

# Planter's Punch



This is my version of rum punch which I would like to claim I invented somewhere in the islands, but it was actually at home in Texas! I recently added the Orgeat and Key Lime Bitters. You can sub Angostura Bitters but you do need something to offset the sweetness of the fruit juices.

- 2 oz. Mount Gay Gold Rum
- 1 oz. Orange juice
- 1 oz. Pineapple juice
- $\frac{1}{2}$  oz. Grapefruit juice
- $\frac{1}{2}$  oz. Grenadine
- $\frac{1}{2}$  oz. Orgeat
- 2 dashes key lime bitters
- 6 oz. crushed ice

1. Shake all ingredients with crushed ice
2. Pour unstrained into tall glass
3. Sit back, put up your feet and imagine you're Jimmy Buffet

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# Potted Parrot

This is one of Trader Vic's original's.



- 2 oz. Cruzan white rum
- 2 oz. orange juice
- 1 oz. lemon juice
- $\frac{1}{2}$  oz. curacao
- $\frac{1}{4}$  oz. simple syrup
- $\frac{1}{4}$  oz. orgeat
- 12 oz. crushed ice

1. Shake all ingredients with crushed ice
2. Pour unstrained into tall glass

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# Saturn

Rockets and jet aircraft were all the rage in the Tiki era and every bartender had appropriately named drinks. This was Popo Galsini's and won 1st Place in the World Cocktail

Championship in 1967.



- 1  $\frac{1}{4}$  oz. gin
- $\frac{1}{2}$  oz. passion fruit syrup
- $\frac{1}{4}$  oz. Falernum
- $\frac{1}{4}$  oz. orgeat
- $\frac{1}{2}$  oz. lemon juice
- 8 oz. crushed ice

1. Blend until smooth
2. Pour unstrained into pilsner glass

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## Scorpion

This is from the Luau in Beverly Hills cr. 1958. Single

serving:



- 1 oz. gold rum
- 1 oz. gin
- $\frac{1}{2}$  oz. brandy
- 1 oz. OJ
- $\frac{1}{2}$  oz. Lime juice
- $\frac{1}{2}$  oz. simple syrup
- $\frac{3}{4}$  oz. orgeat
- 4 oz. crushed ice

1. Blend on high for 5 sec.
2. Pour unstrained into glass and add ice to fill

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## Shark's Tooth

This is Trader Vic's recipe except he used dark rum rather than gold rum. I also usually use homemade grenadine rather than cherry juice. Either way, there is good reason that this

is one of the great Tiki drinks.



- 2 oz. Mount Gay Gold Rum
- $\frac{1}{2}$  oz. lime juice
- $\frac{1}{2}$  oz. pineapple juice
- $\frac{1}{2}$  oz. simple syrup
- 1 t. maraschino cherry juice
- 3 oz. crushed ice

1. Blend all ingredients for 5 sec.
2. Pour unstrained into old fashioned glass

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## Zombie

Donn Beach's original recipe, circa 1934, found in a waiter's

notebook dated 1937 and marked "old."



- 1  $\frac{1}{2}$  oz. Mount Gay Gold Rum
- 1  $\frac{1}{2}$  oz. Appleton Extra Rum
- 1 oz. Lemon Hart 151 Rum
- $\frac{3}{4}$  oz. lime juice
- $\frac{1}{2}$  oz. Don's Mix
- $\frac{1}{2}$  oz. Falernum
- Dash Angostura Bitters
- 1/8 t. Pernod
- 1 t. grenadine
- 6 oz. crushed ice

1. Blend all ingredients for 5 sec.
2. Pour unstrained into Collins or chimney glass and garnish with mint.

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## Rye Old Fashioned

- 2 oz Good rye such as Sazerac or Bulleit Small Batch



- 1/2 – 1 tsp Sugar
- 3-4 dashes Peychaud's Bitters
- Lemon Zest for garnish

1. Chill an old fashioned glass with ice and water
2. Combine all ingredients in a mixing glass with ice and stir
3. Strain into chilled glass over fresh ice.
4. Express lemon zest over drink and discard (the zest!)

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## I'm Not Dead Yet

- 1 1/2 oz Rye Whiskey
- 3/4 oz St. Germain Elderflower Liqueur
- 3/4 oz Aperol
- 1-2 dashes rhubarb bitters

1. Chill an old fashioned glass with ice and water
2. Add all ingredients to a mixing glass with ice and stir
3. Strain into chilled glass over fresh ice.

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# Vieux Carré

- $\frac{3}{4}$  oz. rye whiskey
- $\frac{3}{4}$  oz. brandy
- $\frac{3}{4}$  oz. sweet vermouth
- $\frac{1}{4}$  oz. Benedictine
- dash Peychaud's Bitters
- dash Angostura Bitters

1. Chill an old fashioned glass with ice and water
2. Combine all ingredients in a mixing glass and stir with ice
3. Strain over fresh ice in chilled glass
4. Garnish with thick lemon twist

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# The Manhattan

Sazerac is my rye whiskey of choice. Made at the Buffalo Trace Distillery, it is spicy and sweet with flavors of orange peels, pepper and allspice. It blends very well with the Italian Vermouth. Note that this is the same recipe as the Irish Manhattan, just substituting the Irish Whiskey for the rye.





- 1 ½ oz. rye whiskey
- ½ oz. sweet vermouth
- 2 dashes Angostura Bitters

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