

# CORDIALS AND LIQUEURS

CORDIALS AND LIQUEURS have been around since the Middle Ages, when they were concocted in European monasteries primarily for medicinal purposes. The historical distinction between cordials (fruit based) and liqueurs (herb based) doesn't really exist anymore, as the terms are often grouped together—though the word *liqueur* is typically used for both. In Europe, liqueurs and cordials have long been savored as after-dinner drinks, while Americans have tended to enjoy them mixed with other ingredients.

Liqueurs by today's definition are flavored spirits with between 2.5 percent and 40 percent sweetener, which can come from just about anything, including fruits, herbs, roots, spices, and nuts. The alcohol base used to make liqueurs is produced from grain, grapes, other fruits, or vegetables, and must be flavored in one of four ways: distillation, infusion, maceration, or percolation.

Liqueurs, however, should never be confused with fruit brandies, which are distilled from a mash of the fruit itself. Be aware that some producers mislabel their liqueurs as brandies, such as "blackberry brandy," when they are technically cordials (or liqueurs). Artificial colors are permitted in liqueurs, and some lesser brands use artificial flavors.

The best liqueurs come from all over the globe, and many have closely guarded secret recipes and processes, as well as their own proprietary brand names. Some of the most popular include amaretto (almond flavored, made from apricot pits); crème de cacao (cacao and vanilla beans); crème de cassis (black currants); curaçao (made from dried orange peel); sambuca (licorice-flavored, made from the elderberry bush's white flowers); sloe gin (sloe berries, from the blackthorn bush); and Triple Sec (orange-flavored form of curaçao).

### **ABSINTHE SPECIAL COCKTAIL**

1½ oz. Anisette  
 1 oz. Water  
 ¼ tsp. Superfine Sugar  
 (or Simple Syrup)  
 1 dash Orange Bitters

Shake with ice and strain into chilled cocktail glass.

### **AMARETTO AND CREAM**

1½ oz. Amaretto  
 1½ oz. Light Cream

Shake with ice and strain into chilled cocktail glass.

### **AMARETTO MIST**

1½ oz. Amaretto

Serve in old-fashioned glass over crushed ice. Garnish with a twist of lemon or a wedge of lime.

### **AMARETTO ROSE**

1½ oz. Amaretto  
 ½ oz. Lemon Juice  
 1 tsp. Superfine Sugar  
 (or Simple Syrup)  
 Club Soda

Pour first three ingredients into ice-filled Collins glass and fill with club soda. Stir and serve.

### **AMARETTO SOUR**

1½ oz. Amaretto  
 ¾ oz. Lemon Juice

Shake with ice and strain into chilled sour glass. Garnish with a slice of orange.

### **AMARETTO STINGER**

1½ oz. Amaretto  
 ¾ oz. Crème de Menthe  
 (White)

Shake with ice and strain into chilled cocktail glass.

### **AMBER AMOUR**

1½ oz. Amaretto  
 ¼ oz. Superfine Sugar  
 (or Simple Syrup)  
 ¼ oz. Lemon Juice  
 Club Soda

Pour amaretto, sugar/syrup, and lemon juice into ice-filled Collins glass. Top with club soda and stir. Garnish with a maraschino cherry.

### **AMORE-ADE**

1¼ oz. Amaretto  
 ¾ oz. Triple Sec  
 3 oz. Club Soda

Combine all ingredients in oversized red-wine glass. Add ice and garnish with a lemon wedge.

 **APPLE PIE**

3 oz. Apple Schnapps  
1 splash Cinnamon Schnapps

Pour into ice-filled old-fashioned glass and garnish with an apple slice and a sprinkle of cinnamon.

 **ARISE MY LOVE**

1 tsp. Crème de Menthe (Green)

Champagne, chilled

Put Crème de Menthe into champagne flute. Fill with Champagne.

 **BANSHEE**

1 oz. Crème de Banana

½ oz. Crème de Cacao (White)

½ oz. Light Cream

Shake with ice and strain into chilled cocktail glass.

 **BLACKJACK**

1 oz. Cherry-flavored Brandy

½ oz. Brandy

1 oz. Coffee

Shake with ice and strain into ice-filled old-fashioned glass.

 **BLACKTHORN**

1½ oz. Sloe Gin

1 oz. Sweet Vermouth

Stir with ice and strain into chilled cocktail glass. Garnish with a twist of lemon peel.

 **BLANCHE**

1 oz. Anisette

1 oz. Triple Sec

½ oz. Curaçao (White)

Shake with ice and strain into chilled cocktail glass.

 **BOCCIE BALL**

1½ oz. Amaretto

1½ oz. Orange Juice

2 oz. Club Soda

Serve in ice-filled highball glass.

 **BOSTON ICED COFFEE**

6 oz. Coffee (cooled)

1 oz. Crème de Menthe (White)

1 oz. Crème de Cacao (White)

1 oz. Brandy

Pour into ice-filled highball glass and stir. Garnish with a twist of lemon peel.

 **BURNING SUN**

1½ oz. Strawberry Schnapps  
4 oz. Pineapple Juice

Pour into ice-filled highball glass and stir. Garnish with a fresh strawberry.

 **BUSHWACKER**

½ oz. Coffee Liqueur  
½ oz. Amaretto  
½ oz. Light Rum  
½ oz. Irish Cream Liqueur  
2 oz. Light Cream

Blend and pour into ice-filled old-fashioned glass.

 **CAFÉ CABANA**

1 oz. Coffee Liqueur  
3 oz. Club Soda

Pour into ice-filled Collins glass. Stir. Garnish with a lime wedge.

 **CHOCOLATE-COVERED STRAWBERRY**

1 oz. Strawberry Schnapps  
¼ oz. Crème de Cacao (White)  
½ oz. Cream

Stir with ice and serve over ice in red-wine glass. Garnish with a fresh strawberry.

 **CRÈME DE MENTHE FRAPPÉ**

2 oz. Crème de Menthe (Green)

Fill cocktail glass up to brim with shaved ice. Add Crème de Menthe. Serve with two short straws.

 **DEPTH CHARGE**

Add a shot of any flavor of schnapps to a glass of beer.

 **DIANA COCKTAIL**

Crème de Menthe (White)  
Brandy

Fill cocktail glass with ice, then fill ¾ full with Crème de Menthe and float brandy on top.

 **DUCHESS**

1½ oz. Anisette  
½ oz. Dry Vermouth  
½ oz. Sweet Vermouth

Shake with ice and strain into chilled cocktail glass.

 **FERRARI**

1 oz. Amaretto  
2 oz. Dry Vermouth

Mix in ice-filled old-fashioned glass. Garnish with a twist of lemon peel.

 **FRENCH CONNECTION**

1½ oz. Cognac  
¾ oz. Amaretto

Serve in ice-filled old-fashioned glass.

 **FRENCH FANTASY**

- 1 oz. Black Raspberry Liqueur
- 1 oz. Mandarine Napoléon
- 2 oz. Cranberry Juice
- 2 oz. Orange Juice

Pour into ice-filled highball glass and stir. Garnish with an orange slice and a maraschino cherry.

 **FUZZY NAVEL**

- 3 oz. 48-proof Peach Schnapps
- 3 oz. Orange Juice

Combine schnapps and orange juice and pour over ice in highball glass. Garnish with an orange slice.

 **GOLDEN CADILLAC**

- 1 oz. Galliano
- 2 oz. Crème de Cacao (White)
- 1 oz. Light Cream

Combine with ½ cup of crushed ice in blender on low speed for 10 seconds. Strain into chilled champagne flute.

 **GOLDEN DREAM**

- 1 tbsp. Orange Juice
- ½ oz. Triple Sec
- 1 oz. Galliano
- 1 tbsp. Light Cream

Shake with ice and strain into chilled cocktail glass.

 **GOOBER**

- 1½ oz. Vodka
- 1½ oz. Black Raspberry Liqueur
- 1½ oz. Melon Liqueur
- 1 oz. Triple Sec
- 1 oz. Grenadine
- 3 oz. Pineapple Juice
- 4 oz. Orange Juice

Shake with ice and strain into ice-filled Collins glass. Garnish with an orange slice and a maraschino cherry. Serve with a straw.

 **GRASSHOPPER**

- ¼ oz. Crème de Menthe (Green)
- ¼ oz. Crème de Cacao (White)
- ¼ oz. Light Cream

Shake with ice and strain into chilled cocktail glass.

 **HEAT WAVE**

- 1¼ oz. Coconut-flavored Rum
- ½ oz. Peach Schnapps
- 3 oz. Pineapple Juice
- 3 oz. Orange Juice
- ½ oz. Grenadine

Pour first four ingredients into ice-filled hurricane or parfait glass. Top with grenadine. Garnish with a fresh peach slice.

 **ITALIAN SOMBRERO**

1½ oz. Amaretto  
3 oz. Light Cream

Put ingredients in blender or shake well. Serve over ice or straight up in champagne flute.

 **ITALIAN SURFER**

1 oz. Amaretto  
1 oz. Brandy  
Pineapple Juice

Fill a Collins glass with ice. Add amaretto and brandy. Fill with pineapple juice. Garnish with a pineapple spear and a maraschino cherry.

 **JOHNNIE COCKTAIL**

¾ oz. Triple Sec  
1½ oz. Sloe Gin  
1 tsp. Anisette

Shake with ice and strain into chilled cocktail glass.

 **LIMONCELLO SUNRISE**

1 oz. Caravella Limoncello  
3 oz. Orange Juice  
1 dash Grenadine

Stir limoncello and orange juice with ice and strain into chilled old-fashioned glass. Top with a dash of grenadine.

 **LOVER'S KISS**

½ oz. Amaretto  
½ oz. Cherry-flavored Brandy  
½ oz. Crème de Cacao (Brown)  
1 oz. Cream

Shake with ice and strain into parfait glass. Top with whipped cream. Sprinkle with chocolate shavings and top with a maraschino cherry.

 **MARMALADE**

1½ oz. Curaçao  
Tonic Water

Pour Curaçao into ice-filled highball glass and fill with tonic water. Garnish with an orange slice.

 **MCCLELLAND COCKTAIL**

¾ oz. Triple Sec  
1½ oz. Sloe Gin  
1 dash Orange Bitters

Shake with ice and strain into chilled cocktail glass.

 **MELON COOLER**

1 oz. Melon Liqueur  
½ oz. Peach Schnapps  
½ oz. Raspberry Schnapps  
2 oz. Pineapple Juice

Shake with ice and pour into chilled margarita or cocktail glass. Garnish with a lime wheel and a maraschino cherry.

### ☐ MINT HIGHBALL

2 oz. Crème de Menthe (Green)

Ginger Ale or Club Soda

Pour crème de menthe into highball glass over ice cubes and fill with ginger ale or club soda. Stir. Garnish with a twist of lemon peel.

### ☐ MINT ON ROCKS

2 oz. Crème de Menthe (Green)

Pour over ice cubes in old-fashioned glass.

### 🍸 MOULIN ROUGE

1½ oz. Sloe Gin

¾ oz. Sweet Vermouth

1 dash Bitters

Stir with ice and strain into chilled cocktail glass.

### 🍸 PANAMA COCKTAIL

1 oz. Crème de Cacao (White)

1 oz. Light Cream

1 oz. Brandy

Shake with ice and strain into chilled cocktail glass.

### ☐ PEACH MELBA

1 oz. Peach Schnapps

½ oz. Black Raspberry Liqueur

3 oz. Cream

Shake with ice and pour into old-fashioned glass. Garnish with a peach slice. Serve with a short straw.

### ☐ PEPPERMINT ICEBERG

2 oz. Peppermint Schnapps

Pour into ice-filled old-fashioned glass. Stir and serve with a peppermint candy swizzle stick.

### 🍸 PEPPERMINT STICK

1 oz. Peppermint Schnapps

1½ oz. Crème de Cacao (White)

1 oz. Light Cream

Shake with ice and strain into chilled champagne flute.

### 🍸 PEPPERMINT TWIST

1½ oz. Peppermint Schnapps

½ oz. Crème de Cacao (White)

3 scoops Vanilla Ice Cream

Blend and pour into large parfait glass. Garnish with a mint sprig and a peppermint candy stick. Serve with a straw.

### 🍸 PINK SQUIRREL

1 oz. Crème de Noyaux

1 tbsp. Crème de Cacao (White)

1 tbsp. Light Cream

Shake with ice and strain into chilled cocktail glass.

 **PORT AND STARBOARD**

1 tbsp. Grenadine  
 ½ oz. Crème de Menthe  
 (Green)

Pour carefully into pousse  
 café glass, so that crème de  
 menthe floats on grenadine.

 **POUSSE CAFÉ**

**EQUAL PARTS:**

Grenadine  
 Chartreuse (Yellow)  
 Crème de Cassis  
 Crème de Menthe (White)  
 Chartreuse (Green)  
 Brandy

Pour carefully, in order given,  
 into pousse café glass so  
 that each ingredient floats  
 on preceding one.

 **QUAALUDE**

1 oz. Vodka  
 1 oz. Hazelnut Liqueur  
 1 oz. Coffee Liqueur  
 1 splash Milk

Pour into ice-filled old-  
 fashioned glass.

 **RASPBERRY ROMANCE**

¾ oz. Coffee Liqueur  
 ¾ oz. Black Raspberry  
 Liqueur  
 1¼ oz. Irish Cream Liqueur  
 Club Soda

Pour liqueurs into ice-filled  
 parfait glass. Fill with club  
 soda and stir.

 **RITZ FIZZ**

Champagne, chilled  
 1 dash Lemon Juice  
 1 dash Blue Curaçao  
 1 dash Amaretto

Fill flute with Champagne.  
 Add remaining ingredients  
 and stir. Garnish with a twist  
 of lemon peel.

 **ROAD RUNNER**

1 oz. Vodka  
 ½ oz. Amaretto  
 ½ oz. Coconut Cream

Combine in blender with  
 half-scoop of crushed ice  
 for 15 seconds. Rim edge of  
 chilled champagne flute with  
 a slice of orange. Dip rim  
 in a sugar and nutmeg mix-  
 ture. Pour cocktail into the  
 prepared glass. Garnish with  
 fresh-grated nutmeg on top.

 **ROCKY MOUNTAIN  
 COOLER**

1½ oz. Peach Schnapps  
 4 oz. Pineapple Juice  
 2 oz. Lemon-lime Soda

Pour into ice-filled Collins  
 glass and stir.

 **ST. PATRICK'S DAY**

¼ oz. Crème de Menthe  
 (Green)  
 ¾ oz. Chartreuse (Green)  
 ¾ oz. Irish Whiskey  
 1 dash Bitters

Stir with ice and strain into  
 chilled cocktail glass.



 **SAMBUCA STRAIGHT**

2 oz. Sambuca  
3 Coffee Beans

Pour sambuca into snifter and float coffee beans on top.

 **SAN FRANCISCO COCKTAIL**

$\frac{3}{4}$  oz. Sloe Gin  
 $\frac{3}{4}$  oz. Sweet Vermouth  
 $\frac{3}{4}$  oz. Dry Vermouth  
1 dash Bitters  
1 dash Orange Bitters

Shake with ice and strain into chilled cocktail glass. Garnish with a maraschino cherry.

 **SANTINI'S POUSSE CAFÉ**

$\frac{1}{2}$  oz. Brandy  
1 tbsp. Maraschino Liqueur  
 $\frac{1}{2}$  oz. Triple Sec  
 $\frac{1}{2}$  oz. Rum

Pour in order given into pouse café glass.

 **SHEER ELEGANCE**

$1\frac{1}{2}$  oz. Amaretto  
 $1\frac{1}{2}$  oz. Black Raspberry Liqueur  
 $\frac{1}{2}$  oz. Vodka

Shake with ice and strain into chilled cocktail glass.

 **SLOEBERRY COCKTAIL**

1 dash Bitters  
2 oz. Sloe Gin

Stir with ice and strain into chilled cocktail glass.

 **SLOE DRIVER**

$1\frac{1}{2}$  oz. Sloe Gin  
5 oz. Orange Juice

Pour ingredients into ice-filled highball glass and stir.

 **SLOE GIN COCKTAIL**

2 oz. Sloe Gin  
1 dash Orange Bitters  
 $\frac{1}{4}$  oz. Dry Vermouth

Stir with ice and strain into chilled cocktail glass.

## Three and Only Three

No more than three olives or onions in a Martini. Place extras on the side in a garnish dish. This is just common sense; the drink looks goofy chock full of olives or onions.

—DALE DEGROFF (a.k.a. King Cocktail),  
author of *The Craft of the Cocktail*

### ☐ SLOE GIN COLLINS

1 oz. Lemon Juice

2 oz. Sloe Gin

Club Soda

Shake lemon juice and sloe gin with ice and strain into chilled Collins glass. Add several ice cubes, fill with club soda, and stir. Garnish with slices of lemon and orange and a maraschino cherry. Serve with straws.

### ☐ SLOE GIN FIZZ

1 oz. Lemon Juice

1 tsp. Superfine Sugar  
(or Simple Syrup)

2 oz. Sloe Gin

Club Soda

Shake lemon juice, sugar/syrup, and sloe gin with ice and strain into chilled highball glass with two ice cubes. Fill with club soda and stir. Garnish with a slice of lemon.

### ☐ SLOE GIN RICKEY

½ oz. Lime Juice

2 oz. Sloe Gin

Club Soda

Pour into highball glass over ice cubes. Stir. Drop a lime rind into glass.

### ☐ SLOE VERMOUTH

1 oz. Sloe Gin

1 oz. Dry Vermouth

1 tbsp. Lemon Juice

Shake with ice and strain into chilled cocktail glass.

### ☐ SOMETHING DIFFERENT

1 oz. Peach Schnapps

1 oz. Amaretto

2 oz. Pineapple Juice

2 oz. Cranberry Juice

Shake with ice and pour into ice-filled highball glass.

### ☐ STRAWBERRY FIELDS FOREVER

2 oz. Strawberry Schnapps

½ oz. Brandy

Club Soda

Pour schnapps and brandy into ice-filled highball glass. Fill with club soda. Garnish with a fresh strawberry.

### ☐ STRAWBERRY SUNRISE

2 oz. Strawberry Schnapps

½ oz. Grenadine

Orange Juice

Pour schnapps and grenadine into ice-filled highball glass. Fill with orange juice. Garnish with a fresh strawberry.

### **SUN KISS**

2 oz. Amaretto  
4 oz. Orange Juice

Combine amaretto and orange juice in ice-filled Collins glass. Garnish with a lime wedge.

### **THUNDER CLOUD**

½ oz. Crème de Noyaux  
½ oz. Blue Curaçao  
½ oz. Amaretto  
¼ oz. Vodka  
1 oz. Superfine Sugar  
(or Simple Syrup)  
1 oz. Lemon Juice  
1 oz. Lemon-lime Soda

Layer ingredients in ice-filled hurricane or parfait glass in order given. Whirl gently with a large straw.

### **TIKKI DREAM**

¾ oz. Melon Liqueur  
4¼ oz. Cranberry Juice

Pour into ice-filled, sugar-rimmed highball glass. Garnish with a wedge of watermelon.

### **TOASTED ALMOND**

1½ oz. Coffee Liqueur  
1 oz. Amaretto  
1½ oz. Cream or Milk

Add all ingredients in ice-filled old-fashioned glass. Stir.

### **TROPICAL COCKTAIL**

¾ oz. Crème de Cacao  
(White)  
¾ oz. Maraschino Liqueur  
¾ oz. Dry Vermouth  
1 dash Bitters

Stir with ice and strain into chilled cocktail glass.

### **TWIN PEACH**

2 oz. Peach Schnapps  
Cranberry Juice

Pour schnapps into ice-filled highball glass, fill with cranberry juice, and stir. Garnish with an orange or peach slice.

### **WATERMELON**

1 oz. Strawberry Liqueur  
1 oz. Vodka  
½ oz. Superfine Sugar  
(or Simple Syrup)  
½ oz. Lemon Juice  
1 oz. Orange Juice

Pour into ice-filled Collins glass. Garnish with an orange slice and serve with a straw.

 **YELLOW PARROT  
COCKTAIL**

¾ oz. Anisette

¾ oz. Chartreuse (Yellow)

¾ oz. Apricot-flavored  
Brandy

Shake with ice and strain  
into chilled cocktail glass.

 **ZERO MIST**

2 oz. Crème de Menthe

1 oz. Water

For each serving, chill  
liqueur and water in freezer  
compartment of refrigerator  
for 2 hours or longer (does  
not have to be frozen solid).  
Serve in cocktail glasses.