

BRANDY

BRANDY TAKES ITS NAME from the Dutch word “brandewijn,” or “burned wine,” which refers to the process of heating the wine during distillation. Brandy as a category embodies a dizzying number of subcategories, including fruit brandy, grappa, marc, pomace, and eau de vie, to name only a few. The most generic definition for this spirit is that it is distilled from fermented fruit; it is sometimes aged in oak casks or barrels; and it usually clocks in at around 80 proof. While it is often considered an after-dinner sipping spirit, brandy is also widely used in cocktails.

Generally, fruit brandies and eau de vie can legally be made from practically any fruit, including apples, pears, apricots, blackberries, and cherries. At the high end of the brandy spectrum, you’ll find Calvados from the north of France, Cognac and Armagnac from southwest France, and Solera Gran Reserva under the Brandy de Jerez—or sherry—imprimatur from the south of Spain. Artisanal brandies are also being made here in the United States, but not from any specific region, though the best hail from California and Oregon.

In cocktails, dry sherry is sometimes employed in place of vermouth, while Cognac plays a leading role in a number of recipes dating back to the birth of the cocktail in Antoine Peychaud’s apothecary shop in New Orleans. Indeed, the original juleps were made with Cognac, as were many of the early Pousse Café recipes. Armagnac, Cognac’s rustic cousin, has a distinctly stronger flavor than Cognac, and is employed as a substitute to enhance the brandy presence in a cocktail. Calvados, made with apples, is naturally used to ratchet up the quality of any cocktail calling for mere fruit or apple brandy.

THE "23"

2½ oz. Armagnac
 ½ oz. Sweet Vermouth
 ½ oz. Lemon Juice
 2 dashes Bitters

Shake with ice and strain into chilled, sugar-rimmed cocktail glass. Garnish with a twist of lemon peel.

AFTER-DINNER COCKTAIL

1 oz. Apricot-flavored Brandy
 1 oz. Triple Sec
 1 oz. Lime Juice

Shake with ice and strain into chilled cocktail glass. Leave lime in glass.

ALABAZAM

2 oz. Armagnac
 ¾ oz. Lemon Juice
 ½ oz. Orange Curaçao
 ½ oz. Superfine Sugar (or Simple Syrup)
 2 dashes Angostura Bitters
 2 dashes Peychaud's Bitters

Shake with ice and strain into ice-filled old-fashioned glass. Garnish with a flamed orange peel.

ALEXANDER COCKTAIL NO. 2

1 oz. Crème de Cacao (White)
 1 oz. Brandy
 1 oz. Light Cream

Shake with ice and strain into chilled cocktail glass. Garnish with fresh-grated nutmeg on top.

Say Hello

Greet all guests as they arrive at the bar. If you are busy with a guest make eye contact with new arrivals. Eye contact and a quick smile or nod of awareness will put a new arrival at ease. It will give them the confidence to enjoy the friend they may be with or their surroundings without monitoring your every move to make that initial contact. If you are really slammed the guest will give you the few extra minutes you need if you just give them a smile and a nod.

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

 **AMERICAN BEAUTY COCKTAIL**

½ oz. Orange Juice
½ oz. Grenadine
½ oz. Dry Vermouth
½ oz. Brandy
¼ tsp. Crème de Menthe (White)
1 dash Port

Shake first five ingredients with ice and strain into chilled cocktail glass. Top with a dash of port.

 **APPLE BRANDY COCKTAIL**

1½ oz. Apple Brandy
1 tsp. Grenadine
1 tsp. Lemon Juice

Shake with ice and strain into chilled cocktail glass.

 **APPLE BRANDY HIGHBALL**

2 oz. Apple Brandy
Ginger Ale or Club Soda
Pour brandy into ice-filled highball glass. Fill with ginger ale or club soda. Add a twist of lemon peel, if desired, and stir.

 **APPLE BRANDY RICKEY**

½ oz. Lime Juice
1½ oz. Apple Brandy
Club Soda

Pour lime juice and brandy into ice-filled highball glass. Fill with club soda and stir. Garnish with a wedge of lime.

 **APPLE BRANDY SOUR**

1 oz. Lemon Juice
½ tsp. Superfine Sugar (or Simple Syrup)
2 oz. Apple Brandy

Shake with ice and strain into chilled sour glass. Garnish with a half-slice of lemon and a maraschino cherry.

 **APRICOT BRANDY RICKEY**

½ oz. Lime Juice
2 oz. Apricot-flavored Brandy
Club Soda

Pour lime juice and brandy into ice-filled highball glass. Fill with club soda and stir. Garnish with a wedge of lime.

 **APRICOT COCKTAIL**

½ oz. Lemon Juice
1 oz. Orange Juice
1½ oz. Apricot-flavored Brandy
1 tsp. Gin

Shake with ice and strain into chilled cocktail glass.

APRICOT COOLER

½ tsp. Superfine Sugar (or Simple Syrup)

Club Soda

2 oz. Apricot-flavored Brandy

Ginger Ale (optional)

In Collins glass, dissolve sugar/syrup and club soda. Stir and fill glass with ice and add brandy. Add club soda or ginger ale and stir again. Insert a spiral of orange or lemon peel (or both) and dangle end over rim of glass.

APRICOT FIZZ

1 oz. Lemon Juice

½ oz. Lime Juice

1 tsp. Superfine Sugar (or Simple Syrup)

2 oz. Apricot-flavored Brandy

Club Soda

Shake juices, sugar/syrup, and brandy with ice and strain into ice-filled high-ball glass. Fill with club soda and stir.

B & B

½ oz. Bénédictine

½ oz. Brandy

Use cordial glass and carefully float the brandy on top of the Bénédictine.

BABBIE'S SPECIAL COCKTAIL

½ oz. Light Cream

1½ oz. Apricot-flavored Brandy

¼ tsp. Gin

Shake with ice and strain into chilled cocktail glass.

BEE STINGER

½ oz. Crème de Menthe (White)

1½ oz. Blackberry Brandy

Shake with ice and strain into chilled cocktail glass.

BETSY ROSS

1½ oz. Brandy

1½ oz. Port

1 dash Triple Sec

Stir with ice and strain into chilled cocktail glass.

BISTRO SIDECAR

1½ oz. Brandy

½ oz. Tuaca

½ oz. Frangelico

¼ oz. Lemon Juice

¼ oz. Superfine Sugar (or Simple Syrup)

1 wedge Tangerine, squeezed

Shake with ice. Strain into chilled, sugar-rimmed cocktail glass. Garnish with a roasted hazelnut.

BLACK FEATHER

1 oz. Brandy

1 oz. Dry Vermouth

½ oz. Triple Sec

1 dash Angostura Bitters

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

 **BOMBAY COCKTAIL**

½ oz. Dry Vermouth
 ½ oz. Sweet Vermouth
 1 oz. Brandy
 ¼ tsp. Anisette
 ½ tsp. Triple Sec

Stir with ice and strain into chilled cocktail glass.

 **BOSOM CARESSER**

1 oz. Brandy
 1 oz. Madeira
 ½ oz. Triple Sec

Stir with ice and strain into chilled cocktail glass.

 **BRANDIED MADEIRA**

1 oz. Brandy
 1 oz. Madeira
 ½ oz. Dry Vermouth

Stir with ice and strain into ice-filled old-fashioned glass. Add a twist of lemon peel.

 **BRANDIED PORT**

1 oz. Brandy
 1 oz. Tawny Port
 ½ oz. Lemon Juice
 1 tsp. Maraschino Liqueur

Shake all ingredients and strain into ice-filled old-fashioned glass. Add a slice of orange.

 **BRANDY ALEXANDER**

½ oz. Crème de Cacao (Brown)
 ½ oz. Brandy
 ½ oz. Heavy Cream

Shake well with ice and strain into chilled cocktail glass.

 **BRANDY CASSIS**

1½ oz. Brandy
 1 oz. Lemon Juice
 1 dash Crème de Cassis

Shake with ice and strain into chilled cocktail glass. Add a twist of lemon peel.

 **BRANDY COBBLER**

1 tsp. Superfine Sugar (or Simple Syrup)
 2 oz. Club Soda
 2 oz. Brandy

Dissolve sugar/syrup in club soda. Fill red-wine glass with shaved ice. Add brandy. Stir well and garnish with fruits in season. Serve with straws.

 **BRANDY COCKTAIL**

2 oz. Brandy
 ¼ tsp. Superfine Sugar (or Simple Syrup)
 2 dashes Bitters

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

BRANDY COLLINS

- 1 oz. Lemon Juice
- 1 tsp. Superfine Sugar (or Simple Syrup)
- 2 oz. Brandy
- Club Soda

Shake lemon juice, sugar/syrup, and brandy with ice and strain into ice-filled Collins glass. Fill with club soda and stir. Garnish with a slice of orange or lemon and a maraschino cherry. Serve with straws.

BRANDY CURSTA COCKTAIL

- 1 tsp. Maraschino Liqueur
- 1 dash Bitters
- 1 tsp. Lemon Juice
- ½ oz. Triple Sec
- 2 oz. Brandy

Moisten the edge of a cocktail glass with lemon and dip into sugar. Cut the rind of half a lemon into a spiral and place in glass. Stir above ingredients with ice and strain into chilled, sugar-rimmed glass. Add a slice of orange.

BRANDY DAISY

- 1 oz. Lemon Juice
- ½ tsp. Superfine Sugar (or Simple Syrup)
- 1 tsp. Raspberry Syrup or Grenadine
- 2 oz. Brandy

Shake with ice and strain into beer mug or 8-oz. metal

cup. Add cubes of ice and garnish with fruit.

BRANDY FIX

- 1 oz. Lemon Juice
- 1 tsp. Superfine Sugar (or Simple Syrup)
- 1 tsp. Water
- 2½ oz. Brandy

Mix lemon juice, sugar/syrup, and water in highball glass. Stir. Then fill glass with shaved ice and brandy. Stir, add a slice of lemon. Serve with straws.

BRANDY FIZZ

- 1 oz. Lemon Juice
- 1 tsp. Superfine Sugar (or Simple Syrup)
- 2 oz. Brandy
- Club Soda

Shake lemon juice, sugar/syrup, and brandy with ice and strain into ice-filled highball glass. Fill with club soda and stir.

BRANDY GUMP COCKTAIL

- 1½ oz. Brandy
- 1 oz. Lemon Juice
- ½ tsp. Grenadine

Shake with ice and strain into chilled cocktail glass.

BRANDY HIGHBALL

- 2 oz. Brandy
- Ginger Ale or Club Soda

Pour brandy into ice-filled highball glass. Fill with ginger ale or club soda. Add a

twist of lemon peel and stir gently.

BRANDY JULEP

1 tsp. Superfine Sugar (or Simple Syrup)

5–6 Mint Leaves

2½ oz. Brandy

Put sugar/syrup, mint leaves, and brandy into Collins glass. Fill glass with finely shaved ice and stir until mint rises to top, being careful not to bruise leaves. (Do not hold glass while stirring.) Garnish with a slice of pineapple, orange, or lemon, and a maraschino cherry. Serve with straws.

BRANDY SANGAREE

½ tsp. Superfine Sugar (or Simple Syrup)

1 tsp. Water

2 oz. Brandy

Club Soda

½ oz. Port

Dissolve sugar/syrup in water and add brandy. Pour into ice-filled highball glass. Fill with club soda and stir. Float port on top and garnish with fresh-grated nutmeg.

BRANDY SLING

1 tsp. Superfine Sugar (or Simple Syrup)

1 tsp. Water

1 oz. Lemon Juice

2 oz. Brandy

Dissolve sugar/syrup in water and lemon juice in

old-fashioned glass. Fill with ice, add brandy, and stir. Garnish with a twist of lemon peel.

BRANDY SMASH

1 cube Sugar

1 oz. Club Soda

4 sprigs Mint

2 oz. Brandy

Muddle cube of sugar with club soda and mint in old-fashioned glass. Add brandy and ice. Stir and garnish with a slice of orange and a maraschino cherry. Add a twist of lemon peel on top.

BRANDY AND SODA

2 oz. Brandy

Club Soda

Pour brandy into ice-filled Collins glass. Fill with club soda.

BRANDY SOUR

1 oz. Lemon Juice

½ tsp. Superfine Sugar (or Simple Syrup)

2 oz. Brandy

Shake with ice and strain into chilled sour glass. Garnish with a half-slice of lemon and a maraschino cherry.

☐ BRANDY SQUIRT

- 1½ oz. Brandy
- 1 tbsp. Superfine Sugar
(or Simple Syrup)
- 1 tsp. Grenadine
- Club Soda

Shake first three ingredients with ice. Strain into chilled highball glass and fill with club soda. Garnish with a stick of pineapple and strawberries.

☐ BRANDY SWIZZLE

- 1 tsp. Superfine Sugar (or Simple Syrup)
- 1 oz. Lime Juice
- 2 oz. Club Soda
- 2 dashes Bitters
- 2 oz. Brandy

Dissolve the sugar/syrup in lime juice and club soda in Collins glass. Fill glass with ice and stir. Add bitters and brandy. Add club soda and serve with a swizzle stick.

☐ BRANDY TODDY

- ½ tsp. Superfine Sugar (or Simple Syrup)
- 1 tsp. Water
- 2 oz. Brandy
- 1 Ice Cube

Dissolve the sugar/syrup and water in old-fashioned glass. Add the brandy and the ice cube. Stir and add a twist of lemon peel on top.

☹ BRANDY VERMOUTH COCKTAIL

- ½ oz. Sweet Vermouth
- 2 oz. Brandy
- 1 dash Bitters

Stir with ice and strain into chilled cocktail glass.

☐ BRANTINI

- 1½ oz. Brandy
- 1 oz. Gin
- 1 dash Dry Vermouth

Stir with ice and strain into ice-filled old-fashioned glass. Add a twist of lemon peel.

☹ BRUNSWICK STREET COCKTAIL

- 1½ oz. Cognac
- 1½ oz. Sherry (Pedro Ximenez)
- 1 Egg Yolk

Shake and strain into chilled cocktail glass. Garnish with fresh-grated nutmeg on top.

☹ BULLDOG COCKTAIL

- 1½ oz. Cherry-flavored Brandy
- ¾ oz. Gin
- ½ oz. Lime Juice

Shake with ice and strain into chilled cocktail glass.

 **BULL'S EYE**

1 oz. Brandy
2 oz. Hard Cider
Ginger Ale

Pour brandy and hard cider into ice-filled highball glass and fill with ginger ale. Stir.

 **BULL'S MILK**

1 tsp. Superfine Sugar (or Simple Syrup)
1 oz. Light Rum
1½ oz. Brandy
1 cup Milk

Shake with ice and strain into chilled Collins glass. Garnish with fresh-grated nutmeg and a pinch of cinnamon on top.

 **BUTTON HOOK COCKTAIL**

½ oz. Crème de Menthe (White)
½ oz. Apricot-flavored Brandy
½ oz. Anisette
½ oz. Brandy

Shake with ice and strain into chilled cocktail glass.

 **CADIZ**

¼ oz. Dry Sherry
¼ oz. Blackberry-flavored Brandy
½ oz. Triple Sec
½ oz. Light Cream

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

 **CALVADOS COCKTAIL**

1½ oz. Calvados (Apple Brandy)
1½ oz. Orange Juice
¾ oz. Triple Sec
¾ oz. Orange Bitters

Shake with ice and strain into chilled cocktail glass.

 **CARA SPOSA**

1 oz. Coffee-flavored Brandy
1 oz. Triple Sec
½ oz. Light Cream

Shake with ice and strain into chilled cocktail glass.

 **CARROL COCKTAIL**

1½ oz. Brandy
¾ oz. Sweet Vermouth

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

 **CHAMPS ÉLYSÉES COCKTAIL**

1 oz. Brandy
½ oz. Chartreuse (Yellow)
½ oz. Lemon Juice
½ tsp. Superfine Sugar (or Simple Syrup)

1 dash Bitters

Shake with ice and strain into chilled cocktail glass.

 **CHARLES COCKTAIL**

1½ oz. Sweet Vermouth
1½ oz. Brandy
1 dash Bitters

Stir with ice and strain into chilled cocktail glass.

CHERRY BLOSSOM

- 1½ oz. Brandy
- ½ oz. Cherry-flavored Brandy
- 1½ tsps. Triple Sec
- 1½ tsps. Grenadine
- 2 tsps. Lemon Juice

Prepare chilled cocktail glass by dipping rim in cherry brandy and then superfine sugar. Shake ingredients with ice and strain into prepared glass. Add a maraschino cherry.

CHERRY FIZZ

- 1 oz. Lemon Juice
- 2 oz. Cherry-flavored Brandy
- Club Soda

Shake with ice and strain into ice-filled highball glass. Fill with club soda and garnish with a maraschino cherry.

CHERRY SLING

- 2 oz. Cherry-flavored Brandy
- 1 oz. Lemon Juice

Combine in ice-filled old-fashioned glass and stir. Add a twist of lemon peel.

CHICAGO COCKTAIL

- 2 oz. Brandy
- 1 dash Bitters
- ¼ tsp. Triple Sec

Prepare chilled old-fashioned glass by rubbing slice of lemon around rim and then dipping into sugar. Stir ingredients with ice and strain into prepared glass.

CLASSIC COCKTAIL

- ½ oz. Lemon Juice
- 1½ tsps. Curaçao
- 1½ tsps. Maraschino Liqueur
- 1 oz. Brandy

Prepare rim of chilled old-fashioned glass by rubbing with lemon and dipping into superfine sugar. Shake ingredients with ice and strain into prepared glass.

COFFEE GRASSHOPPER

- ¾ oz. Coffee-flavored Brandy
- ¾ oz. Crème de Menthe (White)
- ¾ oz. Light Cream

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

COGNAC HIGHBALL

- 2 oz. Cognac
- Ginger Ale or Club Soda

Pour Cognac into ice-filled highball glass and fill with ginger ale or club soda. Add a twist of lemon peel, if desired, and stir.

COLD DECK COCKTAIL

- ½ tsp. Crème de Menthe (White)
- ½ oz. Sweet Vermouth
- 1 oz. Brandy

Stir with ice and strain into chilled cocktail glass.

☐ CRÈME DE CAFÉ

- 1 oz. Coffee-flavored Brandy
- ½ oz. Rum
- ½ oz. Anisette
- 1 oz. Light Cream

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

🍸 THE CRUX

- ¾ oz. Dubonnet
- ¾ oz. Triple Sec
- ¾ oz. Brandy
- ¾ oz. Lemon Juice

Stir and serve in chilled cocktail glass with a twist of orange.

🍸 CUBAN COCKTAIL NO. 2

- ½ oz. Lime Juice
- ½ oz. Apricot-flavored Brandy
- 1½ oz. Brandy
- 1 tsp. Light Rum

Shake with ice and strain into chilled cocktail glass.

🍸 D'ARTAGNAN

- ½ tsp. Armagnac
- ½ tsp. Grand Marnier
- 3 tsps. Orange Juice
- ½ tsp. Simple Syrup
- 3 oz. Champagne, Chilled
- Orange Peel, cut into thin strips

Chill first four ingredients in mixing glass and strain into champagne flute. Top with Champagne and add strips of orange peel so they

extend the length of the glass.

🍸 DEAUVILLE COCKTAIL

- ½ oz. Lemon Juice
- ½ oz. Brandy
- ½ oz. Apple Brandy
- ½ oz. Triple Sec

Shake with ice and strain into chilled cocktail glass.

🍸 DELORES

- 1 oz. Brandy (Spanish)
- 1 oz. Cherry Liqueur
- 1 oz. Crème de Cacao
- 1 Egg White

Shake and strain into a champagne flute. Garnish with fresh-grated nutmeg on top.

☐ DEPTH BOMB

- 1 oz. Apple Brandy
- 1 oz. Brandy
- 1 dash Lemon Juice
- 1 dash Grenadine

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

🍸 DREAM COCKTAIL

- ¾ oz. Triple Sec
- 1½ oz. Brandy
- ¼ tsp. Anisette

Shake with ice and strain into chilled cocktail glass.

EAST INDIA COCKTAIL NO. 1

1½ oz. Brandy
 ½ tsp. Pineapple Juice
 ½ tsp. Triple Sec
 1 tsp. Jamaican Rum
 1 dash Bitters

Shake with ice and strain into chilled cocktail glass. Add a twist of lemon peel and a maraschino cherry.

ETHEL DUFFY COCKTAIL

¾ oz. Apricot-flavored Brandy
 ¾ oz. Crème de Menthe (White)
 ¾ oz. Triple Sec

Shake with ice and strain into chilled cocktail glass.

FALLEN LEAVES

¾ oz. Calvados (Apple Brandy)
 ¾ oz. Sweet Vermouth
 ¼ oz. Dry Vermouth
 1 dash Brandy
 1 squeeze Lemon Peel

Stir with ice and strain into chilled cocktail glass. Squeeze lemon twist into drink, and use as garnish.

FANCY BRANDY

2 oz. Brandy
 1 dash Bitters
 ¼ tsp. Triple Sec
 ¼ tsp. Superfine Sugar (or Simple Syrup)

Shake with ice and strain into chilled cocktail glass. Add a twist of lemon peel.

FANTASIO COCKTAIL

1 tsp. Crème de Menthe (White)
 1 tsp. Maraschino Liqueur
 1 oz. Brandy
 ¾ oz. Dry Vermouth

Stir with ice and strain into chilled cocktail glass.

FONTAINEBLEAU SPECIAL

1 oz. Brandy
 1 oz. Anisette
 ½ oz. Dry Vermouth

Shake with ice and strain into chilled cocktail glass.

FRENCH QUARTER

2½ oz. Brandy
 ¾ oz. Lillet Blonde

Stir with ice and strain into chilled cocktail glass. Garnish with a thin quarter wheel of lemon.

FROUPE COCKTAIL

1½ oz. Sweet Vermouth
 1½ oz. Brandy
 1 tsp. Bénédictine

Stir with ice and strain into chilled cocktail glass.

GEORGIA MINT JULEP

2 sprigs Mint
 1 tsp. Superfine Sugar (or Simple Syrup)
 1 splash Water
 1½ oz. Brandy
 1 oz. Peach-flavored Brandy

Put mint, sugar/syrup, and splash of water into Collins

glass and muddle. Fill with ice, and then add brandy and peach-flavored brandy. Garnish with mint leaves.

GILROY COCKTAIL

½ oz. Lemon Juice
 ½ oz. Dry Vermouth
 ¾ oz. Cherry-flavored Brandy
 ¾ oz. Gin
 1 dash Orange Bitters

Shake with ice and strain into chilled cocktail glass.

GOAT'S DELIGHT

1¾ oz. Kirschwasser
 1¾ oz. Brandy
 ¼ oz. Orgeat Syrup (Almond Syrup)
 ¼ oz. Cream
 ¼ oz. Pastis (Pernod or Other Absinthe Substitute)

Shake with ice and strain into chilled cocktail glass.

GOLDEN DAWN

1 oz. Apple Brandy
 ½ oz. Apricot-flavored Brandy
 ½ oz. Gin
 1 oz. Orange Juice
 1 tsp. Grenadine

Shake all ingredients except grenadine with ice and strain into ice-filled old-fashioned glass. Add grenadine.

GOTHAM

½ tsp. Pernod (or Absinthe Substitute)
 3 dashes Peach Bitters
 3 oz. Brandy

Coat a chilled old-fashioned glass with Pernod (or absinthe substitute), and then add the peach bitters and brandy. Garnish with a twist of lemon peel.

HARVARD COCKTAIL

1½ oz. Brandy
 ¾ oz. Sweet Vermouth
 1 dash Bitters
 1 tsp. Grenadine
 2 tsp. Lemon Juice

Shake with ice and strain into chilled cocktail glass.

HARVARD COOLER

½ tsp. Superfine Sugar (or Simple Syrup)
 Club Soda
 2 oz. Apple Brandy
 Ginger Ale (optional)

In Collins glass, stir sugar/syrup into club soda. Add ice cubes and apple brandy. Fill with club soda or ginger ale and stir again. Insert a spiral of orange or lemon peel (or both) and dangle end over rim of glass.

HONEYMOON COCKTAIL

¾ oz. Bénédictine
 ¾ oz. Apple Brandy
 1 oz. Lemon Juice
 1 tsp. Triple Sec

Shake with ice and strain into chilled cocktail glass.

JACK-IN-THE-BOX

- 1 oz. Apple Brandy
- 1 oz. Pineapple Juice
- 1 dash Bitters

Shake with ice and strain into chilled cocktail glass.

JACK MAPLES

- 2 oz. Applejack
- 1 tsp. Maple Syrup (Medium-Amber)
- 1 dash Fee's Aromatic Bitters

Stir and strain into cocktail glass. Garnish with a cinnamon stick.

JACK ROSE COCKTAIL

- 1½ oz. Apple Brandy
- ½ oz. Lime Juice
- 1 tsp. Grenadine

Shake with ice and strain into chilled cocktail glass.

JAMAICA GRANITO

- 1 small scoop Lemon or Orange Sherbet
- 1½ oz. Brandy
- 1 oz. Triple Sec
- Club Soda

Combine in Collins glass and stir. Garnish with fresh-grated nutmeg on top.

JAMAICA HOP

- 1 oz. Coffee-flavored Brandy
- 1 oz. Crème de Cacao (White)
- 1 oz. Light Cream

Shake well with ice and strain into chilled cocktail glass.

JAPANESE

- 2 oz. Brandy
- ½ oz. Orgeat Syrup (Almond Syrup)
- 2 dashes Angostura Bitters

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

JERSEY LIGHTNING

- 1½ oz. Apple Brandy
- ½ oz. Sweet Vermouth
- 1 oz. Lime Juice

Shake with ice and strain into chilled cocktail glass.

LADY BE GOOD

- 1½ oz. Brandy
- ½ oz. Crème de Menthe (White)
- ½ oz. Sweet Vermouth

Shake with ice and strain into chilled cocktail glass.

LA JOLLA

- 1½ oz. Brandy
- ½ oz. Crème de Banana
- 1 tsp. Orange Juice
- 2 tsps. Lemon Juice

Shake with ice and strain into chilled cocktail glass.

LIBERTY COCKTAIL

- ¾ oz. Light Rum
- 1½ oz. Apple Brandy
- ¼ tsp. Superfine Sugar (or Simple Syrup)

Stir with ice and strain into chilled cocktail glass.

 **LUGGER**

- 1 oz. Brandy
- 1 oz. Apple Brandy
- 1 dash Apricot-flavored Brandy

Shake with ice and strain into chilled cocktail glass.

 **LUXURY COCKTAIL**

- 3 oz. Brandy
- 2 dashes Orange Bitters
- 3 oz. Well-chilled Champagne

Stir and pour into champagne flute.

 **MERRY WIDOW COCKTAIL NO. 2**

- 1¼ oz. Maraschino Liqueur
- 1¼ oz. Cherry-flavored Brandy

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

 **METROPOLE**

- 1½ oz. Brandy
- 1½ oz. Dry Vermouth
- 2 dashes Orange Bitters
- 1 dash Peychaud's Bitters

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

 **METROPOLITAN COCKTAIL**

- 1¼ oz. Brandy
- 1¼ oz. Sweet Vermouth
- ½ tsp. Superfine Sugar (or Simple Syrup)
- 1 dash Bitters

Stir with ice and strain into chilled cocktail glass.

 **MIDNIGHT COCKTAIL**

- 1 oz. Apricot-flavored Brandy
- ½ oz. Triple Sec
- ½ oz. Lemon Juice

Shake with ice and strain into chilled cocktail glass.

 **MIKADO COCKTAIL**

- 1 oz. Brandy
- 1 dash Triple Sec
- 1 dash Grenadine
- 1 dash Crème de Noyaux
- 1 dash Bitters

Stir in old-fashioned glass over ice cubes.

 **MONTANA**

- 1½ oz. Brandy
- 1 oz. Port
- ½ oz. Dry Vermouth

Stir in ice-filled old-fashioned glass.

☐ MOONLIGHT

2 oz. Apple Brandy
 1 oz. Lemon Juice
 1 tsp. Superfine Sugar (or Simple Syrup)

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

🍷 MORNING COCKTAIL

1 oz. Brandy
 1 oz. Dry Vermouth
 ¼ tsp. Triple Sec
 ¼ tsp. Maraschino Liqueur
 ¼ tsp. Anisette
 2 dashes Orange Bitters

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

☐ NETHERLAND

1 oz. Brandy
 1 oz. Triple Sec
 1 dash Orange Bitters

Stir in ice-filled old-fashioned glass.

🍷 NICKY FINN

1 oz. Brandy
 1 oz. Triple Sec
 1 oz. Lemon Juice
 1 dash Pernod (or Absinthe Substitute)

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

🍷 THE NORMANDY

1½ oz. Calvados (Père Magloire or Apple Brandy)
 1½ oz. Dubonnet Rouge
 1 oz. Fresh Apple Cider
 ¼ oz. Lime Juice

Shake with ice and strain into chilled cocktail glass. Garnish with a slice of red apple.

🍷 OLYMPIC COCKTAIL

¾ oz. Orange Juice
 ¾ oz. Triple Sec
 ¾ oz. Brandy

Shake with ice and strain into chilled cocktail glass.

🍷 PARADISE COCKTAIL

1 oz. Apricot-flavored Brandy
 ¾ oz. Gin

1 oz. Orange Juice

Shake with ice and strain into chilled cocktail glass.

☐ PEACH SANGAREE

1 oz. Peach-flavored Brandy
 Club Soda
 1 tsp. Port

Pour brandy into ice-filled highball glass. Fill glass with club soda. Stir and float port on top. Garnish with fresh-grated nutmeg on top.

 **PISCO SOUR**

- 2 oz. Pisco (Peruvian Brandy)
- 1 oz. Lime Juice
- ¼ oz. Superfine Sugar (or Simple Syrup)
- ½ Egg White
- 1 dash Angostura Bitters

Shake all ingredients except bitters with ice. Strain into champagne flute. Dash with bitters.

 **POLONAISE**

- 1½ oz. Brandy
- ½ oz. Blackberry-flavored Brandy
- ½ oz. Dry Sherry
- 1 dash Lemon Juice

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

 **POOP DECK COCKTAIL**

- 1 oz. Brandy
- 1 oz. Port
- ½ oz. Blackberry-flavored Brandy

Shake with ice and strain into chilled cocktail glass.

 **PRESTO COCKTAIL**

- ½ oz. Orange Juice
- ½ oz. Sweet Vermouth
- 1½ oz. Brandy
- ¼ tsp. Anisette

Shake with ice and strain into chilled cocktail glass.

 **PRINCE OF WALES**

- ¾ oz. Madeira
- ¾ oz. Brandy
- ¼ oz. Triple Sec
- 1 dash Angostura Bitters
- 1 splash Champagne, chilled

Shake first four ingredients and strain into champagne flute. Top with Champagne.

 **PRINCESS POUSSE CAFÉ**

- ¾ oz. Apricot-flavored Brandy
- 1½ tsps. Light Cream

Pour cream carefully on top of brandy in a pousse café glass, so that it does not mix.

 **RENAISSANCE**

- 2 oz. Brandy
- 1½ oz. Sweet Vermouth
- ⅓ oz. Limoncello
- 2 dashes Peach Bitters

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

 **ROYAL SMILE COCKTAIL**

- ½ oz. Lemon Juice
- 1 tsp. Grenadine
- ½ oz. Gin
- 1 oz. Apple Brandy

Stir with ice and strain into chilled cocktail glass.

ST. CHARLES PUNCH

1 oz. Brandy
 ½ oz. Triple Sec
 2 oz. Lemon Juice
 1 tsp. Sugar
 3 oz. Port

Shake all ingredients except port with ice. Strain into ice-filled Collins glass. Top with port. Add a slice of lemon and a maraschino cherry.

SARATOGA COCKTAIL

2 oz. Brandy
 2 dashes Bitters
 1 tsp. Lemon Juice
 1 tsp. Pineapple Juice
 ½ tsp. Maraschino Liqueur

Shake with ice and strain into chilled cocktail glass.

SAUCY SUE COCKTAIL

½ tsp. Apricot-flavored Brandy
 ½ tsp. Pernod
 2 oz. Apple Brandy

Stir with ice and strain into chilled cocktail glass.

SEVILLA 75

1 oz. Brandy (Spanish)
 ½ oz. Fresh Lemon Juice
 1 tsp. Simple Syrup
 2 oz. Cava

Shake first three ingredients and strain into chilled red-wine glass. Top with Cava.

SHRINER COCKTAIL

1½ oz. Brandy
 1½ oz. Sloe Gin
 2 dashes Bitters
 ½ tsp. Superfine Sugar (or Simple Syrup)

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

SIDECAR COCKTAIL

½ oz. Lemon Juice
 1 oz. Triple Sec
 1 oz. Brandy

Shake with ice and strain into chilled cocktail glass.

SINGAPORE SLING

1½ oz. Gin
 ½ oz. Cherry-flavored Brandy
 ¼ oz. Triple Sec
 ¼ oz. Bénédictine
 4 oz. Pineapple Juice
 ½ oz. Lime Juice
 ⅓ oz. Grenadine
 1 dash Bitters

Shake with ice and strain into ice-filled Collins glass. Garnish with a fresh or maraschino cherry and a slice of pineapple.

As served at the Raffles Hotel, Singapore.

SLOPPY JOE'S COCKTAIL NO. 2

¾ oz. Pineapple Juice
 ¾ oz. Brandy
 ¾ oz. Port
 ¼ tsp. Triple Sec
 ¼ tsp. Grenadine

Shake with ice and strain into chilled cocktail glass.

SMART ALEC

2 oz. Cognac
1 oz. Triple Sec
1 oz. Chartreuse (Yellow)
1 dash Orange Bitters

Stir and strain into champagne coupe.

SOMBRERO

1½ oz. Coffee-flavored Brandy
1 oz. Light Cream

Pour brandy into ice-filled old-fashioned glass. Float cream on top.

SOOTHER COCKTAIL

½ oz. Brandy
½ oz. Apple Brandy
½ oz. Triple Sec
1 oz. Lemon Juice
1 tsp. Superfine Sugar (or Simple Syrup)

Shake with ice and strain into chilled cocktail glass.

SPECIAL ROUGH COCKTAIL

1½ oz. Apple Brandy
1½ oz. Brandy
½ tsp. Anisette

Stir with ice and strain into chilled cocktail glass.

STAR COCKTAIL

1 oz. Apple Brandy
1 oz. Sweet Vermouth
1 dash Bitters

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

STINGER

½ oz. Crème de Menthe (White)
1½ oz. Brandy

Shake with ice and strain into chilled cocktail glass.

STIRRUP CUP

1 oz. Cherry-flavored Brandy
1 oz. Brandy
1 oz. Lemon Juice
1 tsp. Sugar

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

THE TANTRIS SIDECAR

1 oz. Cognac (VS)
½ oz. Calvados (Apple Brandy)
½ oz. Triple Sec
½ oz. Lemon Juice
½ oz. Superfine Sugar (or Simple Syrup)
¼ oz. Pineapple Juice
¼ oz. Chartreuse (Green)

Shake all ingredients and strain into chilled, sugar-rimmed cocktail glass. Garnish with a lemon twist.

TEMPTER COCKTAIL

1 oz. Port
1 oz. Apricot-flavored Brandy

Stir with ice and strain into chilled cocktail glass.

 **THANKSGIVING SPECIAL**

¾ oz. Apricot-flavored Brandy

¾ oz. Gin

¾ oz. Dry Vermouth

¼ tsp. Lemon Juice

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

 **TULIP COCKTAIL**

1½ tsps. Lemon Juice

1½ tsps. Apricot-flavored Brandy

¾ oz. Sweet Vermouth

¾ oz. Apple Brandy

Shake with ice and strain into chilled cocktail glass.

 **VALENCIA COCKTAIL**

½ oz. Orange Juice

1½ oz. Apricot-flavored Brandy

2 dashes Orange Bitters

Shake with ice and strain into chilled cocktail glass.

 **VANDERBILT COCKTAIL**

¾ oz. Cherry-flavored Brandy

1½ oz. Brandy

1 tsp. Superfine Sugar (or Simple Syrup)

2 dashes Bitters

Stir with ice and strain into chilled cocktail glass.

 **WHIP COCKTAIL**

¾ oz. Dry Vermouth

½ oz. Sweet Vermouth

1½ oz. Brandy

¼ tsp. Anisette

1 tsp. Triple Sec

Stir with ice and strain into chilled cocktail glass.

 **WIDOW'S KISS**

2 oz. Calvados (Apple Brandy)

1 oz. Chartreuse (Yellow)

1 oz. Bénédictine

1 dash Angostura Bitters

Stir with ice and strain into chilled cocktail glass.

 **WINDY-CORNER COCKTAIL**

2 oz. Blackberry-flavored Brandy

Stir brandy with ice and strain into chilled cocktail glass. Garnish with fresh-grated nutmeg on top.