



AFTER DINNER DREAMS—

Turn Your Lamp Down Low

Candles twinkle in a plush den. The smooth Reverend Al Green plays on the stereo. Hey, don't pull out the tequila. No way. That's not the liquor of choice after a romantic meal or on a rainy Sunday night after a most pleasurable weekend. Lay back and relax some more. Think romance. Think seduction. Oh yeah, that's it. Now you're talking. A Brandy Alexander. Delish. A Grasshopper? Creamy green devils sure to make you lose your mind. A Golden Cadillac? Is that what you drive? Silly me, you mean the drink. I'll take one. Then another. If you're lucky.

389. BLUE ANGEL

Ever wonder why those Air Force stunt pilots defy death for your viewing pleasure? It's because they get to sip these little Top Guns when they return to the hangar.

1/2 ounce blue curacao
1/2 ounce parfait amour
1/2 ounce brandy
1/2 ounce lemon juice
1/2 ounce cream

1. Fill cocktail shaker with ice.
2. Add curacao, parfait amour, brandy, lemon juice, and cream.
3. Shake.
4. Strain into a cocktail glass.

390. GOLDEN DREAM

Sip a few of these and slip into a fantastic sleep.

1 ounce Galliano
1/2 ounce triple sec
1 tablespoon orange juice
1 tablespoon light cream

1. Fill cocktail shaker with ice.
2. Add Galliano, triple sec, orange juice, and cream.
3. Shake.
4. Strain into a cocktail glass.

391. BANANA SLIP

What would Freud say about this one?

- 1 1/2 ounces crème de banana
- 1 1/2 ounces Irish cream liqueur

1. Layer crème de banana and Irish Cream in a cordial glass.

392. CRÈME DE CACAO NIGHTCAP

Just what a nightcap should be: sweet, silky, and smooth. Be sure to brush before turning in.

- 1/4 cup cream
- 2 teaspoons sugar
- 1 tablespoon crème de cacao
- 10 ounces milk
- 4 ounces crème de cacao
- 2 ounces brandy
- 3 tablespoons sugar
- Powdered cocoa

1. Beat cream until whipped.
 2. Stir in 2 teaspoons sugar and 1 tablespoon crème de cacao.
 3. Store in refrigerator.
 4. Heat milk, 4 ounces crème de cacao, brandy, and sugar until hot.
 5. Pour into 4 small goblets.
 6. Top with whipped cream, sugar, and crème de cacao mixture.
 7. Sprinkle cocoa on top.
- (Serves 4)

393. CHOCOLATE ORANGE FRAPPE

A sinful liquid bonbon to be indulged in slowly.

3/4 ounce crème de cacao
3/4 ounce orange juice
1 teaspoon Galliano

1. Pour crème de cacao, orange juice, and Galliano into cocktail shaker.
2. Stir without ice.
3. Pour over crushed ice in deep saucer champagne glass.

394. FOXY LADY

A throwback to the days of disco balls, satin hot pants, and glitter eyeshadow. Let's pretend it's 1976 again.

1 ounce amaretto
1/2 ounce crème de cacao
1 ounce heavy cream

1. Fill cocktail shaker with ice.
2. Add amaretto, crème de cacao, and heavy cream.
3. Shake.
4. Strain into a cordial glass.

395. FLYING GRASSHOPPER

Higher octane for high-performing grasshoppers.

3/4 ounce crème de menthe

3/4 ounce crème de cacao

3/4 ounce vodka

1. Fill cocktail shaker with ice.
2. Add crème de menthe, crème de cacao, and vodka.
3. Stir.
4. Strain into a cordial glass.

396. CAPRI

A magical concoction like the dreamy island that bears its name.

3/4 ounce crème de cacao

3/4 ounce crème de banana

3/4 ounce light cream

1. Fill cocktail shaker with ice.
2. Add crème de cacao, crème de banana, and cream.
3. Shake.
4. Strain into a cordial glass.

397. SUISSESSE

A popular drink in Switzerland and France. The Swiss and French know what time it is. Suisseesse time.

1 1/2 ounces Pernod
1/2 ounce anisette
1/4 ounce cream
1/2 ounce egg white

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

398. COFFEE GRAND MARNIER

No better drink than this one to sip while prattling about life's little nuisances.

1/2 ounce coffee liqueur
1/2 ounce Grand Marnier
1/2 ounce orange juice

1. Pour coffee liqueur, Grand Marnier, and orange juice into cocktail shaker.
2. Pour over crushed ice in deep saucer champagne glass.
3. Garnish with orange slice.

399. MIXED MOCHA FRAPPE

All the taste of coffee with all the discernment of full-bodied liqueurs.

3/4 ounce coffee liqueur
1/4 ounce white crème de menthe
1/4 ounce crème de cacao
1/4 ounce triple sec
Sugar

1. Pour coffee liqueur, crème de menthe, crème de cacao, and triple sec into cocktail shaker.
2. Stir without ice.
3. Fill sugar-rimmed deep saucer champagne glass with crushed ice.
4. Pour mixture over ice.

400. SAMBUCA FRAPPE

Mix two and slip into something silky. Enjoy a night full of secrets.

1 ounce sambuca
1/2 ounce coffee liqueur

1. Pour sambuca and coffee liqueur into cocktail shaker.
2. Stir without ice.
3. Fill deep saucer champagne glass with crushed ice.
4. Pour mixture over ice.

401. DUTCH VELVET

If the Dutch masters had partaken in this, they might have discovered the beauty of velvet as a canvas.

1/2 ounce chocolate mint liqueur
1/2 ounce banana liqueur
2 ounces cream

1. Fill cocktail shaker with ice.
2. Add chocolate mint liqueur, banana liqueur, and cream.
3. Shake.
4. Strain into a chilled cocktail glass.
5. Garnish with shaved chocolate.

402. DUTCH COFFEE

Don't let the evening end without this one.

1 1/2 ounces Vandermint liqueur
Hot coffee

1. Pour Vandermint liqueur into a coffee mug.
2. Add hot coffee.
3. Top with whipped cream.

403. VELVET KISS

A kiss is just a kiss unless it's lined with velvet.

1 ounce gin
1/2 ounce banana liqueur
1/2 ounce pineapple juice
1 ounce heavy cream

1. Fill cocktail shaker with ice.
2. Add gin, banana liqueur, pineapple juice, and heavy cream.
3. Shake.
4. Strain into a chilled cocktail glass.

404. MILLIONAIRE'S COFFEE

Rich, just like the name suggests. A nightcap for high rollers and those who can only dream.

1/2 ounce coffee liqueur
1/2 ounce Irish cream liqueur
1/2 ounce Grand Marnier
1/2 ounce Frangelico
Hot coffee

1. Pour coffee liqueur, Irish cream liqueur, Grand Marnier, and Frangelico into a deep coffee mug.
2. Add hot coffee.
3. Top with whipped cream.

405. CADIZ

Fun fact: Cadiz, Spain is thought by many to be the oldest city in Europe.

3/4 ounce sherry
3/4 ounce blackberry liqueur
1/2 ounce triple sec
1/2 ounce cream

1. Fill cocktail shaker with ice.
2. Add sherry, blackberry liqueur, triple sec, and cream.
3. Shake.
4. Strain into a chilled old-fashioned glass.

406. PEACH MELBA

Dessert in a glass never tasted so good. Take a pass on the cheesecake and indulge in this.

1 ounce peach schnapps
1/2 ounce black raspberry liqueur
3 ounces cream

1. Fill cocktail shaker with ice.
2. Add peach schnapps, black raspberry liqueur, and heavy cream.
3. Shake.
4. Strain into a chilled old-fashioned glass.
5. Garnish with a peach slice.

407. PANAMA COCKTAIL

Tastes best when you're wearing a white suit and a big straw hat.

1 ounce crème de cacao
1 ounce light cream
1 ounce brandy

1. Fill cocktail shaker with ice.
2. Add crème de cacao, cream, and brandy.
3. Shake.
4. Strain into a cocktail glass.

408. LOVER'S KISS

Gentlemen: Check your shirt collars for tell-tale traces of this sweet treat. Dead giveaway.

1/2 ounce amaretto
1/2 ounce cherry brandy
1/2 ounce crème de cacao
1 ounce cream

1. Fill cocktail shaker with ice.
2. Add amaretto, cherry brandy, crème de cacao, and cream.
3. Shake.
4. Strain into a parfait glass.
5. Top with whipped cream, chocolate shavings, and a cherry.

409. BRANDY ALEXANDER

Drink and dessert, all in one glass. The best of the Alexander family.

1/2 ounce crème de cacao
1/2 ounce brandy
1/2 ounce heavy cream

1. Fill cocktail shaker with ice.
2. Add crème de cacao, brandy, and heavy cream.
3. Shake.
4. Strain into a cocktail glass.

410. GARZA'S NIGHTCAP

Tossing and turning? Tiptoe into the kitchen and toss back one of these hot milk treasures.

6 ounces milk
1 ounce coffee liqueur
1 teaspoon powdered sugar

1. Heat milk on stove.
2. Add sugar and coffee liqueur.
3. Pour into a coffee mug.
4. Dust with nutmeg.

411. SHERRIED COFFEE

A touch of sherry never hurt anyone.

1 1/4 ounces sherry
1 1/4 ounces coffee liqueur
2 teaspoons cream

1. Fill cocktail shaker with ice.
2. Add sherry and coffee liqueur.
3. Shake.
4. Strain into a chilled old-fashioned glass.
5. Float cream on top.

412. COFFEE GRASSHOPPER

How Jiminy Cricket ends his day.

3/4 ounce coffee liqueur
3/4 ounce white crème de menthe
3/4 ounce cream

1. Fill cocktail shaker with ice.
2. Add coffee liqueur, white crème de menthe, and cream.
3. Shake.
4. Strain into a chilled cocktail glass.

413. PINK ALMOND

Don't reach for that pretty bowl of pastel almonds at the next wedding reception. Choose this instead.

1/2 ounce crème de noyaux
1/2 ounce orgeat
1 ounce blended whiskey
1/2 ounce Kirsch
1/2 ounce lemon juice

1. Fill cocktail shaker with ice.
2. Add crème de noyaux, orgeat, blended whiskey, Kirsch, and lemon juice.
3. Shake.
4. Strain over ice in a chilled old-fashioned glass.
5. Garnish with lemon slice.

414. MOCHA MINT

Like that ice cream you loved as a child—plus the added bonus that comes with adulthood.

3/4 ounce coffee liqueur
3/4 ounce crème de menthe
3/4 ounce crème de cacao
Sugar

1. Fill cocktail shaker with ice.
2. Add coffee liqueur, crème de menthe, and crème de cacao.
3. Shake.
4. Moisten cocktail glass rim with coffee liqueur.
5. Dip rim in sugar.
4. Strain mixture into glass.

415. ALL-WHITE FRAPPE

Nighttime blizzards are more fun when sharing one of these under the covers.

1/2 ounce anisette
1/4 ounce white crème de menthe
1/2 ounce crème de cacao
1 teaspoon lemon juice

1. Pour anisette, crème de menthe, crème de cacao, and lemon juice into cocktail shaker.
2. Stir without ice.
3. Pour over crushed ice in deep saucer champagne glass.

416. COFFEE ALEXANDER

What the Alexander family drinks by moonlight.

1 ounce brandy
1 ounce coffee liqueur
1 ounce cream

1. Fill cocktail shaker with ice.
2. Add brandy, coffee liqueur, and cream.
3. Shake.
4. Pour into a cocktail glass.

417. ANGEL'S WING

Legend has it that an angel becomes mortal if his wings are cut off. Conversely, if the bartender doesn't cut you off too soon, you'll feel heavenly.

1/3 ounce crème de cacao
1/3 ounce brandy
1/3 ounce cream

1. Layer crème de cacao, brandy, and cream in a cordial glass.

418. ANGEL'S TIP

"Psst...listen, pal. If you want my advice, I'd bet on the Big Guy."

3/4 ounce crème de cacao
1/4 ounce cream

1. Layer crème de cacao and cream in a cordial glass.
2. Top with cherry.

419. ANGEL'S KISS

Served by Charlie to his crime-fighting heroines.

1/4 ounce crème de cacao
1/4 ounce crème de yvette
1/4 ounce brandy
1/4 ounce cream

1. Layer crème de cacao, crème de yvette, brandy, and cream in a cordial glass.

420. ANGEL'S DELIGHT

Put the shine back in your halo with this luscious cocktail.

1/4 ounce grenadine
1/4 ounce triple sec
1/4 ounce crème de yvette
1/4 ounce cream

1. Layer grenadine, triple sec, crème de yvette, and cream in a cordial glass.

421. PEPPERMINT TWIST

Let's twist again like we did last winter.

1 1/2 ounces peppermint schnapps
1/2 ounce white crème de cacao
3 scoops vanilla ice cream

1. Pour peppermint schnapps, crème de cacao, and vanilla ice cream into blender.
2. Mix low speed.
3. Pour into large parfait glass.
4. Garnish with mint sprig and peppermint candy stick.
5. Serve with a straw.

422. QUAALUDE

While under its influence, please refrain from driving or operating heavy machinery.

1 ounce vodka
1 ounce Frangelico
1 ounce coffee liqueur
Splash milk

1. Fill old-fashioned glass with ice.
2. Add vodka, Frangelico, coffee liqueur, and milk.

423. TOASTED ALMOND

Finally: A signature drink for drunken nut jobs everywhere.

1 1/2 ounces coffee liqueur
1 ounce amaretto
1 1/2 ounces cream

1. Fill old-fashioned glass with ice.
2. Add coffee liqueur, amaretto, and cream.

424. BANANA BANSHEE

Much less frightening than its name would indicate. Nothing spooky here, but you just might scream...with delight.

1 ounce crème de banana
1/2 ounce crème de cacao
1/2 ounce light cream

1. Fill cocktail shaker with ice.
2. Add crème de banana, crème de cacao, and cream.
3. Shake.
4. Strain into a chilled cocktail glass.

425. DIANA

Ideal for bringing out your inner princess, or huntress if you prefer mythology.

1 1/2 ounces white crème de menthe
3/4 ounce brandy

1. Pour crème de menthe into an old-fashioned glass.
2. Add crushed ice.
3. Float brandy on top.

426. FRENCH DREAM

Pepé Le Pew's go-to drink. For when he is playing hard to get, no?

1 1/2 ounces Irish cream liqueur
1/2 ounce raspberry liqueur
2 ounces half and half
4 ounces ice cubes

1. Pour Irish cream liqueur, raspberry liqueur, half and half, and ice cubes into a blender.
2. Blend at low speed for 30 seconds.
3. Pour into a parfait glass.

427. IRISH COFFEE

No blarney—this is an outstanding end to the evening.

1 1/2 ounces Irish whiskey
Hot coffee

1. Pour Irish whiskey into coffee mug.
2. Add hot coffee.
3. Top with whipped cream, if desired.

428. IRISH ANGEL

She had wings of green and flaming red hair when she appeared to Paddy and whispered sweet nothings in his ear.

3/4 ounce Irish whiskey
1/4 ounce crème de cacao
1/4 ounce white crème de menthe
1 1/2 ounces heavy cream

1. Fill cocktail shaker with ice.
2. Add whiskey, crème de cacao, crème de menthe, and cream.
3. Shake.
4. Strain into a chilled cocktail glass or in old-fashioned glass with ice.

429. IRISH NIGHTCAP

When in Ireland, do as the Irish do.

4 ounces hot milk
1 1/2 ounces Irish whiskey
1 teaspoon sugar

1. Pour hot milk into coffee mug.
2. Add whiskey and sugar.
3. Stir.

430. BANK HOLIDAY

What the Brits drink on their holidays from work.

1/2 ounce bourbon
1/2 ounce Galliano
1/2 ounce crème de cacao
1/2 ounce brandy
1 to 2 ounces sweet cream

1. Fill cocktail shaker with ice.
2. Add bourbon, Galliano, crème de cacao, brandy, and sweet cream.
3. Shake.
4. Strain into a cocktail glass.

431. PRINCESS MARY

Before bedtime, don a tiara and sip one of these.

1/3 ounce dry gin
1/3 ounce crème de cacao
1/3 ounce cream

1. Fill cocktail shaker with ice.
2. Add gin, crème de cacao, and cream.
3. Shake.
4. Strain into a cordial glass.

432. GOLDEN CADILLAC

*Boss Lady likes them pink, but you'll like them golden.
Crush velvet seats, indeed.*

1 ounce Galliano
1 ounce white crème de cacao
2 ounces heavy cream

1. Fill cocktail shaker with ice.
2. Add Galliano, crème de cacao, and cream.
3. Shake.
4. Strain into a chilled cocktail glass.

433. RUSSIAN BEAR

For decades, smaller countries covered in the Russian Bear's shadow. Feel the power of the Motherland in the palm of your hand.

1 ounce vodka
1/2 ounce crème de cacao
1/2 ounce cream

1. Fill cocktail shaker with ice.
2. Add vodka, crème de cacao, and cream.
3. Shake.
4. Strain into a chilled cocktail glass.

434. COFFEE COOLER

For sultry summer nights that are too good to end.

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

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

435. BANANA RUM FRAPPE

Add beach chair, sand, setting sun on the horizon. Repeat as needed.

1/2 ounce banana liqueur

1/2 ounce light rum

1/2 ounce orange juice

1. Pour banana liqueur, rum, and orange juice into cocktail shaker.
2. Stir without ice.
3. Pour over crushed ice in deep saucer champagne glass.

436. BANANA APRICOT FRAPPE

Nobody says no to a second one of these, even when it's time to say good night.

3/4 ounce brandy

1/2 ounce apricot-flavored brandy

1/4 ounce crème de noyaux

1. Pour brandies and crème de noyaux into cocktail shaker.
2. Stir without ice.
3. Pour over crushed ice in deep saucer champagne glass.

437. CHARTREUSE COGNAC FRAPPE

A glowing mix of herbal flavors and a strong brandy base.

3/4 ounce yellow Chartreuse

3/4 ounce cognac

1. Pour Chartreuse and cognac into cocktail shaker.
2. Stir without ice.
3. Pour over crushed ice in deep saucer champagne glass.

438. PINK SQUIRREL

Don't miss out on this one—it'll have you hopping from tree to tree.

1 ounce crème de noyaux

1 ounce crème de cacao

3/4 ounce cream

1. Fill cocktail shaker with ice.
2. Add crème de noyaux, crème de cacao, and cream.
3. Shake.
4. Strain into chilled sugar-rimmed cocktail glasses.

439. RUSSIAN COFFEE

Warm enough to ward off even the worst Siberian winter nights.

3/4 ounce coffee liqueur

3/4 ounce vodka

3/4 ounce cream

1/3 cup crushed ice

1. Pour coffee liqueur, vodka, cream, and crushed ice into a blender.
2. Blend low for 15 seconds.
3. Pour into chilled deep saucer champagne glass.

440. DULCET

dul cet [adj] : Sweet to the taste, pleasing to the ear. Never was a truer definition written.

1 ounce vodka

1/2 ounce curacao

1/2 ounce anisette

1/2 ounce apricot liqueur

1 teaspoon lemon juice

1/2 brandied apricot

1. Fill cocktail shaker with ice.
2. Add vodka, curacao, anisette, apricot liqueur, and lemon juice.
3. Shake.
4. Strain into chilled old-fashioned glass on ice.
5. Drop in brandied apricot half.

441. GRASSHOPPER

In Aesop's fable, the Grasshopper languished while the busy Ant prepared for winter. Little did the Ant know about the Grasshopper's secret hooch stash.

3/4 ounce crème de cacao
3/4 ounce crème de menthe
3/4 ounce cream

1. Fill cocktail shaker with ice.
2. Add crème de cacao, crème de menthe, and cream.
3. Shake.
4. Strain into chilled cocktail glass.

442. CREAM PUNCH

This will keep you awake for that late-night argument and then dull the pain.

2 ounces cognac
1/4 teaspoon sugar
2 ounces cream
1/4 ounce lemon juice
1/4 ounce dark rum

1. Fill cocktail shaker with ice.
2. Add cognac, sugar, cream, lemon juice, and rum.
3. Shake.
4. Strain into chilled cocktail glass.
5. Dust with nutmeg.

443. CALM VOYAGE

For the traveler who knows no timetable.

1/2 ounce Galliano
1/2 ounce passion fruit syrup
2 teaspoons lemon juice
1/2 ounce light rum
1/2 egg
1/3 cup crushed ice

1. Pour Galliano, passion fruit syrup, lemon juice, rum, egg half, and crushed ice into a blender.
2. Blend at low speed for 15 seconds.
3. Pour into a chilled deep saucer champagne glass.

444. ST. LOUIS COCKTAIL

Fun fact: With its prominent and well-known arch, St. Louis is sometimes known as the “Gateway to the West.” Wonder if travelers took this with them?

1/2 peach or apricot
Southern Comfort

1. Place peach or apricot into deep saucer champagne glass.
2. Add finely cracked ice.
3. Fill with Southern Comfort.
4. Serve with a spoon.

445. CAPPUCINO COCKTAIL

Ideal to mix and place on the bedside table, to sip while enjoying a good read.

3/4 ounce coffee flavored brandy
3/4 ounce vodka
1 ounce cream

1. Fill cocktail shaker with ice.
2. Add brandy, vodka, and cream.
3. Shake.
4. Strain into chilled cocktail glass.

446. MOONLIGHT MADNESS

What the “Werewolves of London” drink with their big bowls of beef chow mein.

1/2 ounce Frangelico
1/2 ounce crème de cacao
1 ounce vodka
Splash of cream

1. Fill cocktail shaker with ice.
2. Add Frangelico, crème de cacao, vodka, and cream.
3. Shake.
4. Strain into chilled cocktail glass.

447. SAVOY HOTEL

Really gets you stomping.

1/3 ounce dark crème de cacao

1/3 ounce Benedictine

1/3 ounce brandy

1. Layer dark crème de cacao, Benedictine, and brandy into a pousse café glass.

448. KING ALPHONSE

Ahhh...it's good to be the king!

2 ounces coffee liqueur

1 ounce cream

1. Pour coffee liqueur into a cordial glass.
2. Float cream on top.

—OR—

1. Fill an old-fashioned glass with ice.
2. Add coffee liqueur.
3. Top with cream.
4. Stir.

449. KREMLIN COCKTAIL

A favorite of KGB agents after a long day of wiretapping.

1 ounce vodka
1 ounce crème de cacao
1 ounce cream

1. Fill cocktail shaker with ice.
2. Add vodka, crème de cacao, and cream.
3. Shake.
4. Strain into an old-fashioned glass with ice.

450. PANDA BEAR

When the zookeeper isn't looking, the pandas love to sneak a few of these.

1 ounce amaretto
1/2 ounce crème de cacao
1/2 ounce dark crème de cacao
5 ounces vanilla ice cream
1/4 ounce chocolate syrup
2 to 3 dashes vanilla extract

1. Pour amaretto, crème de cacao, dark crème de cacao, vanilla ice cream, chocolate syrup, and vanilla extract into a blender.
2. Blend until smooth.
3. Pour into a chilled goblet.

451. VELVET HAMMER

Smooth but hard-hitting. A sinful delight disguised as an innocent milk shake.

1 tablespoon crème de cacao
1 1/2 ounces vodka
1 tablespoon light cream

1. Fill cocktail shaker with ice.
2. Add crème de cacao, vodka, and cream.
3. Shake.
4. Strain into a cocktail glass.

452. CRICKET

When administered properly, it will make you (and your paramour) rub your legs together. Chirping optional.

1 ounce crème de cacao
1 ounce crème de menthe
1 ounce cream
Dash of brandy

1. Fill cocktail shaker with ice.
2. Add crème de cacao, crème de menthe, cream, and brandy.
3. Shake.
4. Strain into a chilled deep-saucer champagne glass.

453. GOOD AND PLENTY

Drink some Now, save some for Later. If you can stand it.

3/4 ounce ouzo
3/4 ounce anisette

Pour ouzo and anisette into a brandy snifter.

454. B & B

As comfortable as a good bed & breakfast, with none of the curious breakfast companions.

1/2 ounce Benedictine
1/2 ounce brandy

1. Pour Benedictine into a cordial glass.
2. Float brandy on top.

455. DIRTY MOTHER

She was filthy, but she told a mean bedtime story.

1 1/2 ounces brandy
3/4 ounce coffee liqueur

1. Fill old-fashioned glass with ice.
2. Add brandy and coffee liqueur.
3. Stir.

456. ADRIENNE'S DREAM

As the poet Anne Sexton said, "In a dream you are never eighty."

2 ounces brandy
 1/2 ounce peppermint schnapps
 1/2 ounce crème de cacao
 1/2 ounce lemon juice
 1/2 teaspoon sugar
 1 ounce club soda

1. Fill cocktail shaker with ice.
2. Add brandy, peppermint schnapps, crème de cacao, lemon juice, and sugar.
3. Shake.
4. Strain into a collins glass.
5. Add ice.
6. Fill with club soda.
7. Garnish with mint sprig.

457. ALMOND JOY

Sometimes you feel like a nut...and sometimes you feel like one of these.

1 ounce cream of coconut
 1 ounce amaretto
 1 ounce dark crème de cacao
 2 ounces cream

1. Fill cocktail shaker with ice.
2. Add crème of coconut, amaretto, dark crème de cacao, and cream.
3. Shake.
4. Strain into a highball glass filled with ice.

458. AUNT JEMIMA

All the sweetness of syrup without pancakes.

1/2 ounce brandy
1/2 ounce crème de cacao
1/2 ounce Benedictine

1. Layer ingredients in a pony glass.

459. BIG BLUE SKY

Best consumed while flat on one's back, cloud-gazing.

1/2 ounce light rum
1/2 ounce blue curacao
1/2 ounce cream of coconut
2 ounces pineapple juice
3 ounces crushed ice

1. Pour rum, curacao, cream of coconut, pineapple juice, and crushed ice into a blender.
2. Blend at low speed for 30 seconds or until smooth.
3. Pour into goblet.

460. SICILIAN KISS

Receiving a kiss from a Sicilian has been a death sentence in many a gangster movie. This smooch is much less deadly.

1 1/2 ounces Southern Comfort
1/2 ounce amaretto

1. Fill an old-fashioned glass with ice.
2. Add Southern Comfort and amaretto.
3. Stir.

461. BLACK LACE

Delicate with a subtle hint of frill.

1/2 of a lemon
2 ounces sambuca
1 ounce crème de banana
1 ounce peach schnapps

1. Fill cocktail shaker with ice.
2. Squeeze lemon into shaker.
3. Add sambuca, crème de banana, and peach schnapps.
4. Shake.
5. Strain into a chilled cocktail glass.

462. BLACK MONK

Communion never tasted so good.

1 1/4 ounce B&B
Coffee

1. Fill a sugar-rimmed coffee mug with B&B and coffee.
2. Top with whipped cream.

463. CAFÉ ALPINE

No need to travel all the way to the ski slopes to enjoy this minty mug—heat one up anytime.

Coffee
1 ounce peppermint schnapps

1. Pour coffee into a mug.
2. Add peppermint schnapps.
3. Top with whipped cream.

464. CAFÉ ROYALE

Coffee fit for a king.

1 sugar cube
Brandy
Coffee

1. Soak sugar cube in a spoon with brandy.
2. Light the sugar cube aflame.
3. When flame dies, drop brandied cube into coffee.

465. HOT NUTTY IRISHMAN

Quite possibly one of the greatest drink names ever. It's also delicious.

3/4 ounce Irish cream liqueur
3/4 ounce Frangelico
3/4 ounce coffee

1. Fill coffee mug with Irish cream liqueur, Frangelico, and coffee.
2. Top with whipped cream.
3. Garnish with a cherry.

466. GODMOTHER

Finish this by midnight or turn into a pumpkin.

1 1/2 ounces vodka
3/4 ounce amaretto

1. Fill an old-fashioned glass with ice.
2. Pour vodka and amaretto.

467. CARA SPOSA

Fun fact: “Cara sposa” is an aria from Handel’s Rinaldo, in which the title character laments the kidnapping of a lost love.

1 ounce coffee liqueur
1 ounce curacao
1/2 ounce cream
1/3 cup crushed ice

1. Pour coffee liqueur, curacao, cream, and crushed ice into a blender.
2. Blend at low speed for 15 to 30 seconds or until smooth.
3. Pour into a chilled deep-saucer champagne glass.

468. ORANGE COMFORT

Who knew Southern Comfort could taste any better?

1/2 ounce Southern Comfort
1/2 ounce anisette
3/4 ounce orange juice
1/2 ounce lemon juice

1. Fill cocktail shaker with ice.
2. Add Southern comfort, anisette, orange juice, and lemon juice.
3. Shake.
4. Strain into a chilled cocktail glass.
5. Garnish with an orange slice.

469. ORACABESSA

Named for a Jamaican city, this strong beverage is a delicious night treat.

1 ounce banana liqueur
1/2 ounce lemon juice
1/2 ounce 151-proof rum

1. Fill cocktail shaker with ice.
2. Add banana liqueur, lemon juice, and rum.
3. Shake.
4. Strain into an old-fashioned glass filled with ice.
5. Garnish with banana and lemon slices.

470. BIRD OF PARADISE

Fun fact: There are more than forty different members of this avian family, thirty-five of which reside in New Guinea.

3/4 ounce tequila
3/4 ounce crème de cacao
1/2 ounce amaretto
1 ounce cream

1. Fill cocktail shaker with ice.
2. Add tequila, crème de cacao, amaretto, and cream.
3. Shake.
4. Strain into a cocktail glass.

471. PARISIAN BLONDE

As intoxicating as Brigitte Bardot. As alluring as Catherine Deneuve.

1 ounce light rum
3/4 ounce curacao
3/4 ounce cream

1. Fill cocktail shaker with ice.
2. Add light rum, curacao, and cream.
3. Shake.
4. Strain into a cocktail glass.

472. BLACK-EYED SUSAN

Susan says she walked into a door, but she left out the part about drinking immediately prior.

2 ounces Grand Marnier
 1/2 ounce white crème de menthe
 1/2 ounce brandy

1. Fill cocktail shaker with ice.
2. Add Grand Marnier, white crème de menthe, and brandy.
3. Shake.
4. Strain into a chilled cocktail glass.

473. CAFÉ THEATRE

Serve these, and it'll be "standing room only" at your house.

1/2 ounce Irish cream liqueur
 1/2 ounce crème de cacao
 Hot coffee
 Dash Frangelico
 Dash dark crème de cacao

1. Pour Irish cream liqueur and crème de cacao into a coffee mug.
2. Add coffee until mug is almost filled.
3. Add Frangelico and dark crème de cacao.
4. Top with whipped cream.
5. Garnish with cinnamon stick.

474. BLUE CARNATION

The only drink that looks good on a lapel.

1/2 ounce crème de cacao
1/2 ounce blue curacao
2 ounces cream

1. Fill cocktail shaker with ice.
2. Add crème de cacao, blue curacao, and cream.
3. Shake.
4. Strain into a chilled cocktail glass.

475. CLIMAX

When the rest of the evening goes badly, at least there's this to look forward to.

1/2 ounce crème de cacao
1/2 ounce amaretto
1/2 ounce triple sec
1/2 ounce vodka
1/2 ounce banana liqueur
1 ounce cream

1. Fill cocktail shaker with ice.
2. Add crème de cacao, amaretto, triple sec, vodka, banana liqueur, and cream.
3. Shake.
4. Strain into a chilled cocktail glass.

476. CUPID'S KISS

Pucker up, baby—here comes the winged one, and he wants some sugar.

1/2 ounce crème de noyaux
1/4 ounce crème de cacao
1 ounce cream

1. Fill cocktail shaker with ice.
2. Add crème de noyaux, crème de cacao, and cream.
3. Shake.
4. Strain into a tulip glass.
5. Garnish with a strawberry.

477. FESTIVAL

You get all the fun of a carnival, without being hassled by the carnies.

3/4 ounce dark crème de cacao
1 tablespoon apricot brandy
1 teaspoon grenadine
3/4 ounce heavy cream

1. Fill cocktail shaker with ice.
2. Add dark crème de cacao, apricot brandy, grenadine, and cream.
3. Shake.
4. Strain into an old-fashioned glass with ice.

478. XYLOPHONE

Finally: The reward for all those summers at band camp.

1 ounce tequila
1/2 ounce crème de cacao
1/2 ounce sugar syrup
1 ounce cream
3 ounces of ice

1. Pour tequila, crème de cacao, sugar syrup, cream, and ice into a blender.
2. Blend until smooth.
3. Pour into goblet.
4. Garnish with a cherry.

479. EVERGLADES SPECIAL

Bonus: Keeps the gators away.

1 ounce light rum
1 ounce crème de cacao
1 ounce light cream
2 teaspoons coffee liqueur

1. Fill cocktail shaker with ice.
2. Add rum, crème de cacao, cream, and coffee liqueur.
3. Shake.
4. Strain into a chilled cocktail glass.
5. Add ice.

480. EL MAGNIFICO

Magnificent, indeed. Mix it for your favorite Italian lover.

1 ounce vanilla liqueur
1 ounce curacao
1 ounce cream
3 ounces cracked ice

1. Pour vanilla liqueur, curacao, cream, and ice into a blender.
2. Blend until smooth.
3. Pour into a chilled cocktail glass.

481. WHITE ELEPHANT

Fun fact: In the story of Buddha, the white elephant is associated with fertility and knowledge.

1/2 ounce vodka
1/2 ounce crème de cacao
2 ounces cream

1. Fill cocktail shaker with ice.
2. Add vodka, crème de cacao, and cream.
3. Shake.
4. Strain into a chilled cocktail glass.

482. ITALIAN DELIGHT

A real Roman treasure.

1 ounce amaretto
1/2 ounce orange juice
1 1/2 ounces cream

1. Fill cocktail shaker with ice.
2. Add amaretto, orange juice, and cream.
3. Shake.
4. Strain into a chilled stemmed glass.
5. Garnish with a cherry.

483. WHITE HEART

Mix this one up for the icy hearted date du jour, and see your fortunes improve dramatically.

1/2 ounce sambuca
1/2 ounce crème de cacao
2 ounce cream

1. Fill cocktail shaker with ice.
2. Add sambuca, crème de cacao, and cream.
3. Shake.
4. Strain into a chilled stemmed glass.

484. FROSTBITE

Like a childhood snowstorm for adults—sweet and nippy, all the way out to your fingers and toes.

11/2 ounces white tequila
1/2 ounce crème de cacao
2 to 3 dashes blue curacao
2 ounces cream

1. Fill cocktail shaker with ice.
2. Add white tequila, crème de cacao, blue curacao, and cream.
3. Shake.
4. Strain into a frosted sour glass.
5. Add ice.

485. GOLDEN SLIPPER

Make plenty for Cinderella and her crazy stepsisters.

1 ounce apricot brandy
1 ounce yellow Chartreuse
1 egg yolk

1. Fill cocktail shaker with ice.
2. Add apricot brandy, Chartreuse, and egg yolk.
3. Shake.
4. Strain into a chilled cocktail glass.

486. RENAISSANCE COCKTAIL

So you're a Renaissance Man, eh? Mix me one of these and prove it.

1/2 ounce gin
1/2 ounce dry sherry
1 tablespoon cream

1. Fill cocktail shaker with ice.
2. Add gin, sherry, and cream.
3. Shake.
4. Strain into a chilled cocktail glass.
5. Dust with nutmeg

487. WIDOW'S DREAM

For those still in mourning, this makes for some solid woolgathering.

2 ounces Benedictine
1 ounce heavy cream
1 egg

1. Fill cocktail shaker with ice.
2. Add Benedictine, heavy cream, and egg.
3. Shake.
4. Strain into a chilled cocktail glass.

488. NIGHTCAP

Bedtime never tasted so relaxing.

3/4 ounce brandy
3/4 ounce curacao
3/4 ounce anisette
1 egg yolk

1. Fill cocktail shaker with ice.
2. Add brandy, curacao, anisette, and egg yolk.
3. Shake.
4. Strain into a chilled cocktail glass.