

- **ALEXANDER** - Category: After Dinner
- 3.0 cl (1 oz) Cognac
- 3.0 cl (1 oz) Crème de Cacao (brown)
- 3.0 cl (1 oz) Fresh cream
- Shake and strain into a chilled cocktail glass. Sprinkle with fresh ground nutmeg.

- **AMERICANO** - Category Before dinner
- 3.0 cl (1 oz) Bitter Campari
- 3.0 cl (1 oz) Sweet Red Vermouth
- A splash of Soda water
- Mix the ingredients directly in old fashioned glass filled with ice cubes.

- **ANGEL FACE** - Category: All day.
- 3 cl (1 oz) Gin
- 3 cl (1 oz) Apricot brandy
- 3 cl (1 oz) Calvados
- Pour all ingredients into a shaker with ice. Shake. Strain into a cocktail glass

- **AVIATION** - Category: All day
- 4,5 Cl (1 1/2 oz) Gin
- 1,5 Cl (2/3 oz). Maraschino liqueur
- 1,5 Cl (2/3 oz) Fresh lemon juice
- 1 Bar Spoon Crème de violette
- Shake with cracked ice and strain into a chilled cocktail glass.

- **BETWEEN-THE SHEETS** - Category: All day
- 3 cl (1oz) White Rum
- 3 cl (1oz) Cognac
- 3 cl (1 oz) Triple Sec
- 2 cl (2/3 oz) Fresh lemon juice
- Pour all ingredients into shaker with ice cubes,

- **BOULEVARDIER** - Category: Before dinner
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- 4,5 cl (1 1/2oz) Bourbon or Ray whiskey
- 3.0 cl (1 oz) Bitter Campari
- 3.0 cl (1 oz) Sweet Red Vermouth
- Pour all ingredients into mixing glass with ice cubes. Stir well
- Strain in chilled cocktail glass. Garnish with a twist of orange.

•**BRANDY CRUSTA** - Category: Any time

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- 5,25 cl (1 3/4oz) Brandy
- 0,75 cl (1/4oz) Maraschino Luxardo
- 1 bsp Curacao
- 1,5 cl (1/2 oz). Fresh lemon juice
- 1 bsp Simple syrup
- 2 Dash Boker's bitter

•Shake all ingredients with ice cubes and strain into prepared slim cocktail glass.

•Rab a sliced lemon around the rim of the glass and dip it in pulverized white sugar, so that the sugar will adhere to the edge of the glass. Carefully curling the lemon peel around the inside of the glass.

•**CASINO** - Category: All Day

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- 4.0 cl (1 1/3 oz) Old Tom Gin
- 1.0 cl (1/3 oz) Maraschino
- 1,0 cl (1/3 oz) Fresh Lemon juice
- 2. dashes Orange Bitter

•Pour all ingredients into shaker with ice cubes, shake well,

•strain into chilled rock glass with ice and garnish with

• a lemon twist and a maraschino cherry.

•**CLOVER CLUB** - Category: All Day

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- 4.5 cl (1. 1/2 oz) Dry Gin
- 1.5 cl (1/2 oz) Raspberry syrup
- 1,5 cl (1/2 oz) Fresh Lemon Juice
- Few drops of Egg White

•Pour all ingredients into cocktail shaker filled with ice.

• Shake well And strain into cocktail glass.

•**DAIQUIRI** - Category: All day

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- 6 cl. (2 oz). White Cuban rum
- 2 cl (3/4 oz) Fresh lime juice
- 2 bar spoons Superfine sugar

•Shake and strain into a cocktail glass

•**DRY MARTINI** - Category: Before dinner

- 6 cl (2 oz) Gin
- 1 cl (1/3oz) Dry Vermouth

•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 a green olive if request.

- **GIN FIZZ** - Category: Long drink
- 4.5 cl (1 ½ oz) Gin
- 3.0 cl (1 oz) Fresh lemon juice
- 1.0 cl (1/3oz). Simple syrup
- Soda Water
- Shake all ingredients with ice except soda water. Pour into Highball,

- **JOHN COLLINS.** -Category: Long drink
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- 4.5 cl (1 ½ oz). Gin
- 3.0 cl (1 oz) Fresh lemon juice
- 1.5 cl (1/2 oz) Simple syrup
- 6.0 cl (2 oz) Soda water
- Pour all ingredients directly into highball filled with ice. Stir gently. Garnish with lemon slice and maraschino cherry.

- **LAST WORD** - Category: All day
- 2,25 cl. (3/4 oz) Gin
- 2,25 cl. (3/4 oz) Green chartreuse liquor
- 2,25 cl. (3/4 oz) Maraschino liqueur
- 2,25 cl. (3/4 oz) Fresh lime juice
- Shake with ice and strain into a cocktail glass.

- **MANHATTAN** - Category: Before dinner
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- 5.0 cl (1 2/3 oz) Rye whiskey
- 2.0 cl (2/3 oz). Red Vermouth
- 1 Dash Angostura Bitter
- Pour all ingredients into mixing glass with ice cubes. Stir well.
- Strain into chilled cocktail glass. Garnish with cocktail cherry.

- **MARY PICKFORD.** - Category: All day
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- 4,5 cl (1 1/2 oz) White Rum
- 4,5 cl (1 1/2 oz) Fresh pineapple juice
- 0,75cl (1/4 oz) Maraschino
- 0,75 (1/4 oz) Grenadine syrup
- Shake and strain into a chilled cocktail glass.

•**HANKY PANKY** - Category: Before dinner

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- 4.5 cl (1 1/2 oz) London Dry Gin
- 4.5 cl (1 1/2 oz) Red Vermouth
- 0,75cl (1/4 oz) Fernet Branca
- Pour all ingredients into mixing glass with ice cubes. Stir well.
- Strain into chilled cocktail glass. Peel of orange.

• **MARTINEZ** - Category: Before dinner

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- 4.5 cl (1 1/2 oz) Old Tom Gin
- 4.5 cl (1 1/2 oz) Red Vermouth
- 1 bar spoon Maraschino Luxardo
- 2 Dash Orange Bitters
- Pour all ingredients into mixing glass with ice cubes. Stir well.
- Strain into chilled cocktail glass. Twist of lemon.

•**MONKEY GLAND** - Category: All day

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- 4,5 cl (1 1/2oz) Dry Gin
- 4,5 cl (1 1/2 oz) Fresh orange juice
- 1 table spoon Abshinte
- 1 table spoon Grenadine syrup
- Shake and strain into a chilled cocktail glass.

•**NEGRONI** - Category: Before dinner

- 3.0 cl (1 oz) Gin
- 3.0 cl (1 oz) Bitter Campari
- 3.0 cl (1 oz) Sweet Red Vermouth
- Pour all ingredients directly into old fashioned glass filled with ice, stir gently. Garnish with half orange slice.

•**OLD FASHIONED** - Category: All day

- 4,5 cl (1 ½ oz). Bourbon or Rye whiskey
- 2 Dashes Angostura Bitters
- 1 Cube Sugar
- Few Dashes Plain Water

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

• **PARADISE** - Category: All Day.

- 3.5 cl (1 ¼ oz) Gin
- 2.0 cl (2/3 oz) Apricot Brandy
- 1.5 cl (1/2 oz) Fresh orange juice
- Pour all ingredients into cocktail shaker filled with ice.
- Shake and strain into chilled cocktail glass.

• **PLANTERS PUNCH** - Category: Long drink

- 4,5 cl (1½oz) Dark rum
- 3 cl (1 oz) Light rum or Aged rum
- 3 cl (1 oz) Lemon juice
- 3 cl (1 oz). Honey syrup
- 2 dashes Angostura bitter
- Splash of Soda water
- Pour all ingredients into cocktail shaker filled with ice.
- Shake well and strain in a tumbler glass. Garnish with fresh mint leaves.

• **PORTO FLIP** - Category: After dinner

- 1.5 cl (½ oz) Brandy
- 4.5 cl (1 ½ oz) Red Port
- 1.0 cl (1/3 oz) Egg Yolk
- Pour all ingredients into cocktail shaker filled with ice. Shake well.
- Strain into cocktail glass. Sprinkle with fresh ground nutmeg.

• **RAMOS FIZZ.** - Category: Long Drink

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- 4,5 cl (1.5oz) Gin
- 1,5 cl (0.5 oz) Fresh Lime juice
- 1,5 cl (0.5 oz) Fresh lemon juice
- 3 cl (1 oz) Simple syrup
- 6 cl (2 oz) Cream
- 1 Egg white
- 3 dashes Orange flower water
- 2 drops Vanilla extract
- Soda
- Pour all ingredients (except soda) in a shaker with ice,
- Shake for two minutes, double strain in a glass, pour the drink
- back in the shaker and hard shake without ice for one minute.
- Strain into a highball glass, top with soda.
- **NOTE** :The drink was invented by Henry Ramos in 1888, at
- his bar Meyer's Table d'Hotel Internationale in New Orleans.
- The Ramos Fizz was originally shaken for 12 minutes by a
- crew of 30 bartenders who passed the shaker from one to another.

•**RUSTY NAIL** - Category: After dinner

- 4.5 cl (1 ½ oz) Scotch whisky
- 2.5 cl (¾ oz) Drambuie
- Pour all ingredients directly into old fashioned glass filled with ice.
- Stir gently. Garnish with lemon twist.

•**SAZERAC** - Category: All day

- 5 cl (1 ⅓ oz) Cognac
- 1 cl (⅓ oz) Absinthe
- 1 Sugar cube
- 2 Dashes Peychaud's bitters
- Rinse a chilled old-fashioned glass with the absinthe, add crushed ice and set it aside. Stir the remaining ingredients over ice and set it aside. Discard the ice and any excess absinthe from the prepared glass, strain the drink into the glass. Add the Lemon peel for garnish.
- **Note:** The original recipe changed after the American Civil War,
- Rye Whiskey substituted Cognac as it became hard to obtain.

•**SIDECAR** - Category: All day

- 5 cl (1 ⅔ oz) Cognac
- 2 cl (⅔ oz) Triple Sec
- 2 cl (⅔ oz) Fresh lemon juice
- Pour all ingredients into cocktail shaker filled with ice.
- Shake well and strain into cocktail glass.

•**STINGER** - Category: After Dinner

- 5 cl (1 ⅔ oz) Cognac
- 2 cl (⅔ oz) White crème de menthe
- Pour all ingredients into a mixing glass with ice.
- Stir and Strain into a cocktail glass.

•**TUXEDO** - Category: Before dinner

- 3 cl (1 oz) Old Tom Gin
- 3 cl (1 oz) Dry Vermouth
- ½ Bar spoon Maraschino
- ¼ Bar spoon of Absinthe

• **WHISKEY SOUR** - Category: All day

- 4.5 cl (1 ½ oz) Bourbon whiskey
- 2,5 cl (1 oz). Fresh lemon juice
- 2 cl (½ oz) Simple syrup
- Dash egg white (optional. If used shake little harder to foam up the egg white)
- Pour all ingredients into cocktail shaker filled with ice. Shake well. Strain in cobbler glass. If served "On the rocks", strain ingredients into old fashioned glass filled with ice. Garnish with half orange slice and maraschino cherry.

• **VIEUX CARRÉ.** - Category: All Day

- 3 cl (1 oz) Rye whisky
- 3 cl (1 oz) Cognac
- 3 cl (1oz) Sweet Vermouth
- 1 barspoon Bénédictine
- 2 drops. Peychaud's bitter
- Add all ingredients into mixing glass with ice. Strain well
- and pour into Old Fashioned glass with ice, orange peel and a maraschino cherry.

• **WHITE LADY** - Category: All Day

- 4 cl (1 1/3) Gin
- 3 cl (1 oz) Triple Sec
- 2 cl (2/3 oz) Fresh Lemon Juice
- Add all ingredients into cocktail shaker filled with ice. Shake well and strain into large cocktail glass.

