

# The Last Word

## The Last Word



The Last Word is a Prohibition era cocktail originally created at the Detroit Athletic Club. Equal parts Gin, Green Chartreuse, Maraschino Liqueur and lime juice create a well balanced cocktail with bold citrus and herbal flavors.

### Ingredients:

- 3/4 oz Gin
- 3/4 oz Green Chartreuse
- 3/4 oz Maraschino Liqueur
- 3/4 oz lime juice

### Directions:

1. Chill a cocktail glass with ice and water
2. Add all ingredients to a shaker with ice
3. Shake until well chilled
4. Double strain into chilled glass

Cheers!

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# White Russian



While this classic cocktail is white, it isn't from Russia. Nor was it invented by a Russian or even for a Russian! The black Russian was created by a bartender in Brussels for an American Diplomat in 1949. The White Russian first appeared in the 1960's. Whatever the origins, it is delicious and decadent.

Technically, this should be shaken. However, the streaks of white and brown are mesmerizing. So add the cream last, serve it with a stir stick and allow your guest to gawk in awe before they stir in the cream.

**Ingredients:**

- 2 oz Vodka
- 1 oz Kahlua
- 1 oz Cream

### **Directions:**

1. To a chilled Old Fashioned glass, add a large cube of ice.
2. Add the Vodka and Kahlua and stir gently to chill and combine
3. Add the cream on top.
4. Serve immediately with a stir stick.

Cheers!

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# **Brandy Alexander**



Smooth, creamy and delicious. We use Kinsmen Apricot Rakia, an unaged very dry apricot brandy. The flavors are rich creaminess with hints of spice and stone fruit.

## **Ingredients:**

- 1 1/2 oz. Kinsman Rakia
- 1 oz. cream de cacao
- 1 oz. cream

## **Directions:**

1. Chill a cocktail glass with ice and water.
2. Combine all ingredients to a shaker with ice and shake to mix and chill.
3. Double strain into chilled glass
4. Garnish with grated nutmeg and cinnamon.

Cheers!

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# White Lily



From the Savoy Cocktail Book first published in London in 1930.

## Ingredients:

- 1 oz. Cointreau
- 1 1/4 oz. White Rum
- 1 oz. Gin
- Absinthe wash or 3/4 oz wash then drain into second glass and dilute with cold water
- Lemon twist for garnish

## Directions:

### With an Absinthe wash:

1. Chill a cocktail glass with ice and water.
2. Combine all ingredients, except the Absinthe, in a mixing glass with ice and stir to chill.
3. Discard the ice and water from the chilled cocktail

glass

4. Pour a bar spoon full of Absinthe into the chilled glass and swirl to rinse the glass
5. Discard the Absinthe and double strain the the cocktail into the chilled and rinsed glass
6. Garnish with the lemon twist.

**With an Absinthe back:**

1. Add 3/4 oz. Absinthe to a cocktail glass with 2 or 3 cubes of ice and 1 – 1 1/2 oz. cold water. Swirl to chill.
2. Combine all ingredients, except the Absinthe, in a mixing glass with ice and stir to chill.
3. Strain the Absinthe into a second chilled glass and discard the ice.
4. Double strain the cocktail into the chilled and rinsed glass.
5. Garnish with the lemon twist.
6. Serve both glasses.

Cheers!

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## **The Conference**



From Death & Company via Epicuriuos. “This is a tiki drink disguised as an old-fashioned, so it’s no surprise that it comes from Brian Miller, Death & Co’s resident scalawag and expert on all things Polynesian. One night a waitress asked Brian to make something stirred and boozy, so he took one of tiki’s core principles—blending several base spirits to create a new flavor profile—and applied it to whiskey and brandy. It was another breakthrough moment for the bar, and these days it’s not unusual to find two or more base spirits in our drinks.”

## **Ingredients:**

- 1/2 ounce Rye
- 1/2 ounce Bourbon
- 1/2 ounce Calvados
- 1/2 ounce Cognac
- 1 teaspoon demerara syrup
- 2 dashes Angostura bitters
- 1 dash Doc Elliott’s Mixology Coffee Pecan Bitters
- 1 lemon twist and 1 orange twist for garnish

## **Directions:**

1. Chill a large Old Fashioned glass with ice and water
2. Combine all ingredients, except the garnish, in a mixing glass with ice. Stir to chill

3. Strain into chilled glass over a large ice cube
4. Garnish with citrus twists

Cheers!

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## Aperol Spritz



An Aperol Spritz is a popular and refreshing Italian cocktail that has gained widespread popularity, especially during the warm summer months. It is known for its vibrant orange color and light, bubbly taste. It dates back at least to the 1950's, but became increasingly popular in the 2000's

### Ingredients:

- 4  $\frac{1}{2}$  oz. Champagne
- 2  $\frac{1}{2}$  oz. Aperol
- 1 oz. club soda

### Directions:

1. Fill chilled cocktail glass with ice.
2. Pour champagne over ice



3. Add Aperol and club soda
4. Garnish with lime peel.

Cheers!

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## Cosmopolitan

Made correctly, this is actually a very nice cocktail. Try to use real cranberry juice and not 'Cranberry Cocktail.'



- 1 ½ oz. citrus vodka
- 1 oz. cranberry juice
- ½ oz. Cointreau
- ¼ oz. fresh lime juice

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

Cheers!

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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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## 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!

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