



BREAKFAST AND BRUNCH COCKTAILS—

The All-Night Party Crowd's Eye-Openers

Leather-clad rock-and-rollers, the sequined jet set, even seer-sucker wearing Southerners who still fancy plantation lifestyle bask in sleeping late and discovering a cocktail awaiting them at brunch. For sleepy-eyed morning haters, a nip or two—just so the boss can't smell—in the juice offers the jazzy jolt needed to embrace stark sunlight. Weekend pajama-happy rebels play naughty by downing a fizzy cocktail before noon on a lazy Sunday morning while diving into the newspaper. Then consider pool parties in the Hamptons or country club bridal brunches where a cocktail is just what the bartender ordered. Whether spicy or fizzy, breakfast cocktails jump-start the day with a boisterous bang.

1. BLOODY MARY

Say Bloody Mary three times before bedtime. When you wake up in the morning, be sure to have one.

1 1/2 ounces vodka (or peppered vodka for spice)

3 ounces tomato juice

1/2 ounce lemon juice

Dash or two Tabasco sauce

Dash or two Worcestershire sauce

Pinch of celery salt

Pinch of pepper

Dab of horseradish

1. Chill a cocktail shaker.
2. Add vodka, tomato juice, lemon juice, Tabasco sauce, and Worcestershire sauce.
3. Add salt, pepper, and horseradish to taste.
4. Pour into a chilled collins glass or beer mug.
5. Garnish with a lime slice or a celery stalk. Also preferred as garnishes: pickled green beans, okra pods, and garlic stuffed olives.

(See page 52 for original Bloody Mary mix.)

2. PEACH FUZZ

Soft and downy, the perfect serum for getting the dish on your brother's bride.

3 ripened peaches
6 ounces pink lemonade
6 ounces vodka
Ice cubes to fill blender

1. Put peaches, pink lemonade, vodka, and ice in a blender.
2. Blend until iced is crushed.
3. Place in freezer for four hours.
4. Scoop into highball glasses.
(Serves 6)

3. VODKA MINT

Caution: An oft-used tool for sweet-faced motherly interrogators.

6 ounces frozen limeade
6 ounces vodka
17 mint leaves

1. Combine limeade, vodka, and mint leaves with enough ice to fill blender.
2. Blend at highest speed until slushy. Pour into cocktail glasses.
4. Top with thin slices of lime and mint leaves.
(Serves 4)

4. BLOODY BULL

For the morning after. Solves problems from last night's out-of-control bachelorette party.

10 1/2 ounces consommé
24 ounces tomato juice
3 tablespoons lemon juice
2 tablespoons Worcestershire sauce
1 teaspoon celery salt
1 teaspoon garlic salt
2 teaspoons salt
9 ounces vodka

1. Mix all ingredients in a pitcher.
 2. Serve in highball glasses with ice.
- (Serves 6)

5. MILK PUNCH

A truly old-school beverage—served at weddings and brunches through the decades.

8 ounces cold milk
1/2 ounce bourbon
3/4 ounce crème de cacao

1. Fill cocktail shaker with ice.
2. Add milk, bourbon, and crème de cacao.
3. Shake.
4. Pour into a goblet.

6. COFFEE FLIP

Wow. This makes the cobwebs run screaming.

- 1 ounce cognac
- 1 ounce tawny port
- 1 small egg
- 1 teaspoon sugar

1. Fill cocktail shaker with ice.
2. Add cognac, port, egg, and sugar.
3. Shake.
4. Strain into a chilled delmonico glass.
5. Dust with nutmeg.

7. BRANDIED FLIP

Tastes so good you'll do cartwheels and somersaults until four.

- 1 ounce brandy
- 1 ounce apricot flavored brandy
- 1 small egg
- 1 teaspoon sugar

1. Fill cocktail shaker with ice.
2. Add brandies, egg, and sugar.
3. Shake.
4. Strain into a chilled delmonico glass.
5. Dust with nutmeg.

8. MADEIRA MINT FLIP

Another Madeira, my dear-a?

1 1/2 ounces Madeira
1 ounce chocolate mint liqueur
1 small egg
1 teaspoon sugar

1. Fill cocktail shaker with ice.
2. Add Madeira, liqueur, egg, and sugar.
3. Shake.
4. Strain into a chilled delmonico glass.
5. Dust with nutmeg.

9. POLYNESIAN PICK ME UP

*No, this does not involve carting a virgin off to the volcano.
Your fate is much more pleasant.*

4 ounces pineapple juice
1 1/2 ounces vodka
1/2 teaspoon curry powder
1/2 teaspoon lemon juice
1 tablespoon cream
2 dashes Tabasco sauce
4 ounces crushed ice

1. Pour all ingredients into a blender.
2. Blend for 10 seconds on high speed.
3. Pour into a chilled old-fashioned glass.
4. Dust with cayenne pepper.

10. CITRONELLA COOLER

For a guaranteed mosquito-free brunch.

1 ounce citrus vodka
Dash of lime juice
2 ounces chilled lemonade
1 ounce chilled cranberry juice

1. Build vodka, lime juice, lemonade, and cranberry juice in a collins glass.
2. Top with a squeeze of fresh lime.

11. MAY BLOSSOM FIZZ

As sweetly intoxicating as springtime flowers. Your guests just may frolic around the May Pole.

1 teaspoon grenadine
1/2 ounce lemon juice
1 ounce club soda
2 ounces Punsch

1. Fill cocktail shaker with ice.
2. Add grenadine, lemon juice, club soda, and Punsch.
3. Shake.
4. Strain into an old-fashioned glass.
5. Top with soda.

12. SANGRIA

Perfect setting: pitcher for two, Melrose Avenue, a night of endless possibilities.

1/5 dry red wine
1 ripe peach
6 slices lemon
1/2 ounce cognac
1 ounce triple sec
1 ounce maraschino liqueur
1 tablespoon sugar
1 whole orange
6 ounces chilled club soda

1. Pour wine into a glass pitcher.
2. Add peeled and sliced peach and lemon slices.
3. Add cognac, triple sec, maraschino liqueur, and sugar.
4. Stir to dissolve sugar.
5. Carefully place the orange in the pitcher. (See below.)
6. Let mixture marinate at room temperature for at least 1 hour.
7. Add soda and 1 tray of ice cubes to pitcher.
8. Stir.
9. Pour into wine goblets.

(Serves 6)

(For orange: cut orange peel into one long strip, beginning at stem end and continuing until spiral reaches bottom of fruit. Make sure to expose the fruit while cutting. Leave peel attached to orange bottom to suspend fruit in pitcher.)

13. MEXICAN WEDDING BREAKFAST COCKTAIL

Goes well with huevos rancheros and a blushing bridal afterglow.

1 1/2 ounces sherry
1 egg
1 teaspoon powdered sugar
Drop of Tabasco sauce or dash of cayenne pepper

1. Fill cocktail shaker with sherry, egg, powdered sugar, and Tabasco sauce or cayenne pepper.
2. Shake.
3. Strain into a cocktail glass.

14. PEACH MIMOSA

A sweet twist on the classic brunch favorite.

1 ounce peach schnapps
Orange juice
Champagne

1. Pour peach schnapps into a champagne flute.
2. Add enough orange juice to fill half of the glass.
3. Top with champagne.

15. PEACH BELLINI

A favorite of the most discerning June brides.

1 peeled and pitted peach
Champagne

1. Puree peach and place in a champagne flute.
2. Add champagne.

16. TWIST OF A SCREWDRIVER

Everybody wants a turn.

3 1/2 cups orange juice
4 ounces vodka
2 teaspoons lemon juice
2 teaspoons triple sec

1. Combine all ingredients in a pitcher.
 2. Stir.
 3. Chill in refrigerator.
 4. Pour into highball glasses with ice.
 5. Garnish with orange slices.
- (Serves 4)

17. PERFECT PEACH JULEP

Even more Southern than the mint julep—if that's possible.

1 medium fresh chilled peach
2 ounces bourbon
Crushed ice
Mint sprigs

1. Peel, pit, and slice peach.
2. Puree the peach in a blender.
3. Add sugar and process.
4. Stir in bourbon.
5. Pour over crushed ice in silver julep cup.
6. Garnish with mint springs.

18. BAY BREEZE

A nice compliment to lazy mornings on the Outer Banks.

1 ounce vodka
Splash of pineapple juice
Splash of cranberry juice

1. Pour vodka into a highball glass with ice.
2. Splash with juices.

19. SEA BREEZE

Drink while watching America's Cup. Wish for a sailboat of your own.

1 1/2 ounces gin
3/4 ounce apricot flavored brandy
1/4 ounce grenadine
1 ounce lemon juice
Club soda
Mint sprigs

1. Build gin, brandy, grenadine, and lemon juice in a highball glass.
2. Add ice.
3. Fill with club soda.
4. Add mint sprigs.

20. CAPE COD

Conjures up morning memories from Martha's Vineyard. Even if you've never visited.

1 1/2 ounces vodka
1/2 ounce lime juice
1 ounce cranberry juice
1/2 teaspoon sugar

1. Fill cocktail shaker with ice.
2. Add vodka, juices, and sugar.
3. Shake.
4. Strain into cocktail glass.

21. BLOODY MARIA

Ay Caramba! Tequila in the morning!

1 1/2 ounces tequila
2 dashes Worcestershire sauce
Sprinkle of salt
Sprinkle of pepper
Sprinkle of celery salt
Tomato juice

1. Build tequila and Worcestershire sauce in a double old-fashioned glass.
2. Sprinkle salt, pepper, and celery salt.
3. Fill with tomato juice and ice.

22. AZALEA COCKTAIL

Sip while swinging on a plantation veranda amidst a colorful burst of bloom.

3/4 ounce lime juice
3/4 ounce pineapple juice
2 1/4 ounces gin
4 dashes grenadine

1. Fill cocktail shaker with ice.
2. Add juices, gin, and grenadine.
3. Shake.
4. Strain into a cocktail glass.

(This drink can be made frothier by adding 1 1/2 ounces heavy whipping cream. If adding heavy whipping cream, use a goblet as glassware.)

23. RAMOS GIN FIZZ

Fun fact: Whenever legendary Louisiana governor Huey P. Long traveled to New York City, he took his own New Orleans bartender so he could have this drink made right.

1 1/2 ounces gin
2 tablespoons cream
1/2 ounce lemon juice
1 egg white
1 tablespoon powdered sugar
3 to 4 drops of orange flower water
1/2 ounce lime juice
1/4 ounce club soda

1. Fill cocktail shaker with ice.
2. Add gin, cream, lemon juice, egg white, powdered sugar, orange flower water, and lime juice.
3. Shake.
4. Strain into a goblet.
5. Top with chilled club soda.

24. CLAMDIGGER

Put on your short pants and grab the shovel and pail!

1 1/2 ounces vodka
3 ounces clam juice
3 ounces tomato juice
Dash of Tabasco sauce
Dash of Worcestershire sauce
Salt and pepper to taste

1. Fill a highball glass with ice.
2. Pour in all ingredients.
3. Stir.
4. Garnish with a lime slice.

25. SUMMER RAIN

As refreshing as a surprise downpour in August.

3 ounces cranberry liqueur
Apple juice
Lime wedge

1. Pour cranberry liqueur into a highball glass half-filled with ice.
2. Top with apple juice.
3. Add a squeeze of lime.
4. Stir.
5. Garnish with a lime slice.

26. SUNRISE MIMOSA

A reward for getting up earlier than the other guests.

1 tablespoon apricot nectar
1 tablespoon orange juice
2 ounces champagne

1. Pour apricot nectar and orange juice into a champagne flute.
2. Slowly add champagne.
3. Garnish with an orange slice or two raspberries.

27. CHAMPAGNE LEMON GRANITA

Sinfully slushy and utterly satisfying. No way to go wrong with this tangy one.

4 scoops lemon sorbet
2 ounces citrus vodka
2 ounces champagne

1. Put lemon sorbet into a blender.
2. Blend on low speed, slowly adding vodka.
3. Add champagne.
4. Pour into chilled highball glasses.
5. Garnish with fresh mint.

28. RED ROOSTER

Cock-a-doodle doo! Wake up and face the day.

1 1/4 ounces 151-proof rum
1/2 ounce crème de noyaux
6 ounces guava juice
Splash of grenadine

Build in a collins glass with ice.

29. RUSSIAN BRUNCH

Try this one with a side of borscht. Or not.

8 ounces vodka
12 ounces orange juice
8 ounces champagne

1. Pour vodka and orange juice into a blender with ice.
2. Pour into a large pitcher.
3. Add champagne.
4. Stir.
5. Pour into goblets.

(Serves 4)

30. COUNTRY CLUB COOLER

No membership dues required. Drink up! It's an open tab.

1/2 teaspoon grenadine
2 ounces club soda
2 ounces dry vermouth
Ginger ale

1. Pour grenadine and club soda into a highball glass.
2. Stir.
3. Fill glass with cracked ice.
4. Add dry vermouth.
5. Fill with ginger ale.
6. Garnish with lemon and orange peel spirals.

31. PINEAPPLE COOLER

Tiiiiiny bubbles...in the wiiiine...

2 ounces pineapple juice
1/2 teaspoon powdered sugar
2 ounces club soda
2 ounces dry white wine
Ginger ale

1. Pour pineapple juice, powdered sugar, and club soda in a highball glass.
2. Stir.
3. Fill glass with cracked ice.
4. Add white wine.
5. Fill with ginger ale.
6. Garnish with lemon and orange peel spirals or pineapple chunks.

32. PASSION FRUIT COOLER

Everybody needs a little passion. Passion fruit cooler, that is.

1 ounce orange juice
1/2 ounce lemon juice
1/2 ounce gin
1 1/2 ounces light rum
3 ounces passion fruit nectar

1. Fill cocktail shaker with ice.
2. Add juices, gin, rum, and passion fruit nectar.
3. Shake.
4. Strain into a highball glass with ice.

33. BRUNCH PUNCH

If Mike and Carol served this, it would be called Brady Bunch Brunch Punch.

3 quarts chilled tomato juice
1 liter light or dark rum
2 1/2 teaspoons Worcestershire sauce
5 ounces lemon or lime juice
Salt and pepper to taste

1. Combine all ingredients into a large pitcher.
 2. Stir.
 3. Pour into a punch bowl with a block of ice.
 4. Garnish with thinly sliced lemons and limes.
- (Serves 40)

34. APRICOT FIZZ

A sugary kick-start to chase away lingering drowsiness.

1 ounce lemon juice
3/4 ounce lime juice
1 teaspoon sugar
1 1/2 ounces apricot flavored brandy
Club soda

1. Build ingredients in a highball glass.
2. Fill with ice.
3. Top with club soda.

35. FRAISE FIZZ

Start the morning off right with a confectionery strawberry and lemon combo.

1 1/2 ounces gin
1 ounce fraise liqueur
1/2 ounce fresh lemon juice
1 teaspoon sugar
Club soda

1. Fill cocktail shaker with ice.
2. Add gin, fraise liqueur, lemon juice, and sugar.
3. Shake.
4. Strain into a highball glass.
5. Fill with ice.
6. Top with soda.
7. Garnish with a lemon twist and a strawberry.

36. GRAND ROYALE FIZZ

Fit for a French king...or those still in their pajamas.

1/2 ounce orange juice
1 ounce lime juice
1 teaspoon sugar
2 ounces gin
1/4 ounce maraschino liqueur
1/2 ounce cream
Club soda

1. Fill cocktail shaker with ice.
2. Add orange juice, lime juice, sugar, gin, maraschino liqueur, and cream.
3. Shake.
4. Strain into a highball glass.
5. Fill with ice and club soda.

37. APRICOT CREAM SPRITZ

A great change of pace for the adventurous brunch crowd.

6 ounces milk
4 ounces apricot nectar
2 tablespoons apricot flavored brandy
Sparkling wine

1. Fill chilled cocktail shaker with milk, apricot nectar, and apricot flavored brandy.
 2. Stir until smooth.
 3. Pour into 6 red wine glasses.
 4. Add equal amounts of wine into each glass.
- (Serves 6)

38. FROSTY SOUR

Pleasantly cold and invigorating, yet quickly warms your guests.

12-ounce can frozen lemonade concentrate
1 tablespoon frozen orange juice concentrate
6 ounces bourbon
12 ounces crushed ice

1. Put lemonade and orange juice concentrate, bourbon, and ice in a blender.
 2. Blend until liquefied.
 3. Strain into sour glasses.
 4. Garnish with orange slices and cherries.
- (Serves 8)*

39. MANGO COOLER

Step 1. Get up. Step 2. Have these for brunch. Step 3. Race each other back to the bedroom. An aphrodisiac delight.

1 1/2 ounces vodka
1 1/2 ounces orange juice
1/2 ounce lemon juice
1/2 ounce Cointreau
3 ounces mango nectar

1. Build ingredients in a highball glass.
2. Fill glass with ice.
3. Garnish with a mango slice.

40. OJEN FRAPPE

Lean on Ojen, a sweet anise-flavored liqueur, to get the morning going.

1 ounce Ojen
1/3 ounce sugar syrup

1. Fill cocktail shaker with ice.
2. Add Ojen and sugar syrup.
3. Shake.
4. Pour into a highball glass.

41. OJEN COCKTAIL

A popular choice for New Orleans carnival revelers who need a pick-me-up to keep catching the beads.

2 1/2 ounces Ojen
2 dashes Peychaud bitters

1. Fill cocktail shaker with ice.
2. Add Ojen and bitters.
3. Stir.
4. Strain into cocktail glass.

42. ABSINTHE FRAPPE

Some say absinthe is the devil's tool. Lord, don't let it be so.

1/3 ounce sugar syrup
1 1/2 ounces Pernod

1. Pour sugar syrup and Pernod into a chilled high-ball glass with crushed ice.
2. Stir vigorously until frost appears on sides of glass.

43. AMBASSADOR'S MORNING LIFT

Even more effective than the embassy's elevator.

32 ounces prepared dairy eggnog
6 ounces cognac
3 ounces Jamaican rum
3 ounces crème de cacao

1. Pour all ingredients into a punch bowl.
 2. Stir.
 3. Dust each serving with nutmeg.
- (Serves 10–12)

44. MORNING CALL COCKTAIL

Sip gently while reliving—or forgetting—the previous night’s antics.

1 ounce pastis
3/4 ounce fresh lemon juice
3/4 ounce maraschino liqueur

1. Fill cocktail shaker with ice.
2. Add pastis, lemon juice, and maraschino liqueur.
3. Shake.
4. Strain into a cocktail glass.

45. PERNOD CLASSIQUE

The absinthe breakfast of champions.

1 ounce Pernod
5 ounces water
2 ice cubes

1. Pour the Pernod in a tall glass.
2. Add the water and ice cubes.
3. Stir.

46. ICED DANISH MARY

An alternative to the classic Bloody Mary. Guests will surely want to know the secret ingredient.

1 1/2 ounces aquavit
Bloody Mary mix (store-bought or freshly mixed; see below.)

1. Pour aquavit into a double old-fashioned glass with ice.
2. Add Bloody Mary mix.

47. BLOODY MARY MIX

You can buy something similar in a can, but why not be a domestic diva and make it from scratch?

2 46-ounce cans tomato juice or V-8 juice*
1 teaspoon coarsely-ground fresh black pepper
1 teaspoon celery salt
4 ounces lemon juice
1 5-ounce bottle Worcestershire sauce
Tabasco sauce to taste (for heat)
Salt to taste

1. Mix all ingredients thoroughly in a pitcher.
2. Refrigerate.

* If you like it hot, use spicy V-8.

48. MADRAS

The quintessential preppy potable. Biff and Muffy can't get enough of these.

1 1/2 ounces vodka
4 ounces cranberry juice
1 ounce orange juice

1. Pour vodka and juices into a highball glass with ice.
2. Garnish with a lime wedge.

49. BREAKFAST COCKTAIL

Sneak in a flask of this and even IHOP is bearable.

2 ounces gin
1/2 ounce grenadine
1 egg white

1. Fill cocktail shaker with ice.
2. Add gin, grenadine, and egg white.
3. Shake.
4. Strain into a chilled cocktail glass.

50. BREAKFAST EGGNOG

Most people don't drink eggnog other than at Christmas. But they should. An eye-opener for any day of winter.

1 egg
2 ounces brandy
1/2 ounce orange curacao
3 ounces milk

1. Fill cocktail shaker with ice.
2. Add egg, brandy, curacao, and milk.
3. Shake.
4. Strain into a tumbler or goblet.
5. Dust with nutmeg.

51. GOOD MORNING FIZZ

Prepares you to face even the most annoyingly perky Susie Sunshines.

1 ounce lemon juice
1 teaspoon sugar
2 ounces gin
1/2 ounce anisette
1 egg white

1. Fill cocktail shaker with ice.
2. Add lemon juice, sugar, gin, anisette, and egg white.
3. Shake.
4. Strain into a highball glass.
5. Fill with ice and soda.

52. ROSE IN JUNE FIZZ

The bride may choose a colorful bouquet of fresh-cut flowers. But what she really wants is one of these.

1 1/2 ounces gin
 1 ounce framboise liqueur
 1 1/2 ounces orange juice
 1 ounce fresh lime juice

1. Fill cocktail shaker with ice.
2. Add gin, framboise liqueur, and juices.
3. Shake.
4. Strain into a highball glass.
5. Fill with ice and soda.

53. SHERRY FLIP

A drink that is perfect for winter brunches in mountain cabins when five feet of snow covers the ground. Blazing fire, optional.

1 egg
 1 teaspoon sugar
 1 1/2 ounces sherry
 1/2 ounce cream (optional)
 1/4 ounce light crème de cacao (optional)

1. Fill cocktail shaker with ice.
2. Add egg, sugar, sherry and optional ingredients, if desired.
3. Shake.
4. Strain into a cocktail glass.

54. BIRD OF PARADISE FIZZ

This bird of paradise will send you flying.

1 1/2 ounces gin
1/2 ounce lemon juice
1/2 ounce blackberry brandy
1/2 ounce sugar syrup
1 egg white
4 ounces club soda

1. Fill cocktail shaker with ice.
2. Add gin, lemon juice, blackberry brandy, sugar syrup, and egg white.
3. Shake.
4. Strain into highball glass.
5. Fill with club soda and ice.

55. SPARKLING STRAWBERRY MIMOSA

Don't dare serve these without a heaping helping of French toast topped with whipped honey butter.

2 ounces orange juice
2 ounces strawberries
1/2 ounce strawberry syrup
4 ounces champagne

1. Blend orange juice, strawberries, and strawberry syrup in a blender until smooth.
2. Pour into a cocktail glass.
3. Top with champagne.
4. Garnish with a strawberry and an orange slice.

56. BREAKFAST MARTINI

The high-roller's breakfast drink of choice before he heads back to the table.

1 1/2 ounces gin
 3/4 ounce lemon juice
 3/4 ounce Cointreau
 1 teaspoon light marmalade

1. Fill cocktail shaker with ice.
2. Add gin, lemon juice, Cointreau, and light marmalade.
3. Shake.
4. Strain into a chilled martini glass.

57. CHAMPAGNE BLUES

I got the champagne blues...I got nothin' left to lose...I need some more booze.

1/5 blue curacao
 8 ounces lemon juice
 4/5 dry champagne
 Peel of two lemons

1. Chill all ingredients.
 2. Pour curacao and lemon juice into a punch bowl (with no ice).
 3. Stir.
 4. Add champagne.
 5. Stir gently.
 6. Float lemon peels in the bowl.
- (Serves 25)

58. CHAMPAGNE PUNCH WITH KIRSCH

For wedding parties that strive for just a hint above ordinary.

4 fifths iced brut champagne
5 ounces iced Kirsch liqueur
5 ounces cream sherry
4 ounces iced lemon juice
16 ounces iced orange juice

1. Pour all ingredients into a chilled champagne bowl.
 2. Stir.
- (Serves 25)

59. CHAMPAGNE DU MARCO

Perfect for the decadent second marriage.

1 ounce vanilla ice cream
2 dashes maraschino liqueur
4 dashes orange curacao
2 dashes cognac
Champagne

1. Pour ingredients into chilled deep-saucer champagne glass.
2. Fill with champagne.
3. Garnish with fruits in season.

60. CHAMPAGNE FLIP

The mother-of-the-bride sips this while the bride is getting dressed. The mother of the groom downs two.

1 egg yolk
1/2 teaspoon sugar
3 ounces champagne
1/4 ounce brandy

1. Fill cocktail shaker with ice.
2. Add egg yolk, sugar, and champagne.
3. Shake.
4. Strain into a cocktail glass.
5. Float brandy on top.

61. SANGRIA ESPECIAL

When normal sangria just won't do.

2/5 red wine
1/5 champagne
4 ounces gin
4 ounces cognac
Sugar to taste
Juice of 2 oranges
Juice of 2 lemons

1. Pour ingredients into a punch bowl.
 2. Stir.
 3. Add ice.
 4. Garnish with orange and lemon slices.
- (Serves 12–15)

62. WHITE GRAPE, TANGERINE, AND SPARKLING WINE PUNCH

Guests expecting the same old champagne punch? No way. Zig and keep them guessing.

48 ounces unsweetened white grape juice
6 ounces frozen tangerine juice concentrate, thawed
8 ounces club soda
3 ounces brandy
2 ounces lemon juice
1/5 sweet sparkling wine
Thin slices of tangerine

1. Pour ingredients into a punch bowl over a block of ice.
 2. Stir.
 3. Cover punch bowl and refrigerate until cold.
 4. Add sparkling wine prior to serving.
 5. Float tangerine slices.
- (Serves 15–20)*

63. CHAMPAGNE SHERBET PUNCH

The punch that has launched a thousand nuptials.

24 ounces chilled pineapple juice

2 ounces lemon juice

1 quart pineapple sherbet

1/5 chilled champagne

1. Pour juices into a punch bowl.
2. Add sherbet just prior to serving.
3. Add champagne.
4. Stir.

(Serves 20)

64. CHAMPAGNE PUNCH

Welcome Baby New Year with this bubbly brew.

Juice of 12 lemons
Powdered sugar
8 ounces maraschino liqueur
8 ounces triple sec
16 ounces brandy
2/5 chilled champagne
16 ounces club soda
16 ounces strong tea, optional

1. Add enough powdered sugar to sweeten lemon juice in a small bowl.
 2. Pour mixture in punch bowl over ice.
 3. Stir.
 4. Add maraschino liqueur, triple sec, brandy, champagne, club soda, and strong tea, if desired.
 5. Stir.
 6. Decorate with seasonal fruits.
- (Serves 20–25)*

65. BACCIO PUNCH

This happy-go-lucky concoction will make the gods bow to you.

16 ounces champagne
16 ounces grapefruit juice
16 ounces dry gin
4 ounces anisette
Sugar to taste
16 ounces mineral water

1. Pour ingredients into a punch bowl.
 2. Stir well.
 3. Surround bowl with ice cubes.
 4. Decorate with fruit.
 5. Serve in goblets.
 6. Garnish with several grapes.
- (Serves 8)

66. HOT GOLD

Now we know what kept the 49ers going during the Gold Rush.

6 ounces warmed orange juice
3 ounces amaretto

1. Pour orange juice into a large mug.
2. Add amaretto.
3. Stir with a cinnamon stick.

67. COFFEE COOLER

This one is not on the Starbucks menu. But it can be on yours.

- 1 1/2 ounces vodka
- 1 ounce cream
- 1 ounce coffee liqueur
- 1 teaspoon sugar
- 4 ounces cold black coffee
- 1 small scoop coffee ice cream

1. Fill cocktail shaker with ice.
2. Add vodka, cream, coffee liqueur, sugar, coffee, and coffee ice cream.
3. Shake.
4. Strain into a highball glass.

68. BULLDOG HIGHBALL

Arf! No need to save these for when you're putting on the dog.

- 1 1/4 ounces orange juice
- 2 ounces gin
- Ginger ale

1. Build orange juice and gin in a highball glass with ice.
2. Fill with ginger ale.

69. GINGER FIZZ

You've got to think that the Gilligan's Island starlet was craving one of these after her first week on the island.

1 ounce lemon juice
1 teaspoon sugar
1 1/2 ounces gin
Ginger ale

1. Fill cocktail shaker with ice.
2. Add lemon juice, sugar, and gin.
3. Shake.
4. Strain into a highball glass with ice.
5. Fill with ginger ale.

70. MORNING FIZZ

For the rock babe who needs just a little morning glory help from the bottle.

2 ounces blended whiskey
1/2 egg white
1/2 ounce lemon juice
1 teaspoon sugar
1/2 teaspoon Pernod
Chilled club soda

1. Fill cocktail shaker with ice.
2. Add whiskey, egg white, lemon juice, sugar, and Pernod.
3. Shake.
4. Strain into a tall glass.
5. Add splash of soda
6. Fill glass with ice.
7. Stir.

71. ROBERT E. LEE COOLER

Generally speaking, one should never surrender one's hold on this drink. Feel free to rise again and mix another.

1/2 teaspoon sugar
2 ounces club soda
3/4 ounce lime juice
1/4 ounce pastis
1 1/2 ounces gin
Ginger ale

1. Dissolve sugar in club soda in a collins glass.
2. Add ice.
3. Build lime juice, pastis, and gin.
4. Fill with ginger ale.
5. Garnish with lemon and orange spirals.

72. ORANGE OASIS

No mirage here, thirsty traveler. Come on in, but leave the camel outside.

1 1/2 ounces gin
1/2 ounce cherry liqueur
4 ounces orange juice
Ginger ale

1. Build gin, cherry liqueur, and orange juice in a collins glass with ice.
2. Fill with ginger ale.
3. Garnish with an orange slice.

73. STRAWBERRY SPARKLE

A sprinkle of pink cheer for the most carefree of occasions.

- 1 cup sliced fresh strawberries
- 2 ounces frozen strawberry daiquiri fruit juice concentrate, thawed
- 6 ounces chilled champagne
- 4 ounces chilled lemon-flavored sparkling water

1. Put fresh strawberries into a blender.
2. Blend until smooth.
3. Pour strawberry puree into a glass pitcher.
4. Add juice concentrate.
5. Stir well.
6. Cover and refrigerate.
7. Prior to serving, stir in champagne and sparkling water.
8. Pour into chilled champagne flutes.
9. Garnish with fresh strawberries, if desired.

74. STRAWBERRY-CRANBERRY FROST

This is how Jack Frost lures you in so he can nip at your nose.

2 ounces vodka
4 ounces sliced frozen strawberries, in syrup, partially thawed
4 ounces cranberry juice cocktail
3 ounces ice

1. Pour vodka, frozen strawberries, cranberry juice, and ice in a blender.
2. Blend until smooth.
3. Pour into a large goblet.
4. Garnish with a whole strawberry and a mint sprig.

75. AFFAIR

Definitely to remember.

2 ounces strawberry schnapps
2 ounces cranberry juice
2 ounces orange juice
Club soda (optional)

1. Pour schnapps, cranberry juice, and orange juice in a highball glass with ice.
2. Stir.
3. Top with club soda, if desired.

76. FROZEN MINT JULEP

Sultry summer days call for one of these. Make that two.

2 ounces bourbon
1 ounce lemon juice
1 ounce sugar syrup
6 mint leaves
6 ounces crushed ice

1. Muddle bourbon, lemon juice, sugar syrup, and mint leaves in a glass.
2. Pour mixture and ice into a blender.
3. Blend at high speed for 15 or 20 seconds.
4. Pour into a chilled highball glass.
5. Garnish with a mint sprig.

77. LAKE BREEZE

While the kids are gathering wood for the campfire, sneak a few of these.

4 ounces cranberry juice
2 ounces pineapple juice
1 teaspoon coconut liqueur
Lemon-lime soda

1. Fill cocktail shaker with ice.
2. Add juices, liqueur, and soda.
3. Shake.
4. Strain into a collins glass with ice.
5. Fill with soda.

78. FANCY FIX

The much-needed dose for those who like it posh.

Juice of 1/2 lemon or lime
1 teaspoon powdered sugar
1 teaspoon water
2 1/2 ounces champagne

1. Squeeze juice of lemon or lime into a collins glass.
2. Add sugar and water.
3. Stir.
4. Fill glass with shaved ice.
5. Add champagne.
6. Stir well.
7. Garnish with a slice of lemon and a straw.

79. PIMM'S CUP

London Lucys love this classic British upper class libation. Perfect for a day at Wimbledon, Ascot, or the Henley Royal Regatta.

2 parts lemonade or ginger beer (Bartender's choice)
1 part Pimms No.1
Slice of vodka-soaked orange; cucumber; lemon;
apple; a strawberry

1. Pour lemonade into a highball glass with ice. (Use a pitcher if making more than one drink.)
2. Add Pimm's Cup No. 1.
3. Drop in vodka soaked fruit.
4. Garnish with a mint sprig.

80. PISCO SOUR

A Chilean favorite that always tastes better in Santiago. But works fine in Santa Fe.

1 1/2 ounces pisco brandy
1/2 ounce lemon juice
1 teaspoon sugar
1/2 egg white
Dash of Angostura bitters

1. Fill cocktail shaker with ice.
2. Add pisco brandy, lemon juice, sugar, egg white, and bitters.
3. Shake.
4. Strain into a cocktail glass.

81. MANGO BATIDA

A South American cooler that refreshes the weariest globetrotter.

1 ounce orange juice
2 1/4 ounces mango juice
1 1/2 ounces cachaca

1. Pour juices and cachaca into a cocktail shaker.
2. Shake.
3. Pour into highball glass with crushed ice.
4. Stir.

82. BLUE FIX

The absolute antidote for the funks. Kiss those blues good-bye.

Juice of 1/2 lemon or lime
1 teaspoon powdered sugar
1 teaspoon water
2 1/2 ounces blue curacao

1. Squeeze juice of lemon or lime into a collins glass.
2. Add sugar and water.
3. Stir.
4. Fill glass with shaved ice.
5. Add blue curacao.
6. Stir well.
7. Garnish with a slice of lemon and a straw.

83. HAPPILY EVER AFTER

The wedding party essential for the toast that guests will remember forever after.

1 ounce peach schnapps
1 ounce cranberry juice
1 ounce ginger ale

1. Pour peach schnapps, cranberry juice, and ginger ale into old-fashioned glass with ice.
2. Stir.

84. ALOHA BUBBLY

Fun Fact: Aloha means love, luck, and happiness. Say Aloha Nui to those you really love. That means lots of aloha.

2 ounces pineapple juice
1/2 teaspoon powdered sugar
2 ounces club soda
2 ounces dry white wine
Club soda

1. Pour the pineapple juice, powdered sugar, and club soda in a collins glass.
2. Stir.
3. Fill with crushed ice.
4. Add white wine.
5. Fill with club soda.
6. Stir.
7. Garnish with an orange or lemon peel spiral.

85. HOT SPRINGS COCKTAIL

Hot Springs, Arkansas. Home to thermal springs, gangster lore, and plenty of gambling. Oh, and Bill Clinton lived here once. No word on whether he inhaled these.

1 1/2 ounces white wine
1 tablespoon pineapple juice
1/2 teaspoon maraschino liqueur
Dash of orange bitters

1. Fill cocktail shaker with ice.
2. Add white wine, pineapple juice, maraschino liqueur, and bitters.
3. Shake.
4. Strain into a cocktail glass.

86. CREAMY DRIVER

Go, speed racer, go. This one's waiting for you in the winner's circle.

1 1/2 ounces vodka
1 egg yolk
4 ounces orange juice
1/2 teaspoon sugar

1. Fill cocktail shaker with ice.
2. Add vodka, egg yolk, orange juice, and sugar.
3. Shake.
4. Strain into a highball glass.

87. BUNNY MOTHER

Multiplying rabbits? Now we know what they're drinking.

1 1/2 ounces vodka
 1 ounce orange juice
 1 ounce lemon juice
 1 teaspoon sugar
 1/4 ounce grenadine
 1/4 ounce Cointreau

1. Fill cocktail shaker with ice.
2. Add vodka, juices, sugar, grenadine, and Cointreau.
3. Shake.
4. Strain into a highball glass.
5. Fill with crushed ice.
6. Garnish with an orange slice and a cherry.

88. NECTARINE COOLER

Surely this nectarine was served on Mount Olympus to create a buzz at dawn.

2 ounces vodka
 3 ounces orange juice
 1 teaspoon sugar
 Several pieces peeled ripe nectarine
 Lemon-lime soda

1. Fill cocktail shaker with ice.
2. Add vodka, orange juice, sugar, and nectarine.
3. Shake.
4. Strain into a highball glass with ice.
5. Fill with lemon-lime soda.
6. Garnish with nectarine slice.

89. DUKE

A drink equally at home in the palace or in your personal fiefdom.

1 egg
1/2 ounce triple sec
1/4 ounce orange juice
1/2 ounce lemon juice
1/4 ounce maraschino liqueur
Champagne

1. Fill cocktail shaker with ice.
2. Add egg, triple sec, juices, and maraschino liqueur.
3. Shake.
4. Strain into a delmonico glass.
5. Fill with champagne.

90. GRAVEL GERTIE

Ridden hard, hung up wet. Need we say more about our old friend Gertie? We like her. A lot.

1 ounce vodka
1 ounce tomato juice
1 ounce clam juice
Dash of Tabasco sauce

1. Build vodka, juices, and Tabasco sauce into an old-fashioned glass with ice.
2. Stir.

91. MAD BULL

Early mornings have you seeing red? Charge after this one, Toro.

1 1/2 ounces aquavit
3/4 ounce lime juice
2 ounces tomato juice
1 ounce beef bouillon

1. Build vodka, juices, and beef bouillon into a highball with ice.
2. Sprinkle with celery salt.

92. FRENCH WENCH

There once was a wench from Par-ee. Who climbed on a horse next to me. She said with a grin as I tickled her chin, if you offer me drinks, I say "Oui."

2 ounces red Dubonnet
Ginger ale

1. Pour Dubonnet in a highball glass with ice.
2. Add ginger ale.
3. Garnish with lime squeeze.

93. MONDAY MORNING

This little elixir takes the sting out of the first day of the work week.

1 1/2 ounces Fernet Branca
1 1/2 ounces pineapple juice
Juice of 1 lime
Juice of 1 orange
Dash of absinthe

1. Fill cocktail shaker with ice.
2. Add Fernet Branca, juices, and absinthe.
3. Shake.
4. Strain into a cocktail glass.