

Appendix

A

Glossary

151 proof rum A highly alcoholic rum used in specialty drinks, like a Zombie, or flamed drinks.

aguardiente de caña The general name for rum in South America.

Amer Picon A bitter French cordial made of cinchona bark, orange, and gentian created by Gaetan Picon in 1837. Also referred to as Picon.

añejo Superpremium blue agave tequila wood aged for at least a year.

anisetto A clear, Italian, licorice-flavored liqueur made from anise seeds.

aperitif A low-alcohol drink usually consumed prior to dinner.

apple brandy The aged, distilled product of fermented apple cider. Popular examples are applejack brandy (from the United States) and Calvados (from France).

aquavit A caraway-flavored liqueur from Scandinavia.

Benedictine Created in the sixteenth century by French monks, Benedictine is an herbal cognac-based liqueur that can be consumed alone or in mixed drinks.

bitters The result of distilling aromatic herbs, flowers, seeds, bark, roots, and other plant products. Used to flavor cocktails or as a *digestif*. There are several kinds, among the most well known: Peychaud, Abbott's, Bonbecamp, Angostura, and orange.

black Sambuca An anise-flavored liqueur. Slightly more robust than its mellower sibling, white Sambuca.

blue agave The plant from which tequila is made.

bourbon American whiskey made from a minimum of 51 percent corn mash.

brandewijn The Dutch word from which brandy is derived. It literally means “burned wine.”

butterscotch schnapps A butterscotch-flavored liqueur with a base of brown sugar, vanilla, and butter.

cachaca rum A Brazilian liqueur made by distilling sugarcane juice.

Campari Also known as Campari bitters, this herbal, slightly bitter Italian aperitif contains 24 percent alcohol and is often used as an ingredient in various classic cocktails such as the Negroni or the Americano.

Canadian whisky Similar to Scotch, but must always be designated as a blended whisky by law.

Chablis A white wine made predominantly from the chardonnay grape in the Burgundy, France, region of Chablis. It is crisp and dry in style, because Chablis are not, as a rule, aged in oak, and therefore will have a much different flavor profile than, say, a California-style chardonnay.

Chambord A brandy-based raspberry-flavored liqueur made from black raspberries, honey, and herbs.

cherry Heering Danish brandy-based dark cherry liqueur.

clamato juice A blend of tomato and clam juices.

claret The British terminology for Bordeaux red.

Coco López A nonalcoholic cream of coconut mixer.

cognac Aged, burnt wine made only in the Cognac region of France. *See* V.S.; V.S.O.P.; and X.O. for aging distinctions on a bottle.

Cointreau A refined, brandy-based orange liqueur.

cordial A liqueur made from one main spirit base and fermented fruit.

crème de bananes A banana-flavored liqueur.

crème de cacao A chocolate-flavored liqueur that comes in both dark and white (clear) varieties.

crème de cassis A black currant-flavored liqueur.

crème de noyaux A brandy-based almond-flavored liqueur.

crème de violette Also known as liqueur de violet, this violet-flavored liqueur can be difficult to find. Parfait amour can sometimes be used as a substitute.

curaçao A sweet liqueur made from dried bitter orange peel. The island Curaçao in the Caribbean, as one might guess, produces much of what's on the market. Curaçao, or orange curaçao, is the general, run-of-the-mill kind, but you can also find it colored blue, green, or just plain clear for hued cocktail purposes.

Delmonico glass A 5- or 6-ounce glass used for fizzes or Rickeys. Was named after the near-ancient restaurant responsible for many coiffing and edible originals: the once-glorious Delmonico's in New York City.

Drambuie A Scotch whisky blended with honey, herbs, and spices.

Dubonnet Dubonnet is a *quinquina* (a sweetened aperitif wine), that comes in rouge (or red), which is the sweetest, and blond, which is semi-sweet.

eau-de-vie A clear, fruit-based French brandy. Examples include kirschwasser and frambois. The direct translation is “water of life.”

Fernet Branca An Italian bitter-sweet digestif.

Forbidden Fruit liqueur A brandy-based honey-flavored liqueur with citrus notes. Sadly, it's no longer made. Try using parfait amour as a substitute.

fortified wine Wines that have been fortified with another spirit such as brandy. The best examples are sherry, Madeira, and Port.

Frangelico An Italian hazelnut-flavored liqueur.

Galliano A sweet, herbaceous Italian liqueur made from anise, licorice, vanilla, flowers, spices, and herbs. It is yellow in color.

gin A clear liquor made when juniper berries are distilled with a grain mash usually made up of some or all of the following—corn, barley, rye, and wheat—as well as other flavors, such as cassis, coriander, fennel, ginger, lemon peel, and a host of other botanical flavorings.

ginger brandy A ginger-flavored brandy liqueur.

ginger wine A British fortified wine flavored with ginger, other spices, and raisins. It contains about 12 percent alcohol.

Goldschlager A Swiss-made cinnamon schnapps, better known for the 24-carat flecks of gold that float in the liqueur.

grenadine A bright red, super-sweet syrup flavored, most often, with artificial pomegranate, used in mixing both alcoholic and nonalcoholic cocktails.

horchata A rice-, nut-, or chufa (root)-based drink flavored with sugar and cinnamon. It's popular in Spain and Mexico.

Irish Mist An Irish whiskey-based liqueur made with honey and herbs.

Jagermeister A German liqueur made from a blend of 50 herbs, spices, and fruits.

julab An Arabic word for “rosewater,” which eventually morphed into *julap*, and *julep*, that minty, refreshing concoction we know and adore.

kirschwasser An unaged cherry brandy usually made in Germany, France, and Switzerland. Some are also produced in the United States.

kummel A sweet, caraway-flavored liqueur.

Lillet A *quinquina* (a sweetened aperitif wine), which comes in rouge (or red), which is the sweetest, and blanc, which is semi-sweet.

Limonata A carbonated Italian lemon soda with a bittersweet taste made by San Pellegrino.

Limoncello An Italian lemon liqueur.

Madeira A fortified wine that comes from the eponymous island in Portugal.

maraschino liqueur A neutral-spirit-based liqueur that gets its flavor from marasca cherries.

mash The ground or crushed grains used as a base for whisky, beer, or other spirits.

mezcal A clear, strong spirit made from the juice of the maguey plant.

mixto Your average, run-of-the-mill tequila. Mixto must contain a minimum of 51 percent blue agave; the rest of the mix can come from other sources.

neat A drink served straight up—no ice, no nuthin’.

orgeat syrup A nonalcoholic almond-flavored syrup with hints of orange flower water used to flavor drinks.

ouzo A strong Greek liqueur made from grapes and herbs with prominent licorice and anise flavors.

parfait amour A vanilla-flavored liqueur with hints of marshmallow and citrus. Can be used as a substitute for liqueur de violette or crème de violette, which can be difficult to find.

pastis A generic French term for their slightly sweet version of anise-flavored liqueur.

proof The amount of alcohol in a spirit. In the United States, we distinguish proof as a measurement that translates into twice the percentage of alcohol, e.g., 100 proof bourbon contains 50 percent alcohol.

Prosecco A dry, sparkling Italian wine.

reposada 100 percent blue agave tequila that must be wood-aged 60 days to a year. Caramel may be added for coloring and taste as well. Literally means “rested.”

Ricard A French anise-flavored liqueur with notes of citrus and a touch of sweetness.

rocks Ice; or a way to serve a spirit (e.g., over ice).

Rose’s lime juice Nonalcoholic, sweetened lime juice that’s really more like a syrup. It’s the easiest to find and usually carried by just about every supermarket in the nation. Whatever you do, when a recipe calls for it specifically, *do not* substitute Rose’s lime juice for fresh lime juice, and vice versa.

rum A spirit made from sugarcane.

rye Whisky made from rye grain.

sloe gin A sloeberry-flavored liqueur that has nothing to do with half its namesake, gin.

sour mash In whisky-making, the result when new sweet mash is combined with some of the residue from the previous batch’s fermentation.

Southern Comfort A peach-flavored, bourbon-based liqueur that has citrus hints. Many people frequently mistake SoCo (as it is sometimes referred) for bourbon, but technically it falls in the liqueur category.

Strega A sweet, gold-colored Italian liqueur. In Italian, the word literally translates to “witch.”

Swedish punsch A Scandinavian liqueur made from Batavia Arak rum, tea, lemon, spices, and sugar, and even sometimes wine.

sweet mash Mash for whisky that’s made from scratch with fresh yeast.

Tennessee whiskey Straight whiskey made from a mash of (usually) 51 percent corn and aged in oak barrels. It is similar to a bourbon, but it isn’t one. In fact, it has its own classification by law.

tequila A spirit made from the juice of the blue agave plant in Jalisco, Mexico.

triple sec A strong orange-flavored liqueur made from the peel of curaçao oranges and most often used for mixing.

uisge beatha The Gaelic term meaning “water of life,” from which the word *whisky* is derived.

vermouth Fortified wine that can be either sweet (usually brownish-red) or dry (clear).

voda The Russian word meaning “water,” from which the word *vodka* is derived.

vodka A clear spirit usually made from grains or potatoes and filtered through coal filters after distilling.

V.S. Very Special: minimum aging of 2½ years.

V.S.O.P. Very Special Old Pale: minimum aging of 4½ years.

X.O. Extra Old: aged 5 years and longer.

Appendix

B

Where to Get It

Can't find those cute little umbrellas to go in your daiquiri? Not so sure where to get Peychaud bitters? Wish you knew where you could find a good bourbon festival? Curious as to if there's an entire museum devoted to the history of the cocktail? Me, too. That's why I've put together this helpful compilation of resources of where to get various bar paraphernalia and where to go if your thirst for bartender knowledge just can't be quenched in the glass.

Merchandise

Sometimes you can't find a particular gadget or sundry in your regular stops. If that's the case, here are a few great resources for barware, mixers, and garnishes to get your bar in super-stocked shape.

www.mixologys.com

From brass rails to books, this site has everything you need and so much more you had no idea you were missing.

www.crateandbarrel.com

Good source for glass and barware.

www.cooking.com

Decent source for basic, although slightly pricey, barware.

www.candyfavorites.com

Can't find Pop Rocks? Here's your online resource so you can make Le Pop Rocks Martini from Chapter 9.

www.tradervics.com

Great source for syrups, mixers, and spices.

www.barsupplywarehouse.com

For gear like the pros use, this site has a ton of barware, mixers, et al.

www.sableandrosenfeld.com

Fantastic online source for basic and not-so-basic cocktail garnishes.

www.sazerac.com

Source for the sometimes-hard-to-find Peychaud bitters.

www.pickledveggies.com

Forest Floor Foods in Wisconsin has all your pickled garnish needs covered—from olives to onions to beans, it's here. Also, a great selection of specialty stuffed olives (think anchovy, habañero, and garlic!), and special olive juice just for dirty martinis.

www.lehmannfarms.com

What is it about Wisconsin and garnishes? Here, there are olives, olives, and more olives, plus other specialty items and mixes.

www.swankmartini.com

If you like a little twist to your glassware as well as your garnishes, Swank has an eclectic selection of fun cocktail glasses with names such as the Flirtini, the Diva, the Swinger, and the Paparazzi, as well as a small selection of olives, bar gear, and party extras.

www.vintagemartini.com

If you sped right past the minimum and medium bar stocking lists in Chapter 4 and went straight to maximum-bar level, you might be a candidate for the collectible antique shakers and such on this site. Because they're dealing with very limited quantities, if you're willing to plunk down the cash and see something you want (like, at the time of this writing, there was an awesome 1940s glass shaker with red dancing pigs all over it for \$98), sooner is better than later.

www.gourmetfoodmall.com

Click on the Bar & Wine Accessories link on the left, and then go to KegWorks for a super bar accessories one-stop shopping resource (seriously—it really is a mall). You'll find everything from Jell-O shot containers to campy swizzle sticks to those tiny paper umbrellas to a ton of other bar gear for the serious home bartender.

Tours

Sometimes sipping just isn't enough. When you're feeling thirsty and itchin' to explore, why not engage in a little liquor exploration? Here are a few great resources for travel.

Tequila

Julio Bermejo

www.tommystequila.com

Bourbon

Buffalo Trace

1001 Wilkinson Boulevard
Franklin County, KY
502-696-5926

Four Roses

1224 Bonds Mill Road
Lawrenceburg, KY
502-839-3436

Heaven Hill

1064 Loretto Road
Bardstown, KY
502-348-3921

Jim Beam

149 Happy Hollow Road
Clarmont, KY
502-543-9877

Maker's Mark

3350 Burk Springs Road
Loretto, KY
502-865-2099

Wild Turkey

U.S. Highway 62 East
Lawrenceburg, KY
502-839-4544

Gin

Junipero

Anchor Steam Brewery
1705 Mariposa Street
San Francisco, CA
415-863-8350

Vodka

Charbay Distillery

St. Helena, CA
1-800-634-7845

Museums

The Museum of the American Cocktail

514 Chartres Street
New Orleans, LA

Oscar Getz Museum of Whiskey

History

114 North Fifth Street
Bardstown, KY
502-348-2999