

# Passion Fruit Cocktail

If there is such a thing as an elegant Tiki drink, this is it! Even if your party isn't Tiki themed, this simple drink will impress.



- 1 oz. Plymouth Gin
- $\frac{3}{4}$  oz. Lemon juice
- $\frac{3}{4}$  oz. Passion fruit syrup

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

- 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

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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 ½ 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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## 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: 2/3 oz. lemon juice and 1/3 oz. simple syrup (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!

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## 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 ½ oz. Hendrick's Gin
- ¾ oz. Chartreuse
- ¾ oz. St Germaine Elderflower Liqueur
- ½ 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