

# WHISKIES

WHISKEY IS AN UMBRELLA TERM for four distinct spirits—Irish, Scotch, bourbon, and rye—distilled from a fermented mash of grain and aged in oak barrels. In Ireland and the United States, it's spelled with an "e"; in Scotland and Canada it's spelled without one.

Irish whiskey comprises corn-based grain whiskey, barley, and barley malt. In Scotch whisky production, a peat-fueled fire is used to flavor the final product. American whiskey falls into two categories: straight whiskey, which is made from at least 51 percent of a grain, and blended whiskey, a combination of at least two 100-proof straight whiskeys blended with neutral spirits, grain spirits, or light whiskeys. Straight whiskey is made in three styles: bourbon, Tennessee, and rye. Bourbon can be made with one of two types of mash: sweet, which employs fresh yeast to start fermentation, or sour, which combines a new batch of sweet mash with residual mash from the previous fermentation. Within the bourbon category are two styles: wheat and rye (not to be confused with rye whiskey).

Tennessee whiskey is similar to bourbon, except that before the whiskey goes into charred barrels to mature, it is painstakingly filtered through ten feet of sugar maple charcoal.

Rye (a.k.a. straight rye), once the leading brown spirit before Prohibition, is making a comeback. Though wheat and barley are commonly used to make rye whiskey, by U.S. law it must be made with a minimum of 51 percent rye, whereas in Canada anything goes.

The following recipes list a specific whiskey if it's traditional or integral to the drink. Where simply "whiskey" is listed, feel free to experiment.

### 🍸 19TH CENTURY

1½ oz. Whiskey (Bourbon)

¾ oz. Lemon Juice

¾ oz. Crème de Cacao,  
(White)

¾ oz. Lillet Rouge

Shake with ice and strain into chilled cocktail glass.

### 🍸 ADDERLEY COCKTAIL

2 oz. Whiskey (Rye)

¾ oz. Maraschino Liqueur

¾ oz. Fresh Lemon Juice

2 dashes Orange Bitters

Shake and strain into cocktail glass. Garnish with flamed orange twist.

### 🍸 AFFINITY COCKTAIL

1 oz. Dry Vermouth

1 oz. Sweet Vermouth

1 oz. Whisky (Scotch)

3 dashes Orange Bitters

Stir with ice and strain into chilled cocktail glass.

### 🍸 ALGONQUIN

1½ oz. Whiskey (Rye)

1 oz. Dry Vermouth

1 oz. Pineapple Juice

Shake with ice and strain into chilled cocktail glass.

### 🍸 ALLEGHENY

1 oz. Whiskey (Bourbon)

1 oz. Dry Vermouth

1½ tsps. Blackberry-flavored  
Brandy

1½ tsps. Lemon Juice

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

### 🍷 AMERICANA

¼ oz. Whiskey (Tennessee)

½ tsp. Superfine Sugar  
(or Simple Syrup)

1–2 dashes Bitters

Champagne, chilled

Combine first three ingredients in ice-filled Collins glass, stirring until sugar is dissolved. Fill with Champagne and add a slice of peach.

### 🍷 AMERICAN TRILOGY

1 cube Brown Sugar

1 oz. Whiskey (Straight Rye)

1 oz. Applejack

Muddle sugar cube in mixing glass. Add rest of ingredients. Stir with ice and strain into chilled old-fashioned glass. Garnish with an orange twist.

### 🍸 ANGEL'S SHARE

1½ oz. Whiskey (Bourbon)  
 ½ oz. Amaro  
 ¼ oz. Crème de Cassis  
 1 dash Orange Bitters

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

### 🍷 AQUARIUS

1½ oz. Whisky (Scotch)  
 ½ oz. Cherry-flavored Brandy  
 1 oz. Cranberry Juice

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

### 🍷 AUTUMN LEAVES

¾ oz. Whiskey (Straight Rye)  
 ¾ oz. Apple Brandy  
 ¾ oz. Sweet Vermouth  
 ¼ oz. Strega  
 2 dashes Angostura Bitters

Stir with ice and strain into ice-filled old-fashioned glass. Garnish with an orange twist.

### 🍸 AZTEC'S MARK

1½ oz. Whiskey (Bourbon)  
 ½ oz. Crème de Cacao (White)  
 ¼ oz. Bénédictine  
 2 dashes Tabasco Sauce

Stir with ice and strain into chilled cocktail glass. Garnish with an orange twist.

### 🍷 BACK PORCH SWIZZLE

1½ oz. Whiskey (Bourbon)  
 ½ oz. Dry Vermouth  
 1 oz. Pineapple Juice  
 1 oz. Ginger Beer  
 Green Chartreuse

Build first four ingredients in highball glass filled with crushed ice. Swizzle until glass frosts. Float Chartreuse on top, and garnish with a mint sprig.

### 🍸 BASIN STREET

2 oz. Whiskey (Bourbon)  
 1 oz. Triple Sec  
 1 oz. Lemon Juice

Shake well with ice and strain into chilled cocktail glass.

### 🍸 BEADLESTONE COCKTAIL

1½ oz. Dry Vermouth  
 1½ oz. Whisky (Scotch)

Stir with ice and strain into chilled cocktail glass.

### 🍸 BEALS COCKTAIL

1½ oz. Whisky (Scotch)  
 ½ oz. Dry Vermouth  
 ½ oz. Sweet Vermouth

Stir with ice and strain into chilled cocktail glass.

### 🍸 **BENSONHURST**

2 oz. Whiskey (Straight Rye)  
1 oz. Dry Vermouth  
¼ oz. Maraschino Liqueur  
Cynar

Stir first three ingredients with ice and strain into chilled, Cynar-rinsed cocktail glass.

### 🍸 **BLACK HAWK**

1¼ oz. Whiskey (Bourbon)  
1¼ oz. Sloe Gin

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

### 🍸 **BLARNEY STONE COCKTAIL**

2 oz. Whiskey (Irish)  
½ tsp. Anisette  
½ tsp. Triple Sec  
¼ tsp. Maraschino Liqueur  
1 dash Bitters

Shake with ice and strain into chilled cocktail glass. Garnish with a twist of orange peel and an olive.

### 🍸 **THE BLINKER**

2 oz. Whisky (Rye; Canadian)  
1½ oz. Grapefruit Juice  
1 tsp. Raspberry Syrup

Shake and strain into cocktail glass. Garnish with grapefruit twist or speared raspberry.

### 🍸 **BLOOD-AND-SAND COCKTAIL**

½ oz. Whisky (Scotch)  
½ oz. Cherry-flavored Brandy  
½ oz. Sweet Vermouth  
1 tbs. Orange Juice

Shake with ice and strain into chilled cocktail glass.

### 🍸 **BOBBY BURNS COCKTAIL**

1½ oz. Sweet Vermouth  
1½ oz. Whisky (Scotch)  
1¼ tsps. Bénédictine

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

### 🍷 **THE BONE**

2 oz. Whiskey (Bourbon)  
⅓ oz. Lime Juice  
⅓ oz. Simple Syrup  
3 dashes Tabasco Sauce

Shake with ice and strain into chilled shot glass.

### 🍷 **BOURBON À LA CRÈME**

2 oz. Whiskey (Bourbon)  
1 oz. Crème de Cacao (Brown)  
1–2 Vanilla Beans

Combine with ice in mixing glass and refrigerate for at least 1 hour. Shake well and serve straight up in an old-fashioned glass.

**☐ BOURBON COBLER**

2½ oz. Whiskey (Bourbon)  
1 tbsp. Lemon Juice  
2 tsps. Grapefruit Juice  
1½ tsps. Almond Extract

Combine all ingredients in mixing glass, and then pour into ice-filled old-fashioned glass. Garnish with a peach slice.

**🍸 BOURBON CRUSTA**

2 oz. Whiskey (Bourbon)  
½ oz. Triple Sec  
½ oz. Maraschino Liqueur  
½ oz. Lemon Juice  
2 dashes Orange Bitters

Shake with ice and strain into chilled cocktail glass. Garnish with an orange peel.

**☐ BOURBON AND ELDER**

3 oz. Whiskey (Bourbon)  
1 tbsp. Elderflower Syrup  
1 dash Angostura Bitters

Stir and strain into chilled old-fashioned glass. Garnish with lemon twist.

**☐ BOURBON HIGHBALL**

2 oz. Whiskey (Bourbon)  
Ginger Ale or Club Soda

Combine in ice-filled highball glass and stir. Garnish with a twist of lemon peel.

**☐ BOURBON ON THE ROCKS**

2 oz. Whiskey (Bourbon)

Pour bourbon into old-fashioned glass half-filled with ice.

**☐ BOURBON RENEWAL**

2 oz. Whiskey (Bourbon)  
1 oz. Lemon Juice  
½ oz. Crème de Cassis  
½ oz. Simple Syrup  
1 dash Angostura Bitters

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

**☐ BOURBON AND WATER**

2 oz. Whiskey (Bourbon)  
4 oz. Water

Pour bourbon and water into old-fashioned glass. Add ice and stir. Garnish with a twist of lemon peel.

**☐ BRIGHTON PUNCH**

¾ oz. Whiskey (Bourbon)  
¾ oz. Brandy  
¾ oz. Bénédictine  
2 oz. Orange Juice  
1 oz. Lemon Juice  
Club Soda

Shake first five ingredients with ice and pour into ice-filled Collins glass. Fill with club soda and stir gently. Garnish with orange and lemon slices and serve with a straw.

### **BROOKLYN**

1½ oz. Whiskey (Rye or Bourbon)  
 ½ oz. Sweet Vermouth  
 1 dash Amer Picon  
 1 dash Maraschino Liqueur

Stir with ice and strain into chilled cocktail glass.

### **BUDDY'S FAVORITE**

1½ oz. Whiskey (Bourbon)  
 6 oz. Water, cold

Pour ingredients into highball glass. Stir and serve without ice.

### **BULL AND BEAR**

1½ oz. Whiskey (Bourbon)  
 ¾ oz. Orange Curaçao  
 1 tbsp. Grenadine  
 1 oz. Lemon Juice

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

### **CABLEGRAM**

1 oz. Lemon Juice  
 1 tsp. Superfine Sugar (or Simple Syrup)  
 2 oz. Whiskey  
 Ginger Ale

Stir first three ingredients with ice cubes in highball glass and fill with ginger ale.

### **CALIFORNIA LEMONADE**

2 oz. Lemon Juice  
 1 oz. Lime Juice  
 1 tbsp. Superfine Sugar (or Simple Syrup)  
 2 oz. Whiskey  
 ¼ tsp. Grenadine  
 Club Soda

Shake first five ingredients with ice and strain into chilled Collins glass over shaved ice. Fill with club soda and garnish with slices of orange and lemon, and a maraschino cherry. Serve with straws.

## You're in Charge

Ignore absolutes, as well as recipes that say this is the "only" way to make this drink. The best way is the way that works best for you. This also means that just because somebody passes on a tip, rule, or recipe to you, doesn't mean you should assume it is really the right way to do it. As the bartender, you should be the one to decide what really works.

—ROBERT HESS (a.k.a. DrinkBoy),  
 Mixology Research Engineer

**CAMERON'S KICK COCKTAIL**

¾ oz. Whisky (Scotch)  
¾ oz. Whiskey (Irish)  
½ oz. Lemon Juice  
2 dashes Orange Bitters  
Shake with ice and strain into chilled cocktail glass.

**CANADIAN BREEZE**

1½ oz. Whisky (Canadian)  
1 tsp. Pineapple Juice  
1 tbsp. Lemon Juice  
½ tsp. Maraschino Liqueur  
Shake with ice and strain into ice-filled old-fashioned glass. Garnish with a pineapple wedge or spear and a maraschino cherry.

**CANADIAN CHERRY**

1½ oz. Whisky (Canadian)  
½ oz. Maraschino Liqueur  
1½ tsps. Lemon Juice  
1½ tsps. Orange Juice  
Shake all ingredients and strain into ice-filled old-fashioned glass. Moisten glass rim with maraschino liqueur.

**CANADIAN COCKTAIL**

1½ oz. Whisky (Canadian)  
1 dash Bitters  
1½ tsps. Triple Sec  
1 tsp. Superfine Sugar (or Simple Syrup)  
Shake with ice and strain into chilled cocktail glass.

**CANADIAN PINEAPPLE**

1½ oz. Whisky (Canadian)  
1 tsp. Pineapple Juice  
1 tbsp. Lemon Juice  
½ tsp. Maraschino Liqueur  
Shake with ice and strain into ice-filled old-fashioned glass. Add a stick of pineapple.

**CANAL STREET DAISY**

¾ oz. Lemon Juice  
1 oz. Orange Juice  
1 oz. Whisky (Scotch)  
Club Soda  
Pour juices and Scotch into ice-filled Collins glass. Add club soda and an orange slice.

**CARRÉ REPRISE**

1 oz. Whiskey (Straight Rye)  
1 oz. Cognac  
1 oz. Sweet Vermouth  
½ oz. Elderflower Liqueur  
1 dash Angostura Bitters  
1 dash Peychaud's Bitters  
Stir with ice and strain into chilled old-fashioned glass. Garnish with a lemon twist.

**CHANCELLOR COCKTAIL**

1½ oz. Whisky (Scotch)  
½ oz. Dry Vermouth  
½ oz. Port Wine  
1 dash Peychaud's Bitters  
Stir and strain into cocktail glass. Garnish with a twist of lemon.

### **CHAPEL HILL**

1½ oz. Whiskey (Bourbon)

½ oz. Triple Sec

1 tbsp. Lemon Juice

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

### **CHAPLIN**

¾ oz. Whiskey (Bourbon)

¾ oz. Dry Sherry

¾ oz. Ramazzotti Amaro

⅛ oz. Triple Sec

2 dashes Orange Bitters

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

### **CHAS**

1¼ oz. Whiskey (Bourbon)

⅛ oz. Amaretto

⅛ oz. Bénédictine

⅛ oz. Triple Sec

⅛ oz. Orange Curaçao

Stir with ice and strain into chilled cocktail glass. Garnish with an orange twist.

### **CHEF'S PAIN**

2 oz. Whiskey (Bourbon)

¾ oz. Lime Juice

½ oz. Blackberry Liqueur

½ oz. B & B

Shake with ice and strain into chilled cocktail glass.

### **CHI-TOWN FLIP**

2 oz. Whiskey (Bourbon)

¾ oz. Tawny Port

¾ oz. Lemon Juice

¾ oz. Licor 43

¼ oz. Simple Syrup

1 Whole Egg

Shake ingredients without ice. Then shake with ice and strain into Collins glass. Garnish with grated nutmeg and three drops angostura bitters.

### **COFFEE OLD-FASHIONED**

1½ tsp. Instant Coffee

½ cup Water

2 tsps. Superfine Sugar  
(or Simple Syrup)

2 dashes Bitters

1 oz. Whiskey (Bourbon)

2 oz. Club Soda

Dissolve coffee in water; stir in sugar/syrup, bitters, and bourbon. Add club soda and pour into ice-filled old-fashioned glass. Garnish with an orange slice and a maraschino cherry.



**COMMODORE COCKTAIL**

2 oz. 1792 Ridgemont Reserve Bourbon Whiskey  
 ¾ oz. Crème de Cacao (White)  
 ½ oz. Lemon Juice  
 1 dash Grenadine

Shake with ice and strain into chilled champagne flute.

**COWBOY COCKTAIL**

1½ oz. Whiskey (Bourbon)  
 1 tbsp. Light Cream

Shake with ice and strain into chilled cocktail glass.

**CREOLE LADY**

1½ oz. Whiskey (Bourbon)  
 1½ oz. Madeira  
 1 tsp. Grenadine

Stir with ice and strain into chilled cocktail glass. Serve with one green and one red maraschino cherry.

**DAISY DUELLER**

1½ oz. Whiskey (Tennessee)  
 1½ tsps. Lemon Juice  
 1½ tsps. Superfine Sugar (or Simple Syrup)

Several drops Triple Sec  
 Club Soda

Shake first four ingredients with ice. Strain into chilled highball glass. Add ice and fill with soda. Garnish with fruit slices.

**THE DEBONAIR**

2½ oz. Whiskey (Single Malt Scotch)  
 1 oz. Ginger Liqueur

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

**DE LA LOUISIANE**

¾ oz. Whiskey (Rye)  
 ¾ oz. Sweet Vermouth  
 ¾ oz. Bénédictine

3 dashes Pastis (or Pernod or other Absinthe substitute)  
 3 dashes Peychaud's Bitters

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

**THE DELMARVA COCKTAIL**

2 oz. Whiskey (Rye)  
 ½ oz. Dry Vermouth  
 ½ oz. Crème de Menthe (White)  
 ½ oz. Lemon Juice

Shake and strain into chilled cocktail glass. Garnish with a mint leaf.

**DERBY**

2 oz. Whiskey (Bourbon)  
 ¼ oz. Bénédictine  
 1 dash Angostura Bitters

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


**DESHLER**

1½ oz. Whiskey (Rye)  
 ½ oz. Dubonnet  
 ¼ oz. Triple Sec  
 2 dashes Angostura Bitters

Stir and strain into champagne flute. Garnish with a lemon twist.


**DINAH COCKTAIL**

¾ oz. Lemon Juice  
 ½ tsp. Superfine Sugar  
 (or Simple Syrup)  
 1½ oz. Whiskey (Bourbon)

Shake well with ice and strain into chilled cocktail glass. Garnish with a mint leaf.


**DIRTY HARRY**

2 oz. Whiskey (Straight Rye)  
 ½ oz. Sweet Vermouth  
 ¼ oz. Maraschino Liqueur  
 1 splash Absinthe

Stir first three ingredients with ice and strain into chilled, absinthe-rinsed cocktail glass. Garnish with a cherry.


**DIXIE JULEP**

1 tsp. Superfine Sugar  
 (or Simple Syrup)  
 2½ oz. Whiskey (Bourbon)

Combine sugar/syrup and bourbon in Collins glass. Fill with crushed ice and stir gently until glass is frosted. Garnish with sprigs of mint. Serve with straws.


**DIXIE WHISKEY COCKTAIL**

½ tsp. Superfine Sugar  
 (or Simple Syrup)  
 1 dash Bitters  
 ¼ tsp. Triple Sec  
 ½ tsp. Crème de Menthe  
 (White)  
 2 oz. Whiskey (Bourbon)

Shake with ice and strain into chilled cocktail glass.


**DOLCE VITA**

2 oz. Whiskey (Bourbon)  
 ½ oz. Sweet Vermouth  
 ½ oz. Hazelnut Liqueur

Stir and strain into cocktail glass rimmed with powdered dried fruit.


**DOUBLE STANDARD SOUR**

1 oz. Lemon Juice (or ½ oz. Lime Juice)  
 ½ tsp. Superfine Sugar  
 (or Simple Syrup)  
 ¾ oz. Whiskey  
 ¾ oz. Gin  
 ½ tsp. Grenadine

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

 **DUBLINER**

2 oz. Whiskey (Irish)  
 ½ oz. Sweet Vermouth  
 ½ oz. Grand Marnier  
 2 dashes Orange Bitters

Stir and strain into champagne flute. Garnish with a flamed orange twist.

 **THE DUBOUDREAU COCKTAIL**

2 oz. Whiskey (Straight Rye)  
 ¾ oz. Dubonnet  
 ¼ oz. Fernet Branca  
 ¼ oz. Elderflower Liqueur

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

 **DUFFTOWN FLIP**

2 oz. Whisky (Single Malt Scotch)  
 ½ oz. Port  
 ½ oz. Demerara Syrup  
 ½ oz. Almond Milk  
 1 Whole Egg

Shake without ice. Then shake with ice and strain into snifter. Garnish with grated nutmeg.

 **EASTER ELCHIES**

2 oz. Whisky (Single Malt Scotch)  
 ½ oz. Cherry Heering  
 ½ oz. Punt y Mes  
 1 dash Orange Bitters

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

 **EASTERN SOUR**

2 oz. Whiskey (Bourbon)  
 1½ oz. Orange Juice  
 1 oz. Lime Juice  
 ¼ oz. Orgeat Syrup (Almond Syrup)  
 ¼ oz. Superfine Sugar (or Simple Syrup)

Shake with ice and strain into ice-filled highball glass. Garnish with orange slices or spent shell of lime.

 **EASTERNER**

2 oz. Whiskey (Straight Rye)  
 1 oz. Grapefruit Juice  
 ½ oz. Maple Syrup

Shake with ice and strain into chilled cocktail glass. Garnish with a grapefruit twist.

 **EMPEROR NORTON'S MISTRESS**

4 Medium Strawberries  
 1½ oz. Whiskey (Bourbon)  
 ½ oz. Vanilla Liqueur  
 ¼ oz. Triple Sec

Muddle 3 strawberries in mixing glass. Add rest of ingredients. Shake with ice and strain into ice-filled old-fashioned glass. Garnish with a slice of strawberry.

 **EVERYBODY'S IRISH COCKTAIL**

1 tsp. Crème de Menthe (Green)  
1 tsp. Chartreuse (Green)  
2 oz. Whiskey (Irish)

Stir with ice and strain into chilled cocktail glass. Garnish with a green olive.

 **FANCY-FREE COCKTAIL**

2 oz. Whiskey (Bourbon)  
½ oz. Maraschino Liqueur  
1 dash Angostura Bitters  
1 dash Orange Bitters

Stir with ice and strain into chilled cocktail glass.

 **FANCY WHISKEY**

2 oz. Whiskey (Bourbon or Rye)  
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.

 **THE FINAL WARD**

1 oz. Whiskey (Straight Rye)  
1 oz. Maraschino Liqueur  
1 oz. Green Chartreuse  
1 oz. Lemon Juice

Shake with ice and strain into chilled cocktail glass.

 **FLYING SCOTCHMAN**

1 oz. Sweet Vermouth  
1 oz. Whisky (Scotch)  
1 dash Bitters  
¼ tsp. Superfine Sugar (or Simple Syrup)

Stir with ice and strain into chilled cocktail glass.

 **FOX RIVER COCKTAIL**

1 tbsp. Crème de Cacao (Brown)  
2 oz. Whiskey (Bourbon or Rye)  
4 dashes Bitters

Stir with ice and strain into chilled cocktail glass.

 **FRANCIS THE MULE**

2 oz. Whiskey (Bourbon)  
¼ oz. Orgeat Syrup  
½ oz. Lemon Juice  
½ oz. Coffee Liqueur  
2 dashes Orange Bitters

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

 **FRATELLI COCKTAIL**

2 oz. Whiskey (Straight Rye)  
½ oz. Sweet Vermouth  
½ oz. Yellow Chartreuse  
¼ oz. Fernet Branca

Stir with ice and strain into chilled cocktail glass.

 **FRISCO SOUR**

- ¾ oz. Lemon Juice
- ½ oz. Lime Juice
- ½ oz. Bénédictine
- 2 oz. Whiskey (Bourbon or Rye)

Shake with ice and strain into chilled sour glass. Garnish with slices of lemon and lime.

 **GENTLEMAN'S COCKTAIL**

- 1½ oz. Whiskey (Bourbon)
- ½ oz. Brandy
- ½ oz. Crème de Menthe Club Soda

Pour bourbon, brandy, and crème de menthe into ice-filled highball glass. Add club soda and garnish with a twist of lemon peel.

 **GILCHRIST**

- 1¼ oz. Whisky (Blended Scotch)
- ¾ oz. Pear Brandy
- ¾ oz. Grapefruit Juice
- ½ oz. Amaro
- 2 dashes Grapefruit Bitters

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

 **GODFATHER**

- 1½ oz. Whisky (Scotch)
- ¾ oz. Amaretto

Combine in ice-filled old-fashioned glass.

 **GOLDRUSH**

- 2 oz. Whiskey (Bourbon)
- ¾ oz. Lemon Juice
- 1 oz. Honey Syrup

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

 **GRANDFATHER**

- 1 oz. Whiskey (Bourbon)
- 1 oz. Applejack
- 1 oz. Sweet Vermouth
- 1 dash Angostura Bitters
- 1 dash Peychaud's Bitters

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

 **GREENPOINT**

- 2 oz. Whiskey (Straight Rye)
- ½ oz. Yellow Chartreuse
- ½ oz. Sweet Vermouth
- 1 dash Angostura Bitters
- 1 dash Orange Bitters

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

 **GROUNDS FOR DIVORCE**

- 1½ oz. Whiskey (Straight Rye)
- ¾ oz. Kirschwasser
- ¼ oz. Cynar
- ½ oz. Amaro

Stir and strain into chilled cocktail glass. Garnish with an orange twist.

### **HARVEST MOON**

1½ oz. Whiskey (Straight Rye)  
 1 oz. Lillet Blanc  
 ½ oz. Apple Brandy  
 ¼ oz. Green Chartreuse  
 2 dashes Angostura Bitters

Stir with ice and strain into chilled cocktail glass. Garnish with an orange twist.

### **HEATHER BLUSH**

1 oz. Whisky (Scotch)  
 1 oz. Strawberry Liqueur  
 3 oz. Sparkling Wine, chilled

Pour Scotch and liqueur into champagne flute. Top with sparkling wine. Garnish with a strawberry.

### **HEAVENLY DRAM**

2 oz. Whisky (Single Malt Scotch)  
 ½ oz. Pedro Ximenez Sherry  
 ¾ oz. Lemon Juice  
 ¼ oz. Honey Syrup

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

### **HEBRIDES**

1½ oz. Whisky (Single Malt Scotch)  
 ½ oz. Maraschino Liqueur  
 ½ oz. Triple Sec  
 2 oz. Apple Juice  
 ½ oz. Lemon Juice  
 1 dash Angostura Bitters

Build in ice-filled Collins glass.

### **HIGH COTTON**

2 oz. Whiskey (Straight Rye)  
 ½ oz. Pimm's #1 Cup  
 ½ oz. Dubonnet Rouge  
 2 dashes Peach Bitters

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

### **HIGHLAND COOLER**

½ tsp. Superfine Sugar (or Simple Syrup)  
 2 oz. Club Soda  
 2 oz. Whisky (Scotch)  
 Club Soda or Ginger Ale

Combine sugar/syrup and soda in Collins glass; stir. Add ice cubes and Scotch. Fill with soda and stir again. Insert a spiral of orange or lemon peel (or both) and dangle end over rim of glass.

### **HIGHLAND FLING COCKTAIL**

¾ oz. Sweet Vermouth  
 1½ oz. Whisky (Scotch)  
 2 dashes Orange Bitters

Stir with ice and strain into chilled cocktail glass. Garnish with an olive.

### **HOLE-IN-ONE**

1¾ oz. Whisky (Scotch)  
 ¾ oz. Vermouth  
 ¼ tsp. Lemon Juice  
 1 dash Orange Bitters

Shake with ice and strain into chilled cocktail glass.

### **HOOT MON COCKTAIL**

¾ oz. Sweet Vermouth  
1½ oz. Whisky (Scotch)  
1 tsp. Bénédictine

Stir with ice and strain into chilled cocktail glass. Twist a lemon peel and drop into glass.

### **HORSE'S NECK (WITH A KICK)**

2 oz. Whiskey (Bourbon)  
Ginger Ale

Peel rind of whole lemon in spiral fashion and put in Collins glass with one end hanging over the rim. Fill glass with ice cubes. Add whiskey. Fill with ginger ale and stir well.

### **HOTEL D'ALSACE**

1 sprig Rosemary  
2 oz. Whiskey (Irish)  
⅓ oz. Bénédictine  
⅓ oz. Triple Sec

Muddle nettles from half-sprig of rosemary. Add rest of ingredients. Stir with ice and strain into ice-filled old-fashioned glass. Garnish with a half-sprig of rosemary.

### **HOT TODDY**

12 oz. Water, boiling  
½ oz. Honey  
2 oz. Whiskey (Bourbon)

Preheat an Irish coffee glass with half the boiling water; then discard. Pour honey and bourbon into glass and top with remaining water. Garnish with a large, clove-studded lemon twist.

### **I.A.P.**

2 oz. Whiskey (Tennessee)  
¼ oz. Fernet Branca  
3 oz. Cola

Build in ice-filled Collins glass.

### **IMPERIAL FIZZ**

1 oz. Lemon Juice  
½ oz. Light Rum  
1½ oz. Whiskey (Bourbon or Rye)  
1 tsp. Superfine Sugar (or Simple Syrup)

Club Soda

Shake first four ingredients with ice and strain into highball glass. Add two ice cubes. Fill with club soda and stir.

### **INCIDER COCKTAIL**

1½ oz. Whiskey  
Apple Cider

Mix whiskey with a generous helping of apple cider in old-fashioned glass. Top with ice and stir. Garnish with a slice of apple.

 **IRISH RICKEY**

½ oz. Lime Juice

1½ oz. Whiskey (Irish)

Club Soda

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

 **IRISH SHILLELAGH**

1 oz. Lemon Juice

1 tsp. Superfine Sugar  
(or Simple Syrup)

1½ oz. Whiskey (Irish)

1 tbsp. Sloe Gin

1 tbsp. Light Rum

Shake with ice and strain into Irish coffee glass. Garnish with fresh raspberries, strawberries, a maraschino cherry, and two peach slices.

 **IRISH WHISKEY**

½ tsp. Triple Sec

½ tsp. Anisette

¼ tsp. Maraschino Liqueur

1 dash Bitters

2 oz. Whiskey (Irish)

Stir with ice and strain into chilled cocktail glass. Garnish with an olive.

 **IRISH WHISKEY  
HIGHBALL**

2 oz. Whiskey (Irish)

Ginger Ale or Club Soda

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

 **JITTERBUG SOUR**

2 oz. Whiskey (Rye)

½ oz. Bénédictine

½ oz. Honey Syrup

¾ oz. Lemon Juice

1 Egg White

1 dash Angostura Bitters

Shake first five ingredients and strain into cocktail glass. Add dash of angostura and a lemon twist.

 **JOCOSE JULEP**

2½ oz. Whiskey (Bourbon)

½ oz. Crème de Menthe  
(Green)

1 oz. Lime Juice

1 tsp. Sugar

5 Mint Leaves, chopped

Club Soda

Combine all ingredients except club soda in blender without ice until smooth. Pour into ice-filled Collins glass. Fill with club soda and stir. Garnish with a sprig of mint.



### 🍷 JOHN COLLINS

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

Shake first three ingredients with ice and strain into Collins glass. Add several cubes of ice, fill with club soda, and stir. Garnish with slices of orange and lemon, and a maraschino cherry. Serve with straws.

### 🍷 KEEGAN

- 1 oz. Whiskey (Bourbon)
- ¾ oz. Aperol
- ½ oz. Yellow Chartreuse
- ¾ oz. Lime Juice

Shake with ice and strain into chilled cocktail glass.

### 🍷 KENTUCKY BLIZZARD

- 1½ oz. Whiskey (Bourbon)
- 1½ oz. Cranberry Juice
- ½ oz. Lime Juice
- ½ oz. Grenadine
- 1 tsp. Sugar

Shake all ingredients with ice. Strain into chilled cocktail glass or over fresh ice in old-fashioned glass. Garnish with a half-slice of orange.

### 🍷 KENTUCKY COCKTAIL

- ¼ oz. Pineapple Juice
- 1½ oz. 1792 Ridgmont Reserve Bourbon Whiskey

Shake with ice and strain into chilled cocktail glass.

### 🍷 KENTUCKY COLONEL COCKTAIL

- ½ oz. Bénédictine
- 1½ oz. Whiskey (Bourbon)

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

### 🍷 THE KENTUCKY LONGSHOT

- 2 oz. Whiskey (Bourbon)
- ½ oz. Ginger Liqueur
- ½ oz. Peach-flavored Brandy
- 1 dash Angostura Bitters
- 1 dash Peychaud's Bitters

Stir and strain into chilled cocktail glass. Garnish with candied ginger—if using long strips hang over the lip of the glass; smaller pieces can be dropped into the drink.

### 🍷 KING COLE COCKTAIL

- 1 slice Orange
- 1 slice Pineapple
- ½ tsp. Superfine Sugar  
(or Simple Syrup)
- 2 oz. Whiskey

Muddle first three ingredients well in old-fashioned glass. Add whiskey and 2 ice cubes and stir.

### 🍷 KISS ON THE LIPS

- 2 oz. Whiskey (Bourbon)
- 6 oz. Apricot Nectar

Pour into ice-filled Collins glass and stir. Serve with a straw.

### KLONDIKE COOLER

½ tsp. Superfine Sugar  
(or Simple Syrup)  
2 oz. Club Soda  
2 oz. Whiskey (Bourbon)  
Club Soda or Ginger Ale

Mix sugar/syrup and club soda in Collins glass. Fill glass with ice and add whiskey. 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.

### LADIES' COCKTAIL

1¾ oz. Whiskey (Bourbon)  
½ tsp. Anisette  
2 dashes Bitters

Stir with ice and strain into chilled cocktail glass. Serve with a pineapple stick on top.

### LA TAVOLA ROTONDA

2 oz. Whiskey (Bourbon)  
1 oz. Pineapple Juice  
½ oz. Campari  
½ oz. Amaro  
½ oz. Maraschino Liqueur  
2 dashes Peychaud's Bitters

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

### LAWHILL COCKTAIL

¾ oz. Dry Vermouth  
1½ oz. Whiskey (Rye)  
¼ tsp. Anisette  
¼ tsp. Maraschino Liqueur  
1 dash Bitters

Stir with ice and strain into chilled cocktail glass.

### LIBERAL

1½ oz. Whiskey (Rye)  
½ oz. Sweet Vermouth  
¼ oz. Amer Picon  
1 dash Orange Bitters

Stir with ice and strain into chilled cocktail glass. Garnish with an orange twist.

### LIMESTONE COCKTAIL

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

Stir first three ingredients in ice-filled highball glass. Fill with club soda; stir again.

### LINSTAD COCKTAIL

1 oz. Whiskey (Bourbon)  
1 oz. Pineapple Juice  
½ tsp. Superfine Sugar  
(or Simple Syrup)  
¼ tsp. Anisette  
¼ tsp. Lemon Juice

Shake with ice and strain into chilled cocktail glass.

### LOCH LOMOND

1 oz. Whisky (Scotch)  
 ½ oz. Peach Schnapps  
 1 oz. Blue Curaçao  
 3 oz. Grapefruit Juice  
 ½ oz. Lemon Juice

Shake all ingredients with ice and strain into ice-filled parfait or hurricane glass. Garnish with a slice of star fruit.

### LOUISVILLE COOLER

1½ oz. 1792 Ridgmont Reserve Bourbon Whiskey  
 1 oz. Orange Juice  
 1 tbsp. Lime Juice  
 1 tsp. Superfine Sugar (or Simple Syrup)

Shake all ingredients with ice. Strain into old-fashioned glass over fresh ice. Garnish with a half-slice of orange.

### LOUISVILLE LADY

1 oz. Whiskey (Bourbon)  
 ¾ oz. Crème de Cacao (White)  
 ¾ oz. Cream

Shake with ice and strain into chilled cocktail glass.

### MAGNOLIA MAIDEN

1¼ oz. Whiskey (Bourbon)  
 1¼ oz. Mandarine Napoléon  
 1 splash Superfine Sugar (or Simple Syrup)  
 1 splash Club Soda

Shake bourbon, Mandarine Napoléon, and sugar/syrup with ice. Strain into ice-filled old-fashioned glass. Top with club soda.

### MAMIE GILROY

½ oz. Lime Juice  
 2 oz. Whisky (Scotch)  
 Ginger Ale

Combine in ice-filled Collins glass and stir.

### MANHASSET

1½ oz. Whiskey (Bourbon)  
 1½ tsp. Dry Vermouth  
 1½ tsp. Sweet Vermouth  
 1 tbsp. Lemon Juice

Shake with ice and strain into chilled cocktail glass.

## Quality, Not Quantity

There is no substitute for quality. Just as you can't build a Ferrari out of Ford parts, you only get out of a cocktail what you put into it.

—TONY ABOU GANIM (a.k.a. The Modern Mixologist),  
 host of the Fine Living Network's  
*Raising the Bar: America's Best Bar Chefs*

### **MANHATTAN**

2 oz. Whiskey (Rye or Bourbon)  
 ½ oz. Sweet Vermouth  
 1 dash Angostura Bitters

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

### **MANHATTAN (DRY)**

2 oz. Whiskey (Rye or Bourbon)  
 ½ oz. Dry Vermouth  
 1 dash Angostura Bitters

Stir with ice and strain into chilled cocktail glass. Garnish with an olive.

### **McCOY**

1½ oz. Whiskey (Irish)  
 ½ oz. Dry Sherry  
 ¼ oz. Tuaca  
 2 dashes Peach Bitters

Stir and strain into champagne flute; garnish with an orange twist.

### **MIAMI BEACH COCKTAIL**

¾ oz. Whisky (Scotch)  
 ¾ oz. Dry Vermouth  
 ¾ oz. Grapefruit Juice

Shake with ice and strain into chilled cocktail glass.

### **MINT JULEP**

4 sprigs Mint  
 1 tsp. Superfine Sugar  
 (or Simple Syrup)  
 2 tsps. Water  
 2½ oz. Whiskey (Bourbon)

In silver julep cup, silver mug, or Collins glass, muddle mint leaves, sugar/syrup, and water. Fill glass or mug with shaved or crushed ice and add bourbon. Top with more ice and garnish with a mint sprig and straws.

### **MINT JULEP (SOUTHERN STYLE)**

1 tsp. Superfine Sugar  
 (or Simple Syrup)  
 2 tsps. Water  
 2½ oz. Whiskey (Bourbon)

In silver mug or Collins glass, dissolve sugar/syrup with water. Fill with finely shaved ice and add bourbon. Stir until glass is heavily frosted, adding more ice if necessary. (Do not hold glass with hand while stirring.) Garnish with 5–6 sprigs of fresh mint so that the tops are about 2 inches above rim of glass. Use short straws so that it will be necessary to bury nose in mint, which is intended for scent rather than taste.

### MODERN COCKTAIL

1½ oz. Whisky (Scotch)  
 ½ tsp. Lemon Juice  
 ¼ tsp. Anisette  
 ½ tsp. Jamaican Rum  
 1 dash Orange Bitters

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

### MONTANA STUMP PULLER

2 oz. Whisky (Canadian)  
 1 oz. Crème de Menthe (White)

Stir with ice and strain into shot glass.

### MONTE CARLO

2 oz. Whiskey (Rye)  
 ½ oz. Bénédictine  
 2 dashes Angostura Bitters

Stir with ice and strain into chilled cocktail glass.

### MOTO GUZZI

1 oz. Whiskey (Bourbon)  
 1 oz. Punt y Mes

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

### NARRAGANSETT

1½ oz. Whiskey (Bourbon)  
 1 oz. Sweet Vermouth  
 1 dash Anisette

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

### NEVINS

1½ oz. Whiskey (Bourbon)  
 1½ tsps. Apricot-flavored Brandy  
 1 tbsp. Grapefruit Juice  
 1½ tsps. Lemon Juice  
 1 dash Bitters

Shake with ice and strain into chilled cocktail glass.

### NEW YORK COCKTAIL (AKA NEW YORKER)

1 oz. Lime Juice (or 2 oz. Lemon Juice)  
 1 tsp. Superfine Sugar (or Simple Syrup)  
 1½ oz. Whiskey (Rye)  
 ½ tsp. Grenadine

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

### NEW YORK FLIP

2 oz. Whiskey (Rye)  
 ¾ oz. Port  
 ¾ oz. Demerara Syrup  
 1 oz. Heavy Cream  
 1 Whole Egg

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

 **NEW YORK SOUR**

1 oz. Lemon Juice  
 1 tsp. Superfine Sugar  
 (or Simple Syrup)  
 2 oz. Whiskey (Rye or  
 Bourbon)  
 Red Wine

Shake first three ingredients with ice and strain into chilled sour glass, leaving about ½ inch of space. Float red wine on top. Garnish with a half-slice of lemon and a maraschino cherry.

 **NUTCRACKER**

2 oz. Whiskey (Bourbon)  
 ½ oz. Frangelico  
 ½ oz. Amaretto  
 ½ oz. Orgeat Syrup  
 ¾ oz. Lemon Juice  
 1 Egg White

Shake without ice. Then shake with ice and strain into ice-filled old-fashioned glass. Garnish with grated nutmeg.

 **OLD BAY RIDGE**

1 oz. Whiskey (Straight Rye)  
 1 oz. Aquavit  
 ½ oz. Demerara Syrup  
 2 dashes Angostura Bitters

Stir with ice and strain into chilled old-fashioned glass. Garnish with a lemon twist.

 **OLD-FASHIONED COCKTAIL**

1 cube Sugar  
 1 dash Bitters  
 1 tsp. Water  
 2 oz. Whiskey (Rye or  
 Bourbon)

In old-fashioned glass, muddle sugar cube, bitters, and water. Add whiskey and stir. Add a twist of lemon peel and ice cubes. Garnish with a slice of orange and a maraschino cherry. Serve with a swizzle stick.

 **OLD PAL COCKTAIL**

½ oz. Grenadine  
 ½ oz. Sweet Vermouth  
 1¼ oz. Whiskey (Rye)

Stir with ice and strain into chilled cocktail glass.

 **OPENING COCKTAIL**

½ oz. Grenadine  
 ½ oz. Sweet Vermouth  
 1½ oz. Whiskey (Rye)

Stir with ice and strain into chilled cocktail glass.

 **ORIENTAL COCKTAIL**

1 oz. Whiskey (Rye)  
 ½ oz. Sweet Vermouth  
 ½ oz. Triple Sec  
 ½ oz. Lime Juice

Shake with ice and strain into chilled cocktail glass.

### 🍸 PADDY COCKTAIL

1½ oz. Whiskey (Irish)  
1½ oz. Sweet Vermouth  
1 dash Bitters

Stir with ice and strain into chilled cocktail glass.

### 🍸 PALMER COCKTAIL

2 oz. Whiskey (Rye)  
1 dash Bitters  
½ tsp. Lemon Juice

Stir with ice and strain into chilled cocktail glass.

### 🍸 PENDENNIS TODDY

1 cube Sugar  
1 tsp. Water  
2 oz. Whiskey (Bourbon)

Muddle cube of sugar with water in sour glass. Fill with ice, add bourbon, and stir. Garnish with two slices of lemon.

### 🍸 PENICILLIN

1¾ oz. Whisky (Blended Scotch)  
¾ oz. Lemon Juice  
¾ oz. Honey Syrup  
¾ oz. Ginger Liqueur  
¼ oz. Whisky (Islay Single Malt Scotch)

Shake first four ingredients with ice and strain into ice-filled old-fashioned glass. Float Scotch on top and garnish with a lemon wheel.

### 🍸 PLUMMED AWAY

¾ oz. Whiskey (Irish)  
¾ oz. Plum Wine  
1½ oz. Apple Juice  
½ oz. Lemon Juice  
½ oz. Simple Syrup

Build in highball glass filled with ice. Stir, then garnish with a lemon twist.

### 🍸 PREAKNESS COCKTAIL

¾ oz. Sweet Vermouth  
1½ oz. Whiskey (Rye)  
1 dash Bitters  
½ tsp. Bénédictine

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

### 🍸 QUEBEC

1½ oz. Whisky (Canadian)  
½ oz. Dry Vermouth  
1½ tsps. Amer Picon (or Bitters)  
1½ tsps. Maraschino Liqueur

Shake with ice and strain into chilled, sugar-rimmed cocktail glass.

### 🍸 RED HOOK

2 oz. Whiskey (Rye)  
¼ oz. Maraschino Liqueur  
¼ oz. Punt e Mes

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

 **RED-HOT PASSION**

½ oz. Whiskey (Bourbon)  
 ½ oz. Amaretto  
 ½ oz. Whiskey (Tennessee Sour Mash)  
 ¼ oz. Sloe Gin  
 1 splash Triple Sec  
 1 splash Orange Juice  
 1 splash Pineapple Juice

Pour all ingredients over ice into parfait or hurricane glass and stir gently. Garnish with an orange slice.

 **RED RAIDER**

1 oz. Whiskey (Bourbon)  
 ½ oz. Triple Sec  
 1 oz. Lemon Juice  
 1 dash Grenadine

Shake with ice and strain into chilled cocktail glass.

 **REMEMBER THE MAINE**

2 oz. Whiskey (Straight Rye)  
 ¾ oz. Sweet Vermouth  
 ½ oz. Cherry Heering  
 ¼ oz. Pastis

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

 **ROBERT BURNS**

1½ oz. Whisky (Scotch)  
 ½ oz. Sweet Vermouth  
 1 dash Orange Bitters  
 1 dash Pernod (or Absinthe substitute)

Stir with ice and strain into chilled cocktail glass.

 **ROB ROY**

¾ oz. Sweet Vermouth  
 1½ oz. Whisky (Scotch)

Stir with ice and strain into chilled cocktail glass.

 **RORY O'MORE**

¾ oz. Sweet Vermouth  
 1½ oz. Whiskey (Irish)  
 1 dash Orange Bitters

Stir with ice and strain into chilled cocktail glass.

 **RUSTY NAIL**

¾ oz. Whisky (Scotch)  
 ¼ oz. Drambuie

Serve in old-fashioned glass with ice cubes. Float Drambuie on top.

 **RYE COCKTAIL**

1 dash Bitters  
 1 tsp. Superfine Sugar (or Simple Syrup)  
 2 oz. Whiskey (Rye)

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

 **RYE HIGHBALL**

2 oz. Whiskey (Rye)  
 Ginger Ale or Club Soda

Pour whiskey into ice-filled highball glass. Fill with ginger ale or club soda and ice cubes. Garnish with a twist of lemon peel and stir.



### 🍸 SANTIAGO SCOTCH PLAID

1½ oz. Whisky (Scotch)  
 ½ oz. Dry Vermouth  
 2 dashes Angostura Bitters

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

### 📄 SAZERAC

½ tsp. Pernod (or Absinthe substitute)  
 1 dash Peychaud's Bitters  
 1 cube Sugar (or ½ tsp. Simple Syrup)  
 2 oz. Whiskey (Rye)

Coat chilled old-fashioned glass with Pernod. Pour most of it out, then add bitters. Add sugar cube (or simple syrup) and muddle. Add whiskey. Garnish with a twist of lemon peel.

### 🍸 SCOFFLAW

1 oz. Whisky (Canadian)  
 1 oz. Dry Vermouth  
 ¼ oz. Lemon Juice  
 1 dash Grenadine  
 1 dash Orange Bitters

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

### 🍸 SCOTCH BISHOP COCKTAIL

1 oz. Whisky (Scotch)  
 1 tbsp. Orange Juice  
 ½ oz. Dry Vermouth  
 ½ tsp. Triple Sec  
 ¼ tsp. Superfine Sugar (or Simple Syrup)

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

### 🍸 SCOTCH BONNET

1¼ oz. Whisky (Single Malt Scotch)  
 ¼ oz. Dry Vermouth  
 ¼ oz. Aperol  
 2 dashes Tabasco Sauce

Stir with ice and strain into chilled cocktail glass. Garnish with a flamed orange twist.

### 🍷 SCOTCH BOUNTY

1 oz. Whisky (Scotch)  
 1 oz. Coconut-flavored Rum  
 1 oz. Crème de Cacao (White)  
 ½ oz. Grenadine  
 4 oz. Orange Juice

Shake with ice and pour into hurricane or parfait glass. Garnish with a pineapple wedge and a maraschino cherry. Serve with a straw.

**☐ SCOTCH COBBLER**

2 oz. Whisky (Scotch)

4 dashes Curaçao

4 dashes Brandy

Combine in ice-filled old-fashioned glass. Garnish with a slice of orange and a mint sprig.

**☐ SCOTCH COOLER**

2 oz. Whisky (Scotch)

3 dashes Crème de Menthe (White)

Club Soda, chilled

Pour Scotch and crème de menthe into ice-filled highball glass. Fill with club soda and stir.

**☐ SCOTCH HIGHBALL**

2 oz. Whisky (Scotch)

Ginger Ale or Club Soda

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

**☐ SCOTCH HOLIDAY SOUR**

1½ oz. Whisky (Scotch)

1 oz. Cherry-flavored Brandy

½ oz. Sweet Vermouth

1 oz. Lemon Juice

Shake with ice and strain into ice-filled old-fashioned glass. Add a slice of lemon.

**☐ SCOTCH MIST**

2 oz. Whisky (Scotch)

Pack old-fashioned glass with crushed ice. Pour in Scotch and add a twist of lemon peel. Serve with a short straw.

**☐ SCOTCH OLD-FASHIONED**

1 cube Sugar

1 tsp. Water

1 dash Bitters

2 oz. Whisky (Scotch)

In old-fashioned glass, muddle sugar cube, water, and bitters. Add Scotch and stir. Add a twist of lemon peel and ice cubes. Garnish with slices of orange and lemon and a maraschino cherry.

**☐ SCOTCH RICKEY**

½ oz. Lime Juice

1½ oz. Whisky (Scotch)

Club Soda

Pour lime juice and Scotch into ice-filled highball glass and fill with club soda. Add a twist of lime. Stir.

**☐ SCOTCH ON THE ROCKS**

2 oz. Whisky (Scotch)

Pour Scotch into old-fashioned glass half-filled with ice.

**SCOTCH ROYALE**

1 cube Sugar  
 1½ oz. Whisky (Scotch)  
 1 dash Bitters  
 Champagne, chilled  
 Place sugar cube in champagne flute. Add Scotch and bitters, and fill with Champagne.

**SCOTCH SOUR**

1½ oz. Whisky (Scotch)  
 ½ oz. Lime Juice  
 ½ tsp. Superfine Sugar  
 (or Simple Syrup)  
 Shake with ice and strain into chilled sour glass. Garnish with a half-slice of lemon and a maraschino cherry.

**SCOTCH STINGER**

½ oz. Crème de Menthe  
 (White)  
 1½ oz. Whisky (Scotch)  
 Shake with ice and strain into chilled cocktail glass.

**SCOTTISH GUARD**

1½ oz. Whiskey (Bourbon)  
 ½ oz. Lemon Juice  
 ½ oz. Orange Juice  
 1 tsp. Grenadine  
 Shake with ice and strain into chilled cocktail glass.

**SEABOARD**

1 oz. Whiskey  
 1 oz. Gin  
 1 tbsp. Lemon Juice  
 1 tsp. Superfine Sugar  
 (or Simple Syrup)  
 Shake with ice and strain into ice-filled old-fashioned glass. Garnish with mint leaves.

**THE SEELBACH COCKTAIL**

¾ oz. Whiskey (Bourbon)  
 ½ oz. Triple Sec  
 7 dashes Angostura Bitters  
 7 dashes Peychaud's Bitters  
 4 oz. Champagne, chilled  
 Build, in the order given, in champagne flute. Garnish with a twist of orange peel.

**SHAMROCK**

1½ oz. Whiskey (Irish)  
 ½ oz. Dry Vermouth  
 1 tsp. Crème de Menthe  
 (Green)  
 Stir with ice and strain into chilled cocktail glass. Garnish with an olive.

**THE SHOOT**

1 oz. Whisky (Scotch)  
 1 oz. Dry Sherry  
 1 tsp. Orange Juice  
 1 tsp. Lemon Juice  
 ½ tsp. Superfine Sugar  
 (or Simple Syrup)  
 Shake with ice and strain into chilled cocktail glass.

### ☐ SHRUFFS END

- 1 oz. Whisky (Islay Single Malt Scotch)
- 1 oz. Apple Brandy
- ½ oz. Bénédictine
- 2 dashes Peychaud's Bitters

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

### 🍸 SILENT THIRD

- 1 oz. Triple Sec
- 2 oz. Whisky (Scotch)
- 1 oz. Lemon Juice

Shake with ice and strain into chilled cocktail glass.

### ☐ SILVER LINING

- 1½ oz. Whiskey (Straight Rye)
- ¾ oz. Lemon Juice
- ¾ oz. Licor 43
- 1 Egg White
- Club Soda

Shake first four ingredients without ice. Then shake with ice and strain into ice-filled Collins glass. Top with club soda.

### 🍸 THE SLOPE

- 2 oz. Whiskey (Straight Rye)
- ¾ oz. Punt y Mes
- ½ oz. Apricot Liqueur
- 2 dashes Angostura Bitters

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

### ☐ SOUTHERN BELLE

- 1¼ oz. Whiskey (Tennessee)
- 8 oz. Pineapple Juice
- ¼ oz. Triple Sec
- 2 oz. Orange Juice
- 1 splash Grenadine

Combine whiskey, Triple Sec, and juices in ice-filled Collins glass. Top with grenadine and stir once.

### ☐ SOUTHERN LADY

- 2 oz. Whiskey (Bourbon)
- 1 oz. Whiskey (Tennessee Sour Mash)
- 1 oz. Crème de Noyaux
- 3 oz. Pineapple Juice
- 2 oz. Lemon-lime Soda
- 1 oz. Lime Juice

Shake first four ingredients with ice and strain into parfait or hurricane glass half-filled with ice. Fill with soda to within 1 inch of top of glass and top with lime juice. Garnish with a pineapple wheel and a maraschino cherry.

### SOUTHERN PEACH

- 1/8 oz. Grenadine
- 1 1/2 oz. Whiskey (Bourbon)
- 2 oz. Orange Juice
- 1 oz. Superfine Sugar  
(or Simple Syrup)
- 1 oz. Lemon Juice
- 1 oz. Peach Schnapps

Fill parfait or hurricane glass with ice. Pour grenadine over ice; add bourbon. Shake remaining ingredients with ice and pour slowly into glass. Garnish with a peach slice.

### STILETTO

- 1 oz. Lemon Juice
- 1 1/2 tsps. Amaretto
- 1 1/2 oz. Whiskey (Bourbon)

Pour into ice-filled old-fashioned glass and stir.

### STONE FENCE

- 2 oz. Whisky (Scotch)
- 2 dashes Bitters
- Club Soda or Cider

Pour Scotch and bitters into ice-filled highball glass. Fill with club soda or cider. Stir.

### STRAIGHT RYE WITCH

- 2 oz. Whiskey (Straight Rye)
- 1/4 oz. Strega
- 1/4 oz. Palo Cortado Sherry
- 1/4 oz. Simple Syrup
- 2 dashes Orange Bitters

Stir with ice and strain into chilled old-fashioned glass. Garnish with an orange twist.

### SWISS FAMILY COCKTAIL

- 1/2 tsp. Anisette
- 2 dashes Bitters
- 3/4 oz. Dry Vermouth
- 1 1/2 oz. Whiskey

Stir with ice and strain into chilled cocktail glass.

### T-BIRD

- 1 1/8 oz. Whisky (Canadian)
- 3/4 oz. Amaretto
- 2 oz. Pineapple Juice
- 1 oz. Orange Juice
- 2 dashes Grenadine

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

### T.N.T.

- 1 1/2 oz. Whiskey (Rye or Bourbon)
- 1 1/2 oz. Anisette

Shake with ice and strain into chilled cocktail glass.

### THISTLE COCKTAIL

- 1 1/2 oz. Sweet Vermouth
- 1 1/2 oz. Whisky (Scotch)
- 2 dashes Bitters

Stir with ice and strain into chilled cocktail glass.

## THOROUGHBRED COOLER

1 oz. Whiskey (Bourbon)  
 ½ oz. Superfine Sugar  
 (or Simple Syrup)  
 ½ oz. Lemon Juice  
 1 oz. Orange Juice  
 Lemon-lime Soda  
 1 dash Grenadine

Pour first four ingredients over ice in highball glass. Fill with lemon-lime soda and stir. Add grenadine. Garnish with an orange wedge.

## TIPPERARY COCKTAIL

¾ oz. Whiskey (Irish)  
 ¾ oz. Chartreuse (Green)  
 ¾ oz. Sweet Vermouth

Stir with ice and strain into chilled cocktail glass.

## TOMBSTONE

2 oz. Whiskey (Straight Rye)  
 ½ oz. Demerara Syrup  
 2 dashes Angostura Bitters

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

## TRILBY COCKTAIL

1½ oz. Whiskey (Bourbon)  
 ¾ oz. Sweet Vermouth  
 2 dashes Orange Bitters

Stir with ice and strain into chilled cocktail glass.

## TWIN HILLS

1½ oz. Whiskey  
 2 tsps. Bénédictine  
 1½ tsps. Lemon Juice  
 1½ tsps. Lime Juice  
 1 tsp. Sugar

Shake with ice and strain into sour glass. Garnish with a slice of lime and a slice of lemon.

## VAGABOND

1½ oz. Whisky (Single Malt Scotch)  
 ¾ oz. Punt y Mes  
 ¾ oz. Sauternes

Stir with ice and strain into chilled cocktail glass. Garnish with an orange twist.

## VERRAZANO

2 oz. Whiskey (Bourbon)  
 1 oz. Sweet Vermouth  
 ¼ oz. Apricot Liqueur  
 1 splash Campari

Stir first three ingredients with ice and strain into chilled, Campari-rinsed cocktail glass. Garnish with an orange twist.

## VIEUX CARRÉ

¾ oz. Whiskey (Rye)  
 ¾ oz. Brandy  
 ¾ oz. Sweet Vermouth  
 ¼ oz. Bénédictine  
 1 dash Peychaud's Bitters  
 1 dash Angostura Bitters

Build, over ice, in old-fashioned glass.

### **WALTERS**

- 1½ oz. Whisky (Scotch)
- 1 tbsp. Orange Juice
- 1 tbsp. Lemon Juice

Shake with ice and strain into chilled cocktail glass.

### **WARD EIGHT**

- ¾ oz. Lemon Juice
- 1 tsp. Superfine Sugar (or Simple Syrup)
- 2 tsp. (scant) Grenadine
- 2 oz. Whiskey (Rye)

Shake with ice and strain into red-wine glass filled with ice. Garnish with slices of orange, lemon, and a maraschino cherry. Serve with straws.

### **WASHINGTON APPLE**

- 2 oz. Black Velvet Reserve Canadian Whisky
- 2 oz. Sour Apple Schnapps
- 2 oz. Cranberry Juice

Pour into ice-filled highball glass and stir.

### **WEESKI**

- 2 oz. Whiskey (Irish)
- 1 oz. Lillet Blanc
- ¼ oz. Triple Sec
- 2 dashes Orange Bitters

Stir with ice and strain into chilled cocktail glass. Garnish with an orange twist.

### **WHISKEY COBBLER**

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

Dissolve sugar/syrup in club soda in red-wine glass. Fill with shaved ice and add whiskey. Stir and garnish with seasonal fruit. Serve with a straw.

### **WHISKEY COCKTAIL**

- 1 dash Bitters
- 1 tsp. Superfine Sugar (or Simple Syrup)
- 2 oz. Whiskey

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

### **WHISKEY COLLINS**

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

Shake lemon juice, sugar/syrup, and whiskey 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 a straw.

 **WHISKEY DAISY**

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

Shake with ice and strain into chilled beer mug or metal cup. Add 1 ice cube and garnish with fruit.

 **WHISKEY FIX**

1 oz. Lemon Juice  
1 tsp. Superfine Sugar  
(or Simple Syrup)  
2½ oz. Whiskey

Shake juice and sugar/syrup with ice and strain into chilled highball glass. Fill glass with ice and whiskey. Stir. Garnish with a slice of lemon. Serve with straws.

 **WHISKEY HIGHBALL**

2 oz. Whiskey  
Ginger Ale or Club Soda

Pour whiskey into ice-filled highball glass. Fill with ginger ale or club soda. Garnish with a twist of lemon peel and stir.

 **WHISKEY ORANGE**

2 oz. Orange Juice  
1 tsp. Superfine Sugar  
(or Simple Syrup)  
½ tsp. Anisette  
1½ oz. Whiskey

Shake with ice and strain into ice-filled highball glass. Garnish with slices of orange and lemon.

 **WHISKEY RICKEY**

½ oz. Lime Juice  
1½ oz. Whiskey  
Club Soda

Pour lime juice and whiskey into highball glass over ice cubes and fill with club soda. Stir. Drop lime rind into glass.

 **WHISKEY SANGAREE**

½ tsp. Superfine Sugar  
(or Simple Syrup)  
1 tsp. Water  
2 oz. Whiskey  
1 splash Club Soda  
1 tbsp. Port

Dissolve sugar/syrup in water in old-fashioned glass. Add whiskey, ice cubes, and club soda. Stir and then float port on top. Garnish with fresh-grated nutmeg on top.

 **WHISKEY SLING**

1 tsp. Superfine Sugar  
(or Simple Syrup)  
1 tsp. Water  
1 oz. Lemon Juice  
2 oz. Whiskey

In old-fashioned glass dissolve sugar/syrup in water and lemon juice. Add ice cubes and whiskey. Stir. Garnish with a twist of lemon peel.



 **WHISKEY SMASH**

- 1 cube Sugar
- 1 oz. Club Soda
- 4 sprigs Mint
- 2 oz. Whiskey (Bourbon)

Muddle sugar with club soda and mint in old-fashioned glass. Add whiskey and then ice cubes. Stir. Garnish with a slice of orange, a maraschino cherry, and a twist of lemon peel.

 **WHISKEY SOUR**

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

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

 **WHISKEY SQUIRT**

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

Shake first three ingredients with ice and strain into chilled highball glass. Fill with club soda and ice cubes. Garnish with cubes of pineapple and strawberries.

 **WHISKEY SWIZZLE**

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

Put lime juice, sugar/syrup, and club soda into Collins glass. Fill glass with ice and stir. Add bitters and whiskey. Fill with club soda and serve with a swizzle stick.

 **WHISPERS-OF-THE-FROST COCKTAIL**

- ¾ oz. Whiskey (Bourbon)
- ¾ oz. Cream Sherry
- ¾ oz. Port
- 1 tsp. Superfine Sugar (or Simple Syrup)

Stir with ice and strain into chilled cocktail glass. Garnish with slices of lemon and orange.

 **WHITE PLUSH**

- 2 oz. Whiskey
- 1 cup Milk
- 1 tsp. Superfine Sugar (or Simple Syrup)

Shake with ice and strain into chilled Collins glass.

 **WHOA, NELLIE!**

1½ oz. Whiskey (Straight Rye)

¾ oz. Dark Rum

½ oz. Lemon Juice

½ oz. Grapefruit Juice

½ oz. Simple Syrup

Shake with ice and strain into chilled cocktail glass.

Garnish with a grapefruit twist.

 **WOOLWORTH**

2 oz. Whisky (Blended Scotch)

1 oz. Palo Cortado Sherry

½ oz. Bénédictine

2 dashes Orange Bitters

Stir with ice and strain into chilled cocktail glass.

 **WOODWARD COCKTAIL**

1½ oz. Whisky (Scotch)

½ oz. Dry Vermouth

1 tbsp. Grapefruit Juice

Shake with ice and strain into chilled cocktail glass.