

**Part**

# 2

## **The Recipes**

From a Harvey Wallbanger to a Weep No More, this exhaustive listing of 1,500 recipes gives you the classics, the crazies, and some new hipper-than-thou favorites to shake up your next soirée. Find your favorite liquor, and peruse that chapter until you see something that whets your whistle. Or go right to that cocktail you've always wanted to learn how to put together. (A Mai Tai, maybe? Perhaps a Planter's Punch? Jonesing for a Julep?) Whatever poison you pick, it's here!

## Chapter

# 5

## Bourbon

How well I remember my first encounter with the Devil's Brew. I happened to stumble across a case of bourbon—and went right on stumbling for several days thereafter.

—W. C. Fields

### All-American

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1½ oz. bourbon  
1½ oz. *Southern Comfort*  
2 oz. cola

Fill an old-fashioned glass ½ full with ice. Pour in bourbon, Southern Comfort, and cola. Give it a good stir.



### Liquor Lingo

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

### Allegheny

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1 oz. bourbon  
1 oz. dry vermouth  
1½ tsp. blackberry brandy  
1½ tsp. lemon juice  
1 lemon twist

Fill a cocktail shaker ½ full with ice. Pour in bourbon, vermouth, brandy, and lemon juice. Give it a good shake, and strain into a cocktail glass. Garnish with lemon twist.

## American Sweetheart

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1 oz. bourbon  
1 oz. peach liqueur  
½ tsp. dry vermouth  
1 oz. sour mix

Fill a cocktail shaker ½ full with ice. Pour in bourbon, peach liqueur, vermouth, and sour mix. Give it a good shake, and strain into a cocktail glass.

## Anchors Aweigh

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2 oz. bourbon  
2 tsp. peach brandy  
2 tsp. cherry brandy  
2 tsp. *triple sec*  
2 TB. heavy cream  
1 maraschino cherry

Fill a cocktail shaker ½ full with ice. Pour in bourbon, peach brandy, cherry brandy, triple sec, and heavy cream. Give it a good shake, and strain straight up into an old-fashioned glass. Garnish with maraschino cherry.



### Liquor Lingo

Triple sec is a strong orange-flavored liqueur made from the peel of curaçao oranges. It's most often used for mixing.

## Back Street Banger

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2 oz. bourbon  
2 oz. Irish cream

Fill an old-fashioned glass ½ full with ice. Pour in bourbon and Irish cream. Give it a good stir.

## Barbara East

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2 oz. bourbon  
1 oz. apricot brandy  
1½ oz. grapefruit juice  
½ tsp. sugar

Fill a cocktail shaker ½ full with ice. Pour in bourbon, apricot brandy, and grapefruit juice, and add sugar. Give it a good shake, and strain into a cocktail glass.

## Barney French

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1 orange slice  
1 lemon slice  
1 dash Peychaud bitters  
3 oz. bourbon

Muddle orange and lemon slices with bitters in an old-fashioned glass. Fill with ice, and pour in bourbon.

## Bluegrass Cocktail

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2 oz. bourbon  
¼ oz. cherry liqueur  
1 oz. pineapple juice  
1 oz. lemon juice

Fill a cocktail shaker ½ full with ice. Pour in bourbon, cherry liqueur, pineapple juice, and lemon juice. Give it a good shake, and strain straight up into an old-fashioned glass.

## Bootleg

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1 oz. bourbon  
1 oz. anise liqueur  
1 oz. Southern Comfort

Fill an old-fashioned glass  $\frac{3}{4}$  full with ice. Pour in bourbon, anise liqueur, and Southern Comfort. Give it a good stir.

## Bootlegger

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1 oz. bourbon  
1 oz. tequila  
1 oz. Southern Comfort

Fill an old-fashioned glass  $\frac{3}{4}$  full with ice. Pour in bourbon, tequila, and Southern Comfort. Give it a good stir.

## Boston Sour

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2 oz. bourbon  
 $\frac{3}{4}$  oz. lemon juice  
1 oz. simple syrup  
1 egg white  
1 lemon slice  
1 maraschino cherry

Fill a cocktail shaker  $\frac{1}{2}$  full with ice. Pour in bourbon, lemon juice, simple syrup, and egg white. Give it a good, vigorous shake, and strain into a sour glass. Garnish with lemon wedge and maraschino cherry.

## Bourbon Black Hawk

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2½ oz. bourbon  
1½ oz. sloe gin  
1 maraschino cherry

Fill a cocktail shaker  $\frac{1}{2}$  full with ice. Pour in bourbon and sloe gin. Give it a few stirs, strain into a cocktail glass, and garnish with maraschino cherry.

## Bourbon Cobbler

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1 tsp. superfine sugar  
3 oz. club soda  
2½ oz. bourbon  
1 lemon slice  
1 orange slice  
1 maraschino cherry

In an old-fashioned soda glass, add superfine sugar and pour in club soda. Fill the glass  $\frac{3}{4}$  full with crushed ice. Pour in bourbon, and give it a good stir. Garnish with lemon slice, orange slice, and maraschino cherry.



### Cocktail Conversation

You can make a second, slightly tropical version of the Bourbon Cobbler by exchanging the garnishes for a wedge of pineapple, a strawberry, and a lime wedge.

## Bourbon Collins

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2 oz. bourbon  
1 oz. lemon juice  
1¼ oz. simple syrup  
4 oz. club soda  
1 orange slice  
1 maraschino cherry

Fill a cocktail shaker ½ full with ice. Pour in bourbon, lemon juice, and simple syrup. Give it a good shake, and strain into a Collins glass ¾ full of ice. Pour in club soda, and garnish with orange slice and maraschino cherry.

## Bourbon Cooler

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2 oz. bourbon  
4 oz. lemon-lime soda  
1 lemon or lime wedge

Fill a highball glass with ice. Pour in bourbon and lemon-lime soda, and stir. Garnish with lemon or lime wedge.

## Bourbon County

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2½ oz. bourbon  
½ oz. light cream

Fill a cocktail shaker ½ full with ice. Pour in bourbon and light cream. Give it a good shake, and strain into an old-fashioned glass ¾ full of ice.



### Cocktail Conversation

The actual county in Kentucky known as Bourbon is, ironically, a dry (that is, liquorless by law) county. Go figure.

## Bourbon Daisy

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2 oz. bourbon  
1 oz. lemon juice  
½ tsp. *grenadine*  
½ tsp. superfine sugar  
1 orange slice  
1 maraschino cherry

Fill a cocktail shaker ½ full with ice. Pour in bourbon, lemon juice, grenadine, and superfine sugar. Give it a good shake, and pour into an old-fashioned glass full of ice. Garnish with orange slice and maraschino cherry.

**Variation:** Make a slightly more kicked-up version of the Bourbon Daisy by floating 1 tablespoon Southern Comfort on top.



### Liquor Lingo

**Grenadine** is a bright red, super-sweet syrup usually flavored with artificial pomegranate used in mixing alcoholic and nonalcoholic cocktails.

## Bourbon Fix

2 oz. bourbon  
 ¾ oz. lemon juice  
 1 oz. simple syrup  
 1 lemon slice  
 1 maraschino cherry

Fill a cocktail shaker with ice. Pour in bourbon, lemon juice, and simple syrup. Give it a good shake, and strain into a highball glass full of ice. Garnish with lemon slice and maraschino cherry.

## Bourbon Flip

2 oz. bourbon  
 1 egg  
 1 tsp. superfine sugar  
 ½ oz. light cream  
 ½ tsp. grated nutmeg

Fill a cocktail shaker ½ full with ice. Add bourbon, egg, superfine sugar, and light cream. Give it a good, vigorous shake, and strain into a sour glass. Garnish with a little grated nutmeg.



### Spills

Don't skip the nutmeg! Whole nutmeg is easy enough to find and is available in most grocery stores and gourmet food shops.

## Bourbon Furnace

6 oz. apple cider  
 2 whole cloves  
 1 cinnamon stick  
 1½ oz. bourbon

In a saucepot, combine apple cider, cloves, and cinnamon stick, and heat over medium-low heat until nearly hot. Remove cloves and cinnamon stick. Pour bourbon in a mug, and pour in cider.

## Bourbon Highball

2 oz. bourbon  
 4 oz. ginger ale  
 1 lime wedge

Fill a highball glass with ice. Pour in bourbon and ginger ale. Garnish with lime wedge.

## Bourbon John Collins

2 oz. bourbon  
 ¾ oz. lemon juice  
 1 oz. simple syrup  
 4 oz. club soda  
 1 orange slice  
 1 maraschino cherry

Fill a cocktail shaker ½ full with ice. Pour in bourbon, lemon juice, and simple syrup. Give it a good shake, and strain into a Collins glass ½ full of ice. Pour in club soda, and garnish with orange slice and maraschino cherry.

## Bourbon Manhattan

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2 oz. bourbon  
1 oz. sweet vermouth  
2 dashes *bitters*  
1 maraschino cherry

Fill a cocktail shaker  $\frac{1}{2}$  full with ice. Pour in bourbon and vermouth, and add bitters. Give it a good stir, and strain into a cocktail glass (unless, of course, you'd prefer it on the rocks—this is perfectly acceptable Manhattan behavior). Garnish with maraschino cherry.



### Liquor Lingo

**Bitters** is the result of distilling aromatic herbs, flowers, seeds, bark, roots, and other plant products. It's used to flavor cocktails or as a *digestif*. Bitters come in several varieties; among the most well known are Peychaud, Abbott's, Bonbecamp, Angostura, and orange.

## Bourbon Milk Punch

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2 oz. bourbon  
 $\frac{1}{2}$  oz. dark rum  
1 TB. simple syrup  
4 oz. milk  
1 tsp. grated nutmeg

Fill a cocktail shaker  $\frac{1}{2}$  full with ice. Pour in bourbon, dark rum, simple syrup, and milk. Give it a good shake, and strain into a highball glass  $\frac{1}{2}$  full of ice. Garnish with nutmeg.

## Bourbon Millionaire

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$1\frac{1}{2}$  oz. bourbon  
 $\frac{1}{2}$  oz. orange *curaçao*  
1 tsp. *pastis*  
1 tsp. grenadine  
1 egg white

Fill a cocktail shaker  $\frac{1}{2}$  full with ice. Pour in bourbon, curaçao, pastis, grenadine, and egg white. Give it a good, vigorous shake, and strain into a cocktail glass.



### Liquor Lingo

**Curaçao** is an orange-flavored liquor made from curaçao oranges. Curaçao comes in several colors—orange, blue, green, and white (clear)—but all are orange flavored. **Pastis** is a generic French term for their slightly sweet version of anise-flavored liqueur.

## Bourbon Old-Fashioned

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1 tsp. sugar  
2 dashes bitters  
3 oz. club soda  
2 orange slices  
2 maraschino cherries  
2 oz. bourbon

Muddle sugar, bitters, a splash of club soda, 1 orange slice, and 1 maraschino cherry in an old-fashioned glass. Remove orange rind. Fill the glass  $\frac{3}{4}$  full with ice. Pour in bourbon and remaining club soda, and garnish with remaining orange slice and maraschino cherry.

## Bourbon Sangaree

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1 tsp. sugar  
2 oz. club soda  
2 oz. bourbon  
 $\frac{1}{2}$  oz. tawny port  
1 lemon twist  
 $\frac{1}{2}$  tsp. grated nutmeg

Dissolve sugar in 1 teaspoon club soda in an old-fashioned glass. Fill glass  $\frac{3}{4}$  full with ice, and pour in bourbon. Pour in remaining club soda, and float port on top. Garnish with lemon twist and nutmeg.

## Bourbon Sling

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1 tsp. superfine sugar  
2 tsp. bottled water  
1 oz. lemon juice  
2 oz. bourbon  
1 lemon twist

Fill a cocktail shaker  $\frac{1}{2}$  full with ice. Add superfine sugar, bottled water, lemon juice, and bourbon. Give it a good shake, and strain into a highball glass. Garnish with lemon twist.

## Bourbon Smash

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5 mint sprigs  
1 tsp. superfine sugar  
1 oz. club soda  
2 oz. bourbon  
1 lemon twist

Muddle 4 mint sprigs, superfine sugar, and club soda in an old-fashioned glass. Fill glass  $\frac{3}{4}$  full with ice, and pour in bourbon. Give it a good stir, and garnish with remaining mint sprig and lemon twist.

## Bourbon Sour

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$1\frac{1}{2}$  oz. bourbon  
3 oz. sour mix  
1 maraschino cherry  
1 orange slice

Fill a cocktail shaker  $\frac{1}{2}$  full with ice. Pour in bourbon and sour mix. Give it a good shake, and strain into a sour glass with ice. Garnish with maraschino cherry and orange slice.



## Bourbon Stiletto

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2 oz. bourbon  
½ oz. amaretto  
½ oz. lemon juice  
1 tsp. lime juice

Fill a cocktail shaker ½ full with ice. Pour in bourbon, amaretto, lemon juice, and lime juice. Give it a good shake, and strain into an old-fashioned glass full of ice.

## Bourbon Swizzle

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2 oz. bourbon  
½ oz. lime juice  
1 tsp. simple syrup  
1 dash bitters  
3 oz. club soda

Fill a cocktail shaker ½ full with ice. Pour in bourbon, lime juice, and simple syrup, and add bitters. Give it a good shake, and strain into a highball glass ¾ full of ice. Pour in club soda, and serve with (of course) a swizzle stick.

## Bouzo

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2½ oz. bourbon  
½ oz. ouzo

Fill an old-fashioned glass ½ full with ice. Pour in bourbon and ouzo. Give it a good stir.

## Brighton Punch

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1 oz. bourbon  
1 oz. cognac  
¾ oz. *Benedictine*  
2 tsp. lemon juice  
3 oz. club soda  
1 orange slice

Fill a cocktail shaker ½ full with ice. Pour in bourbon, cognac, *Benedictine*, and lemon juice. Give it a good shake, and strain into a highball glass ½ full of ice. Top with club soda and garnish with orange slice.



### Liquor Lingo

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

## Brown

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Similar to the Bourbon Trilby, the Brown instead uses dry vermouth in equal parts to bourbon.

1½ oz. dry vermouth  
1½ oz. bourbon  
2 dashes orange bitters

Fill a cocktail shaker ½ full with ice. Pour in dry vermouth, bourbon, and orange bitters. Give it a good stir, and strain into a cocktail glass.

## Buddy's Favorite

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1½ oz. bourbon  
6 oz. water

Pour bourbon and water into a highball glass. Give it a good stir.

## Bunny Hug

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1 oz. bourbon  
1 oz. gin  
1 oz. pastis  
1 lemon twist

Fill a cocktail shaker ½ full with ice. Pour in bourbon, gin, and pastis. Give it a good shake, and strain into a cocktail glass. Garnish with lemon twist.

## Caterpillar

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2½ oz. bourbon  
1 oz. white grape juice  
1 dash bitters

Fill a cocktail shaker ½ full with ice. Pour in bourbon and white grape juice, and add bitters. Give it a good shake, and strain into an old-fashioned glass filled with ice.

## Chapel Hill

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1½ oz. bourbon  
½ oz. triple sec  
1 TB. lemon juice  
1 orange twist

Fill a cocktail shaker ½ full with ice. Pour in bourbon, triple sec, and lemon juice. Give it a good shake, and strain into a cocktail glass. Garnish with orange twist.

## Comforting Coffee

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1 oz. bourbon  
1 oz. Southern Comfort  
1 tsp. dark crème de cacao  
4 oz. hot coffee  
¼ cup whipped cream

In a large coffee mug, pour in bourbon, Southern Comfort, crème de cacao, and coffee. Give it a good stir, and dollop whipped cream on top.

## Creole Lady

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1½ oz. bourbon  
1½ oz. *Madeira*  
1 tsp. grenadine  
1 maraschino cherry

Fill a cocktail shaker ½ full with ice. Pour in bourbon, Madeira, and grenadine. Give it a good stir, and strain into a cocktail glass. Garnish with maraschino cherry.



### Liquor Lingo

**Madeira** is a fortified wine that comes from the eponymous island in Portugal. It was the drink of choice for Thomas Jefferson and the rest of the founding fathers. In fact, the colonies imported ¼ of all the Madeira produced during the eighteenth century.

## Dallas Texan

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2 oz. bourbon  
1 oz. apricot brandy  
½ oz. grenadine  
¾ oz. lime juice  
1 *green cherry*

Fill a cocktail shaker ½ full with ice. Pour in bourbon, apricot brandy, grenadine, and lime juice. Give it a good shake, and strain into a cocktail glass. Garnish with green cherry.



### Liquor Lingo

**Green cherries** are green-dyed garnishing cherries preserved in sugar syrup.

## Down the Hatch

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2 oz. bourbon  
1 oz. blackberry brandy  
2 dashes orange bitters

Fill a cocktail shaker ½ full with ice. Pour in bourbon and blackberry brandy, and add orange bitters. Give it a good shake, and strain into a cocktail glass.

## Fancy Bourbon

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2 oz. bourbon  
½ oz. orange curaçao  
2 dashes bitters  
1 lemon twist

Fill a cocktail shaker ½ full with ice. Pour in bourbon, curaçao, and bitters. Give it a good shake, and strain into a cocktail glass. Garnish with lemon twist.

## Forester

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2 oz. bourbon  
½ oz. cherry juice  
½ oz. lemon juice  
1 maraschino cherry

Fill a cocktail shaker ½ full with ice. Pour in bourbon, cherry juice, and lemon juice. Give it a good shake, and strain into an old-fashioned glass full of ice. Garnish with maraschino cherry.

## Fox and Hounds

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1½ oz. bourbon  
½ oz. pastis  
½ oz. lemon juice  
¾ oz. simple syrup  
1 egg white

Fill a cocktail shaker ½ full with ice. Pour in bourbon, pastis, lemon juice, simple syrup, and egg white. Give it a good shake, and strain into a cocktail glass.

## Fox River

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2 oz. bourbon  
½ oz. white crème de cacao  
2 dashes orange bitters

Fill a cocktail shaker ½ full with ice. Pour in bourbon and white crème de cacao, and add orange bitters. Give it a good shake, and strain into a cocktail glass.

## Geisha

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2 oz. bourbon  
1 oz. sake  
2 tsp. simple syrup  
1½ tsp. lemon juice

Fill a cocktail shaker ½ full with ice. Pour in bourbon, sake, simple syrup, and lemon juice. Give it a good shake, and strain into a sour glass.

## Hot Bourbon Toddy

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4 oz. water  
2 tsp. honey  
1 cinnamon stick  
1 lemon slice  
2 oz. bourbon

Boil water in a pot. Set aside. In a coffee mug, add honey, cinnamon stick, and lemon slice. Pour hot water in the mug, add bourbon, and give it a good stir.

## Huntress

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1½ oz. bourbon  
1 oz. cherry liqueur  
1 tsp. triple sec  
½ oz. heavy cream

Fill a cocktail shaker ½ full with ice. Pour in bourbon, cherry liqueur, triple sec, and heavy cream. Give it a good shake, and strain into a cocktail glass.

## Indian River

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2 oz. bourbon  
¼ oz. raspberry liqueur  
¼ oz. sweet vermouth  
1 oz. grapefruit juice

Fill a cocktail shaker ½ full with ice. Pour in bourbon, raspberry liqueur, sweet vermouth, and grapefruit juice. Give it a good shake, and strain into a cocktail glass.

## Jillionaire

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2 oz. bourbon  
½ oz. triple sec  
½ tsp. grenadine  
1 egg white

Fill a cocktail shaker ½ full with ice. Pour in bourbon, triple sec, grenadine, and egg white. Give it a good, vigorous shake, and strain into a cocktail glass.

## Jocose Julep

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6 mint leaves  
1 tsp. superfine sugar  
2½ oz. bourbon  
½ oz. green crème de menthe  
½ oz. lime juice  
3 oz. club soda

Muddle mint and superfine sugar in a Collins glass and then fill the glass ¾ full with crushed ice. Fill a cocktail shaker with ice, and pour in bourbon, green crème de menthe, and lime juice. Give it a good shake, and strain into the Collins glass. Top off with club soda, and give it a good stir.

## Kentucky

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2 oz. bourbon  
2 oz. pineapple juice

Fill a cocktail shaker with ice. Pour in bourbon and pineapple juice. Give it a good shake, and strain into a cocktail glass.

## Kentucky Cocktail

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2 oz. bourbon  
1 oz. pineapple juice

Fill a cocktail shaker ½ full with ice. Pour in bourbon and pineapple juice. Give it a good shake, and strain into a cocktail glass.

## Kentucky Colonel

2 oz. bourbon  
1 oz. Benedictine  
1 lemon twist

Fill a cocktail shaker  $\frac{1}{2}$  full with ice. Pour in bourbon and Benedictine. Give it a good shake, and strain into a cocktail glass. Garnish with lemon twist.



### Cocktail Conversation

"Formulate a society to more closely band together this group into a great nonpolitical brotherhood for the advancement of Kentucky and Kentuckians," urged Kentucky governor Flem Sampson in 1930. Since then, the Honorable Order of Kentucky Colonels has grown as an organization whose members must demonstrate leadership, strong character, and a sincere dedication to the welfare of others. How do you become one? You are nominated by a present Kentucky Colonel and the governor of the Commonwealth of Kentucky approves—if you're lucky enough, that is.

## Kentucky Mule

2 oz. bourbon  
4 oz. ginger ale  
1 tsp. Rose's lime juice

Fill a Collins glass  $\frac{3}{4}$  full with ice. Pour in bourbon, ginger ale, and Rose's lime juice. Give it a good stir.

## Kentucky Orange Blossom

$1\frac{1}{2}$  oz. bourbon  
 $\frac{1}{2}$  oz. triple sec  
1 oz. orange juice  
1 lemon twist

Fill a cocktail shaker  $\frac{1}{2}$  full with ice. Pour in bourbon, triple sec, and orange juice. Give it a good shake, and strain into an old-fashioned glass full of ice. Garnish with lemon twist.

## Klondike Cooker

$\frac{1}{2}$  tsp. superfine sugar  
6 oz. club soda  
2 oz. bourbon  
1 orange twist

Dissolve sugar with a little club soda in a Collins glass. Pour in bourbon and remaining club soda. Garnish with orange twist.

## Long Hot Night

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2 oz. bourbon  
3 oz. pineapple juice  
3 oz. cranberry juice

Fill a highball glass  $\frac{1}{2}$  full with ice. Pour in bourbon, and stir to chill. Add pineapple juice and cranberry juice, and give it a good stir.

## Louisville Stinger

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2 oz. bourbon  
 $\frac{1}{2}$  oz. white crème de menthe  
1 dash bitters  
1 lemon twist

Fill an old-fashioned glass  $\frac{1}{2}$  full with ice. Pour in bourbon and white crème de menthe, and add bitters. Give it a good stir, and garnish with lemon twist.

## Lynchburg Lemonade

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1 oz. bourbon  
1 oz. triple sec  
3 oz. sour mix  
Splash of lemon-lime soda  
1 lemon wedge

Fill a cocktail shaker  $\frac{1}{2}$  full with ice. Pour in bourbon, triple sec, sour mix, and lemon-lime soda. Give it a good shake, and strain into a highball glass full of ice. Garnish with lemon wedge.

## Man o' War

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$1\frac{1}{2}$  oz. bourbon  
1 oz. orange curaçao  
 $\frac{1}{2}$  oz. sweet vermouth  
 $\frac{1}{2}$  oz. lime juice  
1 maraschino cherry

Fill a cocktail shaker  $\frac{1}{2}$  full with ice. Pour in bourbon, orange curaçao, sweet vermouth, and lime juice. Give it a good shake, and strain into a cocktail glass. Garnish with maraschino cherry.

## Manhattan Bella

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3 oz. bourbon  
 $\frac{1}{4}$  tsp. *Dubonnet Rouge*  
 $\frac{1}{4}$  tsp. sweet *vermouth*  
2 dashes bitters

Fill a cocktail shaker  $\frac{1}{2}$  full with ice. Pour in bourbon, Dubonnet Rouge, and sweet vermouth, and add bitters. Give it a good shake, and strain into a cocktail glass.



### Liquor Lingo

Dubonnet is a *quinquina* (a sweetened aperitif wine), and comes in rouge (or red), which is the sweetest, and blonde, which is semi-sweet. **Vermouth** is a fortified wine that can be either sweet (usually brownish-red) or dry (clear).

## Midnight Cowboy

2 oz. bourbon  
1 oz. dark rum  
½ oz. heavy cream

Fill a cocktail shaker ½ full with ice. Pour in bourbon, dark rum, and heavy cream. Give it a good shake, and strain into a cocktail glass.

## Mint Julep

1 tsp. superfine sugar  
6 fresh mint leaves, stems removed  
2 tsp. water  
3 oz. bourbon  
1 mint sprig

In a Collins glass, muddle sugar, mint leaves, and water. Fill the glass with crushed ice, pour in bourbon, and give it a good stir. Garnish with mint sprig.



### Cocktail Conversation

A feud regarding where the mint julep originated—Kentucky or Virginia—has raged since the eighteenth century, each state presenting convincing evidence that they possess the rights to the julep's roots. Regardless of what side of the state line you're on, you'd be remiss to let a Kentucky Derby Day go by without one.

## Narragansett

2 oz. bourbon  
¾ oz. sweet vermouth  
¼ oz. anisette  
1 lemon twist

Fill an old-fashioned glass ¾ full with ice. Pour in bourbon, sweet vermouth, and anisette. Give it a good stir. Garnish with lemon twist.



### Liquor Lingo

**Anisette** is a clear, Italian, licorice-flavored liquor made from anise seeds.

## Nevins

2 oz. bourbon  
½ oz. apricot brandy  
1 oz. orange juice  
1 tsp. lemon juice  
2 dashes bitters

Fill a cocktail shaker ½ full with ice. Pour in bourbon, apricot brandy, orange juice, and lemon juice, and add bitters. Give it a good shake, and strain into a highball glass full of ice.



## New Orleans

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1½ oz. bourbon  
½ oz. pastis  
1 dash orange bitters  
3 dashes bitters

Fill a cocktail shaker ½ full with ice. Pour in bourbon and pastis, and add orange bitters and regular bitters. Give it a good shake, and strain into an old-fashioned glass.

## Nocturnal

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In some areas, a Nocturnal is also known as a Philly Special.

2 oz. bourbon  
1 oz. dark crème de cacao  
½ oz. heavy cream

Fill a cocktail shaker ½ full with ice. Pour in bourbon, dark crème de cacao, and heavy cream. Give it a good shake, and strain into an old-fashioned glass full of ice.

## Oh Henry

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1½ oz. bourbon  
1 oz. Benedictine  
½ oz. ginger ale  
1 maraschino cherry

Fill a cocktail shaker ½ full with ice. Pour in bourbon, Benedictine, and ginger ale. Give it a good stir, and strain into a cocktail glass. Garnish with maraschino cherry.

## Old Pal

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1 oz. bourbon  
1 oz. dry vermouth  
1 oz. *Campari*

Fill a cocktail shaker ½ full with ice. Pour in bourbon, dry vermouth, and Campari. Give it a good shake, and strain into a cocktail glass.



### Liquor Lingo

**Campari**—also known as Campari bitters—is a slightly bitter herbal Italian aperitif. It contains 24 percent alcohol and is often used as an ingredient in various classic cocktails such as the Negroni or the Americano.

## The Peg

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2 oz. bourbon  
4 oz. cola  
1 TB. lime juice  
1 lime wedge

Fill a Collins glass ¾ full with crushed ice. Pour in bourbon, cola, and lime juice. Give it a good stir, and garnish with lime wedge.

## Presbyterian

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2 oz. bourbon  
2 oz. ginger ale  
3 oz. club soda  
1 lemon twist

Fill a highball glass  $\frac{3}{4}$  full with ice. Pour in bourbon, ginger ale, and club soda. Give it a good stir, and garnish with lemon twist.

## Quickie

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1 oz. bourbon  
1 oz. light rum  
1 tsp. triple sec

Fill a cocktail shaker  $\frac{1}{2}$  full with ice. Pour in bourbon, rum, and triple sec. Give it a good stir, and strain into a cocktail glass.

## Ragged Company

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2 oz. bourbon  
 $\frac{1}{2}$  oz. sweet vermouth  
1 tsp. Benedictine  
2 dashes bitters  
1 lemon twist

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

## Red Raider

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2 oz. bourbon  
1 oz. triple sec  
1 tsp. lemon juice  
1 dash grenadine

Fill a cocktail shaker  $\frac{1}{2}$  full with ice. Pour in bourbon, triple sec, lemon juice, and grenadine. Give it a good shake, and strain into a cocktail glass.

## Riprock

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2 oz. bourbon  
2 oz. orange juice

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

## Robicheaux

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2 oz. bourbon  
1 oz. lime juice  
1 tsp. cherry juice  
3 oz. cola  
1 maraschino cherry

Fill a cocktail shaker  $\frac{1}{2}$  full with ice. Pour in bourbon, lime juice, and cherry juice. Give it a good shake, and strain into a highball glass  $\frac{3}{4}$  full of crushed ice. Top with cola and garnish with maraschino cherry.

## Santa Barbara

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2½ oz. bourbon  
½ oz. apricot brandy  
1 oz. grapefruit juice  
¼ tsp. sugar

Fill a cocktail shaker ½ full with ice. Pour in bourbon, apricot brandy, and grapefruit juice, and add sugar. Give it a good shake, and strain into a cocktail glass.

## Sazarec

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1 tsp. superfine sugar or 1 sugar cube  
2 dashes bitters (preferably Peychaud)  
2 oz. bourbon  
1 tsp. pastis  
1 lemon twist

Add sugar and bitters in a cocktail shaker. Pour in bourbon, and give it a good stir until sugar is dissolved. Pour pastis into an old-fashioned glass full of ice, and add in bourbon mixture. Garnish with lemon twist.



### Cocktail Conversation

Some claim the early derivation of the Sazarec to be the first cocktail invented. This tidbit is most certainly up for debate, but one thing *is* true: the drink was born in that lovely city by the river, New Orleans, at the Sazarec Coffee House, now known as just Sazarec House, where you can still go to get the original version (well, almost original—one original ingredient, absinthe, was outlawed in the eighteenth century, so now we substitute pastis).

## Soul Kiss Cocktail

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1 oz. bourbon  
1 oz. dry vermouth  
¾ oz. Dubonnet  
2 tsp. orange juice

Fill a cocktail shaker ½ full with ice. Pour in bourbon, dry vermouth, Dubonnet, and orange juice. Give it a good shake, and strain into a cocktail glass.

## Stirrup

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2½ oz. bourbon  
1½ oz. orange juice  
2 dashes bitters  
1 lemon twist

Fill a cocktail shaker ½ full with ice. Pour in bourbon and orange juice, and add bitters. Give it a good shake, and strain into a cocktail glass. Garnish with lemon twist.

## Trilby

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2 oz. bourbon  
1 oz. sweet vermouth  
2 dashes orange bitters

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

## Trolley

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2 oz. bourbon  
1½ oz. pineapple juice  
1½ oz. cranberry juice

Fill a highball glass with ice. Pour in bourbon, pineapple juice, and cranberry juice. Give it a good stir.

## Up to Date

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1½ oz. bourbon  
1½ oz. sweet vermouth  
½ oz. Grand Marnier  
1 tsp. lemon juice  
1 dash bitters  
1 lemon twist

Fill a cocktail shaker  $\frac{1}{2}$  full with ice. Pour in bourbon, sweet vermouth, Grand Marnier, and lemon juice, and add bitters. Give it a good shake, and strain into a cocktail glass. Garnish with lemon twist.

## Velvet Presley

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3 oz. bourbon  
2 oz. chocolate milk

Fill a highball glass  $\frac{1}{2}$  full with ice. Pour in bourbon and chocolate milk. Give it a good stir.

## Villa Park

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3 oz. bourbon  
1 oz. pineapple juice  
1 oz. orange juice

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

## Waldorf

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1½ oz. bourbon  
¾ oz. pastis  
½ oz. sweet vermouth  
1 dash Angostura bitters

Fill a cocktail shaker  $\frac{1}{2}$  full with ice. Pour in bourbon, pastis, and sweet vermouth, and add bitters. Give it a good stir, and strain into a cocktail glass.

## **Whirlaway**

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2 oz. bourbon  
1 oz. orange curaçao  
1 dash bitters  
2 oz. club soda  
1 maraschino cherry

Fill a cocktail shaker  $\frac{1}{2}$  full with ice. Pour in bourbon and orange curaçao, and add bitters. Give it a good shake, and strain into an old-fashioned glass  $\frac{1}{2}$  full of ice. Add in club soda, and garnish with maraschino cherry.