

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

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

Shark's Tooth

This is Trader Vic's recipe except he used dark rum rather than gold rum. I also usually use homemade grenadine rather than cherry juice. Either way, there is good reason that this

is one of the great Tiki drinks.



- 2 oz. Mount Gay Gold Rum
- $\frac{1}{2}$ oz. lime juice
- $\frac{1}{2}$ oz. pineapple juice
- $\frac{1}{2}$ oz. simple syrup
- 1 t. maraschino cherry juice
- 3 oz. crushed ice

1. Blend all ingredients for 5 sec.
2. Pour unstrained into old fashioned glass

Zombie

Donn Beach's original recipe, circa 1934, found in a waiter's

notebook dated 1937 and marked "old."



- 1 $\frac{1}{2}$ oz. Mount Gay Gold Rum
- 1 $\frac{1}{2}$ oz. Appleton Extra Rum
- 1 oz. Lemon Hart 151 Rum
- $\frac{3}{4}$ oz. lime juice
- $\frac{1}{2}$ oz. Don's Mix
- $\frac{1}{2}$ oz. Falernum
- Dash Angostura Bitters
- 1/8 t. Pernod
- 1 t. grenadine
- 6 oz. crushed ice

1. Blend all ingredients for 5 sec.
2. Pour unstrained into Collins or chimney glass and garnish with mint.

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 ½ oz. Gin
- ½ oz. Cherry Heering
- ¼ oz. Cointreau
- ¼ oz. Benedictine
- 4 oz. pineapple juice
- ½ 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

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 behind the bar. I asked the waitress if they had 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!

Time to Lick the Donkey

It's a family Christmas tradition...don't ask.

This is another drink that I found and renamed for a party. You can tell it's from the Tiki era since it has 2 kinds of rum. This is a sour and shows how you can use multiple



juices. The recipe could also be adapted for a party.

- 1 oz. Appleton rum
- $\frac{1}{2}$ oz. Bacardi 151 rum
- $\frac{3}{4}$ oz. crème de banana
- 1 oz. orange juice
- 1 oz. pineapple juice
- $\frac{1}{2}$ oz. Lime juice

1. Shake well with ice
2. Pour unstrained into Highball glass

Honey Badger

One of these and you won't care. Two and you won't give a #?*! !

I found this recipe somewhere and renamed it for a party. It

is very strong.



- 1 $\frac{1}{2}$ oz. Lemon Hart or Bacardi 151 Rum
- $\frac{1}{2}$ oz. Luxardo Maraschino Liqueur
- $\frac{3}{4}$ oz. lime juice
- $\frac{1}{4}$ oz. grenadine

1. Shake well with ice

2. Pour unstrained into pilsner or double old fashioned