

Lido Martini

This drink plays on the faint cucumber note in Hendrick's and doubles down with the herbal Chartreuse. Allowing the ice cubes to muddle the cucumber in the shaker, produces just the right flavor intensity. Unless, of course, you want your cocktail to taste like a salad!



- 1 ½ oz. Hendricks' Gin
 - ¾ oz. Sweet Vermouth
 - ¼ oz. Chartreuse
 - 3 -4 thin slices of English Cucumber
 - Lemon Zest for Garnish
1. Combine all ingredients except the lemon zest in a shaker with ice cubes (not crushed). Shake for 30-45 sec.
 2. Double strain into chilled coup or martini glass and express the lemon zest. Float the zest.
-

Chocolate Martini

The hardest part about this drink is rimming the glass. Plus you can easily play with this by subbing vanilla or orange vodka, etc.

- 1 oz. Vodka
- 1 oz. Frangelico
- 1 oz. Creme de Cacao, preferably white
- Optional chocolate for rimming glass – see note

1. Chill a martini glass with ice and water
2. Stir all ingredients in a mixing glass with ice
3. Strain into chilled glass

Note: Here are a few ways to rim a glass for this drink:

1. Use dark or semi sweet chocolate and melt with a small amount of water. Allow to cool slightly, then dip the glass rim into the melted chocolate. After all excess chocolate has dripped off, set the glass upright in the freezer until ready to use.
 2. Use melting chocolate. Melt the chocolate as per package instructions. Allow to cool slightly, then dip the glass rim into the melted chocolate. This will stay hard at room temperature and can also be used in a small squirt bottle to actually decorate the glass.
 3. Use finely chopped dark or semi sweet chocolate. Moisten the rim of a dry, chilled glass with water or vodka and dip into the chocolate.
 4. Use black decorating sugar. Moisten the rim of a dry, chilled glass with water or vodka and dip into the chocolate.
-

Pomegranate Martini

- 2 oz. PAMA Pomegranate Liqueur
- 1 oz. vodka
- $\frac{1}{4}$ oz. Grand Marnier
- St Germain Elderflower Foam

1. Chill cocktail glass with ice and water
 2. Stir all ingredients, except foam, with ice
 3. Add St. Germain Elderflower Foam to chilled glass
 4. Strain drink through foam into glass
 5. Repair foam and flame drink with Misto of Chartreuse
-

Dark Chocolate Martini

This works best if you chill or freeze the vodka. Makes a fun Halloween concoction.

- Raw sugar
- Finely chopped dark chocolate
- 2 oz. chilled vodka
- 2 oz. chocolate liqueur such as Godiva or Starbucks
- 1 dash orange juice

1. Chill a martini glass with ice and water
2. Combine sugar and chocolate.
3. Empty and dry the glass then moisten rim with orange juice or water and coat with mixture.
4. Combine vodka, chocolate liqueur and orange juice in a mixing glass with ice
5. Stir to thoroughly chill, but do not over dilute.
6. Strain into rimmed glass
7. Garnish with an orange wedge

Vodka Martini

- 2 oz. vodka
- $\frac{1}{2}$ oz. St. Germain Elderflower Liqueur
- $\frac{1}{2}$ oz. sweet vermouth
- dash rhubarb bitters

1. Chill cocktail glass with ice and water
2. Combine all ingredients in a mixing glass and stir with ice
3. Strain into chilled glass

Gary's Dry Martini

The original martini contained a lot of vermouth, even equal to or more than the gin, and orange bitters. But over time, the vermouth became a drop or two or just a rinse, and the orange bitters were lost entirely. This is my version of that classic martini. I use St. George Botanivore Gin and Dolin Vermouth. The Botanivore has a nice herbal flavor without a lot of juniper. Also, use fresh good vermouth, it will cost \$12.95 instead of \$9.95. Vermouth goes bad overnight after opening unless you refrigerate it. Then it will last a week or so, (All right, dig that old bottle out of your cabinet you opened 5 years ago and throw it out!)

I like my *Doc Elliott's Actually Bitter Orange Bitters*, (I wonder why?), but Suze Orange Bitters work well. Also, the garnish is essential. The olive and the lemon zest impart a very different character to the drink. I suggest you try this

drink both ways.

- 1 1/2 oz. St. George Botanivore Gin
- 3/4 oz. Dolin Dry Vermouth
- 1-2 Drops *Doc Elliott's Actually Bitter Orange Bitters*
- 1 jalapeno stuffed olive or a lemon zest for garnish

1. Chill a martini glass with ice and water
2. Add all ingredients, except the olive, to a mixing glass and stir with ice
3. Strain into chilled glass and garnish with the olive on a fancy pick or the lemon zest

Wet (or Sweet) Martini

- 1 ½ oz. Gin
- ½ oz. sweet vermouth
- 2-3 drops orange bitters

1. Chill cocktail glass with ice and water
2. Add all ingredients to shaker
3. Shake well with ice 10 – 15 sec.
4. Strain into chilled glass
5. Garnish with maraschino cherry

Dirty Cajun Martini



Where the dirty martini meets the Cajun martini: Hendrick's Gin, dry vermouth and pickled jalapeno juice. Guaranteed to tickle your tongue.

- 2 oz. Hendrick's Gin
- $\frac{1}{2}$ oz. dry vermouth
- $\frac{1}{4}$ oz. pickled jalapeno juice
- 1/2 – 1 dash Doc Elliott's Olive Bitters to taste

1. Chill cocktail glass with ice and water
2. Add all ingredients to shaker
3. Shake well with ice 10 – 15 sec.
4. Strain into chilled glass
5. Garnish with jalapeno stuffed olive or jalapeno spear

Cheers!

Classic Martini

From the middle of the last century, the martini became basically gin or vodka on the rocks. The vermouth that originally was prominent, became a splash or even a wash. This is how to make that cocktail.



- 1 1/2 oz. Dry London gin such as Bombay Sapphire or Vodka
- Fresh Dry Vermouth
- An olive for garnish

1. Chill a martini glass with ice and water
 2. Fill a mixing glass with ice and add a splash of dry vermouth and swirl the glass.
 3. empty the vermouth but retain the ice.
 4. Add the Gin or Vodka and stir to chill.
 5. Strain into the chilled glass and drop in the olive.
-

Dry Martini with Gin and Lillet

I decided to play with my Dry Martini. Using the St George Botanivore Gin, I substituted Lillet Blanc for the vermouth. The result is a very pleasant drink. Goes well with our Olive Poppers.



Olive Poppers

- 2 oz. St. George Botanivore Gin
- 1 oz. Lillet Blanc
- 1-2 drops *Doc Elliott's Actually Bitter Orange Bitters*
- Lemon Zest



Dry Martini
with Lillet

1. Chill a martini glass with ice and water
2. Add all ingredients, except the Lemon Zest, to a mixing

glass and stir with ice

3. Strain into chilled glass and garnish with the lemon
zest

Cheers!