



VINTAGE COCKTAILS—

Gone but Not Forgotten

For every generation, there's a drink that raises some eyebrows. In the 1980s, it was Sex on the Beach. In the 1930s, it was Symphony of Moist Joy. Sometimes, a drink lives on through the decades and becomes a classic. Other times, a simply fantastic drink fades away only to be found in the yellowed pages of an antique cookbook collecting dust on your grandmother's shelf. Many cocktails were named after Hollywood starlets and notorious rogues who drank at popular Los Angeles haunts in the heyday of silver screen glamour. Many cocktails created before the Prohibition were certainly not for the faint of heart and included absinthe, the legendary liqueur which was later made illegal in the United States. Don't fear—absinthe substitutes remain,

but heed this warning: One common theme runs through the drinks of the first half of the twentieth century—heavy on the alcohol, easy on the mixer.

692. ABSINTHE COCKTAIL

Indulge, relax, and witness the magic of wicked little green fairies dancing in your glass.

1 1/2 ounces absinthe
3/4 ounce water
1/4 ounce anisette
Dash orange bitters

1. Fill cocktail shaker with ice.
2. Add absinthe, water, anisette, and bitters.
3. Shake.
4. Strain into a cocktail glass.

693. AMARETTO ALEXANDER

A nutty nightcap for a willing pleasure victim.

1 1/2 ounces amaretto
1 1/2 ounces crème de cacao
1 1/2 ounces cream

1. Fill cocktail shaker with ice.
2. Add amaretto, crème de cacao, and cream.
3. Shake.
4. Strain into a brandy snifter.
5. Garnish with sprinkled nutmeg.

694. BLANCHE

A vintage potable for tragically flawed Southern belles.

3/4 ounce anisette
1/2 ounce Cointreau
1/2 ounce triple sec

1. Fill cocktail shaker with ice.
2. Add anisette, Cointreau, and triple sec.
3. Stir.
4. Strain into a cocktail glass.

695. BANFF

Fun Fact: With snow-capped mountains and sparkling glaciers, Banff National Park is Canada's oldest and most famous national park.

2 ounces Canadian whiskey
1 ounce Grand Marnier
1 ounce Kirsch
Dash Angostura bitters

1. Fill cocktail shaker with ice.
2. Add whiskey, Grand Marnier, Kirsch, and bitters.
3. Stir.
4. Strain into a cocktail glass.
5. Garnish with a lemon twist.

696. WIDOW'S KISS

As mysterious and alluring as its name.

1 ounce apple brandy
3/4 ounce yellow Chartreuse
3/4 ounce Benedictine
Dash Angostura bitters

1. Fill cocktail shaker with ice.
2. Add apple brandy, yellow Chartreuse, Benedictine, and bitters.
3. Shake.
4. Strain into a cocktail glass.
5. Garnish with a strawberry.

697. THE LILY

A drink for those who prefer purity.

3/4 ounce dry gin
3/4 ounce crème de noyaux
3/4 ounce Lillet Blonde
Dash lemon juice

1. Fill cocktail shaker with ice.
2. Add gin, crème de noyaux, and Lillet.
3. Stir.
4. Strain into a cocktail glass.

698. FALLEN ANGEL

(FROM THE VENDOME CLUB IN HOLLYWOOD 1930)

Drink of choice for the good girl gone bad who tossed her shiny halo in a ditch and never looked back.

2 1/2 ounces gin
1/2 ounce white crème de menthe
1/4 ounce lemon juice
2 dashes Angostura bitters

1. Fill a cocktail mixer with ice.
2. Add gin, white crème de menthe, lemon juice, and bitters.
3. Shake.
4. Strain into a chilled martini glass.

699. VIOLET FIZZ

Purple: a color that symbolizes Lent. Good luck giving this one up for forty days.

1 ounce lemon juice
1/2 teaspoon sugar
1 1/2 ounces gin
1/2 ounce crème de violette
Club soda

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

700. SOPHIA LOREN

Two of these and your inner Italian starlet shines.

1 teaspoon vermouth
1 ounce orange juice
2 ounces gin
1/2 ounce Campari
2 teaspoons Cointreau

1. Pour vermouth in a tall glass.
2. Swirl to coat inside of glass.
3. Toss out extra vermouth.
4. Fill cocktail shaker with ice.
5. Add orange juice, gin, Campari, and Cointreau.
6. Shake.
7. Strain into the glass filled with ice.

701. NAKED LADY

Odd to begin the night with one of these rather than end it that way.

1 ounce light rum
1 ounce sweet vermouth
4 dashes apricot brandy
2 dashes grenadine
4 dashes lemon juice

1. Fill cocktail shaker with ice.
2. Add rum, vermouth, apricot brandy, grenadine, and lemon juice.
3. Shake.
4. Strain into a cocktail glass.

702. THE PEGU

Signature drink of Burma's Pegu Club. The club fell victim to World War II, but the drink lives on.

1 1/2 ounces gin
1/2 ounce Cointreau
3/4 ounce lime juice
2 dashes Angostura bitters

1. Fill cocktail shaker with ice.
2. Add gin, Cointreau, lime juice, and bitters.
3. Shake.
4. Strain into a chilled cocktail glass.

703. MAIDEN'S PRAYER COCKTAIL

Maidens always pray for a nice boy. With a nice car. And a flask handy.

1/4 teaspoon orange juice
1/4 teaspoon lemon juice
1/4 teaspoon triple sec
2 ounces dry gin

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

704. JACK ROSE

Named for a mysterious chap who created an intoxicating elixir. Kudos to Jack Rose.

1 1/2 ounces apple jack or calvados
1 ounce sugar syrup
3/4 ounce lemon juice
2 dashes grenadine

1. Fill cocktail shaker with ice.
2. Add apple jack (or calvados), sugar syrup, lemon juice, and grenadine.
3. Shake.
4. Strain into a cocktail glass.

705. AVIATION

Enjoy while sitting on the dunes of Kitty Hawk.

1 1/2 ounces gin
1/4 ounce apricot brandy
1/4 ounce maraschino liqueur
1/2 ounce lemon juice

1. Fill cocktail shaker with ice.
2. Add gin, apricot brandy, maraschino liqueur, and lemon juice.
3. Stir.
4. Strain into a cocktail glass.

706. FRISCO SOUR

The official drink of any earthquake party.

2 ounces bourbon
1/2 ounce grenadine
Juice of 1/2 lime
Juice of 1/4 lemon
Club soda

1. Fill cocktail shaker with ice.
2. Add bourbon, grenadine, and juices.
3. Shake.
4. Strain into a sour glass.
5. Fill with club soda.

707. CONTINENTAL

*When you dance, you're charming, and you're gentle.
While you're up, get me another Continental.*

1 1/2 ounces light rum
1/2 ounce lime juice
1/4 ounce green crème de menthe
1/4 teaspoon sugar

1. Fill cocktail shaker with ice.
2. Add rum, lime juice, crème de menthe, and sugar.
3. Shake.
4. Strain into a cocktail glass.

708. SCOFFLAW

True scofflaws drink wherever they want. Whenever they want.

1 ounce Canadian whiskey
1 ounce dry vermouth
Dash orange bitters
Dash grenadine
1/4 ounce lemon juice

1. Fill cocktail shaker with ice.
2. Add whiskey, vermouth, bitters, grenadine, and lemon juice.
3. Stir.
4. Strain into a chilled cocktail glass.

709. ASTORIA

Stately and classic like the hotel that bears its name.

1 1/2 ounces gin
3/4 ounce dry vermouth
Dash orange bitters

1. Fill cocktail shaker with ice.
2. Add gin, vermouth, and bitters.
3. Stir.
4. Strain into a cocktail glass.
5. Garnish with an olive.

710. HI HO COCKTAIL

Starlets and leading men lollygagged and indulged in these at Hollywood's Hi Ho Club. Recapture the moment.

2 ounces gin
1 ounce white port
4 dashes orange bitters

1. Fill a cocktail mixer with ice.
2. Add gin, port, and bitters.
3. Shake.
4. Strain into a chilled cocktail glass.
5. Garnish with a lemon peel.

711. HONEYMOON COCKTAIL

(FROM THE BROWN DERBY, HOLLYWOOD CIRCA 1930)

Created in Hollywood, the town that practically invented "happily ever after."

2 ounces apple jack
1/2 ounce Benedictine
1/2 ounce orange curacao
1/2 ounce fresh lemon juice

1. Fill a cocktail mixer with ice.
2. Add apple jack, Benedictine, curacao, and lemon juice.
3. Shake.
4. Strain into a chilled cocktail glass.
5. Garnish with a lemon peel.

712. DOUGLAS FAIRBANKS

Guaranteed to play a leading role in your night's activities.

1 1/2 ounces gin
1 ounce apricot brandy
1/2 ounce lime juice
3/4 ounce egg white

1. Fill cocktail shaker with ice.
2. Add gin, brandy, lime juice, and egg white.
3. Shake very well.
4. Strain into a chilled cocktail glass.

713. PARK AVENUE COCKTAIL

First choice of the poodle crowd.

1 1/2 ounces gin
1/2 ounce pineapple juice
1/4 ounce sweet vermouth
1/4 ounce orange curacao

1. Fill cocktail shaker with ice.
2. Add gin, pineapple juice, vermouth, and curacao.
3. Shake.
4. Strain into a cocktail glass.

714. BEE'S KISS

This drink's slight sting is quickly masked by its sticky-sweet finish.

1 1/2 ounces light rum
1/2 ounce honey
1/2 ounce cream

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

715. FLORIDITA

A favorite of Papa Hemingway and other old men by the sea.

1 ounce lime juice
2 ounces light rum
1/4 ounce grapefruit juice
1/4 ounce maraschino liqueur
1/2 teaspoon sugar

1. Fill cocktail shaker with ice.
2. Add lime juice, rum, grapefruit juice, maraschino liqueur, and sugar.
3. Shake.
4. Strain into a cocktail glass.

716. EL DIABLO

The Mexican devil that will cha-cha on your head.

1 1/2 ounces tequila
1/2 ounce crème de cassis
1/2 ounce lime juice
Ginger ale

1. Fill cocktail shaker with ice.
2. Add tequila, crème de cassis, and lime juice.
3. Shake.
4. Strain into a highball glass with ice.
5. Fill with ginger ale.
6. Garnish with lime wedge.

717. BROWN DERBY COCKTAIL

In the 1945 cinema classic Mildred Pierce, Joan Crawford said of this Hollywood hot spot, "People have to drink somewhere. Why not here?"

1/2 ounce whiskey
1/4 ounce grapefruit juice
1/4 ounce honey

1. Fill cocktail glass with ice.
2. Add whiskey, grapefruit juice, and honey.
3. Shake.
4. Strain into a cocktail glass.

718. WHEEL OF FORTUNE

Raise a glass to Lady Luck and hope she bestows a free spin on the golden wheel.

1 1/2 ounces sambuca
1 ounce brandy

1. Fill cocktail shaker with ice.
2. Add sambuca and brandy.
3. Stir.
4. Strain into a cocktail glass.
5. Garnish with a lemon twist.

719. WHISKEY DAISY

Oopsy Daisy! I'm drunk!

2 ounces blended whiskey
1/2 teaspoon powdered sugar
1 teaspoon grenadine
Juice 1/2 lemon

1. Fill cocktail shaker with ice.
2. Add whiskey, powdered sugar, grenadine, and lemon juice.
3. Shake.
4. Strain into a beer mug with one ice cube.
5. Garnish with a cherry and an orange slice.

720. MARLENE DIETRICH COCKTAIL

“No girly drinks for this starlet. I am, at heart,” said Ms. Dietrich, “a gentleman.”

3/4 wineglass of rye or Canadian whiskey
2 dashes Angostura bitters
2 dashes curacao

1. Fill cocktail shaker with ice.
2. Add whiskey, bitters, and curacao.
3. Shake.
4. Strain into a cocktail glass.
5. Squeeze orange and lemon peel on top.

721. DEVIL'S TORCH

Go toward the flame...burns a little, but it's well worth the pain.

1 1/2 ounces vodka
1 1/2 ounces dry vermouth
3 dashes grenadine

1. Fill cocktail shaker with ice.
2. Add vodka, vermouth, and grenadine.
3. Shake.
4. Strain into a chilled cocktail glass.
5. Garnish with a lemon peel.

722. DIXIE WHISKEY

Old times here are not forgotten. At least not until the fourth glass.

1 1/2 ounces bourbon
1/2 ounce orange curacao
1/4 ounce white crème de menthe
2 dashes Angostura bitters
3/4 ounce lemon juice

1. Fill cocktail shaker with ice.
2. Add bourbon, orange curacao, white crème de menthe, bitters, and lemon juice.
3. Shake.
4. Strain into a martini glass.

723. EMBASSY COCKTAIL

The drink that launched a thousand treaties.

3/4 ounce brandy
3/4 ounce Cointreau
3/4 ounce Jamaican rum
1/2 ounce lime juice
Dash Angostura bitters

1. Fill cocktail shaker with ice.
2. Add bourbon, Cointreau, rum, lime juice, and bitters.
3. Shake.
4. Strain into a chilled martini glass.
5. Garnish with a lime wedge.

724. WHIZ BANG

Drink this, and you get a very pleasant whiz-bang feeling bouncing around in your head. Do not be alarmed.

2 ounces scotch
1/2 ounce dry vermouth
2 dashes grenadine
2 dashes Pernod
2 dashes orange bitters

1. Fill cocktail shaker with ice.
2. Add scotch, vermouth, grenadine, Pernod, and bitters.
3. Shake.
4. Strain into a chilled martini glass.

725. SAVANNAH COCKTAIL

Drink these at midnight in the garden of good and evil.

Juice of 1 orange
1 1/2 ounces dry gin
1 egg white
Dash crème de cacao

1. Fill cocktail shaker with ice.
2. Add orange, gin, egg white, and crème de cacao.
3. Shake.
4. Strain into a claret glass.

726. VENDOME

The Vendome was a Los Angeles nightclub to remember. One suspects that this cocktail selection has made more than one person forget.

1 ounce red Dubonnet
1 ounce gin
1 ounce dry vermouth

1. Fill cocktail shaker with ice.
2. Add Dubonnet, gin, and vermouth.
3. Stir.
4. Strain into a chilled cocktail glass.
5. Garnish with a lemon peel.

727. STORK CLUB COCKTAIL

Opened in 1929 as an NYC speakeasy, this swanky night spot was the site of many cagey shenanigans and illicit romances. Toast it!

1 1/2 ounces gin
1/2 ounce triple sec
1/4 ounce lime juice
1 ounce orange juice
Dash Angostura bitters

1. Fill cocktail shaker with ice.
2. Add gin, triple sec, juices, and bitters.
3. Shake.
4. Strain into a martini glass.
5. Garnish with an orange peel.

728. SOUTH COAST COCKTAIL

A drink for any coastal tourist or those luckless enough to be landlocked.

2 1/2 ounces scotch
1/2 ounce curacao
1/2 ounce lemon juice
1/4 ounce sugar syrup
2 1/2 ounces club soda

1. Fill cocktail shaker with ice.
2. Add scotch, curacao, lemon juice, sugar syrup, and club soda.
3. Stir.
4. Strain into two chilled martini glasses.
5. Garnish with a flame orange peel.

(Serves 2)

729. SATAN'S WHISKERS

He keeps 'em neatly trimmed, but they still manage to tickle a bit. Especially the morning after.

1 ounce gin
 1/2 ounce sweet vermouth
 1/2 ounce dry vermouth
 1/2 ounce Grand Marnier
 1 ounce orange juice
 Dash Angostura bitters

1. Fill cocktail shaker with ice.
2. Add gin, vermouths, Grand Marnier, orange juice, and bitters.
3. Shake.
4. Strain into a chilled martini glass.
5. Garnish with an orange peel.

730. LOS ANGELES COCKTAIL

One sip, and you'll see why L.A. is known as the City of Angels.

1 1/2 ounces bourbon
 1/4 ounce sweet vermouth
 1 ounce sugar syrup
 1 small egg
 1/2 ounce lemon juice

1. Fill cocktail shaker with ice.
2. Add bourbon, sweet vermouth, sugar syrup, egg, and lemon juice.
3. Shake extra well.
4. Strain into a chilled port glass.
5. Dust with nutmeg.

731. HONOLULU COCKTAIL

Okole Maluna! (Bottoms Up!)

2 ounces gin
1/2 ounce pineapple juice
1/2 ounce orange juice
1/4 ounce lemon juice
1/4 ounce sugar syrup
Dash Angostura bitters

1. Fill cocktail shaker with ice.
2. Add gin, juices, sugar syrup, and bitters.
3. Shake.
4. Strain into a sugar-rimmed chilled martini glass.
5. Garnish with a lemon peel.

732. CHARLIE CHAPLIN

This little tramp will make your mustache wiggle.

1 1/2 ounces lime juice
1 1/2 ounces sloe gin
1 1/2 ounces apricot brandy

1. Fill cocktail shaker with ice.
2. Add lime juice, sloe gin, and brandy.
3. Shake.
4. Strain into a cocktail glass.

733. CREOLE

Spicy and feisty...a drink that fights back.

1 1/2 ounces light rum
Dash Tabasco sauce
1 teaspoon lemon juice
1 1/2 ounces beef bouillon
Salt and pepper to taste

1. Fill cocktail shaker with ice.
2. Add rum, Tabasco sauce, lemon juice, beef bouillon, salt, and pepper.
3. Shake.
4. Strain into an old-fashioned glass with ice.

734. CORONATION '37

Created to commemorate the crowning of King George VI, who became King of England after the unexpected abdication of his brother, King Edward VIII. Lucky devil.

1 1/8 ounces gin
1 1/8 ounces orange curacao
1 1/8 ounces rum
1 1/8 ounces lemon juice

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

735. FLORIDA

Believe it or not, this drink has no oranges. Crazy, but good.

1 1/2 ounces grapefruit juice
3/4 ounce Galliano
1 ounce gin
1/4 ounce Campari

1. Fill cocktail shaker with ice.
2. Add grapefruit juice, Galliano, gin, and Campari.
3. Shake.
4. Strain into cocktail glass.
5. Garnish with an orange slice.

736. HARVARD

Drink this one and start talking like a Hah-vahd grad.

1 1/2 ounces brandy
3/4 ounce sweet vermouth
Dash Angostura bitters
1 teaspoon grenadine
2 teaspoons lemon juice

1. Fill cocktail shaker with ice.
2. Add brandy, vermouth, bitters, grenadine, and lemon juice.
3. Stir.
4. Strain into a cocktail glass.

737. MARCONI WIRELESS

Fun fact: Guglielmo Marconi first offered his radio signal invention to the Italians. They turned him down. So he moved to England where in 1898, he flashed the results of the Kingstown Regatta to a Dublin newspaper.

1 1/2 ounces apple brandy
1/2 ounce sweet vermouth
2 dashes orange bitters

1. Fill cocktail shaker with ice.
2. Add apple brandy, vermouth, and bitters.
3. Shake.
4. Strain into a chilled cocktail glass.

738. METROPOLITAN

Sipped in the dark confines of sophisticated urban watering holes everywhere.

1 1/4 ounce brandy
1 1/4 ounce sweet vermouth
1/2 teaspoon sugar syrup
Dash of Angostura bitters

1. Fill cocktail shaker with ice.
2. Add brandy, vermouth, sugar syrup, and bitters.
3. Stir.
4. Strain into a cocktail glass.

739. 1915

With World War I gearing up and Prohibition on its way, tavern-dwellers had precious little time to enjoy this cocktail—but they gave it their best.

1 1/2 ounces curacao
1 1/2 ounces cream
1 1/2 ounces gin

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

740. RAINBOW POUSSE CAFÉ

This rainbow comes complete with a pot o' gold.

1/4 ounce grenadine
1/4 ounce maraschino liqueur
1/4 ounce green crème de menthe
1/4 ounce yellow Chartreuse
1/4 ounce curacao
1/4 ounce brandy

1. Layer carefully in the above order in a pousse café glass.

741. BABY TITTY

Order and proceed to giggle.

2/3 ounce anisette
2/3 ounce crème de yvette
2/3 ounce whipped cream
Cherry

1. Layer the ingredients in the above order in a sherry glass.
2. Add a cherry.

742. CHRYSANTHEMUM COCKTAIL

Fun fact: In Japanese culture, the chrysanthemum is a symbol of perfection.

1 ounce Benedictine
1 ounce dry vermouth
1 teaspoon absinthe

1. Fill cocktail shaker with ice.
2. Add Benedictine, vermouth, and absinthe.
3. Shake.
4. Strain into a cocktail glass.

743. GILROY

Not to be confused with Kilroy.

Juice of 1/4 lemon
1/2 ounce dry vermouth
3/4 ounce cherry brandy
3/4 ounce dry gin
Dash of orange bitters

1. Fill cocktail shaker with ice.
2. Add lemon, vermouth, brandy, gin, and bitters.
3. Stir.
4. Strain into a cocktail glass.

744. GIN & IT

It, presumably, being vermouth.

2 ounces dry gin
1 ounce sweet vermouth

1. Pour gin and vermouth in a cocktail shaker.
2. Stir with no ice.
3. Pour into cocktail glass.

745. GOLDEN GATE COCKTAIL

Cool as an October night on the bay.

1 1/2 ounces dry gin
1 scoop orange sherbet

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

746. MOON RAKER

*Share this with her, and you just might fly to the moon.
Careful not to burn up on re-entry.*

3/4 ounce brandy
3/4 ounce red Dubonnet
3/4 ounce peach brandy
1/4 ounce pastis

1. Fill cocktail shaker with ice.
2. Add brandy, Dubonnet, brandy, and pastis.
3. Shake.
4. Strain into a cocktail glass.

747. MONKEY GLAND

Fun fact: Believe it or not, this drink is named for a late-nineteenth-century practice of transplanting simian testicles into impotent men. No word on whether it worked, but a Russian doctor became very rich.

3 ounces dry gin
1 1/2 ounces orange juice
2 dashes absinthe
2 dashes grenadine

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

748. RED DEVIL

“The devil is most devilish when respectable.” —Elizabeth Barrett Browning

2 ounces Irish whiskey
Dash Worcestershire sauce
1 1/2 ounces clam juice
1 1/2 ounces tomato juice
1/4 ounce lime juice

1. Fill cocktail shaker with ice.
2. Add whiskey, Worcestershire sauce, and all juices.
3. Shake.
4. Strain into a highball glass with ice.
5. Sprinkle with pinch of pepper.

749. SYMPHONY OF MOIST JOY

One really cool aspect of being a composer: getting an entire orchestra to perform in harmonious rhythm, about any subject you choose.

1/4 ounce grenadine
1/4 ounce green crème de menthe
1/4 ounce yellow Chartreuse
1/4 ounce cognac

1. Build grenadine, crème de menthe, Chartreuse, and cognac in a cordial glass.

750. LOVING CUP

Winner takes all!

6 ounces shaved ice
1 1/2 ounces passion fruit
2 ounces dry vermouth
4 ounces white rum
4 ounces champagne

1. Fill cocktail shaker with 6 ounces ice.
2. Add passion fruit, vermouth, and rum.
3. Shake.
4. Fill a loving cup with ice.
5. Add passion fruit mixture into the loving cup.
6. Decorate with a half peach, red and green cherries, and 4 colored straws.
7. Add 4 ounces champagne.

751. SIX FEET UNDER

You'd have to be six feet under to refuse another glass of this.

- 1 1/2 ounces Bacardi rum
- 1 1/2 ounces Swedish punch
- 1 1/2 ounces calvados

1. Fill cocktail shaker with ice.
2. Add rum, Swedish punch, and calavdos.
3. Shake.
4. Strain into a cocktail glass.
5. Squeeze orange peel on top.

752. HOT TODDY

Classic cure for the flu.

- 1 teaspoon sugar
- 3 whole cloves
- 1 cinnamon stick
- 1 thin lemon slice
- 1 ounce bourbon
- 4 ounces boiling water

1. Put sugar, cloves, cinnamon stick, and lemon slice in a heat-resistant mug.
2. Add 1 ounce boiling water.
3. Stir.
4. Let stand for 5 minutes.
5. Add bourbon and 3 ounces boiling water.
6. Stir.
7. Dust with nutmeg.

753. ZAZA

Made famous by the Astoria Hotel, this drink was a popular Depression-era cocktail.

1 3/4 ounces gin
3/4 ounce red Dubonnet

1. Fill cocktail shaker with ice.
2. Add gin and Dubonnet.
3. Stir.
4. Strain into a cocktail glass.

754. PRINCESS MARY

A drink for ladies who fancy the lush life.

1 1/2 ounces crème de cacao
1 1/2 ounces cream
1 1/2 ounces dry gin

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

755. ROYAL SMILE

“Grin, wave to the subjects...turn...grin, wave to the subjects...”

1 ounce apple jack
1/2 ounce gin
1/2 ounce lemon juice
1/2 ounce grenadine

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

756. WEDDING BELLE

A true southern belle serves this at each of her weddings.

3/4 ounce gin
3/4 ounce red Dubonnet
1/2 ounce orange juice
1/2 ounce cherry brandy

1. Fill cocktail shaker with ice.
2. Add gin, Dubonnet, orange juice, and cherry brandy.
3. Shake.
4. Strain into a cocktail glass.

757. GIGOLO COCKTAIL

The go-to drink for gigolos of all eras.

1 teaspoon honey
1 ounce cream
1 ounce parfait amour

1. Pour honey and cream into a cocktail glass.
2. Stir.
2. Add parfait amour.
3. Stir.
4. Dust with freshly grated nutmeg.

758. COCONUT GROVE

(FROM 1940S HOLLYWOOD NIGHTCLUB, THE COCONUT GROVE)

Indulge in these in a private cabana. No one will know you're being naughty.

1 1/2 ounces sweet vermouth
1 1/2 ounces dry vermouth
1 1/2 ounces dry gin

1. Fill cocktail shaker with ice.
2. Add vermouths and gin.
3. Shake.
4. Strain into a cocktail glass.
5. Garnish with a pineapple slice.

759. SARDI'S DELIGHT

Located near Broadway, this landmark NYC restaurant features walls covered with sketches of stars. The perfect drink for a well-planned Oscar party.

1 1/2 ounces gin
1/4 ounce passion fruit juice
1/4 ounce lemon juice
1/4 ounce grenadine
1/4 ounce pastis
Dash Angostura bitters

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

760. MAX BAER COCKTAIL

Named for a heavyweight boxing champion with an equally famous son, Max Baer, Jr. —Jethro on The Beverly Hillbillies.

1 ounce gin
1 ounce apple brandy
1/4 ounce grenadine
1/4 ounce pastis

1. Fill cocktail shaker with ice.
2. Add gin, apple brandy, grenadine, and pastis.
3. Stir.
4. Strain into a cocktail glass.

761. MONTMARTRE SPECIAL COCKTAIL

A fitting tribute to the highest hill in Paris.

3 ounces Bacardi rum
1 1/2 ounces cream
Dash grenadine

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

762. CABLEGRAM

Order up. STOP. Drink. STOP. Order another. DON'T STOP.

2 ounces blended whiskey
Juice of 1/2 lemon
1/2 teaspoon sugar
4 ounces ginger ale

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

763. CORONATION

King me!

8 ounces sherry
8 ounces vermouth
Dash maraschino liqueur
2 dashes orange bitters

1. Fill cocktail shaker with ice.
2. Add sherry, vermouth, maraschino liqueur, and bitters.
3. Shake.
4. Strain into a pint glass.

764. HUNTRESS COCKTAIL

For all modern-day Dianas, mistresses of the hunt.

3/4 ounce bourbon
3/4 ounce cherry liqueur
1 teaspoon triple sec
1 ounce cream

1. Fill cocktail shaker with ice.
2. Add bourbon, cherry liqueur, triple sec, and cream.
3. Shake.
4. Strain into a chilled cocktail glass.

765. ETHEL DUFFY

For brazen women everywhere who won't take no for an answer.

1 ounce apricot brandy
3/4 ounce white crème de menthe
3/4 ounce curacao

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

766. PEGGY COCKTAIL

The early twentieth century song says, "Peg o' my heart, I love you, We'll never part for I love you, dear little girl, sweet little girl, sweeter than the Rose of Erin." This drink will have you echoing those sentiments.

1 1/2 ounces gin
3/4 ounce dry vermouth
1/4 ounce pastis
1/4 ounce red Dubonnet

1. Fill cocktail shaker with ice.
2. Add gin, vermouth, pastis, and Dubonnet.
3. Stir.
4. Strain into a cocktail glass.

767. PRESIDENT ROOSEVELT COCKTAIL

Both President Roosevelts enjoyed a cocktail. This one calls for a fireside chat about world affairs.

1 1/2 ounces light rum
1 ounce orange juice
Dash grenadine

1. Fill cocktail shaker with ice.
2. Add rum, orange juice, and grenadine.
3. Shake.
4. Strain into a cocktail glass.

768. ROSCOE TURNER COCKTAIL

Named for the greatest air racing pilot of the Golden Age. On your mark, get set...Jet!

1 1/2 ounces lemon juice
3 ounces gin
2 dashes of maraschino liqueur

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

769. GINGER ROGERS

Dances gracefully across your palate.

1 1/2 ounces dry vermouth
1 1/2 ounces dry gin
1 1/2 ounces apricot brandy
4 dashes of lemon juice

1. Fill cocktail shaker with ice.
2. Add vermouth, gin, apricot brandy, and lemon juice.
3. Shake.
4. Strain into a cocktail glass.
5. Garnish with a cherry.

770. HESITATION COCKTAIL

This will buy you a few more seconds to decide which direction to go—down the aisle or out the door.

Dash of lemon juice
1 ounce whiskey
3 ounces Swedish punch

1. Fill cocktail shaker with ice.
2. Add lemon juice, whiskey, and Swedish punch.
3. Shake.
4. Strain into a cocktail glass.

771. JOHNNY WEISMULLER

Me Tarzan. You Jane. Want drink?

1 1/2 ounces gin
1 1/2 ounces Bacardi rum
1 1/2 ounces lemon juice
Dash of grenadine
1/2 teaspoon powdered sugar

1. Fill cocktail shaker with ice.
2. Add gin, rum, lemon juice, grenadine, and powdered sugar.
3. Shake.
4. Strain into a cocktail glass.

772. JEAN HARLOW COCKTAIL

Spencer Tracy said of her, "A square shooter if there ever was one." Raise your glass to this silent film diva.

2 ounces Bacardi rum
2 ounces sweet vermouth

1. Fill cocktail shaker with ice.
2. Add rum and vermouth.
3. Shake.
4. Strain into a cocktail glass.
5. Garnish with a lemon peel.

773. SAUCY SUE COCKTAIL

We like 'em like this. The saucier, the better.

1/2 teaspoon apricot brandy
1/2 teaspoon absinthe
2 ounces apple jack

1. Fill cocktail shaker with ice.
2. Add apricot brandy, absinthe, and apple jack.
3. Stir.
4. Strain into a cocktail glass.

774. FIFTH AVENUE

Finish this one up and head to Saks.

1/3 ounce crème de cacao
1/3 ounce apricot nectar
1/3 ounce cream

1. Carefully layer in a cordial glass.

775. HAVANA

Made especially for enjoying on snow white Cuban beaches.

1 1/4 ounces pineapple juice
3/4 ounce rum
1/2 teaspoon lemon juice

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

776. BRANDY MILK PUNCH

Who knew you could visit the bar and build healthy teeth and bones at the same time? Does a body good!

1 teaspoon powdered sugar
2 ounces brandy
1/2 pint milk

1. Fill cocktail shaker with ice.
2. Add powdered sugar, brandy, and milk.
3. Shake.
4. Strain into a collins glass.
5. Dust with nutmeg.

777. FRANKENJACK COCKTAIL

Not nearly as frightening as the name might suggest. Just don't turn your back on it.

1 ounce dry gin
3/4 ounce dry vermouth
1/2 ounce apricot brandy
1 teaspoon triple sec

1. Fill cocktail shaker with ice.
2. Add gin, vermouth, apricot brandy, and triple sec.
3. Stir.
4. Strain into a cocktail glass.
5. Garnish with triple sec.

778. HOT BUTTERED RUM

A winter classic best sipped by the fire with family and friends.

2 ounces rum
Square of butter
1 sugar cube
Water, boiling

1. Place sugar cube into heat-resistant mug.
2. Fill two-thirds with boiling water.
3. Add butter and rum.
4. Stir.
5. Dust with nutmeg.

779. MERRY WIDOW COCKTAIL

As Helen Rowland once said, “A widow is a fascinating being with the flavor of maturity, the spice of experience, the piquancy of novelty, the tang of practiced coquetry, and the halo of one man’s approval.” We couldn’t have said it any better.

1 1/4 ounces dry gin
1 1/4 ounces dry vermouth
1/2 teaspoon Benedictine
1/2 teaspoon absinthe
Dash of Orange bitters

1. Fill cocktail shaker with ice.
2. Add gin, vermouth, Benedictine, absinthe, and bitters.
3. Stir.
4. Strain into a cocktail glass.
5. Garnish with a lemon peel.

780. MILLION DOLLAR COCKTAIL

If your name is Rockefeller, you get to run a tab.

1 1/2 ounces bourbon
1/2 ounce curacao
1/4 teaspoon grenadine
1 egg white

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

781. MIKADO COCKTAIL

For intermission at the opera house.

2 ounces brandy
1/2 teaspoon crème de cacao
1/2 teaspoon curacao
2 dashes of Angostura bitters

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

782. MORNING GLORY FIZZ

What's the story, Morning Glory?

2 ounces scotch
1/2 teaspoon absinthe
1 egg white
1 teaspoon powdered sugar
Juice of 1/2 lemon
Club soda

1. Fill cocktail shaker with ice.
2. Add scotch, absinthe, egg white, powdered sugar, and lemon.
3. Shake.
4. Strain into a highball glass.
5. Fill with club soda.

783. POLLYANNA COCKTAIL

Go ahead and order it. The glass is half full, and everything will work out just fine.

3 slices pineapple
3 slices orange
2 ounces dry gin
1/2 ounce sweet vermouth
1/2 teaspoon grenadine

1. Muddle pineapple and orange slices.
2. Put mixture into a cocktail glass.
3. Fill cocktail shaker with ice.
4. Add gin, vermouth, and grenadine.
5. Shake.
6. Strain into the cocktail glass.

784. SEVILLA COCKTAIL

A delicious delight from southern Spain.

1 ounce rum
1 ounce port
1 egg
1/2 teaspoon powdered sugar

1. Fill cocktail shaker with ice.
2. Add rum, port, egg, and powdered sugar.
3. Shake.
4. Strain into a cocktail glass.

785. UNION JACK COCKTAIL

Hail, Britannia!

1 1/2 ounces dry gin
3/4 ounce crème de yvette
1/2 teaspoon grenadine

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

786. CHARLIE ROSE

If we ever get invited onto his talk show, we'll be sure to bring some of these to break the ice.

1 ounce brandy
Lemon slice

1. Pour brandy into a pony glass.
2. Add lemon slice on top.

787. FAIRY BELLE COCKTAIL

A magical, pixie-dusted place where fairy dreams come true. The drinker will float there on gossamer wings.

1 egg white
1 teaspoon grenadine
1 ounce apricot liqueur
3 ounces dry gin

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

788. JUPITER COCKTAIL

This largest of the planets features one big red eye. You may end up with two.

1 teaspoon orange juice
1 teaspoon parfait amour
1/2 ounce dry vermouth
1 1/2 ounces dry gin

1. Fill cocktail shaker with ice.
2. Add orange juice, parfait amour, vermouth, and gin.
3. Shake.
4. Strain into a cocktail glass.

789. SABBATH CALM

Sip liberally on the day of rest.

1 ounce brandy
1 ounce coffee
1 ounce port
1 whole egg
1/2 teaspoon sugar
2 ounces cream

1. Fill cocktail shaker with ice.
2. Add brandy, coffee, port, egg, and sugar.
3. Add cream.
4. Shake.
5. Strain into a goblet.
6. Dash with nutmeg.

790. PANZERWAGEN

A model of German efficiency. Smooth as silk and purrs like a kitten.

1/2 ounce vodka
1/2 ounce gin
1/2 ounce Cointreau

1. Fill cocktail shaker with ice.
2. Add vodka, gin, and Cointreau.
3. Shake.
4. Strain into a cocktail glass.
5. Serve with side of green olives and almonds.

791. LOTUS CLUB COCKTAIL

Fun fact: Lotus flowers, native to Asia, have long symbolized spiritual enlightenment.

1 lump sugar
2 to 3 drops Angostura bitters
Dash Pernod
2 ounces whiskey

1. Muddle a lump of sugar with a few drops of bitters in cocktail shaker.
2. Add a dash of Pernod and whiskey.
3. Stir.
4. Pour over one ice cube in an old-fashioned glass.
5. Garnish with lime peel.

792. TANGO

Named after the tango craze of 1915, certainly meant to make you hit the dance floor. In more ways than one.

1 1/2 ounces gin
1 1/2 ounces sweet vermouth
1 egg white

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