



CHAMPAGNE CONCOCTIONS—

Park Avenue Potions

Coler Porter said, “I get no kick from champagne.” But what did he know? Champagne fizzes with dizzying expectations and golden giddiness. Put simply: champagne makes people happy. Often associated with the beautiful and famous, champagne cocktails can be decadently expensive and devilishly delightful, especially when mixed with lavish liqueurs. So get the party started with a little champagne. Even if it’s not a vintage Rothschild, bubbly inevitably transforms the most humdrum Herbert or Harriet into a shooting star.

194. CLASSIC CHAMPAGNE COCKTAIL

Dorothy Parker said it best: “Three be the things I shall attain: envy, content, and sufficient champagne.”

1 sugar cube
2 dashes Angostura bitters
Chilled champagne

1. Place sugar and bitters in a chilled champagne flute.
2. Top with champagne.
3. Garnish with a lemon peel.

195. CHAMPAGNE CORNUCOPIA

Forget the flute, pass the horn of plenty. Make that plenty of bubbly.

1 ounce cranberry juice
2 scoops rainbow sherbet
1 ounce vodka
3/4 ounce peach schnapps
1 ounce champagne

1. Pour cranberry juice into an oversized red wine glass.
2. Pour rainbow sherbet, vodka, and peach schnapps into a blender.
3. Blend until smooth.
4. Pour mixture over cranberry juice.
5. Layer champagne on top.
6. Garnish with an orange slice.

196. BELLINI

Champagne and peaches! A dynamite duo, baby.

1 fresh peach
Chilled brut champagne

1. Puree peach in a blender.
2. Pour into champagne glass.
3. Add chilled champagne.

197. BELLINI PUNCH

Come quickly I'm tasting stars—the immortal words of the man himself...Dom Perignon.

Fresh peaches
Iced brut champagne
1 tablespoon lemon juice
Sugar

1. In a blender, puree enough peaches to cover the bottom of a punch bowl.
2. Pour the peach mixture into a punch bowl.
3. Add approximately three times as much champagne to peach mixture.
4. Add lemon juice and sugar to taste.
5. Stir.

198. IMPERIAL FIZZ

Conquer the empire. One glass at a time.

1 ounce bourbon
1/2 ounce lemon juice
1/2 teaspoon sugar
Chilled champagne

1. Fill cocktail shaker with ice.
2. Add bourbon, lemon juice, and sugar.
3. Shake.
4. Strain into a chilled champagne glass.
5. Fill with champagne.

199. FROZEN BIKINI

Icy and tingly in all the right places.

2 ounces vodka
1 ounce peach schnapps
3 ounces peach nectar
2 ounces orange juice
Splash of fresh lemon juice
1 ounce chilled champagne
4 ounces crushed ice

1. Pour vodka, peach schnapps, peach nectar, juices, and ice into a blender.
3. Blend until smooth.
4. Pour into a goblet.
5. Top with champagne.

200. CHAMBORD ROYALE SPRITZER

Be a part of the court even if you don't own a crown.

1 1/2 ounces Chambord
Chilled champagne
Club soda

1. Pour Chambord into a wine glass.
2. Add splash of champagne.
3. Fill with club soda.

201. CHAMPAGNE CUP

My cup runneth over. Give me a bigger one.

4 teaspoons powdered sugar
6 ounces club soda
1 ounce triple sec
2 ounces brandy
16 ounces chilled champagne

1. Fill a pitcher with ice.
 2. Add powdered sugar, club soda, triple sec, and brandy.
 3. Add champagne.
 4. Stir.
 5. Decorate with fruits in season and cucumber rind on side of pitcher.
 6. Top with mint.
 7. Serve in red wine glasses.
- (Serves 6)

202. MIMOSA

This classic brunch drink is perfect for anytime of day; enjoy it at breakfast, lunch, or dinner.

3 ounces chilled champagne
3 ounces chilled orange juice

1. Pour champagne and orange juice into champagne flute.

203. CARIBBEAN CHAMPAGNE

Isaac can't make these fast enough on the Pacific Princess.

1/2 teaspoon light rum
1/2 teaspoon banana liqueur
Dash of orange bitters
4 ounces chilled brut champagne
1 banana slice

1. Pour rum, banana liqueur, and bitters into a chilled champagne glass.
2. Add champagne.
3. Stir gently.
4. Float banana slice on top.

204. CHAMPAGNE FRAISE

Remember the first time someone dropped a strawberry in your champagne? Delicious.

1/2 teaspoon strawberry liqueur
1/2 teaspoon Kirsch
4 ounces chilled brut champagne
1 large strawberry

1. Pour strawberry liqueur and Kirsch into a chilled champagne glass.
2. Swirl the glass, coating with strawberry liqueur and Kirsch.
3. Top with champagne.
4. Float strawberry on top.

205. TINTORETTO

A delightful and unexpected “pair” of flavors.

1 pear
Chilled champagne
Dash of pear brandy

1. Puree pear in blender.
2. Pour 1/2 ounce pear puree into a champagne glass.
3. Top with champagne.
4. Add pear brandy.

206. VALENCIA

A bubbly citrus bonanza.

2 ounces apricot brandy
1 ounce orange juice
2 to 3 dashes orange bitters
Chilled champagne

1. Fill cocktail shaker with ice.
2. Add apricot brandy, orange juice, and bitters.
3. Shake.
4. Strain into a goblet.
5. Top with champagne.

207. SPARKLING WINE POLONAISE

A teaser that you can't skirt.

1 teaspoon blackberry liqueur
1 teaspoon blackberry brandy
1/2 teaspoon cognac
3 ounces chilled dry sparkling wine
Sugar

1. Moisten champagne glass with blackberry liqueur.
2. Sugar frost rim.
3. Add blackberry brandy, cognac, and sparkling wine.
4. Gently stir.

208. SPARKLING WINE JULEP

For the Frenchman at the Derby who shuns bourbon.

- 1 mint sprig
- 1 tablespoon sugar syrup
- 1 1/2 ounces brandy
- 3 ounces chilled dry sparkling wine

1. Pour sugar syrup and mint sprig into champagne glass.
2. Crush mint in sugar syrup.
3. Fill glass with crushed ice.
4. Add brandy.
5. Fill with sparkling wine.
6. Gently stir.
7. Garnish with a mint sprig.

209. CHAMPAGNE MANHATTAN

Step One: Don top hat and tails. Step two: Hit the town. Step three: Leave an empty bottle of champagne at every stop.

1 ounce Canadian whiskey
1/4 ounce sweet vermouth
Dash of Angostura bitters
3 ounces chilled brut champagne
1 brandied cherry

1. Fill cocktail shaker with ice.
2. Add whiskey, vermouth, and bitters.
3. Stir.
4. Strain into a chilled champagne glass.
5. Top with champagne.
6. Float brandied cherry on top.

210. CHAMPAGNE NORMANDE

Lord Maynard Keynes said, "My only regret is that I did not drink more champagne." Don't be like him.

1 teaspoon Calvados
1/2 teaspoon sugar
Dash of Angostura bitters
4 ounces chilled brut champagne

1. Pour Calvados, sugar, and bitters into chilled champagne glass.
2. Stir.
3. Top with champagne.
4. Stir gently.

211. CHAMPAGNE NOYAUX

Don't hold back. Go nuts.

1/2 ounce crème de noyaux
1 teaspoon lime juice
1 large toasted almond
4 ounces chilled brut champagne
Lime slice

1. Pour crème de noyaux and lime juice into a chilled champagne glass.
2. Add the almond.
3. Top with champagne.
5. Float a lime slice on top.

212. SAVOY SPRINGTIME

I'm stomping at the Savoy with a glass of champagne in my hand. Life couldn't be better.

1/4 ounce gin
1/4 ounce Cointreau
1/4 ounce fresh orange juice
Chilled champagne

1. Pour gin, Cointreau, and orange juice into a champagne glass.
2. Top with champagne.
3. Stir gently.

213. KING'S PEG

A favorite of the Versailles crowd way back when.

2 1/2 ounces cognac
Chilled champagne

1. Fill wine glass with ice cubes.
2. Add cognac.
3. Top with champagne.

214. MOSCOW MIMOSA

What all the well-heeled Muscovites will be drinking this season.

3 ounces chilled champagne
3 ounces orange juice
1/2 ounce vodka

1. Pour champagne, orange juice, and vodka into wine glass.
2. Stir gently.

215. ROYAL SCREW

A drink fit for a king, a queen, and a castle full of concubines.

2 ounces cognac
2 ounces orange juice
Chilled champagne

1. Pour cognac into a champagne glass.
2. Add orange juice.
3. Stir gently.
4. Top with champagne.

216. ROYAL PEACH FREEZE

Peaches and champagne never tasted so majestic.

1 1/2 ounces champagne
2 ounces peach schnapps
2 ounces orange juice
1/2 ounce Rose's lime juice
3 ounces crushed ice

1. Pour champagne, peach schnapps, juices, and ice into a blender.
2. Blend until smooth.
3. Pour into a goblet.

217. SPARKLING GALLIANO

“Champagne, if you are seeking the truth, is better than a lie detector.” So said Graham Greene; try this and see if you agree.

1/2 ounce Galliano
1/2 teaspoon lemon juice
4 ounces chilled brut champagne
Cucumber peel

1. Pour Galliano and lemon juice into a chilled champagne glass.
2. Top with champagne.
3. Garnish with a cucumber peel.

218. CHAMPAGNE OLD-FASHIONED

A trio of classic perennials that never goes out of style.

1/2 ounce Grand Marnier
Dash of orange bitters
Chilled brut champagne

1. Pour Grand Marnier and bitters into an old-fashioned glass with ice.
2. Top with champagne.
3. Garnish with a cherry and an orange slice.

219. CHARTREUSE CHAMPAGNE

Lime green bubbly for our favorite Irish holiday.

1/2 teaspoon green Chartreuse
1/2 teaspoon cognac
4 ounces chilled brut champagne

1. Pour green Chartreuse, cognac, and champagne into a chilled champagne glass.
2. Stir gently.
3. Garnish with twisted lemon peel.

220. ORANGE CHAMPAGNE

Knock, knock. Who's there? Orange. Orange who? Orange you glad you ordered another glass of this?

Spiraled orange peel
2 teaspoons curacao
4 ounces chilled brut champagne

1. Drop the spiraled orange peel into chilled champagne glass.
2. Add curacao and champagne.
3. Stir gently.

221. CHERRY CHAMPAGNE

My cherie amour. This tastes great, so pour me some more.

1/2 ounce iced cherry liqueur
4 ounces chilled brut champagne
1/2 pitted cherry

1. Pour cherry liqueur into a chilled champagne glass.
2. Fill with champagne.
3. Float cherry on top.

222. MELBA CHAMPAGNE

A delicate dessert that delights from head to toe.

1/2 ounce raspberry brandy
4 ounces chilled brut champagne
1 fresh raspberry
Raspberry sherbet

1. Pour raspberry brandy into a chilled champagne glass.
2. Add champagne and fresh raspberry.
3. Use a melon baller to scoop a single ball of sherbet.
4. Float sherbet on top.

223. GULF STREAM

A drink that goes straight to your head. You might need a co-pilot for this one.

1 ounce blue curacao
3 ounces champagne
1/2 ounce light rum
1/2 ounce brandy
6 ounces lemonade
1 ounce lime juice
3 ounces crushed ice
Sugar

1. Pour curacao, champagne, light rum, brandy, lemonade, lime juice, and ice into a blender.
2. Pour into a sugar-rimmed parfait glass.
3. Garnish with a whole strawberry.

224. ARISE MY LOVE

And bring me the bottle of fizzy.

1 teaspoon crème de menthe
Chilled champagne

1. Pour crème de menthe into a champagne flute.
2. Top with champagne.

225. STOCKHOLM 75

Fun fact: In 1901, Stockholm hosted the awarding of the first Nobel prizes.

3/4 ounce citrus vodka
3/4 ounce sugar syrup
3/4 ounce lemon juice
5 ounces chilled champagne
Sugar

1. Fill cocktail shaker with ice.
2. Add vodka, sugar syrup, and lemon juice.
3. Shake.
4. Strain into a sugar-rimmed oversized cocktail glass.
5. Top with champagne.

226. NIJINSKI BLINI

Lord Byron said: "A woman should never be eating or drinking, unless it be lobster salad and champagne." Sign me up!

1 ounce vodka
2 ounces pureed peaches
1/2 ounce lemon juice
Splash of peach schnapps
Splash of chilled champagne

1. Pour vodka, peach puree, lemon juice, peach schnapps, and champagne into champagne flute.
2. Stir gently.

227. SCOTCH ROYALE

Hey there, Macbeth: I know that champagne gives you a kick, but let's keep the kilt on next time.

1 sugar cube
1 1/2 ounces scotch
Dash of Angostura bitters
Chilled champagne

1. Place sugar cube in a champagne flute.
2. Add scotch and bitters.
3. Fill with champagne.

228. TYPHOON

Typhoon season is usually a cause for alarm except when this libation blows in.

1 ounce gin
1/2 ounce anisette
1 ounce lime juice
Chilled champagne

1. Fill cocktail shaker with ice.
2. Add gin, anisette, and lime juice.
3. Shake.
4. Strain into a collins glass with ice.
5. Top with champagne.

229. DIAMOND FIZZ

Diamonds are a girl's best friend, especially when they're paired with bubbly.

Juice of 1/2 lemon
1 teaspoon powdered sugar
2 ounces gin
Chilled champagne

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

230. FRENCH 75

Fun fact: Named in honor of a World War I French field gun. Indulge and make love, not war.

Juice of 1 lemon
2 teaspoons powdered sugar
2 ounces gin
Chilled champagne

1. Pour lemon juice, powdered sugar, and gin into a collins glass.
2. Stir.
3. Add ice.
4. Fill with champagne.
5. Stir.
6. Garnish with a lemon or an orange slice and a cherry.
7. Serve with straws.

231. LUXURY COCKTAIL

Champagne wishes, caviar dreams...buy me a yacht and hear me scream.

3 ounces brandy
2 dashes orange bitters
3 ounces chilled champagne

1. Fill a cocktail shaker with brandy, champagne, and bitters.
2. Stir.
3. Pour into a champagne flute.

232. AMERICANA

President Dwight D. Eisenhower on America: "Some people wanted champagne and caviar when they should have had beer and hot dogs." You know whose side we're on.

1/4 ounce Tennessee whiskey
1/2 teaspoon sugar
1 to 2 dashes Angostura bitters
Chilled champagne
Peach slice

1. Pour whiskey, sugar, and bitters into a collins glass.
2. Stir until sugar dissolves.
3. Fill with champagne.
4. Add peach slice.

233. LONDON SPECIAL

Taking the posh down a peg or two, Clement Attlee once said, “The House of Lords is like a glass of champagne that has stood for five days.” Don’t keep this drink waiting; bottoms up!

Orange peel
1 sugar cube
2 dashes of Angostura bitters
Chilled champagne

1. Drop orange peel into champagne flute.
2. Add sugar cube and bitters.
3. Fill with champagne.
4. Stir.

234. BLACK VELVET

An Irish favorite: one part pub, one part castle.

One part Guinness (preferably on draft)
One part champagne

1. Combine equal amounts of Guinness and champagne in a chilled collins glass.
2. Stir.

235. CHICAGO

Sure to warm you up on the windiest of days.

1 1/2 ounces brandy
Dash of curacao
Dash of Angostura bitters
Chilled brut champagne
Sugar

1. Fill cocktail shaker with ice.
2. Add brandy, curacao, and bitters.
3. Shake.
4. Strain into a sugar-rimmed goblet or wine glass.
5. Fill with champagne.

236. CONCORDE

The Captain has turned on the “Drinking” sign. Please feel free to move about the cabin.

2 ounces cognac
2 ounces chilled pineapple juice
Champagne

1. Fill cocktail shaker with ice.
2. Add cognac and pineapple juice.
3. Stir.
4. Strain into a champagne glass with cracked ice.
5. Fill with champagne.

237. DEATH IN THE AFTERNOON

Parlez-vous francais? The French refer to a climax as “le petit mort” or “the little death.”

1 1/2 ounces Pernod
Chilled champagne

1. Pour Pernod into a chilled champagne glass.
2. Fill with champagne.

238. EVE

Drink deeply from the Tree of Knowledge. Fig leaf optional.

1/2 teaspoon Pernod
1 tablespoon cognac
2 teaspoons sugar
2 teaspoons curacao
Chilled pink sparkling wine

1. Pour Pernod into a large wine glass.
2. Swirl to coat sides of glass with Pernod.
3. Add cognac.
4. In a bowl, combine sugar and curacao until sugar dissolves.
5. Add mixture to wine glass.
6. Stir.
7. Add ice cubes.
8. Fill with sparkling wine.

239. FRENCH LIFT

A drink popularized by Pierre Wonka. Fizzy lifting French drink, indeed.

3 ounces chilled dry sparkling wine
1/2 ounce grenadine
2 ounces Perrier water
3 or 4 fresh blueberries

1. Pour sparkling wine into a champagne glass.
2. Add grenadine.
3. Fill with Perrier water.
4. Float blueberries on top.

240. FROBISHER

Named for a famous adventurer. Have a couple of these and find out where they'll take you.

2 ounces gin
3 dashes Angostura bitters
Chilled champagne

1. Pour gin and bitters into highball glass with ice.
2. Stir.
3. Fill with champagne.
4. Garnish with a lemon twist.

241. PRINCE OF WALES

Strong enough for a king, but made for a prince.

1 ounce Madeira
1 ounce brandy
3 or 4 drops curacao
2 dashes Angostura bitters
Chilled champagne

1. Fill cocktail shaker with ice.
2. Add Madeira, brandy, curacao, and bitters.
3. Shake.
4. Strain into champagne glass.
5. Fill with champagne.
6. Garnish with an orange slice.

242. AIRMAIL

Always delivers, right on time.

1 ounce white rum
1/2 ounce lime juice
1/2 ounce honey syrup
3 ounces champagne

1. Fill cocktail shaker with ice.
2. Add rum, lime juice, and honey syrup.
3. Shake.
4. Strain into chilled champagne glass.
5. Top with champagne.

243. CHAMPAGNE BUCK

A few glasses of this concoction and you'll want to dance in the snow "buck" naked.

1/2 ounce gin
 1/4 ounce cherry brandy
 1/4 ounce orange juice
 Chilled champagne
 Orange peel

1. Build gin, cherry brandy, and orange juice into a highball glass.
2. Fill with champagne.
3. Add orange peel.

244. BARBOTAGE OF CHAMPAGNE

"When her guests were awash with champagne and with gin, she was recklessly sober, as sharp as a pin."

—William Plomer

Dash of Angostura bitters
 1/2 teaspoon sugar
 Dash of lemon juice
 Chilled champagne
 Orange peel

1. Build bitters, sugar, and lemon juice in a collins glass.
2. Fill the glass half-full with crushed ice.
3. Fill with champagne.
4. Add orange peel.

245. CHAMPAGNE COBBLER

A snow cone for the posh kids.

1/4 ounce lemon juice
1/4 ounce orange curacao
Champagne

1. Fill a double old-fashioned glass two-thirds full with shaved ice.
2. Add lemon juice and curacao.
3. Stir.
4. Fill with champagne.
5. Garnish with an orange slice.

246. CHAMPAGNE COOLER

Drink this while enjoying your balcony view of the city scape on a steamy summer night.

1/2 ounce brandy
1/2 ounce Cointreau
Champagne
Mint sprig

1. Pour brandy and Cointreau into a collins glass with ice.
2. Fill with champagne.
3. Add mint sprig.

247. LAST THOUGHT COCKTAIL

Ensures that the night's final ruminations are warm and fuzzy. Need us to tuck you in?

1 ounce brandy
1 ounce champagne

1. Fill a cocktail shaker with brandy and champagne.
2. Stir.
3. Strain into a cocktail glass.

248. CHAMPAGNE NUT COCKTAIL

Sometimes you feel like a nut. Sometimes you feel like a rich nut.

1/2 ounce crème de noyaux
1/2 ounce crème de cacao
Champagne
1 almond

1. Layer crème de noyaux and crème de cacao in a cocktail glass.
2. Fill with champagne.
3. Add almond.

249. CHAMPAGNE SIDECAR

Careful with that crystal flute—dangerous curves ahead!

1/4 ounce lemon juice
1/4 ounce brandy
1/4 ounce Cointreau
Champagne

1. Fill cocktail shaker with ice.
2. Add lemon juice, brandy, and Cointreau.
3. Shake.
4. Strain into a cocktail glass.
5. Fill with champagne.

250. CHAMPAGNE SOUR

Not as bitter as the name suggests. But what champagne drink is?

1/2 ounce lemon juice
1/2 teaspoon sugar
Chilled champagne

1. Pour lemon juice and sugar in a sour glass.
2. Fill with champagne.
3. Garnish with a lemon slice or a cherry.

251. CUCUMBER CHAMPAGNE

Sure to get you pickled.

1 ounce Benedictine
1/2 ounce lemon juice
Champagne

1. Pour Benedictine and lemon juice in a collins glass with ice.
2. Fill with champagne.
3. Garnish with lemon peel.

252. SOYER AU CHAMPAGNE COCKTAIL

“How about a nightcap on the company. My company.”
—James Bond, *The Spy Who Loved Me*

1 tablespoon vanilla ice cream
1/4 ounce maraschino liqueur
1/4 ounce orange curacao
1/4 ounce brandy
Chilled champagne

1. Put vanilla ice cream in a chilled champagne glass.
2. Add maraschino liqueur, curacao, and brandy.
3. Fill with champagne.
4. Garnish with an orange slice and a cherry.

253. WALSH CHAMPAGNE COCKTAIL

Mrs. Walsh never touches champagne. Unless she's thirsty.

1 teaspoon sugar
1 mint sprig
1 lemon twist
Champagne

1. Build sugar, mint sprig, and lemon twist in a collins glass with ice.
2. Fill with champagne.
3. Float a cherry on top.

254. CHAMPAGNE COMFORT

Silver screen icon Bette Davis nailed it when she said: "There comes a time in every woman's life when the only thing that helps is a glass of champagne."

Splash of Southern Comfort
2 dashes Angostura bitters
Champagne
Peach slice

1. Pour Southern Comfort and bitters in a champagne glass.
2. Fill with champagne.
3. Add a peach slice.

255. CHAMPAGNE ISLAND

Where fantasies really do come true. The plane! The plane!

Splash of orange curacao
2 dashes Angostura bitters
Chilled champagne

1. Pour curacao and bitters into a chilled cocktail glass.
2. Fill with champagne.
3. Garnish with a twist of lemon.

256. CHAMPAGNE GREENBAUM

Bartender's gonna set you up with the Spirit in the Sky.

1 1/2 ounces vodka
3/4 ounce melon liqueur
Dash of Rose's lime juice
Chilled champagne

1. Layer vodka, melon liqueur, lime juice, and champagne in a champagne flute.

257. CHAMPAGNE NAPOLEON

The General once said, "I drink champagne when I win, to celebrate...and I drink champagne when I lose, to console myself."

3/4 ounce Mandarine Napoleon
Splash of orange juice
Chilled champagne

1. Pour Mandarine Napoleon into a champagne flute.
2. Add orange juice.
3. Fill with champagne.

258. VIRTUAL REALITY

Sometimes, even better than the real thing.

1/3 ounce Calvados
1 ounce gin
3/4 ounce grenadine
3/4 ounce lemon juice
Chilled champagne

1. Fill cocktail shaker with ice.
2. Add Calvados, gin, grenadine, and lemon juice.
3. Shake.
4. Strain into a highball glass with ice.
5. Top with champagne.

259. PICK ME UP

Off the floor, that is.

1 ounce cognac
2/3 ounce orange juice
1/3 ounce grenadine
Chilled champagne

1. Pour cognac, orange juice, and grenadine into a champagne flute.
2. Fill with champagne.
3. Garnish with an orange slice and a cherry.

260. KIR ROYALE

Founding Father Benjamin Franklin's wise words: "He who drinks fast pays slow."

6 ounces champagne
Splash of crème de cassis

1. Pour champagne into champagne flute.
2. Add splash of crème de cassis.

261. KIR IMPERIAL

Purple, the color of royalty.

3/4 ounce raspberry liqueur
Champagne

1. Pour raspberry liqueur in champagne flute.
2. Fill with champagne.

262. CHAMPS-ELYSEES

Puts extra sparkle in the City of Lights.

2/3 ounce Cointreau
2/3 ounce strawberry liqueur
Chilled champagne

1. Pour Cointreau and strawberry liqueur into a champagne flute.
2. Fill with champagne.
3. Garnish with small strawberry.

263. CHAMPAGNE SUGARPOP

“Champagne is the only wine that leaves a woman beautiful after drinking it.” So saith Madame de Pompadour. Don’t argue with her.

1 sugar cube
2 dashes Angostura bitters
1 ounce cognac
Chilled champagne

1. Place sugar cube in a champagne flute.
2. Add bitters and cognac.
3. Fill with champagne.

264. RITZ FIZZ

Dressed up like a million-dollar trouper? Accessorize with this!

Dash of amaretto
Dash of blue curacao
Dash of lemon juice
Champagne

1. Add the dashes of amaretto, curacao, and lemon juice in a champagne flute.
2. Fill with champagne.

265. ROULETTE

Where she stops, nobody knows. Except the bartender.

1 ounce blue curacao
Chilled champagne

1. Pour curacao into a champagne flute.
2. Fill with champagne.
3. Garnish with a mint sprig.

266. POMME FIZZ

An apple a day, you say? Just one? Perish the thought!

1/2 ounce vermouth
1/2 ounce apple juice concentrate
2 ounces champagne

1. Fill cocktail shaker with ice.
2. Add vermouth and apple juice concentrate.
3. Shake.
4. Strain into a champagne glass.
5. Top with champagne.
6. Garnish with an apple chip.

267. CHAM CHAM

Note the absence of “pagne” and “bord.” That’s not an accident.

5 ounces champagne
1/2 ounce Chambord
Raspberries

1. Pour champagne into a champagne glass.
2. Add Chambord to taste.
3. Float raspberries on top.

268. SLAMMER ROYALE

Aptly named.

6 ounces tequila
4 ounces champagne

1. Pour tequila and champagne into a cocktail shaker.
2. Stir.
3. Pour into shot glasses.
4. Slam glasses on table to create fizz.
(Serves 5)

269. PUSH

Hey barkeep—push another one of these my way.

1/2 ounce apricot brandy
1/2 ounce amaretto
3 ounces pineapple juice
Chilled champagne

1. Fill cocktail shaker with ice.
2. Add apricot brandy, amaretto, and pineapple juice.
3. Stir.
4. Strain into a collins glass with ice.
5. Fill with champagne.
6. Garnish with a lime wheel and cherry.

270. MONTE CARLO

Odds are you'll like this one.

1 1/2 ounces gin
3/4 ounce crème de menthe
3/4 ounce lemon juice
Champagne

1. Fill cocktail shaker with ice.
2. Add gin, crème de menthe, and lemon juice.
3. Shake.
4. Strain into a highball glass with ice.
5. Fill with champagne.

271. APPLE STRUDEL

Tell Grandma you're sneaking off to the kitchen for some of this. She'll be none the wiser.

1 1/2 ounces vodka
1/2 ounce honey liqueur
1/2 ounce blackberry puree
Dash of vanilla syrup
2 ounces apple juice
Champagne

1. Fill cocktail shaker with ice.
2. Add vodka, honey liqueur, blackberry puree, vanilla syrup, and apple juice.
3. Shake.
4. Strain into a collins glass with ice.
5. Top with champagne.

272. LEMONHEAD

Sweet, fizzy, and tart, like your favorite candy in a glass.

1/2 fresh lemon
1 teaspoon powdered sugar
1 teaspoon water
2 1/2 ounces champagne

1. Squeeze lemon into a chilled cocktail shaker.
2. Add sugar and water to lemon.
3. Stir.
4. Pour into a cocktail glass.
5. Fill cocktail glass with shaved ice.
6. Add champagne.
7. Stir.

273. 90210 ICED TEA

All the rage on Rodeo Drive.

1 ounce sour mix
1 ounce gin
1 ounce white rum
1 ounce tequila
1 ounce Tia Maria
1 ounce vodka
Chilled champagne

1. Pour sour mix, gin, white rum, tequila, Tia Maria, and vodka into a zombie glass.
2. Fill with champagne.

274. BORDEAUX BITTER

The best of France and Italy, in the palm of your hand.

1 ounce Campari
Champagne

1. Pour Campari and champagne into deep-saucer champagne glass.
2. Stir.

275. DUBONNET FIZZ

A splendid combination of flavors, sure to liven the gathering.

1 ounce orange juice
2 ounces Dubonnet
Champagne

1. Fill cocktail shaker with ice.
2. Add orange juice and Dubonnet.
3. Shake.
4. Strain into an old-fashioned glass.
5. Fill with champagne.

276. CORPSE REVIVER

Sure to jolt the most reticent party guest back to life.

2 dashes of grenadine
2/3 ounce lemon juice
2/3 ounce orange juice
2/3 ounce brandy
Champagne

1. Fill cocktail shaker with ice.
2. Add grenadine, juices, and brandy.
3. Shake.
4. Strain into an old-fashioned glass.
5. Top with champagne.

277. FONTANA

Sip on this while basking on a sun-drenched Italian piazza. Or just pretend you are.

1 ounce orange juice
1 ounce Campari
1/2 ounce Cointreau
1/2 ounce Grand Marnier
Champagne

1. Fill cocktail shaker with ice.
2. Add orange juice, Campari, Cointreau, and Grand Marnier.
3. Shake.
4. Strain into an old-fashioned glass.
5. Top with champagne.
6. Garnish with shredded lemon peel.

278. FRENCH 90

“Gentlemen, in the little moment that remains to us between the crisis and the catastrophe, we may as well drink a glass of champagne.” —Paul Claudell, French playwright

2 ounces sour mix
1 ounce brandy
Champagne

1. Fill cocktail shaker with ice.
2. Add sour mix and brandy.
3. Stir.
4. Strain into a collins glass with ice.
5. Fill with champagne.

279. LE PETIT FIZZ

It's not the size of the fizz that matters, it's what you do with it that counts.

1 ounce blue curacao
1/2 ounce vodka
Champagne
Lime slice

1. Pack a margarita glass with crushed ice.
2. Pour blue curacao into the center of the glass.
3. Add vodka.
4. Top with champagne.
5. Squeeze lime wedge on top and drop in.

280. SILVER REIGN

Although equally apt to make one dance, this drink should not be confused with the Prince album of a slightly different name.

1 1/3 ounces bourbon
1 ounce champagne
1 ounce Drambuie

1. Pour bourbon, champagne, and Drambuie into an old-fashioned glass with ice.
2. Stir.

281. 78 CAMARO

Much like the automobile: loud and dirty, yet strangely appealing.

3/4 ounce Yukon Jack
3/4 ounce rum
3/4 ounce apricot brandy
1 ounce pineapple juice
Champagne

1. Fill cocktail shaker with ice.
2. Add Yukon Jack, rum, apricot brandy, and pineapple juice.
3. Shake.
4. Strain into a highball glass.
5. Top with champagne.

282. ATHEIST'S BEST

Enjoyed by many a lazy non-believer on Sunday mornings.

1 1/2 ounces vodka
3/4 ounce cherry juice
3/4 ounce lemon juice
3 ounces extra dry champagne

1. Fill cocktail shaker with ice.
2. Add vodka and juices.
3. Shake.
4. Strain into a cocktail glass.
5. Top with champagne.

283. A GOOD NIGHT KISS

If it's done right, it lingers on the lips just a bit.

Drop of Angostura bitters

1 sugar cube

4 ounces champagne

Splash of Campari

1. Put one drop of bitters on a sugar cube.
2. Drop into a champagne flute.
3. Add champagne.
4. Splash with Campari.

284. THE CAROLINA

Nothing could be finer than to drink a Carolina in the morning. Or anytime.

2 ounces Strega

2 ounces champagne

1. Pour Strega into a chilled wine glass.
2. Add champagne.
3. Stir gently.

285. AMBROSIA

The drink of toga-wearing gods with expensive tastes.

1 ounce apple jack
1 ounce brandy
Dash of triple sec
Juice of 1 lemon
Chilled champagne

1. Fill cocktail shaker with ice.
2. Add apple jack, brandy, triple sec, and lemon juice.
3. Shake.
4. Strain into a highball glass with ice.
5. Fill with champagne.
6. Stir lightly.

286. FRENCH PIRATE

Cheers to Jean LaFitte, the Gentleman Pirate of New Orleans!

1/2 ounce orange curacao
1 ounce dark rum
Champagne

1. Pour curacao into champagne flute.
2. Add rum.
3. Top with champagne.

287. ORIGINAL SIN

Harder to resist than that first bite of the apple.

3/4 ounce triple sec
1 1/2 ounces brandy
1 1/2 ounces cherry liqueur
Splash of sour mix
Dash of grenadine
6 ounces champagne

1. Fill a hurricane glass with crushed ice.
2. Add triple sec, brandy, cherry liqueur, sour mix, and grenadine.
3. Stir.
4. Top with champagne.
5. Garnish with orange, lemon, and lime slices.