

# 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

---

# Hendrick's Cocktail

This cocktail plays on the herbal notes of the Hendrick's.

Add the citrus and it makes for an



- 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!

---

---

## Casino Cocktail

- 2 oz Plymouth gin
- $\frac{1}{8}$  oz lemon juice

- $\frac{1}{8}$  oz Luxardo Maraschino Liqueur
- 2 dashes 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 a cherry
- 

## Gimlet

- 2 oz. Hendrick's Gin
- $\frac{3}{4}$  oz. lime sour

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

Garnish with cocktail onion and a lime twist

---

## Pepino Especial

Hendrick's Gin has more of an herbal flavor and less on the juniper. There is a hint of cucumber. It's one of those subtle nuances that I would never have picked up on if not told it was there. But this "hint of cucumber" has brought forth a plethora of "Cucumber and Hendrick's" drinks. They all taste a lot like cucumber to me, which is fine in a salad, but one that I find less than appealing in a cocktail. I came

up with this drink that combines the herbal flavors of Hendrick's, St. Germaine and Chartreuse with cardamom and cucumber. The cucumber is muddled just enough by the ice cubes.

- 1  $\frac{1}{2}$  oz. Hendrick's Gin
- $\frac{3}{4}$  oz. Chartreuse
- $\frac{3}{4}$  oz. St Germaine Elderflower Liqueur
- $\frac{1}{2}$  oz. Cardamom Syrup
- 2 slices of cucumber
- 1 oz. Lemon Sour
- Dash of rhubarb bitters

1. Chill an old fashioned glass with ice and water
2. Add all ingredients to a shaker and fill with ice cubes
3. Shake well with ice 10 – 15 sec.
4. Strain into chilled glass over fresh ice
5. Garnish with cucumber slice

---

## Negroni

This is my personal favorite drink. I doubled down on the bitterness by adding bitters and the flamed orange zest. I serve it in a double old fashioned with an ice sphere.



- 1  $\frac{1}{2}$  oz. Plymouth Gin

- 1 1/2 oz. Campari
- 1 1/2 oz. Sweet Vermouth
- 2 Dashes Angostura Orange Bitters
- 2 Dashes Regan's Orange Bitters
- Fat Orange Zest

1. Chill an old fashioned glass with ice and water
2. Combine all ingredients, except the zest, in a mixing glass and stir with ice
3. Strain over fresh ice in chilled glass
4. Flame the fat orange zest over the drink and drop it in.

---

## **Wet (or Sweet) Martini**

- 1 1/2 oz. Gin
- 1/2 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!

---

---

# Gin and Homemade Tonic

For a complete discussion of homemade tonic water [click here](#). Tonic syrups are easy to make and create an amazing cocktail. You can also go the Gin Tonic route and really spruce up your drinks! Either way you go, there are few better sippers than the venerable G&T.



- 2 oz. 209 Gin
- $\frac{3}{4}$  oz. Quinine Syrup
- 2 oz. soda water

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 lime twist