

# 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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# Vodka Martini

- 2 oz. vodka
- ½ oz. St. Germain Elderflower Liqueur
- ½ 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
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## Kānīgīt

“Go away you English Kanigits or I’ll taunt you a second time”  
(if you don’t know where that quote comes from – Don’t admit it!)

- 1 1/2 oz. vodka
- 1/2 oz. St. Germain Elderflower Liqueur
- 1 1/2 oz. lemon sour
  - or: 1 1/3 oz. lemon juice and 2/3 oz. simple syrup  
(1/3 oz = 1 tsp.)
- dash grapefruit 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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## Champagne Flamingo

- 3/4 oz. vodka
- 3/4 oz. Campari
- 1/2 oz. grenadine

- champagne

1. Chill a champagne flute with ice and water
  2. Combine all ingredients, except champagne, in a mixing glass and stir with ice
  3. Strain into chilled champagne flute
  4. Top with Champagne
  5. Garnish with a lemon or orange twist
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## Harrington Cocktail

- 1  $\frac{1}{2}$  oz. premium vodka
- $\frac{1}{4}$  oz. Cointreau
- $\frac{1}{8}$  oz. Chartreuse

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 over fresh ice
  4. Garnish with an orange twist
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## Lemon Drop

One thing we like less than cloyingly sweet drinks is making one for someone. So this is our interpretation of this classic.

- 1  $\frac{1}{2}$  oz. citrus vodka
- $\frac{1}{2}$  oz. lemon juice
- $\frac{1}{2}$  oz. pineapple juice

- $\frac{1}{2}$  oz. St Germain Elderflower Liqueur
- $\frac{1}{2}$  oz. simple syrup

1. Chill a 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 a lemon twist

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## 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.
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## Raspberry Martini

This drink is tart with only a little sweetness.

- 2 oz.s Vodka
  - 1/2 oz. Elderflower Liquor
  - 1/2 oz. Chambord
  - Fresh raspberry for garnish – optional
1. Chill a martini glass with ice and water
  2. Stir all ingredients in a mixing glass with ice
  3. Strain into chilled glass and garnish
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## 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.