

Spam-aríta

- 1.5 oz. Milagro Plata Tequila
- $\frac{1}{2}$ oz. St. Germain Elderflower Liqueur
- 2 oz. lemon sour
 - or: 1 $\frac{1}{3}$ oz. lemon juice and $\frac{2}{3}$ oz. simple syrup (1/3 oz = 2 tsp.)
- dash Regan's Orange bitters
- dash Angostura 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 lemon peel
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Rosita Cocktail

- 1 $\frac{1}{2}$ oz. plata tequila
- $\frac{1}{2}$ oz. sweet vermouth
- $\frac{1}{2}$ oz. dry vermouth
- $\frac{1}{2}$ oz. Campari
- dash of Angostura Bitters

1. Stir with ice
 2. Strain into an ice filled rocks glass
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Tequila y Salsa

- 2 oz. Reposado or añejo sipping tequila
- 2 oz. Sangrita

1. Serve each separately in shot glasses

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
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French 75 Cocktail



This cocktail was invented in 1915 at the New York Bar (later Harry's Bar), in Paris to honor the soldiers fighting in WWI. It was named for the French 75mm canon which could be heard in Paris as they boomed away at the front.

- 1 1/2 oz. gin
- 1/2 oz. fresh lemon juice
- 3/4 oz. simple syrup
- Champagne

Instructions

1. Chill a champagne flute with ice and water
 2. Add all ingredients, except champagne, to a shaker and shake with ice
 3. Strain into chilled champagne flute
 4. Top with champagne
 5. Garnish with lemon twist
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Strait's Sling

This is a very old drink and was probably the precursor to the Singapore Sling

- 2 oz. Plymouth Gin
- 1 oz. lemon juice
- $\frac{1}{2}$ oz. cherry brandy
- 1/2oz. Benedictine
- dash Angostura Aromatic Bitters
- dash Angostura Orange Bitters

1. Chill a Collins glass with ice and water
 2. Add all ingredients to a shaker and shake with ice
 3. Strain into a chilled Collins glass over fresh ice
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Singapore Sling

Before Tiki was Tiki and before Donn Beach and Trader Vic were born, there was the Singapore Sling. The original was created

in 1905 at the Raffle's Hotel in Singapore. This is a mid-century version.

- 1 $\frac{1}{2}$ oz. Gin
- $\frac{1}{2}$ oz. Cherry Heering
- $\frac{1}{4}$ oz. Cointreau
- $\frac{1}{4}$ oz. Benedictine
- 4 oz. pineapple juice
- $\frac{1}{2}$ oz. lime juice
- $\frac{1}{3}$ oz. grenadine
- dash Angostura Bitters

1. Chill a Collins glass with ice and water
2. Add all ingredients to a shaker and shake with ice
3. Strain into a chilled Collins glass over fresh ice

Alaska Cocktail



Another classic, pre-prohibition cocktail. I have no idea what it has to do with Alaska! As Paul Clarke points out: *"The Savoy Cocktail Book*, where this drink appeared in 1930, is less than helpful in illuminating

the drink's origins: 'So far as can be ascertained this delectable potion is NOT the staple diet of the Esquimaux. It was probably first thought of in South Carolina hence its name,' according to the book." I suggest trying this with Hendrick's gin. The Yellow Chartreuse really plays with Hendrick's botanicals. However, for a more original version use a London Dry, such as Ford's. Where ever its origin and whichever gin, the Alaska Cocktail is worth trying.

- 1 $\frac{1}{2}$ oz. Hendrick's or Ford's Gin
- $\frac{3}{4}$ oz. Yellow Chartreuse
- Dash Orange 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 lemon twist

Cheers!

Petruchio Cocktail

- 1 oz. Plymouth Gin
- 1 oz. Aperol
- $\frac{1}{2}$ oz. Lemon juice
- $\frac{1}{4}$ oz. 2:1 simple syrup
- Dash orange bitters
- 1 egg white or 3 Tbl. Pasteurized egg whites

1. Chill cocktail glass
 2. Add all ingredients to a shaker and dry shake to break down egg whites
 3. Add ice and shake well 10 – 15 sec.
 4. Strain into chilled glass
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Hendrick's Cocktail

This cocktail plays on the herbal notes of the Hendrick's. Add the citrus and it makes for an excellent libation.



- 1 $\frac{1}{2}$ oz. Hendrick's Gin
 - $\frac{3}{4}$ oz. Green Chartreuse
 - $\frac{3}{4}$ oz. Luxardo Maraschino Liqueur
 - 1 oz. lemon sour
 - or: $\frac{2}{3}$ oz. lemon juice and $\frac{1}{3}$ oz. simple syrup ($\frac{1}{3}$ oz = 2 tsp.)
 - 1 dash rhubarb 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

Cheers!
