiskey

Fill with Seltzer

Twist and drop Lemon Peel.

SAM CLAY COCKTAIL (Stir)

Cocktail Glass

$\frac{1}{2}$ Ounce Sweet Vermouth

$\frac{1}{2}$ Ounce Apple Jack

1 Ounce Gin.

SAM WARD (Build)

Cocktail Glass

Place strip of Lemon peel
around inner wall of glass

Fill Glass with SNOW Ice

Fill with Yellow Chartreuse by
pouring through ice

Serve with Short straws.

SAZERAC, OLD FASHIONED (Build)

Old Fashioned Glass

Roll Dash Absinthe Substitute
in glass

Build and Decorate Old
Fashioned in regular way.

SANDY COLLINS (Build)

Make same as Tom Collins, using
Scotch Whisky instead of Gin.

SAUTERNE CUP (Build)

Make same as Rhine Wine Cup,
using Sauterne instead.

SCOTCH & SODA (Build)

Highball Glass

1 Cube of Ice

1 Jigger SCOTCH Whisky

Fill with Seltzer.

SCARLET O'HARA (Shake)

Cocktail Glass (Chill)

Mixing Glass, Fine Ice

Juice of $\frac{1}{2}$ Lime

$\frac{1}{2}$ Jigger Cranberry juice or
Grenadine

1 Jigger Southern Comfort

Shake extra well and strain.

SHANDY GAFF

Shell Glass, 10 Ounce

Pour half full of Beer or Ale

Fill with Ginger Ale.

SHAMROCK COCKTAIL (Shake)

Cocktail Glass (Chill)

Mixing Glass, Fine Ice

$\frac{1}{4}$ Jigger Grenadine

Juice of $\frac{1}{2}$ Lime

$\frac{1}{2}$ Jigger Gin

1 Jigger Southern Comfort
Whiskey.

Shake and strain

Decorate with Green Cherry.

SHANGHAI COCKTAIL (Shake)

Cocktail Glass (Chill)

Mixing Glass, Fine Ice

$\frac{1}{4}$ Jigger Lemon juice

$\frac{3}{4}$ ths Jigger Apricot Brandy

1 Jigger Gin

Shake and strain.

SHERRY COBBLER (Shake)

Shell Glass, 10 Ounce full
fine ice

Mixing Glass, Fine Ice

1 Jigger Simple Syrup or
1 Barspoon sugar

2 Jiggers Sherry Wine

1 Jigger Water

Shake and strain

Float Claret on top

Decorate with thin slice
orange and Red Cherry

Serve with straws.

SHERRY & EGG (Build)

Old Fashioned Glass

1 Jigger Sherry Wine

Carefully break and drop
1 Egg

Fill with Sherry Wine

Do not stir.

SHERRY FLIP (Shake)

Stem Glass, 8 Oz. (Chill)

Mixing Glass, Fine Ice

$\frac{1}{2}$ Jigger Simple Syrup or

$\frac{1}{2}$ Barspoon sugar

2 Jiggers Sherry Wine

1 Egg

Shake well and strain.

Nutmeg on side.

SIDE CAR COCKTAIL (Shake)

Cocktail Glass (Frosted)

Mixing Glass, Fine Ice

Juice of $\frac{1}{2}$ Lime

$\frac{1}{2}$ Jigger Cointreau or Tripl
Sec.

1 Jigger Brandy

Shake and strain.

SILVER FIZZ (Shake)

Stem Glass, 8 Oz. (Chill)

Mixing Glass, Fine Ice

1 Jigger Lemon Juice

1 Jigger Simple syrup or

1 Barspoon sugar

1 Jigger Gin. White of 1 Egg

Shake and strain

Fill with Seltzer.

SILVER SLIPPER (Build)

Liqueur Glass

2/3rds full Maraschino

Fill with Kummel or Gold
Wasser.

SINGAPORE SLING (Build)

Shell Glass, 10 Ounce

Squeeze and drop $\frac{1}{2}$ Lime

Fill with Fine Ice

1 Jigger Lemon Juice

$\frac{1}{2}$ Jigger Grenadine or
Raspberry syrup

$\frac{1}{2}$ Jigger Cherry Brandy

1 Jigger Gin

Stir

Fill with Seltzer

Float SLOE GIN on top

Serve with straws.

SKY RIDE FIZZ (Shake)

Stem Glass, 8 Oz. (Chill)

Mixing Glass, Fine Ice

1 Jigger Lemon Juice

1 Jigger Simple Syrup or
1 Barspoon sugar

1 Jigger Sloe Gin

$\frac{1}{2}$ Jigger Sweet Cream

Shake and strain

Fill with Seltzer.

SLOW STINGER (Build)

Liqueur Glass

2/3rds full Green Creme De
Menthe

Float Brandy.

SLOE GIN FIZZ (Shake)

Stem Glass, 8 Oz. (Chill)

Mixing Glass, Fine Ice

1 Jigger Lemon Juice

1 Jigger Simple syrup or
1 Barspoon sugar

1 Jigger Sloe Gin

Shake and strain

Fill with Seltzer.

SOUTHERN COOLER (Build)

Highball Glass

2 Cubes ice

1 Jigger Southern Comfort
Whiskey

Fill with Coca Cola or
Seven Up.

SOURS: Sours can be made of
Liquor preferred, such as
Gin, Brandy, Rum, etc.

When sugar is used in-
stead of syrup, use fine
ice and shake longer and
meltage will create
necessary volume.

SODA COCKTAIL (Build)

Highball Glass

3 Cubes Ice

3 Dashes Angostura Bitters

1 Barspoon sugar

Fill with Seltzer.

STINGER COCKTAIL (Shake)

Cocktail Glass (Chill)

Mixing Glass, Fine Ice

3/4ths Jigger WHITE Creme De
Menthe

1 Jigger Brandy

Shake real well and strain.

STINGEREE COCKTAIL (Shake)

Cocktail Glass (Chill)

Add $\frac{1}{4}$ Jigger Anisette to
a Stinger.

STEP-A-LONG COCKTAIL (Shake)

Cocktail Glass (Chill)

Mixing Glass, Fine Ice

$\frac{1}{2}$ Jigger Orange Juice

$\frac{1}{2}$ Jigger Blackberry Brandy

1 Jigger Rum

Shake and strain.

SUISESSE (Shake)

Stem Glass, 5 Oz. (Chill)

Mixing Glass, Fine Ice

$\frac{1}{4}$ Jigger Anisette

1 Jigger Absinthe Substitute

White of 1 Egg

Shake well and strain.



TAHITI COOLER (Build)

Shell Glass, 10 Oz., full
fine ice

$\frac{1}{2}$ Jigger Lemon Juice

$\frac{1}{2}$ Jigger Orange Juice

2 Jiggers White Wine
(Sauterne)

1 Dash Rum. Stir.

TAHITIAN PUNCH (Shake)

Shell Glass, 10 Oz., fine ice

Mixing Glass, fine ice

Milk of 1 small cocconut

$\frac{1}{2}$ Jigger Curacao

$\frac{1}{2}$ Jigger Rum

Shake well and strain

Decorate with thin slice
Pineapple.

TEQUILA ROSE (Shake)

Cocktail glass, (Chill)

Mixing glass, fine ice

Juice of $\frac{1}{2}$ Lime

$\frac{1}{2}$ Jigger Grenadine

1 Jigger Tequila

Shake and strain

TEQUILA SUNRISE (Build)

Collins Glass, 10 ounce

2 Cubes ice

$\frac{1}{2}$ Jigger Lemon juice

Mixing spoon twice full of
bar sugar or 1 jigger simple
syrup. 1 jigger Tequila

Stir well. Fill with seltzer

Float $\frac{1}{2}$ jigger Creme De
Cassis

Serve with straws

TOM AND JERRY BATTER

Seperate the whites from the yolks of 6 eggs (6 is given as a base to work from) if larger quantities are needed add ingredients in proportion Use electric mixer if available. Beat whites until thick then add $\frac{3}{4}$ ths pound of bar sugar and beat for 5 minutes Beat yolks until thick and add balance of pound box of bar sugar and beat until heavy. Add whites and yolks together and beat until batter is quite thick. If 1 jigger Glycerin is added batter will hold body much better. Keep in cool place.

TOM COLLINS (Build)

Shell glass, 10 ounce

Squeeze and drop $\frac{1}{2}$ Lime

Fill with fine ice

1 Jigger Lemon juice

1 Jigger Simple syrup or

1 Barspoon bar sugar

1 Jigger Gin

Stir

Fill with Seltzer

Serve with straws

(When sugar is used in this
drink it should be shaken)

TOPS AND BOTTOMS (Build)

Wine glass, 3 ounce

1 Jigger Gin

Fill with Muscatel.

TOM & JERRY (Build)

Tom & Jerry Mug

2 Heaping teaspoons batter

$\frac{1}{4}$ Jigger Rum

$\frac{3}{4}$ ths Jigger Brandy

Add hot water or milk

Serve with Toddy Spoon

Nutmeg or Cinnamon on side

Stir well while pouring hot
water or milk.

TOM & JERRY (Build)

Tom & Jerry Mug

1 Jigger Brandy or Rum

Add 1 well beaten raw egg

2 Teaspoons bar sugar

Fill with hot milk, stirring
well while pouring

Nutmeg on side.

TREASURE ISLAND COCKTAIL,
(Shake)

Champagne Glass (Chill)
Mixing Glass, Fine Ice
 $\frac{1}{2}$ Jigger Lemon Juice
 $\frac{1}{2}$ Jigger Lime Juice
 $\frac{3}{4}$ ths Jigger Sloe Gin
1 Jigger Gin
Frappe to Apple Sauce consistency and pour ice with other ingredients in glass
Decorate with Red Cherry Short Straws.

TREASURE ISLAND PUNCH (Shake)

Collins Glass full fine ice
Mixing Glass, Fine Ice
1 Jigger Grapefruit juice
1 Jigger Orange juice
 $\frac{1}{2}$ Jigger Simple syrup or
 $\frac{1}{2}$ Barspoon sugar
1 Jigger Sherry or White Port Wine
Shake and strain
Bring up with Champagne or Seltzer
Decorate with thin slice Orange.

V
W

VERMOUTH & CASSIS

Highball Glass

1 Cube of ice

1 Jigger Creme De Cassis

2 Jiggers Dry Vermouth

Stir

Fill with Seltzer.

VERMOUTH COCKTAIL (Stir)

Cocktail Glass (Chill)

Mixing Glass, 2 cubes ice

1 Dash Angostura Bitters

1 Jigger Dry Vermouth

1 Jigger Sweet Vermouth

Stir and Strain

Lemon peel if preferred.

WAIKIKI COCKTAIL (Shake)

Champagne Glass (Chill)

Mixing Glass, Fine Ice

Juice of $\frac{1}{2}$ Lime

$\frac{1}{2}$ Jigger Passion Fruit Juice

1 Jigger Bacardi Rum

White of 1 Egg

Shake extra well and strain.

WALDORF FIZZ (Shake)

Stem Glass, 10 Oz. (Chill)

Mixing Glass, Fine Ice

1 Jigger Lemon Juice

$\frac{1}{2}$ Jigger Orange Juice

1 Jigger Simple syrup or

1 Barspoon sugar

1 Jigger Gin

1 Egg

Shake and strain

Fill with Seltzer

Dash Orange Flower Water

on top.

WARD EIGHT (Shake)

Stem Glass, 5 Oz. (Chill)

Mixing Glass, Fine Ice

1 Jigger Lemon Juice

$\frac{1}{2}$ Jigger Grenadine

1 Jigger Whiskey

Shake well and strain

Top with Seltzer

Sour decoration.

WHISKEY COCKTAIL (Shake)

Cocktail Glass (Chill)

Mixing Glass, Fine Ice

2 Dashes Angostura Bitters

2 Dash simple syrup

1 Jigger Whiskey

Shake real well and strain

Decorate with Red Cherry

Twist and drop Lemon peel

(A morning pick me up)

WHISKEY PUNCH (Shake)

Same as Brandy Punch, using

Whiskey instead of Brandy.

WHISKEY SOUR (Shake)

Stem Glass, 5 Oz. (Chill)

Mixing Glass, Fine Ice

1 Jigger Lemon Juice

1 Jigger Simple syrup or

1 Barspoon sugar

1 Jigger Whiskey

Shake and strain

Decorate with Red Cherry

and slice Orange on

toothpick

(When sugar is used shake

extra well and meltage

will create volume).

WHITE LADY COCKTAIL (Shake)

Champagne Glass (Chill)

Mixing Glass, Fine Ice

Juice of $\frac{1}{2}$ Lime

$\frac{1}{2}$ Jigger Cointreau or

Tripl Sec

1 Jigger Gin

White of 1 Egg

Shake extra well and strain.

Y
Z

ZA ZA COCKTAIL (Stir)
Cocktail Glass (Chill)
Mixing Glass, 2 cubes ice
1 Dash Orange Bitters
3/4ths Jigger Dubonnet Wine
1 Jigger Gin
Stir well and strain

ZERO COCKTAIL(Stir)
Cocktail Glass (Chill)
Mixing Glass, 2 Cubes ice
Juice of $\frac{1}{2}$ Lime
1 Jigger Dubonnet Wine
1 Jigger Cointreau or
Tripl Sec
 $\frac{1}{2}$ Jigger Gin
Stir well and strain.

ZOMBIE (Shake)

Chimney Glass, 12 or 14 Oz.

Fill 2/3rds full fine ice

Mixing Glass, Fine Ice

1 Barspoon Brown sugar

Juice of $\frac{1}{2}$ Lime

1 Jigger Passion Fruit juice

Thin slice Pineapple

1 Jigger 86 proof Rum

$\frac{1}{2}$ Jigger 90 proof Rum

$\frac{1}{2}$ Jigger 151 proof Rum

Shake and strain through

ice

Decorate with thin round

of Lime; stick of pine-

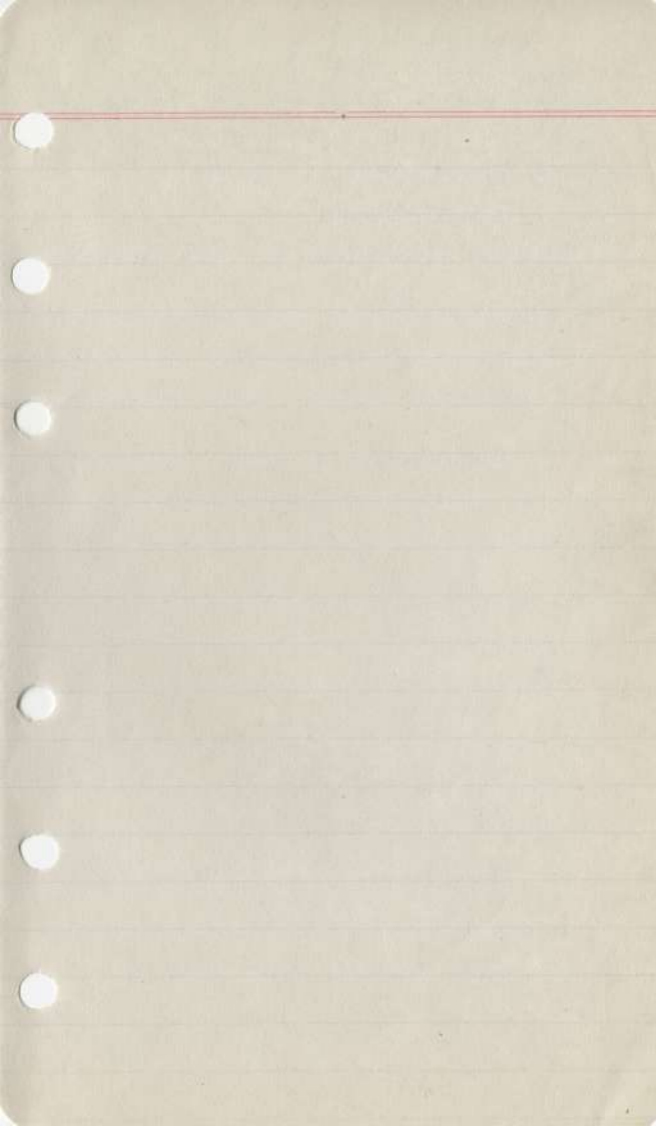
apple; red cherries and

serve with colored straws

(Each Bar seems to have its

own way of making this

drink).



TROPICAL

ARGENTINE COFFEE GROG

For 2 people

Use Demitasse Cup

2 " " Coffee

1 " " Raw milk

or raw cream

Boil coffee and milk

together. 1 Cube sugar

$\frac{1}{2}$ Jigger Demerrera Rum-151pr.

$\frac{1}{2}$ " " " 96 "

Put Rum together and light
flame. Float to coffee.

AVIADOR (Shake)

Cocktail glass

$\frac{1}{3}$ Jigger Creme de Yvette

1 Dash Benedictine

$\frac{1}{3}$ Jigger Gin

$\frac{1}{3}$ " Brandy.

TROPICAL

BARBADOS

Collins glass #435
1 Lime. 2 Dashes Absinthe
2/3 Jigger Grenadine
1 " El Dorado or
Special Reserve Rum.

BERMUDA SEA BREEZE

Collins glass #7601
5 Mint leaves, mashed and
strained. $\frac{1}{2}$ Lime
1/3 Jigger Creme de Rose
1 " El Dorado Rum.

BLACK VELVET

Pilsner glass
Half & Half
Champagne & Stout Guinness
Float Demerrera Rum.

BOMBAY SOUR (Shake)

Whiskey Sour glass #3000
1 Jigger Lemon juice
1 " Apple Jack Brandy
1 Teaspoon Bar sugar.

TROPICAL

CASTIA (Frappe)

1 Dash Angostura Bitters
1/3 Jigger Benedictine
1/3 " Green Chartreuse
1/3 " Apple Brandy
Cocktail glass

COCOANUT RUM ROYAL (Shake)

Cut off both ends of
Cocoanut. Trim around to
make smooth and even.

Serve on plate.

2/3 Jigger Lemon juice
1/2 " Orange "
1 " Sweet Cream
1 " Cocoanut milk
2/3 " Orgeat syrup
1 1/2 " Bacardi Rum, white
1/2 " Cherry Liqueur

Decorate with Green and Red
Cherries. Serve Cocoanut
meat taken from top of
Cocoanut. Serve with long
straws.

TROPICAL

CONDIMAN (FAMOUS WORD IN THE PHILLIPINES (Shake))

Cocktail glass. $\frac{1}{2}$ Lime
 $\frac{1}{4}$ Jigger Grenadine
 $\frac{1}{3}$ " Muscatel
 $\frac{1}{3}$ " Tanduay Rum
 $\frac{1}{3}$ " Kummel.

CORAL

Cocktail glass
 $\frac{1}{2}$ Jigger French Vermouth
1 Dash Maraschino
 $\frac{1}{2}$ Jigger Bourbon
2 Dashes Burks Rum
Float.

CUBAN BUTTERFLY (Shake)

Saucer type Champagne glass
 $\frac{1}{2}$ Lime
2 Dashes Grenadine
 $\frac{1}{2}$ Jigger French Vermouth
2 Dashes Absinthe
 $\frac{1}{2}$ Jigger Gin
White of one egg. Decorate
with Mint leaves on top.

TROPICAL

CUBAN COFFEE DIABLO

Use Demitasse cup

1 " " coffee

Few spices

$\frac{1}{2}$ Jigger Demerrera Rum-151pr.

$\frac{1}{2}$ " " " 96 "

Place one cube of sugar in
teaspoon on top of cup

Put Rum and spices together
and light. Drip on sugar and
then stir for a few minutes

Do not serve sugar.

CUBANOLA FLOAT (Shake)

Champagne glass #82

1 Dash Angostura Bitters

$\frac{1}{2}$ Jigger Italian Vermouth

3 Dashes Creme de Menthe

$\frac{1}{2}$ Jigger Gin. Frappe.

Float 3 dashes Brandy.

CUBAN KISS

Pony glass #112

$\frac{1}{4}$ Jigger Creme de Cacao

$\frac{1}{4}$ " Cherry Liqueur

$\frac{1}{4}$ " Creme de Yvette

Float cream on top.

TROPICAL

CUBAN MARTINI (Stir)

Cocktail glass

1/3 Jigger French Vermouth
1 " Bacardi Rum, white
2 Dashes Orange Bitters
Twist and drop lemon peel.

CUBAN OLD FASHIONED (Stir)

Old Fashioned glass

1/3 Jigger Italian Vermouth
1 Cube sugar
2 Dashes Angostura Bitters
1 Jigger Rum Negreta
Twist and drop lemon peel.

CUBAN PICK UP (Stir)

Cocktail glass

1/3 Jigger Italian Vermouth
2 Dashes Anisette
1/4 Jigger Absinthe
1/3 " Brandy
1/3 " Bourbon.

TROPICAL

CUBAN RICKEY

HIGHBALL glass

1 Jigger Rum Negreta

7 Up.

CUBAN SCANDAL (Shake)

Saucer type Champagne #82

$\frac{1}{2}$ Jigger Anisette. 1 Lime

$\frac{2}{3}$ Jigger White Port

2 Dashes Absinthe.

CUBAN SPEC. DAQ. TROP.

$\frac{1}{2}$ Lime. 1 Teasp. bar sugar

1 Dash Absinthe

$\frac{1}{2}$ Jigger Bacardi Rum, white

$\frac{1}{2}$ " Ronrico Rum, white.

TROPICAL

NOTE:

FOR ALL DAIQUIRIES (Shake)

Champagne glass #82. Fill glass with snow ice and press (not too hard) to the rim, then use bar spoon to press left side as shown in cut #2 not too deep. Put finger on right side and press down half way as shown in #3. Use bar spoon to shape as shown in #4. There are two kinds of Daiquiries-plain and special.

DARK EYES (Shake)

Cocktail glass

$\frac{1}{2}$ Lime

3 Dashes Falernum

2 " Benedictine

$\frac{1}{2}$ Jigger Gin

$\frac{1}{2}$ " Dubonnet.

TROPICAL

DORANQUE FLOAT (Shake)

Collins glass #103

$\frac{1}{2}$ Lime

1 Teaspoon bar sugar

1 Jigger Bacardi Rum

Float Dubonnet.

DRUM (Build)

Make as Old Fashioned glass

1 Cube of sugar

2 Dashes Angostura Bitters

$\frac{1}{2}$ Jigger Bourbon

$\frac{1}{2}$ " Negreta Rum

Twist and drop lemon peel.

DUCHESS FAVORITE

Pony glass #112.

$\frac{1}{2}$ Jigger Gallano

$\frac{1}{2}$ " Kummel

Lemon peel.

TROPICAL

FLORADORA (Shake)

Champagne glass #82

$\frac{1}{2}$ Jigger Lemon juice

1 Teaspoon bar sugar

$\frac{1}{4}$ Jigger Bacardi Rum, white

$\frac{1}{4}$ " Benedictine

$\frac{1}{4}$ " Port

White of one egg.

FRENCH 75

Pilsner glass

1 Lime

1 Teaspoon sugar

1 Jigger Brandy

Fill with Champagne

Use cube ice.

TROPICAL

HABANA GLACE

Hightball glass. 1 cube ice
1 Jigger Bacardi Rum
Twist and drop lemon peel
7 Up.

HABANA SWEET (Shake)

Champagne glass #82
 $\frac{1}{2}$ Lime
 $\frac{1}{2}$ Jigger Creme de Rose
1 " Bacardi Rum (white)
White of one egg
Float 2 dashes Green Creme
de Menthe.

HAITIAN

$\frac{1}{2}$ Lime. 1 teasp. bar sugar
 $\frac{1}{2}$ Jigger Tanduay Rum, white
 $\frac{1}{2}$ " Ronrico " "

HAWAIIAN PLANTERS

$\frac{1}{2}$ Jigger Lemon juice
 $\frac{1}{2}$ " Pineapple juice
1 " Orgeat syrup
1 " Meyers Rum.

TROPICAL

HEAD GEAR

$\frac{1}{2}$ Lime. 2 dashes Absinthe
2 Dashes Anisette
1 Teaspoon brown sugar
1 Jigger Meyers Rum.

HEAVENLY KISS

Glass #112-Pony
 $\frac{1}{2}$ Jigger White Creme de
Menthe
 $\frac{1}{2}$ Jigger Peach Brandy.

HOLLYWOOD (Stir)

Cocktail glass
2 Dashes Angostura Bitters
2 " Curacao
 $\frac{1}{2}$ Jigger Peach Brandy.

HOT DEMERRERA RUM (Build)

Glass Old Fashioned
1 Jigger Demerrera Rum
5 Pieces Cloves, mashed
1 Teaspoon bar sugar
Lemon and Orange peel, twisted
Hot water. Sliced fresh
Ginger.

TROPICAL

HOT RED HEART RUM (Build)

Old Fashioned glass

1 Jigger 3 Dagger Jamaica Rum

5 Pcs. Cloves, mashed

1 Teaspoon sugar

Lemon and Orange peel, twist.

Hot water.

HOT RUM BUTTERED (Build)

Same as "Red Heart Rum".

HOT THREE DAGGER RUM (Build)

Glass Old Fashioned

1 Jigger 3 Dagger Jamaica Rum

5 Pcs. Cloves, mashed

1 Teaspoon bar sugar

Lemon and Orange peel,

twisted. Hot water

Sliced fresh Ginger.

TROPICAL

HOT RUM TOM & JERRY FLOAT (Build)

Old Fashioned glass
1 Jigger Jamaica Rum
5 Pcs. Cloves, mashed
Lemon and Orange peels, twist
Hot Water
Tom and Jerry Batter float.

HOT TODDY (Build)

Glass #2-Garnet Mug
1 Jigger Spec. Res. Rum
5 Pcs. Cloves, mashed
1 Teaspoon sugar
Lemon and Orange peel
twisted.
Hot water.

HURRICANE (Build)

Collins glass. $\frac{1}{2}$ Lime
1 Teaspoon bar sugar
1 Jigger Bacardi Rum, white
Soda.

TROPICAL

JAMAICA

$\frac{1}{2}$ Lime
1 Teaspoon bar sugar
 $\frac{1}{2}$ Jigger Jamaica Rum, white
 $\frac{1}{2}$ " Siboney (Cuban)

TROPICAL

LAMBETH WALK (Shake)

Champagne glass #82
1 Teaspoon Orgeat syrup
 $\frac{1}{3}$ Jigger Anisette
 $\frac{1}{3}$ " Absinthe
White of one egg.

TROPICAL

MADONA (Shake)

Champagne glass #82
(saucer type Champagne)
 $\frac{1}{2}$ Lime
1 Teaspoon bar sugar
 $\frac{1}{2}$ Jigger Cointreau
 $\frac{1}{2}$ " White Port
1 " White Bacardi Rum

MALAYAN (Stir)

Highball glass
 $\frac{1}{2}$ Lime
1 Teaspoon bar sugar
1 " Anisette
1 Jigger Tanduay Rum
Soda.

MANDALAY CUP (Shake)

Use Daiquiri glass, saucer
type Champagne #182
1 Lime
1 Teaspoon bar sugar
1 Dash Almond extract
1 Jigger Meyers Rum.

TROPICAL

MEMORY (Shake)

Cocktail glass

1 Dash Orange Bitters

2 " Maraschino

1/3 Jigger Italian Vermouth

1/4 " Gin.

MINT JULEP (Stir)

Mash 5 or 6 Mint leaves in

Old Fashioned glass with

1 teaspoon sugar

2 Dashes Absinthe

1/2 Jigger White Rum

1 " Bourbon Whiskey

Pour into Pilsner glass

filled with fine ice

Stir until glass is frosted

Decorate with Mint leaves

Fresh Pineapple and Cherries.

TROPICAL

MONA PLANTERS

1 Dash Angostura Bitters
1 Lime
1 Jigger Falernum
 $\frac{1}{2}$ " Mona Meyers Rum
 $\frac{1}{2}$ " Ronrico Rum (white)

MORO SMASH (Build)

Use Collins glass #1 Pilsner
Make as Tom Collins
1 Lime
1 Teaspoon bar sugar
1 Dash Absinthe
1 Jigger Tanduary Rum (white)
Float Burgundy.

TROPICAL

PANCHO (Stir)

Cocktail glass

$\frac{1}{2}$ Jigger French Vermouth

1 Dash Maraschino

1 " Picon

$\frac{1}{3}$ Jigger Gin

$\frac{1}{2}$ " Bourbon.

PANAMA SPEC. DAQ.

$\frac{1}{2}$ Lime

1 Teaspoon bar sugar

$\frac{1}{2}$ Jigger Bacardi Rum (White)

$\frac{1}{2}$ " Jamaica "

Float teaspoon Maraschino
on top.

PEACH MELBA (Shake)

Champagne glass #82

Prepared as for Daiquiri

$\frac{1}{2}$ Lime. 1 teasp. bar sugar

$\frac{2}{3}$ Jigger Bacardi Rum-white

$\frac{1}{3}$ " Peach Brandy.

TROPICAL

PERUVIAN BEAUTY (Shake)

Cocktail glass

1/3 Jigger Orange juice

1/3 " French Vermouth

1/3 " Italian "

1/2 " Gin.

PHILLIPINES SPEC. DAQ.

1/2 Lime

1 Teaspoon bar sugar

1/2 Jigger Bacardi Rum(white)

1/2 " Tanduay " "

Float teaspoon Kummel on top.

PLAIN PLANTERS

1 Dash Angostura Bitters

1 Teaspoon brown sugar

1 Lime

1/2 Jigger Meyers Rum

1/2 " Lemon Heart Rum

1/3 " Cherry Liqueur.

TROPICAL

PICON PUNCH

Cocktail glass. $\frac{1}{2}$ Lime
 $\frac{1}{3}$ Jigger Lemon juice
1 Teaspoon bar sugar
1 Jigger Picon
Burks Rum Float.

PINEAPPLE RUM ROYAL (Shake)

Cut off top and a little of bottom to make flat and smooth. Make hole billiard ball size and about $3\frac{1}{2}$ in., deep into top.

$\frac{1}{2}$ Jigger Lemon juice
 $\frac{1}{2}$ " Orange "
 $\frac{1}{2}$ " Pineapple "
1 " Sweet cream
 $1\frac{1}{2}$ " Meyers Rum
 $\frac{1}{3}$ " Cherry Liqueur
1 " Cuban Rum

Decorate with Green and Red cherries & sliced pineapple.

TROPICAL

POLYNEISAN PLANTERS

- $\frac{1}{2}$ Jigger Lemon juice
 - $\frac{1}{2}$ " Pineapple "
 - $\frac{1}{2}$ " Orange "
 - 1 " Orgeat syrup
 - $\frac{1}{2}$ " Meyers Rum
 - $\frac{1}{2}$ " El Dorado or
Jamaica Rum.
-

PUERTO RICAN

- $\frac{1}{2}$ Lime
- 1 Teaspoon bar sugar
- $\frac{1}{2}$ Jigger Puerto Rico Rum,
white.
- $\frac{1}{2}$ Jigger Siboney (Cuban)
Rum, white.

TROPICAL

QUEEN ZEBRA

Cocktail glass

1/3 Jigger Dubonnet

1/3 " Mandarin Liqueur

1/2 " Gin

2 Dashes Picon.

TROPICAL

RED DIAMOND (Shake)

Champagne glass #82
1/3 Jigger Maraschino
3 Dashes Falernum or Almond
flavor. 1/3 Jigger Gin
1/3 Jigger Vodka
White of one egg.

RIO MYSTERY (SHake)

Saucer type Champagne #82
2 Dashes Absinthe
4 " Benedictine
1/3 Jigger Creme de Rose
1 Jigger Bacardi Rum, white

RIO RUMBA (Frappe)

Champagne glass, saucer #82
1/2 Lime
1/4 Jigger Absinthe
1/2 " Falernum (Cuban) Rum
1/3 " Bacardi Rum
1/3 " Ronrico "

TROPICAL

RODOLFO VALENTINO MYSTERY (Stir)

Cocktail glass
1 Dash Orange Bitters
1 " Absinthe
1/3 Jigger French Vermouth
1/3 " Dubonnet
1/3 " Brandy.

ROSE MARY (Shake)

Cocktail glass
1/3 Jigger Orange juice
1/2 " Italian Vermouth
2 Dashes Maraschino
1/2 Jigger Gin.

ROSES

Cocktail glass
1/2 Lime
1/3 Jigger Creme de Rose
1/3 " Dubonnet
1/3 " Bacardi Rum, white.

TROPICAL

RUM ANTOINETTE (Shake)

Champagne glass #82

$\frac{1}{2}$ Lime

$\frac{1}{3}$ Jigger Creme de Rose

1 Teaspoon Anisette

White of one egg

1 Jigger Bacardi Rum, white

$\frac{1}{2}$ " White Port.

RUM CASSIS (Shake)

1 Lime. $\frac{1}{2}$ teasp. bar sugar

1 Dash Absinthe

$\frac{2}{3}$ Jigger Ronrico Rum, white

$\frac{1}{3}$ " Dubonnet

$\frac{1}{3}$ " Orosec Liquor

Domestic Cassis

Serve same as Daiquiri

Champagne #82.

TROPICAL

RUM SUZETTE (Shake)

Zombie glass #9491

$\frac{1}{8}$ Jigger Pineapple juice

$\frac{1}{8}$ " Lemon "

$\frac{1}{2}$ " Orange "

1 " Sweet cream

1 " Falernum Rum

1 " Ronrico Rum, white

White of one egg

Decorate with sliced Orange
(whole) green and red
cherries.

RUM SWIZZLE (Shake)

Use glass #7010-Old

Fashioned fancy. Fill glass
to rim with snow ice.

Make a hole as shown in #2
size of a 50¢ piece using
middle stick. 1 Lime

1 teaspoon bar sugar

1 Dash Cinnamon

1 Jigger Demerrera Rum

(Jamaica). Decorate with
green and red cherries.

Drop Cinnamon stick on top.

TROPICAL

SALCEDO FIZZ (Shake)

Pilsner glass

$\frac{1}{2}$ Jigger Lemon juice

$\frac{1}{2}$ " Orange "

$\frac{1}{2}$ " Pineapple juice

1 " Orgeat syrup

$\frac{1}{2}$ " Cream

1 " Gin

White of one egg.

SANTA ANITA (Shake)

Champagne glass #82

$\frac{1}{3}$ Jigger French Vermouth

$\frac{1}{3}$ " Italian "

1 Dash Absinthe

1 Teaspoon bar sugar

$\frac{1}{2}$ Jigger Gin

White of one egg.

SHARKS TOOTH (Shake)

Use glass #7010 Old

Fashioned fancy. 1 Lime

1 Teaspoon bar sugar

1 Dash Absinthe

1 Jigger Demerrera Rum

1 Teaspoon Demerrera Rum

floated on top.

TROPICAL

SIBONEY

$\frac{1}{2}$ Lime

1 Teaspoon bar sugar

$\frac{1}{2}$ Jigger Siboney Rum

$\frac{1}{3}$ " Bacardi Rum, white.

SINGAPORE SLING

Pilsner glass. 1 Lime

1 Teaspoon bar sugar

2 Dashes Grenadine

$\frac{1}{3}$ Jigger Cherry Liqueur

1 " Gin

Decorate with sliced
pineapple and cherry.

SOUTHERN HOSPITALITY (Shake)

Saucer type Champagne #82

1 Jigger Southern Comfort

whiskey. 1 Teasp. dark Rum

Decorate with sliced peach
on top.

TROPICAL

SPANISH COLLINS (Stir)

Collins glass #B972

$\frac{1}{2}$ Lime. 1 Teasp. bar sugar

$\frac{1}{2}$ Jigger Lemon juice

1 " Dubonnet

2 Dashes Absinthe.

SPECIAL PLANTERS

1 Lime

1 Teaspoon bar sugar

$\frac{1}{2}$ Jigger Meyers Rum

$\frac{1}{2}$ " Special Reserve Rum

$\frac{1}{3}$ " Cherry Liqueur.

STEWARDESS WING

Glass #112-Pony

$\frac{1}{2}$ Jigger Cherry Liqueur

$\frac{1}{2}$ " Creme de Cacao

Cream on top.

TROPICAL

SUMATRA COOLER (Build)

Use Tom Collins glass

$\frac{1}{2}$ Lime

$\frac{1}{2}$ Jigger Lemon juice

Cube of ice

$\frac{1}{2}$ Jigger Orgeat syrup

1 " Siboney (Cuban) Rum.

SWEET LELANIE (Shake)

Champagne glass #32

$\frac{1}{2}$ Lime

1 Teaspoon bar sugar

1 Jigger Ronrico Rum

Float Champagne, Frappe.

TROPICAL

TAIHITIAN PLANTERS

$\frac{1}{2}$ Jigger Lemon juice
 $\frac{1}{2}$ " Pineapple juice
 $\frac{1}{2}$ " Passion fruit
1 " Jamaica Rum.

TEQUILA MOONLIGHT (Stir)

Collins glass. $\frac{1}{2}$ Lime
 $\frac{1}{2}$ Jigger Lemon juice
1 Teaspoon bar sugar
1 Jigger Tequila
Cracked ice.

TEQUILA PLANTER

$\frac{1}{2}$ Jigger Lemon juice
1 " Falernum
1 " Tequila
 $\frac{1}{2}$ Lime.

TEQUILA SOUR (Shake)

Whiskey Sour glass
1 Ounce S.S.
1 Jigger Lemon juice
1 " Tequila
Float Burks Rum on top.

TROPICAL

TOM AND JERRY (Build)

Old Fashioned glass

$\frac{1}{2}$ Jigger Jamaica Rum

$\frac{1}{2}$ " Bourbon Whiskey

1 Dash Absinthe

Lemon & Orange peel, twist

Tom & Jerry Buttered float.

TROVADOR CUBANO (Shake)

Champagne glass, saucer type

$\frac{1}{2}$ Jigger Orange juice

$\frac{1}{2}$ " Italian Vermouth

1 " Gin

1 Teaspoon sugar

White of one egg.

TURVAN (Shake)

Cocktail glass

$\frac{1}{2}$ Lime. 1 teasp. bar sugar

$\frac{1}{3}$ Jigger Muscatel

$\frac{1}{3}$ " Dubonnet

$\frac{1}{3}$ " Gin.

TROPICAL

VIRGIN ISLAND

- $\frac{1}{2}$ Lime
1 Teaspoon bar sugar
 $\frac{1}{2}$ Jigger Bacardi Rum (white)
 $\frac{1}{2}$ " Siboney (Cuban) Rum.
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VIVACIOUS LADY (Shake)

Serve on Daiquiri as prepared
#452 Champagne glass (Yellow
Gold)

- 2 Dashes Absinthe
 $\frac{1}{2}$ Jigger Benedictine
1 " Cuban Rum.

TROPICAL

WEST INDIES SPEC. DAQ.

$\frac{1}{2}$ Lime
1 Teaspoon bar sugar
1 " Curacao
 $\frac{1}{2}$ Jigger Bacardi Rum, white
 $\frac{1}{2}$ " Siboney (Cuban).

WHITE SATIN

Highball glass
1 Jigger Bourbon Whiskey
Float Rum
Milk.

TROPICAL

YELLOW GOLD (Shake)

Serve on Daiquiri as prepared, #652 Yellow Gold glass. 1 Lime
1 Teaspoon bar sugar
1 Dash Almond extract or Orgeat syrup
1 Jigger Meyers Rum
 $\frac{1}{2}$ " Bacardi Rum, white.

SERVING...



CHARACTERISTICS

FOODS THEY GO WITH BEST

Sherries — "nutty" flavor, dry to semi-sweet. Vermouth — aromatic, herb-flavored, either dry or sweet. Both are enjoyed best when served chilled.

**Appetizers
and
soups**



Dry (not sweet), slightly tart, to blend with hearty foods. Light to ruby-red in color. Other popular types are Zinfandel, Cabernet, Pinot Noir, Grignolino.

**Steaks, roasts,
chops, game,
spaghetti,
cheeses**



Delicate flavors, very dry to semi-sweet, pale straw to deep gold in color. Usually served well-chilled. Other types are Chablis, Riesling, Semillon and Sylvaner.

**Oysters, fish,
chicken, eggs,
and light main
course dishes**



Sweeter and heavier-bodied than table wines. Port is red, Muscatel is amber in color. Also, Tokay, Angelica and White Port.

**Fruits, nuts,
cookies,
cheeses,
sweet cakes**



Effervescent wines. Champagne is pale gold or pink. The Sparkling Burgundy is red. Serve iced or well-chilled. Others are Sparkling Moselle, Sauterne and Muscatel.

**These are festive
wines, delightful
with appetizers,
the main course,
or sweets**

