



IBIZAN COCKTAILS



THE CLASSICS



@ i b i z a n _ c o c k t a i l s

When I started my career as a bartender, I never thought that it would take me to so many places and introduce me to so many talented people across the world, like England where I learned the most about classic cocktails, history, insights of the trade and infusions. Ibiza where I spent lots of time in the kitchen trying to apply cooking techniques into my drinks menu, distilling at home and testing something new every day, Mexico where I learned about mezcal, tasted most of the wildest maguey plants, participated in traditional artisanal distillation techniques, of course ate lots of tacos and experimented with the fusion between Sake & Mezcal. Colombia where I tried traditional ancestral liqueurs and tasted thousands of tropical fruits new to me.

Through my travels and experiences, I have learned that being a bartender is not just about serving drinks, but it's also about creating unique experiences for customers. It's about making them feel comfortable and welcome, while also offering them a new and exciting taste.

One of the most important skills I've developed as a bartender is the ability to listen to my customers. Whether they're looking for a classic cocktail or something new and innovative, I always take the time to understand their tastes and preferences. This has allowed me to create customized drinks that have become some of my most popular creations.

Another aspect of being a bartender that I love is the creativity it allows me to express. Every day, I get to experiment with new ingredients and techniques, which allows me to keep my drinks menu fresh and exciting. Whether it's infusing spirits with fresh herbs or creating my own bitters, there's always something new and exciting to try.

One thing that I'm particularly grateful for is the opportunity to learn from chefs. I believe that bartenders and chefs share many similarities when it comes to creativity, precision, and attention to detail. That's why I've always been interested in exploring the techniques and ingredients that chefs use in their kitchens and adapting them to my craft.

Over the years, I've had the privilege to work with some amazing chefs who have been generous enough to share their knowledge with me.

Chef Jaime Llorente, for example, taught me how to make flavoured foams and how to combine Mediterranean and Asian flavours in unexpected ways. Chef Fabio Cerón showed me the power of low-temperature cooking and how to pair flavours based on their chemical properties. And chef Yutaro Tsuchiya introduced me to the world of traditional Japanese techniques and ingredients.

Of course, I also owe a lot to my partner, Abi Taylor, who has been a constant source of inspiration and guidance. She's the one who motivated me to search for the most modern techniques looking for magic experiences that I'm now using to create cocktails that are not just delicious but also visually stunning and surprising.

But I wouldn't be where I am today without the help of many other experienced cocktail bartenders who have generously shared their wisdom and insights with me.

Becoming a skilled bartender takes time, dedication, and a passion for creativity and customer service. But for those who are willing to put in the effort, the rewards are endless.

In this book, I'm excited to share some of my favourite classic cocktails and all the knowledge that I've gathered over the years.

I hope that they can inspire you as much as they have inspired me.



Introduction



Welcome to the world of timeless cocktail classics!

In this recipe book, we invite you to embark on a journey through the rich history and artistry of cocktails. From the iconic Martini to the refreshing Mojito, these recipes have stood the test of time and continue to delight cocktail enthusiasts around the globe.

Whether you are a seasoned mixologist or a novice bartender, this collection of classic cocktail recipes is designed to inspire and elevate your home bar experience. Each recipe is accompanied by a brief history of the cocktail, offering insight into its origins and cultural significance. With detailed instructions and tips for garnishes and variations, this book is your essential guide to mastering the art of crafting timeless cocktails.

The art of cocktail making is more than just pouring ingredients into a shaker. It's about understanding the balance of flavours, the science of mixology, and the creativity to innovate new twists on classic recipes. With this recipe book, you'll learn the techniques and tricks of the trade that will take your cocktail game to the next level. Impress your guests with a perfectly balanced Manhattan, or cool off on a hot summer day with a crisp Gin and Tonic. With over 50 recipes to choose from, there's a cocktail for every occasion and taste preference. So grab your shaker, some ice, and get ready to mix up some magic. Cheers!

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27	Stir
43	Shaken

Essential Tools



5 Hawthorne Strainer



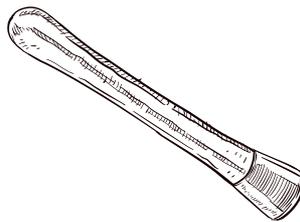
2 Jigger



1 Shaker



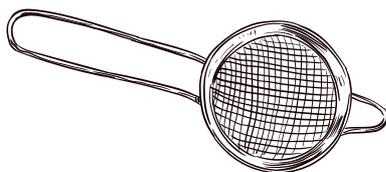
3 Mixing Glass



6 Muddle



4 Bar Spoon



7 Fine Strainer

Regarding the tools of the trade, this list outlines the most essential utensils needed to prepare classic cocktails, beginning with:

1. **Shaker:** Used for mixing cocktails by shaking ingredients together with ice. The one in the graphic is called a cobbler shaker and looks pretty useful due to the strainer incorporated on the superior end. If you choose this style of shaker, don't get frustrated when it gets really hard to open, or if sometimes the lid gets stuck; with practice, you'll be able to close and open it easily. (I do prefer to use a tin-on-tin Boston shaker; simply the most practical).
2. **Jigger:** A measuring tool with two sides, typically one 25ml and 50ml, ensuring accurate proportions. There are many different styles and shapes out there; the one in the graphic is the typical American oz jigger. (I do prefer to use the Japanese jigger due to its longer body, making it really easy to hold and flick between the fingers).
3. **Mixing glass:** Ideal for stirring cocktails with delicate flavors or those that don't require shaking. The one in the graphic is an old-fashioned glass mixing glass (the most classic). Now, in the market, there are other styles and materials; the most interesting probably is the stainless steel mixer due to its design that significantly reduces the ice dilution of our stirred cocktails. The less exciting thing about this design is that we lose the magic moment of seeing our drink spinning.
4. **Bar spoon:** Long-handled and twisted, perfect for stirring ingredients in a mixing glass or shaker. The one in the graphic is actually my favorite design. Being honest, a spoon is a spoon, so the important thing in choosing a bar spoon is how long the body is and how functional the head is; this one particularly is useful as a muddle when crushing sugar, for example.
5. **Hawthorne Strainer:** Essential for separating ice and other solid ingredients from the liquid when pouring cocktails. Don't buy anything too fancy; this tool is basically a big plain spoon with holes on it and a spring around it. A fancier design won't make a huge difference (said by a bartender who uses cat shapes on his own strainers).
6. **Muddler:** Used to crush herbs, fruits, or sugar cubes to release their flavors in cocktails like Mojitos or Old Fashioneds.
7. **Fine strainer:** Helpful for achieving a smoother texture by double straining cocktails, 100% necessary when shaking foamy cocktails or anything that goes into a martini, coupe, Nick & Nora, or fancier glass.

These tools form the foundation of any well-equipped bar, allowing you to craft a wide range of classic cocktails with precision and finesse."

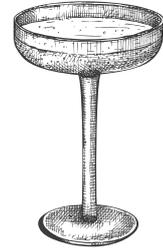
Essential Glassware



ROCKS



HI-BALL



NICK & NORA



LOWBALL



SLING



OLD FASHIONED



COUPETTE



BALLOON



FLUTE

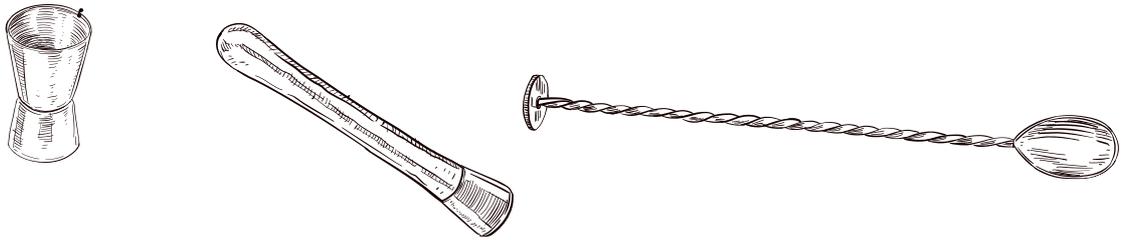


MARTINI



MARGARITA

Build



A Simple Technique for Crafting Cocktails

Making a delicious cocktail doesn't have to be complicated. One of the easiest methods is to add the ingredients directly into the glass.

This technique is known as the "build" method and is perfect for cocktails that only require a few ingredients. Simply start by filling your glass with ice, then add the alcohol of your choice, followed by any mixers or syrups. Give it a quick stir and voila! You have a perfectly crafted cocktail.

Another tip to elevate your cocktail game is to use fresh ingredients. Squeezing fresh citrus juice or muddling fresh herbs can make all the difference in the taste and presentation of your drink. Don't be afraid to get creative with your garnishes either. A simple twist of lemon or lime can add a pop of color and flavor to your cocktail.

Remember, the key to crafting a delicious cocktail is to experiment and have fun. Don't be afraid to try new ingredients or techniques. Who knows, you might just discover your new favorite drink!

Americano



Campari	30 ml
Sweet Vermouth	30 ml
Soda Water	Top up

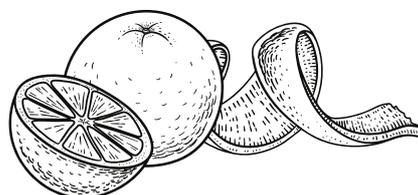


Let me take you back to the 1860s, Milan, Italy. The iconic Americano cocktail was born at Gaspare Campari's legendary bar. It was originally called the "Milano-Torino," a simple but delectable blend of two Italian ingredients - Milan's Campari and Turin's sweet vermouth.

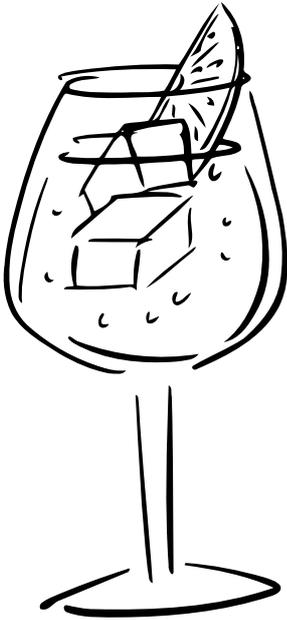
But, as fate would have it, the cocktail caught the attention of American tourists who were head-over-heels for it. The only catch - they couldn't handle the bitterness. So, the cocktail evolved into the "Americano," with a splash of soda water to balance out the taste. The rest, as they say, is history!

To make it:

1. Fill up a old fashioned glass with cubed ice.
2. Using the jigger measure and pour the Campari and the sweet vermouth.
3. Top up with soda.
4. Give it a little stir with the bar spoon.
5. Garnish with orange zest, It can be also garnished with any citric fruit peel.



Aperol Spritz



Soda Water

60 ml

Aperol

60 ml

Prosecco

90 ml

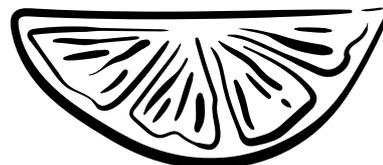


Picture a sunny day, a table with a view, and a refreshing, bitter-sweet Aperol Spritz in your hand - pure bliss! This Italian beauty has been tantalizing taste buds since the 1950s when someone had the genius idea to mix Aperol, a deliciously bitter aperitif, with sparkling wine and soda water. Fast-forward to the 2000s, and the Aperol Spritz was on everyone's lips, becoming a global sensation enjoyed in bars and restaurants worldwide. The cocktail's low alcohol content and refreshing taste make it an ideal choice for casual social occasions and daytime events.

Served in a fancy balloon or wine glass filled with ice, the finishing touch is a tantalizing slice of orange, both to enhance the visual appeal and add a zesty citrus aroma to your drinking experience. Bellissimo!

To make it:

1. Fill up a balloon glass with cubed ice.
2. Add first the soda, just one quarter of the glass.
3. Measure and pour the Aperol.
4. Top up with the prosecco.
5. Garnish with orange wedge.



Bellini



Peach Puré

Prosecco

50 ml

Top up



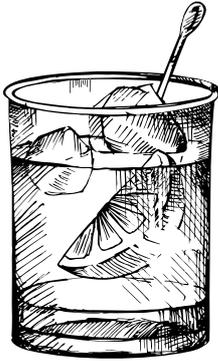
Picture yourself strolling through the charming canals of Venice, the sun warming your skin, and a cool drink in your hand. That, my friend, is the Bellini! Created by the mastermind Giuseppe Cipriani, the founder of Harry's Bar, this drink is a 1930s Italian classic that's as refreshing as it is delicious. It's named after the peachy colour of a saint's robe in a painting by a Giovanni Bellini, and it's no surprise that it's made with the juiciest white peaches in the region!

A true Bellini cocktail is a treat for the senses, with bubbly Prosecco wine mingling with sweet peach nectar, all served up in a fancy chilled champagne flute. The result is a pretty-in-pink drink that's a work of art in itself! Some folks like to add a dash of raspberry or cherry juice to jazz up the colour and flavour even more. So, why not whip up a Bellini and savour a little piece of Venetian history?

To make it:

1. Pour 50ml of peach purée into a Flute glass.
2. Top up with prosecco.
3. Stir gently with the barspoon.
4. Garnish optional with a slice of fresh peach.

Black Russian



Vodka

60 ml

Coffee Liqueur

30 ml



The Black Russian: a timeless gem that's been quenching thirsts since the good ol' 1900s! With its mighty flavours and easy-breezy recipe, this iconic cocktail is a sure-fire winner for both casual sippers and die-hard mixologists.

All you need are two amigos: vodka and coffee liqueur. With a little stir, you'll be on your way to the perfect Black Russian.



To make a classic Black Russian, follow these steps:

1. Put ice cubes into a rocks glass up to the rim.
2. Using the jigger, measure and pour the vodka and the coffee liqueur.
3. With the bar spoon stir to mix the ingredients ensuring they are well blended.
4. Garnish is optional traditionally a cherry or orange wedge but I recommend to use coffee beans, because it accent the tones of the coffee liqueur.



Caipirinha



Sugar

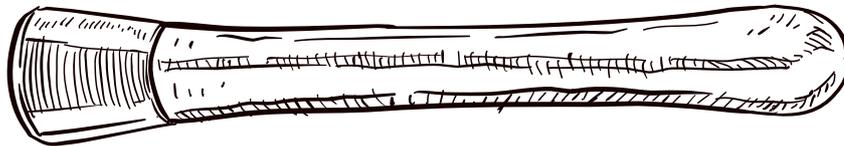
1 spoon

Limes

4 wedges

Cachaça

50 ml



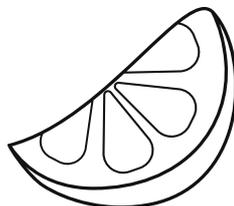
Let's raise a glass to the Caipirinha, a classic Brazilian cocktail that's been around since the 1900s! It all started with a clever idea of combining lime, garlic, and honey to fight off the Spanish flu. But wait, there's more! This drink's name is a nod to the "caipiras," or country folk, of Brazil. Over time, the recipe got a tasty upgrade by swapping garlic for sugar and adding cachaça, making it the perfect mix of sweet and sour.



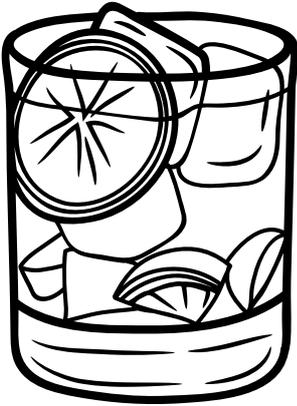
To make a classic Caipirinha, follow these steps:

1. Put the lime wedges and the sugar in a rocks glass and muddle them.
2. Using the jigger, measure and pour the Cachaça.
3. Top up the glass with crushed ice and stir with the bar spoon.
4. Garnish with lime wedge.

Don't be afraid to experiment with this cocktail, in the step of muddling the ingredients you can easily add fruits to play with the flavour and the colour of the drink.



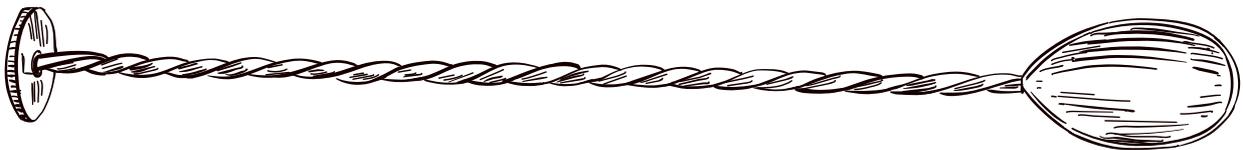
Canchanchará



Cuban aguardiente	60 ml
Lime juice	15 ml
Raw honey	15 ml
Water	50 ml

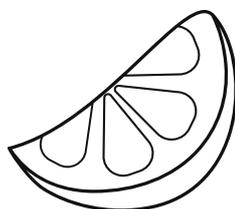


Welcome to the Cuban time machine! Let's take a sip of history with the Canchanchara cocktail. This classic Cuban concoction has been around since the 1800s, hailing from the charming province of Villa Clara. It's a drink that's infused with the spirit of the country's independence fighters, who used to chug them down to fuel their revolutionary dreams. And the name? It's just as fascinating! Legend has it that stirring the drink with a special guarayo plant spoon creates a "Canchanchara" clinking sound. So, the drink was named after the spoon that produces its unique melody. Cheers to a drink that's steeped in history and culture!

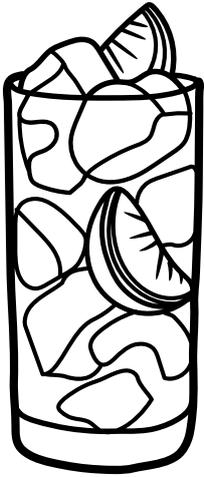


To make a Canchanchará:

1. Take a jicará or a rock glass and add all the ingredients.
2. Using the bar spoon stir until the honey is dissolved.
3. You can add ice cubes to chill the drink or enjoy it at room temperature.
4. Garnish with lime wedge.



Cuba libre



Cuban Rum

50 ml

Lime juice

10 ml

Cola-flavoured soda

Top up

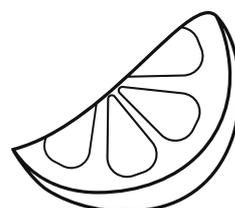
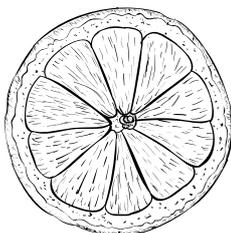


Tropical breeze, jazzy tunes, and a glass of Cuba Libre in your hand. This famous cocktail is a mix of rum, cola, and lime juice. Its name, "Free Cuba," dates back to the 1900s when American soldiers in Cuba mixed rum, Coca-Cola, and lime juice. A smart bartender named Constantino Ribalaigua swapped out Coca-Cola for cola.

The Cuba Libre was born. This refreshing drink became an instant hit, spreading like wildfire across the island and becoming a staple in Cuban bars. Fast forward to today, and it's one of the most beloved cocktails worldwide. Cheers to that!

To make a Cuba libre:

1. Take a Hi-ball glass and fill it up with ice.
2. Add the ingredients in this order: Lime, Rum and Cola.
3. Garnish it with a lime wheel or wedge.



Dark & stormy



Dark Rum

50 ml

Lime juice

25ml

Ginger beer

Top up

Angostura bitters

2 Dashes



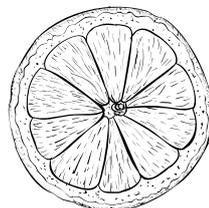
The Dark 'n' Stormy is a classic cocktail that originated in the early 20th century, and its exact origins are a matter of some debate. However, the most widely accepted story is that it was created by a bartender named David Embury in the 1920s at the American Bar in London.

According to Embury's own account, he created the drink as a variation on the Gin Rickey, a popular cocktail made with gin, lime juice, and soda water. He substituted dark rum for the gin and the soda water for ginger beer to give the drink a spicy kick.

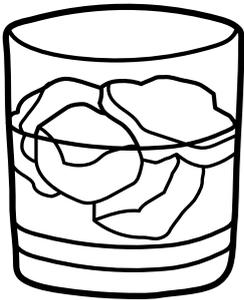
Over time, the Dark 'n' Stormy has become a popular cocktail around the world, and there are many variations on the original recipe. Some bartenders use light rum instead of dark rum, while others add a splash of other ingredients like grenadine or orange juice. However, the core ingredients of the Dark 'n' Stormy remain the same: dark rum, lime juice, and ginger beer.

To make a Dark'n'Stormy:

1. Fill up a Hi-ball with cubed ice.
2. Add the rum and the lime juice
3. Top up with Ginger beer
4. Garnish it with a lime wheel and a dash of angostura.



French connection



Cognac

Amaretto

35 ml

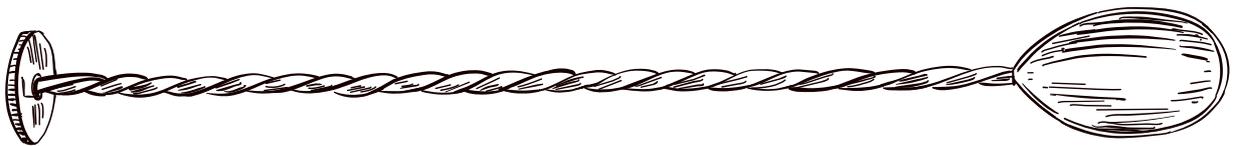
35 ml



Get ready to time travel to the disco era with the classic French Connection cocktail! This timeless drink has been around since the 70s, and it's a true symbol of class and sophistication. No wonder it's a hit with those who have a taste for the finer things.

While the exact roots of this drink are shrouded in mystery, rumor has it that it's named after the 1971 blockbuster movie "The French Connection." With five Oscars under its belt, including Best Picture, it's no surprise that the movie inspired a cocktail!

The recipe for the French Connection is as simple as it is delicious: just two ingredients, cognac, and amaretto. The combination of these two spirits packs a powerful punch of flavor, with the amaretto adding a touch of sweetness and the cognac bringing the depth.



To make one:

Fill up a Old fashioned glass with cubed ice.

Add the ingredients and stir gently.

No garnish needed.

Cheers!

Horse's neck



Whiskey or brandy

40 ml

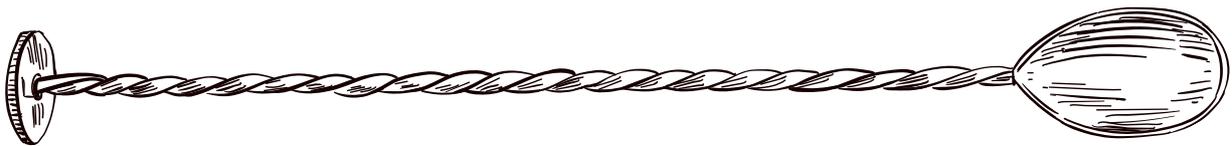
Ginger ale

Top up



The Horse's Neck cocktail is a classic drink that dates back to the late 19th century. Its origin can be traced back to the United States, where it gained popularity as a refreshing and flavourful beverage. The cocktail is named after its unique garnish, which consists of a long spiral of lemon peel that hangs over the rim of the glass, resembling the neck of a horse.

The exact origins of the Horse's Neck cocktail are somewhat ambiguous, but it is believed to have emerged during the Prohibition era in the United States. During this time, many cocktails were created to mask the harsh taste of bootlegged spirits, and the Horse's Neck was no exception. It was originally made with ginger ale and a generous amount of lemon peel, which helped to mellow the strong flavours of illicitly produced whiskey.



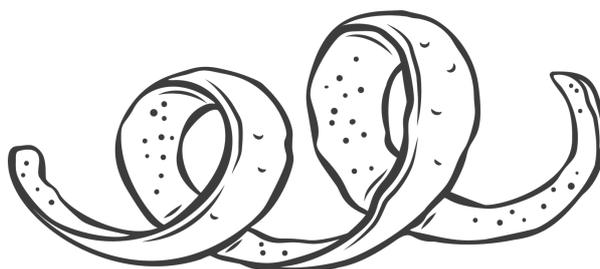
To make one:

Fill up a Hi-ball glass with cubed ice.

Add the ingredients and stir gently.

Garnish with a lemon twist.

Cheers!



Irish coffee



Irish Whiskey
Coffee
Double Cream
Sugar

50 ml
120 ml
50 ml
1 spoon



Let's raise a glass to the Irish coffee - a classic cocktail that's as Irish as shamrocks and rainbows! Legend has it that a savvy chef named Joe Sheridan whipped up this yummy goodness in the 1940s to warm up a frosty group of American travelers who had just landed on a chilly evening. He shook whiskey into their coffee, gave it a creamy crown, and when they asked if it was Brazilian coffee, he cheekily quipped, "Nah, it's Irish coffee!"



To make a perfect Irish coffee:

Take a Beer or Sling glass and put together hot coffee, Whiskey and a sugar.

Stir until the sugar is dissolved .

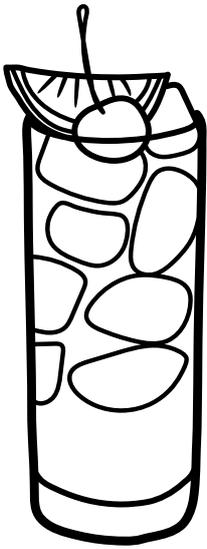
Helped with the bar spoon put on gently double cream floating on top of the coffee without mixing.

Garnish optional. Coffee beans, whipped cream, or chocolate powder.

Cheers!



John collins



Gin
Lemon juice
Syrup
Soda water

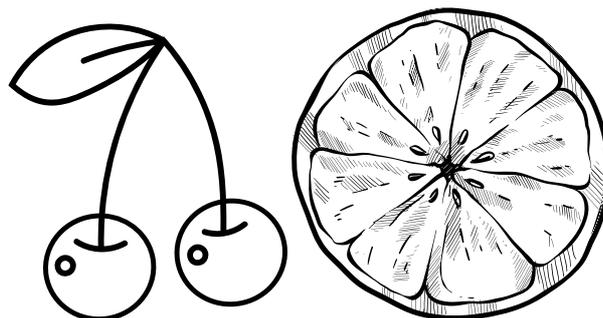
45 ml
30 ml
15 ml
Top up



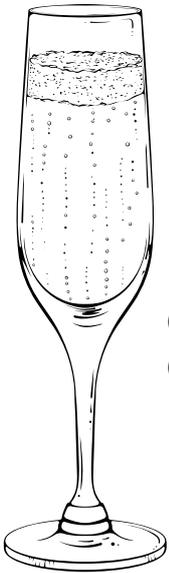
The John Collins cocktail is believed to have originated in the 19th century and is a classic cocktail that has evolved over time. The drink is named after a headwaiter who worked at Limmer's Old House in London. It was originally made with genever, a Dutch-style gin, and was first mentioned in writing in 1869 by Jerry Thomas in his book "The Bartender's Guide." The original recipe called for genever, lemon juice, sugar, and soda water.



To make a John Collins:
Grab a Collin's or Hi-ball and fill it up with ice.
Add the ingredients and stir gently.
Garnish with lemon slice and cherry.



Kir royale

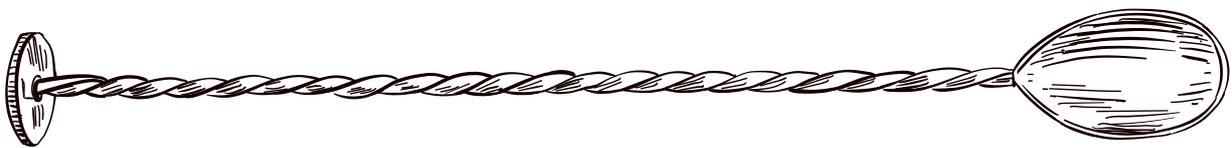


Cremme de cassis
Champagne

10 ml
Top up



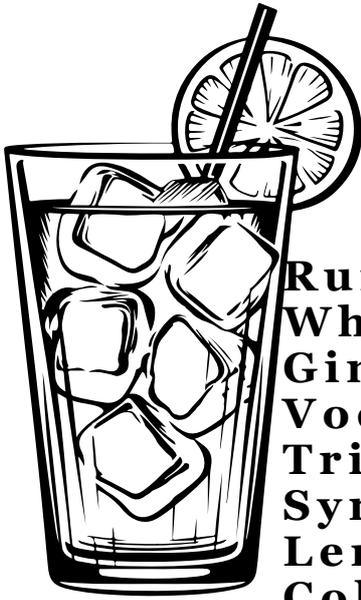
The Kir Royale, also known as the Kir, is a classic cocktail that originated in the 19th century in France. The drink is made with cassis (a blackcurrant liqueur) and champagne, and is typically served in a champagne flute. The drink was invented by a bartender named Félix Kir, who was working at the Hotel Splendide in Strasbourg, France. According to legend, Kir was working at the hotel during World War II, when the Germans occupied France. The hotel was hosting a dinner for German officers, and Kir was tasked with creating a special cocktail for the occasion. He used his own cassis liqueur, which he had been making for years, and paired it with champagne. The drink was a hit with the officers, and soon became popular throughout France.



To make a Kir royale:
Put the crème de cassis into a flute glass.
Top up with champagne.
Garnish with a Blackberry.



Long island ice tea



Rum
Whiskey
Gin
Vodka
Triple sec
Syrup
Lemon juice
Coke

15 ml
15 ml
15 ml
15 ml
15 ml
15 ml
30 ml
Top up



The origin of this cocktail is unknown and subject to debate, so impossible to write down a factual history so I will pass on my favourite.

The Prohibition Era and the Rise of a Secret Cocktail

During the Prohibition, police officers could be jailed simply for consuming alcohol. However, a nameless hero devised a particular drink that combined strong liquors with the dark hue of cola and a hint of lemon fragrance. It was difficult to tell whether it was a non-alcoholic tea or a potent alcoholic drink; the only way to confirm was to give it a try. However, if a police officer was caught admitting to its alcoholic content, they could face imprisonment. Maybe because of this risk, Long island ice tea became a popular cocktail that brought joy to those dreary times.



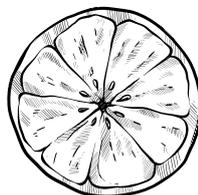
To make a Long island ice tea:

Fill up a Hi-ball glass with cubed ice.

Add the gin, rum, vodka, whiskey, triple sec, lemon and syrup.

Top up with coke.

Garnish with lemon wheel



Mimosa



Orange juice
Prosecco

75 ml
Top up

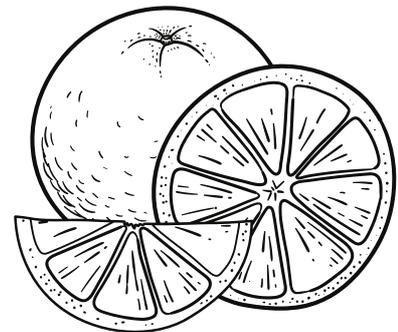


The Mimosa is a classic cocktail made with champagne and orange juice, and it has a rich history that spans over a century. The origins of the Mimosa can be traced back to the early 20th century, when it was first served at the Ritz Hotel in Paris, France. According to legend, the Mimosa was created by a French champagne salesman named Frank Meier, who was looking for a way to promote champagne as a breakfast drink.

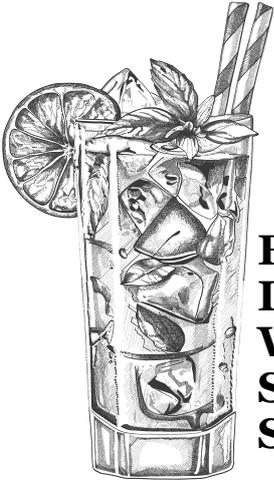
At the time, champagne was traditionally served as an apéritif, a drink served before a meal to stimulate the appetite. Meier wanted to create a drink that would be more suitable for breakfast, and he experimented with different combinations of champagne and juices until he found the perfect blend. He eventually settled on a mixture of champagne and orange juice, which he named the “Mimosa” after the delicate, yellow-colored flower.

To make a Mimosa:

1. Put orange juice in a flute glass
2. Top up with champagne
3. Garnish with orange Half wheel



Mojito



Fresh mint leaves
Lime
White rum
Syrup
Soda water

10-15
25 ml
50 ml
20 ml
Top up

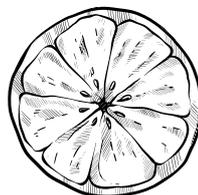


The Mojito is a traditional Cuban cocktail that has gained international popularity. Its origin can be traced back to the 16th century when Sir Francis Drake and his crew were believed to have consumed a crude version of the drink to combat dysentery and scurvy. The modern Mojito, as we know it today, evolved in Cuba during the 19th century. It was initially known as “El Draque,” named after Sir Francis Drake, and was made with aguardiente (a precursor to rum), sugar, lime, and mint.



To make a Mojito:

1. Clap the mint and put it into a Hi-ball glass.
2. Add the lime juice, syrup, rum and top it up with crushed ice.
3. Stir with the bar spoon taking the mint leaves from the bottom of the glass to the top.
4. Top up with soda water.
5. Churn again with the bar spoon.
6. Cap with crushed ice.
7. Garnish with mint spring and/or lime wheel.



Moscow mule



Lime juice
Vodka
Angostura
Ginger beer

20 ml
50 ml
2 dashes
Top up



The Moscow Mule is a popular cocktail that originated in the United States in the 1940s. It was created by John G. Martin, president of G.F. Heublein Brothers, Inc., an East Coast spirits and food distributor, and Jack Morgan, owner of the Cock 'n' Bull pub in Los Angeles. The cocktail was born out of the need to promote two struggling products: Smirnoff vodka, which was relatively unknown at the time, and ginger beer, which was also not widely popular. The third key ingredient, lime juice, was added to give the drink a refreshing citrusy flavour.

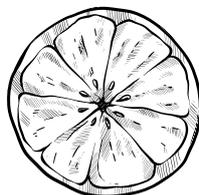
variations:

- London mule = Substitute vodka with Gin
- Mexican mule = Substitute vodka with Tequila
- Irish mule = Substitute vodka with Jameson's
- Jamaican mule = Substitute vodka with Jamaican rum



To make a Moscow mule:

1. In a Cooper or rocks glass add lime juice and vodka
2. Fill it up with crushed ice and stir gently.
3. top up with ginger beer
4. Cap with crushed ice.
5. Garnish with angostura and lime wheel.



Paloma



Tequila Blanco
Lime juice
Grapefruit Soda
Salt

50 ml
5 ml
Top up
Pinch



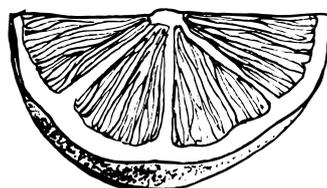
The Paloma is a popular cocktail that originated in Mexico. It is believed to have been created in the mid-20th century and has since become a staple in Mexican cocktail culture. The exact origins of the Paloma are not entirely clear, but it is widely accepted that it was first crafted in Mexico.

The Paloma is often considered as a refreshing alternative to the classic margarita. It typically consists of tequila, grapefruit soda, lime juice, and a pinch of salt. The cocktail is usually served over ice in a salt-rimmed glass, garnished with a slice of grapefruit.

While there are several variations of the Paloma, the classic version remains the most popular. Some bartenders may choose to add a splash of agave syrup or substitute grapefruit soda with fresh grapefruit juice. However, the essence of the cocktail remains unchanged - a refreshing and zesty drink that is perfect for any occasion.

To make a Paloma:

1. Measure the tequila and lime and pour then into a hi ball filled with ice.
2. Top up with grapefruit soda.
3. Add the pinch of salt.
4. Garnish with a slice of grapefruit and salted glass rim.



Rusty Nail



Scotch Whiskey
Drambuie

50 ml
50 ml

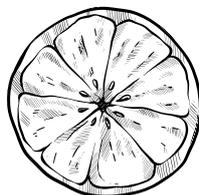


The Rusty Nail is a Scotch-based cocktail that originated in the 1920s or 1930s, with several different accounts of its creation. Some sources attribute the drink to the famous Savoy Hotel in London, where it was purportedly invented by a bartender named Harry Craddock. According to this story, Craddock created the Rusty Nail as a variation of the classic Whiskey and Soda, using Drambuie, a liqueur made from Scotch, honey, and herbs instead of soda water to give it a more complex flavour profile.



To make a Rusty Nail:

1. Put some ice in a old fashioned or rocks glass.
2. Measure and pour the ingredients.
3. Give it a quick stir with the bar spoon.
4. Garnish with Lemon twist.



Stir

This technique is primarily used for cocktails that do not contain carbonated ingredients or do not require vigorous mixing. To make a cocktail using the stirring technique, you add ice to a mixing glass and then add the liquid ingredients.

With the help of a bar spoon, gently stir the mixture so that it cools and dilutes properly. Finally, the cocktail is strained into a previously chilled glass and served.

The stirring technique is often preferred for drinks that need to be enjoyed slowly, such as a Manhattan or Negroni. The technique allows for a more subtle blending of flavors, resulting in a smoother and more balanced drink. It is also a great way to showcase high-quality spirits as the dilution is minimal compared to shaking. While it may take a bit longer to prepare a stirred cocktail, the end result is worth the wait. So next time you're at a bar or making a drink at home, consider using the stirring technique for a delicious and refined cocktail experience.



Boulevardier



Whiskey or Bourbon 45 ml
Campari 30 ml
Sweet vermouth 30 ml



It is believed to have been created by Harry McElhone, a bartender and writer, in the 1920s. McElhone was the owner of Harry's New York Bar in Paris, which was a popular spot for American expatriates during the Prohibition era. The cocktail first appeared in McElhone's book "Barflies and Cocktails" in 1927. The drink was named after the monthly magazine "Boulevardier," which was founded by Erskine Gwynne, an American expatriate living in Paris.

The Boulevardier is often considered as a variation of the Negroni, substituting whiskey for gin. This substitution gives the cocktail a richer and more complex flavour profile. The use of bourbon or rye whiskey adds depth to the drink, complementing the bitterness of Campari and the sweetness of vermouth.



To make a Boulevardier:

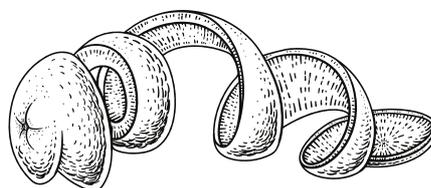
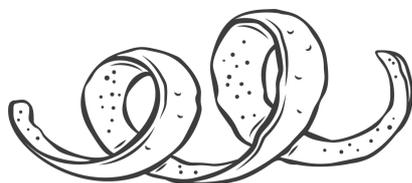
Fill up the Mixing glass with cubed ice.

Measure and pour the ingredients in the mixing glass.

Stir the drink inside the mixing glass with circular movements helped with the bar spoon.

When ready, strain the cocktail into a chilled rock's glass filled with cubed ice.

Garnish with orange or lemon zest.





Brandy Crusta

Brandy	50 ml
Maraschino Liqueur	10 ml
Lemon Juice	15 ml
Curacao	10 ml
Syrup	10 ml
Angostura Bitters	2 Dashes



The Brandy Crusta is a classic cocktail that originated in the late 19th century, and its origins can be traced back to New Orleans, Louisiana. According to legend, the drink was created by a bartender named Joseph Santini at the famous Carousel Bar & Lounge in the Hotel Monteleone, where he worked in the late 1800s.

The story goes that a wealthy customer, a prominent local businessman, would often visit the bar and order a brandy and soda, but he would always complain that the soda was too flat. To solve this problem, Santini created a new drink by mixing the brandy with a small amount of absinthe, a popular spirit at the time, and topping it with a layer of sparkling wine. The resulting drink was the Brandy Crusta, which was served in a champagne flute with a sugar rim and a sprig of mint.

To make a Brandy Crusta:

Fill up the Mixing glass with cubed ice.

Measure and pour the ingredients in the mixing glass.

Stir the drink inside the mixing glass with circular movements helped with the bar spoon.

Wet the rim of a chilled coupé glass with a lemon and dip it in sugar helped with a glass rimer or a plate.

When ready, strain the cocktail in the chilled coupé glass.



Hanky panky



DRY GIN
SWEET VERMOUTH
FERNET BRANCA

45 ml
45 ml
7.5 ml



The Hanky Panky is a classic cocktail that originated in the early 20th century. According to legend, the drink was created by a bartender named Ada Coleman at the American Bar in London in the 1920s. Coleman, who was known as “Coley” to her regular customers, was a popular and influential bartender who was known for her expertise in creating unique and delicious cocktails.



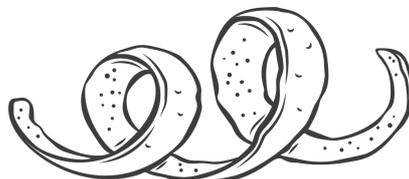
To make a Hanky panky:

Fill up the Mixing glass with cubed ice.

Measure and pour all the ingredients into the mixing glass and stir.

Strain over a chilled martini glass.

Garnish with a orange zest.



Manhattan



RYE 50 ml
SWEET VERMOUTH 20 ml
ANGOSTURA BITTERS 2 Dashes



The Manhattan cocktail is a classic drink that has been enjoyed for over a century. Its origins can be traced back to the late 19th century in the United States. While the exact date and location of its creation are uncertain, there are several stories and legends surrounding the drink's inception.

One popular story attributes the creation of the Manhattan to a party hosted by Winston Churchill's mother, Lady Randolph Churchill, in New York City in 1874. It is said that a bartender named Black, working at the Lady's Manhattan Club, created the cocktail to impress the guests at the party.

Over the years, variations of the Manhattan have emerged, such as the Dry Manhattan, which replaces the sweet vermouth with dry vermouth, and the Perfect Manhattan, which combines both sweet and dry vermouth.



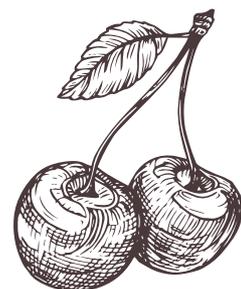
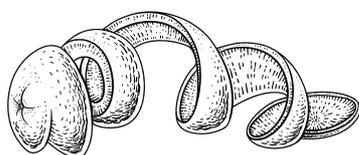
To make a Manhattan:

Fill up the Mixing glass with cubed ice.

Measure and pour all the ingredients into the mixing glass and stir.

Strain over a chilled martini glass.

Garnish with an orange zest or cherry.



Martinez



Dry gin	45 ml
Sweet Vermouth	45 ml
Maraschino liqueur	10 ml
Angostura Bitters	2 Dashes



The Martinez cocktail is a precursor to the classic Martini, dating back to the mid-19th century. It is a refined and elegant drink, combining the flavours of gin, sweet vermouth, and maraschino liqueur. This cocktail's history is steeped in tradition and has evolved over time, becoming an essential part of cocktail culture.

The Martinez cocktail was first documented in 1888 by a bartender named William “Bill” Booth.

The drink was created for a customer who requested a “Martinez style” cocktail, inspired by the popular French drink, the Martini-Henry. The Martinez cocktail quickly gained popularity and spread across the United States.



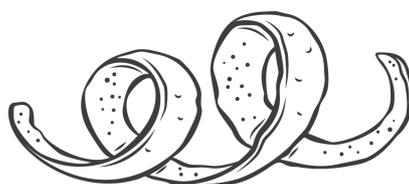
To make a Martinez:

Fill up the Mixing glass with cubed ice.

Measure and pour all the ingredients into the mixing glass and stir.

Strain over a chilled martini glass.

Garnish with a lemon zest.





Martini

“Dry”

Dry gin or vodka
Dry Vermouth

60 ml
10 ml



The Fascinating Origins of the Classic Martini

The classic martini's roots can be traced back to Europe in the 19th century. The drink is believed to be linked to Martini & Rossi, an Italian brand of vermouth founded in 1863 in Turin, Italy.

On the other hand, some argue that the martini evolved from the Martinez cocktail, which was created in San Francisco in 1888. It's difficult to determine whether this is true, given that the primary ingredients originated from London and Turin. Additionally, martini variations are often named after British citizens, such as the Churchill martini or the Gibson.

The traditional martini comes in many different variations, including:

A perfect martini that combines equal amounts of sweet and dry vermouth.

The Churchill martini, which contains no vermouth and requires gin straight from the freezer.

A wet martini, which has more vermouth, and a 50-50 martini that uses equal parts gin and vermouth.

An upside-down or reverse martini that contains more vermouth than gin.

A dirty martini, which has a splash of olive brine.

A Gibson, which is a classic dry martini garnished with cocktail onions instead of olives.

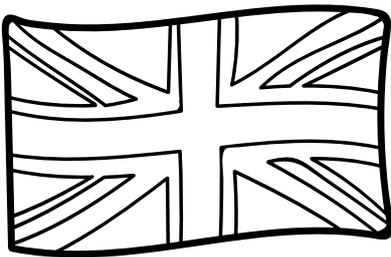
To talk about Martini we also need to talk about Ian Lancaster Fleming author of the books James bond.

Fleming's love for martinis was well-documented, and he often wrote about them in his novels. In "Goldfinger," for example, Bond orders a "large, dry martini" before engaging in a dangerous game of golf with the titular villain. In "From Russia with Love," Bond enjoys a martini while discussing his mission with M, the head of the British Secret Service.

One of the most famous martinis in literary history is the Vesper, created by Fleming himself. The character James Bond first orders a Vesper martini in the 1953 novel "Casino Royale." Fleming described the drink as "three measures of Gordon's, one of vodka, half a measure of Kina Lillet," shaken and served with a slice of lemon peel.

To make a Martini:

1. Fill up the Mixing glass with cubed ice.
2. Measure and pour the ingredients into the mixing glass and stir.
3. Strain over a chilled martini glass.
4. Garnish with a lemon zest or olive.

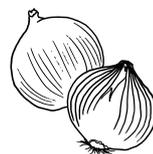


Dirty martini: Add 15 ml of olive brine, garnish with olive.

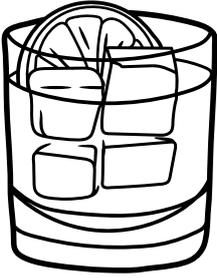
Wet martini: Use sweet vermouth instead dry & garnish with maraschino cherry.

Perfect martini: Use 10ml of sweet and dry vermouth & garnish with lemon peel.

Gibson martini: Make a dry martini and garnish with a picklet onion.



Negroni



Gin
Campari
Sweet vermouth

25 ml
25 ml
25 ml



The Negroni is a classic cocktail that originated in Florence, Italy in the early 1900s. The story goes that Count Camillo Negroni, a wealthy Italian nobleman, asked the bartender at Caffè Rivoire to create a cocktail that was stronger and more bitter than the classic Americano, which was made with Campari, sweet vermouth, and soda water.

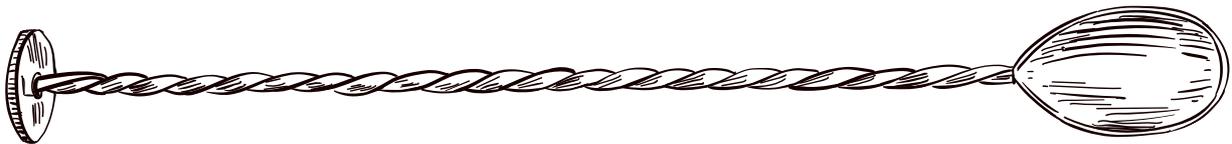
The bartender, Fosco Scarselli, agreed to create a new drink using the same ingredients but with a different ratio and a twist. He added a shot of gin instead of soda water and garnished it with an orange peel.

Over time, the Negroni has evolved into many different variations, each with its own unique twist on the original recipe.

The Negroni sbagliato: This variation replaces the gin with prosecco, giving the drink a lighter and more bubbly texture.

The Negroni fizz: This variation adds a dash of club soda to the drink, creating a frothy and refreshing texture.

The Negroni on the rocks: This variation serves the Negroni over ice, giving the drink a more relaxed and casual feel.



To make a classic Negroni:

Fill up a the mixing glass with cubed ice.

Measure and pour the ingredients.

Stir gently.

Once is chilled, strain over a old fashioned glass with cubed ice.

Garnish with orange wedge.



Old Fashion

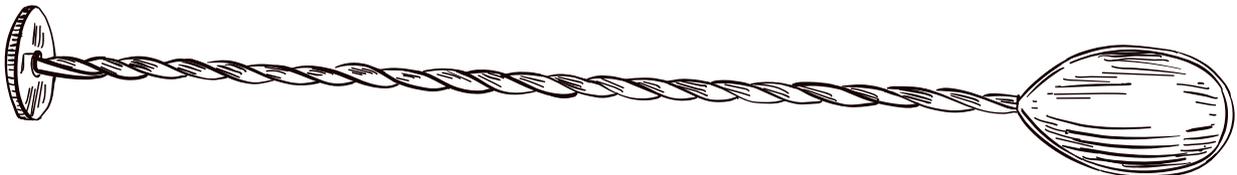


Whiskey, Rye or Bourbon	60 ml
Brown Sugar	1 Cube
Angostura Bitters	4 Dash

Exploring the Origins of the Old Fashioned Cocktail

The Old Fashioned is thought to have been invented by Oscar Wilkinson, a bartender at the Pendennis Club in Louisville, Kentucky. During the 1880s, the club members expressed a dislike for the sweet, complex cocktails that were popular at the time. They requested a simple, strong, and high-quality drink, and Wilkinson rose to the challenge. He created the Old Fashioned cocktail by combining whiskey, sugar, bitters, and a citrus twist.

Another theory suggests that James E. Pepper, a distiller and bourbon aficionado, created the cocktail at the Holliday Inn in Louisville during the same period. Pepper may have used his own private-label whiskey in the recipe.



To make a Old fashion:

Put the Brown sugar cube in the mixing glass, add two dashes of angostura bitters and crush it with the bar spoon

Fill up the Mixing glass with cubed ice.

Measure and pour Spirit into the mixing glass and stir.

Add one dash of angostura bitters while stirring.

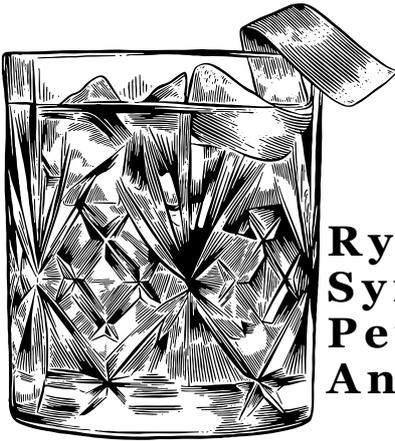
Once the sugar is diluted, strain over a chilled old fashioned glass.

Add a splash of orange oils by twisting the skin of the orange on top of the drink.

Garnish with orange Peel.



Sazerac



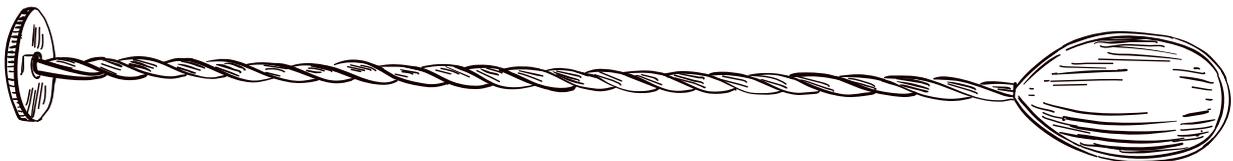
Rye Whiskey	60 ml
Syrup	25 ml
Peychaud's Bitters	2 Dashes
Angostura Bitters	1 Dash



The Sazerac is a classic cocktail with a rich history that dates back to the 19th century. It originated in New Orleans, Louisiana, and is considered by many as America's first cocktail. The drink was created by Antoine Peychaud, a Creole apothecary, who crafted the original version using his own bitters and served it in an egg cup known as a coquetier, which is where the word "cocktail" is believed to have originated.

A popular variation involves serving the Sazerac straight up in a chilled coupe glass, without ice. This style highlights the aromatic qualities of the cocktail and provides a different drinking experience.

In recent times, bartenders have also experimented with smoked versions of the Sazerac, infusing the drink with smoky flavours for a unique twist on this classic cocktail.



To make a Sazerac:

Fill up the Mixing glass with cubed ice.

Measure and pour the Rye and Syrup into the mixing glass and stir.

Add the bitters while stirring.

Strain over a chilled old fashioned glass.

Garnish with a lemon zest.



Stinger

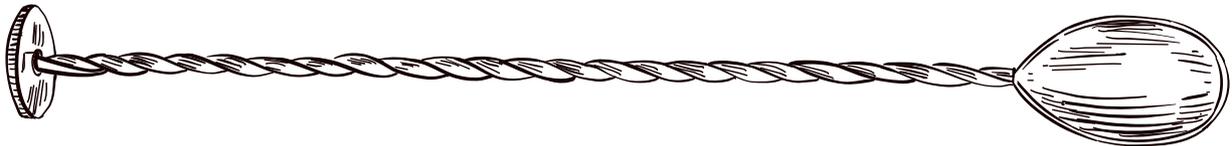


Cognac 60 ml
White Creme de Menthe 20 ml



Picture this: a simple yet satisfying concoction of smooth cognac and crisp white crème de menthe. The story of this invigorating drink dates back to the early 1900s, with many tales swirling about its origins.

One particularly intriguing theory traces the Stinger's roots to the boozy haven of New Orleans, where cocktail culture reigns supreme. Legend has it that a bartender named Frank Furness dreamt up the Stinger while slinging drinks at the iconic St. Louis Hotel in the French Quarter. But why the name "Stinger"? It's rumored that the tangy bite of the crème de menthe reminded Furness of a wasp's sting. How's that for a buzz-worthy tale?



To make a Stinger:

Fill up the Mixing glass with cubed ice.

Measure and pour the ingredients into the mixing glass and stir.

Once chilled strain over a chilled martini glass.

Garnish optional with a mint sprig.



Tipperary



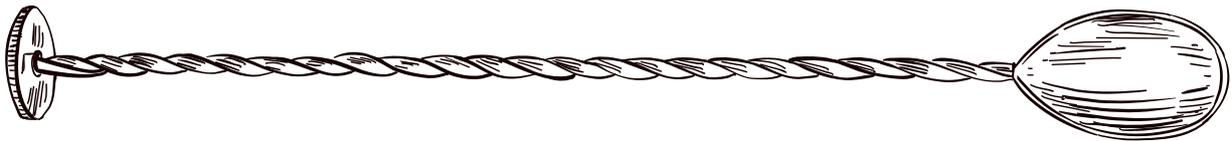
Irish Whiskey	50 ml
Sweet vermouth	25 ml
Green Chartreuse	15 ml
Angostura bitters	2 Dashes



The creation of the Tipperary cocktail can be traced back to the early 20th century, a time when Paris was experiencing a cocktail renaissance. The city was home to numerous bars and bistros that catered to the sophisticated tastes of the era's elite. During this time, the Parisian bartenders were experimenting with new ingredients and techniques, which led to the development of many innovative cocktails.

One of the most notable figures in the Parisian cocktail scene was Harry MacElhone, an Irish bartender who owned the famous Harry's New York Bar established in 1911.

Harry's New York Bar was a popular gathering spot for American expatriates and European aristocracy, and it was here that the Tipperary cocktail was born.



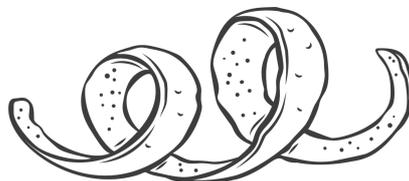
To make a Tipperary:

Fill up the Mixing glass with cubed ice.

Measure and pour the ingredients into the mixing glass and stir.

Once chilled strain over a chilled martini glass.

Garnish with lemon zest.



Treacle



Spice Rum	60 ml
Apple Juice	15 ml
Brown Sugar Cube	1
Angostura Bitters	2 Dashes



The origins of the treacle cocktail can be traced back to London in the late 20th century, by the renowned bartender Dick Bradsell .

Bradsell was working at The Player's Lounge and Inspired by his passion for creating balanced, flavourful cocktails, he set out to develop a drink that would showcase both traditional elements and contemporary flair.

The treacle cocktail is characterized by its harmonious blend of dark rum, apple juice, and aromatic bitters, resulting in a drink that is both robust and nuanced. Its name is derived from the rich, molasses-like sweetness imparted by the dark rum, which evokes the imagery of treacle—a viscous syrup commonly used in British baking.

To make a Treacle:

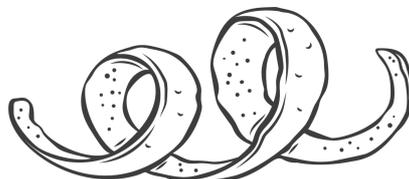
Put the sugar cube in the mixing glass, add the angostura bitter and muddle with the bar spoon.

Fill up the mixing glass with cubed ice.

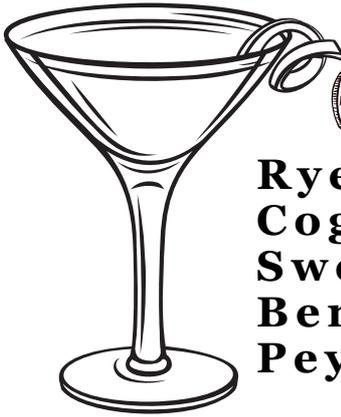
Measure and pour the ingredients into the mixing glass and stir.

Once chilled strain over a chilled old fashioned glass.

Garnish with orange zest.



Vieux Carré



Rye Whisky	30 ml
Cognac	30 ml
Sweet vermouth	30 ml
Benedictine	10 ml
Peychaud's bitters	2 Dashes



The Vieux Carré, which translates to “French Quarter” in French, was created in 1938 by Walter Bergeron, a prominent New Orleans bartender. Bergeron was working at the Hotel Monteleone’s Carousel Bar when he decided to develop a cocktail that would pay tribute to the city’s historic French Quarter.

The inspiration for the Vieux Carré came from two other classic New Orleans cocktails: the Sazerac and the Brandy Crusta.

The Vieux Carré is a well-balanced cocktail that includes rye whiskey, cognac, sweet vermouth, Benedictine, Peychaud’s bitters, and Angostura bitters.

The combination of these ingredients creates a rich and complex taste that is both sweet and spicy. The drink’s flavour profile is further enhanced by the addition of a cherry and a lemon twist garnish.

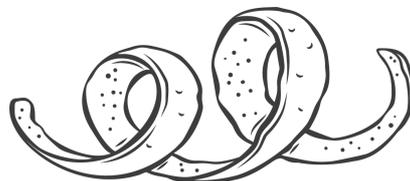
To make a Vieux Carré:

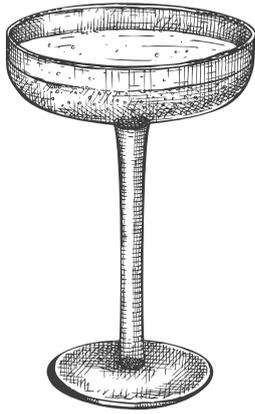
Fill up the Mixing glass with cubed ice.

Measure and pour the ingredients into the mixing glass and stir.

Once chilled strain over a chilled martini glass.

Garnish with Orange zest and maraschino cherry.





Papa Twice

Rum Don papa	40 ml
Cointreau	15 ml
Maraschino liqueur	5 ml
Water	30 ml
Supasawa	15 ml
syrup	15 ml



In 2021, in London, I created a signature cocktail inspired by the classic Hemingway Daiquiri, known as Papa Doble. Although I drew inspiration from the original recipe, I infused it with a tropical flavour by utilizing Rum Don Papa from the Philippines.

While my twist on this classic cocktail removes the grapefruit and lime juice that the original recipe contains, it instead sways Cointreau and Supasawa. This unique blend of flavours creates a richer taste profile, making it a favourite among mixologists. It's even referred to as "Papa twice" due to its inspiration from the Hemingway Daiquiri.

This cocktail is perfect for those who want to indulge in a tropical drink that is both classic and modern. The absence of grapefruit and lime juice in this cocktail enhances its unique flavour and creates a drink that is truly one-of-a-kind. So, next time you're looking for a refreshing drink that is both classic and innovative, give "Papa Doble" a try and take your taste buds on a tropical journey.

To make a Papa Twice:

Fill up the Mixing glass with cubed ice.

Measure and pour the ingredients into the mixing glass and stir.

Once chilled strain over a chilled Nick & Nora glass.

Garnish with grapefruit zest and maraschino cherry.

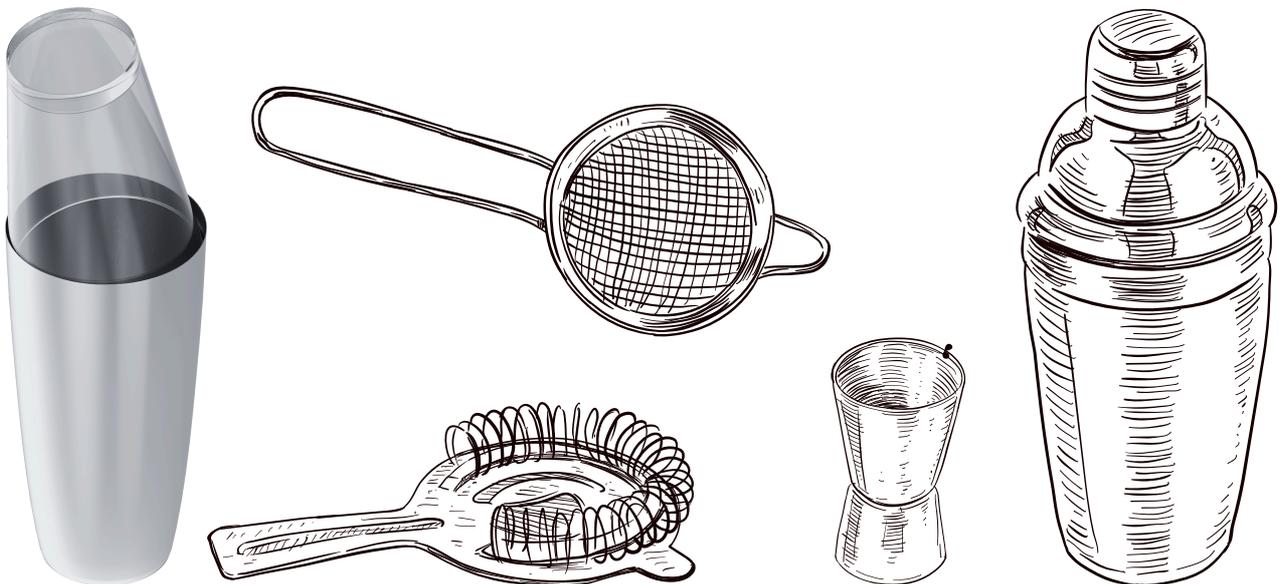


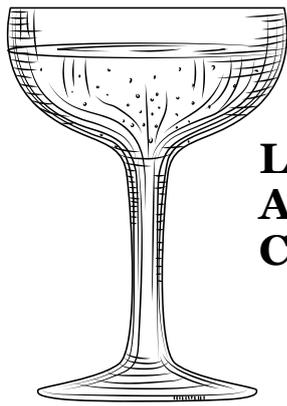
Shaken

It is a preparation method used mainly for cocktails that contain juices or purees. In addition to achieving more homogeneous mixtures due to the action of shaking, with this method we also manage to cool the drink, add dilution of ice, and as the main advantage with respect to the other methods, we add air into the mixture, with which we manage to modify the texture of the drink.

Shaking is a technique that requires a shaker, which is usually a metal container, and a strainer, which is used to separate the drink from the ice and any other solid ingredients. To properly shake a cocktail, fill the shaker with ice, add the ingredients, and then shake vigorously for about 10 to 15 seconds. It is important to remember to always hold the shaker with both hands to prevent any accidents, and to make sure it is tightly closed to avoid any spills.

One of the keys to a successful shake is to use the right amount of ice. Too little ice will result in a warm drink, while too much ice will over-dilute the cocktail and water down the flavours. A good rule of thumb is to fill the shaker about two-thirds full with ice.





Angel's Face

London Dry Gin	30 ml
Apricot Brandy	30 ml
Calvados	30 ml



The Angel's Face is a classic and elegant drink that has been enjoyed for decades. It is a delightful combination of flavours that creates a refreshing and sophisticated beverage.

The origin can be traced back to the early 20th century during the Prohibition era in the United States, where bartenders experimented with different ingredients to mask the taste of bootlegged alcohol.

The cocktail "Angel's Face" is a classic drink that offers a delightful and complex flavour profile. This cocktail typically consists of dry gin, apple brandy, and apricot liqueur, along with a hint of lemon juice for balance.

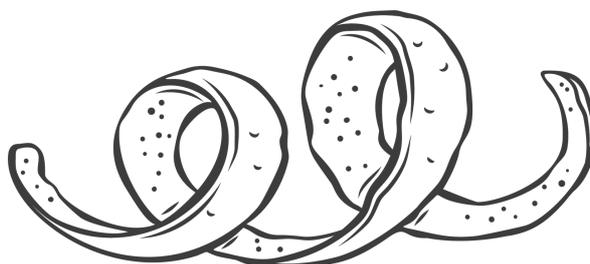
To make an Angels face:

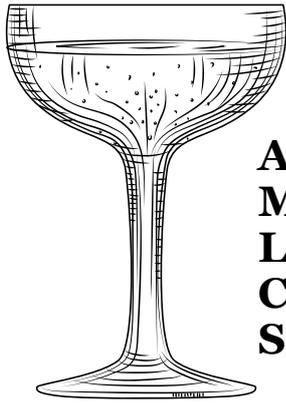
Measure all ingredients and pour then into the shaker.

Add cubed ice, close the shakers and shake well for about 20 seconds.

Double strain, (using the Heathrow and the fine strainer at once) over a chilled coupé glass.

Garnish with orange twist.





Aviation

Aviation Dry	45 ml
Maraschino Liqueur	15 ml
Lemon Juice	15 ml
Crème de Violette	10 ml
Syrup	5 ml



The Aviation cocktail is a classic gin-based cocktail that has a fascinating origin. It was created by Hugo Ensslin, a bartender at the Hotel Wallick in New York City, and first appeared in his 1916 cocktail book titled “Recipes for Mixed Drinks.” The original recipe called for gin, maraschino liqueur, lemon juice, and crème de violette, which imparted a distinct floral note and a pale purple color to the drink. The cocktail gained popularity during the early 20th century but eventually fell into obscurity due to the unavailability of crème de violette.

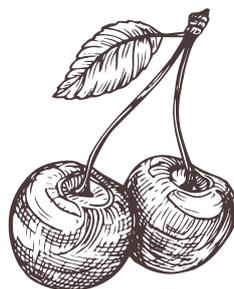
To make an Aviation:

Measure all ingredients and pour then into the shaker.

Add cubed ice, close the shakers and shake well for about 20 seconds.

Double strain, (using the Hawthorn and the fine strainer at once) over a chilled coupé glass.

Garnish with a maraschino cherry.





Barracuda

Dominican Rum	45 ml
Pineapple Juice	60 ml
Galliano	15 ml
Lime Juice	10 ml
Prosecco	Top up

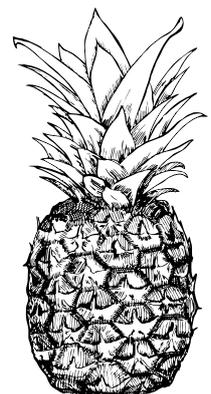
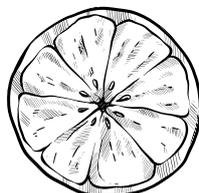


The Barracuda cocktail is a tropical and refreshing drink that originated in the Caribbean. It is believed to have been created in the 1960s at a bar called “Barracuda” in the town of Sosúa, located on the northern coast of the Dominican Republic. The cocktail was named after the bar where it was first concocted.

An alternative explanation of the name could be that as the fish with the same name “is tropical, long and ferocious”

To make a Barracuda:

- Measure all ingredients but the prosecco and pour them into the shaker.
- Add cubed ice, close the shaker and shake well for about 20 seconds.
- Strain into a hi-ball glass with cubed ice.
- Top up with prosecco.
- Garnish with one of the following: Lime wedge, pineapple or mint sprig.





Bee's Knee's

Dry Gin	50 ml
Lemon Juice	25 ml
Orange Juice	25 ml
Honey	10 ml



According to one popular legend, the Bee's Knees was invented in the early 1920s by a bartender in New York City named James "The Imperial Mixologist" Harrison. Harrison is said to have created the drink as a tribute to his favourite beekeeper, who had recently passed away. The story goes that Harrison was so moved by the beekeeper's dedication to her craft that he decided to create a cocktail in her honour, using honey as the primary ingredient.

Regardless of its true origin, the Bee's Knees quickly became a popular cocktail throughout the United States and Europe. It was often served in upscale bars and restaurants, where it was praised for its unique flavour and refreshing qualities.

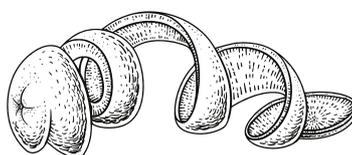
To make a Bee's Knee's:

Measure all ingredients and pour them into the shaker.

Add cubed ice, close the shaker and shake well for about 20 seconds.

Strain into a chilled martini or coupé glass.

Garnish with orange or lemon twist.



Between the Sheets



White Rum
Brandy
Triple Sec
Lemon Juice

30 ml
30 ml
30 ml
20 ml



The exact origins of the “Between the Sheets” cocktail are somewhat murky, as is often the case with classic cocktails. However, it is widely believed that the drink was first crafted by a bartender during the Prohibition era. The cocktail’s creation is often attributed to Harry MacElhone, the renowned bartender at Harry’s New York Bar in Paris.

MacElhone was known for creating and popularizing numerous classic cocktails, and it is said that he invented the “Between the Sheets” as a variation of the Sidecar, another well-known cocktail.

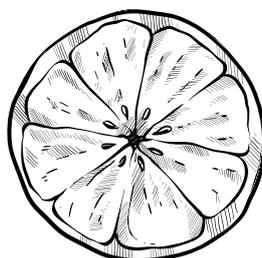
To make a Between the Sheets:

Measure all ingredients and pour them into the shaker.

Add cubed ice, close the shaker and shake well for about 20 seconds.

Strain into a chilled coupe glass.

Garnish optional, I recommend lemon wheel on the glass rim.



Bramble



Gin
Crème de Mûre
Syrup
Lemon Juice

50 ml
15 ml
12.5 ml
25 ml



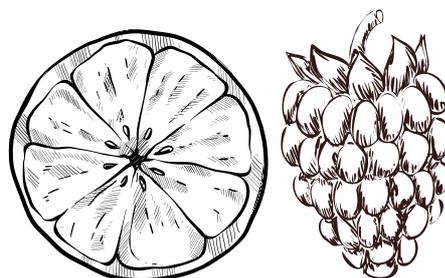
The Bramble cocktail is a popular mixed drink that has its roots in the mid-20th century. Its creation is attributed to a British bartender named Dick Bradsell, who concocted the drink in the early 1980s at the Fred’s Club bar in London’s West End.

Bradsell was inspired to create the Bramble after a customer requested a drink that was “not too sweet” and “not too strong.”

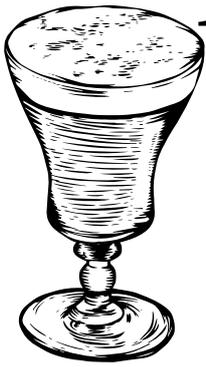
He combined gin, crème de mûre (blackberry liqueur), lemon juice, and sugar syrup, and served it over ice in an Old Fashioned glass. The drink was initially called the “Bramble,” a nod to the blackberry liqueur used in the recipe.

To make a Bramble:

- Measure all ingredients and pour them into the shaker.
- Add cubed ice, close the shaker and shake well for about 20 seconds.
- Strain into a old fashioned glass filled with crushed ice.
- Garnish with lemon wheel and blackberry.



Brandy Alexander



Brandy	30 ml
Cremme de Cacao	30 ml
Double Cream	30 ml



The Brandy Alexander is a classic cocktail that falls into the category of “after-dinner” drinks. It is a creamy and indulgent cocktail that has been enjoyed for over a century.

Is believed to have originated in the early 20th century, with its first known mention in Hugo Ensslin’s 1916 book “Recipes for Mixed Drinks.” It is named after the Russian tsar, Alexander II.

Over the years, several variations of the Alexander cocktail have emerged. These include the Brandy Alexander (substituting brandy for gin), the Blue Alexander (adding blue curaçao for color and orange flavor), and the Coffee Alexander (incorporating coffee liqueur).

To make a Brandy Alexander:

Measure all ingredients and pour then into the shaker.

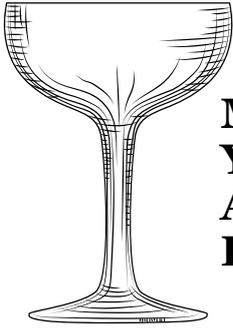
Add cubed ice, close the shakers and shake well for about 20 seconds.

Double strain, (using the Heathrow and the fine strainer at once) over a chilled coupé glass.

Garnish with nutmeg powder.



Broke & Naked



Mezcal	22.5 ml
Yellow Chartreuse	22.5 ml
Aperol	22.5 ml
Lime Juice	22.5 ml



Cocktail created by myself in the year 2021 in Ibiza while experimenting with mezcal for the summer menu at can truy restaurant.

The cocktail is a refreshing twist on the classic margarita, with a smoky and complex flavour profile. To make it, I start with a base of high-quality mezcal, which I mix with freshly squeezed lime, Yellow chartreuse and aperol.

The result is a drink that perfectly captures the laid-back, sunny vibes of Ibiza, and pairs perfectly with the restaurant's fresh seafood dishes and Mediterranean-inspired cuisine. Give it a try next time you're in town and looking for a tasty and unique cocktail experience!

To make a Broke & Naked:

Measure all ingredients and pour then into the shaker.

Add ice in to the shaker and shake for about 30 seconds.

Double strain into a chilled coupé glass.

Garnish with a lime wedge and thyme to accent the herbaceous notes from the chartreuse.



Casino



Gin	40 ml
Maraschino Liqueur	10 ml
Lemon Juice	10 ml
Angostura Bitters	2 Dashes



Created by the renowned British bartender, Harry Craddock. Craddock was known for his exceptional skills and creativity in crafting cocktails, and his work had a significant impact on the world of mixology.

Harry Craddock began his career as a bartender in England, but his journey took him to the Savoy Hotel in London, where he gained fame and recognition. In 1920, he became the head bartender at the hotel's American Bar, a position he held until 1934. It was during this time that Craddock developed and perfected the Cocktail Casino.

The Cocktail Casino is a unique blend of gin, orange juice, and grenadine, with a touch of lemon juice and a dash of Angostura bitters. This cocktail is known for its vibrant colour and refreshing taste. The combination of these ingredients creates a well-balanced and delightful drink that has stood the test of time.

To make a Casino:

Measure all ingredients and pour then into the shaker.

Add cubed ice, close the shakers and shake well for about 20 seconds.

Strain into a old fashioned glass filled with cubed ice.

Garnish with lemon zest and maraschino cherry.





Corpse Reviver

Gin	30 ml
Cointreau	30 ml
Lemon Juice	30 ml
Lillet Blanc	30 ml



The name "Corpse Reviver" alone is enough to revive your curiosity! It's a drink that promises to zap you back to life after a wild night out on the town.

The Corpse Reviver #2 is a sequel to the original recipe, born in the 1870s in the Big Apple. The classic combo of gin, absinthe, Cointreau, and lemon juice was remixed, with Lillet Blanc, a French white wine-based aperitif, stepping in for the absent-minded absinthe.

This zesty and zippy drink has gained a cult following, with fans from the bartender community and cocktail connoisseurs who love its bouncy and fresh taste. Go ahead and take a sip, and you'll be back in the land of the living in no time!

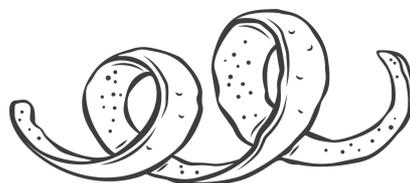
To make a Corpse Reviver 2:

Measure all ingredients and pour then into the shaker.

Add cubed ice, close the shakers and shake well for about 20 seconds.

Double strain into a chilled martini glass.

Garnish with lemon zest or spray some absynth on top.





Cosmopolitan

Citron Vodka	40 ml
Cointreau	15 ml
Lemon Juice	15 ml
Cranberry Juice	30 ml



The Cosmopolitan, also known as the “Cosmo,” is a popular cocktail that gained widespread recognition in the 1990s. The exact origin of the Cosmopolitan is a matter of debate, with several bartenders and establishments claiming to have created it. One widely accepted theory attributes the creation of the Cosmopolitan to bartender Toby Cecchini, who developed the recipe at The Odeon in Manhattan in 1987. Another claim suggests that Cheryl Cook, a bartender in South Beach, Florida, invented the cocktail in 1985. Regardless of its precise origin, the Cosmopolitan quickly became associated with cosmopolitan cities and sophisticated urban culture.

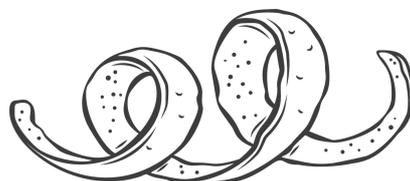
To make a Cosmopolitan:

Measure all ingredients and pour then into the shaker.

Add cubed ice, close the shakers and shake well for about 20 seconds.

Double strain into a chilled martini glass.

Garnish with one of the following lemon, lime, or orange zest.





Daiquiri

Rum Havana
Lime Juice
Syrup

60 ml
20 ml
15 ml



The Daiquiri cocktail has its origins in Cuba, specifically in the town of Daiquiri. The cocktail is believed to have been created around the time of the Spanish-American War in the late 19th century.

The original recipe for a Daiquiri contained just three ingredients: white rum, lime juice, and sugar. Over time, variations of the cocktail have emerged, with some including additional ingredients such as fruit or flavoured syrups. Despite these variations, the classic recipe remains a popular choice among cocktail enthusiasts.

The Daiquiri is a refreshing and simple cocktail that has stood the test of time. It is a staple in many cocktail bars and is often enjoyed during the summer months.

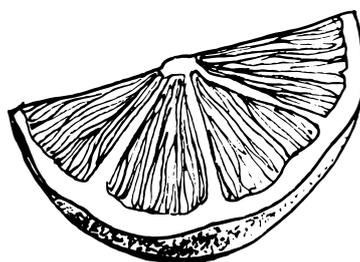
To make a Daiquiri:

Measure all ingredients and pour then into the shaker.

Add cubed ice, close the shakers and shake well for about 20 seconds.

Double strain into a chilled coupé glass.

Garnish with lime wedge or wheel on the glass rim.





Espresso Martini

Vodka	50 ml
Espresso Coffee	50 ml
Kalhua	25 ml
Syrup	10 ml



The espresso martini is a popular cocktail that has a relatively short but interesting history. It was created in the late 1980s by a British bartender named Dick Bradsell.

The story goes that a famous model, now known as the fashion icon and businesswoman, Kate Moss, walked into the Soho Brasserie in London and asked for a drink that would “wake me up and then fuck me up.”

This request inspired Bradsell to combine vodka, coffee liqueur, and freshly brewed espresso, creating what we now know as the espresso martini.

This cocktail is garnished with three coffee beans floating on the foamy top, they represent health, wealth and happiness.

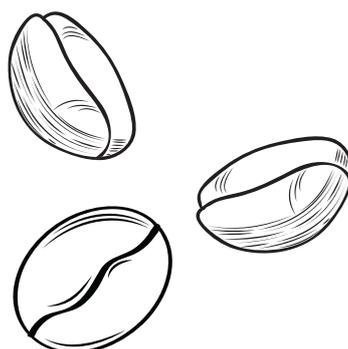
To make an Espresso Martini:

Measure all ingredients and pour then into the shaker.

Add cubed ice, close the shakers and shake well for about 30 seconds.

Double strain into a chilled coupé glass.

Garnish with three coffee beans.





French 75

Gin	30 ml
Lemon juice	15 ml
Syrup	15 ml
Champagne	Top up



Get ready to sip on a timeless classic, even older than the beloved Bellini! It's a simple recipe, like a gin sour - gin with lemon and a dash of sugar, shaken and poured into a frosty glass filled with bubbly. This drink's a real winner because unlike the Bellini and other pulpy drinks that burst the bubble, it keeps things cool and bubbly with a filter. You might not spot it on every menu, but you'll find it at posh hotel bars, and it's often one of the top two choices for sparkling wine lovers.

To make an French 75:

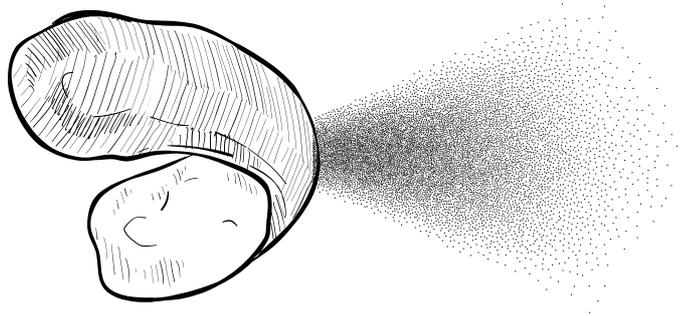
Measure all ingredients and pour then into the shaker.

Add cubed ice, close the shakers and shake well for about 30 seconds.

Double strain into a chilled flute glass.

Top up with prosecco or champagne

Garnish spraying the oil of a lemon peel on top of the drink.



French Martini



Vodka	50 ml
Chambord	15 ml
Pineapple Juice	25 ml
Syrup	10 ml



The French Martini is a popular cocktail known for its sweet and fruity flavour profile. Despite its name, the French Martini was not actually created in France, but rather in London by a bartender named Keith McNally, who was working at the famous SoHo brasserie called “Balthazar.” where, the French Martini gained further popularity and recognition.

The French Martini is made with vodka, pineapple juice, and Chambord, a raspberry-flavored liqueur. The combination of these ingredients creates a delicious and refreshing drink that can be enjoyed at any time of the year.

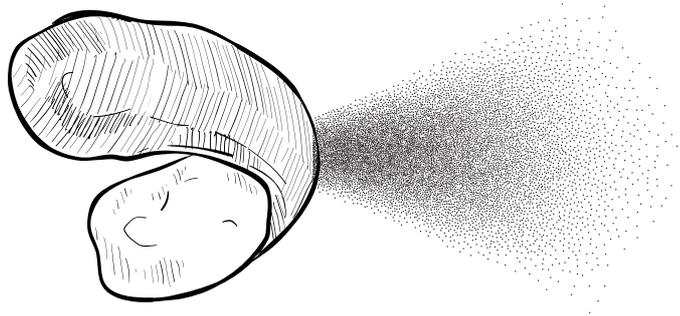
To make an French Martini:

Measure all ingredients and pour then into the shaker.

Add cubed ice, close the shakers and shake well for about 30 seconds.

Double strain into a chilled martini glass.

Garnish spraying the oil of a lemon peel on top of the drink.





Gin Fizz

Gin	40 ml
Lemon Juice	30 ml
Syrup	10 ml
Egg white	5 ml
Soda Water	Top Up



The gin fizz is a classic cocktail that has been enjoyed by many since its inception. The drink's origins can be traced back to the late 19th century, specifically to the United States. It is believed to have been first created in the 1880s by a bartender named George Crum, who was working at the renowned Ocean House in Newport, Rhode Island. The name "fizz" in the drink's title is derived from the carbonation that was initially used to create the beverage.

To make a Gin Fizz:

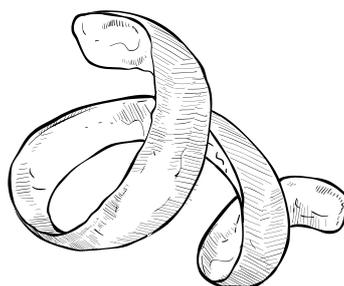
Measure all ingredients but the soda water and pour then into the shaker.

Add some ice and shake vigorously.

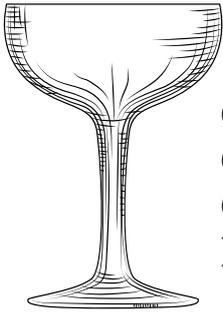
Strain into a chilled hi- ball glass.

Top up with soda.

Garnish with lemon peel



Golden Dream



Galeano	20 ml
Cointreau	20 ml
Orange Juice	20 ml
Double Cream	10 ml



The Golden Dream cocktail is a classic drink that originated in the 1950s. It is believed to have been created by a bartender named Peter Keller at the “Caribe Hilton Hotel” in San Juan, Puerto Rico. The cocktail gained popularity due to its smooth and creamy texture, making it a favourite among those with a sweet tooth.

The Golden Dream cocktail is made with a combination of ingredients, including Galliano, a sweet Italian liqueur, Cointreau, fresh orange juice, and heavy cream. The Galliano is what gives the cocktail its distinct yellow color and sweet, vanilla flavor. The orange juice adds a citrusy tang that balances out the sweetness of the Galliano, while the heavy cream gives the cocktail a smooth and creamy texture.

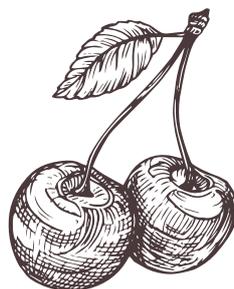
To make a Golden Dream:

Measure all ingredients and pour then into the shaker.

Add some ice and shake vigorously.

Strain into a chilled coupé glass.

Garnish with orange twist or maraschino cherry.





Grasshopper

Creme de Cacao	20 ml
Creme de Menthe	20 ml
Fresh Cream	20 ml



The Grasshopper cocktail is a sweet, mint-flavored cocktail that is often served as a dessert drink. It is believed to have been created in the early 20th century, with its origins traced back to New Orleans, Louisiana. The cocktail gained popularity in the 1950s and 1960s, particularly in the United States.

One popular story about the origin of the Grasshopper cocktail attributes its creation to Philibert Guichet, a bartender at Tujague's, a historic restaurant and bar in New Orleans. According to this account, the Grasshopper was first concocted in the 1910s. Another claim suggests that it was invented at a different establishment in the French Quarter of New Orleans.

To make a Grasshopper:

Measure all ingredients and pour then into the shaker.

Add cubed ice, close the shakers and shake well for about 10 seconds.

Double strain into a chilled martini glass.

Garnish with mint spring.





Illegall

Mezcal Illegal	30 ml
Wray nephew	15 ml
Falernum	15 ml
Syrup	15 ml
Lime Juice	20 ml
Luxardo Maraschino	10 ml
Egg White	5 ml



The cocktail "Illegal" is a modern classic cocktail that originated in the craft cocktail scene. It is known for its complex and balanced flavors, making it a popular choice among cocktail enthusiasts. The drink is named after the mezcal brand "Ilegal Mezcal," which is one of the key ingredients in this cocktail.

The Illegal cocktail is believed to have originated in the early 2000s during the rise of the craft cocktail movement. It was created as a way to showcase the unique flavors of mezcal, a distilled alcoholic beverage made from the agave plant particularly the espadín variety.

Mezcal's smoky and earthy notes provide a distinct character to the Illegal cocktail, setting it apart from other mezcal-based drinks.

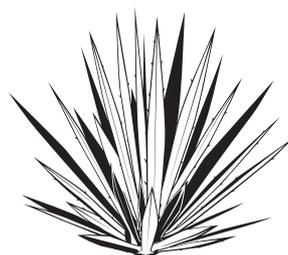
To make an Illegall:

Measure all ingredients and pour then into the shaker.

Shake without ice for around 10 seconds.

Add ice in the shaker and shake again for 20 seconds.

Double strain into a chilled coupé glass.



Mai Tai



White Rum
Dark Rum
Cointreau
Lime Juice
Orgeat

30 ml
30 ml
15 ml
30 ml
15 ml



The Mai Tai is a classic cocktail that originated in the 1940s in Oakland, California. The drink was created by Victor “Trader Vic” Bergeron, a restaurateur and bartender who owned several restaurants in the San Francisco Bay Area. Bergeron is credited with creating the original Mai Tai recipe, which consisted of rum, lime juice, orange curaçao, and orgeat syrup, served in a tall glass with a sugared rim and garnished with a sprig of mint and a lime wedge.

Over time, the Mai Tai has evolved and been adapted by many bartenders and mixologists around the world. Today, there are many different variations of the drink, with some recipes using different types of rum, fruit juices, and syrups. However, the classic recipe remains the most popular and well-known version of the drink.

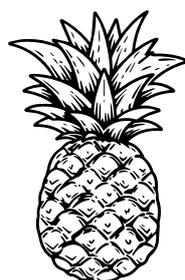
To make a Mai Tai:

Measure all ingredients and pour then into the shaker.

Add ice in to the shaker and shake for about 30 seconds.

Strain into a rock’s glass filled with cubed ice.

Garnish with lime wedge, pineapple spear, mint spring and a dash of angostura bitter.





Margarita

Tequila Blanco
Cointreau
Lime Juice

50 ml
25 ml
15 ml



Get ready to don your favorite sombrero and take a sip of the fascinating history behind the Margarita cocktail! Cocktail historians can't seem to agree on its origins, but the most thrilling story goes a little something like this:

Picture a handsome bartender named Don Carlos Orozco, working his magic at the Cantina Hussong in Ensenada, Mexico in 1941. Don Carlos was cooking up something special when in walked Margarita Henkel, daughter of the German ambassador in Mexico. Inspired by her name, he created a concoction that made history! And that, amigos, is how the Margarita got its name.

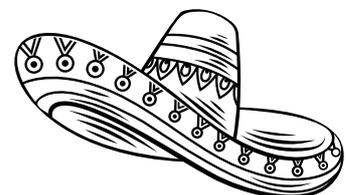
To make a Margarita:

Measure all ingredients and pour then into the shaker.

Add ice in to the shaker and shake for about 30 seconds.

Strain into a margarita glass.

Garnish with lime wedge and salt on the glass rim.



Monkey Gland



Dry Gin
Orange Juice
Absinthe
Grenadine

45 ml
45 ml
10 ml
10 ml



Let's time-travel back to sassy Paris in the 1920s, where Harry MacElhone ruled the roost at his famed Harry's New York Bar. Known for crafting the most dazzling cocktails, Harry's imaginative brain never stopped. One day, he read a wild newspaper story about a bizarre medical procedure called the Monkey Gland operation. This crazy surgery involved transplanting a monkey's testicle onto a human to boost their mojo! Despite the uproar surrounding the procedure, Harry couldn't resist the catchy name. He whipped up the Cocktail Monkey Gland, and the rest is history.

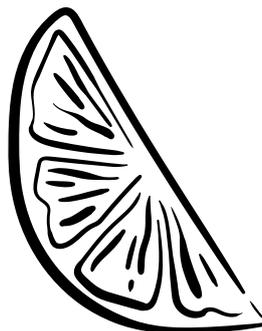
To make a Monkey Gland:

Measure all ingredients and pour then into the shaker.

Add ice in to the shaker and shake for about 30 seconds.

Double strain into a chilled martini glass.

Garnish with a orange wedge.





Piña Colada

Rum	50 ml
Pineapple Juice	75 ml
Coconut Cream	30 ml
Lime juice	5 ml



Behold, the sweet, rum-infused goodness that is the Piña Colada! This tropical drink was born on the sun-kissed beaches of Puerto Rico, thanks to a genius bartender named Ramón "Monchito" Marrero Pérez. He mixed coconut cream, pineapple juice, and a shot of rum, creating a thirst-quenching masterpiece in 1954. Today, the Piña Colada is a beloved beverage around the world.

But just like any celebrity, the Piña Colada has its fair share of drama. In 1978, the song "Escape (The Piña Colada Song)" by Rupert Holmes became an instant hit, and the drink's popularity skyrocketed. A tropical treat that can also be a musical muse? Talk about a multi-talented drink!

Yes, I like Piña Coladas and getting caught in the rain!

To make a Piña colada:

Measure all ingredients and pour then into the shaker.

Add ice in to the shaker and shake well.

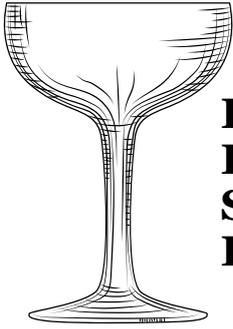
Once chilled and the coconut cream is diluted.

Strain into a sling glass filled with cubed ice.

Garnish with a pineapple wheel, dry coconut flakes or a cocktail cherry.



Pisco Sour



Pisco
Lemon juice
Syrup
Egg White

60 ml
30 ml
20 ml
20 ml



The Pisco Sour is a cocktail with a disputed origin, claimed by both Peru and Chile. However, it is widely believed to have originated in Peru. The cocktail's creation is attributed to Victor Vaughen Morris, an American bartender who opened Morris' Bar in Lima, Peru, in the early 20th century. He is said to have created the Pisco Sour as a variation of a traditional whiskey sour, using pisco, a type of brandy produced in the winemaking regions of Peru.

Today, it is considered the national drink of Peru and is enjoyed by locals and tourists alike. In fact, there is even a National Pisco Sour Day celebrated in Peru on the first Saturday of February each year.

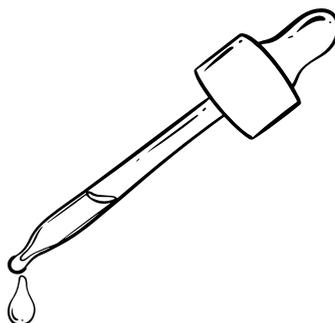
To make a Pisco Sour:

Measure all ingredients and pour then into the shaker.

Shake vigorously without ice and after add the ice in the shaker and shake again to chill.

Once chilled double strain into a chilled sour or coupé glass.

Garnish with angostura drops on top of the foam.



Porn Star Martini



Vanilla Vodka	50 ml
Passoa	25 ml
Passion Fruit Purée	15 ml
Passion Fruit Juice	15 ml
Syrup	10 ml
Lime Juice	5 ml



The Porn Star Martini is a modern classic cocktail that was created in 2002 by Douglas Ankrah, a London-based bartender. Ankrah was inspired to create the cocktail after a visit to a bar in South Africa where he was served a vanilla-infused vodka with a side of champagne. This experience led him to develop the Porn Star Martini, which quickly gained popularity and became a staple in cocktail bars around the world.

The name of the cocktail is said to have been inspired by the passion and excitement associated with the drink, evoking images of glamour and indulgence. The cocktail's provocative name has contributed to its allure and appeal among cocktail enthusiasts.

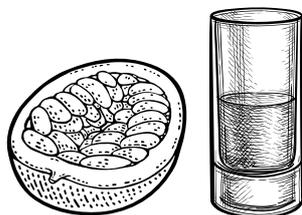
To make a Porn Star Martini:

Measure all ingredients and pour then into the shaker.

Add ice and shake vigorously.

Once chilled double strain into a chilled martini or coupé glass.

Garnish with half passion fruit floating on the drink and a champagne shoot on the side “the champagne is to clean the mouth and refresh the taste of the cocktail”.

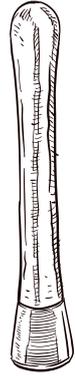


Penincillin



Fresh Ginger
Scotch Whiskey
Lagavulin 10y
Lemon Juice
Honey

50 ml
60 ml
7.5 ml
22.5 ml
22.5 ml



The Penicillin cocktail was created by bartender Sam Ross in 2005 at the famous Milk & Honey bar in New York City. The cocktail was inspired by the classic Whiskey Sour and was designed to incorporate the smoky flavor of Scotch whisky with the sweetness of honey and the tang of ginger. The name "Penicillin" is a reference to the medicinal properties of its ingredients, particularly the ginger and honey, which are known for their health benefits.

The Penicillin cocktail quickly became popular and is now considered a modern classic. In fact, the Penicillin has been described as a "liquid cure for what ails you" and is a great choice for those who enjoy complex and sophisticated cocktails.

To make a Penicillin:

Add 3 slices of fresh ginger into the shaker and muddle.

Measure and add the rest of the ingredients except the Lagavulin.

Add ice and shake well.

Once chilled, double strain into a rock glass filled with cubed ice.

Garnish with a slice of fresh ginger and add the Lagavulin on top.



Tommy's Margarita



Tequila Blanco
Lime Juice
Agave Syrup

60 ml
30 ml
30 ml



Tommy's Margarita is a variation of the classic Margarita cocktail, and it has a unique origin tied to the Tommy's Mexican Restaurant in San Francisco. It was created by Julio Bermejo, the co-owner of Tommy's, in the late 1980s. The cocktail was named after the restaurant and has gained popularity for its simple yet flavourful recipe.

Tommy's Margarita is made with just three ingredients - tequila, lime juice, and agave syrup. The use of agave syrup instead of triple sec or another sweetener gives the cocktail a more natural and less artificial sweetness. The tequila used in Tommy's Margarita is also important - Bermejo recommends using 100% agave tequila for the best taste.

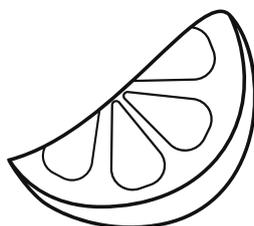
To make a Tommy' Margarita:

Measure and pour the ingredients in to the shaker.

Add ice and shake vigorously.

Once chilled, strain into a rock glass filled with cubed ice.

Garnish with a lime wedge.



Whisky Sour



Whiskey	45 ml
Lemon Juice	25 ml
Syrup	20 ml
Egg White	20 ml



The Whisky Sour is a classic cocktail with a rich history. Its origins can be traced back to the mid-19th century. The basic recipe for a Whisky Sour includes whisky, lemon juice, and sugar, which are shaken with ice and then strained into a glass. The cocktail is typically garnished with a slice of orange or lemon and a maraschino cherry.

The exact origin of the Whisky Sour is debated, but it is widely believed to have originated as a variation of the traditional sour family of cocktails, which includes drinks like the Daiquiri and the Margarita. Some sources attribute the creation of the Whisky Sour to sailors in the British Navy, who were known to mix citrus juice with spirits to prevent scurvy during long sea voyages. Others suggest that the cocktail may have been developed in the United States, where it gained popularity in the late 19th and early 20th centuries.

To make a Whiskey Sour:

Measure and pour the ingredients in to the shaker.

Shake vigorously in the shaker without ice.

Add ice and shake again.

Once chilled, strain into a old fashioned glass filled with cubed ice.

Garnish with a lemon wedge.



Cocktail Specs

ALEXANDER	30	COGNAC	COUPÉ	NO	SHAKE & DOUBLE STRAIN	CINAMON POWDER
	30	CREME DE CACAO				
	30	DOUBLE CREAM				
AMERICANO	30	CAMPARI BITTER	OLD FASHIONED	CUBES	BUILD & STIR	ORANGE ZEST
	30	SWEET VERMOUTH				
	TOP	SODA				
ANGEL FACE	30	GIN	COUPÉ	NO	SHAKE & STRAIN	N/A
	30	APRICOT BRANDY				
	30	CALVADOS				
AVIATION	45	GIN	COUPÉ	NO	SHAKE & STRAIN	MARASCHINO CHERRY
	15	MARASCHINO LIQ				
	15	LEMON JUICE				
	1	CREME DE VIOLETTE				
BARRACUDA	45	GOLD RUM	HI BALL	CUBES	SHAKE ALL INGREDIENTS BUT PROSECCO THEN POUR & TOP	PNEAPPLE, CHERY OR MINT.
	15	GALLIANO				
	60	PINEAPPLE JUICE				
	10	LIME JUICE				
	TOP	PROSECCO				
BEE'S KNEES	50	DRY GIN	COUPÉ	NO	SHAKE & STRAIN	ORANGE OR LEMON TWIST
	10	HONEY SYRUP				
	25	LEMON JUICE				
	25	ORANGE JUICE				
BELLINI	100	PROSECCO	FLUTE	NO	BUILD & STIR	PEACH OR PHISALYS
	50	PEACH PURE				
BETWEEN THE SHEETS	30	WHITE RUM	COUPÉ	NO	SHAKE & STRAIN OVER A CHILLED GLASS	N/A
	30	COGNAC				
	30	TRIPLE SEC				
	20	LEMON JUICE				
BLACK RUSSIAN	50	VODKA	ROCKS	CUBES	BUILD & STIR	N/A
	20	COFFE LIQUEOUR				
BLOODY MARY	45	VODKA	HI BALL	CUBES	MIX IN THE SHAKER OPEN PASSING THE MIX FROM ONE TIN TO THE OTHER	OLIVES, LEMON, CUCUMBER
	15	LEMON JUICE				
	90	TOMATO JUICE				
	2	WORCHESTERCHERSHIRE SOUCE				
	2/6	TABASCO				
	1	SALT				
	2	BLACK PEPPER				
BOULEVARDIER	45	WHISKY / BOURBON	ROCKS	CUBES	ADD ALL INGREDIENTES IN MIXING GLASS STIR UNTIL IS READY THEN POUR OVER A CHILLED GLASS	ORANGE OR LEMON PEEL
	30	CAMPARI				
	30	SWEET VERMOUTH				
BRAMBLE	50	GIN	ROCKS	CRUSHED	SHAKE ALL INGREDIENTES, ADD CREMME DE MIURE AT THE END	BLACKBERRIES
	25	LEMON JUICE				
	12.5	SYRUP				
	15	CREMME DE MIURE				
BRANDY CRUSTA	50	BRANDY	COUPÉ	NO	STIR IN MIXING GLASS	SUGAR RIM WITH CITTRC OILS
	10	MARASCHINO				
	15	LEMON JUICE				
	10	BLUE CURACAO				
	10	SYRUP				
	2	AROMATIC BITTERS				
CAIPIRINHA	50	CACHACA	ROCKS	CRUSHED	BUILD & STIR IN GLASS	FRESH LIME
	50	LIME JUICE				
	1	BROWN SUGAR CUBE				
CANCHANCHARA	60	CUBAN AGUARDIENTE	ROCKS	CUBES	Mix honey with water and lime juice and spread the mixture on the bottom and sides of the glass. Add cracked ice, and then the rum. End by energetically stirring from bottom to top	LIME WEDGE
	15	LIME JUICE				
	15	RAW HONEY				
	50	WATER				

CASINO	40	GIN	ROCKS	CUBES	SHAKE & STRAIN	LEMOS ZEST & MARASCHINO CHERRY
	10	MARASCHINO LIQ				
	10	LEMON JUICE				
	2	ANGOSTURA BITTERS`				
CORPOSE REVIVER 2	30	GIN	COUPE	NO	SHAKE & STRAIN	ORANGE ZEST
	30	COINTREAU				
	30	LILLET BLANC				
	30	LEMON JUICE				
	1	ABSINTHE				
COSMOPOLITA	40	CITRON VODKA	COUPÉ OR MARTINI	NO	SHAKE & STRAIN	ORANGE, LIME OR LEMON PEEL OR MARASCHINO CHERRIES
	15	TRIPLE SEC				
	15	LIME JUICE				
	30	CRANBERRY JUICE				
CUBA LIBRE	50	WHITE RUM	COLLINS	CUBES	BUILD & TOP	LIME WEDGE
	10	LIME JUICE				
	TOP	COKE				
DAIKIRI	50	WHITE RUM	COUPÉ	NO	SHAKE & DOUBLE STRAIN	LIME WHEEL
	25	LIME JUICE				
	25	SYRUP				
DARK & STORMY	60	DARK RUM	COLLINS	CUBED	BUILD IN THE GLASS	LIME SLICE
	TOP	GINGER BEER				
	2	ANGOSTURA				
DRY MARTINI	50	GIN	MARTINI	NO	STIR IN MIXING GLASS UNTIL IS READY THEN POUR OVER A CHILLED GLASS	LEMON ZEST
	10/25	DRY VERMOUTH				
ESPRESSO MARTINI	50	COFFEE	MARTINI	NO	SHAKE ALL INGREDIENTES & DOUBLE STRAIN	3 COFFEE BEANS
	50	VODKA				
	25	KALHUA				
	15	SYRUP				
FRENCH 75	30	GIN	FLUTE	NO	SHAKE ALL INGREDIENTS BUT CHAMPAGNE, POUR OVER A GLASS AND TOP WITH CHAMPAGNE	N/A
	15	LEMON JUICE				
	15	SYRUP				
	60	CHAMPAGNE				
FRENCH CONECTION	35	COGNAC	OLD FASHIONED	CUBES	MIX IN GLASS	N/A
	35	AMARETTO				
FRENCH MARTINI	45	VODKA	COUPÉ	NO	SHAKE & STRAIN	OIL FROM THE LEMON PEEL
	15	RASPBERRY LIQUEUR				
	15	PINEAPPLE JUICE				
GIN FIZZ	45	GIN	HI BALL	NO	SHAKE ALL INGREDIENTS EXCEPT SODA WATER, POUR AND TOP	LEMON ZEST
	30	LEMON JUICE				
	10	SYRUP				
	SPLASH	SODA WATER				
GOLDEN DREAM	20	GALIANO	COUPÉ	NO	SHAKE BRISKY FOR FEW SECONDS & DOUBLE STRAIN	N/A
	20	TRIPLE SEC				
	20	ORANGE JUICE				
	10	DOUBLE CREAM				
GRASSHOPER	20	CREME DE CACAO	COUPÉ	NO	SHAKE BRISKY FOR FEW SECONDS, DOUBLE STRAIN.	MINT LEAF
	20	CREME DE MENTHE				
	20	FRESH CREAM				
HANKY PANKY	45	DRY GIN	COUPÉ	NO	STIR IN MIXING GLAS, STRAIN INTO A CHILLED COCKTAIL GLASS	ORANGE ZEST
	45	SWEET VERMOUTH				
	7.5	FERNET BRANCA				
HEMINGWAY SPECIAL	60	RUM	COUPÉ	NO	SHAKE & DOUBLE STRAIN	LIME WHEEL OR CHERRY
	40	GRAPEFRUIT JUICE				
	15	MARASCHINO LIQ.				
	15	LIME JUICE				

HORSE'S NECK	40	COGNAC	COLLINS	CUBES	BUILD IN GLASS, STIR GENTLY.	LEMON SPIRAL
	1	ANGOSTURA				
	TOP	GINGER ALE				
ILLEGAL	30	ESPADIN MEZCAL	COUPÉ	NO	SHAKE VIGOROUSLY, DOUBLE STRAIN.	B/A
	15	OVERPROOF JAMAICAN RUM				
	15	FALERNUM				
	15	SYRUP				
	22.5	LIME JUICE				
	1	MARASCHINO LUXARDO				
IRISH COFFEE	2	EGG WHITE	BEER	NO	ADD INGREDIENTES STRAIGHT INTO GLASS	N/A
	50	IRISH WHISKY				
	120	HOT COFFEE				
	50	DOUBLE CREAM				
JOHN COLLINS	1	SUGAR	COLLINS	CUBES	BUILD IN GLASS, STIR GENTLY.	LEMON SLICE AND MARASCHINO CHERRY
	45	GIN				
	30	LEMON JUICE				
	15	SYRUP				
KIR	60	SODA WATER	FLUTE	NO	POUR CREME DE CASSIS IN A GLASS, TOP UP WITH WHITE WINE.	N/A
	90	DRY WHITE WINE				
	10	CREME DE CASSIS				
LAST WORD	22.5	GIN	COUPÉ	NO	SHAKE & STRAIN INTO CHILLED GLASS	N/A
	22.5	GREEN CHARTREUSE				
	22.5	LUXARDO MARASCHINO				
	22.5	LIME JUICE				
LEMON DROP MARTINI	30	CITRON VODKA	MARTINI	NO	SHAKE WELL & DOUBLE STRAIN.	SUGAR RIM
	20	TRIPLE SEC.				
	15	LEMON JUICE				
LONG ISLAND ICE TEA	15	VODKA	SLING	CUBOS	DRY SHAKE, POUR & TOP	LEMON
	15	GIN				
	15	RUM				
	15	TRIPLE SEC.				
	15	SYRUP				
	30	LEMON JUICE				
MAITAI	TOP	COKE	OLD FASHIONED	CRUSHED	SHAKE & STRAIN + CAP	LIME
	30	WHITE RUM				
	30	DARK RUM				
	15	TRIPLE SEC.				
	15	ORGEAT				
MANHATAN	30	LIME JUICE	MARTINI	NO	STIR IN MIXING GLASS UNTIL READY	ORANGE PEEL OR
	50	RYE				
	15	SWEET VERMOUTH				
	15	DRY VERMOUTH				
MARGARITA	2	ANGOSTURA BITTERS	MARGARITA	NO	SHAKE & DOUBLE STRAIN OVER A CHILLED GLASS	LIME WHEEL OR SALT RIM
	50	WHITE TEQUILA				
	15	LIME JUICE				
MARTINEZ	20	TRIPLE SEC	MARTINI	NO	STIR IN MIXING GLASS	LEMON ZEST
	45	DRY GIN				
	45	SWEET RED VERMOUTH				
	2	ANGOSTURA				
MARY PICKFORD	1	MARASCHINO LIQUEUR	COUPÉ	NO	SHAKE & STRAIN.	N/A
	45	WHITE RUM				
	45	FRESH PINEAPPLE JUICE				
	7.5	LUXARDO MARASCHINO				
MIMOSA	5	GRENADINE	FLUTE	NO	POUR ORANGE JUICE, PROSECO & STIR GENTLY.	ORANGE TWIST.
	75	ORANGE JUICE				
	75	PROSECCO				

MINT JULEP	60	BOURBON				
	4	MINT SPRINGS				
	1	POWDERED SUGAR				
	2	WATER	JULEP	CRUSHED	BUILD IN GLASS	MINT SPRING
MOJITO	10/15	FRESH MINT	COLLINS	CRUSHED	BUILD, STIR & TOP	FRESH MINT AND LIME
	20	SYRUP				
	25	LIME JUICE				
	50	WHITE RUM				
	TOP	SODA				
MONKEY GLAND	45	DRY GIN	COUPÉ	NO	SHAKE & STRAIN.	N/A
	45	ORANGE JUICE				
	10	ABSINTHE				
	10	GRENADINE				
MOSCOW MULE	50	VODKA	COOPER	CRUSHED	BUILD IN GLASS & STIR	LIME WEDGE OR FRESH GINGER
	20	LIME JUICE				
	2	ANGOSTURA BITTERS				
	TOP	GINGER BEER				
NAKED AND FAMOUS	22.5	MEZCAL	COUPÉ	NO	SHAKE HARD, STRAIN TWICE!	
	22.5	YELLOW CHARTREUSE				
	22.5	APEROL				
	22.5	LIME JUICE				
NEGRONI	25	GIN	ROCKS	CUBES	BUILD IN GLASS OR STIR IN MIXING GLASS	ORANGE ZEST
	25	CAMPARI				
	25	SWEET VERMOUTH				
NEW YORK SOUR	60	RYE WHISKEY OR BOURBON	OLD FASHIONED	CUBES	SHAKE TWICE & STRI TWICE.	LEMON ZEST WITH CHERRY.
	22.5	SYRUP				
	30	LEMON JUICE				
	15	RED WINE				
	2	EGG WHITE				
OLD CUBAN	6/8	MINT LEAVES	COUPÉ	NO	SHAKE ALL INGREDIENTS EXCEPT CAMPAGNE, POUR AND TOP UP.	MINT SPRING
	45	AGED RUM				
	30	SYRUP				
	22.5	LIME JUICE				
	2	ANGOSTURA BITTERS				
	60	BRUT CHAMPAGNE OR PROSECCO				
OLD FASHIONED	1	BROWN SUGAR CUBE	OLD FASHIONED	CUBE	STIR IN MIXING GLASS & POR OVER A CHILLED GLASS	ORANGE & SMOOKE
	2	ANGOSTURA BITTERS				
	50	WHISKY/BOURBON/RYE				
PALOMA	50	TEQUILA	HI BALL	CUBED	BUILD IN GLASS.	SLICE OF GRAPEFRUIT OR LIME.
	5	LIME JUICE				
	1	SALT				
	100	GRAPEFRUIT SODA				
PAPER PLANE	30	BOURBON	COUPÉ	NO	SSHAKE HARD & STRAIN INTO A CHILLED GLASS.	N/A
	30	AMARO NONINO				
	30	APEROL				
	30	LEMON JUICE				
PARADISE	30	GIN	COUPÉ	NO	SHAKE & STRAIN	N/A
	20	APRICOT BRANDY				
	15	ORANGE JUICE				
PENINCILIN	60	SCOTCH	HI BALL	CUBES	MUDDLE IN SHAKER, SHAKE HARD WITHOUT LAGAVULIN, DOUBLE STRAIN	CANDIED GINGER.
	7.5	LAGAVULIN 16			FLOAT THE LAGAVULIN ON TOP.	
	22.5	LEMON JUICE				
	22.5	HONEY SYRUP				
	2-3	SLICED FRESH GINGER				
PINA COLADA	75	PINEAPPLE JUICE	HURRICANE	CUBED	SHAKE & DOUBLE STRAIN.	DRY PINEAPPLE OR MARASCHINO CHERRY
	30	COCONUT CREAM				
	25	DARK RUM				
	25	COCONUT RUM				
	15	LIME JUICE				

PISCO SOUR	50	PISCO	COUPÉ	NO	SHAKE & DOUBLE STRAIN	ANGOSTURA, LIME OR LEMON.
	15	LIME JUICE				
	15	LEMON JUICE				
	10/20	SYRUP				
	1	EGG WHITE				
PLANTERS PUNCH	45	WHITE RUM	CANTARO	CUBES	POUR ALL INGREDIENTS INTO TERRACOTA GLASS	ORANGE ZEST.
	15	LIME JUICE				
	30	SUGAR CANE JUICE				
PORN STAR MARTINI	50	VODKA	COUPÉ	NO	SHAKE & DOUBLE STRAIN	1/2 PASSION FRUIT & PROSECCO SHOOT
	25	PASSOA	1/			
	15	PASSION FRUIT PURE				
	10	SYRUP				
	10	EGG WHITE				
	5	LEMON JUICE				
PORTO FLIP	15	BRANDY	COUPÉ	NO	SHAKE & STRAIN.	SPRINKLE WITH FRES GROUNG NUTMEG.
	45	PORT WINE				
	10	EGG YOLK				
RAMOS FIZZ	45	GIN	HI BALL	NO	SHAKE ALL INGREDIENTS EXCEPT SODA WATER FOR TOW MINUTES, POUR	N/A
	60	DOUBLE CREAM			SHAKE AGAIN DRY FOR ONE MINUTE, POUR AND TOP WITH SODA.	
	30	SYRUP				
	30	EGG WHITE				
	15	LIME JUICE				
	15	LEMON JUICE				
	3	ORANGE FLOWER WATER				
	2	VANILLA EXTRACT				
	TOP	SODA WATER				
RUSTY NAIL	50	SCOTHC	OLD FASHIONED	CUBES	BUILD IN GLASS	NO
	50	DRAMBUIE				
SAZERAZ	60	RYE WHISKEY	OLD FASHIONED	NO	STIR IN MIXING GLASS	LEMON PEEL
	25	SYRUP				
	1	ANGOSTURA				
	2	PEYCHAUD'S BITTERS				
SEA BREEZE	40	VODKA	HI BALL	CUBED	BUILD IN GLASS	ORANGE ZEST & CHERRY
	30	CRANBERRY JUICE				
	120	CRANBERRY JUICE				
SEX ON THE BEACH	50	VODKA	MARTINI	NO	SHAKE & STRAIN	HALF ORANGE ZEST
	20	PEACHNAPP'S				
	40	ORANGE JUICE				
	40	CRANBERRY JUICE				
SIDECAR	50	BRANDY	COUPÉ	NO	SHAKE & STRAIN	SUGAR RIM
	50	LEMON JUICE				
	30	TRIPLE SEC				
SINGAPOURE SLING	30	GIN	HURRICANE	CUBED	SHAKE & STRAIN.	PINEAPPLE & MARASCHINO CHERRY.
	15	CHERRY LIQEUR				
	7.5	COINTREAU				
	7.5	DOM BENEDICTINE				
	120	PINEAPPLE JUICE				
	15	LIME JUICE				
	10	GRENADINE				
	1	ANGOSTURA BITTER'S				
SPICY FIFTY	50	VANILLA VODKA	COUPÉ	NO	SHAKE WELL & STRAIN.	RED CHILLI PEPPER.
	15	ELDERFLOWER CORDIAL				
	15	LIME JUICE				
	10	HONEY SYRUP				
	2	SLICES OF RED CHILLI PEPPER				
SPRITZ	90	PROSECCO	BALLON	CUBES	POUR IN GLASS & TOP WITH SODA	SLICE OF ORANGE.
	60	APEROL				
	SPLASH	SODA WATER				
STINGER	50	COGNAC	MARTINI	NO	STIR IN MIXING GLASS & STRAIN.	MINT LEAVE
	20	WHITE CREME DE MENTHE				

SUFFERING BASTARD	30	COGNAC OR BRANDY	COLLINS	YES	SHAKE ALL INGREDIENTS EXCEPT GINGER BEER, DUMP INTO GLASS	
	30	GIN			TOP UP WITH GINGER BEER.	MINT SPRING.
	15	LIME JUICE				
	2	ANGOSTURA				
	TOP UP	GINGER BEER				
TEQUILA SUNRISE	45	TEQUILA	HI BALL	CUBED	POUR INGREDIENTS INTO THE GLASS, ADD LAST THE GRENADINE USING	ORANGE ZEST
	90	ORANGE JUICE			BAR SPOON .	
	15	GRENADINE SYRUP				
TIPPERARY	50	IRISH	MARTINI	NO	STIR IN MIXING GLASS THE POUR INTO CHILLED MARTINI GLASS.	SLICE OF ORANGE.
	25	SWEET VERMOUTH				
	15	GREEN CHARTREURSE				
	2	ANGOSTURA BITTERS				
TOMMY'S MARGARITA	60	TEQUILA BLANCO	ROCKS	CUBED	SHAKE & STRAIN.	LIME SLICE.
	30	LIME JUICE				
	30	AGAVE SYRUP				
TRINIDAD SOUR	45	ANGOSTURA BITTERS	SOURS	NO	SHAKE & STRAIN.	N/A
	30	ORGEAT SYRUP				
	22.5	LEMON JUICE				
	15	RYE WHISKY				
TUXEDO	30	OLD TOM GIN	MARTINI	NO	SHAKE & STRAIN INTO CHILLED MARTINI GLASS.	CHERRY AND LEMON ZEST
	30	DRY VERMOUTH				
	1/2	MARASCHINO LUXARDO				
	1/4	ABSINTHE				
	3	ORANGE BITTERS				
UP	25	VODKA	TUMBLER	CUBED	SHAKE ALL INGREDIENTS BUT SPARKLING WINE.	
	25	LEMON JUICE			STRAIN & TOP.	BLACK BERRIES
	15	CREME DE CASSIS				
	10	SYRUP				
	TOP	PROSECCO				
VESPER MARTINI	45	GIN	MARTINI	NO	SHAKE & DOUBLE STRAIN INTO CHILLED MARTINI GLASS.	LEMON ZEST.
	15	VODKA				
	7.5	LILLET BLANC				
VIEUX CARRE	30	RYE WHISKY	COUPÉ	NO	STIR WELL USING THE MIXING GLASS, POUR INTO A CHILLED COUPÉ GLASS	ORANGE ZEST & MARASCHINO CHERRY.
	30	COGNAC				
	30	SWEET VERMOUTH				
	1	BENEDICTINE				
	2	PEYCHAUD'S BITTER'S				
WHISKY SOUR	45	WHISKEY	SOURS	NO	DOUBLE SHAKE & DOUBLE STRAIN INTO A CHILLED GLASS.	LEMON TWIST.
	25	LEMON JUICE				
	20	SYRUP				
	20	EGG WHITE				
WHITE LADY	40	GIN	COUPÉ	NO	SHAKE & DOUBLE STRAIN.	N/A.
	30	TRIPLE SEC				
	20	LEMON JUICE				
YELLOW BIRD	30	WHITE RUM	COUPÉ	NO	SHKE & DOUBLE STRAIN.	N/A.
	15	GALLIANO				
	15	TRIPLE SEC				
	15	LIME JUICE.				

Thank You for Joining Me on This Journey Through Classic Cocktails

As we close this chapter, I hope this book has inspired you to explore the world of classic cocktails with passion and creativity. Whether you're a seasoned bartender or just starting out, these timeless recipes serve as the foundation for endless possibilities behind the bar.

Continue Your Bartending Education with Ibizan Cocktails Academy

I'm thrilled to announce that I am now offering online training for bartenders through the Ibizan Cocktails Academy. This training is designed to help both beginners and professionals hone their skills, learn industry secrets, and elevate their craft. You can learn at your own pace and take your bartending skills to the next level!

Exciting News: My Next Book is Coming Soon

Stay tuned for my upcoming release, where I'll dive deeper into signature cocktails and the art of mixology techniques. This new book will feature exclusive recipes and innovative approaches that are sure to inspire your creativity and expand your cocktail repertoire.

Cheers to your continued success, and thank you for being part of this incredible journey!

