

# 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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## 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 ½ oz. citrus vodka
- ½ oz. lemon juice
- ½ oz. pineapple juice
- ½ oz. St Germain Elderflower Liqueur
- ½ 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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## 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
- 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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# 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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# Wild Turkey in Heat



This cocktail is a bourbon and orange sour with the almond sweetness of the orgeat and the kick of habanero. The name originated during a family ski

trip to Steamboat Springs a number of years ago. We would always eat at the Tugboat Saloon on our first night and, so, cold and tired, I spotted a bottle of Wild Turkey 101. She replied, "Yes." To which I said, "I'll have that neat." She then repeated my order, "A Wild Turkey neat." Now, from the other end of the table, with great incredulity, our teenage daughter asked: "What's a Wild Turkey in Heat?"

- 2 oz. Wild Turkey 101
- 2  $\frac{1}{2}$  oz. Orange juice
- $\frac{3}{4}$  oz. Lemon juice
- $\frac{1}{4}$  oz. orgeat
- $\frac{1}{4}$  oz. simple syrup
- 2 dashes habanero bitters or habanero shrub

1. Chill a Double Old Fashioned glass with ice and water
2. Add all ingredients to shaker and shake with ice
3. Add unstrained to chilled Double Old Fashioned

Cheers!

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## Lemon or Lime Sour

I prefer a ratio of 2:1 juice to simple syrup. I have seen 1:1 and 3:1. If you like sour/tartness, reduce the simple syrup and/or add more juice. If you like it sweeter, do the opposite. Also, since fruit varies in flavor, always taste your mix and adjust accordingly.

If I am making only 1 or 2 drinks, I just use a 2:1 juice :

simple syrup. When we are entertaining, I make up a bottle that morning. It will begin to degrade after a day.

- 1 cup Simple syrup
- Either:
  - 2 cups fresh lime juice or
  - 2 cups fresh lemon juice
- 4.5 Tbls. pasteurized egg white – optional see Note

1. Combine all ingredients in a pitcher or bottle.
2. Add additional fruit juice or simple syrup to taste.
3. It is ready for immediate use and will keep, refrigerated for a day.

Note: Adding egg white will add depth and create very frothy drinks when shaken or blended. You can substitute 1  $\frac{1}{2}$  fresh egg whites if your not worried about salmonella.

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## Sweet and Sour Mix

This puts anything you could buy in a bottle to shame. If you like sour/tartness, reduce the simple syrup and/or add more juice. If you like it sweeter, do the opposite. Also, since fruit varies in flavor, always taste your mix and adjust accordingly.

- 1 cup Simple syrup
- 1 cup fresh lime juice
- 1 cup fresh lemon juice
- 4.5 Tbls. pasteurized egg white – optional see Note

1. Combine all ingredients in a pitcher or bottle.
2. Add additional fruit juice or simple syrup to taste.
3. It is ready for immediate use and will keep, refrigerated for weeks.

Note: Adding egg white will add depth and create very frothy drinks when shaken or blended. You can substitute 1  $\frac{1}{2}$  fresh egg whites but your mix will not keep longer than a day or two.