

Chapter 13

Wine, Beer, and Sake

Burgundy makes you think of silly things; Bordeaux makes you talk about them, and Champagne makes you do them.

—Anthelme Brillat-Savarin

Wine

Adonis Cocktail

2 oz. sherry
1 oz. sweet vermouth
1 dash orange bitters
1 orange twist

Fill a mixing glass $\frac{1}{2}$ full with ice. Pour in sherry and sweet vermouth, and add orange bitters. Give it a good stir, and strain into a cocktail glass. Garnish with orange twist.

Americana

1 tsp. superfine sugar
1 dash bitters
 $\frac{1}{4}$ oz. bourbon
5 oz. champagne
1 brandied peach slice

Fill a cocktail shaker $\frac{1}{2}$ full with ice. Add superfine sugar and bitters and then pour in bourbon. Give it a good stir. Pour in champagne, and garnish with brandied peach slice.

Andalusia

2 oz. dry sherry
½ oz. rum
½ oz. cognac
1 dash bitters

Fill a mixing glass ½ full with ice. Pour in dry sherry, rum, and cognac, and add bitters. Give it a good stir, and strain into a cocktail glass.

Apple Ginger Cocktail

1½ oz. applejack brandy
¾ oz. ginger liqueur
¾ oz. lime juice
1 oz. simple syrup

Fill a mixing glass ½ full with ice. Pour in applejack brandy, ginger liqueur, lime juice, and simple syrup. Give it a good shake, and strain into a cocktail glass.

Apple Ginger Sangaree

½ tsp. superfine sugar
2 oz. *ginger wine*
1 oz. applejack brandy
1 lemon wedge

Fill an old-fashioned glass with ice. Pour in superfine sugar, ginger wine, and applejack brandy. Give it a good stir, and garnish with lemon wedge.



Liquor Lingo

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

Bamboo

1½ oz. dry sherry
1½ oz. sweet vermouth
1 TB. lemon juice
1 dash bitters
1 lemon twist

Fill a mixing glass ½ full with ice. Pour in dry sherry, sweet vermouth, and lemon juice, and add bitters. Give it a good stir, and strain into a cocktail glass. Garnish with lemon twist.

Bellini

2 oz. peach nectar
4 oz. *Prosecco*

Pour peach nectar into a champagne flute. Add Prosecco.



Liquor Lingo

Prosecco is a dry, sparkling Italian wine.

Black Pearl

1 oz. cognac
½ oz. coffee liqueur
4 oz. champagne

Pour cognac and coffee liqueur into a champagne flute. Add champagne.

Brandied Madeira

1½ oz. Madeira
1½ oz. brandy
½ oz. dry vermouth
1 lemon twist

Fill a mixing glass ½ full with ice. Pour in Madeira, brandy, and dry vermouth. Give it a good stir, and strain into a cocktail glass. Garnish with lemon twist.

Brandied Port

1½ oz. port
1 oz. brandy
½ oz. maraschino liqueur
¼ oz. lemon juice

Fill a mixing glass ½ full with ice. Pour in port, brandy, maraschino liqueur, and lemon juice. Give it a good shake, and strain into a cocktail glass.

Broken Spur

2 oz. port
1 oz. sweet vermouth
½ oz. orange curaçao

Fill a mixing glass ½ full with ice. Pour in port wine, sweet vermouth, and orange curaçao. Give it a good stir, and strain into a cocktail glass.

Buck's Fizz

2 oz. orange juice
½ oz. triple sec
4 oz. champagne

Pour orange juice and triple sec into a champagne flute. Fill with champagne.

Burgundy Ginger Cocktail

1½ oz. burgundy
¾ oz. gin
¾ oz. orange juice
1 tsp. ginger extract

Fill a mixing glass ½ full with ice. Pour in burgundy, gin, orange juice, and ginger extract. Give it a good shake, and strain into a cocktail glass.

Byculla

1 oz. sherry
1 oz. port
¾ oz. triple sec
¾ oz. ginger brandy

Fill a mixing glass ½ full with ice. Pour in sherry, port, triple sec, and ginger brandy. Give it a good shake, and strain into a cocktail glass.



Liquor Lingo

Ginger brandy is—you guessed it—a ginger-flavored brandy liqueur.

Chablis Cooler

1 oz. vodka
¼ oz. grenadine
¼ oz. lemon juice
4 oz. Chablis

Pour vodka, grenadine, and lemon juice into an ice-filled highball glass. Top with Chablis, and give it a good stir.

Champagne Buck

1 oz. gin
¼ oz. cherry brandy
¾ oz. orange juice
2 oz. champagne
1 orange twist

Pour gin, cherry brandy, and orange juice into a highball glass filled with ice. Add in champagne, and garnish with orange twist.

Champagne Cocktail

1 lump sugar
2 dashes bitters
5 oz. champagne
1 lemon twist

Drop sugar lump into a champagne flute, and drip bitters over it. Pour in champagne, and garnish with lemon twist.

Champagne Julep

5 mint leaves
1 tsp. superfine sugar
2 oz. bourbon
4 oz. champagne

Muddle mint leaves with superfine sugar in a few drops water in a highball glass. Fill the glass ½ full with ice. Pour in bourbon and champagne.

Champagne Normandy

1 sugar cube or 1 tsp. sugar
 1 oz. calvados
 2 dashes bitters
 3 oz. champagne

Fill a mixing glass $\frac{1}{2}$ full with ice. Add in sugar, and pour in calvados and bitters. Give it a good stir, and strain into a cocktail glass. Pour in champagne.

Champagne Royal

1 oz. raspberry liqueur
 1 oz. brandy
 4 oz. champagne

Pour raspberry liqueur and brandy into a champagne flute. Top with champagne.

Champagne Velvet

3 oz. stout
 3 oz. champagne

Pour stout into a champagne flute, followed by champagne.

Claret Cup

4 oz. *claret*
 1 oz. brandy
 1 oz. framboise
 $\frac{1}{4}$ oz. grenadine
 $\frac{1}{2}$ oz. lemon juice
 3 oz. club soda

Fill a Collins glass $\frac{3}{4}$ full with ice. Pour in claret, brandy, framboise, grenadine, and lemon juice. Give it a good stir, and top with club soda.



Liquor Lingo

Claret is the British terminology for Bordeaux red.

Czar

1 oz. vodka
 1 oz. cherry Heering
 1 dash bitters
 6 oz. champagne

Fill a mixing glass $\frac{1}{2}$ full with ice. Pour in vodka, cherry Heering, and bitters. Give it a good shake, and strain into a wine glass. Pour in champagne.

Danny's Delight

1 oz. ginger wine
1 oz. Irish whiskey
½ oz. sweet vermouth
1 oz. lemonade
1 dash bitters

Fill a mixing glass ½ full with ice. Pour in ginger wine, Irish whiskey, sweet vermouth, and lemonade, and add bitters. Give it a good shake, and strain into an old-fashioned glass ¾ full of ice.

Double Derby Sour

2 oz. merlot
2 oz. bourbon
¼ oz. grenadine
1 oz. orange juice
½ oz. lime juice
2 oz. iced tea
1 orange slice
1 maraschino cherry

Fill a mixing glass ½ full with ice. Pour in merlot, bourbon, grenadine, orange juice, and lime juice. Give it a good shake, and strain into a Collins glass ¾ full of ice. Pour in iced tea, and give it a good stir. Garnish with orange slice and maraschino cherry.

Gluehwein

4 oz. merlot
1 oz. orange juice
1 tsp. sugar
2 cinnamon sticks
2 orange peels
2 lemon peels
1 whole clove

Pour merlot and orange juice in a small saucepan. Add sugar, cinnamon sticks, orange peels, lemon peels, and whole clove, and give it a good stir. Heat over medium-high flame until simmering. Strain into an Irish coffee glass.

King's Peg

1½ oz. brandy
4 oz. champagne

Pour brandy and then champagne into a champagne flute.

Kir Royale

½ oz. *crème de cassis*
6 oz. champagne

Pour *crème de cassis* and then champagne into a champagne flute.



Liquor Lingo

Crème de cassis is a black currant-flavored liqueur.

Madeira Cocktail

1½ oz. Madeira
¾ oz. cognac
¾ oz. Strega

Fill a mixing glass ½ full with ice. Pour in Madeira, cognac, and Strega. Give it a good stir, and strain into a cocktail glass.

Mary Rose

1½ oz. port
¾ oz. gin
¾ oz. cherry liqueur

Fill a mixing glass ½ full with ice. Pour in port, gin, and cherry liqueur. Give it a good stir, and strain into a cocktail glass.

Mimosa

½ oz. triple sec
1 oz. orange juice
4 oz. champagne

Pour triple sec and orange juice into a champagne flute. Top with champagne.

Port Flip

2 oz. port
½ oz. Benedictine
1 egg
1 tsp. sugar
¼ tsp. grated nutmeg

Fill a mixing glass ½ full with ice. Pour in port, Benedictine, egg, and sugar. Give it a good, vigorous shake, and strain into a cocktail glass. Garnish with grated nutmeg.

Port of Comfort

2 oz. tawny port
1½ oz. Southern Comfort
½ oz. dry vermouth
1 orange twist

Fill a mixing glass ½ full with ice. Pour in tawny port, Southern Comfort, and dry vermouth. Give it a good shake, and strain into a cocktail glass. Garnish with orange twist.

Port Wine Cocktail

2½ oz. port
1½ oz. brandy
1 tsp. lemon juice
1 lemon twist

Fill a mixing glass ½ full with ice. Pour in port, brandy, and lemon juice. Give it a good stir, and strain into a cocktail glass. Garnish with lemon twist.

Queen's Cousin

2 oz. vodka
½ oz. Grand Marnier
1 tsp. triple sec
¼ oz. lime juice
2 dashes orange bitters
4 oz. champagne

Fill a mixing glass ½ full with ice. Pour in vodka, Grand Marnier, triple sec, and lime juice, and add orange bitters. Give it a good shake, and strain into a wine glass. Top with champagne.

Red Wine Cooler

4 oz. red wine
½ oz. cherry brandy
½ oz. orange juice
½ oz. simple syrup
1 dash orange bitters
2 oz. club soda
1 orange slice

Fill a highball glass ½ full with ice. Pour in red wine, cherry brandy, orange juice, and simple syrup, and add orange bitters. Give it a good stir, and top with club soda. Garnish with orange slice.

Ruby Rosé Punch

3 oz. rosé wine
¾ oz. cherry brandy
¼ oz. grenadine
1 oz. orange juice
½ oz. lemon juice
1 oz. club soda
1 orange slice

Fill a mixing glass ½ full with ice. Pour in rosé wine, cherry brandy, grenadine, orange juice, and lemon juice. Give it a good shake, and strain into a highball glass ½ full with ice. Garnish with orange slice.

Sans Souci

2 oz. white port
1 oz. Galliano
½ tsp. kummel
1 dash orange bitters
1 orange twist

Fill a mixing glass ½ full with ice. Pour in port, Galliano, and kummel, and add orange bitters. Give it a good, vigorous shake, and strain into a cocktail glass. Garnish with orange twist.

Spritzer

4 oz. white wine
3 oz. club soda
1 lemon wedge

Fill a highball glass ½ full with ice. Pour in white wine and club soda. Garnish with lemon wedge.

Town and Country

While visiting my friend Dave Brown in East Nashville, he took my husband and me to dinner at the fantastic Laundromat-turned-restaurant, The Family Wash. Amiable chef/owner Julia Helton contributed this local favorite, a sort of down-home play on the spritzer.

4 oz. red wine
3 oz. cola

Fill a highball glass $\frac{1}{2}$ full with ice.
Pour in red wine and cola.

White Wine Cooler

4 oz. white wine
 $\frac{1}{2}$ oz. apple brandy
 $\frac{1}{2}$ oz. lemon juice
 $\frac{3}{4}$ oz. simple syrup
2 dashes orange bitters
2 oz. club soda
1 lemon slice

Fill a highball glass $\frac{1}{2}$ full with ice.
Pour in white wine, apple brandy, lemon juice, and simple syrup, and add orange bitters. Give it a good stir, and top with club soda. Garnish with lemon slice.

Beer

Ale Flip

12 oz. dark ale
 $\frac{1}{2}$ oz. brandy
2 tsp. sugar
1 egg
 $\frac{1}{4}$ tsp. grated nutmeg

Fill a mixing glass $\frac{1}{2}$ full with ice.
Pour in dark ale, brandy, sugar, and egg. Give it a good, vigorous shake, and strain into a pilsner glass. Garnish with grated nutmeg.

Atom Tan

6 oz. ale
2 oz. tequila
4 oz. lemon-lime soda

Fill a mixing glass $\frac{1}{2}$ full with ice.
Pour in ale and tequila. Give it a good shake, and strain into a pilsner glass.
Pour in lemon-lime soda.

Beer Buster

2 oz. vodka
2 dashes Tabasco sauce
12 oz. beer

Pour vodka, Tabasco sauce, and beer into a pint glass. Give it a good stir.

Black and Tan

6 oz. ale
6 oz. stout

Pour ale into a pilsner glass. Slowly pour stout in on top.

Boilermaker

12 oz. beer
1½ oz. bourbon

Pour beer into a pint glass. Pour bourbon into a shot glass, and drop the shot glass in the pint glass full of beer.

Bomber

12 oz. beer
1½ oz. tequila

Pour beer into a pint glass. Pour tequila into a shot glass, and drop the shot glass in the pint glass full of beer.

Dog's Nose

1½ oz. gin
12 oz. ale

Pour gin into a pint glass and then fill with ale.

Dr. Pepper

1½ oz. amaretto
6 oz. cola
6 oz. ale

Pour amaretto, cola, and ale into a pilsner glass.

La Michelada

Manhattan's Rosa Mexicano serves this traditional popular Mexican drink.

1 lime wedge
1 tsp. salt
2 dashes Tabasco sauce
2 dashes Worcestershire sauce
1 oz. fresh lime juice
1 Mexican beer (traditionally Tecate)

Gently rub the rim of an old-fashioned glass with lime wedge. Sprinkle salt in a small dish, and place the glass upside down in the dish so the rim is coated with salt. Fill the glass $\frac{2}{3}$ full with ice, and add Tabasco sauce, Worcestershire sauce, and lime juice. Pour in beer until the glass is $\frac{3}{4}$ full. Garnish with lime wedge.



Cocktail Conversation

Traditionally in Mexico, Maggi—which has a sweet, dry, earthy mushroom flavor—is used instead of Worcestershire sauce.

Lager and Lime

1 oz. Rose's lime juice
12 oz. beer
1 lime wedge

Pour Rose's lime juice into a beer stein. Pour in beer. Garnish with lime wedge.

Panache

10 oz. beer
4 oz. lemonade

Pour beer and lemonade into a pilsner glass.

Pink Panache

10 oz. beer
4 oz. pink lemonade

Pour beer and pink lemonade into a pilsner glass.

Red Eye

12 oz. beer
2 oz. tomato juice

Pour beer and tomato juice into a pilsner glass.

Root Beer

1½ oz. vodka
1½ oz. Galliano
6 oz. ale
4 oz. cola

Pour vodka, Galliano, ale, and cola into a pint glass. Give it a good stir.

Shandy

10 oz. ale
4 oz. lemon-lime soda

Pour ale and lemon-lime soda into a pilsner glass.

Stout Sangaree

1 tsp. superfine sugar
2 tsp. lemon juice
12 oz. stout
1 oz. brandy

Dissolve superfine sugar with lemon juice in a pilsner glass. Pour in stout, and drip brandy on top.

Sake

Asian Blush

Whether you're at the original in La Jolla, or the newer outpost in Palm Springs, Roppingi's desire to marry exotic Far Eastern and classic European flavors and techniques makes it a prime example of the exciting culinary adventures to be found on Southern California's restaurant scene. And it doesn't just stop on the plate, as you can see here with one of their signature cocktails.

1 oz. sake
1 oz. Skyy vodka
½ oz. peach schnapps
¾ oz. pineapple juice
¾ oz. cranberry juice
1 maraschino cherry

Fill a cocktail shaker ½ full with ice. Pour in sake, Skyy vodka, peach schnapps, pineapple juice, and cranberry juice. Give it a good shake, and strain into a chilled martini glass. Garnish with maraschino cherry.

(Adapted from SusbiSamba.)

BBG's Sakura Matsuri Saketini

In spring 2005, Kenneth McClure, food and beverages director at The World Bar in The Trump World Tower, specially created a springtime saketini to celebrate the Sakura Matsuri, a.k.a. the Annual Cherry Blossom Festival—and, of course, the arrival of spring. Here, he graciously shares it with us.

3 oz. Sakura sake
½ oz. Cointreau
½ oz. maraschino liqueur
½ oz. lemon juice
½ oz. maraschino cherry juice
1 maraschino cherry
1 cherry blossom flower (season permitting)

Fill a cocktail shaker ½ full with ice. Pour in sake, Cointreau, maraschino liqueur, lemon juice, and maraschino cherry juice. Give it a good shake, and strain into a chilled martini glass. Garnish with maraschino cherry and cherry blossom flower.

Bo Hai

Created at Riingo in New York City, the Bo Hai is the restaurant's tribute to the classic "prohibition-era" martini, when bathtub gin was cut with roughly equal parts of vermouth. The beauty of this drink is the light fruitiness of the plum sake, which perfectly balances the particular herbal qualities of gin.

5 oz. Tanqueray No. Ten gin
3 oz. hakusan plum sake
1 ume boshi (pickled plum)

Fill a cocktail shaker $\frac{1}{2}$ full with ice. Pour in Tanqueray No. Ten gin and hakusan plum sake. Give it a good shake, and strain into a cocktail glass. Garnish with ume boshi.

KiraKira

From the sake-savvy mixologists at SushiSamba Rio in Chicago comes this cutting-edge sake cocktail.

2 oz. shochu
2 oz. plum sake
1 TB. *sparkling sake*
1 crystallized star fruit

Fill a cocktail shaker $\frac{1}{2}$ full with ice. Pour in the shochu and plum sake. Give it a good shake, and strain into a cocktail glass. Pour in sparkling sake, and garnish with crystallized star fruit.



Liquor Lingo

Kirakira is the Japanese word for "sparkling." Similar to champagne, **sparkling sake** undergoes a secondary fermentation in the bottle. The product is a sweet, slightly cloudy, effervescent sake.

Rising Sun

2 oz. Masumi sake
5 oz. orange juice
 $\frac{1}{4}$ tsp. grenadine

Fill a cocktail shaker $\frac{1}{2}$ full with ice. Pour in Masumi sake, orange juice, and grenadine. Give it a good shake, and strain into a highball glass $\frac{1}{2}$ full of ice.

Sake Cooler

Whether cooking with it or mixing up some new drinkable delight, Riingo is known for its love of sake. This simple Sake Cooler is as refreshing as it is easy to make.

- 1 lime slice
- 2 tsp. superfine bar salt
- 1 cucumber slice
- 1½ oz. Fukunishiki sake

Gently rub the rim of an old-fashioned glass with lime. Sprinkle superfine bar salt in a small dish, and place the glass upside down in the dish so the rim is coated with salt. Muddle cucumber and lime in a cocktail shaker. Pour in sake. Give it a good shake, and pour into an old-fashioned glass.

Sake Passion Fruit Caipirinha

For years, Tocqueville has been blazing the way on the dining scene in New York (a very tough town in which to be a pioneer), incorporating sake into its regular list of spirits years before the “saketini” became hot. The Sake Passion Fruit Caipirinha is its signature drink.

- 1 lime wedge
- 2 tsp. sugar
- 3 oz. sake
- 1 oz. Alizé
- 1 oz. passion fruit juice

Muddle lime and sugar in a 6-ounce glass. Add sake, Alizé, and passion fruit juice, and fill the glass with ice. Give it a good stir.

Sake to Me

- 1 oz. sake
- 3 oz. Grey Goose vodka
- ½ oz. white crème de cacao
- 2 coffee beans

Fill a cocktail shaker ½ full with ice. Pour in sake, Grey Goose vodka, and white crème de cacao. Give it a good shake, and strain into a cocktail glass. Garnish with coffee beans.



Cocktail Conversation

The Sake to Me and Rising Sun were created by the Broadway Lounge bartenders at Katan, the Time Square sushi bar in the Marriott Marquis.