



GLOSSARY

MIXOLOGY

Build: When ingredients are poured into the glass in which the cocktail will be served. The ingredients are floated on top of each other. Sometimes a swizzle stick is used, allowing the ingredients to be mixed.

Float: The final ingredient of a drink is added by pouring on top, over the back of a mixing spoon.

Puree: A smooth mixture usually obtained by blending and then passing through the sieve.

Muddle: When ingredients are crushed with a pestle in a muddler in order to extract the most flavor from fruit or mint garnishes.

Shake: Firmly grabbing cocktail shaker and aggressively shaking it about a dozen times to fully mix the ingredients. Shaken drinks will be cloudier but more thoroughly mixed and colder.

Stir: Pour ingredients into a shaker or mixing glass full of ice and stir with a long twist-stemmed bar-spoon at least six times in 360 degree complete rotations. Strain the drink into a cocktail glass and leave the “used” ice in the mixing glass.

INGREDIENTS

Absinthe: Now illegal in the United States, a redistilled alcohol with an anise taste that contains wormwood; absinthe substitutes will suffice in place of the real deal. (See Pastis.)

Aquavit: A Scandinavian caraway-infused spirit.

Adovokaat: An eggnog liqueur popular in Holland.

Amaretto: An almond-flavored liqueur made from apricot pits.

Anisette: A licorice-flavored liqueur made from anise seeds.

Apple brandy: An apple liqueur, also known as Calvados or applejack.

Apricot liqueur: A cordial made from apricot pits.

Banana liqueur: A banana liqueur also known as crème de banana.

Benedictine: A soft herbal liqueur that has been produced commercially since the 1860s by the Benedictine monks in France.

Bitters: Angostura bitters—A brand of bitter aromatic tonic used to flavor aperitifs and longer drinks. It was invented around 1825, in Venezuela, by a French doctor to fight illnesses among Bolivar’s troops.

Orange bitters: A bitter liquor made from the dried peel of unripe, sour, or bitter oranges, steeped in gin or alcohol.

Peychaud bitters: The brand name of a bitters produced in the southern United States.

Blackberry liqueur: A cordial made from blackberries.

Bourbon: A brown liqueur made from at least 51 percent corn mash with wheat or rye grains and aged for at least two years in white oak casks.

Brandy: A liquor distilled from wine or fermented fruit. Introduced to Northern Europe by Dutch Brandy products traders in the sixteenth century, the name brandy comes from the Dutch word *brandewijn*, meaning “burnt wine.”

Burgundy: The unblended wines (both white and red, but mainly red) of Burgundy, France. Used in punch or in heated winter drinks.

Campari: A bright red type of orange bitters named after its Italian producer.

Chambord: A French liqueur made from small black raspberries.

Chambraise: A French liqueur made from wild strawberries.

Chartreuse (green or yellow): Green Chartreuse is the only green liqueur in the world with a completely natural color. It also comes in yellow. Only three men in the world, brothers of the Chartreuse order cloistered monks in France, know the names of the 130 plants and how to blend, distill, and age them to produce this liqueur.

Coffee liqueur: A coffee-flavored liqueur. The most popular is Mexican-produced Kahlúa.

Cointreau: An orange-flavored liqueur made from the skins of curacao oranges. The generic term is Curacao. If redistilled clear, it is triple sec.

Cognac: A fine brandy from the Cognac region of western France. All cognac is brandy but not all brandy is cognac. It is rated the best brandy in the world, smooth with a heady scent.

Cranberry liqueur: Cranberry-flavored cordial.

Crème de cacao: A chocolate-flavored liqueur that comes in light and dark varieties.

Crème de cassis: A black currant-flavored liqueur that is notable in the Kir Royale.

Cream of coconut: A coconut syrup used in tropical drinks especially Piña Coladas.

Crème de menthe: A mint-flavored liqueur that comes in white or green varieties.

Crème de noyaux: An almond-flavored liqueur also known as crème de almond.

Crème de violette: A violet-flavored liqueur made with the oil of violets and vanilla.

Curacao: A delicate orange-flavored liqueur that comes in orange and blue.

Drambuie: A honeyed and herbal liqueur with a scotch malt whiskey base made on the Isle of Skye in Scotland.

Dubonnet: A vermouth from the south of France that comes in sweet (red) or less-sweet (blonde).

Fernet Branca: A bitters made of herbs, with a strong medicinal flavor that is produced in France and Italy.

Fino sherry: A very dry type of sherry.

Framboise: A raspberry-flavored liqueur that is often replaced with the more common Chambord.

Frangelico: A hazelnut-flavored liqueur produced in Italy.

Gin: An alcoholic drink distilled from malted grain and flavored with juniper berries. Invented by a Dutch chemist in the seventeenth century as a remedy, it was brought to England and developed there as a favorite liquor for the working class.

Dutch Genever gin: A type of gin of very superior quality mainly produced in the Netherlands. Its production is very similar to that of malt whisky, with juniper and flavoring added to the final product.

Gordon's gin: A famous brand of gin made in England.

Galliano: A golden Italian liqueur with an anise, licorice, and vanilla flavor.

Grand Marnier: An orange-flavored French liqueur with a brandy base.

Grappa: The name of an Italian brandy made from the stalks of grapes.

Grenadine: A pomegranate-flavored syrup with pomegranate used as flavoring and sauce.

Irish cream liqueur: A liqueur made with Irish whiskey blended with fresh cream, spirits, and a little chocolate. The most popular is Bailey's Irish Cream.

Kirsch: A white brandy distilled from cherries and usually aged in a paraffin lined cask to prevent it from taking on the color of the wood. Also known as cherry schnapps.

Licor 43: A sweet, bright yellow citrus and vanilla-flavored Spanish liqueur made from a combination of forty-three ingredients, including citrus and fruit juices, herbs, spices, and vanilla.

Lillet: A sweet French aperitif wine containing quinine and spices in two varieties: sweet (red) and less-sweet (blonde).

Madeira: A specific Portuguese sweet fortified wine.

Malibu: A coconut rum liqueur.

Mandarine Napoleon: A Belgian liqueur made with rare mandarines whose skins are soaked in a Cognac base.

Maraschino: A cherry-flavored clear liqueur.

Marsala: A fortified Sicilian wine (dry or sweet).

Ojen: An anise-flavored Spanish liqueur popular in New Orleans.

Orange flower water: A non-alcoholic diluted orange flower extract in water used as a mixer.

Orgeat: A non-alcoholic syrup made with almonds, orange flower water, and sometimes barley water used as a mixer.

Ouzo: An anise-flavored Greek aperitif spirit made from pressed grapes, herbs, and berries including aniseed, licorice, mint, wintergreen, fennel, and hazelnut.

Parfait Amour: A light purple curacao flavored with rose petals, vanilla, and almonds and made in France.

Pastis: An anise-flavored absinthe substitute that does not include wormwood, not to be confused with anisette. Brands include Absente, Herbsaint, Pernod, and Ricard.

Pisco: A Peruvian or Chilean unaged brandy.

Punsch: A rum-based liqueur with a spicy sweet flavor.

Rose's lime juice: A famous brand name for concentrated lime juice.

Rum: A liquor made from fermented and distilled molasses. Light rums are usually produced in Puerto Rico, Barbados, and Cuba and do not age for very long. Dark rums come mostly from Jamaica, Martinique, and Haiti and can mature from three to twelve years. The color of rum is due to the aging process.

Sabre: An orange liqueur with a hint of chocolate produced in Israel.

Sake: Japanese wines made from rice, spring or mountain water, yeast, and a fungus known as Koji mold.

Sambuca: A popular Italian licorice-flavored liqueur with an infusion of elderberry. Sambuca is similar to anisette but with a higher alcohol content. Black sambuca is similar but opaque black in color.

Sangria: A beverage originating from Spain made with red wine, sugar, and fruits, and garnished with fresh fruits and berries.

Scotch: A term used to designate whisky made in Scotland.

Schnapps: Another name for spirit, usually implying quite a strong alcohol content.

Sloe gin: A berry-plum liqueur made from sloe berries steeped in gin.

Sour Mix: A mixture of lemon juice and sugar syrup. Also called sweet and sour mix or bar mix.

Southern Comfort: A blend of bourbon, orange, and peach liqueur.

Strega: A delicate, mild, and colorless herbal Italian liqueur.

Tequila: A spirit that is only produced in two regions of Mexico and that is made with a minimum of 51 percent distilled blue agave sap.

Tia Maria: A coffee-flavored, rum-based Jamaican liqueur.

Tonic: A tall drink made with ice, spirits, and tonic water.

Triple sec: An orange-flavored clear liqueur similar to Cointreau. Known in nineteenth century as “white curacao.”

Vermouth: French or French-style dry fortified wine and herb aperitif. The two most common types are: sweet red and Italian, and dry white and French.

Vodka: A clear alcoholic spirit made from grain that originated in Russia.

Whiskey: Blended whiskey—Whiskey produced from a combination of whiskeys and/or neutral spirits containing at least 20 percent straight whiskey.

Canadian whiskey: A whiskey mainly made of rye, usually lighter-bodied than American whiskeys. It usually matures in oak casks for five years, but can be bottled at two years.

Irish whiskey: A whiskey made from malted cereals, barley, water, and yeast. It is passed through the still three times (creating a high alcohol level), blended, and aged minimum five years in used Sherry casks.

Jack Daniels: A sour mash whiskey made in Tennessee.

Jim Beam Bourbon whiskey: The name of a sour mash bourbon made in Kentucky.

Rye whiskey: A whiskey made from a mash that contains a minimum of 51 percent rye, and is aged in new oak barrels.

Tennessee whiskey: A smoky sweet type of whisky that is produced like Bourbon, but is mellowed before being stocked in barrels. It is considered by law as a separate category of whiskey.

Yukon Jack: A Canadian-whiskey-based liqueur with citrus and herb flavors.

TYPES OF DRINKS

Aperitif: An alcoholic drink taken before a meal or any of several wines and bitters.

Collins: A tall drink made typically with gin or vodka, sour mix, and club soda.

Cooler: A drink made with ginger ale, club soda, and a fresh spiral or twist of citrus fruit rind, served in a collins or highball glass.

Cordial: Sweetened spirits. The same as liqueurs.

Fix: A sour drink that usually includes pineapple juice and crushed ice.

Fizz: Very similar to a Collins but made with sour mix, sugar, and club soda; often includes an egg.

Flip: A chilled, creamy drink made of eggs, sugar, and a wine or spirit.

Frappe: A partially frozen, often fruity drink, that is usually a mixture of ingredients served over a mound of crushed ice.

Highball: Any spirit served with ice and club soda in a medium to tall glass (often a highball glass).

Julep: A traditionally Southern spirited drink made with fresh mint muddled with sugar, bourbon, and plenty of crushed ice. It's served in an iced silver or pewter mug.

Lowball: A short drink made of spirits served with ice, water, or soda in a small glass.

Mist: Liquor served over a glass filled with crushed ice, often a way of serving liqueur as an after dinner drink.

Nightcap: A spirited drink taken at bedtime.

Pousse Café: A drink made by floating one ingredient on top of another.

Punch: A party-size beverage consisting of fruit, fruit juices, flavorings and sweeteners, soft drinks, and a wine or liquor base.

Rickey: A drink made with a liquor, usually gin, a half lime, and club soda. It is sometimes sweetened, and often served with ice in a rickey glass.

Shooter: A straight shot of whiskey or other kind of spirit taken neat. Also the name for drinks made using various liquors served in a shooter glass without ice.

Sour: A short drink consisting of liquor, lemon/lime juice, and sugar.

Toddy: A sweetened drink of liquor, hot water, and spices.

Virgin: A non-alcoholic drink.

GLASSWARE

Beer mug: A glass with an handle that holds 12 to 16 ounces that is typically used to serve beer, but may be used for frozen margaritas and Bloody Marys.

Brandy snifter: A round balloon on a short stem with a lot of room for swirling that can hold 3, 6, or 12 ounces depending on the size that is used for straight brandy.

Champagne flute: A long slender glass with a stem that replaced the champagne saucer in the 1970s because of its ability to hold effervescent champagne bubbles longer. A similar design is the champagne tulip.

Champagne saucer: The classic round champagne container with either a solid or hollow stem. Legend says it takes its shape from Marie Antoinette's breast.

- Cocktail:** The classic V-shaped glass associated with cocktail culture holds 4 1/2 ounces and is extremely similar to the famous martini glass.
- Collins:** A tall 12-ounce glass named for an 1880s London waiter that is associated with the family of Collins drinks and is also used for a variety of tall drinks.
- Delmonico:** A 5-ounce glass used for drinks containing sparkling water like fizzes. Typically known as a breakfast juice glass.
- Double rocks:** A 12-14 ounce old-fashioned glass used typically for drinks with heavy liquors.
- Highball:** An 8-12 ounce glass similar to a collins glass used for most standard mixed drinks.
- Hurricane:** A 22-ounce glass in the shape of a hurricane lamp. It was created to serve the classic Hurricane at Pat O'Brien's in New Orleans but is now used for other tropical or frozen drinks as well.
- Martini:** A V-shaped glass that is similar to the cocktail glass design but only holds 4 ounces.
- Old-fashioned:** A small squat glass with a thick base also known as a rocks glass or a lowball that is used for 6-ounce drinks "on the rocks" (with ice). It is also used for straight liquor if shot glasses aren't available.
- Parfait:** A specialty glass anywhere from 4 to 7 ounces that is used for drinks that contain liqueurs, ice cream, and fruit.
- Pilsner:** A tall glass that holds around 14 ounces and is typically used for beer but is also occasionally used for various mixed drinks.

Pony: A small liqueur glass that traditionally holds 2 ounces.

Pousse café: A narrow, tall 1-ounce liqueur glass used to layer “floated” drinks with the heaviest liqueur on the bottom and the lowest density liqueur floating on top.

Sherry: A 2-ounce stemmed glass used for sherry but in the nineteenth century it was commonly used as a wine glass.

Shot: A small and compact glass with a standard size of 1 ounce, which is also called a jigger that can be used to measure ingredients, hold one liquor, or serve mixed shooters. A long shot holds 2 ounces.

Sour: A classic 4-ounce small stemmed glass, narrow at the stem and tapering out to a wider lip used for drinks like whiskey sours. These days, sours are served in Delmonico glasses but are more classic in this original glass.

Wine (Red): Commonly called a balloon wine glass, this stemmed glass holds about 12 ounces and is used for red wine cocktails and sangria.

White: An 8-ounce oblong, slightly tapered wine glass used for white wine.

Zombie: A narrow, sleek tall glass, frosted or clear, that is used for the Zombie and other tropical drinks.