



**HIGHBALL &
CHASER**

**CLASSIC
COCKTAIL
RECIPE E-BOOK**

RUM DRINKS

MOJITO

INGREDIENTS:

1 1/2 oz WHITE RUM
3/4 oz SIMPLE SYRUP
4 - 6 MINT LEAVES
MINT SPRIG FOR GARNISH

INSTRUCTIONS:

THE KEY HERE IS FRESH INGREDIENTS. IN A MIXING GLASS, ADD SIMPLE AND MINT LEAVES. MUDDLE LIGHTLY (DON'T DEMOLISH THE MINT). ADD THE LIME JUICE AND RUM, ADD ICE AND STIR WELL. STRAIN INTO A HIGHBALL OR COLLINS GLASS FILLED WITH FRESH CRUSHED ICE (OR POUR IT ALL STRAIGHT IN WITHOUT STRAINING). TOP WITH CLUB SODA AND GARNISH WITH A FRESH MINT SPRIG. ENJOY!

DARK AND STORMY

INGREDIENTS:

4 OUNCES (1/2 CUP) COLD GINGER BEER
3 OUNCES (6 TABLESPOONS) DARK RUM
2 OUNCES (1/4 CUP) SIMPLE SYRUP
1 OUNCE (2 TABLESPOONS) FRESH LIME JUICE
LIME WEDGE FOR GARNISH

INSTRUCTIONS:

**FILL 2 GLASSES WITH LARGE ICE CUBES. DIVIDE GINGER BEER
EVENLY AMONG GLASSES. TOP EVENLY WITH SIMPLE SYRUP AND
LIME JUICE. GRADUALLY POUR 1 1/2 OUNCES (3 TABLESPOONS)
RUM INTO EACH GLASS.
GARNISH WITH LIME AND ENJOY!**

MAI TAI

INGREDIENTS:

2 OZ WHITE RUM
1 OZ LIME JUICE
2 OUNCES TRIPLE SEC
4 OUNCES PINEAPPLE JUICE
2 OUNCES DARK RUM
2 LIME WEDGES

INSTRUCTIONS:

FILL A MIXING GLASS WITH ICE. POUR IN FIRST 3 INGREDIENTS AND MIX UNTIL COLD. FILL 2 GLASSES WITH ICE AND DIVED THE DRINK MIX BETWEEN THE TWO. DIVIDE THE DARK RUM IN HALF AND POUR OVER EACH DRINK. GARNISH WITH LIME WEDGE AND ENJOY!

DAIQUIRI

INGREDIENTS:

2 OZ DARK OR WHITE RUM

$\frac{3}{4}$ OZ LIME

$\frac{3}{4}$ OZ SIMPLE SYRUP

INSTRUCTIONS:

COMBINE ALL INGREDIENTS IN SHAKER TIN WITH ICE. CLOSE TIN AND
SHAKE VIGOROUSLY, UNTIL TIN IS VERY COLD.
STRAIN INTO CHILLED COCKTAIL GLASS
GARNISH WITH LIME WEDGE AND ENJOY!

PIÑA COLADA

INGREDIENTS:

1.75 OZ PINEAPPLE-INFUSED RUM
1 OUNCE DARK RUM
1 OZ PINEAPPLE JUICE
.75 OZ LIME JUICE
1.25 OZ COCO LOPEZ COCONUT CREAM
PINEAPPLE AND CHERRIES FOR GARNISH

INSTRUCTIONS:

FILL SHAKER TIN WITH ICE. ADD ALL INGREDIENTS. CLOSE TIN AND SHAKE UNTIL TIN IS COLD.
STRAIN INTO ROCKS GLASS WITH CRUSHED ICE. SKEWER PINEAPPLE AND CHERRY ON A COCKTAIL PICK, GARNISH AND ENJOY!

HURRICANE

INGREDIENTS

2 OZ. LIGHT RUM
3 OZ. DARK RUM
6 OZ. PASSION FRUIT JUICE
6 OZ. ORANGE JUICE
2 TBSP. GRENADINE
2 ORANGE SLICES
2 MARASCHINO CHERRIES

DIRECTIONS

FILL A LARGE COCKTAIL MIXING GLASS WITH ICE. ADD FIRST 5 INGREDIENTS AND STIR WITH A LONG COCKTAIL MIXING SPOON.

FILL GLASSES WITH FRESH ICE. POUR MIX IN GLASSES. GARNISH EACH GLASS WITH AN ORANGE SLICE AND A MARASCHINO CHERRY. ENJOY!

CUBA LIBRE

INGREDIENTS:

2 FLUID OUNCES DARK RUM

1/2 FLUID OUNCE LIME JUICE

3/4 CUP ICE

2 FLUID OUNCES COLA-FLAVORED CARBONATED BEVERAGE

INSTRUCTIONS:

**COMBINE RUM AND LIME JUICE IN A MIXING GLASS FILLED WITH ICE. MIX WELL.
POUR IN A HIGHBALL GLASS WITH FRESH ICE. TOP OFF WITH COLA.
ENJOY!**

RUM RUNNER

INGREDIENTS:

**1 1/4 FLUID OUNCES RUM
1/4 FLUID OUNCE COCONUT FLAVORED RUM
1/2 FLUID OUNCE BANANA LIQUEUR
1/2 FLUID OUNCE BLACKBERRY BRANDY
2 FLUID OUNCES SWEET AND SOUR MIX
1 1/2 FLUID OUNCES ORANGE JUICE
1 DASH GRENADINE SYRUP
1 WEDGE ORANGE, GARNISH**

INSTRUCTION:

IN A TALL GLASS FULL OF ICE, POUR RUM, COCONUT RUM, BANANA LIQUEUR AND BLACKBERRY BRANDY. FILL GLASS WITH SOUR MIX AND ORANGE JUICE, THEN TOP WITH A DASH OF GRENADINE. GARNISH WITH WEDGES OF ORANGE AND LIME.

VODKA DRINKS



THE VESPER

INGREDIENTS:

2 oz. VODKA

1 oz. GIN

2 1/2 oz LILLET

INSTRUCTIONS

COMBINE ALL INGREDIENTS IN MIXING GLASS WITH ICE. STIR UNTIL COLD.

STRAIN INTO CHILLED COCKTAIL GLASS AND

GARNISH WITH A THIN LEMON AND ORANGE.

ENJOY.

COSMOPOLITAN

INGREDIENTS:

1 1/2 OZ VODKA
1/2 OZ CRANBERRY JUICE
3/4 OZ LIME
3/4 OZ TRIPLE SEC

INSTRUCTIONS:

COMBINE ALL INGREDIENTS IN SHAKER TIN AND ADD ICE.
SHAKE VIGOROUSLY, UNTIL TIN IS VERY COLD.
STRAIN INTO CHILLED COCKTAIL GLASS
GARNISH WITH LIME TWIST.
ENJOY.

BLOODY MARY

INGREDIENTS:

2 OZ VODKA

5 OZ TOMATO JUICE

1/2 OZ FRESH LEMON JUICE

1/2 OZ WORCESTERSHIRE

PINCH PEPPER

PINCH CELERY SALT

INSTRUCTIONS:

**COMBINE ALL INGREDIENTS IN HIGHBALL GLASS ADD ICE, STIR.
GARNISH WITH LEMON, CELERY, OLIVES, AND ENJOY.**

MOSCOW MULE

INGREDIENTS:

2 OUNCES VODKA
1 OUNCE LIME JUICE (FRESH)
4 OUNCES GINGER BEER (OR ENOUGH TO FILL)
GARNISH: LIME WEDGE

INSTRUCTIONS:

**POUR THE VODKA AND LIME JUICE INTO A HIGHBALL GLASS WITH
ICE CUBES.**
TOP OFF WITH THE GINGER BEER
GARNISH WITH A LIME WEDGE.
SERVE AND ENJOY!

LEMON DROP MARTINI

INGREDIENTS:

1 1/2 OUNCES VODKA
3/4 OUNCE LEMON JUICE
1/2–3/4 OUNCE SIMPLE SYRUP
1/2 OUNCE LIMONCELLO
GARNISH: LEMON TWIST

INSTRUCTIONS:

IN A COCKTAIL SHAKER PART WAY FILLED WITH ICE, COMBINE THE
INGREDIENTS. SHAKE WELL.
STRAIN INTO A CHILLED COCKTAIL GLASS.
GARNISH WITH THE LEMON TWIST.
SERVE AND ENJOY!

SEX ON THE BEACH

INGREDIENTS:

1 1/2 OUNCES VODKA
3/4 OUNCE PEACH SCHNAPPS
1/2 OUNCE CREME DE CASSIS (OR CHAMBORD)
2 OUNCES ORANGE JUICE (OR PINEAPPLE JUICE)
2 OUNCES CRANBERRY JUICE
GARNISH: ORANGE SLICE
GARNISH: MARASCHINO CHERRY

INSTRUCTIONS:

POUR ALL THE INGREDIENTS INTO A COCKTAIL SHAKER WITH ICE.
SHAKE UNTIL VERY COLD.
STRAIN INTO A HIGHBALL GLASS.
GARNISH WITH THE ORANGE SLICE AND MARASCHINO CHERRY.

KAMIKAZE

INGREDIENTS:

**1 1/2 OUNCES VODKA
1 OUNCE LIME JUICE (FRESH)
1 OUNCE TRIPLE SEC
GARNISH: LIME WEDGE**

INSTRUCTIONS:

**IN A COCKTAIL SHAKER PART WAY FILLED WITH ICE, POUR THE VODKA, LIME
JUICE, AND TRIPLE SEC.
SHAKE UNTIL VERY COLD.
STRAIN INTO A CHILLED COCKTAIL GLASS.
GARNISH WITH A LIME WEDGE.
SERVE AND ENJOY!**

VODKA MARTINI

INGREDIENTS:

2 OUNCES PREMIUM VODKA
3/4 OUNCES DRY VERMOUTH
OPTIONAL: 2 DASHES BITTERS
GARNISH: LEMON TWIST OR 3 OLIVES

INSTRUCTIONS:

POUR THE INGREDIENTS INTO A COCKTAIL SHAKER FILLED WITH ICE.
SHAKE WELL
STRAIN INTO A CHILLED COCKTAIL GLASS.
GARNISH WITH A LEMON TWIST OR OLIVES.
SERVE AND ENJOY!

*CAN ALSO POUR INGREDIENTS INTO A MIXING GLASS AND STIR.

THE DIRTY MARTINI

INGREDIENTS:

**2 1/2 OUNCES GIN (OR VODKA)
1/2 OUNCE DRY VERMOUTH
1/4 TO 1/2 OUNCE OLIVE JUICE (TO TASTE)
GARNISH: 1 OR 3 OLIVES**

INSTRUCTIONS:

**POUR THE INGREDIENTS INTO A MIXING GLASS FILLED WITH ICE.
STIR WELL
STRAIN INTO A CHILLED COCKTAIL GLASS.
GARNISH WITH ONE OR THREE OLIVES.
SERVE AND ENJOY!**



THE NEGRONI

INGREDIENTS:

1 OUNCE SWEET VERMOUTH

1 OUNCE CAMPARI

1 OUNCE GIN

GARNISH: ORANGE SLICE OR TWIST

INSTRUCTIONS:

POUR THE INGREDIENTS INTO AN OLD-FASHIONED GLASS FILLED WITH ICE. STIR WELL WITH LONG COCKTAIL SPOON.

GARNISH WITH AN ORANGE.

ENJOY!

TOM COLLINS

INGREDIENTS:

2 OZ GIN
1 OZ LEMON
1 OZ SIMPLE SYRUP
AS NEEDED SODA

INGREDIENTS:

COMBINE INGREDIENTS IN A HIGHBALL GLASS.
ADD ICE AND STIR WITH LONG COCKTAIL MIXING SPOON.
GARNISH WITH LEMON WHEEL AND ENJOY.

BEEES KNEES

INGREDIENTS:

**2 OZ (YOUR FAVORITE) GIN
3/4 OZ FRESH LEMON JUICE
3/4 OZ HONEY SYRUP
*LEMON TWIST FOR GARNISH**

HONEY SYRUP:

MIX EQUAL PARTS HONEY AND WATER IN A BOTTLE. SHAKE VIGOROUSLY UNTIL WELL BLENDED.

INSTRUCTIONS:

ADD ALL INGREDIENTS TO YOUR HIGHBALL & CHASER SHAKER. FILL WITH ICE AND SHAKE VIGOROUSLY. STRAIN INTO A COCKTAIL GLASS AND GARNISH WITH LEMON TWIST.

ENJOY!

FRENCH 75

INGREDIENTS:

1 OZ GIN
¾ OZ LEMON
1 OZ SIMPLE SYRUP
3 OZ CHAMPAGNE

INSTRUCTIONS:

COMBINE ALL INGREDIENTS IN SHAKER TIN, EXCLUDING CHAMPAGNE.
ADD ICE AND
SHAKE VIGOROUSLY, UNTIL VERY COLD.
STRAIN INTO CHAMPAGNE FLUTE WITH CHAMPAGNE.
GARNISH WITH LEMON TWIST AND ENJOY.

GIMLET

INGREDIENTS:

2 OUNCES GIN
3/4 OUNCE FRESH LIME JUICE
3/4 OUNCE SIMPLE SYRUP
CUCUMBER SLICE OR LIME WEDGE FOR GARNISH

INSTRUCTIONS:

FILL MIXING GLASS WITH ICE. ADD GIN, LIME JUICE AND SIMPLE SYRUP. STIR WITH A LONG COCKTAIL SPOON UNTIL COLD. STRAIN INTO A CHILLED MARTINI GLASS. GARNISH WITH CUCUMBER OR LIME.
ENJOY!

GIN FIZZ

INGREDIENTS:

1 $\frac{3}{4}$ OZ GIN
1 OZ LEMON
3/4 OZ SIMPLE SYRUP
AS NEEDED SODA

INSTRUCTIONS:

COMBINE ALL INGREDIENTS IN SHAKER TIN, EXCLUDING SODA.
ADD ICE AND
SHAKE VIGOROUSLY, UNTIL VERY COLD.
STRAIN INTO CHILLED HIGHBALL GLASS WITH FRESH ICE AND SODA.
GARNISH WITH LEMON WEDGE AND ENJOY.

ORANGE BLOSSOM

INGREDIENTS:

3/4 OUNCE GIN
3/4 OUNCE SWEET VERMOUTH
3/4 OUNCE ORANGE JUICE

INSTRUCTIONS:

POUR THE INGREDIENTS INTO A MIXING GLASS WITH ICE.
STIR WELL.
STRAIN INTO A CHILLED COCKTAIL GLASS.
ENJOY!

GIN RICKEY

INGREDIENTS:

3 OUNCES GIN
4 OUNCES LIME JUICE (FRESH IS BEST)
4 OUNCES SELTZER
1 TABLESPOON AGAVE NECTAR
2 SPRIGS MINT (OR BASIL)
FRESH LIME SLICES

INSTRUCTIONS:

**POUR ALL LIQUID INGREDIENTS INTO SMALL SHAKER TIN. FILL LAGER TIN
HALF WAY WITH ICE. SHAKE UNTIL TIN IS COLD. STRAIN INTO
GLASSES FILLED WITH ICE AND GARNISH EACH GLASS WITH MINT.
ADD A SLICE OF LIME. ENJOY!**



WHISKEY DRINKS

OLD FASHIONED

INGREDIENTS:

2 ½ OZ BOURBON (OR RYE WHISKEY)
1/2 OZ DEMERARA SYRUP
3 DASH ANGOSTURA BITTERS
1 EACH LEMON AND ORANGE TWIST

INSTRUCTIONS:

COMBINE INGREDIENTS IN A ROCKS GLASS AND ADD ICE. GARNISH WITH A LEMON AND ORANGE TWIST AND ENJOY!

CLASSIC WHISKEY MANHATTAN

INGREDIENTS:

**2 OUNCES RYE WHISKEY, BOURBON, OR CANADIAN WHISKEY
1 OUNCE SWEET VERMOUTH
2 TO 3 DASHES ANGOSTURA BITTERS
GARNISH: CHERRY**

INSTRUCTIONS:

GATHER THE INGREDIENTS.

**POUR THE INGREDIENTS INTO A MIXING GLASS WITH ICE CUBES.
STIR WELL. STRAIN INTO CHILLED COCKTAIL GLASSES. GARNISH WITH A
CHERRY.
ENJOY!**

WHISKEY SOUR

INGREDIENTS:

1 1/2 OUNCES WHISKEY

1 1/2 OUNCES LEMON JUICE (FRESH)

3/4 OUNCE SIMPLE SYRUP

OPTIONAL: EGG WHITE

GARNISH: MARASCHINO CHERRY OR LEMON PEEL

INSTRUCTIONS:

GATHER THE INGREDIENTS. IN A COCKTAIL SHAKER FILLED WITH ICE CUBES, POUR THE INGREDIENTS. SHAKE WELL. STRAIN INTO A CHILLED SOUR GLASS OR OVER FRESH ICE IN AN OLD-FASHIONED GLASS. GARNISH WITH A CHERRY OR LEMON PEEL.

ENJOY!



CHAMPAGNE COCKTAIL

CLASSIC CHAMPAGNE COCKTAIL

INGREDIENTS:

1 SUGAR CUBE
ANGOSTURA BITTERS
4 OZ CHILLED CHAMPAGNE
LEMON ZEST

INSTRUCTIONS:

SOAK SUGAR CUBE BY PLACING IT ON TOP OF THE BITTERS BOTTLE. HOLDING SUGAR CUBE IN PLACE WITH YOUR FINGER, TURN BOTTLE UPSIDE DOWN. THE BITTERS WILL DRIP ONTO THE CUBE, SOAKING IT IN SECONDS. DROP SOAKED CUBE INTO A CHAMPAGNE FLUTE. POUR IN CHAMPAGNE. ADD STRIP OF LEMON ZEST.

BELLINI

INGREDIENTS:

FOR THE PEACH PURÉE:

4 PEACHES (WHITE; PITTED, QUARTERED)

3 ICE CUBES

1 TEASPOON LEMON JUICE

1/2 TABLESPOON SUGAR (OR 3/4 OUNCE SIMPLE SYRUP; TO TASTE)

FOR THE COCKTAIL:

2 OUNCES PEACH PURÉE

4 OUNCES SPARKLING WINE (PROSECCO; CHILLED)

GARNISH: PEACH SLICE

INSTRUCTIONS:

IN A BLENDER OR FOOD PROCESSOR, ADD THE PEACHES, ICE, LEMON JUICE, AND SUGAR (OR SYRUP). BLEND UNTIL SMOOTH. TASTE AND ADD MORE SWEETENER OR LEMON JUICE AS NEEDED.

SERVE AND ENJOY!



MARGARITA

INGREDIENTS:

2 OZ. SILVER TEQUILA

1 OZ. COINTREAU

1 OZ. LIME JUICE

COARSE SALT

INSTRUCTIONS:

CHILL A COCKTAIL GLASS, AND THEN RUB ITS RIM WITH LIME JUICE AND DIP IT IN COARSE SALT. ADD TEQUILA, COINTREAU, LIME JUICE, AND ICE TOGETHER IN A COCKTAIL SHAKER. SHAKE AND THEN STRAIN INTO THE GLASS OVER ICE.

ENJOY!

MARGARITAS BY THE PITCHER

INGREDIENTS:

2 CUPS TEQUILA

1 CUP TRIPLE SEC

3/4 CUP FRESH LIME JUICE

3/4 CUP SWEETENED LIME JUICE

3 CUPS ICE

KOSHER SALT

INSTRUCTIONS:

8 LIME WEDGES COMBINE THE TEQUILA, TRIPLE SEC, FRESH LIME JUICE, SWEETENED LIME JUICE, AND ICE IN A LARGE PITCHER; STIR.

POUR THE KOSHER SALT ONTO A PLATE. RUB THE RIM OF A GLASS WITH A LIME WEDGE. DIP THE RIM OF THE GLASS INTO THE SALT; FILL GLASS WITH MARGARITA MIXTURE; REPEAT FOR EACH SERVING.

TEQUILA SUNRISE

INGREDIENTS

1 1/2 OZ. TEQUILA

3 OZ. FRESHLY SQUEEZED ORANGE JUICE

1 TSP. GRENADINE

INSTRUCTIONS:

SHAKE TEQUILA AND ORANGE JUICE WELL WITH CRACKED ICE, THEN STRAIN INTO A LARGE, CHILLED COCKTAIL GLASS. ADD GRENADINE AND STIR GENTLY, FOR NO LONGER THAN IS NECESSARY TO PRODUCE LAYERS OF ORANGES AND REDS.

ENJOY!